



August Spotlight Brewery
Full Sail \$6.01 per 6-pack



Looking to cool down? Come into Pettyjohn's this August and we will help you out. With a sale on cold beer from Full Sail Brewery you are sure to leave with the chills. Starting out in Hood River Oregon 21 years ago Full Sail has evolved into an independent and employee-owned brewery,



who still craft all their beers by hand. And all month you can get a six pack of Full Sail's fine microbrews at the price of \$6.01 a six pack, and 12 packs of Session at \$11.09. That is cheaper than a six or twelve pack of Bud, Miller, or Coors! You can find 4 styles of six packs at Pettyjohn's and two styles of 12 packs. Their Amber is a medium-bodied sweet



and malty beer with a spicy floral hop finish. The IPA has a full malty body in the mouth and fresh citrus in the nose. Their Pale Ale is the perfect balance of hops and barley with a mild sweetness which makes this beer finish clean and crisp. The LTD "limited edition" small batch lager is a pale golden-colored beer with a spicy floral aroma and a smooth hoppy finish. These four styles of six packs are all only \$6.01 all month. Our twelve-packs are a great deal. Session gives you a crisp, smooth, refreshing, all malt pre-prohibition style lager. The new Session Black gives you a dark drinkable lager that is not too heavy and has a hint of roasty chocolate character. Enjoy your next session whatever it may be. Full Sail's motto is "Stoked to Brew, Brewed to Stoke."

Winery Focus - Bogle

Chardonnay and Sauvignon Blanc- \$8.99

Cabernet, Merlot, OV Zinfandel, and Petite Sirah- \$9.99

I asked for my distributor to come up with this quantity deal for two reasons. First, this is another true quality line from a family that has been making wine in California since 1968; second, Bogle's annual release of their Phantom should coincide with this promotion.

To be honest, I don't think I have to discuss each wine that will be on sale because they all fly out of the store at regular pricing. All fruit from the Clarksburg region just outside of Sacramento, each wine has vibrant fruit and is beautifully made. The award list is pages long each year.



I discovered the Phantom while out of state two years ago. It is not only delicious, but an intriguing blend of Petite Sirah, Zinfandel, and a little Mouvedre. A very limited amount is made, it's released once a year, and now I'm on it. I pre-order this now, and it should arrive in August. A big, black, ugly thing, I can't get enough. This is usually around \$16.00 per bottle and worth every dime.



LOOK FOR IT !

For the next two months, come in and enjoy all that Bogle has to offer, at unbelievable pricing. I hope to celebrate the end of summer this way every year.

Did you see some new faces in July?

We are thrilled to report that General Manager and Beer Buyer, Ben Kobi got married last month. We had the dilemma of finding people to work the store so most of us could attend. Thank you to all the Pettyjohns alumni that pitched in their help, and to all our patient customers that evening.



Upcoming Tastings

Friday, September 18 thru Sunday, September 20th - Colorado Mountain Winefest - Friday starts with seminars, tastings and Winemaker dinners, Saturday is the festival in the park, seminars and dinners, Sunday winery tours and brunch. Many events are free, or pay for what you want to attend. For more info and tickets: 1-800-704-3667 or www.coloradowinefest.com

Thursday, September 24 thru Saturday September 26 - The 2009 Great American Beer Festival (GABF) - It's even bigger this year, and tickets are already selling out. At the Colorado Convention Center, 700 14th Street in Denver. For tickets www.greatamericanbeerfestival.com

Tuesday, September 29 - Our annual "Que Syrah, Shiraz Tasting" - Join us at Carelli's Restaurant and taste seven incredible Syrahs or Shiraz's while enjoying Greg Carelli's delicious appetizers. From 6:30 to 8 PM, limited to 30 people. \$25 per person, a credit card is needed to reserve your spot. Call Pettyjohns 303-499-BEER (2337)

Tuesday, October 20 - Our annual "Awesome Cabernets" Tasting - We taste for weeks to pick the best Cabernets of the season for the money. Taste seven great wines while enjoying Greg Carelli's delicious appetizers. From 6:30 to 8 PM, limited to 30 people. \$25 per person, a credit card is needed to reserve your spot. Call Pettyjohns 303-499-BEER (2337)

Congratulations Jessica!

We had our June 30th drawing from our "Women and Wine" display, and Jessica Gumkowski was the lucky recipient of an original Kathy Womak print. Thanks to all who entered and tried the wines featured.

