

Bacchus E-Lines

June 2009

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Summertime is just around the corner. There is so much exciting information to share this month. We'd like to wish all the Dads a very Happy Father's Day! Home fermentation supplies are a great way to remember Dad on June 21st. Winexpert Chocolate Raspberry Port is back as a special order wine. Now wouldn't you he love to have some Chocolate Raspberry Port to serve during the winter holidays? Do you plan to serve homebrew on the 4th of July? There's just enough time to get a batch ready. Read on for Chocolate Raspberry Port order details, new product information, dry wine yeast and more. Have a great summer.

Bacchus & Barleycorn will be **closed Saturday, July 4** in celebration of Independence Day. Have a safe celebration.

Email Address

If you have an email address please send it to us, so you don't miss an issue of Bacchus E-Lines. We send about ten issues of Bacchus E-Lines annually. Customers for whom we have no email address receive only the one or two issues annually as hard copies.



This wine is very easy to drink and on a warm summer afternoon you can easily loose yourself with a good book and a bottle of Island Mist Pomegranate Zinfandel. 30 bottles for just **\$71.00**

New Products

Pomegranate Zinfandel Island Mist



The Pomegranate's earthy, rich juice balances with Zinfandel's slightly spicy, robust grapes creating a delicate slightly spicy

sweetness that has a particular uniqueness on the first sip and leaves you wanting more.

Pomegranate Zinfandel Spritzer

$\frac{3}{4}$ part Island Mist Pomegranate Zinfandel

$\frac{1}{4}$ part Club Soda or Lemon-Lime Soda Ice Cubes

Fill a glass with ice cubes, the fill $\frac{3}{4}$ with Island Mist Pomegranate Zinfandel and top up the rest of the way with Club Soda. If you prefer a little bit of extra sweetness, use lemon-lime soda. For an elegant presentation, garnish with pomegranate seeds and a wedge of lemon.

Product Review

Island Mist refreshment Beverages



Island Mist is a delicious alternative to everyday wines and wine coolers. Combining the

crisp freshness of distinctive varietal wines with full fruit flavors, this unique makes a fun, refreshing wine-based beverage to enjoy any time. They are great for summer picnics, parties, pool, and lake activities.

Island Mist Premium Fruit Flavored Wine Kits are a combination of natural fruit flavoring and concentrate which produce a light alcohol (6.5%) drink that is lighter and more fruity than table wines. These kits contain 7.5 liters of juice packaged in an aseptic, nitrogen purged juice bag and make six gallons. The kits include an F-pack flavor package and are ready to bottle in just 4 weeks.

11 varieties to choose from for only **\$71.00:**

White:

Green Apple Riesling
Kiwi-Pear Sauvignon Blanc
Peach Apricot Chardonnay
White Cranberry Pinot Gris

Rose':

Exotic Fruits White Zinfandel
Strawberry White Merlot

Red:

Black Raspberry Merlot
Blackberry Cabernet
Blueberry Pinot Noir
Pomegranate Zinfandel
Wildberry Shiraz

Chocolate Raspberry Port is Back

What if dessert came in a bottle?

Bursting with rich, intense flavors and aromas, this wine has traditional Port character of warm, rounded cherry and plum, supported by a racy zing of bright raspberry, perfumed and gently tart, giving way to luscious liquid chocolate, beguiling with dark, bittersweet aromas of coffee and vanilla—it's like an entire chocolaterie in a glass! Toasty hints of oak guide the way to a long, rich finish. Although excellent within three months, this wine will age gorgeously—if you can keep any that long!

Oak: Toasted

Body: Full

Sweetness: 7%

Alcohol by volume: 15%-16.5%

Delivery: Late September or early October 2009

Chocolate Raspberry Port will come complete with everything needed to produce 3 gallons of liquid decadence. The kit includes: 3 gallons of single-strength juice and concentrate, corn sugar, and 30 labels.

Multiple Gold medal winner at the 2008 and 2009 WineMaker Amateur Wine Competition.

