

Bacchus E-Lines

November 2008

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The leaves are turning, the weather is cool and beautiful and the holiday season is quickly approaching. Think about creating a gift basket of your very own beer, wine, mead, cider or cheese. There's time to make delicious cheese, ales, quick wines and liquor to include in your gift basket. Winexpert Limited Edition order information, new products, *free* offers, the importance of fermentation temperature, Wyeast Private Collection strains, and more are included in this newsletter. Read on for the details.

We will be closed Thanksgiving Day, Thursday, November 27th and open regular hours Friday, November 28 and Saturday, November 29. We'd like to take this opportunity to wish you and your family a very Happy Thanksgiving.

New Products

Brewer's Gold Hop Pellets

Brewer's Gold is a sibling of Bullion developed in 1934 with a black current, fruity, spicy aroma. Although it is a dual purpose hop, it is generally used as a bittering hop which can be substituted for Bullion, Northdown, Northern Brewer, and Galena.

Winexpert Original Series

Shiraz/Zinfandel

This is a deep red wine with Shiraz giving notes of ripe blackberries, plum, and blueberry while Zinfandel shows off raspberry, anise and a peppery spice note blending into a long finish of vanilla and toast. It is best matched with full-flavored meats, sausages and smoked or cured meat. **\$126.45**

Winexpert International Series Chilean Carmenere



The Chelan Carmenere is a deep crimson, with dark cherry aroma, red fruits and berry notes running to a smokey, spicy finish with

notes of dark chocolate and tobacco. With medium body and moderate tannins, Carmenere drinks well young and improves with age. Drink it with grilled beef, pizza, or (best of all!) dark chocolate. **\$129.60**

Free Kronenbourg Mug with the Purchase of Porter Van-Coffee

We're introducing a new Bacchus Batch to our popular line of recipes developed by the Bacchus & Barleycorn staff this month. Try **Porter Van-Coffee** in the month of November and receive a *free* ceramic Kronenbourg mug with your purchase while supply lasts.

Porter Van-Coffee – Available beginning November 10

Why can't beer be a breakfast beverage? Many people drink coffee with breakfast but few drink beer. We've added coffee into this beer to see if we can change people's breakfast beverage habits. To make it a bit more enticing we've added a hint of vanilla so now it's acceptable to have a beer with all your meals. This robust porter is a must for your holiday celebrations but great any time.

Product Review

Vinland Wine Racks

These upscale wine racks are constructed of solid, natural pine and poplar. The racks are free standing and will hold one liter, quart liter and champagne bottles. Only a screw driver is needed for assembly.

120 Bottle Vinland Wine Rack

12 bottles wide x 10 rows high, (44½ x 10½ x 45) **\$129.05**

42 Bottle Vinland Wine Rack

7 bottles wide x 6 rows high, (26 x 10½ x 27) **\$74.75**

Free Vineland Bottle Bag with the purchase of a 120 Bottle Vinland Wine Rack



This sturdy wine bottle tote is made waterproofed canvas with polypropylene webbed carrying straps.

Free with the purchase of a 120 bottle Vinland Wine Rack while supply lasts.

Great American Beer Festival Kudos

More than 127 judges labored for three days to evaluate 2,902 beers and pick the best entries and top breweries for this year's Great American Beer Festival. A total of 222 medals were awarded in 75 beer style categories. Congratulations to the following Kansas and Missouri breweries and brewpubs for their outstanding showing:

Gold:

Boulevard Brewing Co., Kansas City, MO, Unfiltered Wheat Beer (Session Beers)
Gella's Diner and Liquid Bread Brewing Co, Hays, KS, Oatmeal Stout

Bronze:

Boulevard Brewing Co., Kansas City, MO, 6th Glass (Belgian-Style Abbey Ale)
Gella's Diner and Liquid Bread Brewing Co, Hays, KS, American Wheat

Springfield Brewing Co, Springfield, MO, Mueller Hefeweizen

10th Annual Wine Classic

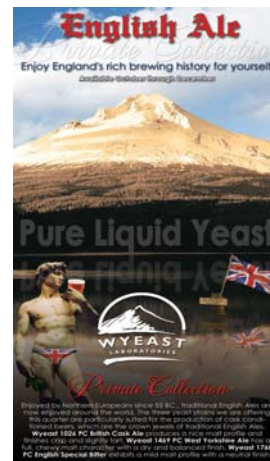


Search your cellar for your very best wines and meads. The Greater Kansas City Cellarmasters' amateur wine and mead competition is

November 21 & 22. The entry fee is only \$6 per wine or \$1 per label entry. Entries must be received at Bacchus & Barleycorn by November 8. Judges and stewards are needed. The Awards Celebration will follow judging on November 22. Advanced dinner registration is required. Complete information will be available at: <http://www.cellarmasters.org>

Winexpert Seasonal Release Spanish Rose' – Get yours while they last!

