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CHEF OF THE MONTH



CHEF CESAR VAZQUEZ

For Cesar Vazquez, working in one of the most acclaimed restaurants in Aspen is a dream come true. Cesar came to the United States over fourteen years ago at the invitation of his brother, who already worked in Aspen as a chef. Over the years, Vazquez has built a reputation as an accomplished, respected, up-and-coming chef. At the iconic French-American bistro where he works, he is trusted with creating specials, and is known for perfecting the consistency and overall quality and presentation of the cuisine.

Cesar was unable to attend culinary school, so he began acquiring practical experience. Eventually, due to his amazing work ethic and passion for cooking, he earned the trust of the executive chef/owner. Cesar is now in charge of the whole kitchen, making sure every menu item is perfect. He has great relationships with local farmers, allowing for fresh ingredients in each dish. One of his favorite pastimes is hunting for chanterelle and porcini

mushrooms. He incorporates his foraged mushrooms into one of his popular pasta dishes, which also happens to be his favorite on the menu.

Cesar is constantly learning about all aspects of his restaurant, including the 100-page wine list. After dinner service, Cesar sits down to enjoy the pasta or rack of lamb with a Bordeaux from St-Emilion such as Clos l'Oratoire, or even Chappellet Mountain Cuvee. Another favorite for Cesar is Pol Roget Champagne paired with caviar.

Ultimately, Cesar would love to have his own restaurant with French and Italian cuisine, but for now he is happy creating fabulous classic recipes and putting his own signature twist on them. He is fortunate to have several family members in and around Aspen, so they can benefit from his passion for cooking. When he is not working, Cesar loves to snowboard, bike, hike, fish, camp and eat sushi. ■



SOUTHERN GLAZER'S WINE AND SPIRITS

SOMMELIER OF THE MONTH



MATHEW JANSEN

Sommelier of the Month Mathew Jansen grew up in a family restaurant business. With a wine list consisting of Burgundies, Barolos, Northern Rhone selections and, of course Champagne, you can see the lights turn on as he reminisces of those old days. “When I was 8 years old, I drank champagne at my sister’s wedding,” he says. “We had wine at the dinner table every night. Water was added to my glass, of course, but as I got older it got less. I knew early on what I liked and what I didn’t like.”

Every fall, Jansen travelled to Italy, mostly Piedmont, and worked at vineyards, where he learned every aspect of wine-making. At the end of each day working on the farms, Jansen visited the markets and learned how to cook. “Unless I knew how

to cook from scratch and how to harvest a grape, basically all aspects of wine making,” he says, “I wouldn’t know how to truly run a restaurant or be able to become the sommelier I wanted to become.”

Regarding his goals as a sommelier, Jansen says that education is most important. “I love talking and teaching wine,” he explains. “I was fortunate enough to live and breathe it firsthand, and I want to be able to share my experiences with anyone that wants to learn and listen.”

On winter menus, Jansen likes to feature a more savory, deep Bourgogne, and suggests food and wine pairings with Amarones and Barolos. ■



SOUTHERN GLAZER'S WINE AND SPIRITS

INDUSTRY

**NEW PLANET FOUNDER RETIRES;
NEW PRESIDENT NAMED**



New Planet president Phil Guana

Pedro Gonzalez, who founded New Planet, a Boulder-based brewery producing gluten-free beers following his celiac diagnosis, retired in October. Phil Guana has now assumed the role of the company's president, with the goal of expanding production and increasing the brewery's national footprint.

"We are looking to streamline the process and increase selections as time goes on," Guana says. "But in the immediate future, we are looking to expand the brand into new markets and give more customers access to New Planet Beer in new states." New Planet currently sells two beers: a blonde ale and a pale ale.

