

Chardonnay of the Month

Hahn Monterey \$8.99



I've always enjoyed this wine, but found it oaky, buttery, and creamy... not quite my idea of hot weather quaffing. A couple months ago, I revisited this wine, after wine maker Adam La Zarre said he had changed the style. Instead of aging and fermenting all of it in French oak, 1/4 of it is tank fermented, and the rest is fermented and aged in neutral French oak. The previous vintages had 100% malolactic fermentation, creating a heavier and creamier mouthfeel. This 2005 has 50% malolactic, and eight months on the lees. The fruit is primarily from the Lone Oak vineyard in the Santa Lucia Highlands, where cool Monterey breezes slow the ripening process, and produce some incredible stone-fruit qualities and great acidity.

Bring on the crab cakes and the lobster salad! The nose still has some peaches, pineapple, and lemon zest, the butterscotch and caramel are just hints in the mid-palate, and the finish is crisp, with lingering apple flavors. This is a delicacy that I don't take lightly, I am very controlling about anything that comes near my crabcakes. Try this at \$2.00 off, and enjoy the hot weather, the pool, and some seafood.

Spotlight Brewery for July

Dogfish Head \$8.31

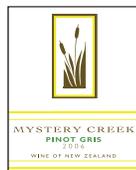
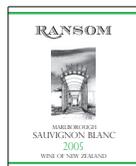
Off-centered ales, for off centered people... The plan in 1995 was to bring original beer, food, and music to Delaware's Rehoboth Beach area, and that is just what they have been doing. With weird ingredients, super strong extreme beers, or crazy made up styles, you can be sure that a beer from Dogfish will challenge your perceptions of what beer is supposed to be.

Pettyjohn's is featuring the fine ales of **Dogfish Head** for the month of July, with four year round styles and one seasonal. The current seasonal is **Aprihop** four packs, a serious Pale Ale brewed with apricots and 7% abv (alcohol by volume). The **60 Minute IPA** has lots of citrusy hop character and a respectable 6% abv. Four packs of **90 minute IPA**, an Imperial I.P.A. with a great malt backbone that stands up to the extreme hopping rate, weighing in at 9% abv, this beer packs a punch! **The Indian Brown Ale** crosses a Scotch Ale, an I.P.A. and an American Brown, this beer is well-hopped and malty at the same time. It is brewed with aromatic barley and caramelized brown sugar and carries a 7.2% abv. And now the real fun begins, **Raison D'Etire**, a deep mahogany ale brewed with beet sugar, green raisins, and Belgian yeast. As complex as a fine red wine perhaps Amarone and a abv of 8%. Dogfish Head is at the leading edge of creating unique and exciting yet enjoyable beers, hope you enjoy them as much as we here at Pettyjohn's do. As for August spotlight brewery well, Beer speaks and people mumble. Which would you rather listen too? Look for Lagunitas 6 packs from Petaluma California on sale for \$6.92.



Winery Focus – New Zealand!

Not only did our direct import arrive, but I have been finding some great New Zealand wines at reasonable prices...and that's rare. New Zealand is actually two islands that are largely mountains. The vineyards have limited land, and transport is expensive. Here in Boulder, we are very lucky to have a local importer, Jim Drevascraft. His wine career spans from Liquor Mart in the '70s, owner of the original Wine Merchant, and now consults and imports. Jim fell in love with New Zealand, and started to bring in some of his favorites two years ago. The beauties I've ordered, have arrived!



All sale priced at \$14.99, The Ransom Sauvignon Blanc from the Marlborough region on the south island, is made by Robin and Gabe Ransom. More of a Bordeaux style, gooseberry, minerals, lime and nice complexity makes this perfect as an aperitif, or seafood wine. The Mystery Creek Pinot Noir and Pinot Gris are both from the North Island, full, ripe and juicy is Garry Major's style.

Included in the display are some Oyster Bay wines, all priced at \$9.99! They make a Sauvignon Blanc, Chardonnay, and Merlot that are all stunning. I'll adding some more favorites all summer, so give these "Down Under" wines a try. You'll be back.



