



## RJ Spagnols Restricted Quantity (R.Q.) Wine Kits

*Deadline to Order: December 30, Before Noon*

RJ Spagnols' premium 16-liter wine kits are available for a limited time only. Each comes complete with grape juice concentrate, additives, and complete instructions to make about 30 bottles of wine. A \$50 deposit is required for each kit. Although we may have a few extra kits available, if you miss the deadline to order you miss the discounts.

### Arriving in January

### California (Santa Rita Hills) Pinot Noir

**\$105.00**

Recognized as a premier grape growing region, Santa Rita Hills is known for intensely flavorful Pinot Noirs. Medium to full-bodied, this wine presents a bouquet of rich tobacco, ripe blackberries, and spices. The flavor is rich with dark cherries, velvety tannins, and a hint of oak.

### Arriving in February

### Spanish Monastrell/Cabernet

**\$105.00**

Also known as Mourvedre in France, Monastrell has thrived in Spain since the 15th century, and it blends very well with Cabernet Sauvignon. The combination makes a full-bodied wine, dark in color with intense notes of ripe plums, cassis, and toasted oak on the nose. Backed by mouth-filling tannins, fruity flavors of black cherries and plums complement this richly oaked wine, leading to an impressive finish.

### Arriving in March

### South African Petit Chenin Blanc

**\$99.00**

South Africa is home to some of the best Chenin Blancs in the world. Mild rainfall, warm days, and cool nights heighten the honeyed fruit and refreshing vibrancy of this grape. This medium- to full-bodied wine shows signature notes of citrus and floral freshness in its bouquet, followed by crisp, firm acidity and floral tones ending with a fruit-forward finish.

### Arriving in April

### Australian Shiraz/Viognier

**\$105.00**

Fermenting the red grape Shiraz (also known as Syrah) with small amounts of the white grape Viognier is a traditional winemaking technique. The addition of Viognier gives a perfumed dimension and embraces the aggressive and complex characteristics of the Syrah. The resulting blend is a full-bodied, deep garnet red wine with a complex nose of violets, spices, and rich American oak. Integrated flavors of berries, chocolates, and spices are framed by tight knit, chewy tannins.

**Order 2 Kits: Save \$3 on Each Kit \* Order 3: Save \$5 on Each \* Order 4: Save \$8 on Each  
Order 5 or More and Get \$10 Off Each Kit!**

*Discounts CAN be combined with Winexpert L.E. Kits \* Secure ordering on-line [www.Keystonehomebrew.com](http://www.Keystonehomebrew.com)*

### 9 for 9 Special

Buy all nine different kits (each of the five Limited Editions and four Restricted Quantity kits) and receive **nine cases of bottles FREE** when you pick up the last kit.

To qualify you must reserve L.E. kits by Dec. 13 and R.Q. kits by Dec. 30. Emerald green or clear bordeaux bottles only.

### Free Crystal Decanter

Buy one of each RJ Spagnols R.Q. wine kits and receive a **crystal decanter FREE**.

WMF, a major European crystal producer makes this 750 ml easy-to-pour decanter that retails for \$75.

To qualify you must reserve the kits by December 30.

## New from RJ Spagnols

### En Primeur—Premium Wine Kits

Born of unprecedented research and development and the highest quality grapes from select vineyards, these 6-week kits start with 18 liters of 100% varietal grape juice and a minimal amount of concentrate to yield an exquisite wine sure to be worth the wait. Each kit comes complete with simple directions to make approximately 6 gallons of wine.

#### Red Wines

**Australian Shiraz** In this Shiraz, warm black fruit and berries will entice the nose, while flavors of red fruit, black cherry, and chocolate round out the experience.

**Chilean Carmenère** Assertively full bodied, this exquisite wine treats the palate to the richness of toasted oak with smooth silky tannins and succulent dark fruits.

**Chilean Merlot** This medium-bodied wine offers elevated succulent juicy berry flavors, accentuated by delicate aroma notes of coffee and vanilla oak.

