

SML-Uncorked

The Wine Newsletter of Supermarket Liquors
Fort Collins, Colorado

Issue 4, December 2005

Merry Christmas and Happy Holidays!! For us in the wine business December is by far the most exciting month of the year. The arrival of the holidays coincides with the release of many of the year's most interesting wines, several of which we've gathered here for your consideration. Whether you're searching for a gift of a very special bottle or are stocking up for your holiday entertaining, there are wines here to satisfy a wide range of tastes and budgets. If you are looking for an obscure wine that is not readily available, call us and we'll do our best to get it to you in time for Christmas. From all of us here at SML we send you best wishes for the holidays and our hope for a safe and prosperous 2006.

Regards,

Tom DeLia
wine buyer



N.B. In a break with SML tradition, you will notice that I've used tasting notes from the wine press in some of the following offerings. While in the past we've steadfastly rejected using such material, I feel that there are occasions when such descriptions can be useful to you in making a buying decision. Independent reviews are also helpful to us, especially when we have not had the opportunity to taste a wine due to its very limited availability, or when time constraints impinge upon us during the busiest weeks of the year. These blurbs are culled from the two most widely read American wine publications, Robert Parker's Wine Advocate and The Wine Spectator, and should provide the pertinent information you need to make a wise purchase.



* newsletter prices on all wines are in effect through December 31 and limited to stock on hand



Contents

- December Wine-of-the-Month...2
- Visions of Sugarplums.....3-4
- Value Wines.....5
- Holiday Reds.....6-7
- Holiday Whites.....8-9
- Sweets & Bubbles.....10
- Stemware.....11
- Chef Julie K's Corner.....12
- Seasonal Beers.....13



December Wine-of-the-Month

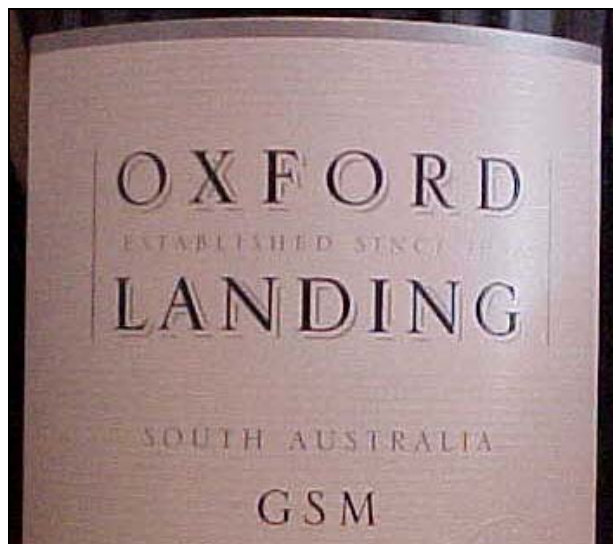
Oxford Landing GSM 2004

Australia

Reg. Price: \$8.49

Sale: \$5.99

We offered this wine in our November newsletter for \$6.99 and sold a bit, but I felt it was much too fine a value not to bring to your attention with a little fanfare. This is a fabulous everyday table wine, smooth and easy, showing a hint of Christmas spices and enough flavor complexity to hold your interest over the course of an entire case.



GSM is the abbreviation for the blend of Grenache, Syrah, and Mourvedre, a trio long combined in traditional southern French winemaking and now widely produced by many wineries in Australia, as well.

This 2004 Oxford Landing, a blend of 71% Grenache, 20% Syrah, and 9% Mourvedre, expresses the pomegranate, juicy red cherry and strawberry-like flavor of the dominant Grenache on a medium-bodied frame along with a sleek, silky texture, and enough tannin to balance the delicious fruit. This versatile red is sure to be a crowd pleaser that could accompany a range of entrees from ham and fowl to beef.