September Spotlight Brewery
Dogfish Head \$8.78



Dogfish Head 6 and 4 packs are \$8.78 all September. Dogfish will challenge your perceptions on what a beer is supposed to be. These guys

are innovators of the craft beer industry, constantly putting out new and unique beers to challenge the palate of beer drinkers everywhere. Be sure to make a stop by their booth at the Great American Beer Festival for some truly impressive tasters. Pettyjohn's currently stocks 4 styles of Dogfish Head beers and brings in whatever seasonals are available. The 60 minute IPA is their most famous beer and dominates their production line. This beer is continuously hopped for an hour and has great citrus flavor. We also carry their 90 minute IPA which is hopped for... you guessed it - 90 minutes. It packs a punch and we have them in four packs. Esquire magazine calls it "perhaps the best IPA in America." These two deals go great with pizza or spicy foods. We also carry the India Brown Ale, which is a harmonious match of caramel and hops. Our most interesting brew is Raison D'etre. It is made from green raisins and also has beet sugar and Belgian-style yeast. It goes great with ham, goat cheese, and game. Give Dogfish Head a try - they are a small operation in Delaware that love their beers and love to have fun at work. They wouldn't mind at all if you found their beer amazing!



Chardonnay Special J. Lohr Riverstone \$9.99

This is the twenty-first vintage of the Riverstone Chardonnay from Lohr, and I think we carried the first vintage. Sometimes, when a wine is consistently good year after year, it can be over-shadowed by the new, upcoming wines. Well, not anymore.



Since 1995 the Lohr family has experimented with different Burgundian Chardonnay clones in their Arroyo Seco fruit in Monterey County. Today over 60% of the vineyard are those clones. Between the cool climate and the riverstones under a loam soil, the end-result is a complex, French-style Californian Chardonnay.

The 2007 vintage was especially cool, resulting in a "hen and chicks" phenomenon. This is when grape clusters have normal-sized berries mixed with tiny, seedless berries. Though a smaller yield, the tiny berries impart intensified flavors, and this release has added complexity.

Three years ago, the staff decided to delay harvest and attain riper fruit. This vintage was picked from September 26th through October 17th, very late for this region. Winemaker Jeff Meier barrel fermented this wine and had 60% go through malolactic fermentation. It was aged nine months sur lie in French and American oak.

This Chardonnay has nectarine and pears in the nose, and the palate is clean with stone fruits and citrus, and hints of toasty oak and honey. The wine appears to have layers of flavors and the finish has great acidity, perfect for hot-weather eating.

The bargain price, other than us buying quantity, is due to the Lohr family owning these vineyards. Not only less overhead, but also they can experiment with the areas and the clones, and vinify accordingly. This wine is the perfect example of "older is wiser".

Drink of the Month

Mango-Peach Sangria

The perfect summer quencher, and our ripe Colorado peaches will make the ideal Sangria !

| | |
|---------------------|---------------------|
| 1/3 cup sugar | 1/3 cup water |
| 1 cup Grand Marnier | 1- 750 ml. viognier |
| 1 chopped mango | 2 peaches, cut |
| 1/4 cup mint | into thin wedges |

In a saucepan, cook sugar with water until sugar dissolves. Transfer to a pitcher and refrigerate until cold. Stir in the remaining ingredients and serve immediately. Makes 4 servings.



Recipe of the Month

Roasted Peaches with Vanilla Ice Cream

Although a recipe from Switzerland, ripe Colorado peaches will make this dessert a great ending to an evening ...and the summer.

| | |
|--|----------------------------|
| 2 cups Sauvignon Blanc | 2 tbsp honey |
| 1 cup water | 1/4 cup sugar |
| 1 rosemary sprig | 4 scoops vanilla ice cream |
| 4 large, ripe and firm peaches, peeled, pitted, and halved | |

In a large saucepan, combine the wine, honey, water, and sugar and bring to a boil. Boil until reduced by half, about 30 minutes. Add the rosemary and let stand for 10 minutes; discard the rosemary. Pre heat the oven to 350. Arrange the peaches in an 8 x 11 inch baking dish. Pour the rosemary syrup on top and roast the peaches until tender, 40 minutes, basting and turning the peaches occasionally. Scoop the ice cream into bowls, and top with the peach halves. Spoon the warm poaching liquid over the fruit, and serve. Makes 4 servings.



Feed the children while enjoying your wine.

Everyday, 1 in 8 Americans faces hunger, including 1 in 6 children. The Boisset Family Estates is committed to donate three meals for families in need for each of their wine bottles sold, throughout 2009. Their

goal is to exceed 1.2 million meals.

Pettyjohns has committed to be a participating retailer to help feed the children.

How you can donate is easy. For every **Lyeth, Deloach, or French Rabbit** bottle you purchase, you will have donated three meals for a family. Look for our display of

the wines, and help your neighbors feed their families. For more information

www.BoissetFamilyEstates.com/FightAgainstHunger



Lyeth

DE LOACH
VINEYARDS

French rabbit

While supplies last:

Man Chenin Blanc \$7.99



I bought a pile when my distributors suggested this deal. What a perfect end-of-summer sipper from the Chenin Blanc experts in Africa. Lovely, ripe Chenin fruit with a crisp, dry finish. I'll keep it stocked as long as I can.

Last call for Rosé

We have gone through a record number of rosé this year. We will continue the promotion through part of September, as long as the wines are fresh. They are stunning examples of superb pink wines. Cheers!

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www.pettyjohns.com

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