



Springs Liquor Outlet Newsletter

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

Newsletter for Springs Liquor Outlet

Issue 20, Sept - Oct 2006

Dear Valued Customers,

Our next Family Card Weekend will be **September 21st, 22nd, and 23rd**. 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 – The weather is getting cooler, but Spanish wines are the hot topic. Did you know that Spain has more acres of vines than any other country? Spain is third largest wine producer in the world behind Italy and France. However most people think Spain is all about “value” wine. But it is hard to maintain the “value” wine status when countries like Chile can produce good wines even cheaper. So about ten years ago, Spain turned up the notch on quality, and now we are seeing the result.

But like most wines from Europe, just reading the label can be confusing. Rioja, Crianza, Tempranillo, Bodegas... what does it all mean? *Bodegas* simply means wineries, and does not signify quality or type of wine. Tempranillo is quintessential red grape of Spain. After substantial barrel aging, it can produce full bodied red with deep colors, smooth, elegant, capable of long aging, with sensuous notes of vanilla, saddle-leather, barnyard, cedar, even cigar, with peppery finish. It is also used for making young wines, “joven” or “Vino joven”, which means it has very little barrel aging. This style will impart juicy strawberry, and summer fruits.

Garnacha is the most widely grown red grape in Spain. Technically it is called Garnacha Tinta (Tinta meaning red), because there is Garnacha Blanca which is white Garnacha. Garnacha is known as Grenache in other countries, and it is the same grape. Due to its thinner skin, Garnacha tend to be more ripe and sweeter. It is commonly used as blending grape, but as a single varital, the wine tends to be bright clear ruby color, with cherry and fresh berry aroma, layered with different spices. It is low in malic acid, and susceptible to oxidation, so it is not meant to be cellared.

Now, Crianza does not mean “red” or “blended.” It is a classification that describes how long the wine has been aged. Each region has slightly different requirements, and requirements differ from white and red wines. For starter, it is sufficient to know that *Vino de Crianza* means aged in wood and bottle for at least two years. For a red wine, *Reserva* means it was aged for 36 months, of which 12 months was in oak casks. *Gran Reserva* indicate a red wine must be aged for at least 24 months in oak casks, and another 36 months in bottle.

Rioja is most notable region in Spain. Grape of note is Tempranillo, though small amount of Garnacha can be blended. I hope this helps a little to find your way around Spanish wine.

-Patricia

SALES & SPECIALS

Family Card Specials 20% off Everyday Low Price

ALL Meridian 750ml

All Veramonte 750ml
Covey Run Chardonnay 750ml
Saturday Red 1ltr
Smoking Loon Chard 750ml
Rosemount Diamond Cab Sauv 750ml

Admiral Nelson’s Spiced Rum 1.75L

Cointreau Liqueur 750ml
ALL Salvadors premixed cocktails 1.75L

And more...

Beer Sales

All JW Dundee 12 packs \$8.99

- Honey Brown bottles
- Honey Brown cans
- Sampler mixed pack

And more...

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

Oktoberfest Brews

Yes, it's once again that time of the year, and the Oktoberfest brews are here. Many moons ago, Oktoberfest began on 12 October 1810 with the marriage of the Bavarian King, Max Joseph who later became King Ludwig I. His marriage to Princess Therese von Sachsen-Hildburghausen was celebrated in Bavaria. On October 17, five days after the marriage, a large fest was held in front of the Sendlinger Tor, one of the gates leading to Munich. Included in the festivities were horse races that became an Oktoberfest custom lasting until 1938. In 1811 an agricultural fair was added and by 1818 beer pubs were included along with performers. It became a great tourist attraction and a way for visitors to learn about Bavaria and its people.

Here's some of my personal favorite.

Flying Dog Dogtoberfest is a true Munich Marzen, brew with five specialty malts. The brew is deep mahogany in color and full of complex malt aromas.

Lefthand Oktoberfest is medium-bodied, with the subtle elegance of a well-balanced beer. The sweetness of the German malts dominate up front, while the pedigree hops allow for a dry finish.

Bristol's Edge City Oktoberfest shines as a true fest beer. Weighing at 6.5% alcohol, this heavy hitter has red hue and a lightly toasty malt character.

Lakefront Oktoberfest has Very classic Oktoberfest taste, without any hint of spices, this beer remains very flavorful with very pronounced malt sweetness, and an excellent balance.

Hacker-Pschorr Oktoberfest, brewed from two-row Bavarian summer barley, has rich amber-clear color with classic Bavarian Märzen style taste.

Football season is here. Try this recipe for your next football game.

Royal Hot Chicken Wings

Ingredients:

- 1 jar (16oz.) of hot sauce
- 2 tablespoons horseradish
- 16 - 20 chicken wings
- 1/2 cup of Crown Royal whisky

Preparation:

Wash chicken wings and pat dry. Cut off and discard chicken wing tips; cut each wing in half at the joint. Preheat broiler at 400 degrees. Line inside of broiler pan with foil to catch drips. Arrange chicken wings on broiler pan. Broil chicken wings about 6 inches from heat for 15 minutes, turning frequently to keep them from burning.

Combine hot sauce, horseradish with Crown Royal whisky. Bring to a boil. Brush wings with sauce; turn and brush the other side. Continue broiling and basting for 10 to 15 minutes longer, removing smaller, flatter pieces earlier as needed. (Serves 4)

Upcoming Events

Family Card Weekend – September 21st, 22nd, and 23rd.

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

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