



Ben's Brew News- **July Spotlight Brewery** – Upslope

What do a Cleveland homebrewer, a Patagonian climber, and a backcountry bum have in common? They each own a stake in Upslope Brewing. Upslope is one of the top sellers at Pettyjohn's. They started back in 2008 and have won tons of medals and significant brewing accolades. But they don't rest on their laurels; they are constantly trying new things and are heavily involved in the homebrew scene.

July means sale time for all your favorite Upslope suds. A dollar or more off on 4



packs, 6 packs and 12 packs. Enjoy their usual lineup of Pale Ale, IPA, Brown Ale, and Lager at an unbelievable price OR sip on their Thai-Style IPA, Christmas beer, and mixed and regular Twelve Packs for at least a buck off. All their brews are canned, making them the ideal hiking and poolside partner. We hope you can cope with July's weather with some dope discounted Upslope.

August Spotlight Brewery – **Odell Brewing**

It doesn't surprise me when people confuse Odell's for Odell Brewing. It is perfectly understandable to want to take possession of all Odell has to offer. This is one of our staff's favorite breweries.



Their core (tried, true, and produced throughout the year) beers of Myrcenary Double IPA, IPA, 90 Schilling Ale, Levity Amber, Cutthroat Porter, and Easy Street Wheat are all perfectly-balanced for their style and are all delightfully delicious. Our customers really enjoy their seasonal beers- usually lighter fare perfectly paired with hot

weather. Odell added a canning line in 2015, keeping up with Colorado's taste for the outdoors and recycling affection. Join us all August for discounts of at least a dollar off on 4-packs, 6-packs, and 12 packs of Odell Beers- one of Pettyjohn's favorite breweries.

Upcoming Tastings

Saturday, July 16th – In-store Pimm's Cup Tasting with Brady – Join us between 1 to 3 and taste Brady's summer refresher. FREE

Saturday, July 30th – Breckenridge Food and Wine Fest – Unlimited wine tasting on Saturday, July 30th from 2-6pm at the Main St Station Plaza, 505 S. Main St, Breckenridge CO. With nearly 40 wineries, over 130 wines and food samplings from local chefs, it is sure to be a great event! For more info: Contact Rocky Mountain Events, LLC.

Thursday, September 15th thru 18th – m Colorado Mountain Winefest – for the past twenty five years this weekend in Grand Junction has 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, October 6th thru 8th – 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 August 3rd. For more info: www.greatamericanbeerfestival.com

Thursday, October 20th thru 23rd – Boulder Wine Merchant's Burgundy Festival – Master of Wine Jancis Robinson, one of the top wine writers in the world today will be the keynote speaker of this year's Boulder Burgundy Festival! Schedules will feature the wines of Domaine de Montille and legacy winemaker Étienne de Montille. At the St. Julien this year. Tastings, seminars, lunches, etc. For more info: www.boulderwine.com

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



Charlie's Featured Chardonnay

Grayson Sale \$9.99

The Grayson Chardonnay is one of those bottles that just seemed right for the summer, which isn't something Chardonnay is always known for.

The wine is carefully crafted by Larry Levin, who is among the most experienced winemakers in the Napa Valley. Larry was head of winemaking at Icon Estates where he oversaw the Franciscan, Mt. Veeder, Robert Mondavi, Estancia, Ravenswood, Quintessa and Ruffino brands, all of which are store favorites. The Grayson Chardonnay is brilliantly ripe and shows bright, brisk acidity and good minerality with notes of pineapple and apricot. The nose is clean and fruit forward with a touch of oak. The palate offers green apple fruit with a crisp finish showing gentle hints of apple pie and vanilla flavors. While it does spend time in 100% French Oak, it isn't overly heavy; perfect for the hot Boulder summer.

It pairs well with appetizers and lighter foods such as seafood or salad but is equally wonderful to sip and enjoy by itself.

For \$9.99 this is one bottle you won't want to miss checking out as Boulder continues to be hot!



Winery Focus

Quinta da Avelada / Casal Garcia \$7.99 or 2 for \$15

During the hot summer heat, wine from Portugal usually doesn't usually come to mind. Everyone thinks about Port, but Avelada wines from northern Portugal make ideal companions to seafood. It's time to break from Sauvignon Blanc and Pinot Grigio. Nothing cools the summer heat like the fruity Sangria or the slightly effervescent Vinho Verde. How about a Vinho Verde Rosé?