**Coastal Cabernet Sauvignon** This plush wine has intricate layers of luscious black currants and cherries, followed by black pepper and toasted oak resulting in a dramatic finale of flavors.

**Italian Amarone** This is an assertively full-bodied wine with a delectable nose of black cherries, dark chocolate, and oak. It offers opulent dark fruit flavors cradled by firm tannins culminating in an almost endless finish.

**Sicilian Syrah** A deep, richly colored wine supported with delicious aromas of ripe cherries, plums, and bitter chocolate.

#### White Wines

**Washington Pinot Blanc** This wine is refreshingly fruity with zesty citrus and intense green apple notes. Light straw in color, this medium-bodied wine's softness makes it very enjoyable when young.

**Australian Chardonnay** This supple, elegant wine boasts rich aromas of honey and tropical fruits while apples, melon, and vanilla oak tantalize the palate.

**German Riesling** A medium to full-bodied wine with a fruity nose of pineapples, peaches, and honeydew melons.

**New Zealand Sauvignon Blanc** Tantalizing aromas of tropical fruits and honey act as a backdrop to bold citrus notes of grapefruit and fresh melon.

## Grow Gourmet Mushrooms at Home!

### Deadline to Order: December 10

Here's your chance to get the grow-at-home, indoor mushroom kits. These tasty treats will be arriving just in time to be the most unique holiday present that you have ever given. For the gourmet who has everything, nothing beats the freshness of homegrown mushrooms. Guaranteed to arrive before Christmas! Choose from:

#### Shiitake Mushrooms

Our most popular Mushroom Patch! Composed of a unique blend of sterilized, enriched sawdust fully colonized with a select Chinese strain of Shiitake (*Lentinula edodes*). Shiitake mushrooms can be harvested at 2-week intervals for up to 16 weeks. A 50–80°F environment is ideal. \$26.00

#### Espresso Oyster Mushrooms

Recycle old newspapers, coffee, and espresso grounds by inoculating them with Oyster mushrooms (*Pleurotus ostreatus*). Our favorite method is the simplest: just mix the sawdust spawn directly into coffee or espresso grounds and keep in a moist, 55–75°F environment. A fascinating project for people of all ages. Kit comes complete with 1 gallon of Pearl Oyster Sawdust Spawn and detailed instructions. \$22.00

#### Enokitake Mushrooms

A veritable forest of small-capped, long-stemmed Enokitake mushrooms (*Flammulina populicola*) will emerge from this mushroom kit. Long favored by the Japanese, and known by North Americans as the Winter Mushroom, this species is delightful to grow and eat. A 40–60°F environment is recommended. (To activate, place it in your refrigerator.) Freezing does not harm this mushroom. \$26.00

#### Pearl Oyster Mushrooms

Bouquets of mushrooms (*Pleurotus ostreatus*) will flourish within two weeks of arrival in a 55–75°F environment. This kit produces a surprisingly abundant crop of tasty mushrooms. Often gardeners can enjoy continued harvests of Oyster Mushrooms outdoors in the following months. (Please note that freezing is not harmful to this kit.) \$22.00

#### Stone Mushrooms

Known by Italians as “Pietra Fungia,” this remarkable mushroom (*Polyporus tuberaster*) produces velvet-like antlers which unfold into large, funnel-shaped mushrooms. Mild in flavor, superior in texture, a simple sauté of these mushrooms combines well with most foods. Like many of our mushroom kits, there is enough life in this kit once it stops producing indoors to use as spawn for outdoor cultivation. A 60–80°F environment is ideal. \$26.00

## E-Mail Updates from Keystone

While our newsletters cover most of the Keystone events and sales, some activities and special sales are too last minute to make it to print. We rely on e-mail to keep our customers up-to-date with the latest news.

Our informative e-mails do not come with any attachments or junk. We hate spam as much as you do, so we will never share your address with anyone. Finally, we will stop e-mailing you at once if you get tired of receiving extra-special deals and beer- and wine-event news.

So with all of that in mind, there's no reason not to sign up. So sign up via our Web site or send us an e-mail request.

