

*Ben's Brew News-*

**May Spotlight Brewery –  
Odell Brewing Company**

With the arrival of May we get the arrival of summer, and beer season. We thought we would get things started by bringing FOCO to SOBO and great savings on beers from Fort Collins based Odell Brewing Company right to your back yard in South Boulder and Pettyjohn's. The options are abundant and you will surely find something to quench your palate. If you don't know 90 Shilling by now here is the scoop, it's Odell's



smooth and complex flagship beer. This medium-bodied amber ale has a distinct burnished copper color and a deeply pleasant aroma. With their IPA they added new varieties of highly aromatic American hops to create a unique bitterness profile and incredible hop character. Want more hops? Myrcenary Double IPA is brewed with a blend of hops containing the highest level of Myrcene ( a component of essential oils in the hop flower) this beer prevails with tropical fruit-like- flavor, a pungent floral aroma, and a clean getaway. Can I have a Drumroll please? The Drumroll American Pale Ale is an unfiltered beauty of a beer. With a bold, juicy, citrus inspired and tropically hop forward ale this APA looks and tastes like pineapple, orange, mango and grapefruit. On the lighter side of things try the Loose Leaf Session Ale. Crisp and refreshing, but a bit more hop-forward than some others in the market. 5 Barrel Pale Ale named for the 5 select hop additions diligently administered throughout the brewing process. This Pale Ale is refreshing and lively in flavor and aroma. It is always nice to take a stroll down Easy Street in Colorado in the summer. Easy Street Is an unfiltered American style wheat beer, the yeast gives the beer a nice- smooth finish, a slight fruit flavor and its distinct cloudy appearance. Levity Amber Ale is Odell's lighter take on traditional amber ales. Munich and honey malts give this beer a full- bodied flavor while the finishing hops make it crisp not bitter. As a seasonal selection Odell has released Brombeere a blackberry gose (GOES-uh) a wonderful balance of tangy and sweet. And don't forget the Cutthroat Porter not quite a stout but definitely no light weight. Deep and rich in color with flavors that hint at chocolate and coffee. All month long these beers will be featured on sale with savings of a dollar or more in some cases at Pettyjohn's. Looking for more Odell's? Check out the small batch festival at the brewery on May 27th with plenty of rare and aged releases to please the biggest of beer geeks.



**June Spotlight Brewery-  
Great Divide Brewing Company**

The winter months are officially at an end, and June is a time with much to celebrate. Our ancient ancestors celebrated the Summer Solstice with



gratefulness to the land in hopes of a bountiful harvest... and maybe a sacrifice or two. Thankfully we no longer feel the need for sacrifices and in June in Colorado we can just crack open a beer while tinkering around the garden or exploring the mountain trails. Here at Pettyjohn's we thought it would be nice to celebrate with a long running Colorado brewery we can all be proud of as our Spotlight of the month, which is why Great Divide four, six and twelve packs will be on sale all month. If you are unfamiliar with Great Divide beers, you should know that they offer a large lineup with something for everyone. Like many Colorado breweries Great Divide added a canning line in order to compliment the outdoor activities of Coloradans, as well as a consciousness to changing old ways (of bottles only) for the greater good of the environment (i.e. easier transportation and better recyclability). In their canned series we carry: the Candemonium mixed twelve pack, Denver Pale Ale, Titan IPA, Colette Farmhouse Ale, Samurai Rice Ale and the new seasonal Grapefruit Radler called Roadie. A Radler is essentially the German version of a Shandy, a mix of soda and beer that has fruit flavors, designed for the hot summer months and pounding em back (historically under 3% alcohol, Roadie is at 4.2%). For the old fashioned hop heads you will find in bottles the Titan IPA six packs and Hercules double IPA four packs. Save \$1.50 on most six pack packages and \$1.00 or more on twelve packs. So if you are looking for a Colorado way (and a non-Pagan way) to celebrate the upcoming Summer Solstice, look no further than Pettyjohn's. Come on in for a deal on some proud Colorado beer from a proud family owned Colorado business.

