



Ben's Brew News- September Spotlight- Oskar Blues Brewing

Oskar Blues has become an institution in Colorado, flourishing even when the economy wasn't. In fact, the company's endeavors have grown beyond beer, venturing into their own root beer, sauces, and even organic farming. With all this in mind, it is easy to see why we are proud to have Oskar Blues as our September Spotlight Brewery. All Oskar Blues 4 packs, 6 packs and 12 packs will be at least \$1 off for the month of September at Pettyjohn's. The Oskar Blues lineup includes: Mama's Little Yella Pilsner, Dale's Pale Ale, Old Chub Scotch Ale, Pinner Session IPA, Gubna Imperial IPA, G'Knight Imperial Red, Mixed 12 packs, Dale's 12 packs, Pinner 12 Packs, and don't forget the newest release called Blue Dream IPA. The Blue Dream IPA is a bright flavored crisp IPA that is reminiscent of the Pinner Session IPA, only more substantial, sitting at 6.34% Alc. by Vol. If you find yourself "jonesin'" for more Oskar Blues beyond our September Sales, do check out their "Ordeal Ultimate GABF Getaway" (<http://draftmag.com/ordeal/>). As if all this Oskar Blues news isn't exciting enough, *we will be raffling off a very nice Oskar Blues Growler here at Pettyjohn's at the end of the Spotlight*, so come on in to sign up for your chance to win a cool looking free Oskar Blues beer vessel.



October Spotlight- SKA-loween

October has arrived but, don't be scared- it is just another month of frighteningly good deals on beer. Pettyjohn's is celebrating with SKA-loween. To you that means a dollar or more off any Ska Brewing Package. This Durango brewery will be celebrating 20 years of quenching the thirsty in and around Colorado. We have been big fans of all their beer since day one. *Peter from Ska will be here with Ska treats on October 8 from 4-6.* Come by and get all the knowledge you can handle. The True Blonde Ale has a taste that is mildly sweet from the use of local honey, followed by bready malts, a touch of tangy wheat, a pleasantly mild bitterness and citrus hop flavors in the end. It's terrifyingly tasty. Their Special ESB has caramel overtones with some tart fruit notes. It is so special it's spooky. Pinstripe Red Ale has a perfect balance of hops that simply meld with the caramel malts, making it the flagship brew and also eerily delicious. Modus Hoperandi IPA brings with it citrus aromas followed by pine. As it dances across your tongue you get bitterness and following close behind is a melding of more citrus and pine and a light caramel sweetness. Modus is menacingly yummy. Rudie Session IPA is another package that will be featured this month. It has a big fruity hop aroma of pears and watermelon candy, but is relatively low in actual bitterness. It is startling how sessionable Rudie is. And also be on the lookout for special release packages for GABF and the big anniversary, Pettyjohn's will bring in what we can when we can. Don't sit there petrified this October- come in and check out our creepy good deals on our chillingly cold beers.



The Swiss Army Knife of Cocktails

By Brady Brinegar

The most versatile cocktail in the world has to be the Bloody Mary from garnishes to ingredients the Bloody Mary has it all. People tailor their Bloody Marys' to a personal taste in a way that most cocktails could never tolerate. The classic Bloody Mary is made by mixing 2oz of vodka 4oz of tomato juice 2 dashes of Worcestershire 2 dashes Tabasco a pinch of celery salt a pinch of pepper and the juice of one lime wedge and one lemon wedge (if you like it spicy toss in a some horseradish). There are countless different ways to put your personal touch on brunch's best friend I like to use Sriracha instead of Tabasco and I add pepperoncini juice. You can swap out vodka for gin and call it a red snapper; you can use tequila for a Bloody Maria if you like it smoky exchange that tequila for some mezcal. The Bloody Cesar



is another great bloody; to make this you use a mixture of half clamato cocktail and half tomato juice. Pettyjohn's also has some great premade Bloody Mary mixes. Our newest mix is made by "The Real Dill" a pickle company. The Real Dill's Bloody Mary mix is inspired by their habanero horseradish dill pickles so if you like dill pickles and spicy things look no further. The Bloody Mary is a downright delicious cocktail that can capture a range of flavors unlike any other it will slap the hangover right out of your system or at least jolt it out of commission until later. The Bloody Mary is truly the Swiss army knife of cocktails and to honor one of the greatest cocktails of all time Pettyjohn's will give you a dollar off your alcohol and a dollar off your Bloody Mary mix if you mention this email. *Don't forget to check Josh's blog at pettyjohns.wordpress.com to find out when the 3 Chicks Bartending and Wonder Juice cocktail tasting will be.*

