

Winery Focus

Cycles Gladiator \$7.99
Wines of Uninhibited Taste

Several years ago, I remember writing about the Rex Goliath label, and how I couldn't believe the quality of the wine at such a low price. It has been a staple, stacked with the Yellow Tail. It was the brainchild of Hahn Winery located in Monterey, but sadly, over a year ago, Hahn Estates sold the brand.



The good news is that Hahn has created a new brand, same price point, with the same talented wine makers. Adam LaZarre and Paul Clifton are taking the expressive Central Coast fruit, and donning the labels with the expressive artwork of the "Belle Epoque Era" in Europe.

The Chardonnay is picked totally at night, from 11 PM to dawn. The chill of the night changes the grape skins, making them firmer. That allows the pressed juice to be free of the bitter components of warm skins. The result is lovely tropical fruit in the nose and mouth with a soft, slightly buttery finish.

The Syrah, Merlot, and Cabernet all have bountiful black and red fruit flavors in the nose and mouth, and all have new French oak aging to finish with a warm, toasty, spice that's just perfect to warm a cold winter evening. The Cabernet rated an "89" and was listed as one of the top 100 best buys of 2007 by Wine enthusiast.

I negotiated a deal so this already reasonable wine, would be a dollar less expensive. So try them all, and enjoy the fruits of everyone's labor.

Beer of the Month

Sierra Nevada \$6.93/ 6-pack

In 1979, Ken Grossman began building a small brewery in the town of Chico, California. His goal: to brew exceptional ales and lagers. Today, the **Sierra Nevada Brewing Co.** is considered the premier craft brewery in the United States. And the Beer? Critics proclaim it "Among the best brewed anywhere in the world



This Month Pettyjohns Liquor and Wine is featuring **Sierra Nevada** as our spotlight brewery. We have Five Styles to choose from including their **Pale Ale**, a flawless beer that opens with bright, perky high notes of maltiness and orange blossom and segues into a delectable hoppiness. Also in the lightest of the line up is **Sierra Nevada Wheat**,

a refreshing wheat beer made with barley and wheat for a very light character but loads of flavor. New to us is the **ESB (Early Spring Beer)** combining English tradition with west coast style, it is left unfiltered which enhances mouthfeel and hop aroma creating a slightly reddish-copper hue. Look for the dark and rich **Porter** a delicious medium-bodied ale with a creamy head. And to round it all out try the **Stout**. Creamy, Malty, full bodied, and satisfyingly rich. Come by and pick up your favorite or try something new all for \$6.93 a six pack.



Upcoming Tastings

Tuesday, February 19th – Our Annual "We Have Zinned" Tasting

This one fills up fast, so hurry! We'll taste seven of the best Zinfandels we can find, 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, 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.

Bookcliff Winery Tastings – Bookcliff Winery tasting room, located on 15th Street; south of the Pearl Street mall is hosting a series of tastings.

Thursday, February 28th – A barrel tasting of their upcoming releases, paired with food.

Thursday, March 20th – A tasting of all of their new releases.

Thursday, April 17th – Ann's Components of Wine tasting.

All tastings are \$40 per person, start at 7 PM and are limited to 24 people. For reservations or more information, call 303-449-9463 or www.bookcliffvineyards.com

Grey Goose Vodka

(750 ml.) \$5.00 OFF!



If you are a discerning Vodka drinker and you haven't tried Grey Goose, now is your chance. This was recently rated the number 1 vodka, 96 points by the Beverage Tasting Institute, and awarded the only Platinum medal. Made in the Cognac region of France, you will love this Vodka!

For February: only \$24.95 per 750 ml.

Chardonnay and Neprica of the Month! \$8.99

You read it right, I couldn't special the Antinori family's Tormaresca Chardonnay, without piling the Neprica next to it. These both are spectacular!



The Tormaresca wines are all from the Puglia region of Italy, or the "heel of the boot". Up until recently, grapes grown there were used to bulk up wines from other Italian regions, France, or sent to Turin for Vermouth.

Now, Apulian estates are enjoying a boom, profiting from unique varietals, old vines, cheap land, and an influx of talented wine makers. Piero Antinori, the 26th generation of the wine making family, purchased extensive property in the region and named the estate Tormaresca.

The Chardonnay is a step out of the norm for our usual Chard of the month. This one is complex, with mint and menthol in the nose, pear and crisp apples are in the mouth. The finish is crisp and clean. Pinot Grigio and Sauvignon Blanc fans should embrace this style, and this will compliment a wide array of dishes. Last vintage was rated "85" by the Spectator, I suspect this will rate higher.

The Neprica is a great blend of Negroamaro, Cabernet Sauvignon and Primitivo.

Negroamaro is a native grape of Puglia, best known in Salice Salento, the Primitivo grape is the ancestor to our native Zinfandel. The Cabernet lends structure and silky tannins. This blend is dark, zesty, and balanced with black cherries a theme throughout.

For February, I stepped out of the box to offer such wines at this low price, you do the same and experience a wine region that has a lot to offer without the high price tag.



Recipe of the Month

The perfect Valentines dessert!

Molten Spiced Chocolate Cabernet Cakes

4oz. Semi-sweet baking chocolate	2 eggs
½ cup (1 stick) butter	1 egg yolk
1 tbsp Cabernet	6 tbsp flour
1 tsp vanilla extract	¼ tsp. ground cinnamon
1 cup confectioners sugar	¼ tsp. ground ginger

Butter 4- six ounce custard cups or soufflé dishes, and place on a baking sheet. Place butter and chocolate in a large microwavable bowl and microwave 1 minute on high, or until the butter is melted. Whisk until chocolate is completely melted. Stir in wine, vanilla and sugar, until blended. Whisk in eggs and yolk. Stir in remaining ingredients. Spoon evenly into prepared dishes.

Bake at 425 for 15 minutes, or until sides are firm but centers are soft. Let stand one minute. Loosen edges with knife, and invert onto serving plates. Sprinkle with confectioners sugar, if desired. Makes 4 servings.



Drink of the Month

Amaretto-Cranberry Kiss

The tang of the cranberry juice is balanced by the smooth amaretto and vodka.



- 2 cups cranberry juice cocktail
- 1 cup Grey Goose vodka
- ½ cup amaretto
- 3 tbsp. fresh orange juice
- Ice cubes
- Clementines, peeled and separated into segments.

Mix cranberry and orange juice with vodka and amaretto in a pitcher. Cover and chill until ready to serve. Keep refrigerated. (This can be done a day ahead). To make 2 drinks, fill cocktail shaker with ice cubes. Pour in ¼ of cranberry mixture, cover and shake vigorously. Strain into 2 martini glasses. Garnish each with a Clementine segment. Repeat 3 more times. Makes 8 cocktails.

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