

## ***Bacchus E-Lines***

***August 2009***

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After the unseasonably cool Kansas July, the hot summer days of August are signaling the rapidly approaching wine season. Our growers in Lodi are making preparations for a normal harvest. Vinifera order information is included in this communication. In this issue you'll find many specials, Coaster Count Alt (the newest addition to our Bacchus Batches), our new one gallon wine starter kit, Wyeast Private Collection, Irish Fest Stout Competition information, and more. Have a safe and relaxing Labor Day.

**We will be Closed Labor Day, Monday, September 7.** Have a safe and enjoyable holiday.

### ***Introducing Coaster Count Alt***

Coaster Count Alt is the newest addition to our popular lineup of Bacchus Batches. Alt is the session bier of Dusseldorf and the only beer brewed and served in the brewpubs. Servers in the pubs mark your coaster each time a beer is ordered and simply count the tally marks on your coaster at the conclusion of your visit. This full-flavored orange to bronze colored robust bier has a complex aroma of rich malt and noble hops. The assertive hop bitterness is balanced with malt character which finishes dry and nutty. Only **\$62.50**

### ***New One Gallon Wine Starter Set***

We've add a one gallon wine starter kit to our line-up of starter kits. This kit comes with the equipment necessary to produce one gallon of wine as well as the chemicals which are sufficient for 5-10 one gallon batches and two packets of yeast. Brewers, this is an easy introduction to another segment of home fermentation. All you need is two to four pounds of fruit and you can try your hand at winemaking. It would also be a great way to introduce family, friends and neighbors to the hobby. The one gallon wine starter kit sells for **\$52.00** and includes:

- 2 Gallon primary fermentation bucket with grommetted lid
- One gallon glass jug
- Triple scale hydrometer & test jar
- # 6 air lock with stopper
- 5 ft. syphon hose and racking cane
- Small clamp for siphon hose
- 2 Packages of dry wine yeast
- Nylon straining bag, small fine
- Wine chemicals:
  - Pectic Enzyme Powder, ½ oz.
  - Tannin, ½ oz.
  - Potassium Sorbate, 1oz.
  - Yeast Nutrient, 2 oz.
  - Acid Blend, 2 oz.
  - Campden Tablets, 20 ct.
  - Sulphite Crystals, 2 oz.
- "Winemaker's Recipe Handbook"

### **Harvest Savings – Sale prices through September 30**

#### **Electric Transfer Pump**

The electric transfer pump (110v) is perfect for transferring large batches of wine, mead or beer at the rate of 52.75 gallons per hour. It is suitable for transferring liquids up to 122 degrees F. Regular price \$147.25. **Sale price \$110.50.**

**Back In Stock - Amylase Enzyme Powder**  
After a long outage, we've located a source for Amylase Enzyme Powder. 1.5 oz. **\$2.95**

**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.**

**Used Wine Bottles: Buy 2 get 1 FREE**

Our used wine bottles are sorted so you get a case (12 bottles) of the same color and bottle style. You generally get to remove the labels and clean the bottles. \$6.50 per case. **Buy 2 get 1 free.**

**Pink Champagne Foils: Buy 2 get 1 FREE**

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

**Free Vineland Bottle Bag**



This sturdy wine bottle tote is made waterproofed canvas with polypropylene webbed carrying straps. Yours **Free** with the purchase of a 120 bottle Vinland Wine Rack while supply lasts.

The Vinland Wine Racks are upscale and constructed of solid, natural pine and poplar. The racks are free standing and will hold one liter, 750 ml, and champagne bottles. Only a screw driver is needed for assembly. The 120 Bottle Vinland Wine Rack is 12 bottles wide x 10 rows high, (44½ x 10½ x 45). Expand your cellar storage capacity

and receive the bottle tote **free** while supplies last.

**Sparkolloid, 1 oz.: Buy 1 get 1 for ½ Price**

A proprietary product, sparkolloid is a complex of various polysaccharides in diatomaceous earth. It has a positive surface charge therefore it attracts negatively charged particles like yeast. Together they become heavy enough to drop out of solution more quickly than just relying on gravity. Sparkolloid has little effect on color or flavor. Most wines are much easier to filter after Sparkolloid fining. 1 oz. \$1.89 **Buy 1 get 1 for ½ price.**

**Savings for Brewers**

**Chrome Faucet Head – ½ Price**



This chrome plated brass faucet with an internal brass lever is the most common faucet in most bars. Regular price \$24.95 **Sale Price \$12.48**

**Argentine Cascade Hop Pellets: Buy 2 get 1 FREE**

Argentine Cascades are not like American Cascade. They have a mild flavor and aroma. Their sweet character is reminiscent of lemon grass, with herbal, peppery, and spicy undertones. This is a versatile hop and can be for both ales and lagers. With its sweet/spicy aroma this hop would make a good substitute for Hallertau-type and Goldings-type hops, as well as Spalt or Tettnanger. But they are not a good substitute for American Cascade. \$4.00 per ounce. **Buy 2 get 1 free.**

**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 deposit and the stainless steel model rents for \$55 per day with a \$1500 deposit.

Fermentation is complete and it's time to press. We can rent that as well. 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 \$25 per day with a \$400 deposit.



### Stout Competition at the Irish Festival



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](http://kcirishfest.com/?page=activities_contests)

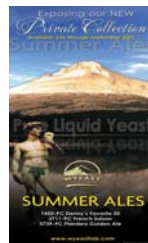
### Prizes

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

### 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)

### **Booze on Board**

Pilgrims drank beer. Pirates drank rum. What did explorers drink? Why, it was

Sherry. In 1492 Christopher Columbus sailed to the New World with Sherry on board. Magellan spent more on Sherry than he did on weapons for his ship as he prepared to sail around the world in 1519.

### **Tips & Tidbits**

#### **Time Saver**



Submerging bottles in liquid when cleaning or soaking labels or when using P.B.W. or contact time required sanitizers can be time intensive. Reduce the time required to fill the bottle from 8-12 seconds per bottle to 2-3 seconds by holding the bottle under the liquid with one hand while inserting a racking cane or drinking straw about ½ inch into the neck of the bottle with the other hand. This allows the air in the bottle to escape through the racking cane or straw rather than slowly belching out air bubbles as the bottle fills quickly.

### **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.**

"Beer will get you through times of no money better than money will get you through times of no beer." --- Maureen Ogle, beer historian