**Brews for the Summertime** by Robin Loomis



Here in South Boulder we have what seems to be more hop heads per capita than anywhere else in the world, which is something to be proud of. However, as the weather gets hot and dry it just doesn't seem like hoppy ales are the best way to quench your thirst. Lucky for us Coloradans our wonderful local micro-breweries offer many styles for every kind of beer drinker.

At Pettyjohn's you will find an array of summer options, such as: pilsner, American lager, wheat ale, kolsch, blonde ale, and even some hoppy lagers (for those who just cannot stray too far from hops). These styles likely still use hops in the brewing processes, but minimally; they are united in that they are very light in color and

alcohol, which is why I think they are great for the hot summer months. One long -standing notable blonde is the True Blonde Ale from Ska Brewing, a 5.3% American Blonde style that tastes of sweeter malt and citrusy lemon, with a subtle hop presence. Kolsch is a very unique style of beer that is a hybrid of Ales and Lagers, using an Ale yeast yet cold fermenting as though it were a Lager. This offers a snappy and light ale that is best served very cold. Crystal Springs is a local micro with humble roots, and makes the very popular Summertime Ale, a great example of what a kolsch can be.

Pilsners and Lagers are fermented in colder conditions creating bottom fermentation opposed to the top fermentation of Ales. In general Pilsners and Lagers are a great option if crispness is the sensation you are looking for (which is what I seek out in my summer beers). There are many notable Lagers in our store to try such as the long standing Mamas Little Yella Pils from Oskar Blues, or my new favorite Creedence Pilsner from Crazy Mountain Brewing, both Czech style. If a hoppy pils intrigues you like I know it does me, you should definitely check out Epic brewings Hop Syndrome Lager, a crisp 5% abv Lager with a notable hop presence that is mellow on the pallet compared to most hoppy beers.

So if you are not convinced at the pleasures of lighter style micros, there's only one way to really know... come on in to Pettyjohn's and let us guide your taste buds to a refreshing new beer that most certainly compliments our hot and dry Colorado summers.

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

## Winery Focus - Matthew Fritz by Ann Coppinger

We put in the Cabernet and the Pinot Noir from Matthew Fritz during the 2015 holidays. We considered those two reds one of our best "finds" of the year. In January 2016 we were thrilled to learn the winery also produced a Sonoma Chardonnay from all Alexander Valley fruit. We featured it the following two months. Last month, we found their Sauvignon Blanc from Napa and this just screamed "Winery Focus". We asked for an all-inclusive deal, and got it!



Matthew Fritz is the brainchild of Matt Bonanno and Fritz Stuhlmuller, both seasoned wine makers and already connected with the best growers in Sonoma. The fruit for these wines are sourced from wineries that are protected by non-disclosure agreements. Matt and Fritz will only disclose that the same fruit with a different label retails for between \$20 and \$30 per bottle!

Wine maker George Bursick created their Alexander Valley Chardonnay. George is responsible for 18 of the top 100 wines in the Wine Spectator over his career. Matt and Fritz blended the Napa fruit for their Sauvignon Blanc themselves. One quarter of this wine hails from Calistoga. **Both whites are now on sale for \$10.99.**

The Pinot Noir was sourced from two prized single-vineyards in the Carneros region of Napa. Matt and Fritz blended this themselves creating an intensely red-berried flavored wine framed with firm acidity from a classic vintage. Wine maker Jim Maloney made the Cabernet with fruit sourced from many vineyards across California with 25% coming from the Red Hills AVA of Lake County. This exhibits dark fruits, brown spices, a toast from 16 months of oak aging, and a fresh acidity.

**Both reds are now on sale for \$11.99.**

These wines are truly deals while not on sale, but for the next two months, they're Screaming Deals.

## Brady's Spirits

*It's time to try a Negroni*



It's no secret that I love my cocktails and I've been having a love affair with negronis for some time now. The negroni is made with equal parts Campari, gin and sweet vermouth and garnished with a twist of orange. I love the taste profile of this cocktail it has a perfect balance it's a little bit sweet, a little bit bitter and a lot of bits boozy. The negroni is also one of the easiest cocktails to make; if you make it too bitter just add more vermouth, if it's too sweet add more Campari and if it's too strong cut back on the gin.

