



# Springs Liquor Outlet Newsletter

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

Newsletter for Springs Liquor Outlet

Volume 12, December 2005

## Dear Valued Customers,

The year has been long. You've trudged through wine tasting and lukewarm beer. The journey to absolute knowledge of fine spirits has indeed been difficult. But we shall not leave you. Patiently, you've waited a month in unwavering anticipation for our arrival. We will not let you down. As you stand on the brink of discovering yet more enlightened information, we shall take your hand and guide you to Rieslings and Trappist beer. And for further solace, and to add even more meaning to your life, our next Family Card weekend is on December 8<sup>th</sup>, 9<sup>th</sup>, and 10<sup>th</sup>. 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** – A grape has been persecuted, its wine stereotyped and its character called into question. It is time to end this cycle of slander and stop the madness, to let Riesling, a.k.a. "the other 'white wine's'" story be heard. Sometimes referred to as the "precursor" to White Zinfandel, Riesling is probably best known among those who crave sweet wine. And for good reason because late-harvested Rieslings make very sweet dessert wines and have enough residual sugar to preserve them for decades. Rieslings labeled "late harvest," "botrytis," "beerenauslese," "trockenbeerenauslese," and "eiswein" are considered paramount dessert wines. Yet, intensely sweet is but one of Riesling's many tastes. Riesling can be only semi-sweet or even bone dry, depending on when the grape is harvested and how it is made. Its character is called into question, though, because to Americans, Riesling equals sweet. What many people don't realize is that Riesling's character is very adaptable. Sure, it makes for a great dessert wine, but it has such a purity and clarity of flavor that its other, less-sweet styles blend with a variety of foods. In fact, it is such a versatile wine that wine connoisseurs have said that rather than merely "pairing" with food, Riesling caresses it. Furthermore, it is unjust that Riesling has been ignored as a fine wine because few other grapes transmit terroir as concisely as Riesling. This grape thrives in the cooler climates of Germany, Alsace (France), and Austria, also New Zealand, Washington State, and Australia. And by "transmitting terroir," it reveals the history of its environment, capturing the mineral elements from the soils where it was grown. But has this wine been persecuted? A thousand times, yes! When scouting for a nice, aged wine, how often do you think: Riesling? This poor wine and its Teutonic bottle are tossed aside in favor for something French and unpronounceable. Yet, Riesling ages quite well. Top-quality Riesling can age from 25-50 years, some dessert styles, 100 years or more. Consequently, with its dazzling character, breathtaking clarity, pristine transparency, and air of refinement, Riesling is among the noblest of white wines. It should not be callously shoved into a cheap generalization, but appreciated and savored. So at your very next opportunity, please, grab a bottle of Riesling and give it a hug. Break the cycle. End the madness. – **Heather McGhee**

## SALES & SPECIALS

### Family Card Specials

#### 20% off Everyday Low Price

##### Mondoro Asti Spumante

Red Bicyclette All types  
McWilliams All types  
Four Emus All 750ml  
Puerto Viejo All 750ml  
Antinori Santa Cristina & Villa White  
Napa Ridge Cabernet Sauvignon only  
Canyon Road All 750ml  
Les Janelles 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)**

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)

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

d' Arenberg Ironstone Pressing...\$41.99

Big Horn Cab Sauv...\$19.99

**Estancia Cab Sauv... \$9.99  
(was \$12.99, originally \$14.99)**

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

#### 2001 Dolce Late Harvest

"Liquid Gold from Napa Valley"

93 Point (Wine Enthusiast, Oct 2005)

Drink: Now – 2012 Price: \$74.99

Dolce 2001, subjected to an astonishing 29 months in new French oak, offers a tremendously vibrant package of roasted, honeyed, spicy and smoky peaches, apricots and mangos with hints of citrus and toasted almonds, combining sensuality with elegance.

## Timely Cocktail

### **Holiday Manhattan**

Manhattan was invented in the late 19th century when socialite Jenny Jerome asked a bartender to mix a special cocktail for elected Governor of New York, Samuel J. Tilden at the Manhattan Club in New York City. And the cocktail was named after the bar.

Manhattan has four basic ingredients:

- 2 oz Whiskey
- ½ oz Sweet Vermouth
- Bitters
- Maraschino Cherry

Pour 2 ounces of whiskey, ½ ounce of sweet vermouth, and ice into a shaker. Shake and strain into a cocktail glass. Garnish with red and green maraschino cherries.