Visions of Sugarplums

Taylor Fladgate Vintage Porto 2003 Portugal

Reg. price: \$99.99

Sale: \$84.99

“The 2003 Taylor Fladgate Vintage Port improved each time I raised it to my nose or mouth. It displays a black color and a salty, graphite-laced nose packed with sweet black fruits that is reminiscent of a stellar vintage of Chateau Latour. With air, notes of molasses, burnt sugar, spices, and jammy plums emanate from the glass. Full-bodied, hugely dense, immensely rich, as well as thick, this behemoth is also amazingly balanced and harmonious. Raisins, molasses, licorice, black cherries, plums, and a distinctive note of violets are found in its complex, seamless character. Its interminable finish reveals additional notes of chocolate, kirsch, red as well as black currants, dark cherries, and rose blossoms. Armed with exceptional power, depth, and purity, this Taylor will proudly stand shoulder to shoulder with the finest ever crafted by the Fladgate Partnership. Projected maturity: 2035-2060.” 98 points, Pierre Rovani, *The Wine Advocate* #161

Giovane Manzone Barolo Le Gramolere 2001

Italy

Reg. price: \$46.99

Sale: \$39.99

“Gorgeous aromas of ripe fruit, spices and light cedar. Full-bodied, with silky tannins and a long finish. This is balanced and wonderfully made, with great concentration. Great value too. Best after 2007. 850 cases made. 95 points, James Suckling, *The Wine Spectator*, 10/15/05

Fonseca Vintage Porto 2003 Portugal

Reg. price: \$99.99

Sale: \$84.99

“Sporting an opaque, black-colored robe with dark purple trim, the 2003 Fonseca Vintage Port exhibits a nose of profound depth. Its sweet black mass of dark fruit and spice aromas leads to a character of immense depth, richness, and weight. Full-bodied, viscous, and almost impenetrable, this dense, backward port is powerful and exceptionally long in the finish. Possibly the most masculine Fonseca I’ve ever encountered, it coats the taster’s palate with licorice, jammy black fruits, and notes of chocolate that last for over a minute. This blockbuster will require at least three decades to fully blossom. Anticipated maturity: 2035-2060.” 96 points, Pierre Rovani, *The Wine Advocate* #161



Visions of Sugarplums, continued

Graham Vintage Porto 2003 (375 ml) Portugal

Reg. price: \$54.99

Sale: \$46.99

“Violets, roses, spices, and candied dark fruits emanate from the glass of the murky black/purple colored 2003 Graham Vintage Port. After four days of air, this wine’s aromatics sweetened further, displaying jammy blackberry and blueberry scents. Bold, full-bodied, and expansive, the Graham benefited the most from extensive contact with air of all the 2003s tasted for this report. This opulently jammy wine assaults the palate with powerful yet soft layers of oily, candied red fruits as well as notes of tar and hints of mocha. A highly concentrated effort, it is creamy textured, suave, and reveals an admirably long finish filled with additional layers of dark fruits intermingled with spices. Projected maturity: 2030-2055.” 95 points, Pierre Rovani, *The Wine Advocate* #161

Paolo Scavino Barolo 2001 Italy

Reg. price: \$45.99

Sale: \$39.99

“Attractive aromas of blackberries, cherries and grilled meat. Full-bodied, with big velvety tannins and a long, long, long finish. A gorgeous young wine. Scavino is a master of Barolo. Best after 2008. 1,500 cases made.” 93 points, James Suckling, *The Wine Spectator*, 10/15/05

Dow Vintage Porto 2003 (375 ml) Portugal

Reg. price: \$46.99

Sale: \$39.99

“The complex aromatics of the opaque, black-colored 2003 Dow Vintage Port display chocolate, dried oak, black cherries, blackberries, copious spices, and a myriad flowers. This fresh, backward wine offers a medium to full-bodied, deeply concentrated core of spice-laced dark fruits. Softly-textured and seductive in the mid-palate, it boasts abundant layers of candied Damson plums, blueberries, black cherries, molasses, and hints of chocolate before revealing its firm structure. Extremely youthful and primary, this exceptional effort demands patience. Projected maturity: 2025-2045+.” 94 points, Pierre Rovani, *The Wine Advocate* #161



Value Wines

Bodegas Tikalo Alba Liza Tinto 2004

Spain – Tierra de Castilla

Reg. price: \$6.99

Sale: \$5.99

This Spanish red was one of the two finalists for wine-of-the-month. Its dark black fruit flavors drive deep while showing a personality reminiscent of sweet black cherries and blackberries. Seasoned wine drinkers will welcome the fair amount of tannins here, but novices, expecting something softer, might be put off by the dry mouth-coating finish. In the end, the softer texture of the Oxford Landing GSM won it the nod.

