



Springs Liquor Outlet Newsletter

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

Newsletter for Springs Liquor Outlet

Volume 6, June - July 2005

Dear Valued Customers,

Our next Family Card sale is on the weekend of June 23, 24, and 25 with a special barbecue on the afternoon of the 25th. Come down and enjoy great food and learn how to better match wine with your meals. 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 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. Father's Day was this month and we hope that you avoided giving your Dad a lame gift. A bottle of his favorite drink will make any holiday one to remember. The summer is starting to warm up so this month we will be talking about a refreshing style of wine to beat the heat. We will also tell you about an exciting Sam Adams beer new to the Springs Liquor Outlet. Family Card Weekend is right before the 4th of July and an excellent time to stock up on party supplies. Have a great summer and "We'll Leave the Cooler on for You." - **The SLO staff**

Wine Racks – The onset of summer months brings a change in the styles of wine and types of food that many of us will consume. We tend to think less on heavy red meats or heavier red wines and lean more on the lighter meats (chicken, pork, and fish) and lighter wines. White wines are "white" for one of two reasons: either they come from a white grape or they are produced from red grapes without the skins. Most white wines should be served chilled to just below room temperature (somewhere between 50 and 62 degrees), but should be closer to room temperature to preserve the flavor of higher quality wines. The major difference between red and white wines is in the level of acidity. Red wines contain acid but are considered tannic due to the effect of the grape skins on the palate. Tannin leaves the tongue dry while acid will only dry the tongue momentarily, allowing the flavor to contact and immediately bounce off the palate, leading to a description of the flavor as crisp or clean. Acid is the backbone for white wines and the complexity of the chemical makeup of the acids in white wines makes for some of the greatest tasting juice in the world. Sauvignon Blanc is a light-bodied white varietal exhibiting high levels of acidity that serves as a great alternative to Chardonnay or Pinot Grigio. The color is a light straw, paler than Chardonnay's almost golden hue, and may illustrate a light green tinge. It is a perfect companion to meals of seafood, chicken, pork, or just about any spicy Asian or Mexican dishes. The crisp acidity of this varietal is a good balance for the sharp spices and helps to refresh your palate. The nose is herbaceous often featuring the scent of fresh-mowed grass or hay and may display a hint of mint. There are also traces of mineral and citrus or melon fruits, depending on the region from where the grapes come. Sauvignon Blanc is traditionally a French white grape and some of the best versions of this varietal come from the Bordeaux and Loire (pronounced *la-wahr*) regions of France where they are called Bordeaux Blanc, Sancerre, or Pouilly-Fumé (pronounced *pwee foo-may*). While French versions are typically unoaked, many California wineries prefer to oak their Sauvignon Blanc, giving it some characteristics in common with Chardonnay from that region. In recent years, wine fans have seen (and tasted) some great wines of this varietal from South Africa and New Zealand (known primarily for its great Sauvignon Blanc). Check out our growing selection of this exciting wine from great vineyards like Shepherd's Ridge (NZ), Douglas Green (SA), Rancho Zabaco (USA), or Domaine Lebrun (FR). – **Kurt Krueger**

SALES & SPECIALS

Family Card Specials 20% off Everyday Low Price

- ALL Easton wines**
- All Ironstone 750ml
- All BV 750ml & 1.5L
- Duck Pond Chardonnay 750ml
- Campos Reales 750ml
- B&G Vouvray 750ml
- Snoqualmie Sauvignon Blanc 750ml
- All Greg Norman 750ml
- ALL Glen Ellen 1.5L
- Kendall Jackson VR Chardonnay 750ml \$8.79 with discount (was \$10.99)**

Wine Sales

- Drouhin Chablis Monmains **\$18.99** was \$21.99
- Columbia Winery Semillon **\$5.99** (was \$7.49)
- King Estate Chard **\$9.99** (was \$13.49)
- Columbia Crest Semillon **\$5.99** (was \$6.99)
- Columbia Crest Sauv Blanc **\$5.99** (was \$7.99)
- STG Chardonnay **\$10.99** (was \$13.49)
- Newland Napa Chard **\$12.99** (was \$15.99)
- Markham Chardonnay **\$12.99** (was \$15.99)
- Rabbit Ridge Sonoma Chard **\$9.99** was \$12.99
- Sonoma Creek Chard **\$8.99** (was \$11.99)
- Big Horn Cab 750ml **\$19.99**

