



# Springs Liquor Outlet Newsletter

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Store Hours  
Mon – Thurs: 9am – 10pm  
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Newsletter for Springs Liquor Outlet

Volume 9, Sept – Oct 2005

### Dear Valued Customers,

As summer winds its way through September, and Autumn drags its feet, many will awaken from their post-Labor Day haze, anticipating football and searching their souls for answers to these life-altering questions: What wine goes best with halibut and goat cheese? What is the perfect beer for humus? Fear not. We have these answers and more. And, to further add to your growing excitement, our next Family Card sale is on the weekend of September 22nd, 23<sup>rd</sup>, and 24<sup>th</sup>. 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** – “Rich” wines, “crisp, unoaked” wines, “steely whites,” “earthy reds.” What does this mean? Will your guests dismiss themselves, your significant other hurl the centerpiece, your family members writhe in earth-shattering laughter if you choose the wrong wine for your meal? Yes. Fortunately, the *New Sothby's Wine Encyclopedia* gives a simple golden rule for pairing wine and food: “The more delicately flavored the dish, the more delicate the wine should be. Fuller-flavored foods can take fuller-flavored wines.” Along with the prominent flavors of the dish, though, you must also take into account the texture and weight. This would mean when choosing a wine with a meal containing a creamy sauce, you would consider that soft cheeses are milky and coat the palate, therefore red wines would not blend well. A crisp white wine, however, perhaps German or Austrian Riesling, would cut through that rich taste. Conversely, hard cheeses would do well with strong reds. Keeping in mind flavor, texture, and weight also enables you to experiment. For instance, matching wine with salad is naturally difficult because most salad dressings are vinegar-based, which will flatten most wines. You would come dangerously close to insulting the taste buds of your guests were you to throw caution to the wind with a basic Italian dressing and wine. You could save yourself, though, and the easily offended taste buds by tossing into your salad some cheese or cauliflower or other “wine-friendly” ingredients. You could also swap out conventional dressing for another acid, like lemon. Here, a nice Chardonnay or Pinot Grigio would work wonderfully. Well-known pairings work great, too, which is why they're so well-known. White wine and chicken—red wine and pasta with a tomato-based sauce. Since chicken is prepared in so many different ways, though, all sorts of wines work well as long as they are lighter wines so that they don't overwhelm the taste of the chicken, which is predominantly white and light. Tomato-based sauce contains nice and subtle flavors, so you would want to leave out red wines with too much tannin since these could overpower the sauce. Will the world shatter if you choose the wrong wine? Will the universe collapse? Will life as we know it cease? Yes. Far worse than this, however, would be the occurrence of a mediocre meal. So choose wisely, close your eyes, and hope for the best. – **Heather McGhee**

### SALES & SPECIALS

#### Family Card Specials 20% off Everyday Low Price

##### Mad Dogs & Englishmen

Brancott Sauvignon Blanc  
Easton Amador Zinfandel  
All BV Century Cellars 1.5L  
Cabardes Sacha Lichine  
Hedges Three Vineyard Red  
Columbia Winery Riesling & Gewurtz  
All Mirassou  
All Bringer Founder Estate  
Krug Cab, Merlot, Chard

#### Wine Sales

##### BBQ Wine (Blow Out) \$5.99 original price \$7.99

Hartwell Mistique Cab...\$29.99 (was 53.99)  
Souverain Reserve Cab...\$22.99 (was 32.99)  
Trincherro Reserve Cab...\$19.99 (was 36.49)  
Devils Lair Margaret Cab-Merlot...\$22.49  
d' Arenberg Ironstone Pressing...\$41.99  
**Big Horn Cab Sauv...\$19.99**  
And more...

#### Beer Sales

##### Marten's Low Carb 6pks...\$6.49

Milwaukee's Best & light 30pk...\$14.99  
MGD & Miller Lite 24pk cans...\$14.99  
Bud & Bud Light 24pk can...\$17.99  
Keystone Light 30pk cans...\$15.49  
Miller High Life 12pk btls...\$6.49  
ALL Mike's Hard 12pks...\$10.99  
ALL Mike's Hard 6pks...\$5.99  
ALL Smirnoff 12pks...\$11.49  
ALL Smirnoff 6pks...\$5.99  
Moosehead 12pk btls...\$10.99  
Red Stripe 12pk btls...\$10.49  
Amstel Lt. 12pk btls...\$11.99  
Paulaner 24pk cans...\$19.99  
Paulaner 12pk btls...\$11.99  
Steinlager 12pk btls...\$10.99  
Heineken 12pk btls...\$11.99  
Amstel Lt. 12pk btls...\$11.99  
Icehouse 12pk btls...\$6.49  
Corona 12pk btls...\$12.49  
Red Dog 12pk btls...\$6.49  
Moonshot 6pks...\$5.99  
ALL Zima 6ks...\$4.99

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

## 5 \*Star Colorado Chili

1 lb. ground beef, browned and drained  
1 medium onion, diced  
2 medium fresh tomatoes, diced  
1 lbs. can of fresh chili beans (if using fresh beans, place in water overnight)  
1 small can of tomato paste  
½ cup of Easton Amador Zinfandel  
1 pkg. chili seasoning mix  
1 tblsp chili powder  
Add your favorite seasonings as desired

Mix everything together in the crockpot and cook on low for 6 or more hours. Garnish with shredded cheese and a dab of sour cream on top before serving.  
Enjoy with a glass of Easton Amador Zinfandel. ☺

Sample this Chili on Saturday, September 24!