Call: (913) 962 2501; fax: (913) 962 0008; or email: bacchus@Bacchus-Barleycorn.com your order today.

Payment is due when your kit is picked up. The order deadline is 6:00 pm Monday, August 3, 2009.

Head-Pruned



While driving through northern California wine country, you may be surprised to see a vineyard with no trellises – just big, shaggy vines which look like individual creatures. Rather than being trained along trellises and wires, each plant grows like a wild bush out of the ground. Such vines are known as head-pruned. Several decades ago, when farmers lacked the resources and finances to set up elaborate trellising systems, all vines were head-pruned. Today, the head-pruned vines which still exist are generally Old Vines Zinfandel.

Proposed Federal Excise Tax Increase on Beer – You can Help

Small brewers are facing an imminent and extremely serious threat to their businesses.



The consequences of remaining silent have the very real potential of reducing your choice of beer and dramatically increasing the price of any beer that you purchase.

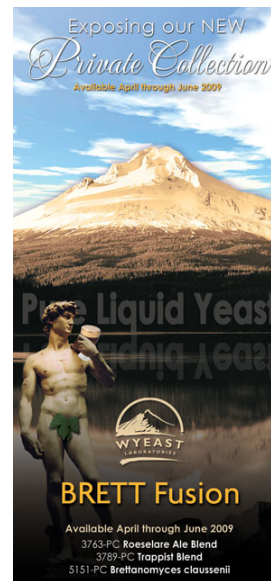
The Senate Finance Committee in Washington, DC is currently considering a proposal to increase and equalize the excise tax for alcohol beverages as part of healthcare reform deliberations. This proposal would triple the excise tax for 4.5% ABV beer and impose even higher excise tax rates for higher ABV beers.

If such a proposal becomes reality, there is no question that many small brewery businesses will suffer, some will close and consumers will face higher prices and diminished choice in the marketplace.

Kansas residents are urged to contact your senator and let them know that you oppose, in the strongest possible terms, raising the federal excise tax on beer because of the serious consequences it would have on small brewers and the craft beer they brew.

The proposed increase of Federal excise tax is a serious threat to small brewers and your beer choice – Contact Your Senators Now.

Wyeast Private Collection - BRETT Fusion - Available April through June 2009



Create your own unique Brett flavors with Wyeast's complex fusion of Belgian inspired cultures. Wyeast 3763-PC Roeselare Ale Blend Wyeast's blend of lambic cultures produces beer with a complex, earthy profile and a distinctive pie cherry sourness.

Aging for up to 18 months is required for full flavor profile and acidity to develop. This yeast blend will produce a very dry profile due to super-attenuative nature of the mixed cultures.

Beer Styles: Lambics, Geuze, Fruit Lambic, Flanders Red Ale

Alcohol Tolerance: 11% ABV
Flocculation: variable
Attenuation: 80%+
Temperature: 65-85°F

Wyeast 3789-PC Trappist Blend
This is a unique blend of Belgian *Saccharomyces* and *Brettanomyces* for emulating Trappist style beer from the Florenville region in Belgium. Phenolics, mild fruitiness and complex spicy notes develop with increased fermentation temperatures. Subdued, but classic Brett character develop.
Beer Styles: Belgian Specialty Ale, Belgian Pale Ale, Flanders Red, Oud Bruin

Alcohol Tolerance: 12% ABV
Flocculation: medium
Attenuation: 75-80%
Temperature: 68-85°F

Wyeast 5151-PC *Brettanomyces clausenii*
– By Special Order only
Isolated from English stock ale, this wild yeast produces a mild Brett character with overtones of tropical fruit and pineapple. It ferments best in worts with a reduced pH after primary fermentation has begun. It may form a pellicle in bottles or casks. *Brettanomyces clausenii* is typically used in conjunction with other yeast and lactic acid bacteria.
Beer Styles: Lambics, Geuze, Fruit Lambic, Flanders Red Ale

Alcohol Tolerance: 12% ABV
Flocculation: medium
Attenuation: 80%
Temperature: 60-75°F

Burger Bliss



The humble hamburger is often served with beer, consider pair burgers with wine. Here are some of Napa Valley chef

Jeffery Starr's favorite wine and burger pairings:

Cabernet Sauvignon: Buttered Pecan Buffalo burgers with Cabernet Cranberries and Herbed Mayonnaise. It sure helps pairing a dish with wine when you use wine in the recipe. Buffalo is big and bold and you need a wine like Cabernet Sauvignon to stand up to it. The Cabernet-soaked cranberries do a terrific job of bringing out the juicy cherry notes in the wine.