Beer Sales

- Coopers Dark Ale 6pk \$6.49** (was \$8.49)
- Bud & Bud Light 24pk cans & btls...\$17.99
- Miller Lite & MGD 20pk btls...\$14.99
- Coors & Coors Light 24pk cans...\$17.99
- Michelob Ultra 20pk...\$16.99
- Corona & Corona Light 12pk btls...\$12.49
- Icehouse 30pk cans...\$16.99
- Miller High Life & Light 30pk...\$16.99
- ALL Breckenridge 6pk...\$5.49
- ALL Breckenridge 12pk...\$10.49
- O'fallen Cherry Chocolate 6pk...\$4.29
- Moosehead 12pk btls...\$10.49
- ALL Mike's Hard 6pk...\$5.99
- ALL Mike's Hard 12pk...\$10.99
- ALL Smirnoff Ice & Twisted 6pk...\$5.99
- ALL Smirnoff Ice & Twisted 12pk...\$11.49
- Fosters Oil can (single)...\$1.59
- Moonshot Caffeine Beer 6pk...\$5.99
- Marten's Low Carb 6pk...\$6.49**

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

Caravella Limontini

- 1 ounce vanilla vodka
- 1/2 ounce **Caravella Limoncello**
- 1 1/2 ounce pomegranate juice
- Squeeze of lime

Place all ingredients into a martini shaker along with several cubes of ice. Shake vigorously, strain into a martini glass and serve immediately. Garnish with a lemon twist.

Caravella Limoncello's recipe, dating back to 1898, was developed by Paolo Sperone. Sperone, the family's Milan-based company founded in 1911, is the world's fourth-largest producer of Italian aperitifs.



Sangria Naranja

- 1 bottle of Fruity Red Wine (750ml)
- 1/2 Cup GranGala Triple Orange Liqueur
- 1/3 Cup Brandy
- 2 bay leaves
- 1 Orange, sliced into rounds
- 1 Pear and or Apple, cored and cut into thin wedges
- 1/4 Cup White Sugar



Cut the orange in half. Using a vegetable peeler, cut off the thin outer peel of orange half, avoiding the bitter pith. Slice the other half of the orange and use for garnish. In a bowl, use a spoon to mash the sugar into the orange peel so the sugar absorbs the oils. Stir in all remaining ingredients. Cover and chill for 8-24 hours. Remove the orange peel and bay leaves. Serve Sangria in a pitcher garnished with reserved orange slices and fruits. Add 3- 4 ice cubes to each glass.

The key is to pair a quality wine. The wine can be red or white; the red should be fruity, not tannic, and the white should be flavorful, not too acidic. Most Sangria recipes call for an orange liqueur, whose complexity lends a sun-kissed flavor to the melange.

The SLO "Beer Man's" Pick of the Month – Samuel Adams Summer Ale is an American style wheat beer. The most distinct difference from its predecessor the German style wheat beer better known as Hefe-weizen (Hefe = yeast; Weizen = wheat) is that the Americanized wheat beer is made with an American yeast strain and traditionally more hopped, opposed to the German style wheat beer which is only slightly hopped. Another difference is that American wheat beer is often filtered giving it a cleaner flavor while most German wheat beers are not filtered, leaving them cloudy from the higher proteins contained in the wheat. Regardless of their origin, it seems all wheat beers help soothe that summer heat away, which is why Sam Adams Summer Ale is perfect for the June and July months. Sam Adams Summer Ale gets its unique flavor by being brewed with lemon zest and grains of paradise, also known as Malaguita pepper, leaving it crisp and refreshing with a little spicy, citrus combo. You can get this 5.3% Alcohol By Volume beer at \$12.49 per 12 pack or \$6.99 per 6 pack. **Please drink responsibly.**
- **Trey Kern**

Upcoming Events

Family Card Weekend – June 23rd, 24th, and 25th

June 25th afternoon – BBQ recipes and tasting right here at SLO.

Learn new ways to apply wine to cooking.

Coopers Dark Ale

A dark brew full of promise. Coopers Dark Ale is a journey in taste, starting fresh and creamy, and finishing with a lingering coffee flavour.

Conditioned and naturally brewed using the top fermentation method, Coopers 'Dark' is made using roasted and chocolate malts, giving it a rich dark colour and unique flavour.

Coopers Dark Ale has no additives and no preservatives.

4.5% Alc/Vol

Coopers Dark Ale is currently on SALE for \$6.49

Everyday Low Price: \$8.49

Food Plans for Beer Fans **Beer batter for Fish-n-Chips with Summer Ale corn bread**

Beer batter:

2 cups all purpose flour

2 cups corn starch

pinch of baking powder

1/4 cup paprika

1/4 cup thyme

8oz Sam Adams Summer Ale

Optional 1/2 cup crushed almonds for a crunchy texture. Mix all ingredients

Recommended fish:

Hake, Pollock, Scrod

Coat the fish fillets in the batter and fry on Medium to Medium-high heat (each side for 3 to 4 minutes) in a frying pan until the batter is a gold or yellow color. Remove and dry off any excess grease from the frying pan. Serve with vinegar, lemon juice, or tartar sauce.

Corn bread:

1 1/2 cups Sam Adams Summer Ale

2 cups flour

1 cup corn meal

teaspoon baking powder

2 tablespoons sugar

Instructions:

Pre-heat oven at 350deg. Combine all the ingredients together in a large bowl, pour batter into a greased loaf pan, and bake for 40 minutes. **Trey Kern**

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