Upcoming Tastings

Saturday, September 12th — In-store Bloody Mary tasting- Come into Pettyjohns and experience the ultimate Bloody Mary. We'll be pouring our favorite recipe with our own Bloody Mary Bar. From 11AM thru 1PM. Free tasting!

Thursday, September 17th thru 20th — Colorado Mountain Winefest- for the past two decades this weekend in Grand Junction is the best wines Colorado has to offer. This year over 45 wineries will be on hand for dinners, vineyard bike rides, picnics and tastings. For more info: www.coloradowineexperience.com

Thursday, September 24th thru 26th- Great American Beer Festival — The biggest beer judging and tasting you've ever seen. At the Colorado Convention Center. Tickets GO FAST. Public tickets go on sale July 29th. For more info: www.greatamericanbeerfestival.com

Thursday, October 22nd thru 24th-Boulder Wine Merchant's Burgundy Festival — At the St. Julien this year. Tastings, seminars, lunches, etc. Registration starts in August. For more info: www.boulderwine.com

Tuesday, November 10th — Pettyjohns Napa Cabernet Tasting- At Carelli's, a tasting of seven Napa Cabernets from differing appellations, but the same vintage. Learn while enjoying Carelli's appetizers and great wine. \$40 per person. To reserve your spot call 303-499-2337. A credit card is required.

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

Don't miss Our Napa Cabernet Tasting!



During the early years of winemaking in the Napa Valley, vineyards were often planted in patchwork patterns with many varieties growing side by side. Through years of experimentation, vintners developed an intimate understanding of the connection between terroir and grape varieties. The diversity of Napa Valley's soil, climate and terrain allows vintners to grow distinctive wines from specific areas within the valley.

This great diversity resulted in vintners and growers to petition the government to create defined grape growing areas within Napa Valley, giving them names that reflect their regional designations. These areas are called **American Viticultural Areas, or AVAs. The Napa Valley is itself an AVA, and it has been since it received its own designation in 1981.** It is California's first recognized AVA and the second in the United States. Within the Napa Valley AVA exist 16 nested AVAs, including: Atlas Peak, Calistoga, Chiles Valley District, Coombsville, Diamond Mountain District, Howell Mountain, Los Carneros, Mt. Veeder, Oak Knoll District of Napa Valley, Oakville, Rutherford, St. Helena, Spring Mountain District, Stags Leap District, Yountville and Wild Horse Valley.

Every year, as I'm tasting Cabernets for our "Kick Ass Cabernets" tasting I think "I could just have them all be from Napa". That's what we're doing this year. The 2012 and 2013 vintages of Napa Cabernet are considered the best of the decade, and I've always been a terroir/dirt geek. Join us at Carelli's Tuesday night November 10th as we taste seven killer Cabernets from the different AVAs of Napa. Learn how climate, dirt, and winemaking styles differ from one side of the mountain or road to another. Hurry, this is limited to 40 people!

Winery Focus Peirano \$9.99



PEIRANO ESTATE

In 1879, with only fifty dollars in his pocket, Giacomo Peirano, a grape farmer from Genoa, Italy, immigrated to San Francisco, California in the hopes of fulfilling the American dream of striking it rich during the historic Gold Rush. Soon realizing the days of finding a fortune in the California mines and streams were no longer in sight, he decided to take whatever he had left of his fifty dollars and move to Lodi, California. In Lodi he opened a mercantile store providing supplies to all the minors who rushed just a bit faster than he did to strike it big in California. As his business grew and Giacomo became more successful he was able to purchase three hundred acres of land where he planted the native Italian grape Primitivo an ancient ancestor of today's Zinfandel. Giacomo Peirano's grapes were some of the first to ever be harvested in Lodi. Legend has it that the town of Lodi was actually named after Giacomo's famous race horse that he brought with him to the States from Lodi, Italy. Today, the Peirano Estate is still a family owned and operated vineyard with countless generations of winemaking experience. It's very unusual for us to feature a winery focus with only red wines, but all of these hearty, lush, fruit driven reds truly need to be discovered. The four wines featured this month are rich in tradition, beautifully made, and something we are incredibly excited to share with you. Come get a taste of history with Peirano Estates on sale all month for just \$9.99!

