



## February is Stout Month

By Robin Loomis, Cicerone Certified

Stouts were once just a beer style, but come Stout Month in Boulder it looks more like a lifestyle. Every February Boulderites celebrate their right to drink lots of Stouts, which is something we here at Pettyjohn's strongly support. Do you find yourself wondering 'what exactly makes a beer a stout?' The ingredients are the same as any other beer: barley, hops, yeast and water. Well, the term "Stout" was originally used as slang to indicate any strong ale. The main factor nowadays in Stouts is the barley is roasted or malted longer than other beer styles, contributing to how dark the stout is. The malts used often impart flavors of coffee and chocolate. Hops are an ingredient used in all stouts, but one that is subtly used and usually undetectable. Stouts may have once been a narrow category of beer style, yet today there are much to choose from; some more popular stouts include: milk, oatmeal, foreign, imperial and barrel aged. Today it is not uncommon to find a stout with cocoa, cinnamon, vanilla, or cold brew coffee, as breweries are experimenting more than ever with Stouts. Come celebrate Stout Month with us at Pettyjohn's as we pay tribute to the dark ales that keep us warm in the winter months.

## Beer Spotlight- River North Brewing Double the fun!

"We used to be a gateway to RiNo from the south."

"Now we're a gateway from the north." Matt Hess

River North brewing was founded by Matt and Jessica Hess in 2012. The brewery began on Blake Street in RINO Denver, the former home of Flying Dog Brewery. In 2015 the building was sold for an apartment development. Matt and Jessica then relocated a little north to Washington Street where it continued brewing beers and also opened a taproom. But they kept looking to return to where it all began, and finally found the space on Blake in 2019.

The Blake taphouse includes a taproom, a seven-barrel brewhouse, a private event space and a big patio. The brewery uses this location as a small-batch research lab to develop new recipes and explore new styles; it and primarily features pilot beers. The Hess' now owners of two breweries, delegated the Washington Street location to make all of the brewery's year-round core beers and host special events.

Through February we have four different of their core styles on sale. The **Fifteener Double IPA** is a west coast double IPA with 10% ABV regularly priced at \$14.70/6-pk **Sale priced for \$12.49**. The **Mountain Haze** is a hazy New-England IPA regularly \$12.68/6-pk **on sale for \$10.99**. The **Colorado IPA** is an American style IPA regularly priced \$10.57/ 6-pk **on sale for \$8.99**. The **Pils** is a Rocky Mountain Pilsner brewed low and slow. Regularly priced at \$10.57/ 6-pk **on sale for \$8.99**.



**\*\* Join us Thursday January 23<sup>rd</sup> when Matt Weatherbee from River North will be pouring his brews from 5 to 7PM in our store.\*\***

### Dry Irish Stout

When you think of Irish stouts, Guinness is often the first to come to mind. The iconic brewery has been making dry, balanced beers since before the "dry Irish" moniker became popular. "The reason some Irish stouts became known as 'dry' is the practice of using unmalted dark-roasted barley for color, aroma and taste, in place of roasted malted barley," says Guinness brewmaster Stephen Kilcullen. "Unmalted barley doesn't contribute much, if any, sugar and body to the beer, meaning it has a dryer, less sweet taste and often a slightly more roasty, almost astringent quality."

### Milk Stout

Also called "sweet stouts," milk stouts are marked by the addition of lactose, a sugar naturally found in dairy, which lends a soft, creamy sweetness. The full-bodied (but oftentimes low-ABV) beer has roots tracing back to the 1900s in Great Britain. Dry and overly roasted stouts have their place, but a milk stout should always finish like a glass of chocolate milk, coating the palate all the way down.

### Oatmeal Stout

As advertised, oats make an appearance in the recipe for oatmeal stouts, but the ingredient is used more for texture than flavor. Originally conceived as an alternative to the rising popularity of milk stouts in Great Britain, the addition of oats yields a creamy mouthfeel but without any sweetness.

### Coffee Stout

You could technically file coffee stouts under a master umbrella of "flavored stout," but with brewers finding new and interesting ways to work with coffee as an ingredient, it merits its own category. Coffee beans can bring a pleasing bitterness to all styles of beer, but stouts have long been the go-to match because the dark malty character of the beer works so well with the chocolatey, bittersweet notes of coffee

### Barrel-Aged Stout

A magical chemistry happens when stouts spend time aging in a barrel. The alcohol percentage tips the scales over 10 percent, the body of the beer becomes silk-smooth, and wood characteristics like oak, vanilla and dry tannins, often sink into the roasted malts, creating a symphony of dark flavors.

### Imperial Stout

Defined by its higher alcohol content (usually 8 percent or more), the Imperial Stout also has origins in Europe but it has become a favorite of American brewers. The higher alcohol often yields a more intense sweetness and pronounced dark chocolate and coffee flavors.

## Stout 101

**\*\* Don't forget our weekly, free, in-store beer tastings Thursday nights from 5 to 7PM and our wine tastings every Friday night from 5 to 7 PM. A great start of the weekend, and an opportunity to try-before-you-buy.\*\***



## Wine Feature - Organic Wines by Ann Coppinger

Almost weekly I meet a customer who is baffled by the bad reactions they get from wine. Most tell me that when they were younger they could enjoy many kinds of wine; but not now. It's possible that sensitivities become more apparent with age. Whatever the reason, I usually suggest trying wine that is organically grown with very little human intervention.

