



March is for 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.

I 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.**

MALBEC Madness: *n.* a major mental disorder of unknown cause, typically characterized by a refusal to purchase or imbibe any red wine beverage other than Malbec, or those based on Malbec.

Upcoming Tastings

Tuesday, March 22nd - March Malbec Madness!
We'll taste seven of the best Malbecs out there, while enjoying Carelli's yummy appetizers. At Carelli's restaurant, 6:30 to 8 PM, \$25 per person. Call 303-499-2337, a credit card is required to reserve your spot. Limited to 40 people.

Tuesday, April 12th - Pinot Noir Tasting!
Always a huge turnout, we will taste seven of the best-for-the-money Pinots from all over the world. At Carelli's restaurant, 6:30 to 8 PM, \$25 per person. Call 303-499-2337, a credit card is required to reserve your spot. Limited to 40 people.

Can't make it on Tuesday nights? Join us in the store Friday nights from 5 to 7 PM for our free, in-store wine tastings.

Featured Chardonnay Domaine du Tariquet \$9.99

Yes, we are getting delicious and affordable wines from France! This is all Chardonnay grown in the southwest where the brandy; Armagnac is produced. Over the past few years, we have been finding extraordinary wines at bargain prices from this region. In 2010, we discovered the Chateau du Tariquet through importer Bobby Kacher. This summer I sent an email blast stating that "I had fallen in love with the Tariquet Sauvignon." It has happened again with their Chardonnay.



The Grassa family has called Tariquet home since 1912. They first gained attention for their Armagnac but in the 1980's the next generation broke the rules by producing still wines. Receiving a gold medal in Montpellier and "Winemaker of the Year" by the international Wine Challenge in London quieted the traditionalists in the family.

Using only sustainable agriculture, the Grassa's strictly control their production. To ensure this Chardonnay's fresh fruit, the grapes are taken directly to vats in isothermal tanks from the vine. They "bottle to order", guarantying consistency and freshness.

Partially aged in French oak barrels this displays some buttery and vanilla components, but this is the perfect wine to welcome Spring. The fresh apples, white peaches, and floral aromas lead the palate to a light, full fruit, crisp wine. Enjoy and celebrate, each sip brings thoughts of blooming crocus and Easter bonnets.

Ben's Brew News

March Spotlight- Great Divide

April Spotlight- Twisted Pine



You are probably running through fields of green looking for four leaf clovers, or following rainbows hoping to find a pot of gold right? Why? St. Patrick's Day is the finest of Alcoholidays and you can get the lucky charm you need right here; you just have to search our expanding selection! "St. Patrick's Day is an enchanted time- a day to begin transforming winters dreams into summer magic"- Adrienne Cook. This March we will have all your favorite Guinness packages on deal as well as other Irish favorites like Harp and Murphey's. Also we will have Great Divide as our Spotlight Brewery with deals on all six packs in stock including **Denver Pale Ale**, **Titan IPA**, **Hoss Rye Lager**, and **Samurai Rice Ale**. In 1994 Brian Dunn opened Great Divide in an abandoned dairy-processing plant at the edge of Downtown Denver. Eventually it became one of Americas most decorated micro breweries and help transform Denver to an International destination for beer lovers. With 17 Great American Beer festival Medals, 5 World Beer Cup Awards, a 7th place on Beer Advocates 2010 "All-Time Top Brewers on Planet Earth" and an 8th place at Ratebeer.coms 2010 "the Best Brewers in the world" if you have not tried their beer you should now.



"We are all in the gutter. But some of us are looking at the stars." —Wilde

With April we get spring showers and you get big savings at Pettyjohn's. We will feature Twisted Pine for this month's Spotlight Brewery. Since 1995 our friends at Twisted Pine have brewed 100% natural, unpasteurized pure malt ales. Brewing beer that they enjoy to drink and that they hope you enjoy drinking as well. Their **Hoppy Boy IPA** is loaded with hops yet balanced with a malty sweetness. It has a rocky white head, hazy pale orange color, and hoppy citrus aroma. The **American Amber** has a medium body and is moderately hoppy moderately malty and lightly yeasty, all tasty. **Honey Brown** brings a chocolaty and a light front with a little fruit and some coffee in the finish. Also if you like things a little lighter **Raspberry Wheat** is a refreshing and balanced beer, with a crisp tartness provided by the raspberries. Or the **Blonde** a clean crisp German Style pale ale. It pours a light golden yellow with a full white head; hints of apricots and peaches are in the nose. We will have six packs on sale for \$7.50 after tax. So drink local and save with Twisted Pine and Pettyjohn's this April.



Winery Focus

Columbia Crest Grand Estates \$8.99

In a short period of time, Washington State has become a world-respected wine region. The glacially deposited soils, the long days and cool nights, and the natural irrigation from Cascade Mountain melt-off, creates grapes with naturally high acidity and dense, concentrated color. Today, it is our nation's second-largest wine producer.

With nine legally designated wine growing regions, and over 30,000 acres planted to vine, it's hard to limit the size of our display.