“There are 10,000 cases of the 2004 Alba Liza Tinto, a blend of 65% Tempranillo and 35% Grenache. Its deep ruby/purple color is accompanied by pure, sweet notes of black cherries, licorice, and wild mountain berry fruit. This medium to full-bodied Tinto exhibits notions of pepper and spice along with fine purity, surprising glycerin, and plenty of heart, soul, and quality for its price. Drink it over the next 1-2 years.” 89 points, Robert Parker, *The Wine Advocate* #159

Colonia Las Liebres Bonarda 2003

Argentina - Mendoza

Reg. price: \$7.99

Sale: \$6.99

Bonarda is an obscure, very obscure, Italian grape grown in the northwest corner of the country in Piemonte and Lombardia, where it is used primarily as a blending grape in wines like Gattinara and Ghemme. This 100% Bonarda, unfinned and unfiltered, comes from the Altos Las Hormigas winery, an estate owned by a group of Italians in the wine trade, among them Marc de Grazia, one of the leading brokers and promoters of Italian wine. Altos has made some very fine Malbec bottlings over the last several years, and I am very happy with the quality of this amazing new value. The following note hits the target:

“Highly expressive aromas of black raspberries, plums, and violets are found in the nose of the 2004 Bonarda Colonia Las Liebres. Well-concentrated, this medium-bodied wine is expressive, displaying loads of plummy, floral flavors. Its finish reveals some firm tannin. Drink it over the next 3 years.” 86 points, Pierre Rovani, *The Wine Advocate* #159

Bodega J & F Lurton Mendoza Pinot Gris 2005

Argentina - Mendoza

Reg. price: \$6.99

Sale: \$5.99

Good red wines at this price come along with regularity. Value-priced whites, however, are much more elusive, which makes it easy to get excited about a dandy little wine like this. The 2004 Lurton Pinot Gris is a solid table wine that is complete, shows some complexity, and offers more personality than you might expect for the money. Unlike Tanzer, this reminds me of an entry-level Alsace Pinot Gris. Two of these are still cheaper than many of the most popular 1.5 liter bottles on the shelf...and an order of magnitude better. A flexible choice for those times when you just need a “white wine” for dinner.

“Aromas of smoke, ginger, orange and mineral dust. Supple, juicy, dry and understated, with clean, moderately intense flavors of orange, pink grapefruit and citrus pith. Has a slightly bitter, refreshing quality without being hard. More pinot grigio than pinot gris in style.” 86 points, Stephen Tanzer, *International Wine Cellar*, Nov/Dec 2005

Holiday Reds

Domaine Lafond Cotes du Rhone 2003

France

Reg. price: \$9.99

Sale: \$8.99

“A great value, the beautiful 2003 Cotes du Rhone Roc Epine offers sexy, ripe cherry, plum, and raspberry scents which soar from the glass of this medium-bodied, supple-textured red that is high on lushness, fruit, and gratification. Enjoy it over the next 1-2 years.

Readers looking for generously-constituted, rich, flavorful, impeccably pure, well-made wines that sell for a song should check out Domaine Lafond. Although they are best known for their terrific Tavel rose (which I highly recommend), the quality of their reds has risen significantly over the last 2-3 vintages.” 87 points, Robert Parker, *The Wine Advocate* #157

Crab Farm Cabernets 2002

New Zealand - Hawkes Bay

Reg. price: \$17.49

Sale: \$15.49

Crab Farm winery is located at the hub of the Hawke's Bay district on the eastern edge of New Zealand's North Island. It is so named because it was largely under tidal waters and crawling with crabs until the great earthquake of 1931 raised the land over nine feet. The present proprietor's grandfather received the land as payment of a debt. This is New Zealand's second largest wine district, with a climate not unlike that of Bordeaux. And strikingly, this wine is very reminiscent of right bank Bordeaux, especially of the wines from Bourg and Blaye. It is a blend of 45% Cabernet Sauvignon, 35% Cabernet Franc, 10% Merlot and 10% Malbec, a similar cepage as used in Bordeaux. A solid “meritage” style blend with earth and leather flavors, rich, ripe fruit, gentle wood tones, balanced and very much in control, this is a superb NZ red. (*Steve Kershner*)

