



Springs Liquor Outlet Newsletter

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Store Hours
Mon – Thurs: 9am – 10pm
Fri – Sat: 9am – 11pm

Newsletter for Springs Liquor Outlet

Volume 11, Nov – Dec 2005

Dear Valued Customers,

We've told you about sulfates and malt liquor, port wines and pumpkin ale. And now, enter November, the penultimate month of the year. Shall we shrink back, in fear of the nipping frost and oncoming winter? Will we shirk the duty of providing you with the best possible information about every conceivably interesting subject on alcohol? No. Hades no. In this issue, we dare to take you to Alsatian wines, recklessly, we'll toss winter brews at you, and just because we like to live life on the edge, we're throwing seasonal cocktails into the mix. Oh, and just because we can, our next Family Card weekend is on November 17th, 18th, and 19th. Family Card members receive 15% off all non-sale wines and liquors. Beer remains at 5% off, and there is no discount on kegs or cigarettes. No rain checks; no exceptions. Remember that you must be registered at SLO to receive the Family Card Discount. Discounts from other stores will not be honored, including recent memberships from the Colorado Liquor Outlet.

"We'll Leave the Cooler on for You."

- The SLO Staff

Wine Racks – So you're looking for a delicious white wine? Chardonnay, you're thinking? Pinot Grigio? If these are your choices, it appears that you've only allowed yourself a cubic search radius... of cardboard... and it's dark... In other words, you're in a box. Step out of it for a moment, and venture to Alsace, France. Its history is violent—changing hands from Germany to France several times within the last century. It is nearly inaccessible to Americans—there are no direct flights from the U.S. to its capital, Strasburg. And its wine is superb—the world believes the best white wine is born there. Nestled between the Vosges Mountains and the Rhine River, Alsace built its reputation by producing unmatched varieties: Gewürztraminer, Pinot Gris, Muscat, Pinot Blanc, Sylvaner and Chasselas. While other French wine regions are named after their village or vineyard, Alsatian labels identify the winery name and wine varietal on each bottle, for they are known precisely for their varieties' delicate flavor and dryness. The majority of wine produced in Alsace is consumed in France. And after Germany, Belgium, and the U.K., the United States exports Alsatian wine, though this wine accounts for but a tiny percentage of the wine consumed in the U.S. Sadly, when most Americans imagine "white wine," they find themselves scouring Californian vineyards for that classic Chardonnay. Although this is perfectly fine, it is like the proverbial box, surrounding perceptions of "great" white wine and smothering ideas of Alsatian appellations. But imagine you're in a restaurant with two other friends, and your entrees do not complement each other in the least. Try a bottle of Alsatian wine; it's full enough to complement white meats, yet not too aggressive for delicate fish. Alsatian Gewurztraminer is especially useful in this instance since it goes with a variety of dishes, and accompanies Asian dishes very well along with spicier dishes and a host of cheeses and desserts. Riesling is good with fish, shellfish and seafood and white meats, while Sylvaner complements seafood and Pinot Blanc, poultry, fish and hot and cold appetizers. Alsace has produced wine since the Middle Ages; the world considers it a source of premier wine. You're invited to step out of the box, take a look at the world, visit Alsace, and hold off on the Chardonnay this time. – **Heather McGhee**

SALES & SPECIALS

Family Card Specials

20% off Everyday Low Price

Four Emus All 750ml

Puerto Viejo All 750ml
Clos Du Bois All 750ml
Antinori Santa Cristina
Napa Ridge Cabernet Sauvignon only
Ecco Domani All 750ml
Canyon Road All 750ml
Les Jamelles All 750ml
Cavit All 1.5L
Mad Dogs & Englishmen
Brancott Sauvignon Blanc
Hedges Three Vineyard Red
Krug Cab, Merlot, Chard

Wine Sales

BBQ Wines... \$34.99 per Case

(around \$2.90 per bottle!)

ALL BV Century Cellars 1.5L... \$8.99
(was \$10.99)

Au Bon Climat Santa Ynez Chard... \$29.99
(was \$34.99)

Chalk Hill Estate Bottled Chard... \$29.99
(was \$34.99)

Miner Stagecoach Merlot... \$28.99
(was \$33.99)

Hartwell Mistique Cab...\$29.99 (was 53.99)

Souverein Reserve Cab...\$22.99 (was 32.99)

d' Aurenberg Ironstone Pressing...\$41.99

Big Horn Cab Sauv...\$19.99

McGuigan Black Label Shiraz...\$7.99

And more...

