



Spirings Liquor Outlet Newsletter

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

Newsletter for Spirings Liquor Outlet

Volume 4, May 2005

Dear Valued Customers,

The SLO staff would like to wish you a very merry month of May. Our next **Family Card weekend** will be held between the 21st and 23rd of April. Remember that Family Card members receive 15% off all non-sale wines and liquors. Beer remains at 5% off and there is no additional discount on kegs. (No rain checks). Other important days to remember this coming month include Cinco de Mayo (May 5th) and Mother's Day (May 8th). Of course, we recommend Corona for Cinco de Mayo, but Mother's Day is a little trickier. Our best advice is to pay attention to the hints that Mom will be dropping and make a mental note. Although we owe our Mother's a debt we can never repay, the perfect gift is a good place to start. This is also the time of year when many lovebirds are planning to marry, so we will be giving you some great info about champagnes in our Wine Racks section. Be sure to pick up some Heineken, our Beer of the Month. Whatever the month of May brings for you, we hope that you enjoy the onset of warmer months and share some good times and a few drinks with your friends and family. – **The SLO Staff**

Wine Racks - All that bubbles isn't champagne. Champagne is a region of France and only wines originating in that region and prepared using the traditional method should be called Champagnes. Other sparkling wines are known by many different names: in Italy they are called *Spumante*, *Sekt* in Germany, and *Cava* in Spanish speaking countries. Dom Perignon was a 17th Century monk in search of the perfect white table wine. The cold Northern region of France where he lived forced the monk to ferment his grapes twice over a period of several months, a process that led to an accumulation of carbon dioxide, hence the bubbles. Perignon originally considered the bubbles an imperfection and tried to eliminate them. When he couldn't, he invented a method for creating the perfect sparkling wine. Today, we can enjoy the fruits of his labor. There are four basic categories of knowledge in regards to sparkling wine. The first is to know from which house the wine came and in which variety; this is called its **Marque**. The next bit of info is the **Vintage**, or the year in which the wine was made. Sparkling wines can be held for up to five years by manufacturers, but when the bottles are released to the public, all are ready to drink. Few sparkling wines will age past ten years, but there is a developing interest in older sparkling wines. At least 80% of the grapes used in the vintage must be from the identified year. The next factor is the size of the **Bottle**. There are many sizes, but you should be familiar with the half bottle (two to three glasses), bottle (four to six glasses), and Magnum (two bottles). Last are the levels of **Dryness**. Sparkling wines taste dry due to the amount of residual sugar left over from fermentation. Some manufacturers will add sugar to increase the sweetness. Extra Brut is the driest, followed by Brut, Extra Dry, Sec, Demi-Sec, and Doux (sweetest). Champagne and sparkling wines are best served chilled and in glasses called flutes. Flutes are narrow and allow for an even release of the wine bubbles. Holding the glass by the stem, not by the bowl, will keep the wine chilled for a longer time. Crystal is also recommended as the surface is rougher than glass and will help to stimulate the production of bubbles. Finally, a few words about opening a bottle of sparkling wine. It will literally pop as the carbon dioxide creates pressure in the bottle and behind the cork. Point the bottle away from all loved ones and yourself, remove the foil and wire cage, secure the cork with your hand, and twist the bottle (not the cork) until the pressure is released. This will help ensure that you don't shoot your eye out! Check out our selection in the middle of the store including Ruinart, Pommery, Mumm, Deutz, Krug, Bollinger, Gosset, and Veuve Clicquot. Cheers!
- **Kurt Krueger**

SALES & SPECIALS

Family Card Special 20% off Everyday Low Price

Korbel Extra Dry 750ml
All Meridian 750ml wines
All Canyon Road 750ml wines
All McWilliams 750ml wines
All Napa Ridge 750ml wines
All Budini wines
All Montage wines
All Raymond wines
All Blackstone wines

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

Wine Sales

Chateau Potelle Chardonnay, Napa Valley \$19.99 (was \$26.99)
Quivira Sauv Blanc \$9.99 (was \$14.49)
Regaleali Bianco \$7.99 (was \$10.49)
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 **\$79.99**
**Jekel Monterey Pinot Noir \$10.99
(was \$17.49) 90pts WE**

Beer Sales

Corona & Corona Light 12pk btls \$12.49
Coors and Coors Light 12pk btls \$8.99
Coors & Coors Light 18pk cans \$13.99
Miller Lite 12pk btls \$8.99
MGD & MGD Light 12pk btls \$8.99
All Breckenridge 12pk btls \$10.49
Keystone Light 12pk btls \$7.49
Sam Adams Winter Lager 12pk \$10.49
All Mike's Hard 12pk btls \$11.99

Make sure to check out our "Blow Out" carts. All wines reduced to **\$5.99**

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

Timely Cocktails

Royal Queen's Cocktail

2 1/2oz Dubonnet Rouge
2 1/2oz Dry Gin

Shake royally. Serve over ice with a lemon twist.

