

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

***October 2009***

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Fall has arrived and the local harvest was bountiful. Our Vinifera grape program was once again a hectic, fun-filled, successful event. Thanks to all who participated. Thinking about giving a gift of your very own beer, wine, mead, cider or cheese? Although the holidays seem a ways away, it's time to get the fermenters going so that very special gift will be ready. Winexpert is celebrating its 20<sup>th</sup> year of the Limited Edition program. Order information is included in the edition. This issue includes new stuff, specials, Wyeast 4<sup>th</sup> Quarter Private Collection, cider tips, wine competition information, and more. Read on for all the details. As always, thank you for your patronage. **Hope you all have a great month and a Happy Halloween!**



**We will be closed Thanksgiving Day, Thursday, November 26th** and open regular hours Friday, November 27 and Saturday, November 28. We'd like to take this opportunity to wish you and your family a very Happy Thanksgiving.

### **Veterans Appreciation Day**

We support our troops. In appreciation for service to our country all veterans will receive an **11% discount on Veteran's Day, November 11**. All you need is proof of military service present or past to receive the veteran's discount. Veteran's discount cannot be combined with other discount offers.

### **11<sup>th</sup> Annual Wine Classic**



The Greater Kansas City Cellarmasters are busy planning their amateur wine and mead competition.

Competition is open to any winemaker and provides valuable feedback on wine making efforts. Judging will take place on November 20 & 21, 2009. First, second and third place medals are awarded in over 18 categories. Classes include red and white wines from vinifera, hybrid and native grape varieties. Categories include fruit wines, meads and blends. Kit wines are welcome, also.

The entry fee is only \$6 per wine or mead and \$1 per label entry. Entries must be received at Bacchus & Barleycorn between October 1 and November 7. Judges and stewards are needed. The Awards Celebration will follow judging on November 21. Advanced dinner registration is required. The banquet provides a wonderful opportunity to sample many varieties and styles of wine. Visit [www.cellarmasters.org](http://www.cellarmasters.org) for more information.



## New Products

### StaVin Medium Toast French Oak Beans



StaVin's Oak Beans provide a balanced flavor profile, leaving a seamless integration between the fruit and the oak. Unlike oak

chips, oak beans contain few short-chain phenols, allowing a long extraction time. The oak selected for StaVin Oak Beans is equal in quality to premium wine barrel staves. American oak, harvested from Missouri and Minnesota, is air dried for thirty-six months. European and French oak is air seasoned for thirty months. The staves are traditionally fire toasted prior to being processed in the Bean machine which cuts the staves into Beans and sends them through a stainless mesh to eliminate excess particles. Maximum extraction is reached in eight weeks at a ratio of 2-3 ounces per five gallon carboy.

New to our line-up of high quality StaVin oak products are the Medium Toast French Oak Beans available in 3 and 8 ounce packages. Consider choosing from our StaVin oak beans or staves when oaking your wines.

American Medium Toast: [3 oz.](#) - \$3.79; [8 oz.](#) - \$8.91 -- *new lower price*  
American Medium Plus Toast: [3 oz.](#) - \$3.79; [8 oz.](#) - \$8.91 -- *new lower price*  
European (Hungarian) Medium Plus Toast: [3 oz.](#) - \$5.54; [8 oz.](#) - \$12.97  
French Medium Toast: [3 oz.](#) - \$6.92; [8 oz.](#) - \$16.47  
French Medium Plus Toast: [3 oz.](#) - \$6.92; [8 oz.](#) - \$16.47 -- *new lower price*  
European Medium Plus Toast [Staves](#): \$4.75

## More Price Reductions



More signs of relief from the barley shortage of last year.

The barley crop both in the the UK was more bountiful this year. Better yield and more acreage coupled with stabilizing fuel charges has resulted in some moderate price reductions. First it was Muntons and Alexander malt extracts and now the Muntons Dry Malt Extract has joined the group.

[Light](#), [Extra Light](#), 1 lb., were \$6.55, now **\$5.65**

[Extra Light](#), [Light](#), [Amber](#), [Dark](#) and [Wheat](#), 3 lb., were \$17.75, now **\$15.25**

## Holiday Gift Special

[Wines Across America](#), by Charles O'Rear

It was while enjoying a friend's bottle of out-of-state wine that renowned Napa Valley wine photographer Charles O'Rear and his wife, Daphne, decided to embark on the ultimate wine road trip. Eighteen