It is known that the original Manhattan was mixed with a straight rye whiskey. (Some rye whiskeys are still available). Today Manhattan is usually mixed with either Canadian whiskey or bourbon whiskey.

### **Egg Nog**

(serves 2 people)

- 3 eggs
- ½ cup sugar
- ¼ teaspoon vanilla extract
- ¼ tsp ground nutmeg
- ½ oz brandy
- ½ oz dark rum
- 1 cup heavy cream
- 1 cup milk

### **Egg Nog Kentucky Style**

(serves 2 people)

- 3 eggs
- ½ cup sugar
- ¼ teaspoon vanilla extract
- ¼ tsp ground nutmeg
- 1 oz bourbon
- 1 cup whipping cream
- 1 cup milk

### **Egg Nog Caribbean Style**

(serves 2 people)

- 3 eggs
- ½ cup sugar
- ¼ teaspoon vanilla extract
- ¼ tsp ground nutmeg
- 1 oz light rum
- 1 cup whipping cream
- ½ cup milk
- ½ cup of coconut milk

All ingredients should be kept cold in a refrigerator in advance. Beat the eggs and sugar until thick. Add vanilla and nutmeg and continue to beat. Add liquor, whipping cream and milk and stir. Chill before serving.

## Trappist Beer

Today a total of six abbeys of the closed Trappist order supplement their income by making beer. All are in Belgium. The six, Chimay, Orval, Westmalle, Westvleteren, Rochefort and Achel, are the only breweries allowed to use the word Trappist on their labels. The monks who brew these ales carry out their work with the same concern for perfection that they strive for in their life of prayer and study. We are fortunate enough to carry Chimay and Westmalle.

Chimay Red – Named Premiere, 7% alc. vol, coppery color, topped with a creamy head, it gives off a light, fruity apricot aroma. Its taste, which imparts a silky sensation to the tongue, is made refreshing by a light touch of bitterness.

Chimay White - Named Cinq Cents, 8% alc. vol, with its golden color, it is slightly hazy in appearance. Its fine head is especially characterized by its aroma, which results from an agreeable combination of fresh hops and yeast.

Chimay Blue - Named Grande Reserve, 9% alc. vol, this is a beer whose fragrance of fresh yeast with a light, flowery rosy touch is especially pleasant. Its flavor only accentuates the pleasant sensations perceived in the aroma, while revealing a light but pleasant touch of roasted malt.

Westmalle Tripel - Glowing orange-gold color, herbal aroma, and complex flavors that meld rich malt sweetness, warmth, hops, and powerful drinkability.

These ales are meant to be cellar and will improve with age.

## **Upcoming Events**

**Family Card Weekend – December 8<sup>th</sup>, 9<sup>th</sup>, and 10<sup>th</sup>.**

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

## Gift Ideas

**Crown Royal Whiskey 750ml**

Gift set with 2 glasses... \$24.99

**Remy Martin Cognac VSOP 750ml**

Gift set with 2 glasses... \$44.49

**Glenlivet 12 year old Scotch 750ml**

Gift set with 2 glasses... \$32.99

**Jack Daniel's Whiskey 1.75L**

Gift set with 4 glasses... \$34.99

**Perrier Jouet Brut 750ml**

With 2 champagne glasses... \$35.99

**Laurent Perrier Champagne 750ml**

With 2 champagne glasses... \$33.99

**Tuaca 750ml with 1 shot glass... \$22.99**

**Jagermeister 750ml**

With 2 glasses... \$17.99

## Top 10 drinks you should NOT order at the office party:

10. Hussie
9. Red Panties
8. Flaming Hooker
7. 44 Magnum
6. Between the Sheets
5. Kiss Me Quick
4. Skip and Go Naked
3. Long Comfortable Screw Against the Wall
2. Belly Button Shot
1. Pink Slip

## **Special Offer for Family Card Members**

## **ANNA'S HAIRCUTS FOR MEN & BOYS**

# \$ 8.00

## **HAIRCUTS**

**SAVE \$2.00  
WITH THIS  
COUPON  
OFFER EXPIRES  
1/14/06**

## **268-1231**

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