Beer Sales

Call for details...

All Sales and Specials may end anytime without further notice. While supplies last. No rain checks.

SLO Pick of the Month

2002 MIRO Petite Sirah

90 Point (Robert Parker Aug 2004)

Drink: Now – 2014 Price: \$33.49

This wine exhibits a dense ruby/purple color along with big, black fruit and a full-bodied style with sweet tannin. The 2002 are more of a blockbuster than 2001. It should be consumed over next 7-10 years, although it may last even longer.

Timely Cocktails

Rock Gobbler

½ oz Wild Turkey bourbon whiskey
¾ oz each of Chambord, Amaretto, and Cranberry juice

Shake well with ice. Strain into a chilled glass for a shooter, or pour over ice in a highball glass and garnish with a lime wedge.

Hot Apple Pie

2 oz Tuaca
Fill with hot Apple Cider

Garnish with Cinnamon Stick

Turkey Shoot (floater)

1 ½ oz 101-Proof Bourbon (bottom)
½ oz White Crème De Menthe (top)

Thanksgiving Turkey

1 ½ oz Wild Turkey bourbon whiskey
½ oz Applejack brandy
1 tsp Rose's lime juice
4 oz Cranberry juice

Fill Collins glass one-half full of ice, add ingredients, and stir. Garnish with a lime wedge, if desired.

Featured Alatian Wines

2001 Trimbach Gewürztraminer, Alsace, \$15.99 (88pts WS) - A dry, peppery style, almost Muscat-like, with grapefruit and spice notes prevailing. It has the richness of the varietal, retaining a sense of restraint.

2001 Trimbach Pinot Blanc, Alsace, \$10.99 (85pts WE) – Trimbach maybe famed for its superb Rieslings, but for a great value, this Pinot Blanc is well-made, ripe, rounded wine, which is just now completely ready to drink.

2002 Pierre Sparr Pinot Blanc, Alsace \$11.49 (86pts WS) - A juicy white, ripe and exotic, redolent of nectarine and peach notes, backed by a vibrant structure. Nice length and exuberance.

2000 Jean-Baptiste Adam Riesling, Alsace \$10.49 - Having matured very well, this wine seduces with its touches of various minerals and lemon aromas—a perfect wine that ages nicely.

Winter Brews

Hibernation Ale – Great Divide's winter brew since 1995, its flavors are intense with malts and hops. This cellar-able ale is a treat that really beats the winter chill.

Isolation Ale – Featuring a label that looks more like a Christmas card than a beer bottle, this ale follows British style with a malty accent and a coppery color.

Jubelale Ale – Characterized by a very large malt body and pronounced bitterness, Jubelale contains five different varieties of hops and a healthy amount of Carmel.

Upcoming Events

Family Card Weekend – November 17th, 18th, and 19th.

Pumpkin Pie with Bourbon

2 cups cooked pumpkin, strained
2 tablespoons melted butter
1 teaspoon cinnamon
½ teaspoon allspice
½ teaspoon cloves
½ teaspoon mace
½ teaspoon nutmeg
½ teaspoon ginger
1 tablespoon lemon juice
3 tablespoons Bourbon
2 eggs
2 tablespoons flour
½ cup dark brown sugar
½ cup white sugar
Dash salt
1 cup rich milk

To the pumpkin, add melted butter, spices, lemon juice and Bourbon. Beat eggs until light and lemon colored. Add flour, when well blended add dark and white sugar, salt and milk.

Combine the two mixtures. Pour into a 9-inch unbaked pie shell. Bake 15 minutes at 450 degrees, then reduce heat to 375 degrees and bake ½ hour longer or until custard sets. Garnish with whipped cream.

Special Offer for Family Card Members

A place where women can workout & feel comfortable!



**FREE ENROLLMENT
& 1 Free Massage
Only \$30 month!
(Regularly \$35 month)
12 month agreement.
Expires 12/31/05**

**Gift certificates available for
1 month massage or
1 month workout!**

***Strength & aerobic training
*Acupressure Massage
* New Precor elliptical trainer**

572-9955

**6040 North Carefree Circle
(East of Powers at Carefree & Tutt)
www.exclusively-women.com**

If you would like to receive the Newsletter and the Family Card Weekend notice via email, please send your request to support@slo1.net