Our Winery Focus for January and February is just that. Give them a try. Most wineries are responsible with the herbicides, fungicides, and pesticides, but many people are more sensitive than others. Organic and biodynamic farmers also protect our groundwater and reverse soil erosion. Most of all, you'll be surprised at how flavorful these ripe wines are. The terminology is confusing so:

### Organics 101

**Sustainable Farming:** This refers to a range of agricultural practices that are ecologically sound, and socially responsible. They recycle, conserve energy and water, use renewable resources, minimize the use of chemicals- and use the least toxic option.

**Organically Grown:** Like sustainable farmers, organic farmers conserve water, soil, and use renewable resources. Organic standards prohibit the use of synthetic pesticides, herbicides, and fungicides. Chemical or sludge-based fertilizers are also banned. Genetically engineered crops are prohibited. (They don't necessarily recycle or use biodegradable packaging)

**To be certified organic:** The vineyard must go 3 years without synthetic chemicals, and be inspected every year. No sulfites can be added as a preservative, and the wine must contain less than 10 parts per million of sulfites.

**To be "made with organic grapes" or "organically grown grapes":** Sulfites may be added, but the finished wine, may not exceed 100 parts per million.

**Biodynamic:** This holistic approach was founded in the 1920's by Austrian scientist Rudolf Steiner. It's about treating the whole farm as a living organism. It combines organic farming with the tenets of homeopathy; follows the natural rhythms of the earth, and seeks a spiritual connection with the land. All organic waste is recycled into the nutrient stream, predator and prey animals are encouraged to maintain the ecosystem balance, and preparations for the vineyard are made from herbs, minerals and manures.

**To be certified biodynamic:** The entire farm must be certified at once, not by vineyard, 3 years of no prohibited chemicals, and under biodynamic management for 2 years. Sulfites may be added up to 100 parts per million. The wine may not be manipulated in any way: all natural yeasts, no added sugar, acids or tannins allowed. Only bentonite clay or egg whites from free range chickens are permitted for fining. Environmentally friendly label material is encouraged.



## We have Zinned!

It's that time of year again, where we warm our bodies and souls with the spicy, rich red fruits of Zinfandel. This grape primarily grown in California, is now a grape the United States calls it's own. It's origins are Croatian, and how it made it's trek to Gold



Country California over a century ago is still a mystery. The Primitivo grape from Puglia, Italy has the same DNA, but we feel nothing compares to our Californian Zin.

We're floor-stacking our favorites for the next two months, all different prices, and different appellations, but all are delicious. Every Friday, we'll taste some from the pile for your enjoyment.

### Featured Recipe

#### Dutch's Limoncello Hot Toddy

Squeezed lemon wedge  
2 oz. bourbon  
½ oz. Limoncello  
1 TBSP lavender honey  
hot water  
Squeeze the lemon wedge into a coffee mug. Add bourbon, limoncello and honey. Pour hot water to fill mug. Stir and garnish with lemon.

**\*\* Don't miss Friday, February 14<sup>th</sup> from 5 to 7PM. We're celebrating Valentines with Chocolate-worthy sale wines, a Peruvian chocolate sale, and roses for sale! \*\***

## Winter Warmer- Maker's Mark Kentucky Straight Bourbon \$27.95 /750 ml.

*"Give me a bourbon that won't blow my ears off."*

*Bill Samuels, Sr.*

In 1953 Bill Samuels set out to make a bourbon that he liked using his family's 170 year old recipe as a starting point. After accidentally burning a set of drapes in the process, Bill experimented with different flavoring grains, searching for a mash bill all his own. To save years of aging time, Bill baked several loaves of bread with various grain combinations instead of distilling them. His quick thinking not only saved time but also led him to swap out the traditional rye grain that is commonly used in bourbons, for soft, red winter wheat. This replaced the hot bite of rye with the delicate sweetness that Maker's® is known for today.

The flavor of Maker's Mark stood out from the crowd, so co-founder Margie Samuels wanted to ensure the bottle did the same on store shelves. It's said that Margie is the reason most folks buy their first bottle of Maker's Mark and Bill is the reason they buy their second. The shape of the bottle, look of the label, signature red wax topper and even the name itself are all thanks to Margie.

The distillery is located in Loretto, Kentucky in the Samuels family's original Star Hill Farm. It covers more than 1,000 acres and includes North America's first natural water sanctuary. The limestone shelf where the distillery is located is key to crafting the unique taste of Maker's Mark – the only distillery with its own water source and watershed. Kentucky limestone filters out iron from water, which is unpleasant in bourbon. The pure calcium- and magnesium-rich water surrounding the distillery makes better drinking water and a better sour mash in which yeast can flourish.

Makers Mark has aromas of oak, caramel, vanilla and wheat. The palate is sweet with a balance of caramel and vanilla with hints of spicy fruits. While 90 proof, the finish is smooth and subtle, this sipping bourbon will warm you on cold nights. Don't miss this pricing and try Dutch's Winter Warmer.