

Brewery Spotlight

SKA \$7.40 per 6-pack



Since 1995 some folks down in Durango have been listening to ska music, dancing, and of course drinking. They decided to take it to another level and started brewing beers. What did they decide to name the brewery? **Ska**. Go Figure. The beers they have been brewing for 12 plus years now are holding their own against top Colorado Micro-breweries. And all of the beers come with their own medals and or awards. The **True Blonde Ale** is crisp in taste golden in color and medium in body. She's brewed with the help and honey of Durango's Honeyville Bee's. **Pinstripe Red Ale** includes caramel malts and liberty hops and has a slight fruity finish. **Buster Nut Brown Ale** has a touch of nuttiness provided by the Victory and Munich malts. The addition of Northern Brewer, Cascade and Willamette hops smooth this beer out to create an incredibly drinkable brown ale. Six different malts are combined to create a robust and complex **Ten Pin Porter**. Perle and Willamette hops are added to fashion the perfect balance for which Ten Pin is renowned. **Steel Toe Stout** is a traditional English cream style stout brewed with actual milk sugar to create a creamy and sweet brew. Jet black in color, the latte frothy head will make you moo for more. Want something different try **Ska E.S.B. in cans** Galena hops and Pale Ale malts create a crisp first sip, a hoppy tongue and a malty sweet finish. Pettyjohn's will be featuring all the fine beers from Ska on deal for \$7.40 a six pack.

Planning your Cinco De Mayo fiesta? We also have great deals on Corona, Tecate, Dos XX, Negra Modelo and Sol. And if your sick of the Mexican imports perhaps a Billy's Chillies Bomber from Twisted Pine or a Crazy Ed's Cave Chilli Beer to spice up the celebration.

Chardonnay of the Month

Meridian 2006 Santa Barbara County – \$8.99!

What would make a successful winemaker in Napa and Sonoma, pick up and move "down 101, halfway between San Francisco and Los Angeles"? Winemaker, Chuck Ortman did just that in 1988 when Beringer Blass Estates said they would invest in his new Meridian label.

Chuck noticed that Santa Barbara and San Luis Obispo counties were producing phenomenal Chardonnays and Pinot Noirs, and he wanted to make history making wine from an emerging wine region. He purchased the old Estrella River Winery in Paso Robles, remodeled, and got to work.

Today, Lee Miyamura is the winemaker for Meridian's white wines. A graduate of Sonoma State in Molecular Biology and Chemistry, she found her passion for making wine while working a temporary job at Beringer Vineyards. Many promotions, and 20 years later, she made this award-winner.

Half of the fruit for this Chardonnay came from the White Hills vineyard, with the rest from Santa Maria and Los Alamos. This has been described as "exotic", probably due to the fresh up-front pineapple and citrus fruit coupled with nuts, spice, vanilla, and a long cleansing finish.

I'm not alone thinking this is the perfect wine to kick off warm weather, Wine Spectator listed this as a "Best Value" and scored it '87, also rated highly from Wine Enthusiast, and a double-gold medal winner. Join the crowd, and sip this one for Spring.



Winery Focus

Washington State



In a short period of time, Washington State has become a world-respected wine region. The glacially deposited soils, the long days and cool nights, and the natural irrigation from Cascade Mountain melt-off, creates grapes with naturally high acidity and dense, concentrated color. Today, it is our nation's second-largest wine producer.

With nine legally designated wine growing regions, and over 30,000 acres planted to vine, it's hard to limit the size of our display.

Our favorites from Chateau St. Michelle, Columbia Crest, and Hogue are on sale as well as some we've discovered while doing research. All

of these wines are lively, with zesty, ripe fruit flavors, ideally suited to compliment many

types of food. Start your Spring season off with fresh, exciting wines, and starting at \$6.99 you can't afford to miss them.



Chateau St. Michelle

HOGUE

Upcoming Tastings

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 is limited to 24 people. For reservations or more information, call 303-449-9463 or www.bookcliffvineyards.com

Tuesday, May 20th – Fun Summer Whites Tasting – At Carelli's from 6:30 to 8PM. Sign up to taste some fun hot weather wines to enjoy this summer. Not the usual Chardonnay or Pinot Grigio, get the opportunity to stretch from the norm, and put some spice in your summer. \$40 per person, limited to 40 people, call 303-499-2337 to reserve your seat. Credit card required

Saturday, June 28th – The Boulder Food and Wine Festival, in Central park from 4 to 7PM, over 20

Colorado wineries pouring, and many Boulder restaurants serving food.

