

MEMORIAL DAY



# Springs Liquor Outlet Newsletter

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

Newsletter for Springs Liquor Outlet

Issue 40, May 2008

## Dear Valued Customers,

Our next Family Card Weekend will be **May 15<sup>th</sup>, 16<sup>th</sup>, and 17<sup>th</sup>**. 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.

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

## Family Card Special

### 20% OFF Everyday Low Price

- Chessman Wines 750ml All Types
- Oak Grove Wines 750ml All Types
- Bohemian Highway Wines 750ml All Types
- Tempest Wines 750ml All Types
- Louis Jadot Beaujolais Villages 750ml
- Korbel Sparkling Wines 750ml All Types
- Jacobs Creek Wines 750ml All Types
- Kenwood Merlot 750ml
- Smoking Loon Wines 750ml All Types
- Meridian Wines 750ml All Types
- Captain Morgan Rum 1.75L All Types
- Parrot Bay Rum 1.75L All Types

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

**\$7.49**

**NEW BELGIUM**

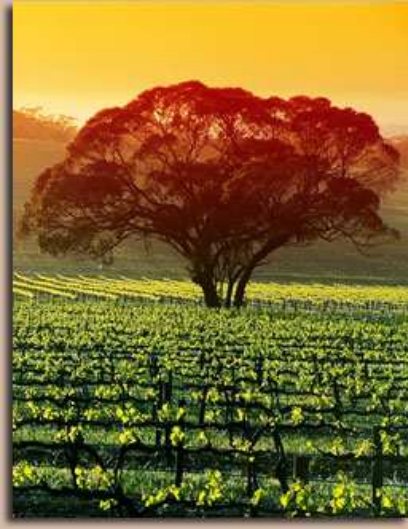
**6-PACKS**

**All Types!**

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

**CHECK OUT THE GREAT DEALS IN OUR \$4.99 AND \$5.99 BLOWOUT CART**

**Inquire about Advertising in our Newsletter Great Low Price 573-5777**



**Oak Grove Reserve Wines** - Oak Grove is a line of California Reserve wines, made with grapes grown in the Monterey, Arroyo Seco and Paso Robles appellations. Produced in a rich, fruit forward style, Oak Grove consistently over delivers on quality.

**Monterey County** is a grape growing area of California that's gorgeous and unique. Picturesque in its natural beauty, it's an undulating, natural phenomenon that begins with the rugged Pacific coastline to its west. This segues into fertile valleys, which are subsequently framed by ascending mountain ranges to the east. These lush valleys are known for perfect grape growing conditions. Abundant sunshine by day; cool, ocean fog by night; and ancient alluvial soils give this region a reputation of producing world-class wines. These alluvial soils are finely layered, very deep, and primarily recognized for creating exceptionally inexhaustible, grape growing conditions. With farmers who are finely attuned to this region's potential, grapes grown here have a delicious flavor profile.

**Arroyo Seco** is an extraordinary region within Monterey County. It's found in a section where the Santa Lucia Mountain range is to the west, the Gavilan Mountains are to the east, and the Salinas Valley expands right down the middle.

This area is then broken down into mini AVAs, because each section has its own unique, climatic terroir. For the Arroyo Seco region, it is definitely highlighted by a remarkable gorge, cut by the perpetual movement of the Arroyo Seco River's flow through eons of time in this valley. Alluvial soils, Arroyo Seco River climatic influences, and cooling Pacific breezes produce grapes of significant quality.

**Paso Robles** is another region where great fruit is being produced, and in the last 10 years has really come into its own. Paso Robles is located midway between San Francisco and Los Angeles along the Central Coast. It has distinct soils, individual microclimates, unusual topography, and varying marine influences. It has the greatest day to night temperature ranges of any other AVA in California, which also produces one of the longer grape growing seasons. This gives Paso Robles vines plenty of time to produce fully ripe grapes, while the overnight cooling influences keeps the grapes acidity levels in perfect balance.

All Oak Grove wines are 20% off with Family Card.

FOR full enjoyment, remember to chill ALL red wines slightly. We all grew up with the old saying: White wine should be chilled, and Reds served at "Room Temperature". This statement, however, was made long before there was central heating. Substitute the word "Cellar" for "Room", and you have an accurate statement. Cellar temperature being 55-62 degrees. A simple rule will help you serve all your wine at the proper temperature. It's called the "20 minute rule". If you have a Red wine at room temperature, put it in the fridge for 20 minutes. If you have a bottle of White IN the fridge, take it OUT for 20 minutes.

On May 30<sup>th</sup>, Memorial Day, remember to raise a properly chilled glass of wine to ALL members of our Armed Forces who have made the ultimate sacrifice.

Jim the wine guy!

### Captain Morgan cocktails

#### Shark Bite

3/4 oz Captain Morgan spiced rum  
 3/4 oz light rum  
 1/2 oz Blue Curacao liqueur  
 1 1/2 oz sweet and sour mix  
 3 drops grenadine syrup

Fill a shaker with ice. Add the spiced rum, light rum, sour, and blue curacco. Shake the ingredients well. Strain into a rocks glass. Garnish with three drops of grenadine.

#### Long Island Sunset

3 oz Captain Morgan spiced rum  
 3 oz DeKuyper Peachtree schnapps  
 3 oz sweet and sour mix  
 3 oz cranberry juice

Pour ingredients into a mixing glass, shake, and strain into a highball glass. Add a cherry and a slice of orange, and serve.

#### Tropical Spiced Tea

1 1/4 oz Captain Morgan spiced rum  
 5 oz iced tea  
 1/2 tsp lemon juice

Combine all ingredients over ice in a highball glass. Stir, garnish with a lemon wedge, and serve.

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)