Based on a blend of boldly fruity Spanish Tempranillo and crisp white varietals, Spanish Rose' is luscious, medium bodied and refreshingly dry. It is a perfect complement to fish, poultry and pork. Make one to enjoy at your Thanksgiving feast. Sweetness: Dry
Body: Medium-Light
Limited availability. Once they are gone, they are gone. **\$124.00**



Wyeast Private Collection Ye Olde English Ale - Available October - December

As far back as 55BC, Northern Europeans were enjoying ale as an integral part of their diet, and as a significant source of commerce. When

hops were introduced in the 15th century, the hopped ale was called beer. The popularity of beer continued to increase, and beer became a mainstay of the European's diet and economy.

Today, traditional English Ales are enjoyed around the world. The three yeast strains we are offering this quarter are particularly suited for the production of cask conditioned beers, which are the crown jewels of traditional English Ales.

British Cask Ale 1026 PC yeast produces a nice malt profile but finishes crisp and slightly tart. Wyeast 1469 PC West Yorkshire Ale will give you a full chewy malt flavor with a dry and balanced finish. Finally Wyeast 1768 PC English Special Bitter exhibits a mild malt profile with a neutral finish.

Wyeast 1026 PC British Cask Ale

A great yeast choice for any cask conditioned British Ale and one that is especially well suited for IPA's and Australian ales. Produces a nice malt profile but finishes crisp and slightly tart. British Cask Ale is a low to moderate fruit ester producer that clears well without filtration.

Alcohol Tolerance: Approximately 9% ABV

Flocculation: medium/high.

Apparent attenuation: 74-77%.

Temp Range: 63-72° F (17-22° C)

Wyeast 1469PC West Yorkshire Ale

This strain produces ales with a full chewy malt flavor and character, but finishes dry, producing famously balanced beers. Expect moderate nutty and stone-fruit esters. Best used for production of cask-conditioned bitters, ESB and mild ales. West Yorkshire Ale is reliably flocculent, producing bright beer without filtration.

Alcohol Tolerance: Approximately 9% ABV

Flocculation: high

Apparent attenuation: 67-71%.

Temp Range: 64-72° F (18-22° C)

Wyeast 1768PC English Special Bitter

This is a great yeast for malt predominate ales. Produces light fruit and ethanol aromas along with soft, nutty flavors. English Special Bitter exhibits a mild malt profile with a neutral finish. Bright beers are easily achieved without any filtration.

Alcohol Tolerance: Approximately 9% ABV

Flocculation: high

Apparent attenuation: 68-72%.

Temp range: 64-72° F (18-22° C)

Tips & Tidbits

The Importance of Fermentation

Temperature



Temperature plays a critical role in fermentation. Yeast needs to be warm enough to be healthy, but too warm will stress the yeast. Too cool and the yeast will be sluggish and sleepy. As temperature increases, fermentation rate accelerates. With increased fermentation rate, more aromatic compounds are produced because the metabolic intermediates are excreted from the yeast cells just like people getting sweaty and stinky during vigorous exercise.

Fruity is the most common aroma associated with warm fermentation. This includes aromas reminiscent of banana, pineapple and pear which belong to a class referred to as esters. Some esters, like ethyl acetate, smell like solvent or nail polish remover.

Active fermentation does generate an appreciable amount of heat. When the fermentation temperature gets too hot, desirable fruit, malt and/or hop aromatics

will be blown off and the yeast can become stressed. Heat-stressed yeast can produce elevated levels of hydrogen sulfide and they can even die off due to an increased permeability of the cell wall to alcohol which is toxic to the yeast. Warm fermentation also increases the production of higher alcohols. This class of compounds is known for their spicy, vinous aroma and propensity to cause headaches.

Fermentations which are too cool are equally problematic. When too cool most yeast strains will become sluggish and some will even shut down completely as they flocculate to the bottom of the fermenter and take a nap. Cold fermentation, while good for preserving aromatic properties in white wines are not beneficial for red wines just as cold fermentation and aging creates the clean crisp properties characteristic of lagers and are not generally recommended for ales. At cooler fermentation temperatures yeast will work more slowly increasing the fermentation time.