It's no surprise to me why the negroni is to this decade what the Cosmo was to the 90's. The negroni is a luxurious confident cocktail that can be enjoyed anywhere at any time. However the truly best time to enjoy this cocktail is negroni week, that's right this captivating cocktail has its own week. Negroni week started in 2013; Campari and around 100 restaurants and bars decided that for every negroni sold they would donate money to charity and Campari would match their donation. From 2013-2016 negroni week grew from the 100 participants to thousands across the world and has raised nearly a million dollars for charities all around the world. **This year's Negroni week is June 5th through June 11th- seven days, three ingredients and one great way to give back.**

One of the many charities negroni week gives to is the Colorado water trust. The Colorado water trust is an organization that is dedicated to restoring water flows to Colorado Rivers in need. Not that you needed a reason to order a negroni but if you did, it's not very often you can order a drink at a bar and help save Colorado's rivers at the same time.



## Featured Chardonnay

by Charlie Master

**Souverain \$9.99**



This month's featured Chardonnay is from Chateau Souverain Winery. Since making a recent return to our store it's been hard to keep it on the shelf!

Chateau Souverain Winery began in 1944 and was one of the first California wineries to focus on single-varietal, estate bottled wines. In the following years, continued commitment to precision and well-crafted wines has seen Souverain grow into a highly successful and acclaimed winery.

Chateau Souverain Chardonnay is hard not to love. Starting off the wine has inviting aromas of lemon citrus, roasted pear and light notes of spice before leading into elegant layers of pineapple and toasted oak. Full-bodied on the palate without being overwhelming, it has a balanced acidity with a lengthy and flavorful finish.

An excellent wine for the Summer, it pairs well with just about anything but especially well with summer salads, grilled chicken (or tofu!), fish or pasta. For only \$9.99 it's even easier than ever to pair this wine with the perfect occasion. You won't want to miss out on this great wine as we transition into summer!



## Recipe of the Month

### Roasted Red Pepper Dipping Sauce for Beef Kabobs

*It's time to fire up that grill!*

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|--|--------------------------------|
| 1-TBSP olive oil   | 1- finely chopped medium onion |
| 3- minced cloves of garlic   | 1/2 cup Sauvignon Blanc        |
| 2- TBSP- tomato paste  | 2- tsp minced fresh thyme      |
| 1- cup beef broth  | 2 -tsp. cornstarch             |
| 2- jars (7oz) roasted red peppers, rinsed, drained, & finely chopped |                                |

Heat oil in large skillet over medium heat. Add onion and garlic; cook and stir about 3 minutes until onion is tender. Add red peppers, wine, tomato paste, and thyme stirring until blended. Combine broth and cornstarch in small bowl, stirring until smooth. Stir into pepper mixture; bring to a boil. Reduce heat to medium-low, simmer 10 to 12 minutes or until slightly thickened, stirring occasionally. Keep warm. Serve with your favorite grilled beef kabob. Makes 6 servings.

## Featured Warm Weather Party Drink

### Stone Fruit Sangria

*The ideal summer party refresher- serves 16*

Fruit Purée

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|---|-----------------|
| 1 each apricot, nectarine, peach and 2 TBSP fresh lemon juice |                 |
| <u>Sangria:</u>   |                 |
| 2- 750ml dry Provence rosé                                    | 2 apricots      |
| 2 cups chilled St-Germain liqueur                             | 2 apricots      |
| 1/2 vanilla bean halved lengthwise                            | 3 plums         |
| 2 apricots  | 1 peach         |
| 20 fresh cherries   | sparkling water |

Fruit Purée- Peel stone fruit, halve, pit, and coarsely chop. Place in food- processor, add lemon juice, purée until smooth. Transfer to a large pitcher or jar.

Sangria- Add rosé and St Germain to fruit purée in pitcher; scrape seeds from vanilla bean; add bean. Halve and pit all stone fruit. Cut fruit, except cherries, into 1/2 inch wedges. Add all fruit to pitcher. Chill for at least 1 hour and up to 2 days. Fill glasses with ice; pour in Sangria and fruit to fill glasses 2/3 full. Top with sparkling water. Stir and serve