



Bacchus E-Lines

July 2009

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Summertime is here and we're gearing up for the busy harvest season. Local grape and fruit growers as well as those in California are making preparations for harvest. With cooler temperature in California than last year, our growers in Lodi are predicting great grapes and a normal harvest time. Vinifera order information is included in this communication. Time to order Winexpert's Seasonal Release Chocolate Raspberry Port is nearing its end. Read on for new products, 3rd Quarter Wyeast Private Collection, price reductions, Flaked/Torrified grains and more.

Got Grapes and No Means of Crushing Them?



Bacchus & Barleycorn has the solution. We have a couple motorized crusher/destemmers which may be rented. The 1 horsepower motor has 1500 kg/hr production rate

which will make what could be a very labor intensive job quick and easy.

Rental of the crusher/destemmers must be reserved in advance with pick-up and return dates and times prearranged. The painted model rents for \$45 per day with a \$1000 refundable deposit and the stainless steel model rents for \$55 per day with a \$1500 refundable deposit.

Got a Pressing Engagement?

When fermentation is complete and it's time to press. If you've fermented more than a handful of grapes you need a press that will maximize your production. The # 25 ratchet style press has a 10" x 14" basket and 50 lb capacity. As with the crusher/destemmer advance reservations



must be made. The press rents for \$35 per day with a \$400 refundable deposit.

New Products



Solid Universal Bung

Fits 3, 5, 6 and 6.5 gallon glass carboys.

\$1.14

Stainless Steel Baster

Crafted in high quality food grade stainless steel, this unique baster is appropriate for handling high levels of alcohol. Perfect for beer, mead, cider or wine makers and it makes a great gift. Overall length of the baster is 18 1/4", tube is 7/8" at maximum diameter and draws over 2 ounces of liquid. **\$10.40**



Classic Turbo Yeast



Best all-rounder. Classic is the best selling Turbo Yeast world-wide, performing excellently under most conditions. It's fast, capable of fermenting 6kg of sugar

in 36 hours. It reaches 18% ABV where

8kg of sugar is used and has excellent temperature tolerance. Classic has been further improved with the inclusion of new mineral absorbents improving distillate quality. Each sachet ferments up to 5 ½ gallons. **\$6.28**

Turbo Yeast Express



When it's needed tomorrow. Express is the fastest Turbo on the planet, fermenting out 6kg of sugar in less than 24 hours and producing very good distillate quality. It is important that water start temperature is correct and only 6kg of sugar is used to get maximum speed. Each sachet ferments up to 5 ½ gallons. **\$8.30**

Heat Wave Turbo Yeast

When it's hot. This is the only Turbo to use when the air temperature is above 33°C. It delivers excellent quality alcohol in hot conditions. Heat Wave is also the only yeast recommend for 'stacking'. Up to a 200 litre (52.77 gallons) volume can be fermented using 8 sachets (providing the start liquid temperature and air temperature are both 20°C). Each sachet ferments up to 5 ½ gallons. **\$5.25**



Price Reductions

We are beginning to see the first signs of relief from the barley shortage of last year. The barley crop both in the US and the UK was more bountiful this year. Better yield and more acreage coupled with stabilizing fuel charges has resulted in some moderate price reductions.



Alexander Malt Extracts

4 lb. Pale and Wheat

were \$16.05, now **\$15.25**

Pale and Wheat Kickers were \$ 5.86, now \$ **\$4.25**



Muntions

3.3 lb. Unhopped Light, Amber, Dark

and Wheat were \$16.10, now **\$13.30**

3.3 lb. Hopped Light, Amber and Dark were \$17.80, now **\$14.70**

3.3 lb. Hopped kits: American Light and Old Ale were \$19.60, now **\$16.50**

4 lb. Hopped kits: Export Pilsner, Wheat Beer, Bock, Nut Brown Ale, and Export Stout were \$22.50, now **\$18.90**



Castle DeBittered Black

Castle Pilsner

Castle Pale

Great Western

Klagas

Simpsons

Chocolate

Grain prices vary depending on quantity of purchase.



Swirling Wine

Swirling wine aerates or "opens up" a



wine releasing the aromatic compounds making bouquet and taste more pronounced. Red, white, and rose' wines should be swirled in the glass prior to drinking and

again several times over the course of consuming that is in the glass. Vigorous swirling also releases alcohol compounds. So, fortified wines like Port should be gently swirled so the alcohol

smell is not excessive and overpowering. Champagne and sparkling wines are not usually swirled because the bubbles propel the aromas upward mitigating the need to swirl.

