



Springs Liquor Outlet

Newsletter

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

Newsletter for Springs Liquor Outlet

Volume 8, Aug – Sept 2005

Dear Valued Customers,

Our next Family Card Weekend sale is on the weekend of August 25th, 26th, and 27th. 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 members from the Colorado Liquor Outlet. Labor Day weekend is almost here, that means the end of summer is near. We hope it has been a memorable summer for you. September is also the start of harvesting season for many wine vineyards, so the Wine Racks will be talking about harvesting of grapes. And the Oktoberfest brews will be once again debuting in September. However you spend the last days of the summer, please keep in mind: if you drink, don't drive. "We'll Leave the Cooler on for You."

- The SLO staff

Wine Racks – Though most wineries no longer employ fair maidens to crush the grapes with their bare feet, every winery is concerned about the age old dilemma—When to harvest. When to pick the grape is one of the most crucial decisions made by a grower. This decision will vary according to grape variety, location, the style of the wine that is to be made, and the weather. Usually, the harvest begins mid to late September (mid to late February in the southern hemisphere, for example Australia) and may last for a month or more. Growers with vineyards nearer to the equator may begin harvesting their grapes as early as August (February). In specialist sweet wine areas, the grapes are deliberately left on the vine to undergo *botrytis cinerea* or "noble rot." Around November, the sap retreats to the protection of the vine's root system. As a result, the year- old canes begin to harden, and any remaining grapes, cut off from the vine's metabolic system, start to dehydrate. The concentrated pulp that they become is subject to severe cold. This induces complex chemical changes in a process know as *passerillage*. In Germany, and now in New World vineyards like Canada, it is possible to see grapes on the vine in December and even January. This is usually because the grower hoped for *botrytis cinerea*, or *Edelfaul* as it is called in Germany. Should frost or snow freeze the grapes, they can be harvested to produce *Eiswein* or "Ice Wine", one of the world's most spectacular wines. Though harvest time may differ, as all grapes ripens, the malic acid converts to tartaric acid, reduction in acidity, and increase in sugar, color, various mineral, and essential aromatic compounds. White grapes are generally harvested early for the extra acidity, but they also need the varietal aroma and richness that can only be found from ripe grapes. Balance is essential. On the other hand, red wines require relatively low acid and profit from increased color, sugar, and tannin content of late-harvested grapes. Those growers who have the nerve to wait for the perfectly ripe grape can produce exceptional wines, but they run the risk of frost, rot, or even hail which can destroy an entire crop. Also, prolonged rain during harvest time can spell disaster. It can mean these wines lack the depth of fruit and color and wine being describes as "thin." To simplify the many variables that make an exceptional wine, critics have charted the vintages (years). Though you can't make a blanket statement for all wine from certain regions (because exceptional wine makers can make good wine from poor vintage), on the following page you will find the most recent vintage ratings for the popular regions of the world. - **Wallace**

SALES & SPECIALS

Family Card Specials

20% off Everyday Low Price Hedges Three Vineyard Red

All Santa Rita
Columbia Winery Riesling & Gewurtz
All Mirassou
All Beringer Founder Estate
All Santa Alicia
BBQ Wine (All 750ml)
Krug Cab, Merlot, Chard
All Ironstone 750ml
Campos Reales 750ml

Wine Sales

Hartwell Mistique Cab...\$29.99 (was 53.99)
Souverain Reserve Cab...\$22.99 (was 32.99)
Trinchero Reserve Cab...\$19.99 (was 36.49)
Torbreck Woodcutter's Shiraz...\$19.99
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

Milwaukees Best & light 30pk...\$14.99
MGD & Miller Lite 24pk cans...\$14.99
MGD & Miller Lite 20pk btls...\$13.99
Bud & Bud Light 24pk can...\$17.99
Bud & Bud Light 20pk btls...\$14.99
Coors & Coors Lt 12pk btls...\$7.99
Keystone Light 30pk cans...\$15.49
ALL Breckenridge 12pks...\$10.49
ALL Breckenridge 6pks...\$5.49
ALL Mike's Hard 12pks...\$10.99
ALL Mike's Hard 6pks...\$5.99
ALL Smirnoff 12pks...\$11.49
ALL Smirnoff 6pks...\$5.99
Killians Red 12pk btls...\$9.99
Steinlager 12pk btls...\$10.99
Icehouse 30pk cans...\$16.99
Paulaner 24pk cans...\$20.99
Paulaner 12pk btls...\$11.99
ALL Molson 12pks...\$9.99
Corona 12pk btls...\$12.49
Foster's Oil Cans...\$1.59
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.

Timely Cocktails

We had the pleasure of attending Altius Vodka's launch party at the 15C Club in Colorado Springs. Altius is the first Vodka distilled right in our own backyard. This Super Premium Vodka is made from plant on Janitell Road.

