



Springs Liquor Outlet Newsletter

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

Newsletter for Springs Liquor Outlet

Issue 29, June - July 2007

Dear Valued Customers,

Our next Family Card Weekend will be **June 21st, 22nd, 23rd**. Family Card members receive 15% off all non-sale wines and liquors. Beer remains at 5% off, and there are no discounts 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. Please have your I.D. ready when using a credit card. We are protecting your identity. Also, a reminder that as of January 1st, 2007, we no longer except checks.

“We’ll Leave the Cooler on for You.” - **The SLO Staff**

Climbing and Rolling

What are we talking about? Wine of course. Climbing and Rolling is part of the latest endeavor of famed winemaker Philip Shaw. From 2001 to 2003, as head of production/winemaking for Southcorp, Shaw was the most powerful winemaker in the Australia, overseeing major brands such as Lindemans, Wynns Coonawarra Estate, Rosemount Estate, Penfolds and Seppelt. He is the only winemaker to twice win the coveted Winemaker of the Year at the London International Wine and Spirit Competition, in 1986 and 2000. In 2003, Philip left his post at Southcorp and began working full time in the district of Orange in New South Wales for both his own brand and as winemaker for Cumulus Wines.

The home of Climbing lies in the hills of Orange. Defined by altitude, Orange is one of Australia's highest and coolest wine regions starting at 600 meters above sea level. Rolling lies in the foothills surrounding the town of Orange. Climbing debates with five distinct wines:

Chardonnay 2006 - This wine has lovely bright, lemony, and tropical fruit characters. The wine offers intensity of fruit flavor on the palate, as well as the length and noticeable creamy finish.

Pinot Gris 2006 - The pinkish color is reminiscent of the Alsatian style, as is the depth and character. This is a style to drink now - it shows rich honeyed fruit flavors and good acid firmness.

Merlot 2005 - This Merlot shows real intensity of fruit, strong raspberry characters complexed by time in barrel. It is medium red color, with bright, elegant, raspberry fruit integrated with light cigar box oak. Good intensity of fruit, with firm tannin, this wine shows the maturity of the vineyard and low cropping level.

Shiraz 2005 - Shows intense color, rich vibrant fruit and a touch of oak with intense plum fruit dominating. Under the plum, some white pepper flavors are emerging, very typical of the Orange region.

Cab Sauv 2005 - This wine has lovely intense red color. The aroma shows good berry fruit characters, great complexity and depth. This follows through to the palate with integrated oak, a powerful palate, great length and firm tannins.

Continued on next page



Available in Cooler #14

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

Family Card Specials
20% OFF
Everyday Low Price

Wines

Penfolds all types

Trivento all types

Aresti all types

Edna Valley all types

ALL Toasted Head

Talus 750ml all types

ALL Funky Llama 750ml

Lindemans 750ml
Bin Series only

More on following page

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Rolling offers four unique wines:

Sauvignon Blanc Semillon 2006 - The Sauvignon Blanc Semillon is a tank fermented wine showing primary fruit characters of the vintage. The blending is structured so as to show the fullness of the Sauvignon Blanc balanced with some of the softer characters of the Semillon.

Chardonnay 2006 - Minimal oak was used to highlight the fruit. The end result is a rich, clean wine with vibrant fruit.

Cabernet Merlot 2005 - True to Rolling form, this wine shows off the fruit, rather than hiding it behind excessive oak, residual sugar or tannins.

Shiraz 2005 - As with all Rolling Wines, they don't bully the fruit with too much oak or tannin. The Shiraz shows elegant but powerful flavors.

All Climbing wines: \$11.99 with Family Card \$9.59

All Rolling wines: \$9.49 with Family Card \$7.59

Springs Liquor Outlet Wine Club

We have the opportunity to taste many wines from around the world, and we come across some great wines. However, for whatever reason, we may decide not to have the wine available at the store. The good news is, now some of this wine will be available exclusively to SLO Wine Club members. This is how it works:

Once every 3 weeks or so, you will receive an email with information about the particular wine. If the wine sounds good, you reply back with indication of interest. We will email you back when the wine is available to be picked up at the store. Print the email and bring it to the store to pick up your wine. It is first come first serve. When we run out, that is it, there is no more. If there are few bottles left after all members who requested the wine has picked theirs up, it will be available to the general public. However, when they are gone, they are GONE. If you liked the wine and want more, you must order and purchase the wine in increments of one case.

To join, you must be a SLO Family Card member and have an email. All communication will be via email only. The application is available online at www.slo1.net. This is a great opportunity to try some very unique wines.

Family Card Specials 20% OFF Everyday Low Price

Beringer 750ml
Founder Estates
& Blush wines

Trove 3L all types

Mirassou 750ml all types

Rolling 750ml all wines

Climbing 750ml all wines

Liquor

Crown Royal 1.75L

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Calypso Grilled Pineapple

(make 8 servings and 1 1/2 cups sauce)

1 pineapple cut into 8 wedges and cored
1/2 cup dark rum
1/2 cup honey
1/2 cup French's Worcestershire sauce
1/2 cup (or 1 stick) butter
1/2 cup packed light brown sugar
2 tbsp. Frank's RedHot Cayenne Pepper Sauce
Vanilla ice cream



In a 3-quart saucepan, combine Worcestershire, honey, butter, sugar, rum and the RedHot sauce. Bring to a full boil, stirring often. Simmer over medium-low heat for 12 minutes until sauce is slightly thickened, stirring often. Remove from heat and cool.

Brush pineapple with some of the sauce. Grill pineapple over high heat on a greased rack for 5 minutes or until glazed, turning and basting often. Serve pineapple with ice cream and remaining sauce.

Tips: You may substitute other fruits such as halved peaches or nectarines, or thick slices of mangoes. Refrigerate any leftover sauce. To reheat, microwave on high for 1 - 2 minutes and stir well. (Recipe: [CocktailTimes.com/Frank's RedHot](http://CocktailTimes.com/Frank'sRedHot))

Soho Pineapple Caipirinha

2 1/2 oz cachaça
juice of 2/3 fresh lime
juice
1/3 oz simple syrup
chopped limes
pineapple chunks
3 tsp. brown sugar
1 oz pineapple juice
Garnish: pineapple wedge



Muddle pineapple and limes with brown sugar. Add cachaça, lime juice, simple syrup and pineapple juice. Shake with ice and pour into rocks glass. Garnish with pineapple wedge and flower. (Cocktail created by Kittichai, 60 Thompson St., New York City)

Upcoming Events

Smirnoff / Parrot Bay promo – Sat., June 23rd, 3:30pm – 6:30pm, FREE swags and samples

Colorado Wine Tasting – coming soon, TBA

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