Avelada Portuguese wines have spanned many generations. The first sale of their wine dates back to 1870, with Manuel Pedro Guedes (1837-1899, believed to be the winery's founder. Today the Guedes family still owns 100% of the company, always committed to excellence in their wine

making and bringing these award-winning wines at fair prices.

The **Vinho Verde** is produced from Loureiro, Trajadura and Arinto grapes. Lively and naturally low in alcohol this has a delightful slight effervescence. The nose reminds of fresh cut grass and grapefruit. Flavors of citrus and green apples bubble in your mouth with a clean and zesty and finish. You have a choice of Avelada or their other label Casal Garcia. Both have been awarded by Decanter, Wine and Spirits and Wine Enthusiast. At these prices try both!

Casal Garcia Rosé is a blend of red varietals Vinhao, red Azal and Borracal. The fresh pink color invites you to smell and taste the notes of raspberry and strawberry in this crisp, well-balanced rosé.

Casal Garcia Douro Red our only red in this feature, is a blend of Port grapes Touriga Nacional, Tinta Roriz, Touriga Franca, Tinta Barroca. This is a lot of wine for \$7.99! Fermented in stainless steel and not fortified like port, this is a deep, intense ruby color with round and delicate red fruits. This could be served with fish, marinara, or grilled meats.

Lastly, **Casal Garcia Sangria** is the perfect porch-pounder with only 8% alcohol, this could be your next pool party quencher. Nothing says "chill" like a light and young drink with hints of apples, strawberries, citrus and cinnamon. Serve it on ice with fresh fruit.

Have fun with these wines, and buy them by the handful. You'll be glad you did.

Featured Recipe

Peach Barbecue Sauce

Brush it on grilled pork or chicken toward the end of cooking, and serve extra on the side. And who could say no to a dab of leftover sauce on a cream cheese — topped cracker? Fantastic with our fresh Colorado peaches!

1 lb. fresh peaches	¾ cup chopped sweet onion
1 ½ TBSP minced fresh jalapeño with seeds	¼ cup bourbon
2 TBSP Dijon mustard	1 TBSP canola oil
¼ tsp. chili powder	2 ½ TBSP mild honey
¼ tsp. kosher salt	¾ tsp. light brown sugar
	⅛ tsp. dry mustard

Cut an X in bottom of each peach, then blanch in a medium saucepan of boiling water 10 seconds. Transfer with a slotted spoon to a bowl of ice and cold water and cool. Peel peaches and coarsely chop.



Cook onion, jalapeño, and a pinch of kosher salt in oil in a heavy medium saucepan over medium heat, stirring occasionally, until softened, 8 to 10 minutes. Add peaches and remaining ingredients and simmer, uncovered, stirring occasionally, until peaches are very tender, about 30 minutes.

Purée in a blender (use caution when blending hot liquids).

Cooks' note: Sauce can be made 3 days ahead and chilled, uncovered, until cool, then covered. Courtesy of epicurious.



Brady's Spirits Pimm's Cup \$19.95

As the summer heat is now upon us let Pettyjohn's help cool you down with a classic cocktail that

has been around for almost two hundred years. Pimm's #1 is a gin based aperitif; it is a dark tea color with a reddish tint and has subtle tastes of spice and citrus. Pimm's was first produced in 1823 by James Pimm. There are countless recipes that call for Pimm's but the best is the most Classic, the Pimm's cup. The Pimm's cup is one of the two staple drinks of Wimbledon the other is Champagne in fact the Wimbledon tennis club goes through 40,000 pints a year. Light, refreshing and delicious the Pimm's cup is the perfect drink for a sweltering summer day. You can search the internet, converse with bartenders, hunt down recipes from 2 centuries ago and you'll find a number of different recipes for what exactly a Pimm's cup is supposed to be. The consistent thing in all the recipes is Pimm's # 1 plus something light and refreshing—ginger beer, lemonade or lemon lime soda. These are all fine and dandy. To kick up the flavor you can toss in some Cucumber slices, strawberries, oranges, really anything that sounds good to you or on **July 16th between 1-3pm you can come to Pettyjohn's and sample my Pimm's cup recipe.**



The Summer of "Brexit" Refresher

Brady's Pimm's Cup

*Taste Brady's Pimm's Cup
July 16th between 1-3 PM*

ice
cucumber slices
3 oz. lemonade
1 ¼ oz. Pimm's
seven-up to top off

Fill tall glass with ice and two cucumber slices. Add Pimm's and Lemonade and lightly stir. Top with seven-up. Garnish glass with cucumber slices. Makes 1 drink.

