



# Spirings Liquor Outlet

# NEWSLETTER

6010 N. Carefree Cir.  
Colorado Springs  
CO 80922  
719-573-5777  
719-573-5778 Fax

Newsletter for Spirings Liquor Outlet

Volume 2, March 2005

## Dear Valued Customers,

We hope that you are enjoying the unseasonably warm weather this March as the cold claws of winter finally retract and allow the landscape a healthy green hue. On that note, remember that the 17<sup>th</sup> is Saint Patrick's Day, so pour a thick stout, throw some bagpipes on the stereo, and yell a hearty "Erin go bragh!" Remember that St. Patty's Day is the perfect time for celebrating spring with a group of friends and some tasty beverages. All through March, Murphy's and Bushmill's are sponsoring a charity drive for Family Tree, Helen's Hope, and The Metro Community Provider Network. Customers purchasing products by these fine companies will receive a free pin, but if these products don't quench your thirst, pins are available for purchase at a dollar a piece at our registers. This month's newsletter features tips for creating Irish-style drinks, reviews a refreshing style of wine for the spring, and highlights alternatives to your standard beer selection. We hope that you enjoy this installment and remember to wear green on the appropriate day. Dylan Thomas once wrote, "**The force that through the green fuse drives the flower, drives my green age...**" The age of which he speaks is eternal but the drinking age is still 21, so drink responsibly and see you soon. – Kurt Krueger

## Wine Racks

We felt like offering information about a medium-bodied wine to help transition between heavier winter months and lighter summer months. Pinot Grigio has existed for centuries and is known by many names throughout the world. In France, the country of its origin, this wine is known as Tokay d'Alsace; in Italy, it is simply known as Pinot Grigio; in Germany, it is called Ruländer; and here in the US it is known as either Pinot Grigio or Pinot Gris. The wine is medium bodied with a floral or fruity aroma and a clean, crisp flavor, with a long finish. Grigio's have recently experienced a surge in popularity due to their citric acidity, providing an excellent accompaniment to a wide variety of meals. Traditionally served with seafood, it is currently used to compliment cream-based sauces, bleu cheese dishes, and some spicy dishes including chilies and peppers. Pinot Grigio's crispness avoids confusing the flavors of the food and wine on the palate while its acidity dilutes heavier flavors to allow for an enjoyable experience all around. Many wine fans have found Pinot Grigio's clean taste to be an excellent alternative to the heavier Chardonnay, and a good choice to avoid the fruitiness of a Riesling. Look for MacMurray, McManis, Glen Ellen, MonteVina, Talus, and Rancho Zabaco and other fine labels currently stocked on the SLO shelves to add a Pinot Grigio to your wine repertoire. – Kurt Krueger

## SALES & SPECIALS

### Family Card Special

### 20% off Everyday Low Price

Kendall Jackson VRChardonnay  
750ml \$8.79 with discount (was \$10.99)

All Yalumba wines  
All Columbia Crest wines  
All Blackstone wines  
All Jacob's Creek wines  
All Carmen wines  
All Rancho Zabaco wines  
Cavit Pinot Grigio 750ml & 1.5L  
Santa Cristina Sangiovese 750ml

### Wine Sales

Jekel Monterey Pinot Noir \$10.99  
(was \$17.49) 90pts WE

All Indigo Hills 750ml \$7.49  
Artesa Cabernet 750ml \$16.99  
Big Horn Cab 750ml \$19.99  
Frei Bros. Cab 750ml \$17.99  
Frei Bros. Pinot Noir 750ml \$17.99  
Frei Bros. Chardonnay 750ml \$15.99  
Frei Bros. Merlot 750ml \$15.99  
Louis Martini Sonoma Cab \$11.99  
Louis Martini Napa Cab \$19.99  
All Red Bicycleette 750ml \$7.99  
Sutter Home White Zin 3Ltr \$7.99  
Heitz Marthas Cab 750ml \$99.99