**LEFT HAND BREWING COMPANY
ANNOUNCES NEW TAPROOM IN
DENVER**

Left Hand RiNo Drinks & Eats opened to the public on November 16 in Denver's RiNo neighborhood, adjacent to The Mission Ballroom, at 4180 Wynkoop Street. "We have wanted to plant our flag in Denver for some time, and it's exciting to be part of a growing entertainment dis-



The interior of Left Hand's new Denver location

trict in the heart of Denver's River North neighborhood," says Eric Wallace, the president and founder of Left Hand Brewing Company.

The new location offers pre- and post-show food and beverage options for guests of The Mission Ballroom with a menu featuring Neapolitan pizza and eclectic dishes drawing from Asian, Italian, and Latin influences. Left Hand RiNoDrinks & Eats will be open seven days a week, with a full bar that includes Left Hand beers.

**MULTI-YEAR FINANCE
AGREEMENT ENSURES GROWTH
OF SWEETENS COVE**

Advanced Spirits has announced the closing of a multi-year finance deal with Sweetens Cove Spirits Company, partly owned by former Broncos quarterback Peyton Manning. The agreement outlines funding for bourbon production and procurement for Sweetens Cove to ensure long-term growth and stability of its premium product pipeline.



Sweetens Cove
Tennessee whiskey

"The rapid growth and success since their launch is truly impressive, and we are excited to support such a promising company," says Rob Arnold, the president of Advanced Spirits.

Sweetens Cove Tennessee Bourbon was called "the number one celebrity spirit in the world" by Esquire magazine. In 2022, the brand released a new, all-access expression called Sweetens Cove Tennessee, which is a marriage of Kentucky and Tennessee bourbons that are then finished with toasted sugar maple wood.

**MONTANYA DISTILLERS OPENS NEW
DISTILLERY IN CRESTED BUTTE**



A new still in Montanya's new distillery

Promising an increase in the production of rums it is known for, Montanya Distillers opened a new, 4,375-square-foot distillery in October that is 10 minutes from the previous distillery and tasting room. "We are all extremely excited that our new distillery is fully operational and looking forward to the increased production it will bring," says communications coordinator Kristin Fitzgerald.

Equipment upgrades and increased efficiency measures are projected to double production. New equipment includes a 500-gallon custom copper pot still, a new low-pressure steam boiler, a 1,200-gallon wash tank equipped with an agitator, four 500-gallon open-top fermentation tanks, a 10-ton closed-loop chiller, several on-demand hot water boilers, and a compressed air system.

**TALON WINERY CONSOLIDATES
OPERATIONS TO ONE LOCATION**



Due to the non-renewal of a lease, Talon Winery will relocate to a space currently operated by its sister business Meadery

**THIS IS YOUR
DIAMOND MOMENT**

NEW
FRANCIS
COPPOLA
DIAMOND COLLECTION
Prosecco



of the Rockies, located at 3701 G Road in Palisade. The move will bring all of the winery's operations under one roof. "This move will help us deliver a more elevated, intimate, and authentic experience in delivering our brands," says general manager James Ferguson. "We will be able to expose more guests toward elevated and behind-the-scenes tours, and focus more on food and wine pairings and insight."

The move is estimated to be completed by December 24, with renovations to the final location by January. Talon will remain open during the transition. "We are looking forward to this next chapter and can't wait for our friends to see this fresh new look that we will be offering," Ferguson adds.

WINE

CARLSON VINEYARDS RACKS UP IMPRESSIVE WINS AT GOVERNOR'S CUP

In August, a panel of 19 sommeliers, wine writers, Masters of Wine, and wine professionals gathered at Metropolitan State University of Denver's Hospitality Learning Center to judge local wines for the annual Governor's Cup competition. In all, 279 wines from 38 Colorado winemakers were evaluated, with Carlson Vineyards earning a number of awards, including a double gold for Sweet Baby White 2021.

Carlson's other wins include silver medals for the Gewürztraminer 2021, 365 White, Tree Ripe White, 365 Red, and Sweet Baby Red 2021. Carlson also earned bronze medals for Blaufränkisch Exodus 2020, Lemburger Tyrannosaurus Red 2020, The Wren Quinn Project, Full Curl 2020, Riesling White Light, and Riesling Off-Dry 2021. Several of the winemakers were featured at Colorado Uncorked, a public tasting event held at History Colorado Center.



