

Keystone Homebrew Supply Newsletter

Fall Harvest 2002

WINE GRAPES & JUICE FRESH FROM CALIFORNIA



TARGET ARRIVAL DATE SEPTEMBER 19th

The time of year for the grape harvest is almost here. The following is a list of the grapes and juice that are typically available. Some of the varieties may not be available and others not included on this list might be obtainable. If you don't see what you want on this list, please let us know. To check this year's pricing and to reserve grapes and juice, please consult our web page at www.keystonehomebrew.com or call 215-855-0100. To ensure that you get the quantities and varieties that you want, please place an order early. Only a limited supply of additional grapes and juice will be available.

RED-JUICE (6 gallon buckets)

Alicante
Barbera
Burgundy
Cabernet Sauvignon
Carignane
Grenache
Merlot
Pinot Noir
Petite Syrah
Ruby Cabernet
Sangiovese
Syrah
Zinfandel.

RED-GRAPES

Alicante
Barbera
Cabernet Sauvignon
Carignane
Grenache
Merlot
Napa Gamay
Ruby Cabernet
Sangiovese
Syrah
Zinfandel

WHITE-JUICE (6 gallon buckets)

Chablis
Chenin Blanc
French Colombard
Gewurtztraminer
Muscat
Pinot Chardonnay
Thompson Seedless
Sauvignon Blanc
Riesling

WHITE-GRAPES

Chardonnay
French Colombard
Muscat
Thompson Seedless

Peter Brehm

Ultra Premium Varietal

Frozen Red Grapes & White Juice

The best grapes make the best wine. If you are interested in Brehm Vineyards ultra premium wine grapes from the premier growing areas of California, Oregon and Washington including Napa, Sonoma, Caneros, and the Columbia River Valley, it's time to start thinking about this year's wine season.

Peter Brehm closely monitors the grapes as they ripen and selects the optimal time to harvest. After the red/black grapes are picked they are crushed and de-stemmed and frozen in 5 gallon buckets. A frozen bucket of grapes will yield a final volume of approximately 3½ gallons of wine. The white grapes are crushed and pressed; then the juice is allowed to settle in refrigerated tanks for 24 hours before it is frozen.

These grapes are allocated on a "first to order" basis. The most popular grapes are often "sold out" before the harvest takes place. We will be receiving our shipment in late November or early December, but we can reserve grapes for you now. A complete list with prices and varieties can be found on our web site, www.keystonehomebrew.com. A more detailed description of the grapes, up to date inventory, and recommendations for fermentation can be found on www.brehmvineyards.com. Don't be disappointed; order today.

CUSTOMER WINE TASTING EVENTS!

Everyone Is Invited!

***Sunday Sept. 15th 3PM - 6PM &
*Sunday Oct. 13th 3PM - 6PM**

*(Non- Eagles Sundays)

Rain or Shine

Mark your calendar!

This is a great learning and social event

Home vintners come share your wine with other wine makers. It doesn't matter if you are a kit wine-maker or if you start from scratch; everyone who makes wine should attend. All wines made from Grapes, Juices, Fruits, Kits, Meads and Ciders are welcome. Everyone who brings wine gets a \$5.00 coupon to Keystone Homebrew Supply. Haven't made your own yet? This is a great chance to learn about winemaking and to experience different wines. Be sure to bring a lawn chair if you don't want to stand. We provide cheese, crackers and other snacks.

This event is free but we request that you sign up by calling the store 215-855-0100 so that we have enough snacks for everyone.

**Crush your grapes at
Keystone Homebrew Supply!
Electric Crusher Destemmer available
every day of wine season!**

Crush your grapes and remove the stems for just \$1.00 per box. Remember to bring clean buckets to take your grapes home in or take advantage of our bucket special - 7.8 Gallon bucket with solid lid for \$10.00. An additional \$1.00 will be charged if you would like us to dispose of your empty grape boxes.

Wine Equipment Rental

Keystone will be renting the following wine making equipment:

Hand Crusher/Destemmer	\$35 per day
Hand Crusher	\$20 per day
Apple Crusher	\$20 per day
Small Metal Press	\$10 per day
#25 Wood Press	\$10 per day
#35 Wood Press	\$25 per day
Wine Filter	free 1 day limit
Floor Corker	free 1 day limit

Please CALL 215-855-0100 to reserve equipment.

Availability is limited.

A credit card impression or cash deposit for the retail value of the product is required for rental.

Bourbon Barrel Brew

The date for "Bourbon Barrel Brew 3" is

Saturday, October 19th

We will be brewing is a

Strong Scottish Ale

Keystone Homebrew Supply is hosting a brewing event. Come to the store to watch or take part in brewing a huge batch of Strong Scottish Ale. The event will take place rain or shine. Everyone will follow the same recipe, all-grain or extract (available on the web site or in the store) and then the beer will be fermented in fresh (Jack Daniels) bourbon barrels for a 4 week primary fermentation.

If you are interested in learning about outdoor brewing this is a great opportunity to check out lots of different outdoor and all grain brewing systems. We will have a propane bar-b-que for grilling hot dogs and hamburgers supplied by Keystone. Everyone should bring lots of homebrew to drink.

