

We Went "Back to School" Early

In late July, we went to Washington DC to attend the Society of Wine Educators annual convention. Mary Ewing-Mulligan, the first American woman to receive the Master of Wine degree and her husband Ed McCarthy, a Certified Wine Educator, hosted a Champagne seminar featuring the top non-vintage Champagnes. We learned the differing "house styles", tasted how the houses are "drying up" their wines and discussed appropriate food pairings. It was there that we heard about the **Brut Zero** style that will soon grace our shores.



Jane attended classes on Portuguese reds, and African wines, while Chris enjoyed a rare Napa wine tasting, and a separate food and wine pairing class.

Differing soil types and terroirs of the Medoc consumed Ann early, finishing with an interesting seminar: "New Zealand- the next France" led by Master of Wine Jay Youmans. Jay presented five blind flights of wine, and we were to guess whether they were French, or Kiwi. It was exciting!

The Society of Wine Educators awarded Ann with the title of Certified Specialist of Wine (CSW) last year. This year, Ann plans to sit for the Certified Wine Educator (CWE) exam, the highest wine degree available from SWE. Many of these classes are meant to aid her studies. Presently, a little over 320 people have earned the CWE, worldwide.



We learned, had a good time, and proved you can teach "old dogs new tricks".

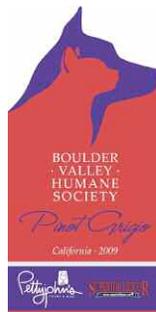
Coming Soon: Humane Society of Boulder Valley Wine Give \$1.00 to the Humane Society and get good wine for \$8.99!

This is something we've been working for months. We found wine produced in Napa that is worthy of having our name on it, while donating to our favorite non-profit. We have gotten label approval from our government, now we're just waiting on the delivery from California.

To continue with this unbelievably low pricing, we needed to commit to a daunting quantity. Our friends at Superior Liquor, also a Humane Society sponsor, agreed the wine was good and will also sell them. **Pettyjohns and Superior have committed to donate \$1.00 to the Humane Society of Boulder Valley for each bottle sold.**

The Pinot Grigio is refreshing and flavorful. Crisp and light, this will easily be your go-to wine for weeknights and parties. The Red blend is my favorite! Rich, with some cream; this is a blend similar to the red Menage a Tois.

Look for these wines in our "Wine that gives back to the community" display, and feel great that while you're enjoying good wine, you're also saving an animals life.



Ben's Brew News

September- Full Sail \$6.93 per 6-pack
October- Deschutes \$7.86 per 6-pack

The Creek is low, the students are back, there is even people already talking about football. Summer came and went way to fast if you ask me, fortunately Pettyjohn's still has a fine selection of quality beers for you to enjoy this fall and winter. I know it is early but the pumpkin beers have started to arrive and I always sell out before Halloween so plan ahead if you like that sort of thing. The same is true for my Oktoberfest style beers come in early or you may miss the party!

Craft beer sales are up. Way up, in fact they are so far up some of our Breweries are having trouble keeping up with the demand. We do our best to order the right amount so as not to have an empty spot on the shelf, but if the breweries are out of beer for us we sometimes run out of that beer for you. If we are out of your favorite beer don't hesitate to ask one of our knowledgeable staff to help you find the closest match or to help you create a mixed six pack to sample and maybe find a new favorite.

Also look out for our spotlight brewery in September we will feature Full Sail for \$6.93 per six pack and in October we will feature Deschutes Brewery also \$7.86 per six pack.



Upcoming Tastings

Saturday, September 11th– Denver International Wine Competition- Consumer's Choice Tasting – From 4 to 6PM taste over 150 wines at the Omni Interlocken Resort in Broomfield. \$40 in advance, \$50 at the door. Limited to 160 people. For more info on this and the **Wine Festival from 11/1 through 11/7**, go to www.denverwinefest.com

Thursday, September 16th thru 18th– Great American Beer Fest (GABF) – At the Colorado Convention Center, four sessions with over 495 breweries from all over the world. A sell-out every year, for more info go to: www.greatamericanbeerfestival.com

Thursday, September 16th thru 19th– Colorado mountain Winefest – a weekend of wine tasting, seminars, Winery tours, vintner dinners, and much more in beautiful Grand Junction. For more info: www.coloradowinefest.com

Tuesday, October 5th– Tempting Tempranillo! – The first of our monthly tastings at Carelli's of Boulder. From 6:30 to 8PM taste seven outstanding Tempranillos while enjoying Carelli's tasty appetizers. Limited to 30 people, \$25 per person. Call 303-499-BEER to reserve your seat. A credit card is required.

Tuesday, November 9th– Our annual Awesome Cabernets Tasting – From 6:30 to 8PM taste seven awesome Cabernets while enjoying Carelli's tasty appetizers. Limited to 30 people, \$25 per person. Call 303-499-BEER to reserve your seat. A credit card is required.

Tempting Tempranillo!

We're changing up the varietal line-up this year with our monthly tastings at Carelli's. Many of you are wondering what grape this is, but we bet you've been enjoying Tempranillos for a while. All you Rioja lovers have found the grapes lure, Tempranillo is the main red grape of Spain.

Spanish wines have been on fire at Pettyjohns for years. Many have realized that those wines are one of the best bargains out there, with quality surpassing anything in those price categories from anywhere else.