JT's Featured Chardonnay

McManis Chardonnay \$9.99



It's not exactly an earth shattering statement to verbalize the fact the California wine industry has significantly evolved over the past several decades. The days of family owned and farmed wineries have in large part been replaced by massive wine groups that acquire budding wineries to create more efficient production, distribution, and of course, profit on a vastly larger scale. It's not always the case, but these wine conglomerates can often do away with the attention to detail that comes with a family harvesting their own fruit, land, and profits. Since their inception in 1990 the McManis family has done everything their own way; refusing to be another stepping stone for a large group working towards mass production. The most impressive part is they have kept their successful operation in the family. Now on their fourth generation the McManis family has been able to expand to over twenty-six hundred acres on premium northern interior California farmland where they have built a state of the art winery. Now that their own facilities are complete with all the bells and whistles needed in today's viticulture practices the McManis family now grows and produces just about every type of wine you could think to drink. More importantly, they do it better than most, they do it their own way, and they keep costs low. The attention to detail and family love that goes into the McManis family wines is on full display with their River Junction Chardonnay. Tropical fruit, citrus, poached pears and banana scents come from the fruit grown in the River Junction appellation and the family's careful fermentation process. Additional notes of vanilla and hazelnut are contributed from oak aging. The tactile impression of this wine is dense and rich. The flavors that the nose has promised are abundant and the wine has a soft, lingering finish making this wine an amazing choice as the Colorado summer fades into fall. Come enjoy this delicious Chardonnay from a family owned and operated winery at our family owned and operated shop; on sale for \$9.99 all month long.



Featured Recipe

Queso Fundido

Yay! Football returns. Perfect for your fans.

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| 1 small chopped tomato | 1 seeded, chopped Serrano chile |
| 2 tbsp. chopped fresh oregano | kosher salt |
| 8oz. grated mild yellow cheddar | 8 oz. grated Monterey Jack |
| 1 tbsp. all-purpose flour | 1- 4oz. chorizo link, casing removed |
| ½ cup minced onion | ½ cup lager |
- Tortilla chips



Mix tomato, chile, oregano in a small bowl. Season with salt and let salsa stand for 30 minutes. Meanwhile toss both cheeses with flour in a medium bowl. Cook chorizo in a medium saucepan over medium heat breaking up with a wooden spoon, about 1 minute. Add onion and continue cooking until chorizo is cooked and onion is tender, about 5 minutes. Transfer chorizo mixture into a small bowl; return saucepan to heat. Add lager, simmer stirring occasionally and scraping up any browned bits. Whisking constantly, add cheese mixture a ¼ cupful at a time, allowing it to become blended and smooth between additions. Stir in Chorizo mixture. Using a slotted spoon, spoon salsa over queso. Serve in skillet with a basket of tortilla chips on the side. Makes 6-8 servings.

Autumn Featured Cocktail

Bloody Mary

Yes, you can actually have a salad for the garnish!

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| 2 oz. Vodka | 4 oz. Tomato juice |
| 1 oz. Lemon juice | |
| 3-5 dashes Worcestershire sauce | |
| Tobasco and horseradish to taste | |
| Cocktail shaker | Highball glass |
| 1 lime slice | Old Bay Seasoning |

Run the lime around the rim of the glass. Place glass rim side down into a plate of Old Bay seasoning to line the rim. Add all ingredients to cocktail shaker. Mix by pouring liquid back and forth between the shaker's two halves. Pour into glass over ice. Garnish with skewered olives, celery stalk, shrimp, tomato, pickles or any salad fixing you love.