Pettyjohns is a sponsor again this year. Proceeds go to the Humane Society of Boulder Valley.

For tickets and more info: www.boulderwinefest.com



Continuing Promotions

Just a reminder: we continue these promotions month after month.

- Always a case of red or white wine for \$100 (monthly selection changes)
- Every Friday from 5 to 7PM in-store wine tasting
- Our French wine promotion now includes some Italians- 1 bottle \$9.99,
- 3 bottles \$8.99 each, and 6 bottles \$7.99 each. All mix for quantity, just look for the purple tags.
- Take advantage of our sale "buckets", they help us turn slow inventory, and many times it's less than wholesale.

Woodford Reserve

\$24.95 per 750 ml.



The "Run for the Roses" – the Kentucky Derby will be running Saturday, May 3rd so it's time to wear your bonnet, and sip on Juleps. The Woodford Reserve Bourbon the "Official Bourbon" of the Kentucky Derby, will be \$5.00 off all month.

To be legally labeled a Bourbon it must be: produced in the U.S., at least 51% corn, distilled at less than 160 proof from the fermented grain mash, nothing added to the final product except pure water, and be bottled at 80 proof or higher.

The Woodford Reserve is bottled at 90.4 proof. The distillery, located in the heart of Kentucky's horse country, has been in operation since 1812, and it is designated a National Historic Landmark. It is one of the oldest working Bourbon distilleries in Kentucky. Brown-Forman purchased the old facility in 1971 and has invested over 7 million dollars to refurbish and up-date.

This is truly small batch Bourbon, married with the limestone waters of Kentucky "branch" water, aged in small barrels until maturity, it has a unique character that can't be duplicated. According to Whisky Magazine, the nose has pronounced oak, rye and vanilla. The palate is toasty with spice, and the finish has vanilla, oak, toffee and honey. "Because of the small batch, it does vary but is always delicious. "Whether you want "Big Brown" or "Adriano" to win, the Woodford Reserve will make your best Julep.

Pardon Our Dust!

This month we are replacing and updating our flooring.

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Drink of the Month

Perfect for your Derby Party

The Perfect Mint Julep

- 2 cups sugar
- 2 cups water
- Sprigs of fresh mint
- Crushed ice
- Woodford Reserve Kentucky Whiskey
- Julep Cups



Make a simple syrup by boiling sugar and water together for five minutes. Cool and place in a covered container with six or eight sprigs of fresh mint, then refrigerate overnight. Make one julep at a time by filling a julep cup with crushed ice, adding one tablespoon mint syrup and two ounces of Woodford Reserve Kentucky Whiskey. Stir rapidly with a spoon to frost the outside of the cup. Garnish with a sprig of fresh mint.

Recipe of the Month

A great springtime dessert and for Mother's Day

Blackberry-Pear Cobbler

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| 3 cups frozen (unthawed) blackberries | $\frac{2}{3}$ cup plus $\frac{3}{4}$ cup sugar |
| 1 $\frac{1}{2}$ large, cored, halved, and thinly sliced pears | 3 tbsp. dry red wine |
| 2 tsp. finely grated orange peel | 1 cup all purpose flour |
| $\frac{1}{2}$ tsp. ground cinnamon plus some for sprinkling | 2 tsp. baking powder |
| $\frac{1}{4}$ tsp. salt | $\frac{3}{4}$ cup whole milk |
| $\frac{1}{2}$ cup melted, unsalted butter | $\frac{1}{2}$ tsp. almond extract |
| powdered sugar | optional vanilla ice cream |



Butter 2 $\frac{1}{2}$ quart baking dish with 2 inch high sides. Gently toss berries, pears, $\frac{2}{3}$ cup sugar, wine peel, and $\frac{1}{2}$ tsp. cinnamon in medium bowl. Whisk flour, baking powder, salt and remaining $\frac{3}{4}$ cup sugar in another medium bowl. Add milk, melted butter, and almond extract; whisk until blended. Spread batter in prepared dish. Place berry-pear mixture atop batter (no stirring). Sprinkle with additional cinnamon.

Bake cobbler in a preheated 350 oven, until crust is set in the center and brown at edges, about 1 hour. Cool 30 minutes. Dust with powdered sugar; serve warm with ice cream, if desired. Makes 6 servings.

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