Rosenblum Zinfandel Cuvee XXVIII

California

Reg. price: \$10.49

Sale: \$8.99

Zinfandel is the most versatile of all the red grapes grown in California. Pink wines, fizzy wines, light reds, medium reds, monster reds, dessert wines, all bear the imprint of this, California's signature grape. From a winery located in a dockside warehouse in Oakland, Rosenblum Cellars has established itself as one of the leading practitioners of Zinfandel winemaking in the state, so much so, in fact, that *The Wine Spectator* named two of their wines among their top 100 in 2005: Rockpile Road Zin 2003, #3, and Richard Sauret Vineyard Zin, #30 (sorry, both long gone). The house style favors bold, dense, concentrated Zins that ooze rich, slightly sweet jammy flavors. This non-vintaged Cuvee XXVIII draws on wine from the '02, '03, and '04 vintages from vineyards in Sonoma, Mendocino, and Paso Robles, and is a huge mouthful of ripe raspberry and blackberry fruit seasoned with a bit of spice. Full-bodied, straightforward and direct, it is the type of wine made for a hearty meal during our Colorado winter. Fabulous juice for less than \$10!

Holiday Reds, continued

Etienne Guigal Cote Rotie Chateau d'Ampuis 1998

France

Reg. price: \$99.99

Sale: \$84.99

This most famous and highly regarded of the northern Rhone producers brings us their Chateau-bottled Cote-Rotie, sculpted from six of their finest *terroirs*, or sites, within the Cote Blonde and Cote Brune, averaging 50 year old vines. This is rare and fine. A blend of 95% Syrah, 5% Viognier, with modern vinification in temperature controlled stainless steel, and aged in oak for 38 months. This is superb Cote-Rotie, showing spices and black fruits, plums and prunes, blackberry and delicate oak. It is powerful and dense, expressive and concentrated, a memorable bottle for the red wine lover in you. If you don't want to spend the \$250-300 necessary to buy Guigal's La Landonne or La Mouline, this is a very good way to go. Serve with fine, rich red meats, game, strong cheeses. I have a particular fondness for Osso Buco with Cote-Rotie. Very limited. Serve at cellar temperature and decant several hour before serving, or age for another 10-16 years. (*Steve Kershner*)

Alexander Vineyards Pinot Noir 2003 New Zealand – Hawkes Bay

Reg. price: \$21.99

Sale: \$18.99

This is an extraordinary Pinot Noir. It is not very typical of the style generally associated with New Zealand, where the fruit characteristics are pushed forward, the tone somewhat screechy, and finish brief. This is leaning more to Old World, with weightier, earth-enhanced flavors and a less adolescent bois-terousness.

Alexander Vineyards Pinot Noir 2003 Continued

It is grown in gravelly soils on terraces by the Ruamahanga River near Martinborough, considered to be one of that country's premier viticulture areas. It is from Dijon clones of Pinot, ages in 25% new oak. It shows rich Pinot fruit, overlain with gentle spices and hints of damp forest floor and lilac. It is pretty, lush, layered and balanced. This is a STATEMENT about Pinot Noir from New Zealand, a very handsome wine and a rare find. Very limited availability due to world-wide demand. Don't miss this if you are a fan of the most beautiful and haunting of the red wine grapes. (*Steve Kershner*)



Holiday Whites

Nicolas Catena Chardonnay 2004

Argentina - Mendoza

Reg. price: \$14.99

Sale: \$11.99

We offered this wine in our November newsletter and were lucky to secure another small allotment at the same great price, so I'm extending the offer until our supply runs out, and, as in November, **only** to our newsletter subscribers.

(This wine is not on the shelf.)

Grown in some of the highest vineyards in the world (ranging in altitude from 3000' to almost 5000'), it shows a luscious texture carrying deep complex flavors of pear, white peach, apple, citrus, and a kiss of holiday spices. Due to the moderating influence high-altitude vineyards have on wine, it shows a supple sense of lift that is often missing from new world Chardonnay. This is polished, elegant, head spinning Chardonnay that gives you the powerful flavors of California on the graceful frame of a white Burgundy. Imagine a piece of unfinished furniture and the same piece finished by a master furniture maker and you'll have an idea how it compares to other Chardonnays. A refined sense of polish marks all of the wines of Nicolas Catena. Your price is \$11.99! (If any are left, they'll go on the shelf at \$14.99.) We consider our newsletter subscribers to be special customers, and strive to bring you exceptional values like this.