Top Altius Martinis

Your First Climb (Altius Martini)

Altius, a dash of dry vermouth and an olive

6035

Boodles Gin, Altius Vodka, a splash of dry vermouth and an olive

Dirty Climber

Altius Vodka, "dirty" (olive brine) and an olive

Elevated Cosmopolitan

Altius Vodka, a dash of Grand Marnier, fresh squeezed lime, and cranberry juice

French Kiss

Altius Vodka, Chambord Raspberry Liqueur and pineapple juice

The Chocolate Peak

Altius Vodka, White Godiva Chocolate Liqueur, Frangelico, Kahlua and a splash of chocolate syrup in a chocolate lined glass

Great Sex on the Peak

Altius Vodka, Chambord and Midori with pineapple juice

The SLO "Beer Man's" Pick of the Month

September is here, and that means two things: Fall and Oktoberfest. Prince Ludwig of Bavaria created this event in October of 1810, in celebration of his marriage to Princess Therese of Saxony-Hildberghausen. The prince invited the general public to attend the celebration, which came as quite a shock to the noblemen. They rarely associated themselves with the general public. Over 40,000 Bavarians attended the celebration in Munich on what is now called Theresienweise (the Teresa Meadow). Almost 200 years later, the celebration is still held in the same location. It wasn't until 1818 when the whole beer association/craze of Oktoberfest really happened, with the introduction of food and beer stand. Oktoberfest now lasts 16 days starting in mid-September and ending the first Sunday of October. Every year, there is up to 6 million attendees who consume 5 million liters of beer provided by Munich breweries, which sponsor the event. Today, Oktoberfest is not just celebrated by the Bavarians and Germans. It is celebrated worldwide in many different cities and breweries. Spaten, Paulaner, Ayinger and Hacker Pschorr are all must-tries, as they tend to be close in all aspects of flavor, smell, and color. Keep an eye out for lots of other Oktoberfest beers that will be arriving as we enter September and October.

P.S. I apologize for the error in the beer article from our July newsletter. Bottom fermenting is done at cold temperatures and ferments most of the sugars resulting in a cleaner, crisp beer. Top fermenting is done at warmer temperatures and leaves most of the sugars behind resulting in a fruitier, sweeter beer. Ales are top fermented and lagers are bottom fermented. - **Trey Kern**

Upcoming Events

Family Card Weekend – Aug 25th, 26th, and 27th

Vintage Guide – Source: Wine Enthusiast

North America	03	02	01	00	99
Cab Sauv Napa	88	87	98	85	93
Cab Sonoma	87	86	93	84	90
Chardonnay Napa	88	92	90	88	88
Russian River	90	97	93	90	92
Carneros	89	95	93	89	89
Central Coast	88	94	90	89	89
Pinot Noir Anderson Valley	87	87			
Sonoma Coast	89	88	89	87	90
Russian River	90	89	90	89	91
Carneros	87	85	87	85	87
Central Coast	88	95	91	88	89
Santa Barbara	89	94	92	89	90
Syrah North Coast	89	88	92	84	89
Central Coast	88	88	91	84	86
South Coast	91	89	92	85	88
Zinfandel Sonoma	89	88	91	86	90
Napa	88	86	91	85	90
Paso Robles	87	86	87	85	89
Oregon Pinot Noir	86	88	89	91	94
Oregon White	86	88	89	90	93
Washington Red	92	94	92	88	96
Washington White	90	91	89	89	87
S. Hemisphere	03	02	01	00	99
Australia Barossa Shiraz	90	95	90	87	89
Clare Valley Ries	87	94	87	88	87
Coonawarra Cab	88	90	88	91	89
Victoria P. Noir	89	92	90	91	87
Western Australia	88	91	87	87	88
New Zealand S.B.	92	90	90	89	91
N.Z. Pinot Noir	89	92	89	88	91
South Africa	88	89	88	86	92
Chile Miapo Reds	93	86	92	88	91
Casablanca Whites	92	85	92	87	91
Colchagua Reds	93	83	92	87	91
Argentina Reds	92	94	87	87	90
Europe	03	02	01	00	99
France Bordeaux Pomerol/St Emilion	86	87	89	97	88
Medoc	89	86	89	98	89
Graves – Red	89	86	88	96	89
Graves – White	86	89	89	94	90
Sauternes/Barsac	90	91	94	81	90
Burgundy, Cotes de Nuits Red	89	92	88	84	89
Cotes de Beaune Red	89	91	87	84	88
Chablis	87	95	87	89	87
Cotes de Beaune White	86	93	90	88	88
Maconnais	87	90	90	88	87
Beaujolais	90	90	87	84	88
North Rhone Red	92	86	91	90	93
South Rhone Red	92	84	90	93	89
Alsace	89	88	94	86	84
Loire Valley White	90	89	88	84	89
Champagne	86	93		85	88
Italy, Piedmont	84	82	94	96	92
Italy, Tuscany	91	83	95	91	96
Germany	93	92	95	86	90
Spain, Rioja	84	86	95	87	90
Spain, Ribera del Duero	84	86	93	88	89

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