

***Bacchus E-Lines***  
***May 2002***

This month marks the beginning of many summer traditions: the end of the school year, graduations, and weddings. Father's Day is less than a month away. New product information and specials in this issue are great gift ideas.

We will be **closed Memorial Day, May 27.**

**New Products**

**Grape Presses**

#25 Grape Press – 10" x 14"; 50 lbs. capacity crushed.

#30 Grape Press – 12" x 16"; 80 lbs. capacity crushed.

**Vinland Wine Racks**

These upscale wine racks are constructed of solid, natural pine finished with an oil based stain. These wine racks stack and accept a shelf insert of added versatility and gives a finished look. The racks are free standing and assembly is complete in two steps and all you need is a screwdriver.

**28 bottle rack** – 7 x 4 (26" x 10.5" x 18"). - A new addition to the following popular line of wine racks.

**42 bottle rack** – 7 x 6 (26" x 10.5" x 27").

**120 bottle rack** – 12 x 10 (26" x 10.5" x 24").

**Shelf Insert** -

**Deluxe Italian Floor Corker** with brass crimping jaws. Will accommodate magnums.

Regular price \$95.50 **Introductory Special**

**Laboratory Thermometer** 12", range 0 – 220 F.

**Universal Carboy Bung** – drilled, fits 2.8, 3, 5, 6, and 6.5 gallon carboys.

**Sarsaparilla, Indian** improves mouth feel and head retention. 2 oz.

**Hop Pellets: Challenger, Northdown, and Amarillo** (limited supply) 1 oz.

**Zymico Products** Quick and easy cooler, keg and kettle conversions.

**Bazooka Screen** -12" stainless screen with ½" NPT stainless fitting.

**Bazooka T Screen** - Stainless screen with ½" copper T fitting.

**Weld-B-Gone Deluxe+** - Stainless bulkhead, stainless valve and stainless barb for kettle.

**Kewler Kitz Basic+** - Stainless bulkhead, bronze valve, brass valve for cooler.

**John Bull Premium London Porter**, 4 lb.

**John Bull Premium India Pale Ale**, 4 lb.

**Belgian Braggot** is the newest addition to your popular Bacchus Batches. The aromatic qualities of Orange peel and Corriander mingle with the light Banana esters produced by the Abbey yeast to create a wonderfully complex and tantalizing introduction to this reddish-orange beer. Honey adds a touch of sweetness and combined with the Belgain candi sugar kicks up the alcohol another notch. The Belgian Braggot will give you something to brag about to your beer drinking buddies.

### **Back in Stock**

**Grape Pomace**, Merlot, 8 oz. Add 8 ounces per 5 gallons of concentrate wine in the primary to deepen color and add natural tannins.

**Magnum Whole Hops** 1 oz.

### **Sizzlin' Specials**

The hazy, hot and humid days of summer are just around the corner. These thirst quenchers will be just the thing to cool you off in the mid summer heat. Sale prices valid through June 29 while supply lasts. Sorry no rain checks or back orders.

**Australian Murray River Reserve** from the Brew King International Series is a full-flavoured and intense white from the Murray River wine region on the Victoria-New South Wales border. Herbaceous bouquets and ripe, tropical fruit flavours come through this blend of Sauvignon Blanc, Colombard and Muscat varieties. Crisp and dry, with refreshing acidity and a light hint of oak. Perfect with seafood or Asian cuisine. Regular price

Brew King's Harbour Mist and Island Mist wine kits add a splash of natural fruit flavours to selected premium varietal wines for a light alcohol drink that is to be served brilliantly chilled. The result is delightfully refreshing.

**Harbour Mist Peach Apricot Chardonnay** Delicious peach and apricot flavours are blended with the world's most popular white wine variety for a thirst quenching delight. Chardonnay quietly contributes a subtle dryness and perfectly balanced acidity, with hints of its own fruit flavours. Regular price

**Brew King Selection Valpolicella** So you still want the reds for summer. Valpolicella is an Italian style wine with a delicate bouquet and a rich texture. Ruby red in color. Fragrant and fruity. The addition of toasted oak enhances the aroma. Regular price

### **Close Out Specials**

**Selection Speciale Millennium Sparkling Wine** A fantactic bubbly made from a blend of quality California grape varietals, Mellennium produces an off-dry sparkling wine with a fruity bouquet and taste, and a crisp finish. Its warm deep gold colour matches that of the finest old cuvees. Full bodied and bursting with fruity aromas, this sparkling wine displays a wonderful balance of fruit and acidity. Produces 3 gallons. Regular price

## **Mahogany Coast Wheat Beer Kit, 4 lb.**

### **John Bull Merges 3.5 lb. and 4 lb. Kits**

The producers of John Bull Malt Extracts have decided to streamline their canned kit selection. They are eliminating the 3.5 lb. size and offering only 4 lb. beer kits. They are phasing out some of the slower moving varieties and introducing a couple of hot, new kits. In addition to the 4 lb. Premium Irish Stout and Premium Wheat which we now stock, the following varieties will be replaced with 4 lb. Premium kits: American Beer, English Ale, Lager, Pilsner and Brown Ale. John Bull is completely phasing out American Lite, Australian Beer, Canadian Beer, Pils Lager and Stout kits.

### **3.5 lb. John Bull Beer Kits**

**American Beer**  
**Lager**

**Australian Beer**  
**Pils Lager**

**Canadian Beer**  
**Stout**

**English Ale**

### **Tips & Tidbits**

#### **Aging and Bottling Wines made from Selection Kits**

Selection Series and International Series kits bottled according to the instructions at Stage 4, Step 3 in 14-21 days which will not be bottle aged longer than 6 months have sufficient metabisulphite. If you plan to bulk age or bottle your wine, additional metabisulphite will be required. To age wine in the bottle longer than 6 months when bottling at the 14-21 day schedule of Stage 4, Step 3, dissolve ¼ teaspoon of Potassium Metabisulphite or 3-4 crushed Potassium Campden Tablets in ½ cup warm water and stir into the 6 gallons of wine. The proceed with bottling in Stage 4, Step 4.

If you plan to bulk age and bottle age, two additional metabisulphite additions will be required. At the beginning of the bulk aging process, rack the wine into a clean, sanitised carboy, dissolve 1/8 teaspoon potassium metabisulphite or 2-3 crushed Potassium Campden Tablets in warm water, stir into the wine and top up to within 2-3 inches of the top of the carboy. Attached a fermentation lock half filled with sulphite solution. At bottling time repeat the same metabisulphite addition and proceed with bottling.

Have a safe Memorial Day.