Gewurztraminer: Beef burgers seasoned with Chinese five-spice powder, ginger, rice vinegar, sesame, and soy sauce. The spices and soy in the burger are a magical complement to the spicy, floral, exotic fruit character of Gewurztraminer.

Pinot Grigio: Three-Nut Turkey Burgers with Tropical Salsa. The citrusy, tropical fruit of Pinot Grigio pairs nicely with a tropical fruit salsa. The lighter flavors won't overwhelm the mild turkey-nut burger.

Pinot Noir: Portobello Burgers. Mushrooms and Pinot Noir are a natural. That earthy quality is carried through in both. The herbal quality of the wine is mirrored in these herbaceous burgers.

Sauvignon Blanc: Fresh Salmon Burgers with Lemon-Cilantro Mayonnaise. The crisp, bright, citrus of the Sauvignon Blanc nicely mirrors the lemon and

provides a clean contrast to the rich salmon burger.

Zinfandel: Italian Burgers with Confetti Salsa. When you think Italian, think Zinfandel! This spicy black-pepper, fruity wine is a great complement to the garlic, tomato, onion, olives, parsley, basil, and hot Italian sausages burger patties and the mild spicy salsa served on them.

Mouth watering? For these recipes and other fun wine and burger pairings, visit: www.buildabetterburger.com

Selecting Dry Wine Yeast



Every style of fermented beverage has specific characteristics that are desirable.

When Wyeast introduced pure culture

liquid wine yeast in 1986, they revolutionized the home winemaking industry. Reliably fresh and pure, liquid yeast enhances the natural flavor characteristics of grapes and fruit by producing increased aromatic characteristics and improved flavor profiles.

When making wine from Winexpert kits and vinifera grapes, we always recommend using pure culture liquid yeast. We're now in the fermentation season of fresh fruits and smaller batches where the use of liquid yeast is not always practical. Selection of the best dry wine yeast for the fruit being fermented and the desired results is still important.



Lallemand is the world's leading supplier of specialty yeast strains for wine making. They have been producing dry yeast since the early 1970s. From the more than 100 strains Lallemand produces for professional winemakers in active dry form, they have selected five strains which are best suited for home vinification. These strains are packed in nitrogen-flushed, laminated foil 5 gram packages under the name **Lalvin**. We recommend one package for up to 3 gallons of wine. All Lalvin wine yeast is **\$.80** per packet.

K1-V-1116 (Montpellier) tends to express the freshness of white grape varieties like Sauvignon Blanc, Chenin Blanc and Seyval. The natural fresh fruit aromas are retained longer than with other dry wine yeast strains. K1-V-1116 is a rapid starter with a constant and complete fermentation between 50 and 95 degrees F. It is capable of surviving an number of difficult conditions including low nutrient musts and high levels of SO₂ or sugar. Fruit wines benefit from the capacity of K1-V-1116 to adapt to difficult fermentation conditions.

ICV D-47 (Souche) is a low-foaming quick fermenter that settles well forming compact lees. D-47 enhances mouthfeel due to complex carbohydrates. Malolactic fermentations proceed well with wines made with D-47. It is recommended for making wines from white grape varieties such Chardonnay and Traminette as well as rose' wines. It is an excellent choice for producing mead. As with all meads a nutrient supplement, especially usable nitrogen, is required.

EC-1118 (Bayanus Champagne) is recommended for all types of wines including sparkling, late harvest, dry mead and cider. Extremely low production of foam, volatile acid and hydrogen sulfide made the strain an excellent choice. It demonstrates high osmotic and alcohol tolerance, has good flocculation with compact lees and a relatively neutral flavor and aroma contribution. Due to its competitive factor and wide temperature range (50-86 degrees F), EC-1118 is one of the most widely used yeasts in the world.