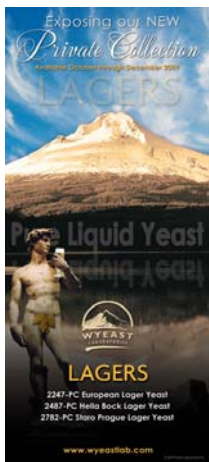
months and 80,000 miles later, *Wine Across America* presents the fruits of their journey, documenting the passion and pride of winegrowers, winemakers, and wine drinkers from New England to Florida, Alaska to Hawaii, and everywhere in between. The first photography book to showcase American wine country, this lavishly illustrated tribute will inform, entertain, and inspire readers to see and taste the American wine revolution for themselves. Regular price \$35.00. ½ **Price** through the holidays or while supply lasts only **\$17.50**

## Removing the Foil on the Neck of a Wine Bottle



The neck of a wine bottle has two ledges also called lips, one very near the top of the neck, the other about three-quarters of an inch below. Foil cutters, those easy to use plastic disks with a blade inside, cut the foil at the first ledge near the very top of the bottle. If you are using the knife blade of a waiter corkscrew, you should cut the foil below the second ledge. Sommeliers prefer the cut the foil at this point because it looks cleaner and tends to aid in minimizing drips since there is no ragged edge of foil for the wine to dribble over.

## Wyeast 2247-PC [European Lager Yeast](#)



Beer Styles: German Pilsner, Bohemian Pilsner, Classic American Pilsner, Munich Helles, Dortmunder Export  
Profile: This strain exhibits a very clean and dry flavor profile often found in aggressively hopped lagers. It produces mild aromatics and

slight sulfur notes typical of classic pilsners. This yeast is a good attenuator resulting in beers with a distinctively crisp finish.

Alcohol Tolerance: 10% ABV  
Flocculation: low  
Attenuation: 73-77%  
Temperature Range: 46-56°F

## Wyeast 2487-PC [Hella Bock](#) Yeast

Beer Styles: Lager, Oktoberfest/Marzen, Munich Dunkel, Schwarzbier,

Traditional Bock, Maibock/Hellesbock, Doppelbock, Eisbock

Profile: Direct from the Austrian Alps, this strain will produce rich, full-bodied and malty beers with a complex flavor profile and a great mouth feel. It attenuates well while still leaving plenty of malt character and body. Beers fermented with this strain will benefit from a temperature rise for a diacetyl rest at the end of primary fermentation.

Alcohol Tolerance: 12% ABV  
Flocculation: medium  
Attenuation: 70-74%  
Temperature Range: 48-56°F

## Wyeast 2782-PC [Staro Prague Lager Yeast](#)

Beer Styles: Bohemian Pilsner, Munich Helles, Vienna Lager, Oktoberfest/Marzen, Munich Dunkel, Schwarzbier, Traditional Bock, Maibock/Hellesbock, Doppelbock, Eisbock

Profile: This yeast will help create medium to full body lagers with moderate fruit and bready malt flavors. The balance is slightly toward malt sweetness and will benefit from additional hop bittering. It is a fantastic strain for producing classic Bohemian lagers.

Alcohol Tolerance: 11% ABV  
Flocculation: medium  
Attenuation: 70-74%  
Temperature Range: 50-58°F

## VacuVin Wine Saver



The [Wine Saver](#) is a vacuum pump that extracts the air from an open bottle and reseals it with a special reusable rubber stopper.

This slows down the

oxidation process so that you can open and reseal as many times as you like. As indispensable as a corkscrew! Includes pump and one stopper. Was \$15.00, now \$12.00

### Great American Beer Festival Kudos



132 judges from ten countries labored for three days to evaluate the 3,308 entries in the Great American Beer Festival and pick the best beers and top breweries. A total of 222 medals were awarded in 78 beer style categories plus the ProAm

competitor. Congratulations to the following Kansas and Missouri breweries and brewpubs for their outstanding showing:

#### Gold:

**Blind Tiger**, Topeka, KS, **County Seat**

**Wheat**, American Style Wheat

**Boulevard Brewing Co.**, Kansas City, MO, **Zon**, Belgian Style Witbier

**Gella's Diner and Liquid Bread**

**Brewing Co**, Hays, KS, **Liberty Stout**, American Style Stout

**Silver:** O'Fallon Brewery, O'Fallon, MO, **ProAm Competition**

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### Tips & Tidbits



#### Hard Cider made Easy

American brewing holds a long tradition of producing hard cider. Cider production is fast, fun and easy.

So what do you need? Mostly apple juice, but not just any juice. Most store bought apple juice has been treated with preservatives to prevent yeast growth. Read the labels carefully and avoid apple juice which has been treated with sorbate or sulfite. Pasteurized juice is fine. Select natural apple juice. Fresh juice is best.

