

***Bacchus E-Lines
Holiday 2009***

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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.



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, 2010. 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.

Time is running out to reserve your



**2010 Winexpert
Limited Edition
Wine Kits with
the order
deadline being
5:00 pm**

December 12. This year's Limited Edition varieties are phenomenal! As Winexpert celebrates 20 years of the Limited Edition program, five of the most popular wine (three reds and two whites) are being re-introduced to commemorate the occasion. These kits have established a well-deserved reputation for delivering unsurpassed quality. Order information is at the end of this newsletter.

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

**Holiday Gift Special valid through
December 31, 2009
Wine Across America, by Charles
O’Rear – ½ Price**

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.



CHARLES O'REAR

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**

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.**

Vintner's Harvest Loganberry Fruit Base – 25% Off



Vintner's Harvest Fruit Wine Bases are fresh fruit in their own juices with nothing added.

That's no sugar and no sulfites. Loganberry is a tangy, purplish-red

cross between wild blackberry and red raspberry grown in Oregon. Regular price \$50.92; **Sale Price \$38.19**



Close Out – 25% Off

EDME Microbrewery Series Wheat Beer

This Bavarian type wheat beer is a golden brew made from a blend of wheat and English barley. It is called 'Hefe Weizen' in Germany because the poured directly into the glass producing a white haze. In addition to this hopped malt extract kit, additional unhopped malt and priming sugar are required. Fresh yeast is recommended. Regular price \$20.40; **Close Out price \$15.30**

New Products

Winexpert International Series Australian

Grenache/Shiraz/Mourvedre

The blending of these three grapes is a classic and make for a blend of length, power, and fruitiness. With its strong flavor and aromas of black fruits and bold tannins, this wine will develop impressive finesse and complexity after a year in the bottle. **\$141.00**

Brewer's Edge KettleScreen™ 1/2"



Turn any pot into a mash tun or filter out hops. The

Brewer's Edge KettleScreen is all stainless steel, with a threaded (1/2" NPT male) inlet to attach to the inner threads of a ball valve.

Butter Muslin

Butter Muslin is used to drain soft cheese. 2 yards of 100% cotton, 90 thread per inch, reusable Butter Muslin. **\$6.25**

Wall Mount Bottle Openers

| Great stocking stuffers for only **\$7.38**

Beer Shank Wall Coupling



When building a jockey box, this 3 inch wall coupling is used for beer entry through the back side of a cooler.

Drill a 1" hole through the cooler, insert the shank, and use the two attached nuts to tighten up on the cooler. Beer nuts and tail pieces, the washers described below, as well as clamps will be needed for both ends of the shank. The wall coupling can also be used to put through the side of a refrigerator to pass a gas line through. **\$21.53**

Aluminum Washer for Beer Shank Wall Coupling

When building a jockey box, place the aluminum washer next to the wall of the cooler.

\$1.79

Rubber Washer for Beer Shank Wall Coupling

When building a jockey box, place the rubber washer next to the aluminum washer before securing the attaching nuts. **\$2.61**

Price Reduction

Manual Relief for Keg Lid

This is the most common relief valve. It will fit most Cornelius and Firestone kegs. It has a long body spring with a grey top and pull ring. Old price was \$16.96. Now just **\$10.45**



Get these lagers strains while they are available. There will be a new Wyeast Private Collection beginning in January, 2010.

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,

Dopplebock, 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, Doppelseck, 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

Tips & Tidbits

Winexpert Selection Estate Series

Crushendo™ Tips



Estate Series Wine kits contain 100% pure varietal grape juice from single vineyard sources around the world. The Selection Estate Series Crushendo™ takes winemaking excellence to

another level by combining all of the attributes of the Estate Series and offering the winemaker the opportunity to add crushed grapeskins in a jammy consistency contained in a grape pack called “Crushendo™”. These ultra premium wine kits yield deeply colored, full bodied wines with gripping intense tannins. The minimum recommended Crushendo™ aging period is 9-12 months and they will peak at 3-4 years.

Here are a few tips for producing the highest quality Crushendo™ wines:

1. Kit must be made to full 6 gallons before adding the grape package, for a total of 6.5 gallons. If the volume is lower than 6.5 gallons, the wine will not finish fermenting.
2. The kit must be made in primary fermenter to accommodate the must volume and grape material floating on top (the ‘cap’). The 7.9 gallon primary is sufficient, as the cap does not rise too high.
3. The grape material has the consistency of jam, but the skins themselves are not intact due to the processing method. They will range in size from the occasional whole grapeskin to smaller pieces the size of tea-leaves. This is normal and necessary. This processing method of the grapes allows the yeast to extract all of the tannins and polyphenols during fermentation. The contents of the Crushendo™ pack may be added directly to the primary or to a fermentation bag which is added to the primary.
4. When putting the siphon mesh tip on the racking tube, make sure that you leave 1.5 inches of siphon mesh exposed before the pinch on the bottom: that is, you need to leave about 1.5 inches of mesh tube between the flattened part and the bottom of the racking tube. This length will allow a decent rate of flow during racking. If the siphon mesh is jammed on all the way, it will flow very slowly. If the Crushendo™ pack was placed in a fermentation bag the use of the mesh is not necessary.

5. When racking from the primary to the carboy on day 7, fill it to within 1.5 inches from the bottom of the bung. This is necessary because the kit gets a racked again before fining and stabilising, which will lead to an approximate 1 quart loss at fining.
6. On fining day, unlike our other kits, Crushendo™ kits must be racked. There are two reasons for this: a) there is a lot more solid material, which needs to be removed due to the grape pack; and b) the high level of tannin in the kit acts as a natural fining agent, so it replaces the action of the yeast mass, which is normally stirred into suspension for all other Winexpert kits during fining.
7. There is no instruction at bottling for adding additional of sulphite. This kit does not need extra sulphite for aging because there is a higher level of sulphite in the kit to begin with. At bottling, the Crushendo™ will have approximately 30 PPM FSO₂. This is higher than other Winexpert kits, but still less than half of the legal level for commercial wines. The high level of tannin in the kit acts as a natural preservative, protecting the wine from oxidation.

Plan fermentation of these ultra premium wine kits to allow for proper aging prior to serving at that special occasion.

“Wine makes daily living easier, less hurried, with fewer tensions and more tolerance.”
 ---- Benjamin Franklin (1706-1790)

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) 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 20th 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 flavours, 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 flavours 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 savoury 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 flavours 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 flavoured 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

"I am a firm believer in the people. If given the truth, they can be depended upon to meet any national crisis. The great point is to bring them the real facts, and beer."

---- Abraham Lincoln