



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



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.

variety 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 variety 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.**

Ben's Brew News

March Spotlight - Upslope \$7.85 per 6-pack

March is upon us! Those from Colorado know that this month historically brings the most snow, and for snow sport junkies is the prime time to get up to the mountains. Here at Pettyjohn's, March is also prime time to get Upslope Brewing, as it is our Spotlight Brewery of the month on sale for \$7.85. Upslope Brewing has quickly made a name for itself in the Colorado beer market with their humble roots and great beers, and at Pettyjohn's remains one of our top selling breweries. No matter your preferred style of beer, Upslope has got something for you in their year round lineup consisting of: an IPA and a Pale Ale (both of which received a respectable 90 rating from the "Bros" at Beeradvocate), an American Pale Lager, and an American Brown Ale. Whether it's their year round or seasonal brews (like the "Foreign Style Stout"), Upslope's beers come in cans and are the perfect addition for say a hut trip... or whatever fun activity March brings your way.



April Spotlight - Twisted Pine \$7.85 per 6-pack

Hop on into Pettyjohn's this spring for a great deal on Twisted Pine's 100% natural, unpasteurized pure malt ales. In 1995, craft beer industry legend, Gordon Knight, brewed Twisted Pine Brewing Company's first pints. He acquired some of the original New Belgium brewing equipment and started brewing in a small facility on Valmont Road. He offered only three products and they were only available in draft form. He quickly obtained a number of restaurant accounts throughout Boulder and the surrounding counties. The Mediterranean, the Boulder Café, Boulder Old-Chicago and the Old Louisville Inn are still customers today. Pettyjohn's carries the original lineup consisting of their American Amber Ale, Honey Brown Ale, and Raspberry Wheat Ale, as well as their popular Hoppy Boy American IPA and Pearl Street Porter, all available in six packs.



Upcoming Tastings

(don't forget our weekly, FREE, in-store tastings on Fridays 5 to 7PM)

Tuesday, March 20th- Malbec Madness Tasting – March Malbec Madness starts here with the best from our massive Malbec boat in the front of the store. Taste them while enjoying Carelli's yummy appetizers from 6:30 to 8PM. Only \$30 per person, call 303-499-2337 to reserve your spot. A credit card is required.

Tuesday, April 17th- Our annual Pinot Noir Tasting – Celebrate the end of tax season with seven outstanding Pinot Noirs from around the world. Taste them while enjoying Carelli's yummy appetizers from 6:30 to 8PM. Only \$30 per person, call 303-499-2337 to reserve your spot. A credit card is required.

****Can't make a tasting? Have your own!**
The wines tasted will be on display all month at ridiculously low pricing. **

April Winery Focus - Parducci Vineyards \$8.99

The First U.S. Carbon Neutral Winery

Parducci Winery is part of the Mendocino Wine Company, a locally owned small family partnership. The partners are Paul Dolan, and Tom, Tim and Tommy Thornhill, all committed to creating premium wines with sustainable farming practices. All of these wines were made in a manner that will allow the vineyards and environment to continue to produce an undiminished product for all future generations. What that specifically means is there is no damage to the soil, water, and eco system. They use natural pest management and minimal to no chemical usage.



If you visit, the tractors run on vegetable oil, everything is solar powered, the packaging is earth friendly (tree-free paper, chlorine-free cardboard and soy inks) and the grapes are all sourced from locally owned and operated farms.

There is very little human intervention used in the winemaking practices. As one would suspect, that makes the fruit a little more vibrant with a freshness usually not seen in wines this inexpensive. I don't think this is news to many of you, because we cannot keep these wines on the shelf.

We are stacking four varietals. The Parducci Chardonnay, a clean crisp wine with aromas of fresh apples, melon, and a hint of citrus. Only 7% had any oak, so this is lush fruit, with a refreshing finish. The Cabernet has a nose of currants and plums with spicy vanilla. The mouth is full and rich, with supple tannins framing the finish. The Merlot actually has 5% Cabernet giving it a solid backbone. The wine has black cherries, plums and a surprising hint of mint in the finish. Lastly, the Petit Sirah, a gold medal winner, is loaded with black fruit, cherries, chocolate and that hint of mint is there in the finish! A lot of bang for your buck!