If you would like to participate:

1. You must provide your own brewing equipment
2. Sign up by October 12th
3. Set up starts as early as you like
4. Store will open at 9 AM
5. All grain Brewers must mash in by 10 AM
6. Sanitized fermentors must be dropped off at the store on or before Sunday Nov. 17th

Sign up on our web site, fermentation space may be limited.



Make Hard Apple Cider

A special pressing will be done for Keystone Homebrew Supply by the Penn-Vermont Fruit Farm located in upper Bucks County. A select blend of apples including winesaps will be used so you can make a superior hard cider. Guidelines for making cider and a list of apples from our previous pressings can be found on our web site.

ORDER: On the web, by phone or in person no later than Thursday Oct. 31st. Cider will be available in one gallon jugs, \$4.50 each.
(Quantities will be limited to pre-orders only.)

PICKUP: Thursday November 7th after 5PM thru Sunday November 10th by 4PM during regular store hours.

Get Keystone Homebrew E-mails.

Want to stay informed? Don't want to miss an ordering deadline? Get on our e-mail list. We don't share or sell our addresses. To get on the list stop by the store or send a message to info@keystonehomebrew.com. Please include your name and phone number in your message.

Keystone Homebrew Supply, 779 Bethlehem Pike, Montgomeryville, PA 18936 **215-855-0100**

E-mail: Sales@Keystonehomebrew.com

www.Keystonehomebrew.com

Grow your Own Mushroom Kit "Almond Portobello®"

The Almond Portobello® mushroom is Keystone's next featured mushroom kit. Riding a wave of popularity, this deliciously edible mushroom (*Agaricus blazei*) imparts a strong almond flavor upon cooking. Known as Himematsutake ("God's Mushroom") and heralded in Brazil and Japan for its health-giving properties, this unique strain produces delicious mushrooms with an unusually strong flavor. Once you harvest a crop indoors, the kit can be used as spawn for outdoor cultivation. A 70-85° F environment is ideal. **All kits must be pre-ordered.** So for all of you who missed out last time, order yours today! Each mushroom kit is only \$26.00. **Deadline to order Oct. 15th.**

Liquid Yeasts & Malo-lactic cultures

The Wyeast Laboratory that produces our liquid yeast has 12 varieties of liquid wine yeast cultures available and also produces a malo-lactic culture. Adding a Malo-lactic culture to your wine reduces the harshness/acidity by converting the stronger malic acid into the milder lactic acid. The best time to add it is after your primary fermentation.

Liquid yeasts and malo-lactic cultures need to be special ordered at least two weeks in advance and are good for at least four months. Yeast profiles available at our store and online at www.wyeastlab.com.

Look for our next mailer in early Dec.
Stein Sale
Holiday Gift Guide
Limited Edition Wine Kits

FALL STORE HOURS

Mondays 10AM - 6PM
Tuesday, Wednesday, & Thursday 10AM - 7PM
Friday 10AM - 9PM
Saturday 10 AM - 5PM
Sunday 11 AM - 5PM

Closed Thanksgiving November 29th

Special Italian Wine Tasting

presented by West Park Imports, Inc.

**Sunday October 27th,
2PM to 4PM**

Luca Mazzotti from West Park Imports will be presenting 6 Italian Wines that his company imports from Italy. Luca is also the Wine Editor for two Magazines Italian Cooking & Living and La Cucina Italiana. For more info about Luca go to www.westparkwine.com.

Top 5 reasons to come to the tasting.

1. Try six Italian wines
2. Learn about Italian wines
3. Free copies of Luca's magazines
4. West Park's Wine of the Month Club
5. Great social event

This event is free but we request that you sign up by calling the store 215-855-0100 so that we have enough snacks for everyone.

New Products in the Store:

Oak Soakers - Cool round oak marbles to add to your fermenter to get the aged in barrel flavor. They're available in French or American oak.

Still Spirits - We are carrying the full line of products from www.stillspirits.com including Turbo yeasts, Carbon filters and Alcohol flavorings.

Whiskey Jugs - Hand crafted by local artisan \$25 each, custom lettering \$1 per letter. Jug volumes may vary.

Beeriodic Table T-shirts - The cool shirt for the beer geek. "Beer Styles" take over the "elements" in fluorescent color on a black shirt. Available in long or short sleeves.

Event Calender

September 15th Wine Tasting Event - 3PM
September 19th Wine Grapes Arrive
October 13th Wine Tasting Event - 3PM
October 19th Bourbon Barrel Brew - All Day
Oct. 27th Italian Wine Tasting 2PM - 4PM
November 7th Cider Pressing

Club Meeting Schedule

3rd Thursday of the Month @ 7PM

mark your calender

September 19th

October 17th

November 21st

December 19th (Meeting Starts at 8 PM)

Club Meetings are at the store and are open to all interested home brewers. Summer meetings are outside. Please feel free to bring a lawn chair.

Keystone Homebrew Supply, 779 Bethlehem Pike, Montgomeryville, PA 18936 **215-855-0100**

E-mail: Sales@Keystonehomebrew.com

www.Keystonehomebrew.com