



Springs Liquor Outlet Newsletter

6010 N. Carefree Circle
Co Springs, CO 80922
719-573-5777
719-573-5778 Fax
www.slo1.net

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

Newsletter for Springs Liquor Outlet

Volume 15, April 2006

Dear Valued Customers,

Our next Family Card Weekend will be **April 6th, 7th, and 8th**. 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 – A white wine by any other name ...

When people talk about white wine, generally they mean Chardonnay. Well, when YOU talk about white wine, throw out some information about these different varietals and see the way your friends’ estimation of you wine prowess goes way up.

Sauvignon Blanc: The Loire Valley and the Bordeaux region of France are thought of as the traditional homes of this grape. It is very much influenced by the climate in which it is grown. Cooler temperatures and good soil can result in a more herbaceous scent and flavors while warmer regions will impart more melon, citrus and other tropical fruit aromas and tastes. DNA tests have shown that Sauvignon Blanc and Cabernet Franc are the parent grapes of Cabernet Sauvignon. Here’s a piece of trivia; Fumé Blanc and Sauvignon Blanc is the same grape. Robert Mondavi wanted to differentiate his dry varietal wine so he came up with Fumé Blanc. Sauv Blancs are crisp, dry, zesty wines with aromas and tastes that evoke limes, grapefruits, mown grass or green melons.

Vouvray: Also from the Loire valley and named after the nearby town of Vouvray. This wine is made from the Chenin Blanc grape. The terroir (literally means soil, but in a viticultural sense it refers to a vineyard’s complete growing environment, including altitude, aspect, climate, any other significant factors) greatly influences this wine. A clay soil will trend towards fruit flavors while flinty clay will result in more mineral undertones. This is a sweet but dry wine with lemon, fruit and mineral flavors being common.

Viognier: (Pronounced Vee-on-yay) Almost an “extinct” grape variety a few years back, this new rising star is on the upswing around the world. In the late 1960’s only 30 or so acres of vines remained in France. Now, estimates put worldwide plantings at over 3500 acres. California has been cultivating this variety for a few years and should begin producing more of this wine, both by itself and in blends with Chardonnay and Chenin Blancs, as the young vines mature. Australia and Brazil will also start capitalizing on this “new” grape as their plantings come into prime bearing years. This wine has a great variety of aromas and flavors available to wine enthusiasts including apricots, orange blossoms, mango, kiwi, mint and honey. Typically, Viogniers will have a deep golden color and rich, intense flavors.

-**Tim W.**

SALES & SPECIALS

Family Card Specials

20% off Everyday Low Price

All Firestone 750ml

All Curtiss Heritage 750ml
Alice White All 1.5L
RM Woodbridge Select Vineyard Series
Osborne Solaz
Nobilo Sauvignon Blanc
Four Emus All 750ml
Canyon Road All 750ml
Hedges Three Vineyard Red
Krug Cab, Merlot, and Chard

Wine Sales

ALL EMERALD BAY... \$5.99

Bodegas LAN Rioja Crianza... \$9.49
(was \$12.99)
Century Cellars Sauv Blanc 1.5L... \$6.99
(was \$10.99)
Chalk Hill Estate Bottled Chard... \$29.99
(was \$34.99)
d’ Arenberg Ironstone Pressing...\$41.99
Estancia Cab Sauv... \$9.99 (was \$12.99,
originally \$14.99)
And more...

Beer Sales

Corona & Corona Light 12pk btls... \$12.49
Coors & Coors Light 12pk btls... \$9.99
Coors & Coors Light 20pk btls... \$14.99
Coors & Coors Light 16oz 6pk cans... \$5.99
Bud 16oz 6pk cans... \$5.99
Blue Moon 6pk btls... \$5.99
Heineken 12pk btls and cans... \$12.49
Heineken 6pk cans... \$6.49
Heineken Dark 6pk btls... \$6.49
Killians Red 12pk btls... \$8.99
Killians Red 6pk btls... \$4.99
Miller Lite & MGD 20pk btls... \$14.99
Miller Lite 12pk btls... \$9.49
MGD & MGD Light 12pk btls... \$9.49
Moosehead 12pk btls... \$10.29
Pete’s Strawberry Blonde 6pk btls... \$5.49
Pete’s Wicked Ale 6pk btls... \$5.49
Amstel Light 12pk btls and cans... \$12.49
And more...

White Wine Blow Out

Come in and ask our staff about the special White Wine Blow Out.

