

Bacchus E-Lines
Holiday 2008

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It's hard to believe that Christmas is just a few weeks away and another year is ending. We hope this holiday season finds you healthy, happy, and enjoying the fruits of your fermentation hobby. All our best for a wonderful holiday and a safe, healthy and prosperous New Year! We look forward to meeting your fermentation needs in the coming year. Happy Holidays from all of us at Bacchus & Barleycorn.

Time is running out to reserve your 2009 Winexpert Limited Edition Wine Kits with the order deadline being 6:00 pm December 9. This year's Limited Edition varieties are phenomenal! These kits have established a well-deserved reputation for delivering unsurpassed quality and the three red and two white wines from world-renowned wine regions continue the tradition. Order information is at the end of this newsletter.



Bacchus & Barleycorn will be open regular hours throughout the holiday season. We will be close at 5:00 on Christmas Eve and be closed Christmas Day. Regular hours will resume on December 26. We will close at 4:30 on New Year's Eve and be closed on New Year's Day.

Regular hours will resume on January 2, 2009. We wish you a safe and happy holiday. May Santa fulfill all your holiday wishes.



Email Address

As you change email accounts, be sure to send us your new email address so you don't miss an issue of Bacchus E-Lines. We send ten or 11 issues of Bacchus E-Lines annually. Customers for whom we have no email address may receive one issue annually as hard copy.

Holiday Gift Planning

Every home fermenter has unique wants and needs. To assist those who shop for you find that special gift, we've developed a 'Christmas Wish List'. Simply stop in, give us a call or send an email indicating your wishes and we'll assist your family and friends selecting gifts from your personal wish list.

Bacchus & Barleycorn Gift Certificate – You choose the value and it always “fits”!

Holiday Specials through December 31, 2008

Visplas Capsules: Buy 2 get 1 **FREE**

Simply dip the visplas push on capsule in hot water and slip them over the neck of a standard cork finish bottle. Visplas capsules are available in green, gold, ivory and black. A package of 12 is only \$1.39. **Buy 2 get 1 free.**

Champagne Foils, Pink (only): Buy 2 get 1 **FREE**

Dress those sparkling wines, meads and ciders for the holidays. Only \$3.15 per dozen. **Buy 2 dozen get 1 dozen free – pink only.**

Muntons Unhopped Malt Extracts – 10% off

Muntons are UK based manufacturers of malts and malt extracts to the world market. They are one of the first maltsters to import to the United States.



Their liquid malt extracts are produced by the aqueous extraction of sugars from

malted barley, and their subsequent concentration into a viscous syrup. Unhopped extracts are available in 3.3 lb. cans of Light, Amber, Dark and Wheat (55% wheat/45% barley). Regular price **\$16.10**

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.

New Products

Winexpert International Series Australian Traminer/Riesling

The lively golden hue reveals a combination of floral notes and apple crispness with perfumed headiness of lychee, rose petals, and hints of passion fruit. The long finish and medium body makes a great off-dry wine for sipping. Excellent paired with Asian cuisine, soft cheeses, oily fish and especially smoked salmon. **\$129.60**

Universal Bung

Drilled medium universal bung fits Better Bottles. **\$2.39**

Coopers Classic Old Dark Ale



Coopers Classic Old Dark Ale is a darker beer style with a full body and flavor. **\$19.30**

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 Affects of Oak on Wine

Oak affects wine in a variety of ways. It adds another dimension to the bouquet and flavor of the wine. Volatile acidity and total acidity will be increased while lowering the pH. Oak releases tannins and other phenols into the wine and adds to the wine's overall complexity. Flavors and bouquet of caramel, coconut, vanilla, roasted nuts and cinnamon are emanated from the wood, not the fruit.

Wood quality and toasting are the two most important factors in determining the effect oak will have on wine. Air dried oak has a denser cellular alignment and imparts better flavors than kiln dried wood. The longer oak is air dried the softer the tannins and the sweeter the flavors. Oak should be air dried for a minimum of two winters. Longer air drying is particularly important for American oak which has more forward flavors than French oak.

Toasting techniques are equally important. Subjecting oak to carefully controlled heat for limited periods of time breaks down the cellulose and lignin. If the heat is too intense, held too long, or the heat source (generally scrap oak) is contaminated, the flavor and bouquet imparted by the oak will suffer.

There are three general levels of toasting each of which results in a different finished product. Medium Toast has a high concentration of vanilla which affects flavor more than bouquet. Less tannin is extracted with medium toast allowing the wine to be in contact with the oak for a longer period of time. Longer oak contact allows for better linking of tannin molecules. The longer wine is in contact with the oak, the longer the chains of tannin molecules, and the softer the effect. Medium toast has traditionally been used with heavy red wines.

Medium Plus Toast is darker brown in color than medium toast and delivers the aromas of coffee, caramel, and roasted nuts. It is generally used in Chardonnay and Pinot Noir as well as heavy reds.

Heavy Toast is not common and imparts a pronounced toasty flavor very quickly.

Many wines benefit from the addition of oak. Rather than the expense and maintenance of purchasing an oak barrel, this can be accomplished by the addition of oak chips, shavings, beans or staves.

Quality of wine bonds with quality of oak, seasoning and toasting. Not all barrels, beans, staves, chips and shavings are created equal. Our StaVin barrel staves are three year seasoned Hungarian oak which is fire toasted by hand employing traditional methods. This stage is vital to delivering elegant, complex flavors. StaVin oak beans available in American Medium Toast, American Medium Plus Toast, French Medium Plus Toast, and European (Hungarian) Medium Plus Toast follow the same traditional aging and toasting method as the staves.

StaVin French Oak Beans impart a perceived aromatic sweetness and full mouthfeel characterized by a fruity, cinnamon/allspice character. French oak is also characterized by custard/ creme brulee, milk chocolate and campfire/roasted coffee notes.

The Hungarian Medium Plus Oak Beans imparts mouthfeel fullness, with only a slight amount of campfire/roasted coffee and a unique attributes such as leather and black pepper, not observed in other oak origins.

StaVin American oak has aromatic sweetness and a campfire/roasted coffee attribute present in all three toast levels, with Medium Plus and Heavy having the highest intensity. American oak has cooked fruit more than fresh or jammy and imparts mouthfeel/fullness, especially in Medium Plus.

StaVin Oak Beans provide a balanced flavor profile, leaving a seamless integration between the fruit and the oak in your wine.

the greater the surface area of the oak the more quickly the oak and its seasoning and toasting characteristics will be extracted.

American plain and toasted chips provide more aggressive tannin and quick oak extraction. Keep in mind that

Choosing to oak or not to oak as well as the type and toast level of the oak is entirely up to the winemaker.

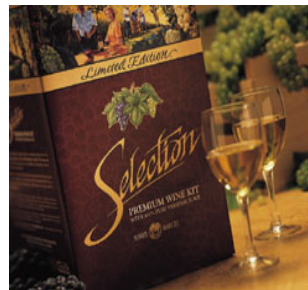
Selection Limited Edition 2009 wine kits by Winexpert

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.



Selection
Limited Edition.

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 it's 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: (_____) _____	_____	Alsatian Riesling (March) \$133.99
E-Mail: _____	_____	Italian Dolcetto (April) \$139.99

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

"Brewers enjoy working to make beer as much as drinking beer instead of working."

--- Harold Rudolph