Carlson Vineyards' double gold-winning white wine

SPIRITS

NEW WHISKEY FROM LAWS COMBINES BARRELS OF VARYING AGES

The latest expression in the Laws Whiskey House Origins Series is called Intention, and combines a group of barrels ranging from three to 10 years old. Common to all of the barrels is Laws' flagship Four Grain straight bourbon made with 60 percent heritage corn, 20 percent heirloom wheat, 10 percent heirloom rye, and 10 percent heirloom malted barley. Each of the various barrels contributes flavor, featuring the younger barrels' brighter grain and fruit notes complemented by the older barrels' richer character and flavors.

"This is the first time we created a whiskey made from barrels of dramatically different ages," explains founder Alan Laws. "Intention shows how versatile our four-grain mash bill is, especially when explored across a range of barrel ages."



Intention spans a range of aged whiskeys

GOLDEN MOON'S NEW SINGLE-CASK WHISKEY TO BENEFIT VETERANS

One barrel of Golden Moon Distillery's award-winning Colorado single malt has been turned into the 92-proof Golden Moon Colorado Single Malt Veteran's Cask No. 1, a 300-bottle limited release. Proceeds from the single malt will be donated to the Warriors and Quiet Waters Foundation, a nonprofit organization that guides post-9/11 combat veterans and their loved ones to thrive and find peace, meaning, and purpose through fly fishing and other inspirational activities in nature.

Golden Moon Colorado single malt whiskeys are distilled from 100 percent locally grown barley and malted in Golden, and are produced using water from the



Veteran's Cask No. 1 will retail for about \$89.00

Clear Creek and Montezuma watersheds. "This whiskey has a nice sweetness with warm notes of malt and earth," says master distiller Stephen Gould.

