



Spotlight Brewery

Twisted Pine \$6.00/six pack

Established in 1995, Twisted Pine Brewing Company produces only 100% natural, unpasteurized pure malt ales, batch brewed and hand-crafted. Because they believe that craft beer is best enjoyed fresh, Twisted Pine ales can only be found throughout Colorado. By maintaining only a local presence they feel proud that their beers capture the full flavor and variety of style found at our brewery. It is the intention of Twisted Pine to bring you a select family of individually distinctive ales that as brewers they would enjoy drinking also. That is the final measure. Ignoring costs, fads, and difficulty in creating their ales. And, while they are serious about the art and business of beer making, they try to avoid taking themselves too seriously. After all, they realize brewing a fine beer isn't exactly nuclear physics. It's something far more important.

Pettyjohn's is featuring Twisted Pine Ales for the month of September for \$6.00 a six pack. There are six different styles to choose from: **Hoppy Boy India Pale Ale**, loaded with hops yet balanced with a malty sweetness. **American Amber Ale**, a popular beer among hop lovers. **Honey Brown Ale**, light chocolate in the nose and some fruit and coffee in the finish. **Red Mountain Ale**, specialty malts and British hops create a rich, smooth flavor. **Raspberry Wheat Ale**, refreshing and light with a delightful taste of raspberries. And the **Blonde Ale**, a German style pale ale, great on a hot day or on any day really!

As summer winds down and you start back to life's busy pace, be sure to keep things a little twisted with a six pack of Twisted Pine straight from Boulder.



Continuing Wine Specials

Spain- Each day, I'm discovering another gorgeous Spanish wine at unrealistically low prices. The wines in the display will change from week to week, but you have another month to discover these bargains

France- 1 bottle \$9.99, 3 bottles- \$8.99 ea., 6 bottles- \$7.99 ea. Wow! This distributor has some more wines that will mix into this deal. Look for the pile in the front of the store, and we have plenty of 6-pack wine holders for your convenience.

\$100 Case of Red or White Wine- Thanks so much for the "heads up" that you all were looking for a quick \$100 pre-made case. The selection changes every month.

Sale "Buckets"- Their signs may change, but you should be shopping those sale buckets, they are my mistakes, and overstocks. The prices are so cheap, I ask the employees to do the pricing, it hurts me too much.

Friday Night In-Store Tastings- Every Friday from 5 to 7 PM, come in and taste four wines that we have special deals on. Try it before you buy it.

Upcoming Tastings.

Thursday, September 13-16 – Colorado Mountain Winefest- In Palisade, all weekend of golf, receptions, wine maker dinners, tastings, workshops, chef demos, classes, bike tours of the vineyards, and a huge wine festival in the park. For tickets: www.coloradowinefest.com



Tuesday, September 25– Our Annual Que Syrah, Shiraz Tasting- At Carelli's, taste some of the great wines that will be on sale in the store, while enjoying Carelli's incredible appetizers. From 6:30 to 8 PM, \$40 per person. Limited to 30 people, credit card will be charged at the time of the reservation. Call 303-499-2337 to reserve your seat.

Thursday, October 11-13– The 26th Annual Great American Beer Festival- At the Colorado Convention Center. Taste over 1600 of the nation's best brews, with 370 American breweries in attendance. There will be cooking with beer demonstrations, food pairing demos, and live music. For ticket info: www.beertown.org



Tuesday, October 16– Our Cabernet Tasting- At Carelli's, taste some of the great wines that will be on sale in the store, while enjoying Carelli's incredible appetizers. From 6:30 to 8 PM, \$40 per person. Limited to 30 people, credit card will be charged at the time of the reservation. Call 303-499-2337 to reserve your seat.

Winery Focus

Jekel Winery \$10.99!

This winery was founded by Bill and Gus Jekel in the early 1970's. They made a major commitment to Monterey, planting over 300 acres of vineyard, and opening their winery in 1978. The wines always won awards and were considered "edgy" for the times.

By the late 1980's, the Jekel's decided to sell. Today, Brown-Forman; an international beverage company owns Jekel. While not having that home-y, family feel anymore, it does have the advantage of extra cash flow, and a staff of incredibly talented wine makers. Wine maker, Cara Morrison makes Jekel wines very fruit forward with nice Monterey complexity and tropical notes.