### Special E-Mail-Only Announcement

On Monday, December 26, we'll make this special announcement via email. Be in the "know" and take advantage of this great opportunity. Remember, you must sign up for our e-mails to get in on this "secret."

## War of the Worts XI Homebrew Competition

The eleventh annual WOW will be held Saturday, February 18 at Iron Hill Brewery–North Wales. Last year's competition had over 250 entries in 25 categories, making it the biggest and best homebrew competition in the area.

Aside from fame and fantastic prizes, this is a great opportunity to have your homemade beer and mead evaluated by BJCP-registered judges. War of the Worts is a qualifying competition in the Delaware Valley Homebrewer of the Year competition. More information including entry forms and judge and steward sign-up forms will be available on the Keystone Hops Homebrew Club's Web site: [www.keystonehops.org/wotw](http://www.keystonehops.org/wotw). Both Keystone Homebrew Supply locations will be accepting entries from January 28 through February 11.

Volunteer BJCP judges and stewards (no experience necessary) are needed. You can become a certified judge; see the beer judge article at right. Stewards help organize, deliver beer, accumulate points toward BJCP certification, and occasionally taste beer.

Judging starts at 10:00 A.M. Winners will be announced and prizes will be awarded at 4:30 P.M.

## Introduction to Brewing Class

This class for the first-time brewer will be led by Alan Folsom, reigning DelVal Homebrewer of the Year and Keystone employee. He'll explain the basic equipment needed to homebrew and how it works. Participants will get hands-on experience brewing, bottling, and tasting homebrew.

The class will take place on Wednesday, January 11 from 7–9 P.M. at the Domain furniture store, located in the English Village Shopping Center, 3 miles south of Keystone Homebrew–Montgomeryville on Route 309. The brewing will take place in Domain's demo kitchen using their Aga range. Brewing will be facilitated by Louise Wesson, a longtime Keystone customer and Domain's Aga range specialist. The class costs \$30 and will be limited to 12 participants. Directions to Domain as well as information on Aga products can be found at [www.domain-home.com](http://www.domain-home.com).

## Become a Beer Judge!

Becoming a beer judge is hard but rewarding work. The Keystone Hops Homebrew Club is sponsoring eight study sessions followed by the BJCP (Beer Judge Certification Program) exam. The BJCP is a nationwide organization devoted to the training and continued education of beer judges.

This year's study sessions will be led by Larry Horwitz, brewer, Iron Hill Brewery–North Wales; Al Folsom, current DelVal Homebrewer of the Year; and Jason Harris, owner, Keystone Homebrew Supply. There will be eight study sessions, all held at Iron Hill Brewery–North Wales. We especially encourage everyone who is curious to attend the first free meeting which will be an introduction and explanation of the whole program. After the introductory first session, a \$50 fee for materials will be required to continue in the program. Call Keystone or e-mail [jason@keystonehomebrew.com](mailto:jason@keystonehomebrew.com) to join.

Session 1: Mon., Dec. 12, 7–9 P.M.	Session 5: Mon., Jan. 23, 7–9 P.M.
Session 2: Tues., Jan. 3, 7–9 P.M.	Session 6: Mon., Jan. 30, 7–9 P.M.
Session 3: Mon., Jan. 9, 7–9 P.M.	Session 7: Mon., Feb. 6, 7–9 P.M.
Session 4: Mon., Jan. 16, 7–9 P.M.	Session 8: Sun., Feb. 12, 3–5 P.M.

Each session will feature a technical discussion, a sampling for flavor recognition, and a study of one or more style categories. Study materials and a suggested reading list will be provided. The eighth session will be a review and study session for the final exam held the next evening.

The final exam is Monday, February 13, 7–10 P.M., and costs \$50. The three-hour exam consists of ten essay questions that test your knowledge of beer styles, recipe formulations, and troubleshooting. During the essays you will judge four beers to test the acuity of your taste buds. Test survivors can try out their new skills and start accumulating BJCP points at the War of the Worts on Saturday, February 18, 2005. For more information about the BJCP, go to [www.bjcp.org](http://www.bjcp.org), or talk to one of the proud BJCP judges who work at Keystone Homebrew.