Evans and Tate Chardonnay 2004

Australia – Margaret River

Reg. price: \$13.99

Sale: \$12.49

Here's another wine that recently cracked the *Wine Spectator's* 2005 Top 100 list that has long been one of my favorite Australian Chardonnay bottlings.

Evans and Tate Chardonnay 2004 Continued

Wines drawn from the vineyards of Margaret River near Perth are influenced by a maritime climate and express a sense of finesse often lacking in those from the southeastern part of the country, this 2004 Chardonnay being an apt example. Displaying a sense of lushness without being heavy, and a freshness that lifts its pear and tropical fruit flavors, it offers the slightest kiss of oak in a Chardonnay statement that would work with a cut of roast pork or a holiday turkey dinner.



Holiday Whites, continued

Messmer Scheurebe 2004

Germany - Pfalz

Reg. price: \$11.99

Sale: \$9.99

If tasted blind this could be mistaken for high quality Sauvignon Blanc, Sancerre-like is its nature. Scheurebe (shoy-ray-beh) is one of Germany's great white wine varieties, if properly grown and vinified, and here it shows scents and flavors of sage and gooseberry with fresh, electrifying crisp minerality. It is like a stepped-up version of New Zealand Sauvignon Blanc, but far less frivolous and simple than most, more nervy and more complex. Serve this with Asian cuisine or with those hard-to-get-along-with vegetable dishes that usually don't play well with wine. Scheu can handle them. BIG LITER BOTTLE gives even greater value to this crispy, dry white. *(Steve Kershner)*

Domaine Salvard Cheverny 2004

France

Reg. price: \$10.79

Sale: \$9.49

Cheverny is an appellation located in the eastern reaches of the Loire Valley and shares a border with the better-known Touraine zone. Both Sauvignon Blanc and a small bit of Chardonnay go into this wine, which comes from a 15 hectare parcel owned by the Delaille family, proprietors since 1930. While the ebullient aromas speak of Sauvignon Blanc, the Chardonnay fattens out what otherwise would be a lean frame, yielding a pretty, medium-bodied white with crisp green apple flavors, hints of dry straw, and a nicely balanced presentation. Would be a fine companion to many appetizers, goat cheese, or light white fish.

Minges Estate Riesling 2004

Germany - Pfalz

Reg. price: \$13.99

Sale: \$11.99

This is a producer whose wines we have loved for their everyday likeability, sumptuous gulp-ability and sheer value. This is lively Riesling with indiscrete sweetness hidden by plenty of fresh acidity and powdery minerality. It is juicy and brisk and a pleasure to drink, complementing a wide range of food styles and flavors. It is also in the BIG LITER FORMAT so there is even more of it to love. Great buy in quality Riesling. *(Steve Kershner)*



Sweets & Bubbles

Carlson Vineyards Colorado Cherry Wine Colorado – Grand Valley

Reg. price: \$11.49

Sale: \$9.99

In the beginning, fruit wines, like Carlson's Cherry, were staples of the fledgling Colorado wine industry. While today our in-state vintners have ambitions far beyond fruit wines, Carlson's 2004 Riesling, for instance, is of world class quality, many wineries still make mouth-watering fruit wines that truly capture the essence of our wonderful western slope fruit. Produced with cherries from the 2005 harvest, this sweetly tart wine uses Montmorency cherries that will remind you of the piquant sweetness of a bite of fresh cherry pie. This would work well with ham or as an after dinner libation in front of the fire. Try offering it to guests who find dry wines too sharp for their tastes.