**SALES & SPECIALS**

**Beer Sales**

- Guinness Draught 12pk btl \$12.29**
- Guinness Draught 15pk can \$17.49**
- MGD 24pk can \$15.99
- MGD 20pk btl \$14.99
- Miller Lite 24pk can \$15.99
- Miller Lite 20pk btl \$14.99
- Coors & Coors Light 24pk can \$17.99
- Killians Irish Red 12pk btl \$9.99
- All Breckenridge 6pk btl \$6.49
- All Sam Adams 12pk btl \$10.99

All Sales and Specials may end anytime without further notice.

**Timely Cocktails**

**Irish Car Bomb**

- ½ pint Guinness
- 1 oz Jamison Irish Whiskey
- ½ oz Bushmill or Bailey’s Irish Cream

Pour Guinness into a pint glass. Float Irish Cream on top Jamison in shot glass. Drop shot glass carefully into Guinness. Drink quickly before it curdles.

**Irish Flag (layered)**

- In a clear, 2-3 oz shot glass or a Pousse-Café
- ¾ oz. Green Crème de Menthe (bottom)
- ¾ oz. Irish Cream (middle)
- ¾ oz. Orange Liqueur or Brandy (top)



See our note in the Bar Tips section about layering shots.

**Wild Irish Rose**



Fill a 4-8 oz. Old Fashioned glass with ice and pour the mixture over the top.

- 1 ½ oz. Irish Whiskey
- 1 ½ tsp Grenadine
- ½ oz. Lime Juice

Stir and fill the remainder of the glass with soda water.

Remember that while toasting the Irish say “Sláinte,” which is a Gaelic phrase for “To your health” and is pronounced “sha-lawn-chay.”

**Stand Up Jokes For Sit Down Drinkers**

An Irishman walks into a bar, orders three pints of Guinness and sits in the back of the room, drinking a sip out of each in turn. When he finishes, he orders three more. The bartender says, "You know, a pint goes flat after it's drawn; it would taste better if you bought one at a time." The Irishman replies, "Oh, I have two brothers. One in America, the other in Australia, and I'm here in Dublin. When we left home, we promised that we'd drink this way to remember the times when we drank together." The bartender admits that this is a nice custom, and leaves it there.

The Irishman becomes a regular and always drinks his pints the same way. One day, he only orders two pints. When he comes back to the bar for the second round, the bartender says, "I wanted to offer my condolences on your loss." The Irishman looks confused for a moment when a light dawns in his eye and he laughs. "Oh, no," he says, "Everyone's fine. I've just quit drinking."

- from [www.ahajokes.com](http://www.ahajokes.com)

**The SLO “Beer Man’s” Pick of the Month** – James J. Murphy founded his brewery in 1856 on the loamy hills of Cork, Ireland. Murphy’s Irish Red is a tribute to those glorious fields. A drink best served chilled, this beer fills its pint with a thick head and flaming red hue. Its full aroma comes from a mixture of roasted chocolate malt with a hint of caramel and has a pleasant bittersweet finish. A great compliment to traditional Irish dishes, highly contested soccer matches, or a night spent writing in the darkened corner of a local pub. Also works to woo a fiery lass when accompanied with the classic line, “Kiss me, I’m Irish.”

-Trey Kern

**Bar Tips** – The key to layering shots is to pour slowly. The faster you pour, the harder it will be to keep the layers separated. The recipes above list the heaviest ingredient first and descend in weight to the lightest. A good tip is to place a spoon, flipped so that the round side faces up, against the inside of your glass. Slowly pour the ingredients and watch as they stack to create a visually stimulating aspect to your drink. If the layering looks wrong, allow a couple of minutes for the ingredients to settle. Chilling the drinks will also assist the process.

**Upcoming Events**

March 26 (SAT) – Jeff Vaughn and the Bird. Turkey tasting, recipes, and wine pairing suggestions for Easter dinner.

**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)**