For the simplest approach, take the top off a gallon jug of apple juice, add some wine yeast, affix an air lock and wait.

Despite the ease, a much better cider will result by making a few additions and adjustments. Depending on the variety of apples used the sugar and acid may need to be adjusted. A blend of bitter and sweet apples will provide the best results.

The gravity of apple juice is often below the recommended starting gravity of 1.060. When making cider a variety of sugars including cane (table) sugar, brown sugar or honey may be used for the gravity adjustment. The titratable or total acid should be adjusted to .5%.

### One Gallon Apple Cider Recipe

1 gal. fresh apple juice or 14-16 pounds of apples, crushed and pressed

Sugar to 1.060

½ tsp. [Pectic Enzyme Powder](#)

[Acid Blend](#) to .5% (approximately ½ tsp.)

¼ tsp. [Wine Tannin](#)

¼ tsp. [Yeast Energizer](#)

Wyeast #4766 [Cider Yeast](#) or Lalvin [71B-1122](#)\*

Starting Specific Gravity 1.060

Total Acid .5%

\*Note: Use 1 for up to 6 gallons Wyeast #4766 Cider Yeast or Lalvin 71B-1122 use 1 packet for up to 3 gallons. All other ingredients are multiplied by the number of gallons being produced.

Procedure:

Adjust the sugar and acid. Add remaining ingredients, attach fermentation lock and allow must to ferment for 3-5 days until the specific gravity is 1.020. When the specific gravity reaches 1.020, siphon into clean and sanitized gallon jug or carboy and attach fermentation lock. Rack in approximately 3 weeks when the specific gravity reaches 1.000. If producing a still cider, add ½ crushed Campden Tablet with ½ tsp. Potassium Sorbate per gallon. Allow to clarify and bottle in beer or wine bottles.

If producing a sparkling cider, omit the addition of Campden Tablets and Potassium Sorbate. Make a syrup by dissolving 2 oz. per gallon or ¾ cup per 5 gallons of cane sugar in a small amount of cider. Add the sugar syrup making sure it is thoroughly disbursed. Bottle immediately in beer or champagne bottles, cap and allow to condition for three weeks at room temperature.

Enjoy!

### **Winexpert Celebrates 20 Years of the Limited Edition Program**



Each year, from January to April, Winexpert releases limited quantities of five very special wine varieties of award winning quality. It's hard to believe, but 2009 marks the 20th Anniversary of the industry leading Selection Limited Edition program. For this year's release, to commemorate the occasion, Winexpert will be bringing back five of the most popular Selection Limited Edition varieties of all time providing winemakers with the greatest line-up of Limited Editions ever offered!

Winexpert's Limited Editions have won numerous awards at various amateur winemaking competitions 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 for those of you new to it. Due to the popularity of these wines and their limited availability, sales must be made on a reservation basis. The program has completely sold out the last several years. Don't miss out on this unique product that is only available for a short time. 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 ([bacchus@bacchus-barleycorn.com](mailto:bacchus@bacchus-barleycorn.com)) by close of business (that's 5:00) **Saturday, December 12,**

**2009.** You will be notified as the wine kits are received each month at Bacchus & Barleycorn. Payment is due when you pick up your wine kits. Here are the 20<sup>th</sup> Anniversary varieties:

**January South African Shiraz**

(Originally offered in January 2006)

The Region: Stellenbosch is South Africa's oldest growing region, the center for study of viticulture and oenology in Africa, and the heart of the wine industry. Famous for its stunning natural beauty, it has soaring mountains, forests, vineyards, olive groves and veldts. South Africa's finest red wines thrive in the Cape's moderate climate, and the Shiraz from this region is dense with jammy richness, intense fruit, and complex spiciness.

The Wine: This wine has a dense, chewy blackberry, earthiness and robust character. This medium/full bodied wine almost begs for early drinking, with spice and rich fruit, but the bold tannins and rich jamminess (typical of Shiraz) will allow it to improve with age for a further 2 years.

The Food: The pepper, plums and red fruit aromas and abundant tannins blend wonderfully with barbecue, grilled red meat and stews.

Sweetness Code: 0

**January California Lake County Trio Blanca (Dry)**

(Originally offered in January 2005)

The Region: In California's Lake County, the vineyards nestle in steep hills in the west, while Clear Lake, directly east, moderates the blistering heat of summer, ensuring slow, even ripening and perfect grapes.