Featured Chardonnay Clos du Bois \$9.99

"A French inspiration with California roots".



Over 35 years ago, Clos du Bois winery was founded in the heart of Sonoma in Geyserville, California. Founder Frank Woods was a Proctor and Gamble product manager, owner and developer of the Pine Log, and developer of Breckenridge Ski Resort. He had a talent of creating successful brands. While in San Francisco with Proctor and Gamble he was inspired by the state's burgeoning wine business. His research led him to France's wine regions. Frank returned inspired to make wine in California using French techniques. The brand was born.

Today, wine maker Gary Sitton sources the grapes for this Chardonnay from the North Coast appellation. Harvest occurred in stages; only picking at night or early morning to get the full fruit aromatics. Half was barrel fermented and half was tank fermented. The wine went through 100% malolactic fermentation and then was aged on French oak and American oak for seven months.

The resulting wine has aromas of apples, pears and citrus complemented by toasty oak. The wine's creamy texture is overlaid with bright juicy flavors evident in the nose emerging in the palate. I find hints of caramel. This will enhance your spring holiday table, but is versatile enough to pair well with heavier dishes too. Enjoy this one, we twisted some arms for this price.

Featured Recipe

Braised Lamb Shanks and Mint Gremolata

Ideal for Spring entertaining

Lamb

6- 1 lb. lamb shanks	all purpose flour
2 tbsp extra-virgin olive oil	3 cups finely chopped onion
2 cups finely chopped peeled carrots	1 ¼ cups finely chopped celery
3 minced garlic cloves	1 tbsp. tomato paste
3 cups low salt chicken broth	1 ½ cups Sauvignon Blanc
6 fresh Italian parsley sprigs	2 tbsp chopped fresh thyme
2 bay leaves	

Gremolata

2- tbsp. chopped fresh mint	1tbsp. finely grated lemon peel
1-minced garlic clove	

For the Gremolata, mix all ingredients together, cover and chill. At least 2 hours ahead.

For the Lamb, sprinkle shanks with salt and pepper; dust with flour. Heat oil in a heavy large deep pot over medium-high heat. Working in batches if necessary, add lamb to pot and brown on all sides, turning often. About 10 minutes per batch. Transfer lamb to a large bowl. Add carrots, onion, and celery to the same pot; sauté about 10 minutes. Add garlic and tomato paste; stir 1 minute. Stir in broth, wine, parsley, thyme, and bay leaves. Return lamb to pot; bring to boil. Reduce heat to medium-low, cover and simmer until lamb is tender and falling off the bones. About 3 hours. Spoon off fat, bay leaves and parsley. Transfer lamb to platter. With immersion blender, puree pan juices until almost smooth. Season with salt and pepper. Transfer lamb and juices to platter or bowl. Sprinkle with gremolata. Serve with your choice of vegetables. Serves 6.



Easter Brunch Drink

Pomegranate and Cranberry Bellinis

Wow your holiday guests and family

Simple Syrup

1 cup water
1 cup sugar

Bellinis

1 cup ice
1 ¼ cup chilled pomegranate juice
1 ½ cups simple syrup
1 cup chilled cranberry juice
1- 750 ml. chilled Prosecco
2 thinly sliced limes
1 bunch fresh mint, for garnish
½ cup pomegranate seed, for garnish



To make simple syrup: In a saucepan, combine water with sugar over medium heat. Bring to a boil, reduce heat, and simmer for 5 minutes, stirring occasionally, until sugar has dissolved. Take pan off heat and allow syrup to cool.

To make Bellinis: Place ice in a 6- to 8-cup capacity punch bowl. Add simple syrup, pomegranate juice, and cranberry juice. Stir well. Slowly pour in Prosecco. Garnish with lime slices, mint sprigs, and pomegranate seeds, and serve. As an alternative to serving in a punch bowl, make Bellini mixture in a 6- to 8-cup pitcher. Divide pomegranate seeds between 12 champagne flutes, add 1 slice of lime and 1 sprig of mint to each glass, and pour Bellini mixture into each.

Guilty about sipping Guinness on St. Patty's Day?

According to the *American Journal of Clinical Nutrition*, pre- and postmenopausal women who drank a beer or two every day had a greater bone mineral density in their hips and their spines compared to teetotalers.



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