



Ben's Brew News-

February Spotlight Brewery

Febru-any- 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

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.



Join us Thursday nights for our free in-store beer tastings & Friday night for our free in-store wine tastings. Both from 5PM to 7 PM. A chance to try before you buy!

March 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 March is Upslope Brewing Company, with all packs on sale for savings of a dollar or more. Celebrate March 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.



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.



March is - Malbec Madness!

This is the month we roll back the displays in the front of the store and build the "Malbec boat"! Malbec is a grape varietal that was originally grown in



Bordeaux and southwest France. This grape is prone to diseases, frost damage, and rot, and was deemed more problems than it was worth. After a huge frost in 1956, Malbec was replaced in most French vineyards. The Cahors region of France remains the area where Malbec is a primary grape. In 1868, Professor Pouet introduced cuttings of Cabernet, Merlot, and Malbec to Argentina. The hot climate and the irrigation help this grape varietal ripen fully to create rich, inky, complex wines with smooth tannins. Malbec compliments the beefy cuisine of South America, and flourishes in the high altitude of the Andes. Today there is over 25,000 acres of Malbec planted in Argentina, and Malbec is the third most planted grape in Chile. We started tasting new Malbecs in January, and there will be some awesome deals on newcomers, previous discoveries, and a wide selection from France, Argentina, Chile and California. **In March, join the madness.**

Winery Focus **Awesome France \$9.99 or 6 for \$50**

by Ann Coppinger, Owner/Wine Buyer

If you think you've seen these labels before, you are right. We rocked with these wines about 3 years ago. The importer is a Denver native that also lives in France. While living there he became aware that his neighbors growing grapes and making wine were barely making any money. Most were just selling their wines to big negotiants because they did not have the expertise to get their wines to market. He

decided to learn the importing business and help his friends get on their feet. All was going well when his business hit a legal glitch, and the business was halted. It took a couple years to untangle the red tape, but they are finally back in the store. From Chateau Carbonneau we have the Classique Red Bordeaux blend with the majority being Merlot. Rich, fruity, a true people-pleaser. We also have Carbonneau's Margot, a Sauvignon Blanc from Sainte Foy, Bordeaux. If you're sick of New Zealand's grapefruity Sauvignons this is for you. Nice citrus, white flowers and minerals. Domaine de la Potardiere from the Loire Valley has created a beautiful Cabernet Franc that displays round, ripe fruit with a softness that really takes care of you during cold nights. Their Muscadet is the ideal oyster wine with a complexity from the Sur Lie aging that surpasses any other we've carried. The Languedoc in southern France is a region of free-thinkers, making wines that have no rules. Baronnie de Montgaillard make a white blend and red blend both delicious, and don't miss Andre Goichot's Pinot Noir. **We're hoping to keep these awesome wines at these awesome prices for many months, but the 6 for \$50 will go away in March.**

February is - 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 9th as we celebrate Valentines with Chocolate-worthy wine and chocolate.**



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

We will be closed Easter Sunday. We are sorry for any inconvenience

The True Star of Saint Patrick's Day

By Brady Brinegar

Saint Paddy's Day has become one of America's favorite drinking holidays. We dye our beer green and drink plenty of Guinness and Irish cream, but the true star of St. Paddy's day other than Saint Patrick himself is Irish whiskey. The two most popular Irish whiskeys are Jameson and Bushmills. Jameson is a fuller more leathery and robust whiskey. While Bushmills is a lighter whiskey with tastes of apricot and citrus. It is said that Jameson is the catholic whiskey and Bushmills is the protestant whiskey. But that's merely based on geography: Bushmills is from Northern Ireland (a predominantly Protestant region) and Jameson is from Cork - Catholic country. The most popular way to drink either of these two whiskeys on March 17th is the Irish car bomb, but there are many other great ways to enjoy Irish whiskey. My own St. Paddy's Day drink, for instance, is something called a Pickleback, a shot of Irish whiskey followed by a chaser of pickle juice. As a pairing, that might sound less than promising, but here's the surprise: A Pickleback is simply awesome. Brine and whiskey make one of those mysteriously wonderful combinations, and it doesn't hurt that pickle juice is second to none in preventing dehydration (thus helping to stave off the post-St. Paddy's Day hangover). Still not convinced about the Pickleback? That's okay. Just skip the pickle juice and stick with the Irish whiskey, the true star of the holiday. If green beer and pickle juice aren't for you then stay home and make yourself a delicious Irish milkshake.

Irish Milkshake

3 oz. cold espresso
1/2 oz. Irish cream

1 oz. Irish whiskey
1 scoop vanilla ice cream

1/2 oz. coffee liqueur
1 dash simple syrup

Featured Chardonnay

Gen 5 \$9.99

by Charlie Master, Assistant Wine Buyer

The name comes from the Lange family has been farming in Lodi, California for 5 generations. While growing grapes since 1916, the family did not build a winery until 2007. The family has always farmed valuing sustainability; implementing renewable energy, water management, soil balance and habitat conservation. Gen 5 is certified green by Lodi rules. The 2015 Chardonnay is 98% Chardonnay with 1% Muscat and Viognier. The grapes are harvested at night to retain the lush fruit, slow cold fermented and then sur lie aged for 10 months. I was surprised to find that 40% was oak aged 4 to 5 months because the rich, ripe fruit just seemed clean and crisp. The oak aging is very subtle, mostly in the nose. This wine has been flying under our radar for a while. Both the 2014 and 2015 vintages rated Best Buys with Wine Enthusiast and this 2015 vintage also received 90 points. From the first taste cinnamon, baking spices and apples soothe the palate and this finishes with a light, lush smooth texture. This is a definite keeper.



Resolved to get healthier in 2018?

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