This month, the Chardonnay, Cabernet, Merlot, and Riesling will all be \$2.00 off. I've never included Riesling in winery focus before, but this one is just beautiful!

All have aromas of ripe fruit, with minimal manipulation. Just clean and fresh. The perfect ending to a glorious summer, enjoy each one this month.



All Bacardi Rum 750 ml. \$12.95!



It's only September, you can still enjoy those Mojitos and Daiquiris. We want to help you enjoy the last bit of the summer heat. **All flavors and colors of Bacardi Rum will be \$12.95 per 750 ml.**

Rum is a very hot selling alcohol category, with many turning to smaller, boutique and spiced rums. We think for mixed drinks, Bacardi is still the brand to rely on.

Founded in 1862 by Don Facundo Bacardi Masso, this is still privately held, family-owned, and the fourth largest spirits company in the world. What makes this Rum stand out is the charcoal filtering and the oak aging. Originally made in Cuba until the family had to flee from Castro, the rum is now made in Puerto Rico.

Soft, clean, and perfect for mixing, Bacardi will make September memorable.

Chardonnay of the Month Windy Ridge \$7.99!

O.K., don't be afraid. Many of you have already found this little gem on the Chardonnay rack, and now it's time to let everyone in on this little secret. This is normally only \$8.99, so I asked my wholesaler for a deal, and they reluctantly caved. This wine is owned by the San Francisco Wine Exchange, who hires a wine maker, buys fruit, and markets a label. Still scared?

Well the fruit is sourced from three different parcels of the Edna Valley Ranch, and made separately with only one parcel seeing any oak. The head wine maker is Larry Brooks who has made wine at Acacia, Chalone, and started Echelon Winery. This wine has brisk citrus and peach in the nose, a creamy rich mouthfeel along with apple notes, and a spicy finish. YUM!

I know this price raises your anxiety level, **but buy just one, and you'll be back.**



Recipe of the Month

Peach Barbecue Sauce

Brush this on grilled pork or chicken toward the end of cooking, and serve some on the side too! (great on top of cream cheese-topped crackers)

1 lb. fresh peaches	³ / ₄ cup chopped Vidalia onion
1 ¹ / ₂ tbsp. minced jalapeno with seeds	1 tbsp canola oil
¹ / ₄ cup cider vinegar	¹ / ₄ cup bourbon
2 ¹ / ₂ tbsp. mild honey	2 tbsp Dijon mustard
³ / ₄ tsp. light brown sugar	¹ / ₄ tsp chili powder
¹ / ₈ tsp. dry mustard	¹ / ₄ tsp kosher salt

Cut an X in the bottom of each peach, then blanch in a medium saucepan of boiling water for 10 seconds. Transfer with a slotted spoon to a bowl of ice and cold water and cool. Peel peaches, and coarsely chop. Cook onion, jalapeno, and a pinch of kosher salt in a heavy saucepan over medium heat, stirring occasionally until softened, 8 to 10 minutes. Add peaches and the remaining ingredients and simmer, uncovered, stirring occasionally, until peaches are very tender, about 30 minutes. Puree in a blender. (Careful blending hot liquids)

Can be made 3 days ahead and chilled uncovered until cool, and then covered. Makes 2 cups.

Drink of the Month

Frozen Watermelon Daiquiris

A perfect end-of-the-summer party drink

INGREDIENTS

- 4 cups peeled, seeded, cubed watermelon
- ¹/₂ cup light rum
- ¹/₄ cup fresh lime juice
- ¹/₄ cup Grand Marnier
- ¹/₂ cup sliced strawberries
- Ice cubes
- 4 strawberries halved

DIRECTIONS

Freeze watermelon in a shallow pan at least 6 hours. Blend frozen watermelon and next 4 ingredients in a blender until smooth, stopping to scrape down sides. Add enough ice to bring mixture to 5-cup level; process until smooth. Repeat procedure, if necessary, until mixture measures 5 cups. Pour into 5 glasses, and garnish with halved strawberries. Serves 5.

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