

Ben's Brew News

May Spotlight Brewery- SKA



Ska Brewing Company from Durango Colorado. We Coloradans love our cans, especially when there is good liquid in those cans. Think of it,

there are options galore with this portable recyclable containment device. Thank you Ska for making it easy for us to take your delicious golden elixirs pretty much anywhere we want to go. Pettyjohn's will be featuring the Ska Brewing lineup for up to a dollar off per package. And join us for the **Ska Tasting on Thursday, May 5, from 5-7pm when we taste some of these thirst quenchers.** The Modus Hoperandi IPA in its dark green encasing is filled to the lid with a strong citrus flavor followed by a dose of pine. The Modus Manderina IPA in its bright orange skin gets rid of some of the pine and is brewed with sweet orange peels in its place. Also in the IPA department Ska brings to you Rudie Session



IPA beautifully wrapped in white. Rudie begins with a big fruity hop aroma of pears and watermelon candy but is low in actual bitterness. Like blondes? Ska True Blonde Ale, in a fantastic yellow dress, is a crisp blonde ale golden in color medium in body and she's brewed with the help and the honey of Durango's Honeyville Bees. Constricted in a bedazzling Red yoke, Ska's Pinstripe Red Ale is the garden of eden where hops meld delightfully with caramel malts. Enjoy your spring a little more with help from Ska and Pettyjohn's, South Boulder's home for Local Craft Beer lovers.

June Spotlight Brewery- Avery



Avery Brewing Company is straight out of Boulder with new digs near Longmont. You love it, we love it, and what's not to love? With over eight styles in cans and or bottles, Avery and Pettyjohn's will help you discover a new favorite or at least get you a better price on your current favorite. Avery 4 packs, 6 packs, 12 packs and more are all on sale. And with savings of a dollar or higher on most packages you get more than you bargained for. **Thursday, June 2, we are tasting some of the staff favorites from 5-7pm.** Join us and find your new go-to beer. Pettyjohn's will have plenty of cold Avery on hand to get you through the heat of June. Recognizing quality beer, Pettyjohn's has proudly carried everything Avery has put in a package to sell since 1993 and will continue to do so. If you have not yet been to the new brewery we recommend you go. Great beers you won't find in stores and a fantastic food menu. Thanks for shopping at Pettyjohn's and helping the local craft beer scene thrive.

Upcoming Tastings

Thursday, May 5th— In-store SKA Tasting with Robin

If you haven't tried our Thursday beer tastings- you're missing a fun time and education. Join Robin from 5 to 7PM. FREE

Friday, May 6th— In-store tasting- Cha Cha with What We Love Winery

From 5 to 7PM taste sangrias made right here in Boulder. A great start to warm weather.

Saturday, May 21st— Ben and Our Annual Oskar Blues Brewing BBQ

Join Ben and Oskar Blues in our parking lot for some beer-can grilled chicken. Two hours in the afternoon- check our email for times.

Friday May 27th— In-store Gin tasting with Brady and mixologist Martin Smith-Mattson

Instead of our wine tasting, come in from 5 to 7PM and taste some fantastic gin and tonic

**** 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.****

Couldn't make the Santa Barbara Pinot Noir Tasting?

On April 26th we hosted a Santa Barbara Pinot Noir tasting at Carelli's. We tasted some extraordinary and limited release Pinots. In some cases we bought all of that vintage. If you missed it, there are some of those wines still available in our display. We've placed our tasting notes with each one, so you can see what we considered the best of the region at the time. EVERY wine was delicious and everyone loved the entire line-up. If you are a pinot-phile, check these out while they last.

Winery Focus

Spain- all under \$10.99

Unlike France, where regions have been set for centuries as best places for winemaking, Spain is the wild, woolly west. Today many producers are still searching the country, trying different grape varieties, wine making techniques, and testing terroirs. Now names like Priorat, Rueda, and Montsant are garnering more attention than Rioja.

Our display will have three incredibly fresh and crisp whites, perfect for the warm weather. Grilled food with a spicy Tempranillo- oaked and un-oaked, and yummy old vine Monastrell from Jumilla will wow even the toughest wine critic.

We've been beating the Spanish wine drum for a while, *and luckily these wines are remaining under-priced.* Don't miss these bargains, we're still wrangling our suppliers for fantastic pricing.

Our Annual Rockin' Rosé

For several years now, I have spent a great deal of my summer persuading customers to give the pink stuff a try. The perfect summer wine, young, crisp, vibrant acidity, beautiful color, and matches any food on the planet. What more could one want? When I relax with a summer salad and slightly chilled rosé, I transport myself to St. Tropez from a single whiff of the incredible strawberry fruit.

Our display will be up all summer, and we will change the selection as my imports arrive. You can bet the house that all of these wines will be the ideal compliment to your summer fare. Still not a believer? **We will taste at least one rosé at our Friday in-store tastings from 5 to 7PM...until September.**

Featured Chardonnay

Napa Cellars \$9.99

I first tried while visiting family on the east coast. I paid much more while visiting, but felt that the wine substantiated the pricing. For some reason, this hasn't gotten the play time here, that it deserves.