Chocolate Raspberry Port is Back

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

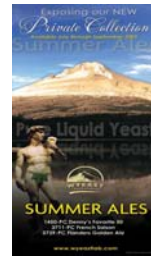
Chocolate Raspberry Port will come complete with everything needed to produce 3 gallons of liquid decadence. The kit includes: 3 gallons of single-strength juice and concentrate, corn sugar, and 30 labels.

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**.

Wyeast 1450-PC Denny's Favorite 50



Beer Styles: American Amber Ale, American Barleywine, American Brown Ale, American IPA, American Pale Ale, American Stout, Braggot, Brown Porter, Christmas/Winter Specialty

Spiced Beer, Cream Ale, Dry Stout, Fruit Beer, Imperial IPA, Irish Red Ale, Other Smoked Beer, Russian Imperial Stout, Spice, Herb, or Vegetable Beer, Strong Scotch Ale, Wood-Aged Beer

Profile: This terrific all-round yeast can be used for almost any style beer and is a mainstay of one of our local homebrewers, Mr. Denny Conn. It is unique in that it produces a big mouthfeel and helps accentuate the malt, caramel, or fruit character of a beer without being sweet or under-attenuating.

Alcohol Tolerance: 10% ABV

Flocculation: low

Attenuation: 74-76%

Temperature Range: 60-70°F (15-21°C)

Wyeast 3711-PC French Saison

Beer Styles: Saison, Bier de Garde, Witbier, Belgian Golden and Dark Strong Ales, Belgian Blonde Ale, Belgian Specialty Ale.

Profile: Produces saison or farmhouse style beers that are highly aromatic with clean, citrus-esters. Expect peppery and spicy notes with no earthiness and low phenols. This strain enhances the use of spices and aroma hops, and is extremely attenuative but leaves an unexpected silky and rich mouthfeel in a very dry finished beer.

Alcohol Tolerance: 12% ABV

Flocculation: low

Attenuation: 77-83%
Temperature Range: 65-77°F (18-25°C)

Wyeast 3739-PC Flanders Golden Ale

Beer Styles: Belgian Pale Ale, Belgian Specialty Ale, Belgian Dubbel, Triple and Quad, Belgian Strong Golden and Dark Ales, Belgian Blonde Ale.

Profile: This well balanced strain from northern Belgium will produce moderate levels of both fruity esters and spicy phenols while finishing dry with a hint of malt. 3739-PC is a robust & versatile strain that performs nicely in a broad range of Belgian styles.

Alcohol Tolerance: 12% ABV
Flocculation: medium-low
Attenuation: 74-78%
Temperature Range: 64-80°F (18-27°C)

Stout Contest

Brew up your best stout (BCJP category 13 a-f) for the Irish Festival Homebrew Competition.



Entries will be judged by experts, great prizes are up for grabs, including gift certificates to Bacchus & Barleycorn. Make it good; the head brewmaster from Boulevard, Steven Pauwels, will be among the panel of expert judges! This contest is limited to amateurs only.

Entries are due at Bacchus and Barleycorn by 4:00, August 22. And there is no entry fee!
For complete information visit:
http://kcirishfest.com/?page=activities_contests

Prizes

First prize: Four one-day Snug membership passes, and a gift certificate to Bacchus & Barleycorn

Second prize: Two one-day Snug membership passes, and a gift certificate to Bacchus & Barleycorn

Third prize: Four tickets to this year's Irish Fest, an Irish Fest merchandise coupon, and a gift certificate to Bacchus & Barleycorn.

What is The Snug?

It's a place for you and your friends to gather, to gab, to gulp. A private club where you can enjoy not having things like lines for drinks and lines for the loo, and having things like room, shade, seats, tables, complimentary snacks. And it's a great value.

Membership Includes

- 10 drink tickets per day (5 on Friday)
- Unlimited access to the Snug tent and amenities
- Commemorative Snug T-shirt
- 2009 Irish Fest Poster
- Laminated membership card and lanyard
- Catered Food
- Festival admission (advance purchase only)

The Snug will be located just south of the big beautiful Boulevard stage. Purchase your membership here or at Irish Fest. Note only advance sales include fest admission.

Tips and Tidbits

Gelatinized (flaked or torrefied)

Grains

Flaked grains, such as flaked barley, flaked rice, flaked wheat, and flaked maize, are



adjuncts that can be added to beer to

increase alcohol content with very little flavor input. Why use flaked grains, instead of things such as rice from the grocery store or corn from the Co-Op? As the grains develop, the carbohydrates are stored within the cell walls in vacuoles (or storage vessels). These cell walls within the grains have to be broken open in order for the enzymes to access the carbohydrates. Highly modified malted barleys have already been held in a temperature range that allows the β -glucanase enzymes to break down these cell walls and help to make the carbohydrates accessible for the amylase enzymes. Non-gelatinized grains, on the other hand, have not had these cell walls broken open and therefore the enzymes can not reach the carbohydrates in order to convert them into fermentable sugars.

