



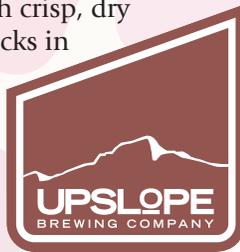
Ben's Brew News-

January Spotlight Brewery- Upslope

If your New Year's Resolutions include drinking fantastic, local Colorado craft brews, you're in luck because Pettyjohn's has you

covered! Our spotlight brew for the month of January is Upslope Brewing Company, *with all packs on sale for savings of a dollar or more*. Celebrate the New Year with three well-balanced hop-to-malt beers, a lighter lager as well as a strong-showing, silky-smooth stout. Kicking things off with their "No. 1" beer, which indicates it was the first offering from the brewery, is the Pale Ale.

It boasts a light to medium body with crisp, dry and refreshing characteristics and clocks in at 5.8% ABV. Given the light flavor profile, it pairs well with burgers, mild cheeses, as well as pasta. The "No. 2" beer produced by Upslope is the complex, malty and super-hopped IPA which weighs in at an impressive (and very drinkable) 7.2% ABV. While some feel the craft IPA market has become saturated, this beer truly distinguishes itself from the rest with a malty body and less citrus-forward flavor profile than most IPA's. Moving on, Upslope's Brown Ale is brewed with Patagonian and American hops, balancing a rich malty backbone with a firm hop-character. Displaying a dark brown color, medium body and aromas of coffee, roast and chocolate this 6.7% ABV beer will pair well with rich dishes and chocolate. If you're looking for a lighter bodied premium American lager, then Upslope's Craft Lager is for you. When poured, this lager presents a straw color with a light body and graceful 4.8% ABV, which drinks great at altitude if you're heading to the mountains for winter fun. Finally, I would be remiss not to mention the full-bodied Oatmeal Stout from by Upslope. It offers a hearty full-body with a silky-smooth finish and wafting aromas of cocoa, fruit and caramel. This special stout is a winter limited-release so get it while you can! Whether you are discovering Upslope for the first time, or it is already a reliable favorite, we hope you stop in to try one (or all!) of the offerings from one of Boulder's finest and most friendly breweries. Remember to add your points and keep in mind that Upslope also donates 1% of their Craft Lager proceeds to protect Colorado's waterways via Colorado Trout Unlimited.



February Spotlight Brewery

Febru-ary- 10% off all Non-Sale Beer

It's FE-BREW-ANY! Just when you thought you were done getting presents our gift to you this month is you're beer with 10 percent off. It is the return of FE-BREW-ANY. It Has been a hit for the past three years so let's keep a good thing going. Any 4 pack, six pack, 8 pack, 12 pack or larger gets you 10 percent off. That goes for Imports, Domestic, Micro, Macro, Craft, Malternative, Cider, and or Non-Alc. Mixed Six Packs are not included. Have fun and enjoy FE-BREW-ANY

Don't forget our weekly, free, in-store wine tastings every Friday night from 5 to 7 PM. A great start of the weekend, and an opportunity to try-before-you-buy.

February is Stout Month.

By Robin Loomis, Cicerone Certified

Stouts were once just a beer style, but come Stout Month in Boulder it looks more like a lifestyle. Every February Boulderites celebrate their right to drink lots of Stouts, which is something we here at Pettyjohn's strongly support. Do you find yourself wondering 'what exactly makes a beer a stout?' The ingredients are the same as any other beer:

barley, hops, yeast and water. Well, the term "Stout" was originally used as slang to indicate any strong ale. The main factor nowadays in Stouts is the barley is roasted or malted longer than other beer styles, contributing to how dark the stout is. The malts used often impart flavors of coffee and chocolate. Hops are an ingredient used in all stouts, but one that is subtly used and usually undetectable. Stouts may have once been a narrow category of beer style, yet today there are much to choose from; some more popular stouts include: milk, oatmeal, foreign, imperial and barrel aged. Today it is not uncommon to find a stout with cocoa, cinnamon, vanilla, or cold brew coffee, as breweries are experimenting more than ever with Stouts. Come celebrate Stout Month with us at Pettyjohn's as we pay tribute to the dark ales that keep us warm in the winter months.



Guinness Chocolate Truffles

We got this recipe in Ireland at the brewery. Ideal for your Valentine.

2.2 lbs of dark chocolate in small chunks

1 2/3 cups of cream

1/2 cup of Guinness Stoutzest of 1 orange

Cocoa or coconut powder

Add the cream and stout in a saucepan and bring to a boil. Add the chocolate and zest. Mix together until chocolate is fully melted. Leave the mix until it is cool to the touch, but not set. Take generous teaspoons of the mixture and roll in your hands to form small round truffles. Dust in Cocoa powder or coconut powder. Set in the fridge for 2-3 hours. Makes 25 pieces.

Olive Oil Highlight

Alberto Romano Ortime Riserva \$16.99

Obviously we weren't the only people wanting really good, estate-bottled olive oils and sherry vinegars. We have sold out several times. We apologize, we are trying to figure out the movement. Honestly, these products are our passion.

If you're looking for a full-flavored oil with hints of fresh tomato and radish in the nose Alberto Romano is the bottle for you. All Ortime olives grown in the mountains of Campania, Italy; this farm dates back over 150 years. Alberto's farm is located outside the city of Benevento at the base of Mount Taburno.

The Ortime olive is the varietal that the early Romans regarded as the finest olive for oil. The Ortime is known for its expressive aromatics, and a full, strong flavor. This oil has flavors of black pepper, mint and basil. It would be ideal with grilled seafood, artichokes, poultry, vegetable au gratin and mozzarella cheese.