Columbia Crest's first wine release was 1984, the same year the Columbia Valley has designated a legal AVA, or specific growing region. Since then, this winery has had **"more 90+ rated bottles of wine than any other winery in the world"**! Read the reviews of the wines in the display, and check out these outstanding wines while they're at this incredible price.



Leopold Bros. Get Big Praise by Keeping it Small

By – J.T. Coppinger

When Scott and Todd Leopold started a small brewpub just outside Ann Arbor Michigan back in the late ninety's, the brothers from Littleton had no clue they would someday create two of the highest rated American spirits being distilled today.



The Leopold brothers are a remarkably efficient team. After finishing their time at Columbine High School, Scott studied engineering at the University of Michigan and Todd began to harness his knack for distilling, studying the process in Kentucky and eventually working as an apprentice in Europe. With one brother focused on mechanics and

the other on perfecting the distillation process, these brothers were ready to compete with top-dog distilleries using the same methods that started distillation a hundred years ago.

In a single room warehouse in Denver, the brothers stay true to tradition using only simple sugars, grains mostly from Colorado, and no refrigeration what so ever- something they call "the farm style." With only two stills and five total employees, the Leopold bros produce roughly one barrel of spirits every two days. A feat that is put nicely into perspective considering their product is represented in three different countries and ten states.

Their products cover a vast range of flavors, the prize-winning American Small Batch Cocktail Whiskey could be left unaltered and speaks volumes to the brothers talent, but they let their imaginations soar adding multiple deviations to a classic spirit. The New York Apple Whiskey is the most highly acclaimed, receiving eighty-nine points from the Beverage Tasting Institute last year. Although, the Rocky Mountain Blackberry and Rocky Mountain Peach Whiskey have all medaled in world spirit competitions.

The awards given to the brothers do not stop with the whisky. The Silver Tree label that they created to represent their vodka received top honors at last year's San Francisco World Spirits Competition beating out names like Grey Goose and Absolute. It is this vodka that creates the base for their mouth jolting and top-notch liqueurs. This year the Leopold Bros. Rocky Mountain Blackberry Liqueur became the highest rated American liqueur, a triumph the Brothers credit to the four pounds of fresh blackberries used in each batch. (A product that is a unique and powerful alternative to Chambord.)

All the liqueurs use an extensive amount of fresh fruit and act as a more flavorful and natural substitute for an already popularized liqueur. The American Orange Liqueur uses zest from Italian bergamot oranges and natural agave for any extra sweetness, a fun option to replace the triple sec in your margarita. The other flavored liqueurs include New England Cranberry, Michigan Tart Cherry, French-Press Style American Coffee, and Three Pins Herbal, all of which again, earned at least a bronze metal in world competition.

All of these products are available in the store this month so come give them a try and enjoy!

St. Patty's Drink recipe

Guinness Stout Floats with Cocoa Syrup

Cocoa Syrup

- 2/3 cup sugar
- 1/2 cup unsweetened cocoa powder
- 2/3 cup boiling water
- 1 tsp. vanilla extract

Floats

- 1 cup chilled heavy whipping cream
- 1 tsp. vanilla extract
- 6 tbsp. Kahlua
- chocolate ice cream
- 3- 12 ounce bottles of Guinness Stout



For the syrup: whisk sugar, cocoa powder, and a pinch of salt into a saucepan. Pour 3 tbsp boiling water into saucepan to form smooth paste. Then whisk in remaining water. Bring to simmer over low heat, stirring constantly. Simmer 1 1/2 minutes. Remove from heat and stir in vanilla. Cool, cover and chill. (Can be made 3 weeks ahead)

For the floats: Using electric mixer, beat cream and vanilla until peaks form. Cover and chill. Pour 1 tbsp Kahlua and 1 tbsp Cocoa syrup into 6, 10-ounce glasses. Place 1 scoop of ice cream into each glass. Add stout, pouring gently down side of tilted glass, to prevent too much head forming. Spoon dollop of whipped cream into each glass. Drizzle with Cocoa syrup. Serve. Makes 6.

Spring Feast

Grilled Leg of Lamb

- 1- trimmed 6 lb. boneless leg of lamb, butterflied to 2-inch thickness
- 8 peeled garlic cloves
- 1/2 cup whole grain Dijon mustard
- 1/2 cup extra virgin olive oil
- 1/4 cup Sauvignon Blanc
- 2 tbsp chopped, fresh rosemary
- 2 tbsp fresh lemon juice
- nonstick vegetable oil spray



Open lamb like a book on work surface. Using tip of knife, make 1/2 inch deep slits all over lamb. Thinly slice 4 garlic cloves. Insert garlic slices into slits. Mix remaining garlic, mustard, oil, wine, rosemary, and lemon juice in blender. Blend until coarse puree forms. Spread underside of lamb with 1/2 of puree. Place lamb seasoned side down into a glass baking dish. Spread remaining puree over top of lamb. Cover with plastic wrap and chill overnight.

Let lamb stand at room temperature for 2 hours. Coat grill rack with nonstick spray, and prepare grill to medium-high heat. Salt and pepper both sides of lamb. Grill lamb to desired doneness, about 17 minutes per side for medium rare. Transfer lamb to cutting board and let rest 10 to 20 minutes. Thinly slice lamb. Makes 10 to 12 servings.

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