

Spotlight Breweries

Deschutes \$6.93 6-pk all May!
Boulder Beer \$7.40 6-pk all June!

The temperature is on the rise, but we've got cold beers at Pettyjohn's Liquor and Wine to help combat the heat. During the month of May we have good beer at a bargain price. Six packs of Deschutes are on sale for \$6.93 all month.

Brewed in Bend Oregon since 1988 the brewery has built itself on producing the finest beers in the world, and while no one can claim that title, Deschutes has done a fine job at trying.

Pettyjohn's Liquor and Wine currently carries **Black Butte Porter**, which uses chocolate and crystal malts' crafting a rich in flavor yet easy to drink "dark" beer. **Mirror Pond Pale Ale** a classic American pale ale with generous quantities of Cascade hops, offers a lush floral aroma with a balanced malt body. **Inversion I.P.A.** defies the ordinary, with layers of soft caramel notes and a generous amount of Northwest hops for a bright, sunny citrus finish. **Obsidian Stout** is a solid, satisfying beer with underlying espresso and chocolaty flavors. And the summer seasonal **Cinder Cone Red** with a rich malt flavor and a reddish color derived from caramel, malt and roasted barley. Amirillo and Tettnang hops balance the toffee flavor. Try taking a little bit of Oregon home with you this May!

In June we are hoping you choose to drink locally, by putting a six-pack of Boulder Beer in your fridge. For \$7.40 a six-pack you can indulge in Colorado's 1st microbrewery. From humble beginnings brewing on a small farm northeast of Boulder to winning countless awards and an unknown amount of smiling happy consumers, Boulder Beer has become a favorite among microbreweries nation wide.

We carry 8 styles of six packs including the seasonal release **Sweaty Betty Blonde Ale**, a Bavarian style wheat beer, unfiltered and cloudy with subtle hints of clove and banana (5.9%abv.). **Pass Time Pale Ale** is a smooth soft drinkable British style Pale Ale (4.96%abv). **Single Track Copper Ale** is refreshing yet full flavored; a medium bodied copper ale not too light, not too dark (4.97%abv). **Buffalo Gold** has been a Colorado favorite since 1989. It is a true golden ale that is an easy-drinking, lively carbonated stampede of flavor (4.95%abv). **Planet Porter** is a remarkably smooth dark ale. The generous use of black malt gives this brew a hint of coffee (5.51%abv). **Mojo IPA** reflects the perfect balance of hop bitterness and malt character. The unique Amirillo hop creates a big citrus flavor with an ultra-crisp dry finish (6.8%abv). **Hazed and Infused** is "hazed" in its natural unfiltered state and "infused" - dry-hopped with crystal and centennial hops during fermentation for a big, bold, unique taste (4.85%abv). Look out for these deals and many more.

Thank you for shopping Pettyjohn's Liquor and Wine.

**To better serve our community, starting July 6th,
our Sunday hours will be 10AM to 6PM.**



Wine-ing For A Cause

Starting June 6th, we'll be hosting fun wine tastings, after work on Fridays at restaurants all over Boulder to benefit local non-profits. Being a positive force in the community is important to us. Unlike our monthly wine tastings at Carelli's, representatives from the wineries will be pouring in a casual come-and-go atmosphere. You're welcome to ask questions, but you're also welcome to just enjoy the wines, the food, and celebrate the weekend.

The first restaurant to host is Dolan's, from 5:30 to 7:30. Representatives from Tolosa Winery in Edna Valley will be pouring their award-winning wines. Tolosa is donating the F.A.C. wine, and Tolosa wines will be a spotlight in the store, at substantial sale pricing all June.

All proceeds will benefit MESA- Moving to End Sexual Assault. The cost is \$40 per person, and to reserve your spot, call 303-499-2337. A credit card is required.

Chardonnay of the Month Maddalena \$9.99

As the weather warms, Chardonnay bursting with tropical fruits, and a crisp finish seem more appealing. When I tasted this wine a few months ago, I thought this would be perfect for spring and summer.

