

MALBEC Madness: *n.* a major mental disorder of unknown cause, typically characterized by a refusal to purchase or imbibe any red wine beverage other than Malbec, or those based on Malbec.

Malbec Madness!

This month we move the shelving so we can build a "Malbec Boat". From \$6.99 to over \$50 a bottle, you can try this grape from several regions of the world. This varietal can make my knees weak with the amount of fruit and complexity you can find in a bottle under \$20! In the past several years, sales of Malbec have tripled around the world. Luckily for us, the prices have lagged behind, still making these wines some of the best bargains in the store. I'll be buying them in large quantities so I can get them even cheaper. These wines are cutting edge, and March is the time to load up.

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Spotlight Brewery The Brews of the Irish



Who needs four leaf clovers when you got six pack's o beer? St. Patrick's Day is coming again and with it come the Irish, and what do the Irish want? To Drink! We here at Pettyjohn's are in the business of helping you and the rest of the Irish get ready for the big day. We will be having specials on all our Guinness packages throughout the month. Including, Guinness Draught in cans and bottles. Since 1959 a unique mix of nitrogen and carbon dioxide has helped create Guinness Draught's liquid swirl that tumbles, surges, and gradually separates into a black body and a smooth and creamy head. An initial malt and caramel flavour, Guinness Draught finishes with a dry roasted malt. In a can, crack and pour into a glass, or from the bottle enjoy as you wish. Or try Guinness Extra Stout in six pack bottles, strong tasting with a distinctive roasted bitterness it is the authentic carbonated classic. At 5% ABV, it's mature, conditioned brew for a richer Guinness beer experience. For those of you looking for something else how about George Killian's Irish Red a fine beer, and also on sale! As the green wave of St. Patrick's Day rushes upon us I leave you with an Irish toast. May your Guardian Angel be at your side to pick ya up off the floor and hand ya another cold stout from the store. (preferably from us at Pettyjohn's)



Bushmill's Original Irish Whiskey \$5.00 OFF!
\$19.95 per 750ml.

*Wearin' of the green wouldn't be complete
without a wee nip of the Bushmill's.*

Dating back to the 1850s, this is the oldest distillery in Ireland. During those centuries, Ireland saw many distilleries disappear through World War I, Ireland's independence, and German bombings during World War II. Bushmill's has always been a constant in Ireland.

Bushmill's has also remained steadfast to their commitment to only pure ingredients. Water, from St. Columb's Rill, a major tributary to the river Bush, and malted barley. The malt is heated with hot air, using no peat. The resulting flavor is described as "Bushmill's sweet honeyed taste, and unusual smoothness", not smoke.

We have stock piled enough for all us leprechauns in March. Enjoy, and save Money too.



Winery Focus Lindeman's Bin 750s \$6.99

With the "Yellow Tail" craze, Lindeman's Bin Series wines have lost momentum in the 750ml. size in Pettyjohns. The larger sizes fly, so we asked Lindeman's to give us competitive pricing on the regular sizes.

Normally two dollars more, the quality is worth it. Lindeman's has been making wines in Australia since the mid 1800s.

Under the wine making leadership of Wayne Falkenberg, the Bin Chardonnay, Merlot, Cabernet, Pinot Noir, and Pinot Grigio are consistently good and varietally correct fruit from several growing regions in Australia.



This month, step away from your usual with the animals, and check out wines with a history.

Upcoming Tastings

Tuesday, March 11th – March Malbec Madness!

We'll taste seven of the best Malbecs out there, while enjoying Carelli's yummy appetizers. At Carelli's restaurant, 6:30 to 8 PM, \$40 per person. Call 303-499-2337, a credit card is required to reserve your spot. Limited to 40 people.

Tuesday, April 8th – Pinot Noir Tasting!

We're going to deviate a little and taste seven of our favorite Pinot Noirs, while enjoying Dolan's yummy appetizers. At Dolan's restaurant, 6:30 to 8 PM, \$40 per person. Call 303-499-2337, a credit card is required to reserve your spot. Limited to 40 people.

Thursday, April 17th –

Ann's Components of Wine tasting at the Bookcliff Winery tasting room, located on 15th Street; south of the Pearl Street mall. \$40 per person, starts at 7 PM and are limited to 24 people. For reservations or more information, call 303-449-9463 or www.bookcliffvineyards.com

Chardonnay of the Month

Solaire \$9.99



This is the first new release from Robert Mondavi in over 15 years! From the Santa Lucia Highlands, in Monterey, this bursts with ripe lime and

citrus fruits. The acidity to this Chardonnay is just vibrant, perfect for creamy risotto, alfredo sauce, and as an aperitif.

Brand new to this market, this is in the \$14.99 price range. We took advantage of an introductory offer from the distributor. We thought it was worth the 15 year wait, I bet you agree.

Drink of the Month

Blood Orange Champagne Cocktail

Ideal for Easter Brunch!

- ¼ cup crème de cassis
- 1 750 ml. chilled brut sparkling wine
- 1½ cups strained fresh blood orange juice (from about 6 oranges)
- 8 blood orange slices



Spoon 1½ tsp crème de cassis into 8 champagne flutes. Add 3 tbsp. of juice to each glass. Fill each glass with sparkling wine stir gently. Garnish each glass with orange slice. Makes 8 servings.

Recipes of the Month

Irish Corned Beef and Vegetables

- 1- 6 to 8 pound flat-cut beef brisket
- 1- 12 ounce bottle Guinness stout
- 4 bay leaves 1 tbsp coriander seeds
- 2 whole allspice 1 dried chile de arbol (broken in half)
- cheesecloth
- 6 medium carrots, peeled, halved through the root ends
- 2 medium parsnips, peeled, cut in to 2-inch lengths
- 1- 2pound head of cabbage, quartered
- 3 medium turnips, peeled, quartered
- 8 unpeeled medium white or red skinned potatoes

Place beef in a large, wide pot, add stout and add enough water to cover by one inch. Wrap cheesecloth around bay leaves, coriander seeds, allspice, and chile, enclosing completely, and tied with a string. Add spice bag to pot, and bring to boil. Reduce heat to medium-low, cover and simmer until beef is tender, about 2 ¼ hours. Transfer beef to large baking sheet. Add turnips and all remaining vegetables to the pot, and bring to a boil. Reduce heat to medium and boil gently until vegetables are tender, about 25 minutes. Transfer to baking sheet with beef. Return beef to pot to warm 5 minutes, discard spice bag. Cut beef against grain into ¼ inch thick slices. Arrange beef and vegetables on platter. Serves 6 to 8. Serve with Guinness mustard.



Guinness Mustard

- ½ cup coarse Dijon mustard 2 tbsp regular Dijon mustard
- 2 tbsp Guinness stout 1 tbsp minced shallot
- 1 tsp brown sugar

Whisk all ingredients in a small bowl to blend. Cover and refrigerate at least 2 hours before serving. Can be made two days ahead. Keep refrigerated.

Remember, Easter is this month too! We like to take the stress out of wine selection, so all the wines will be displayed by what dishes they compliment for the holiday.

Also... great Easter basket fillers for the young at heart are Baileys, Kahlua, and Chocolate Liqueur.

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