## COOL NEW PRODUCTS

### Fermentor™

### The Ultimate Stainless Steel Fermenters

These amazing fermenters, made by Blichmann Engineering, provide professional brewery features for the serious homebrew enthusiast. With the interior racking arm you can safely sample wort anytime, harvest yeast, and rack completely sediment-free beer. The cone shape combined with a bottom dump valve allows the brewer to settle and dump the cold break for cleaner ferments. This bottom valve also enables you to discard the dead yeast and trub, eliminating the need for secondary fermentors!

Each fermentor is equipped with a pressure-capable stainless steel lid so you can pressurize and pump finished beer up to 6 feet above the fermentor. While not intended for carbonating, this allows easy, oxygen-free transfers to kegs or bottles.

Built into the lids is a corny-keg style access hatch which allows you to add dry hops or just take a peek at your beer during fermentation. The lid also comes complete with airlock and gasket.

Each fermentor has an extension leg option which allows the fermentor to sit higher than a corny keg allowing easy gravity racking.

Available sizes are 7, 14 ½, and 27 gallons; perfect for 5, 10, and 20 gallons (respectively) of



beer, or 6, 12, or 24 gallons of wine (because wine creates less foam height). The compact design enables the Fermentor to fit inside refrigerators for temperature-controlled fermentation. The dimensions listed below do not include a recommended 1 inch additional space on all sides for maneuvering within a refrigerator. At least an additional 4 inches should be allowed above if you plan to use the lid hatch for dry hopping.

Model	Width	Depth	Height	Price
7 gal.	15	15	26	\$545
14.5 gal.	18.5	18.5	30.25	\$575
27 gal.	24	24	34.75	\$770
Leg extensions			add 20"	\$135

These are the only weld-free stainless steel fermenters on the market. Blichmann Engineering has created a unibody design that is one solid conical piece of steel so that no welded areas ever contact the beer. The interior is perfectly smooth and easily cleaned. The stainless steel ball valves and fittings (everything is included) are easy to remove and clean, and seal with simple O rings.

Finally, each comes with fold-down handles for easy moving. You'll need a friend to help move the larger models.

Come visit us to see the amazing Fermentor for yourself!

### Madagascar Bourbon Vanilla Beans



These are the most prized vanilla beans in the world, renowned for their superior flavor and remarkable aromatics (even in the sealed package!). Brewers use them to make flavored beer, but you can also use them to make your own vanilla extract and in your cooking.

We have just received our latest shipment, and we have a new lower price, just \$1.95 per flavor-packed vanilla bean.

### Maple Syrup: Pure and Local

We're pleased to carry Grinarm's 100% pure Pennsylvania maple syrup produced in small batches by one of our customers. Derived from sugar maples near Mt. Davis (the highest point in the state), this dark amber syrup is competitively priced at \$8.95 per pint and \$13.95 per quart.

While delicious on pancakes, brewers also find it a subtle addition to many styles of beer, such as maple porter or barley wine. Used as a main ingredient, it adds a mild woody flavor while making the beer drier and lighter bodied. Prime with 1¼ cup per 5 gallons to use in place of bottling sugar.