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

New at SLO – Redstone Meadery

Mead. Mention of it evokes images of heroes and romantic tales, of castle feasts and chivalry. Legends surround it, that of golden nectar, swirling in a goblet chased with silver, with the heady, exotic aroma of honey caressing the senses. We see Vikings downing great tankards of frothy mead after a successful raid. One can imagine a beautiful maiden, holding the stirrup cup in her lithe hand, offering it along with a shy smile to the handsome and chivalrous knight preparing to go off to battle.

Legend has it that the word *honeymoon* is derived from an ancient tradition of sending a newly married couple off to seclusion for a month with much mead, to ensure their best chance to start a family quickly. Mead has been, and still is, considered the drink of love.

Now these boys at Redstone Meadery have brought the tale to life. Nestled in Boulder, Colorado, Redstone Meadery is “brewing” mead that is truly worthy to be called the ‘nectar of the gods’ as they are historically referred to. Mead is wine fermented with honey. Mead can be dry or sweet, still or sparkling and can have fruit, herbs or spices added.

SLO currently has four different meads available from Redstone Meadery, two Nectars and two traditional meads:

Black Raspberry Nectar - with the mouth feel and texture of beer and the light taste of a lower alcohol mead, this sparkler is the very definition of “refreshing”.

Boysenberry Nectar - like the Black Raspberry, this too is medium in sweetness and sparkling. However, the addition of boysenberries creates a slightly dryer, crisper mead.

Traditional Mountain Honey Wine - mostly orange blossom honey, this mead is medium in sweetness, slightly acidic and warming.

Juniper Mountain Honey Wine - A sweet subtle start with a spicy woody finish.

Timely Cocktail

Meadmosa

2 parts Redstone Black Raspberry or Boysenberry Nectar
1 part orange juice

Nectarita

Jigger of Black Raspberry or Boysenberry Nectar
Add favorite margarita mix
Place sugar instead of salt on rim

Mead Stinger

2 parts Traditional Mountain Honey Wine
1 part bourbon
Serve on ice in rocks glass

Nectar Breeze

1 ½ oz vodka
1 ½ oz Malibu Rum
2 oz pineapple juice
Shaker of Black Raspberry or Boysenberry Nectar
Serve over ice in a tall glass

Tubesteak Boogie

1 oz Jim Beam or Jack Daniels
Shaker of Black Raspberry or Boysenberry Nectar
Serve over ice in rocks glass

Upcoming Events

Family Card Weekend – April 6th, 7th, and 8th.

Easter Recipe

SPIRAL-SLICED HAM WITH PEPPER JELLY GLAZE

Servings: 8

Start a new family tradition this year with an Easter ham inspired by the Southwest.

1 (5-6 pound) half ham, spiral-sliced
1 (8-ounce) jar hot pepper jelly
Place ham in shallow pan and heat in 350° F oven, uncovered, for 1 ¼ hours. (about 15-18 minutes per pound).

The last 15 minutes, pour the pepper jelly over ham, spreading evenly. Heat for 10-15 minutes more, basting occasionally.

SWEET N HOT PEACH SALSA

Makes 2-1/2 cups. Serving size about one tablespoon.

1 (32-oz.) can peach slices, drained and coarsely diced
1 (7-oz.) jar roasted red pepper, drained and diced
½ cup orange juice
1 tablespoon lime juice
1 tablespoon molasses
1 tablespoon crushed red pepper flakes
Salt and pepper, to taste
4 tablespoons minced fresh parsley

In large bowl, stir together all ingredients except parsley. Cover and let flavors marry at room temperature for 1-2 hours; stir in parsley before serving.

Cover and chill if made ahead; remove from refrigerator about an hour before serving.

CORN AND GREEN CHILE SOUFFLE

Servings: 8

4 cups whole corn kernels, divided
4 cups milk
¾ cup cornmeal
2 eggs, beaten
2 cans (3-oz. each) diced green chilies, drained
1 ½ teaspoons chili powder
1 teaspoon salt
½ teaspoon pepper

In bowl of food processor, puree 2 cups of the corn; remove to large bowl and stir in remaining corn, set aside.

Heat milk in large saucepan until very hot and stir in the cornmeal; cook, stirring, about 5 minutes, until thickened.

Stir in reserved corn mixture and remaining ingredients.

Pour mixture into a buttered 2-quart soufflé dish or casserole and bake in a 350° F oven until filling is set and crown is browned on top, about 1 hour and 10 minutes.

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