



## Brewery Spotlight

### Deschutes \$6.93 per 6-pack

Opening in 1988, Deschutes Brewery was named after the wild and scenic Deschutes River. It was the first brewery to be established in Bend, Oregon. By using only the highest quality of ingredients and devoting more time and care to the brewing process the brewery has established itself as being a favorite of fine ale connoisseurs throughout the nation.

Pettyjohn's has Deschutes 6 packs on sale throughout the month of January for only \$6.93! Along with their usual lineup, we will also be including in this deal their newly released **Buzzsaw Brown** seasonal ale. This brown is chestnut in color with a slightly sweet biscuit-like flavor. Using chocolate and crystal malts, the dark and distinctive **Black Butte Porter** makes for a great go-to ale to combat the bone chilling days of January. Another option, **Mirror Pond Pale Ale**, enriched with a generous quantity of Cascade hops offers a lush floral aroma with a balanced malt body. Like the volcanic rock, the **Obsidian Stout** is smooth and a dark shade of black, which satisfies the palate with its rich roasted malt character. Last, but certainly not least, the **Inversion IPA** will warm you up with layers of soft caramel malt notes and plentiful amounts of our favorite Northwest hops for a bright, sunny citrus finish. Great beers for a great deal! Don't miss out!

Don't forget Pettyjohns Liquor and Wine when you stock up for your Presidential Inauguration party on January 20, 2009. Welcome the beginning of a new era with your favorite brews or don't be afraid to try something new too!



## Upcoming Tastings



**Friday, February 12th- Chocolate and Wine Tasting** – Come in and taste wines that compliment the decadent chocolates of the Sunflower Market. Sunflower market will be in the store with some of their creations to give you Valentines Day ideas. In-store tasting 5PM to 7PM.

**Tuesday, February 17th – Our Annual "We have Zinned" Tasting** – At Carelli's from 6:30 to 8 PM. Enjoy Carelli's incredible appetizers and atmosphere while tasting all the delicious Zinfandels that we find to be the best out there. Now **only \$25 per person**. Limited to 40 people. Call 303-499-2337. a credit card is required to reserve your seat

**Tuesday, March 10th- Wines of Spain** – At Carelli's from 6:30 to 8 PM. Representatives from Guillian Imports will join us and educate us on their luscious wines of Spain. Whites and reds! Now **only \$25 per person**. Limited to 40 people. Call 303-499-2337 a credit card is required to reserve your seat.

## Why the petitions at the counter?

This month, Senator Viega and Representative McFayden will introduce a bill to put full strength beer in grocery stores, big box stores, and convenience stores. While you may think of this as convenient, **it will be the demise of a majority of the 1600 liquor stores in Colorado.**

This state is the country's Microbrew capital. This is because of the current market. Independent liquor stores support Avery, New Belgium, SKA, Boulder Beer, and over 100 more local breweries. The chains and grocers have strict product guidelines that will reduce your brew choices. **Most Colorado "Craft brews" will relocate or disappear.**

Independent liquor stores are checked regularly by state and local authorities for ID compliance. Our store works with local schools, pays for employee education, pays bounties for fake ID's, and is vigilant about keeping alcohol for adults only. **When the beer outlets triple, alcohol will be more accessible, and control will be reduced.**

Lastly, independent liquor stores are locally owned, hire locally, and keep their money in Colorado. **National chains will send Colorado money out of state.**

We have petitions at the counter that we will submit to our representatives. If you feel as we do, please help us. Put your name on our petitions, and let our representatives and the Governor know this is not what you'd like to see in Colorado.

## Wine Buffet- Any 6 wines for \$50

This month we've worked hard to find wines from all over the world that are reasonably priced on their own, and an awesome bargain by the six-pack. We asked our wholesalers to construct us some deals, and most came through. We will be changing the display all month, so be sure to check the selection when you're in.

## Resolved to get healthier in 2009? Drink more wine!

Did you know 4 to 8 ounces of wine a day:

1. Promotes longevity
2. Lowers risk of heart disease
3. Reduces heart-attack risk
4. Reduces risk of type 2 diabetes
5. Lowers risk of stroke
6. Cuts risk of cataracts
7. Cuts risk of colon cancer
8. Slows brain decline

## Chardonnay of the Month Bonterra \$9.99

I've been promoting these organic wines for decades, in the 1980's when Barney Fetzer had a vision of clean, pure, organically grown foods. Now owned by Brown-Forman Company, the family commitment remains: **as little intervention as possible.**

The grapes for this Chardonnay came from a 12 mile corridor near the banks of the



Russian River in Mendocino County. This region is known for creating stellar organic fruit year after year.

This has Viognier, Roussanne, and a touch of Muscat blended in to

add a vibrant complexity to the palate. A little over half of the juice was put through malolactic fermentation, adding a creamy characteristic to the mouthfeel. Three quarters of the juice was French oak aged, adding a dollop of butter and vanilla.

The nose invites you with almonds and honey aromas. The end result is a consistent baked green apple flavor with pears, citrus and pineapple fruit, enhanced with a rich butter mouth. **I've always described this wine as seductive.**

Don't take only my word for it, the reviews for this Chardonnay rave year to year. This 2006 vintage received an "89" and "Best Buy" from the Wine Enthusiast, and the Wine Spectator said this vintage was an "87", "A good buy", and a "wine with special qualities".

We bought quite a bit, so enjoy all month!

## Recipe of the Month

### Bison Burgers with Cabernet Onions

*Like burgers, but want to eat healthier? Bison is very lean.*

2 tbsp. olive oil, divided	3 cups sliced onions
¾ cup Cabernet Sauvignon	1 lb. ground bison
2 tbsp chopped shallots	¼ tsp. coarse kosher salt
¼ tsp. dries thyme	

Heat 1tbsp. oil in heavy medium skillet over medium-high heat. Add onions, sprinkle with salt, and sauté until golden, stirring often, about 10 minutes. Reduce heat to medium and continue to sauté another 15 minutes. Add wine and cook, stirring occasionally, until liquid is absorbed, about 5 minutes.

Gently mix meat and the shallots, salt, and thyme in large bowl. Shape into four ½ inch thick patties. Heat remaining 1 tbsp oil in heavy skillet, over high heat. Add burgers to skillet and cook until well browned, about 2 minutes per side for medium-rare.

Spoon onions atop burgers, dividing equally, and serve. Makes 4 servings.

## Drink of the Month

### The New Hot Toddy- "The Laureate"

*from Alembic in San Francisco*



4 orange slices	40 whole cloves
1½ cups water	4 small bay leaves
4 tbsp. agave nectar	1/3 cup dried hibiscus flowers
1 cup Sauza Commemorativo—	
<i>on Sale this month! \$24.95 per 750ml.</i>	

Stud each orange slice with 10 cloves. Bring 1 ½ cups water to simmer in a small pan. Remove from heat, and add flowers. Cover and let steep 2 minutes. Strain hibiscus tea into measuring cup, and cover. Run 4 brandy sniffers under hot water until warm. Place 1 clove studded orange slice and 1 bay leaf into each snifter; pour ¼ cup tequila, then ¼ cup hot tea into each. Stir 1 tbsp. agave into each. Serves 4.

www.pettyjohns.com

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