# KEYSTONE'S HOLIDAY GIFT IDEAS

## \$10 or Less

**Professional bottle labels:** computer printable, for beer and wine, stick until soaked in hot water

**Auto-siphon:** transfer beer or wine with ease

**Glassware:** all styles for beer, wine, and cocktails

**Barware:** bar towels, bottle openers, tin bar signs

**Talking bottle openers:** Homer Simpson, Penn State, Phillies, and Eagles

**Magazines:** *Zymurgy*, *Winemaker*, and *Brew Your Own*. Back issues half price!

**Light-up wine glasses:** press button & the glass lights up

**Carboy Dryers:** simple, safe, and convenient



## \$20 or Less

**Neoprene wine bags:** keep your wine cold and protected from bumps on the way to a BYOB restaurant or party

**Wine gear:** wine glass charms, picnic totes, wine totes, wine t-shirts, etc.

**Wine storage:** wine racks, labeling systems

**Carboys:** 3 and 5 gallon

**Books:** beer, wine, mead, vinegar, cheese-making

**Bottle draining rack:** saves time and space

**Swing-top bottles:** like Grolsch, only better!

**Vacuvin wine savers:** pump out air to keep wine fresh

**Guinness gear:** T-shirts, hats, glasses,

**Beer steins:** functional and collectible



## \$30 or Less

**Beer growlers:** carry kegged beer with you

**Beer bottling gear:** bench bottle capper, blue swing-top bottles, giant swing-top bottle

**Special barware:** cocktail shaker, soda/seltzer bottle, wine cork trivet

**Cork Pops:** CO<sub>2</sub>-powered wine bottle opener makes every bottle pop like champagne

**Carboys:** 6 and 6.5 gallon

**Lever pull wine opener:** fastest, easiest cork puller

**Tap markers:** find your favorite beer's tap handle

**Guinness Party Pack:** glasses, coasters, bar towel, and a t-shirt in one great gift pack

**Grow-at-Home Mushroom Kit:** A unique gift idea!



## \$50 or Less

**Beer ingredient kits:** complete kits with great recipes

**28-day wine kits:** 30 bottles of wine in as many days!

**Advanced beer equipment:** Counter-pressure bottle filler, Corona grain mill, half-yard glasses

**Beer equipment kit:** basic equipment to brew!

**Beer steins:** functional and collectible

## \$50 to \$100

**Selection wine kits:** superior wines from superior kits

**Our best bottle corks:** incredible quality, ease of use, and durability

**Wort chiller:** better brew results from fast chilling

**Refrigerator thermostat:** precise temperature control for fermenting ales in summer and lagering year-round

**Outdoor propane cooker:** fast boiling, no indoor mess

**Refractometer and pH meter:** cool gadgets for the winemaker who wants everything

**Wine equipment kit:** all the basic equipment you need

**Beer steins:** functional and collectible



## Over \$100

**Grain Mill:** highest-quality mills for all-grain brewing

**Advanced wine equipment:** presses, variable-capacity fermenters, barrels, pumps, electric bottle fillers and filters

**Neon signs:** what's a home bar without one?

**Refrigerator conversion kit:** beer on tap, both homebrew and commercial kegs

**Polarware Brew Pots:** 10 and 15 gallon, best quality

**Table mounted wine opener:** efficiency with distinction

**Still Spirits equipment:** essential oil extractor

**Wort pump:** temperature tolerant for your all-grain system



## Gift Certificates

Unsure what to give? Get the gift that's sure to please! Sold in any denomination, no expiration date, and we keep track of the gift certificates so you don't have to worry about losing them.