Chateau Raymond-Lafon Sauternes 1996 France

Reg. price: \$65.00

Sale: \$49.99

Rich, sweet, and luscious, with ripe apricot and crème brule flavors, though lively and still thrillingly fresh, this 1996 is from our aging cellar and is ready to go. This will provide extraordinary drinking to anyone who wants relatively mature Sauternes from a great producer and from a fine vintage for the sweet whites of Bordeaux. If we were closer to the oceans I would recommend this with filet of sole in cream sauce, but sole breaks down easily when frozen or shipped. So instead drink this with the finest pate or foie gras. It is also lovely as a late dessert wine, with strong cheeses, dried fruits and delicate, not overly sweet desserts. Or as dessert itself. Great wine. Great price. Treat yourself. You deserve it. (*Steve Kershner*)

Alvear Pedro Ximinez Solera 27 Albuelo Diego

Spain – Montilla Moriles

Reg. price: \$23.99

Sale: \$20.99

Pedro Ximinez is a grape variety generally responsible for the sweeter styles of Sherry production, and accounts for as much as 70% of the vines in Montilla. Though this wine is not Sherry per se, it is produced nearby, in an area of southern Spain's Andalucia known as Montilla-Moriles, where many Sherry-styled wines are produced, though they are generally produced without the brandy fortification commonly practiced in Sherry. This is from a solera started in 1927!!! Dark, rich, warm, concentrated, sweet, almost fatty unctuousness and softness, with caramel, dried apricot, fig and golden raisin flavors. More old wood, soft acids, low astringency, controlled alcohol, this is a very exotic, interesting sticky-sweet wine of extraordinary high quality for the price. (*Steve Kershner*)

McGuigan Sparkling Shiraz South Eastern Australia

Reg. price: \$9.29

Sale: \$7.99

Warning: this wine is intended for the adventurous only!! Sparkling Shiraz is surely one of the unique wines of the world. Imagine an Australian Shiraz, which you probably have tasted dozens of times, with bubbles, gobs of fruit and a touch of sweetness. Not light on its feet, a wine like this might remind you of John Candy on ice skates: not pretty to watch, but nevertheless strangely compelling. In a world where novel wine experiences are rare, this is sure to be a conversation starter even among experienced wine drinkers. Absolute fun in a bottle!

Spiegelau Stemware - Germany

Spiegelau and Riedel are the two best-known purveyors of crystal stemware in the United States. Spiegelau was recently acquired by Riedel, and their Vino Grande line of glasses offers tremendous value in crystal stemware. Machine-blown, it compares very favorably with the Riedel Vinum series at less than half the price. Admittedly, the Riedel flaunts a touch more elegance but the Vino Grandes are sturdier and dishwasher safe. I enjoy the fulsome character of the Burgundy glass and like it for everyday red wine duty. The Chianti stem closely resembles the shape of the Vino Grande Chardonnay but carries a bit more volume, making it well-suited for use as an all-purpose white wine glass. These make wonderful presents for your wine friends or wedding gifts for young couples starting a household.

Vino Grande Crystal Burgundy Glass

Reg. price: \$7.49/stem

Sale: \$37.99 per case of six.

Case lots only!

Vino Grande Crystal Chianti Glass

Reg. price: \$7.49/stem

Sale: \$37.99 per case of six.

Case lots only!



Vino Grande Crystal Burgundy Glass



Vino Grande Crystal Chianti Glass

Chef Julie K's Corner

Here is an absolutely elegant preparation for Beef Tenderloin with a sauce tasty enough to stand alone! Pair it with the **2002 Terre Rouge Les Cotes de L'Ouest Syrah (\$13.99 sale)** from Bill Easton's Amador County winery and you will have a holiday meal that will leave your guests dazzled! The dark, silky wild berry fruit in the Cotes de L'Ouest Syrah, laced with pepper and smoky dried herbs, plays against the rich savory caramelized bacon of the sauce. Serve a Yukon Gold potato and Shiitake mushroom gratin on the side to bring out the gamey Rhone-like earthiness of the wine.

BEEF TENDERLOIN WITH ROASTED SHALLOT SAUCE

1 1/2 lbs. large shallots, halved lengthwise, peeled
4 tablespoons olive oil
6 cups beef broth
1 1/2 cups tawny Port
1 tablespoon tomato paste
2 3-lb. beef tenderloins, trimmed
2 teaspoons dried thyme
8 thick bacon slices, chopped
6 tablespoons butter
2 tablespoons flour

Heat oven to 400 degrees. Toss shallots with olive oil in a small roasting pan and season with salt and pepper. Roast until deep brown and very tender, stirring frequently.