The 2015 Romano has garnered the Flos Olei Gold Medal Award and received a score of 96 out of 100. We currently have a bottle in the back for everyone's lunches. It makes us feel like we're back in Italy!

Winery Focus - Sola \$9.99

by Ann Coppinger, Owner/Wine Buyer

Our first introduction to this line of wine was for the holidays when our wholesaler presented their Pinot Noir. I thought it tasted like a burgundy. That's when they revealed the pricing! This beautiful complex and balanced Pinot with black cherries and strawberry framed with earth and a toasty oak edge could sell for under \$10. We floor-stacked this in the Turkey display and blew through as much as we could buy.



This line definitely has my attention. I started researching. This is the brain-child of Tim Halikas who buys excess fruit from well-known wineries in California and the west coast. Part of the buying agreement is he can not reveal where the fruit is from. Larry Langbehn is the winemaker creating these beauties. These wines are primarily sold through Cost Plus World Market, Trader Joe's and Safeway in 35 states. They are retailing for \$14.99 there. Hmmm...

We are featuring the Meritage; a blend of Cabernet and Merlot from Lodi and Livermore. This brims with dark fruit, cola notes and a spicy finish. The Cabernet is actually 87% Cab, 8% Cab Franc, and 4% Petit Verdot. Dark plum flavors dominate with vanilla in the finish. The balanced tannins complete this wine. The Mendocino Syrah is from a single vineyard in the Redwood Valley. The grapes were whole cluster pressed to retain the fresh fruit and barrel aged. Deep blackberry is in the nose and palate with sweet oak and prunes. The smooth finish almost feels creamy.

We are thrilled to come across these wines and to benefit from Colorado's market that promotes independent retailers. Don't miss these budget-friendly quaffs.

We have Zinned!

It's that time of year again, where we warm our bodies and souls with the spicy, rich red fruits of Zinfandel. This grape primarily grown in California, is now a grape the United States calls it's own. It's origins are Croatian, and how it made it's trek to Gold Country California over a century ago is still a mystery. The Primitivo grape from Puglia, Italy has the same DNA, but we feel nothing compares to our Californian Zin.

We're floor-stacking our favorites for the next two months, all different prices, and different appellations, but all are delicious. Every Friday, we'll taste some from the pile for your enjoyment.

Don't miss Friday, February 10th

as we celebrate Valentines with Chocolate-worthy wine and chocolate.



Featured Chardonnay

Yalumba Unwooded \$8.99

by Charlie Master, Assistant Wine Buyer

A new year brings with it a new featured Chardonnay, and what a wonderful one it is! This time around we are featuring the Yalumba Unwooded Chardonnay from South Australia

which is anything but your typical Chard.

While most of the Chardonnays we are familiar with spend time in Oak, allowing the wine to age and absorb the flavors of the wood, this one (as its name might suggest) sees no wood and is fermented in only stainless steel tanks, allowing the characteristics of the grape to better show through in the wine. From crisp lively citrus, through to the fuller peach flavours, this wine is bursting with character while still retaining its natural zing. Cool processing and wild fermentation were used to brighten up the bottle, with the wine being allowed time on its yeast lees which leads to richness and complexity. Fresh tropical fragrances in the nose provide a tantalizing notes of rich, creamy peach and nougat flavors. With its subtle spiciness and crisp finish this is a lively white wine with a touch of new-age flair.

We chose to feature this bottle for January because it is just such an no-brainer bottle of wine. It'll pair with just about anything, it has approachable flavors that everyone can enjoy and it doesn't break the bank. Not only that but it's a Chardonnay I truly love! We'll have it featured through this month and next, but don't wait to try it, it's sure to brighten up the dark snowy days.



Need more bang for your buck?

Don't miss our 90 point wines for under \$20 display.

Most of us are trying to tighten the belt a little, but there's only so much we should have to sacrifice. Good tasting wine is not one of them. So, we asked for special pricing from the wholesalers if we committed to certain quantities on wines that have received rave reviews from the most respected wine writers in the world. We also have tasted each wine to make sure we agree with the scores.

We're having a lot of fun with this display, and it's surprising to find such great wines at budget-friendly prices.

Check them out, we're changing the selections weekly, they're just amazing

Featured Recipe

Skillet Wild Salmon

Fatty acids found in wild salmon help reduce oxidative stress on cells and inflammation. The ideal pairing: Zinfandel!

1/8 tsp. salt

1/8 tsp. pepper

4- 5oz. salmon filets

1 lemon

1 cup Sauvignon Blanc

2 tsp. capers, rinsed

1/4 cup chopped parsley

Sprinkle fish with salt and pepper. In a 12 inch non-stick skillet on medium heat, cook fish 10 minutes, or just until opaque in center, turning over once. Transfer to a plate. From lemon, grate 1/2 tsp. peel onto fish; squeeze 1 tbsp. of juice into a cup. Add wine and capers to skillet. Boil on high for 2 minutes while stirring. Take off heat and stir in juice and parsley. Serve with fish. Serves 4.



Resolved to get healthier in 2017?

Drink more wine!

Did you know

4 to 8 ounces of wine a day:

1. Promotes longevity
2. Lowers risk of heart disease
3. Reduces heart-attack risk.
4. Reduces risk of type 2 diabetes
5. Lowers risk of stroke
6. Cuts risk of cataracts
7. Cuts risk of colon cancer
8. Slows brain decline