No wonder many are surprised when they find they've been drinking Tempranillo, it has 10 different names in Spain and Portugal alone! No matter what you call it, Tempranillo makes some of the world's most respected wines, and adds the backbone to many blends. Learn more about this "grape of many names", drink seven awesome examples, and enjoy Greg Carelli's delicious appetizers. Call Pettyjohns and sign up for our first of many tastings this year, limited to 30 people and only \$25 per person. Hope to see you October 5th.



Winery Focus Bonterra Organics

Chardonnay, Riesling, Sauvignon Blanc \$9.99
Cabernet, Merlot, Voignier, and Syrah \$12.99



Barney Fetzer had a vision and 11 children. His vision was producing grapes with as little human intervention and chemicals as possible. He knew that the vegetables he was growing were more intensely flavored and vibrant when grown organically. In 1968 he released his first wine vintage of 2500 cases. Unfortunately, Barney passed away in 1981, but his children continued their father's legacy. In 1988 the family converted their

133 acre Home Ranch vineyard to entirely organic. The Bonterra organic wine brand was launched by the Fetzers in 1992. Shortly after, Brown Forman purchased the business, hired their wine maker Paul Dolan and continued the philosophy. Today, Bonterra wines come from fruit grown on 378 organic acres in Mendocino.

We agree, just like Barney's vegetables, wine does have more intense, vibrant fruit characteristics with less intervention. Pettyjohns has always featured these wines in the organic aisle, but for these two months we can go even less expensive. The Chardonnay is rich and creamy brimming with green apples, the Riesling has peaches and honey with a subtle sweetness, the Sauvignon Blanc has gobs of tropical fruits and grapefruit, and the Voignier is blended with Roussanne and Marsanne to create ripe stone fruits coupled with honeysuckle.

The reds all have some toasty oak with the Cabernet winning awards from Decanter, very fruit-centered with hints of pepper, and cedar. The Merlot has light oak, cranberries, chocolate, and cola spices. The Syrah garnered an "88" from Wine Spectator, is blended with Grenache, Mouvedre, and Voignier, and stylistically resembles a great Rhone wine.

If you've ever wondered about organic wine, but didn't try. Now's your chance to see the difference.

Recipe of the Month

Tequila-Spiked Caramel Corn

For your adult Halloween party!

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|----------------------------|------------------------------|
| 16 cups air-popped popcorn | ½ cup salted roasted peanuts |
| 1 cup light brown sugar | 1 stick unsalted butter |
| 3 tbsp. agave syrup | 2 tbsp light corn syrup |
| ½ tsp. salt | ¼ baking soda |
| 1 ½ tbsp tequila | |

Preheat oven to 250. Toss the popcorn with the peanuts in a heat-proof bowl. In a large saucepan mix the sugar, butter, agave syrup, corn syrup, and salt and bring to a boil. Stir until the sugar is dissolved. Boil over moderate heat to 4 minutes. Remove from heat. Using a long spoon stir in the baking soda and tequila; the syrup will foam. Immediately pour the hot syrup over the popcorn and peanuts. Using two spoons toss thoroughly. Spread the popcorn on two non-stick baking sheets and bake for 1 hour, stirring occasionally and switching sheets halfway through, until golden and nearly dry. Turn off the oven, open the door, and let the popcorn cool completely before serving. Makes 16 cups. Can be kept in an air-tight container for up to 1 week.



Drink Special

Autumn Sangria

Using fresh and dried fruit
continues the fun into the Fall!

- 2 to 3 fresh figs, or 1 cup dried figs
- 2 to 3 fresh plums, or 1 cup prunes
- 2-3 fresh apricots, or 1 cup dried
- ¼ cup molasses
- 1- 750 ml. light red
- 1- 750ml. chilled club soda
- 1- orange, peeled and sliced



Halve, quarter, or slice fruit. In a 3 quart glass container mix fruit and molasses; stir until well combined. Slowly pour in red wine. Chill 2 to 24 hours. To serve, add club soda and orange. Stir gently with spoon. Fill glasses with ice and ladle in sangria. Makes 8 servings.

Chardonnay of the Month

Souverain Alexander Valley – \$9.99!

Souverain Winery was founded by Lee Stewart in 1944 when he harvested his first grape crop in Rutherford. Souverain is French for sovereign or supreme, and he felt his land fit that description.

In 1986 Beringer purchased the winery. This was a smart business move as the Stewarts had built a business that had a reputation for outstanding wines, and their estate vineyards date back 120 years. In 1992 Ed Killian was promoted to head wine maker, and more accolades started pouring in.

For this wine, Ed vinified each lot separately and then French oak aged them on the lees for 9 months. This Chardonnay was rated "87" by Robert Parker, and "89" by the Wine Spectator. The aromas of orange, lemons, apples and white peaches follow through to the palate. It has a medium-body with a creamy mouthfeel, buttered toast and hints of minerals. Even with 100% malolactic fermentation, the finish still boasts a vibrant acidity that lingers after you swallow.

Parker called it "elegant and crisp".

Souverain is regularly priced at \$16.99, and if it wasn't sold out at the winery, you'd pay \$17.00 there. All summer we have been buying this in quantity to put it on sale for \$11.99. We know everyone thought it was a bargain.

This sale price is the perfect example of "you don't ask- you don't get". We are so excited! We asked the wholesaler that if we committed to more than half a pallet, could the price come down. We were told that it wasn't likely. I don't know why, but shortly after we asked, we got the go-ahead to make this the September/October special. Ours is not to reason why, ours is to enjoy while it lasts!



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