Combine broth and port in a large saucepan and bring to a boil. Simmer until reduced to 3 1/2 cups, about 30 minutes. Whisk in tomato paste. (Shallots and broth mixture can be made 1 day ahead. Cover separately and chill).

Sprinkle beef with thyme, salt and pepper. In a large roasting pan set over medium heat, sauté bacon until golden, about 4 minutes. Transfer bacon to paper towels. Add beef to pan and brown on all sides over medium-high heat. Transfer pan to oven set at 375 degrees. Roast until meat thermometer inserted into center registers 125 degrees for medium-rare. Transfer beef to platter. Tent loosely with foil.

Spoon fat off top of pan drippings in roasting pan. Place roasting pan over high heat. Add broth mixture and bring to boil, scraping up any browned bits. Transfer to medium saucepan; bring to simmer. Mix 3 tablespoons butter and flour in small bowl to form a paste; whisk into broth mixture and simmer until sauce thickens. Whisk in 3 tablespoons butter. Stir in roasted shallots and reserved bacon. Season sauce with salt and pepper.

Cut beef into slices and spoon some sauce over. Garnish with watercress and pass remaining sauce. 12 servings.

Seasonal Beers

Here is a list of seasonal and winter holiday beers we carry, along with their size and prices. We also offer an in-house notebook with descriptions, tasting notes, and locations to help with your decision. Ask our clerks to see these tasting notes.

Bad Elf	Ridgeway Brewery	16.9oz	\$4.99
Bah Humbug	Wychwood Brewery	16.9oz	\$3.49
Big Shot	Fort Collins Brewery	1000ml	\$8.99
Celebration Ale	Sierra Nevada Brewery	6 pack	\$7.49
Christmas Ale	Anchor Brewery	6 pack	\$9.99
Christmas Ale	Breckenridge Brewery	6 pack	\$6.99
Curmudgeons Nip	Odell Brewing	4 pack	\$9.99
Ebenezer	Bridgeport Brewery	6 pack	\$5.99
Frambozen	New Belgium	6 pack	\$7.29
Isolation Ale	Odell Brewing	6 pack	\$7.29
Jingle Ale	Coopersmiths	750ml	\$4.69
Jubelale	Deschutes Brewery	6 pack	\$6.99
K-9 Cruiser	Flying Dog Brewery	6 pack	\$6.49
Killer Penguin	Boulder Brewery	22oz	\$4.99
Lump of Coal	Ridgeway Brewery	16.9oz	\$4.99
Never Summer	Boulder Brewing	6 pack	\$6.29
Old Jubilation Ale	Avery Brewery	6 pack	\$6.99
Powder Hound	Big Sky Brewery	6 pack	\$6.99
Pumpkin Ale	Buffalo Bill's	6 pack	\$6.99
Pumpkin Ale	O'Fallon Brewery	6 pack	\$7.29
Pumpkin Lager	Lakefront Brewery	6 pack	\$6.99
Punkin	Dogfish Head Brewery	4 pack	\$8.99
Samichlaus Bier	Castle Brewery	12oz	\$4.79
Santa's Butt	Ridgeway Brewery	16.9oz	\$4.99
Snow Plow	Widmer Brothers	6 pack	\$6.99
Very Bad Elf	Ridgeway Brewery	16.9oz	\$4.99
Wanderlust	Pete's Wicked	6 pack	\$5.99
Wild Dog	Flying Dog	750ml	\$9.49
Winter Classics	Sam Adams	12 pack	\$11.99
Winter Hook	Red Hook Brewery	6 pack	\$6.49
Winter Lager	Sam Adams	12 pack	\$11.99
Winter Lager	Sam Adams	6 pack	\$7.29
Winter Warlock	Bristol Brewery	6 pack	\$6.99
Winter Welcome	Samuel Smiths	18.7oz	\$3.49
Winterfest	Coors Brewing	6 pack	\$6.99
Wreck the Halls	Full Sail Brewery	22oz	\$3.79
XXX-Mas Ale	Left Hand	22oz	\$3.99

To place an order, contact us at:

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 Fort Collins, CO 80524
 970-221-2428
wine@sml-uncorked.com