The surprising thing about this winery is, while sounding new it was actually founded in the 1970's by Charlie Woods with 5 1/2 acres of prime Oakville land. It changed hands in 1996 to owners Koerner Rhombauer and Rich Frank, both known for rich, buttery Chardonnay.

Ten years later, the Trincherio family best known for Sutter Home bought the property. In 2007 they hired wine maker Joe Shirley who introduced French oak to the mix.

This vintage of Napa Cellars spent 7 months on French oak, creating a rich and toasty Chardonnay with gorgeous aromas of spice and home-baked apple crisp with lush flavors of pear, lemon and apple and hints of tropical pineapple. The wine has a round mouthfeel of delicately balanced acid and fruit with a long and sweet crème brûlée finish. Even though this wine has a very substantial price increase this year, this beauty is back by popular demand. We asked our supplier to get us the same deal we had last year, and they agreed. I think we have found the perfect quaff for the beginning of this summer.

Thirsty Thursdays with Robin



Ever wondered what a Saison is? How about the difference between an IPA and a pilsner? Colorado is the craft brewing capitol of the world, we think it's our duty as Coloradoans to know our stuff. Join us every Thursday night from 5 to 7PM for Robin's Thirsty Thursdays.

Robin Loomis has worked at Pettyjohns for about 7 years, and has found a passion in beer. He works closely with Ben, General Manager and Beer Buyer, and presents four samples from either a brewery or a certain type of beer. Brewers and brewery reps have been known to show up and offer their expertise as well.

This is the perfect opportunity to learn and try before you buy. Robin has a talent teaching and understanding burgeoning beer lovers. Many of our customers are surprised to realize that they really do like a certain kind of IPA or stout that they would have never thought of trying. We're really excited to start this chapter of in-store, FREE, tastings, What a great start to the weekend.

Brady's Spirits

It's Gin Season!



All around the world May 1st to Labor Day is officially known as gin season. Gin was once the most glamorized and sought after spirit in the world. It was the drink of choice

by celebrities, business men and world leaders; Winston Churchill and Franklin D. Roosevelt were both avid gin drinkers. Somewhere down the road gin lost its way and became the dusty bottle in the back of the liquor cabinet that got brought out a few times a year when my grandparents visited.

Thanks to the rise in craft culture and to mixologists around the world, gin is taking its spot back atop the spirit world. Gin is the spirit of choice for mixologist's it has even been called the quintessential cocktail spirit. Gin has more classic cocktails to its name than any other spirit including the world's most famous cocktail- the martini. Gin is made by redistilling a high-proof neutral based spirit with botanicals, one of which is always juniper. The spirit is then cut with water to the final proof. The botanicals used to make gin contain essential oils, it's these oils that give gin its flavor. Increasing the botanicals increases the oil content which provides viscosity and texture. All gin has juniper but after that any number of different botanicals can be used for flavor- vegetables, fruit, flowers, spices, tea and the list could go on and on!



Botanicals are the essence of gin.

There's a great quote from world famous bartender and gin expert Simon Ford,

"If you don't like gin, I urge you to go back to it. Saying you don't like gin is like saying you don't like sauce. There are hundreds of gins using hundreds of different ingredients. If you experiment, you will find a gin you love—I promise."

I couldn't agree more. There are lots of great events during gin season; negroni week is June 6th - 12th where bars around the world donate \$1 or more for each negroni sold to charity. **Gin and tonic day is May 27th and because of this and our love for gin on this day we will taste Simon Ford's gin rightly named Ford's gin. Join us Friday, May 27th from 5-7 where brand ambassador and world famous mixologist Martim Smith-Mattsson will serve up info and his take on the classic gin and tonic.**

Featured Warm Weather Party Drink

Negroni Punch

The ideal summer party punch

4 cups assorted berries, sliced apricots, peaches, pitted cherries

2-4 TBSP sugar 1 cup Campari

1 cup sweet vermouth 1 cup gin

2- 750ml. chilled prosecco ice cubes



Place fruit in a large punch bowl and sprinkle with sugar to taste. Stir and let stand 10 minutes. Add all remaining ingredients except ice cubes. Divide punch among 8 tall ice-filled glasses and serve. 8 servings

Recipe of the Month

Guy's Tequila BBQ Sauce

It's time to fire up that grill!

1 dried chile 1- 6oz. can of tomato paste

1 cup light brown sugar 1/2 cup white tequila

1/4 cup fresh lime juice 2 minced garlic cloves

1 TBSP dark molasses salt and pepper

Place dried chile in bowl with 1/4 cup hot water. In medium saucepan combine paste, sugar, tequila, lime juice, garlic and molasses. Stir well and bring to a gentle simmer over low heat. Add chile and soaking water; season with salt and pepper and simmer 2 to 3 minutes. Process with blender until smooth. Makes 2 cups.