Flaked grains have been moistened and passed through heated rollers to obtain a sort of “cell wall” splitting action that opens the cell walls up and allows for

conversion of starches. Non gelatinized grains have the carbohydrates sealed away where they can not be accessed for conversion.

This explains the lack of effectiveness of non flaked grains, but are there any problems using them? Whole grains, such as corn, still have the husk intact as well as the bran and the germ also still being present. The husk will add tannins and astringency to the beer, whereas the bran and germ will affect head retention and can cause premature staling because of the possibility of the oils becoming rancid.

In the end, it is much easier and more reliable to go ahead and use the pre-gelatinized grains for your beer, than it is to try to work with adjuncts that may not be converted at all, or if converted, could potentially stale your beer, affect head retention, or create a chill haze due to tannins.

2009 Vinifera Wine Grapes from the Lodi Region

Bacchus & Barleycorn, Ltd. is once again excited to announce the availability of California Vinifera wine grapes. Participation in this program allows you the opportunity to produce premium wines from fresh vinifera grapes for less than the price of typical table grapes. The grapes are picked, chilled and shipped immediately by refrigerated truck to Bacchus & Barleycorn. These select grapes are available by the ‘lug’, approximately 33-36 pounds per ‘lug’, or in six gallon pails of field crushed and pressed juice which is ready to ferment. The date of delivery to Bacchus & Barleycorn is determined by weather and field conditions. The grapes this year look great. Lodi is experiencing cooler weather than last year so the harvest and delivery dates are expected to be more normal rather than early like last year. The current date orders must be placed is September 10. However, it is a little too early to anticipate a delivery date. Please remember we are working with Mother Nature and competing with major wineries so availability, prices, and dates are subject to change. We need as much notice as possible, so place your orders now. We will keep our website updated as we receive new information from our Lodi sources.

As you are planning for this limited time opportunity, here are a few things to keep in mind:

Grapes and juice must be picked up at Bacchus & Barleycorn on the day of arrival. They cannot be shipped.

3 lugs of grapes will produce about 7 gallons of first run wine requiring at least 15 gallons of container space to hold the crushed grapes. Second and third run wines can be made from fresh grapes and they are usually ready to drink in half the time of the first run wine. Bacchus & Barleycorn will crush and destem any grapes purchased through us at **no additional charge.** We will provide Brix, Specific Gravity, Titratable Acid and pH reading for you. Two phone numbers (e.g. home, work, cell) are required and email address is encouraged with all grape orders. The following varieties are currently anticipated to be available by special order only:

2009 California Vinifera Wine Grape Prices

Red Grape and Juices

<u>VARIETY</u>	<u>PER LUG</u>	<u>6 GAL PAIL</u>
Alicante	51.00	88.00
Barbera	51.00	88.00
Burgundy	NA	87.00
Cabernet Franc	55.00	88.00
Cabernet Sauvignon	55.00	88.00
Carignane	51.00	87.00
Chianti	NA	87.00
Grenache	51.00	84.00
Merlot	54.00	87.00
Petite Sirah	56.00	90.00
Pinot Noir	NA	92.00
Ruby Cabernet	52.00	88.00
Sangiovese	55.00	89.00
Syrah	52.00	88.00
Valdespenas	52.00	85.00
Zinfandel, Old Vines	57.00	92.00

White and Blush Grapes and Juices

<u>VARIETY</u>	<u>PER LUG</u>	<u>6 GAL PAIL</u>
Chablis	NA	83.00
Chardonnay	56.00	89.00
Chenin Blanc	51.00	85.00
French Columbard	51.00	84.00
J Riesling	NA	91.00
Malvasia Bianca	NA	87.00
Muscat	51.00	85.00
Pinot Grigio	NA	96.00
Sauvignon Blanc	54.00	86.00
Semillion	NA	86.00
Viognier	NA	90.00
Zinfandel Blush	NA	85.00

Pure culture liquid yeast starters will be available by special order for only \$6.00 in the following varieties: Chablis, Rudisheimer, Bordeaux, Zinfandel and Chianti.

Wyeast Malo-Lactic culture will also be available by special order for \$8.75. Please place your yeast and ML orders when ordering your grapes.

**Availability, prices, and dates are subject to change.
Order deadline September 10th, 2009.**

"Many battles have been fought and won by soldiers nourished on beer."
--- Frederick the Great