71B-1122 (Narbonne) is isolated to produce fruity yet fresh characteristics that would live long after fermentation. 71B-1122 is a rapid starter with a constant and complete fermentation between 59 and 86 degrees F with the ability to metabolize 20%-40% of the malic acid in the must. In addition to producing a rounder, smoother, aromatic wine that tends to mature quickly, it does not extract a lot of phenols from the must so the maturation time is further decreased. 71B-1122 also has the ability to produce significant esters and higher alcohols. Primarily used by professional winemakers for young *nouveau* style wines, it is also suitable for blush, residual sugar and fruit wines.

Bourgovin RC-212 was selected from fermentations produced in the Burgundy regions for its ability to ferment a traditionally heavier-style Burgundian Pinot Noir. It is recommended for red varieties where full color extraction is desired. Aromas of ripe berry and fruit are emphasized while respecting pepper and spicy notes. RC-212 is a low-foaming moderate-speed fermenter with an optimal fermentation temperature of 68-86 degrees F. It is a very low

producer of hydrogen sulfide and sulfur dioxide.

Lesaffre Yeast Corporation,



known for their baking yeast, markets their yeast products for home fermentation under the **RED STAR®** for wine and **SAF®** for beer brands. All yeast produced under the Red Star and Saf brands are certified kosher pareve. Red Star® and SAF® yeast do not contain wheat gluten or other cereal protein that cause allergic reactions in people with gluten intolerance. As with the Lalvin wine yeast, we recommend one package of Red Star yeast for up to 3 gallons of wine. All Red Star wine yeasts are **\$.65** per packet.

Montrachet is a strong fermenter with good ethanol tolerance, and will readily ferment grape musts and fruit juices to dryness. This strain also has good tolerance to free sulfur dioxide. It is recommended for full bodied reds and whites. It is not recommended for grapes that have recently been dusted with sulfur, because of a tendency to produce hydrogen sulfide in the presence of higher concentrations of sulfur compounds. Montrachet is noted for low volatile acidity, good flavor complexity, and intense color.

Pasteur Champagne is a strong fermenter with good ethanol tolerance, and will readily ferment grape musts and fruit juices to dryness. This strain also has good tolerance to free sulfur dioxide. It is recommended for all white wines, some reds and for fruit juices. Although this yeast is somewhat flocculant, it is not commonly used for sparkling wine. Ferments best between 59-86 degrees F.

Pasteur Red is a strong, even fermenter that produces full bodied reds. This strain encourages the development of varietal fruit flavors, balanced by complex aromas, especially when using grapes of the Cabernet family. It may be necessary to cool the fermenting must to prevent unwanted temperature increase. This yeast is reported to give character to less robust red grapes, or those picked before optimum development.

Premere Cuve' has good tolerance to ethanol and free sulfur dioxide, and ferments to dryness. Premier Cuv© is noted as a very low producer of foam, urea, and fusel oils . It is recommended for reds, whites and especially champagne. This yeast is reported to perform well restarting stuck fermentations. Winemakers have remarked that Premier Cuv© is the fastest, cleanest, and most neutral fermenter offered by Red Star®. Ferments best 45-95 degrees F.

"A little bit of beer is divine medicine"
--- Paracelsus, Greek physician

Tips & Tidbits **Rinsing Racking Tubes and Syphon Hoses**



Keeping hoses and racking tubes clean prior to sanitizing is paramount to sound home fermentation practices. If residual wine, beer or mead from syponing is never allowed to dry, it can easily be power rinsed away. By using a faucet mounted bottle washer, either the Jet or FermTech, just push the end of the siphon hose over the tip of the bottle washer, push on the stem valve to open it, and turn on the hot water. The hot water will rush through the hose never touching or burning your fingers rinsing away the residuals. By keeping the racking tube attached to the hose, it will be rinsed as well.