Upcoming Tastings

Sunday, August 12 – The First Boulder Wine and Food Fest – In Central Park from noon to 5 PM, sample wines from over 20 local wineries, and food from Boulder County's local restaurants. Pettyjohns is a sponsor. \$35 in advance, \$40 at the gate. For tickets and info: www.boulderwinefest.com

Thursday, September 13-16 – Colorado Mountain Winefest – In Palisade, all weekend of golf, receptions, wine maker dinners, tastings, workshops, chef demos, classes, bike tours of the vineyards, and a huge wine festival in the park. For tickets: www.coloradowinefest.com

Tuesday, September 25 – Our Annual Que Syrah, Shiraz Tasting – At Carelli's, taste some of the great wines that will be on sale in the store, while enjoying Carelli's incredible appetizers. From 6:30 to 8 PM, \$40 per person. Limited to 30 people, credit card will be charged at the time of the reservation. **Call 303-499-2337** to reserve your seat. **Some seats left!**

Thursday, October 11-13 – The 26th Annual Great American Beer Festival – At the Colorado Convention Center. Taste over 1600 of the nation's best brews, with 370 American breweries in attendance. There will be cooking with beer demonstrations, food pairing demos, and live music. For ticket info: www.beertown.org



Tuesday, October 16 – Our Cabernet Tasting – At Carelli's, taste some of the great wines that will be on sale in the store, while enjoying Carelli's incredible appetizers. From 6:30 to 8 PM, \$40 per person. Limited to 30 people, credit card will be charged at the time of the reservation. **Call 303-499-2337** to reserve your seat.

Patrón Silver Tequila \$10.00 Off!

The Patrón Tequila distilling company was started in 1989, by former Seagrams execs that wanted to create ultra-premium Tequila. With the help of Master Distiller, Francisco Alcaez, a distillery was built in Jalisco, Mexico. All Patrón Tequila is 100% , pure Waeber Blue Agave grown in the hills above Jalisco. The Silver is a "joven" style, meaning young. There is no wood aging, making this a clear, light, and soft Tequila, perfect on the rocks, or for a premium Margarita. The Patrón Citrónge is a pure, premium orange liqueur, also made at the distillery. For only \$19.95 per 750 ml., many prefer this to Grand Marnier. This summer deal won't last long and Patrón Silver at \$39.95 per 750ml. is a screaming deal!



Drink of the Month

Perfect Patrón Margarita

1 1/2 oz Patrón Silver
1/2 oz Patrón Citrónge
Orange Juice
Juice of 1/2 lime
Sweet & Sour Mix
Lime wheel (for garnish)

Method: In a mixing tin full of ice, combine Patrón Silver, Citrónge, orange juice, lime juice, and sweet and sour. Shake well, strain, and serve on the rocks. Garnish with lime wheel.

Honey Wheat Beer Marinated Pork Chops and Cheddar

(The Leinenkugel's Honey Weiss is perfect for this)

4 pork loin or rib chops, 1 1/2 inches thick	1 12 oz. bottle of honey wheat beer
2 minced cloves of garlic	1 tbsp olive oil
1/4 tsp salt	1/2 tsp. coarsely ground black pepper
4 oz. shredded white cheddar	2 thinly sliced green onions
2 tbsp chopped, toasted walnuts	

In a small bowl, mix beer, garlic, oil, salt and pepper. Place pork in a heavy, self-sealing plastic bag, and pour mixture over pork. Seal and marinate in refrigerator for at least 4 hours, up to 24 hours.

On a medium gas grill, or a charcoal grill with a drip pan, place pork on grill above drip pan, and grill for 35 to 40 minutes, or until pork has 160 degree temp.

For topping stir together cheese, onions, and nuts. Spoon mixture over chops when done, cover, and grill 2 to 3 minutes more, or until cheese is melted. Serves 4.

Josh's Dream

Thanks to all who donated to Josh's upcoming Dream bike ride to end world poverty. With your help, Josh raised \$550 of the \$2,000 needed to enter the bike ride from Boston to Montreal to New York City. His 2 week journey starts on August 3rd. Another example of South Boulder's huge heart.



The French Wine Deal Still Exists!

Have no fear, all of the French wines that were floor stacked in the front in May and June have just been moved to the French wine wall. You will know all of the wines that combine because they have purple shelf talkers on each. You can't beat 1 bottle - \$9.99, 3 bottles - \$8.99 each, 6 bottles - \$7.99 each. Your favorites are still here, and the Pettyjohns wine six-pack holders are still available.

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