Royal wedding... How about a Royal cocktail? Since its 19th century introduction by Frenchman, Joseph Dubonnet, this wine-based aperitif has been a favorite with Britain's Royal family and the British upper class.

Dubonnet Rouge and Blanc 750ml - \$9.99 at SLO



Urbanite America has grown hip to all things Asian. In light of the trend for hip Asian restaurants, it makes sense that the mixology scene would follow suit.

Study in Agave

2oz Anejo Tequila
6-8 torn curry leaves
Splash of simple syrup (or to taste)
Pinch of Malden sea salt

Shake all ingredients vigorously in an ice filled shaker and pour into a rocks glass over ice

Lemon Soju

One or two 375ml Soju (distilled Korean liquor from rice blended with wheat, barley, or sweet potatoes)

Sprite
1 lemon

Pour 1 or 2 bottles of soju (to taste) in large pitcher. Add Sprite until 2/3 full and top off with ice. Add sliced lemon to pitcher, stir and serve in tall glass with lemon wedge.

Inquire about our large selection of Asian liqueur and spirits. And also ask our staff about how to best pair sake with foods.

The SLO "Beer Man's" Pick of the Month – "The Haystack" brewery was established in Amsterdam in 1592, but was then acquired in 1868 by Gerard Adriaan, who changed the name to **Heineken**. This classic Dutch beer was made available to the U.S. in 1939 and soon became one of the world's most recognized labels. Today, Heineken is the second-largest brewer in the world, after Anheuser-Busch, and sold in more countries than any other brand. Some think Heineken smells and tastes "skunked," or "light struck," meaning that it has been exposed to ultraviolet light for a period of time. Though Heineken smells skunked, we assure you that they are not in the business of making or distributing bad beer. Heineken is brewed with this sulfurous character in mind, which is achieved by using German hops, malts, and a unique strain of lager yeast. For those who can't afford a trip to the brewery in Amsterdam, stop by our beer cooler and pick up a six or twelve pack in bottles or the infamous "Keg Can." - **Trey Kern**

Mother's Day Gift Ideas

Bloom Riesling – Soft and sweet white German wine...\$6.99

Olathe Riesling – Colorado Riesling exclusively for Colorado...\$9.99

Kris Pinot Grigio – Delicate and graceful, loaded with fruit...\$10.49

Encore – Rose Medley, blend of syrah, Merlot, cabernet and Pinot Noir...\$13.99

Tre Donne Moscato d' Asti – Beautiful wine with a touch of sweetness...\$15.99

Leeuwin Sibling – Charming blend of Sauvignon Blanc and Semillon...\$17.99

Domaine Carneros – Rich, complex 90pt sparkling wine...\$19.99 was \$23.99

Santa Margherita Pinot Grigio – Premium wine with great character and versatility...\$21.99

Rosenblum Viognier – Late harvest gem with hints of ripe apricots, peaches and honey...\$20.49 (375ml)

Kendall Jackson Vintner's Reserve Chardonnay

Forward fruit flavors and aromas of peach, ripe apple, melon and tropical fruit layered with butterscotch and oak. Lush and rich yet dry with balanced acidity. Try pairing with recipe below.

Firecracker Grilled Alaska Salmon

Salmon fillets in a tasty, tangy sauce with a little heat!

8 (4 oz) fillets salmon
½ cup peanut oil
4 tablespoons soy sauce
4 tablespoons balsamic vinegar
4 tablespoons green onions, chopped
3 teaspoons brown sugar
2 cloves garlic, minced
1 ½ teaspoons ground ginger
2 teaspoons crushed red pepper flakes
1 teaspoon sesame oil
½ teaspoon salt

1. Place salmon filets in a medium, nonporous glass dish. In a separate medium bowl, combine peanut oil, soy sauce, vinegar, green onions, brown sugar, garlic, ginger, red pepper flakes, sesame oil and salt. Whisk well, and pour over the fish. Cover and marinate fish in the refrigerator for 4 to 6 hours
2. Prepare an outdoor grill with coals about 5 inches from a lightly oiled grate.
3. Grill the fillets for 10 minutes per inch of thickness, measured at the thickest part, or until fish flakes with a fork. Turn over halfway through cooking.

Serve with rice and a simple stir-fry of baby corn, shiitake mushrooms and snow peas.

Upcoming Events

Family Card Weekend – April 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