Each yeast strain is unique in its ideal temperature range. It's a good idea to check

the recommendation of the manufacturer for ideal fermentation temperature range for the yeast you choose. Wyeast Beer and Wine product guides (available upon request at no charge) provide this information as well as characteristics, flocculation, attenuation, and more. Most yeast strains are happiest in the 60-80 degree F range. Temperatures much below the ideal range will contribute to fermentation slowdown and eventually a stuck fermentation.

Proper fermentation temperature is important to ensure a healthy complete fermentation.

Winexpert Event Review



The Winexpert Limited Edition event and tasting on October 21 was a resounding success. Attendees had the opportunity to preview the upcoming Winexpert Limited Edition wines while socializing with fellow home winemakers. Tim Vandergrift's presentation was both informative and entertaining. Thank you to all who participated.

Selection Limited Edition

We are pleased to announce the Selection Limited Edition varieties which will be available January through April 2009. These five outstanding wines are available on a pre-order only basis. Winexpert's Limited Editions have won numerous awards and continue to be a highly sought-after offering. These 16-liter kits come complete with additives and instructions and include a package of 30 labels inside the box. Here's how the program works: from January to April, Winexpert releases the Limited Edition kits and they are only available for that one month. Due to the popularity of these wines and restricted availability, sales must be made on a reservation basis. The program has sold out the last several years, so we highly recommend ordering the kits whether or not your customers preorder them. The Selection Limited Edition Series provides a unique product that is only available for a short time, so get the word out and start taking orders today. Fill out the form at the bottom of this sheet and return it to Bacchus & Barleycorn by mail (6633 Nieman Rd, Shawnee, KS 66203), fax (913 962 0008) or e-mail (limitededition@bacchus-barleycorn.com) by close of business, that's 6:00, Tuesday, December 9, 2008. Orders received after the deadline will be placed on a waiting list and filled on a first come, first served basis.

January - New Zealand Merlot

The Region: Located on the country's most easterly tip and closest to the international dateline,

Gisborne boasts the world's most easterly vineyards and the first vines to see the sun each day. The region receives high sunshine hours on coastal plains that are sheltered from the west by a range of mountains. Well-drained alluvial loams over sandy or volcanic subsoils help moderate fertility, and produce grapes of intense character and aroma.

The Wine: Dry and medium bodied with a soft, supple fruity palate of boysenberry, plums, redcurrant and ripe black cherries, this Merlot has a wonderful spicy aroma, accentuated with light warm oak and a rich, round mouthfeel, leading to a long, elegant finish.

The Food: This Merlot is an excellent choice to pair with poultry, grilled meats and especially rare prime rib. Other foods, such as tomato-based pasta sauces or lamb chops also complement the tannins in this wine.

With its initial palate of soft, moderate tannins and bright fruit, it's tempting to drink this Merlot immediately, to savour the rich, concentrated plummy flavours. However, the tiers of red currant, raspberry and black cherry notes won't show until six months and they'll eventually evolve into a deeply flavoured and majestic wine, building in depth for two to four more years of age, and holding for several more, gaining a lithe character of melded fruit and lushness from the soft tannins.

Sweetness Code: 0 (Dry)

January - New Zealand Gewürztraminer

The Region: When the first Marlborough vines were planted in 1973 few people predicted that the region would become New Zealand's largest and best known winegrowing area in little more than 20 years. Abundant sunshine, cool nights and a long growing season helps to build and maintain the vibrant fruit flavours for which Marlborough is now famous.

The Wine: The 2008 Limited Edition Gewürztraminer grapes came from the internationally renowned Allan Scott Wines and Estates. An early harvest protected the grapes from the extreme heat of the Marlborough summer allowing them to develop the intense aromatic spiciness typical of this variety, named from the German word for 'perfumed', Gewürz. The berries range in colour from amber-gold to rose to purple-tinged, and produce a gently golden-coloured wine, unmistakable in its heady, aromatic intensity, with a pungent fragrance of lychee, tropical fruit and rose petals. Its flavours are ample, lusciously fruity and spicy rather than complex.

The Food: The sweetness of Gewürztraminer draws out strong fruit characteristics and has good acidity to stand up to spicy food such as Thai or Szechuan cuisine, strong cheeses and fresh fruits. It also does well with more savoury dishes like herbed grilled chicken and barbecued salmon. The intense purity of the fruit character will be apparent immediately in this rich wine, and the hint of sweetness that balances it makes it a tempting sipper right away, but the deeper floral characters of rose petal and lychee will become much more apparent after six months to a year.