The Wine: A unique blend of three grapes, Selection Limited Edition Trio Blanca is an outstanding white wine that

showcases bright fruit flavors, excellent structure, and a long finish. Pinot Blanc contributes the delicate floral character and full body while Chenin Blanc gives a wonderful melony-honeyed aroma with hints of apple. The third grape variety, Sauvignon Blanc contributes zesty acidity and aromas of gooseberry and herbs. After six months ageing, the Sauvignon Blanc will dominate with zest and crispness. After a year, the Chenin Blanc's honey and melon will come out, and at 18 months to two years the Pinot Blanc will show a perfumed floweriness and

lingering structure.

The Food: Enjoy by itself or serve Trio Blanca with seafood, chicken or vegetarian dishes.

Sweetness Code: 0

**February Australian Petit Verdot**

(Originally offered in April 2004)

The Region: South East Australia is a literal hotbed of grape growing. The abundant sunshine hours and heat allow growers to ripen varieties that have all but been abandoned by growing regions less blessed. Petit Verdot is one such variety. It makes unsurpassed red wines in Bordeaux, where it goes into their classic Cabernet-Merlot blends, yet the climate there is too cool to ripen it reliably.

The Wine: Best described as a 'Super Cabernet', it makes dark, rich wines, with wonderfully concentrated flavors of spice, blackberry and blackcurrant.

With smooth, gripping tannins and an elegant structure leading to a magnificent boldly oaked finish, this is a wine for long term ageing and special occasions.

The Food: Excellent when paired with steak, prime rib, lamb, intense cheeses, and game.

Sweetness Code: 0

**March Pacific Quartet (Off-dry)**

(Originally offered in March 2007)

The Region: The Pacific Coast of North America has micro-climates that match those of the blazing sunshine of the Mediterranean to the crisp mountain air of the upper Rhine. With so much range and variety, there is a perfect terroir for almost any grape you can name.

The Wine: This wine showcases bright fruit, excellent structure and a long finish. Vidal from British Columbia gives spiciness and stone fruit. Chenin Blanc from California gives a wonderful melony-honeyed aroma with hints of apple. Gewürztraminer from Washington contributes lychee, rose petals and floral notes, and Muscat from Australia's Murray- Darling Valley gives wonderful grapey notes with dried fruit and hints of orange peel.

The Food: This wine has a range of fruit character and enough acidity to stand up to a wide range of foods, particularly spicy and savory dishes, including Thai cuisine, grilled fish, herbed roast chicken or barbecued salmon. Although delicious right on bottling day, drinking it early would prevent it from showing its best—after six months the Muscat and Vidal will dominate with spicy/grapey notes, after a year the Chenin Blanc's honey and melon will come out, and at 18 months to two years the Gewürztraminer will show a perfumed floweriness and lush structure.

Sweetness Code: 1 (off dry)

**April Italian Brunello**

(Originally offered in April 2007)

The Region: Italy's long, narrow peninsula reaches deep into the Mediterranean,

basking in the relentless sunshine and welcoming warmth. Gentle sloping hillsides, rich mineral soils, the moderating breezes off of the Mediterranean waters and unique grape varieties work to make wonderful wines.

The Wine: Brunello is a large-berried variety of the Sangiovese grape, most famous in Brunello di Montalcino. The flavor profile of Sangiovese is fruity, with strong natural acidity, a firm and elegant assertiveness and a robust finish that can extend surprisingly long. The aroma is generally subtle, with cherry, strawberry, blueberry, and violet notes. Medium-bodied but boldly tannic and intense, this gripping wine will begin to open up after six months, but the richer flavors will take at least 18 months to show, with cherry and spice dominating the long, fruity finish.

The Food: Brunello shines in the company of assertively flavored foods. Hard cheeses such as Asiago and Parmigiano Reggiano are splendid accompaniments and the wines backbone of acids and tannins make it work well with rich and spicy foods like Italian sausages or lasagna.

Sweetness Code: 0

Please reserve the following wines for me from the **2010 SELECTION LIMITED EDITION** series:

Name: \_\_\_\_\_

Quantity **Wine Kit**

Address: \_\_\_\_\_

\_\_\_\_\_ South African Shiraz (Jan) \$145.99

City: \_\_\_\_\_

\_\_\_\_\_ CA Trio Blanca (Jan) \$139.99

State: \_\_\_\_\_ Zip+4: \_\_\_\_\_

\_\_\_\_\_ Aussi Petit Verdot (Feb) \$145.99

Phone: (\_\_\_\_\_) \_\_\_\_\_ \_\_\_\_\_ Pacific Quartet(March) \$139.99

E-Mail: \_\_\_\_\_ \_\_\_\_\_ Italian Brunello(April) \$145.99

**Must be returned to Bacchus & Barleycorn by 5:00, Saturday, December 12, 2009**

"History flows forward on rivers of beer." --- Unknown