**The SLO "Beer Man's" Pick of the Month** –First, I would like to thank everyone who has taken the time to read my article from month to month. This month, I will briefly describe the well-known styles of beer and pair them with food.

### ALES

**Amber Ale:** Amber to red in color, defined more by the malt than the hops. Aromas will vary, but should be light on the stomach.

**Barley Wine:** Strong, full-bodied, dark ale with medium to high hop bitterness. Alcohol taste and fruit aromas. Most will have an alcohol level of 10% or more.

**Bitter:** Amber to copper colored, highly hopped and quite bitter.

**Brown Ale:** Lightly hopped, brown in color, with nutty and fruity overtones. Designed for easy drinking.

**American Pale Ale:** Demonstrates a bitter hoppiness and fruitiness. Colors range from pale to deep reddish or copper.

**India Pale Ale:** IPA's have a nice deep copper color. Very high in hops, with some fruit and malt.

**Porter:** Black or chocolate malt contributes to the brown to black color. Should have various levels of roastiness, as well as coffee, chocolate or fruit. Porter is the weaker version of stouts.

**Stout:** Color is opaque black. The addition of roasted barley or flaked barley produces a coffee-like character. Some are dry. Some are sweet.

**Imperial Stout:** Dark copper to black in color. Forceful alcoholic and fruity flavors.

**Milk Stout:** Black opaque color. Demonstrates a malty sweetness, due to the addition of milk sugar as a sweetener.

**Oatmeal Stout:** Similar to the milk stout but has a sweeter taste caused by the addition of oats. Has a silky and smooth texture.

### LAGERS

**North American Lager:** The most popular style of beer in North America with more than 95% of all beer consumed. Made with rice or corn in addition to barley malt. Budweiser would fit in this category.

**Bock:** Bocks are full-bodied, strong, and high in alcohol content. A regular bock normally has about 6% alcohol content, while doppelbocks have 7% or more. A bock should have chocolate or mocha notes, and obvious malt and hops.

**Malt Liquor:** A light-bodied lager with a high alcohol content. Regulations in some states require beers over a certain alcohol level to be labeled malt liquors.

**Pilsner:** Pilsner lager is medium-bodied, moderate bitterness and unique hop flavor and aroma.

**Dunkel or Dark Lager:** Dark in color with malt character, dominating. Most good dark lagers should have caramel or chocolate flavors. – **Trey Kern**

## Upcoming Events

**Family Card Weekend – Sept 22<sup>nd</sup>, 23<sup>rd</sup>, and 24<sup>th</sup>**

**Denver Vineyard Harvest Party – Sunday, Oct 9<sup>th</sup> 12:00pm – 6:00pm**

[www.balistreriwine.com](http://www.balistreriwine.com) for more info

## Wine and Food Suggestions

### Starters

Artichoke with butter: dry Sauv Blanc

Asparagus: fine Champagne

Avocado: Alsace Gewurztraminer

Plain green salad: dry white

Cream soups: any fine sparkling wine

### Fish

Pan fried, cream sauce: acidic white wine

Pike: Sancerre

River salmon trout: white Burgundy

Crab: French Chablis

Lobster: good Champagne

Smoke fish: oaked Chardonnay

Halibut: Pinot Grigio

Hake: Pinot Blanc from Alsace

### Meat Dishes

Light meat casseroles: young Beaujolais

Chinese (light sauce): German Kabinett

Chinese (sweet and sour): German Auslese

Duck (roast): Crus Beaujolais (Moulin-a-Vent)

Ham and Bacon: Chianti

Indian Dishes: New Zealand Sauv Blanc

Lamb: fine Burgundy

Stroganoff: Cab with depth of flavor

Thai Dishes: unoaked Australian Semillon

### Cheeses and Cheese Dishes

Blue cheese: German Beerenauslese

Soft mild cheese: elegant Pinot Noir

Soft strong cheese: strong Gewurztraminer

Hard cheese: fine Claret

Goat cheese: assertive dry white

## Matching Beer & Food

**India Pale Ale (IPA):** Thai, Spicy Mexican or Humus.

**Amber Ale:** BBQ Chicken, Pasta, Steak or Pizza.

**Pilsner:** Salads, White Fish or Mexican Food.

**Pale Ale:** Mild Cheese or Chinese Food.

**Oatmeal Stout:** Steak or Shellfish.

**Imperial Stout:** Chocolate or Coffee Desserts.

**Dry Stout:** Hearty Meat dishes, Barbecue or Oysters are ideal.

**Sweet Stout:** Cheesecake, something with Caramel or Pecans.

**Porter:** Meat dishes with gravy, Stews or Barbecue.

**Barley Wine:** Strong Cheese or Fruit Tart.

**Brown Ale:** Pork Tenderloin, Steak or Teriyaki Chicken.

**Extra Special Bitter (ESB):** Humus, Hamburgers or Spicy Mexican Food.

**Dunkel or Dark Lager:** Grilled Vegetables, Soup or Pasta.

**North American Lager:** Thirst quencher, Nice with Hot and Spicy dishes.

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)