Sweetness Code: 1 (Off-dry)

February - South African Cabernet Sauvignon

The Region: North of Cape town, Swartland is one of the newest growing regions in South Africa. Swartland vines are dry-farmed and trained as bushvines. Without irrigation the grapes pick up all their character from local conditions, strongly focusing the effects of regional terroir. Bushvine training reduces vigour and moderates the intense heat of the South African sun, giving the grapes time to mature slowly and fully.

The Wine: Cabernet from this region is dense, heavy and concentrated with deep blackberry notes, pepper spiciness, delicate mint and herbal aromas, along with abundant tannins that blend wonderfully with many different cuisines.

The Food: Grilled steaks, roasts and other hearty meat-based dishes which can balance the robust character—but try it with dark chocolate for an astonishing taste sensation. Typical of South African Cabernet, the bold, densely layered tannins will dominate for the first six months, overshadowing the blackcurrant and blackberry aromas. After this the herbal/mint character will begin to emerge, and will evolve into a deeply complex red wine, with dark cherry and cedar notes. With a year (or more)

of ageing, the peppery character of the grapes will emerge, counterpointing the concentration and power of the wine, and it will continue to improve for three years—or even longer.

Sweetness Code: 0 (Dry)

March - Alsatian Riesling

The Region: Nestled between Switzerland, France and Germany, Alsace has a complex history, but can always count on being rooted in excellent food and wine. It has a semi-continental climate with cold and dry winters and hot summers, with little rain because of the rain shadow of the Vosges mountains in the west. This ideal climate makes for some of the most impressive and powerful white wines in the world.

The Wine: Alsatian Riesling has a finesse and a bracing vividness that most wines can't match. Medium bodied, crisp and steely, it has coy aromas of white fruits, juicy apple and the perfume of May blossoms. Wonderfully drinkable, it shows an amazing depth of flavour with minerals, acidity and structure. A Süssreserve pack enhances the lush flavours, while balancing the acidity for a long, luscious finish.

The Food: Alsatian Riesling can hold its own in food pairing like no other white wine, especially with savoury dishes or with fruit—roast pork loin stuffed with apricots or classic Duck à l'Orange are delightful pairings. The sweet flesh of shellfish like crab, shrimp and lobster is echoed and enhanced by the balanced sweetness. Salty, smoky foods like salmon or smoked, grilled quail are wonderfully accentuated by the crisp, ripe fruit. While crisply fresh and bright when young, it will develop more of its floral/mineral aromas after six months, and after a year will begin to show honey and citrus notes, and continue to deepen in flavour two years or more—if you can wait that long!

Sweetness Code: 0 (Dry)

April - Italian Dolcetto

The Region: Piedmont is the most outstanding and distinctive wine region in Italy. Situated in the northwest corner of Italy, next to Switzerland and France, distinctive chalky soils show the best growing areas on the hillsides running down from the Alps ('Piedmont' means 'foot of the mountain') where the climate produces enough summer heat to ripen Italy's most delightful grape, Dolcetto.

The Wine: Winexpert Limited Edition Italian Piedmont Dolcetto has black cherry and licorice flavours with some prunes and a characteristic hint of bitter almond, a perception enhanced by the completely dry finish. The dense, inky purple hue belies its easy drinking character and smooth tannins.

The Food: Dolcetto is a light and easy to drink wine that pairs wonderfully with dishes like pasta, pizza, grilled Portobello mushrooms and is particularly splendid with a tomato and mozzarella salad. Medium-bodied, the unique tannin profile of the Dolcetto grape produces a wine that is best described as 'lush', rather than gripping or powerful, which enhances the reputation of Dolcetto for gulpability. It is often served lightly chilled, in the manner of Beaujolais Nouveau, 13-18°C, 55-65°F. Served cool this way it shows crisper and more fruity than when warm, and is excellent with lighter dishes, much like a rosé. Tempting to drink immediately when it will show some bright red fruit characters, it opens up to more intense flavours of black cherry and licorice after three months, and will evolve steadily for several years.

Sweetness Code: 0 (Dry)

Please reserve the following wines for me from the **2009 SELECTION LIMITED EDITION** series:

Name: _____	Quantity	Wine Kit
Address: _____	_____	New Zealand Merlot (Jan) \$139.99
City: _____	_____	NZ Gewürztraminer (Jan) \$133.99
State: _____ Zip+4: _____	_____	S African Cab Sau (Feb) \$139.99
Phone: (_____) _____	_____	Alsation Riesling (March) \$133.99
E-Mail: _____	_____	Italian Dolcetto (April) \$139.99

Must be returned to Bacchus & Barleycorn by 6:00, Tuesday, December 9, 2008

"Fermentation and civilization are inseparable." --- John Ciardi