BEER

SKA BREWING COMPANY CONTINUES STOUT EXPERIMENTATION WITH HOLIDAY BEER



Peppermint Bark Stout is available in four-packs

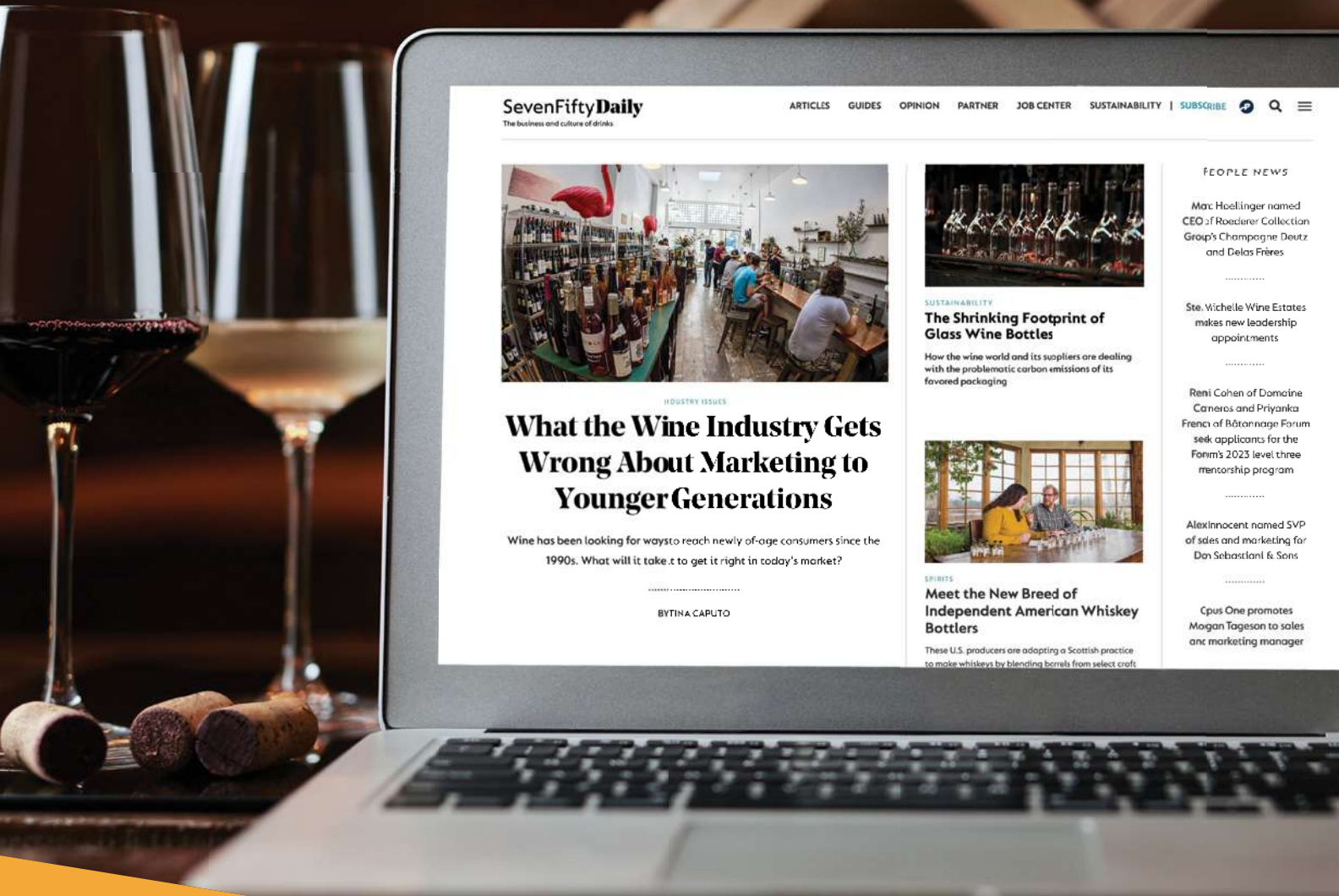
A new release from Ska Brewing Company marks a decade of the brewery's forays into stout beer production. Peppermint Bark Stout, available now in limited quantities, plays with peppermint bark, which is a combination of two seasonal favorites: chocolate and candy canes. Additional holiday flavor comes from chocolate-forward malts, balanced with cocoa nibs and a hint of mint. The addition of lactose makes for a creamy, smooth finish.

"The chocolate and candy cane combination goes back as long as most of us can remember," says Ska Brewing co-founder and CEO Dave Thibodeau. "Doing R&D for this holiday ale brought home much nostalgia." Peppermint Bark Stout will be available exclusively in Colorado in cans that include a QR code linked to a playlist of Thibodeau's favorite holiday jingles.

UPSLOPE'S POPULAR IPA ADDED TO YEAR-ROUND LINEUP

In early 2022, Upslope introduced West Coast IPA (6.5% ABV) as part of its limited-release seasonal series. Its version of this classic style became a fan favorite, and is now the newest addition to the Boulder-based brewery's year-round offerings. West Coast Style IPA boasts citrus and pine flavors that dance with bright tropi-

DELIVERING INDUSTRY INSIGHTS TO YOU



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SevenFifty Daily is an award-winning digital magazine and the sister publication to **Beverage Analyst**. Each week, **SevenFifty Daily** offers exclusive coverage of the issues facing the industry, new insights and innovations, and profiles of the people, places, and traditions beyond the bottle.

Read more at daily.sevenfifty.com



SevenFiftyDaily
The business and culture of drinks

SevenFifty Daily is a Provi publication.

cal fruit character and finishes dry with firm bitterness.

“It’s got everything I’m looking for in a hoppy beer: punchy, aromatic hop character with a dry finish and enough bitterness to bring you back for another sip,” says head brewer Alex Meyer. “We knew it had to be available year-round.”