## KEYSTONE CALENDAR

- Saturday, December 10** **Deadline to Order Grow-at-Home Mushroom Kits**  
Last chance to reserve yours!
- Monday, December 12** **Beer Judge Certification Training Meeting 7 P.M.**  
Held at Iron Hill in North Wales, this introductory session is free to everyone interested in becoming a certified beer judge.
- Monday, December 12** **Holiday Hours Start**  
Shop until 8 P.M. Monday through Saturday.
- Noon, December 13** **Deadline to Order Winexpert Limited Edition Wine Kits 12 P.M.**  
Last chance to reserve yours!
- Thursday, December 15** **Keystone Hops Homebrew Club Meeting 8 P.M.**  
Bring your homebrew to Keystone Homebrew Supply in Montgomeryville. All homebrewers are welcome to this informal gathering of beer enthusiasts. Come early and finish your holiday shopping!
- Saturday, December 24** **Keystone Homebrew Supply Closes Early 4 P.M.**  
Last chance for Christmas shopping!
- Sunday, December 25** **Keystone Homebrew Supply Closed for Christmas**  
Merry Christmas!
- Noon, December 30** **Deadline to Order RJ Spagnols Restricted Quantity Wine Kits 12 P.M.**  
Last chance to reserve yours!
- Saturday, December 31** **Keystone Homebrew Supply Closes Early 4 P.M.**  
The last shopping day of the year!
- January 1 and 2** **Keystone Homebrew Supply Closed for New Year's Day and the Day After**  
Happy New Year!
- Tuesday, January 3** **Lehigh Valley Brewers Homebrew Club Meeting 7:30 P.M.**  
New date, new location! All brewers welcome to bring homebrew to the Steelgaarden Belgian Beer Lounge, located across the hall from Keystone Bethlehem!
- Wednesday, January 11** **Homebrewing Class for Beginners 7 P.M.**  
Brew, bottle, and taste fresh homebrew. Held in North Wales. Details on page 4.
- Thursday, January 19** **Keystone Hops Homebrew Club Meeting 7 P.M.**  
Bring your homebrew to Keystone Homebrew Supply in Montgomeryville. All homebrewers are welcome to this informal gathering of beer enthusiasts.
- Monday, February 6** **Lehigh Valley Brewers Homebrew Club Meeting 7:30 P.M.**  
New date, new location! All brewers welcome to bring homebrew to the Steelgaarden Belgian Beer Lounge, located across the hall from Keystone Bethlehem!
- Saturday, February 11** **Last Chance to Drop Off Entries for War of the Worts**  
Both Keystone locations are accepting entries for the area's best homebrew competition.

*Coupons must be presented at time of purchase*

# FREE

**Keychain Bottle Opener**

with any purchase

**Keystone Homebrew Supply**

Montgomeryville (215) 855-0100

Bethlehem (610) 997-0911

Expires 2/15/06

code: KMD05

# SAVE \$5<sup>00</sup> on

**any \$50 Purchase**

**Keystone Homebrew Supply**

Montgomeryville (215) 855-0100

Bethlehem (610) 997-0911

Not valid with other offers, coupons,  
or previous purchases.

Expires 2/15/06

code: KMD05

# SAVE \$10<sup>00</sup> on

**any \$100 Purchase**

**Keystone Homebrew Supply**

Montgomeryville (215) 855-0100

Bethlehem (610) 997-0911

Not valid with other offers, coupons, or  
previous purchases.

Expires 2/15/06

code: KMD05



# Keystone Hops Homebrew Club Meeting Schedule

## Third Thursday of the Month

Mark your calendar with these upcoming meetings held at Keystone Homebrew Supply—Montgomeryville:

*December 15, 8 P.M. (STORE OPEN UNTIL 8)*

*January 19, 7 P.M.*

*February 16, 7 P.M.*

Club Meetings are at the store and are open to all interested homebrewers. Bring a few homebrews to this casual gathering to show off your successes, and for help diagnosing difficulties. And don't forget to visit the club's site, [www.keystonehops.org](http://www.keystonehops.org), for discussion board, club events, and more.

# Lehigh Valley Brewers Club Meetings

## New Dates, New Locations, Still 7:30 P.M.

All homebrewers are welcome to attend these informal meetings. More information at [www.lehighvalleybrewers.com](http://www.lehighvalleybrewers.com). Mark your calendar with these upcoming meetings:

*January 3 at Steelgarden Beer Lounge*

*(across the hall from Keystone Homebrew-Bethlehem)*

*February 9 at Keystone Homebrew-Bethlehem*

*March 6 at Steelgarden Beer Lounge*

*(across the hall from Keystone Homebrew-Bethlehem)*

# HOLIDAY HOURS

## STARTING MONDAY, DECEMBER 12

### Montgomeryville Store

Monday–Thursday, and Saturday 10–8

Friday 10–9    Sunday 11–5

### Bethlehem Store

Monday–Saturday 10–8    Sunday 12–5

### Both Stores

Christmas Eve and New Year's Eve 10–4

Closed Christmas, New Year's Day, and January 2

# INSIDE THIS EDITION

Limited Edition and R.Q. Wine Kits



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Return Service Requested

Keystone Homebrew Supply, Inc.  
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