New to Pettyjohns, this winery was founded in the late 1970's by the Riboli family, pioneers of California's Central Coast region. Grapes are sourced from Monterey, San Luis Obispo, and Santa Barbara counties.

Fourth generation wine maker Anthony Riboli, and Arnaud Debons create this complex wine using Monterey fruit, and blending from three separate vineyards. Using only French oak, 40% was oak aged, creating the delightful spice in the mouth and the vanilla notes in the nose. This Chardonnay is perfectly balanced with citrus greeting you in the aroma, lemons, pineapple, and oranges in the mouth with hints of spice, and a clean, crisp finish.

Rated "86" by Wine Enthusiast, make this one of your summer "sippers".



Upcoming Tastings

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

Friday, June 6th - Our First "Wine-ing For A Cause" F.A.C. vv - Join us at Dolan's from 5:30 to 7:30 and enjoy the great wines from Tolosa Winery in Edna Valley California, and Dolan's great appetizers. All the proceeds to benefit MESA (Moving to End Sexual Assault). \$40 per person, 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



Drink of the Month Summer Sangria

(A delicious and inexpensive cocktail for a party)

- 1- 750ml. dry white or fruity red wine
- ¼ cup Cointreau
- 6 strawberries, slice ¼ inch thick
- 6 raspberries
- 2 peaches, sliced ¼ inch thick
- 1 lb. green & red grapes
- 1 orange, thinly sliced crosswise
- ice



Combine all the ingredients in a pitcher and let stand at room temperature for 3 hours, or cover and refrigerate overnight. Serve in wine glasses over ice. Makes 8 drinks.

Winery Focus Firestone Vineyards

In 1972, everyone thought Brooks Firestone was nuts when he planted vineyards in Santa Ynez, California, not considered a wine growing region. His foresight was looked on as insanity, especially from his prosperous family known as tire innovators. Now he's considered a pioneer, an inspirer.

Last year, the family passed the winery to Bill Foley, a world-class Santa Barbara wine maker to focus on their fledgling beer business and Curtis wines.

Kevin Willenborg was the head wine maker for Firestone, and is responsible for all the award-winning wines we have on special this month. We are featuring the Estate Wines, from all their estate-grown fruit, Firestone's upper tier.

The whites: Chardonnay, Sauvignon Blanc, and Gewurztraminer all normally retail for between \$11.49 and \$13.49. For May, they will all be \$9.99!

The reds: Cabernet and Merlot are big, rich, and lush. Normally priced at \$17.79, the Firestone folks really dealt it to us, and they will be on sale all May for \$10.99.

I sold these wines wholesale many years ago in my twenties, and what hasn't changed is the incredibly ripe fruit these wines display. Thirty years may have passed, but the vibrant fruit is just as fresh.



A SANTA BARBARA ESTATE TRADITION SINCE 1972

FIRESTONE
VINEYARD

Recipe of the Month

Summer Fruit with Praline Fondue

(Great healthy appetizers for your summer get-togethers)

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| ½ cup crème fraiche | 1 cup + ½ tbsp. dark brown sugar |
| ½ cup chopped toasted pecans | 6 tbsp. unsalted butter |
| 2 tbsp. water | 2½ tbsp. dark rum |
| 1 tsp. vanilla extract | wooden skewers |
| assorted fresh fruit (grapes, cherries, berries, plum, apple, peach, melon wedges) | |



In a small bowl, beat together crème fraiche and ½ tbsp. sugar. Transfer to a small serving bowl. In another serving bowl, place nuts. Place crème fraiche and nuts on platter and surround with fresh fruit. Melt butter in a non-stick skillet over medium heat. Increase heat to medium-high and add 1 cup sugar and water. Stir vigorously 1 minute. Stir in rum and vanilla. Transfer butterscotch to a bowl, and serve with the platter. Your guests can spear fruit with skewers and dip into butterscotch, then nuts, and crème fraiche. Serves 4.

*Father's Day is
Sunday, June 15th.
What he really
wants is that
special bottle
he wouldn't buy
for himself.*

We'd love to help.

www.pettyjohns.com

303-499-BEER (2337)
Boulder, Colorado 80305
613 South Broadway

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