West Coast IPA will be available in kegs and six-packs of 12-oz cans

‘BAPTIST SEASON’ BRINGS SIX EPIC BREWING CO. BEERS TO COLORADO

Each fall, Epic Brewing Co. focuses on the final blending and packaging of the brewery’s highly anticipated annual release of Big Bad Baptist and its variants. With six stouts in the series launching simultaneously, this time of year is dubbed ‘Baptist Season.’ “Considering almost a dozen different variants, we finally settled on six that we are proud to release this year,” says sales manager Nate Levi. “Three of them are new bold twists on beloved favorites while others are totally new varieties.”

The Bad Baptist variants this year are: Breakfast Baptist, Toasted Coconut, Ginger Bread, Rum Barrel Aged, Orange Stick, and Barrel Strength. All are available now in Colorado through Elite Brands of Colorado.



One of the six Bad Baptist variants from Epic

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COLORADO LIQUOR ENFORCEMENT DIVISION

OCTOBER 2022 VIOLATIONS

STATE LICENSING AUTHORITY | ORDERS

7-Eleven #35600A | Colorado Springs

- Sale to Minor
- 7 days suspension, 3 days served, 4 days held in abeyance for a period of one year

7-Eleven #36714B | Colorado Springs

- Sale to Minor
- 7 days suspension, 3 days served, 4 days held in abeyance for a period of one year
- \$500.00 paid in lieu of active suspension

7-Eleven #39731A | Littleton

- Sale to Minor
- 7 days suspension, 3 days served, 4 days held in abeyance for a period of one year
- \$500.00 paid in lieu of active suspension

10th Street Liquor | Greeley

- Sale to Minor
- 7 days suspension, 3 days served, 4 days held in abeyance for a period of one year
- \$747.79 paid in lieu of active suspension

777 Liquors | Lakewood

- Sale to Minor
- 7 days suspension, 3 days served, 4 days held in abeyance for a period of one year
- \$1,404.38 paid in lieu of active suspension

Beaver Liquors | Avon

- Sale to Minor
- 7 days suspension, 3 days served, 4 days held in abeyance for a period of one year
- \$5,000.00 paid in lieu of active suspension

Circle K #2741167 | Littleton

- Sale to Minor
- 7 days suspension, 3 days served, 4 days held in abeyance for a period of one year

Clear Creek Discount Liquors | Idaho Springs

- Sale to Minor
- 7 days suspension, 3 days served, 4 days held in abeyance for a period of one year
- \$3,137.77 paid in lieu of active suspension

G&R Liquor | Colorado Springs

- Sale to Minor
- 7 days suspension, 3 days served, 4 days held in abeyance for a period of one year
- \$1,335.89 paid in lieu of active suspension

Loaf 'N Jug #7 | Parker

- Sale to Minor
- 7 days suspension, 3 days served, 4 days held in abeyance for a period of one year
- \$500.00 paid in lieu of active suspension

Manitou Liquors | Manitou Springs

- Sale to Minor
- 7 days suspension, 3 days served, 4 days held in abeyance for a period of one year
- \$981.25 paid in lieu of active suspension

MK Liquors | Kiowa

- Sale to Minor
- 7 days suspension, 3 days served, 4 days held in abeyance for a period of one year
- \$942.53 paid in lieu of active suspension

Mountair Liquors | Lakewood

- Sale to Minor
- 7 days suspension, 3 days served, 4 days held in abeyance for a period of one year
- \$1,593.07 paid in lieu of active suspension

Pilot Travel Center #1110 | Monument

- Sale to Minor
- 7 days suspension, 3 days served, 4 days held in abeyance for a period of one year
- \$500.00 paid in lieu of active suspension

Springs Liquor Outlet | Colorado Springs

- Sale to Minor, Second
- 14 days suspension, 7 days served, 7 days held in abeyance for a period of one year
- 4 days held in abeyance from previous violation imposed
- \$18,609.64 paid in lieu of active suspension

Zanzibar Billiards Club | Denver

- Sale to Minor
- 7 days suspension, 3 days served, 4 days held in abeyance for a period of one year
- \$1,732.00 paid in lieu of active suspension