

Keystone Homebrew Supply Newsletter

September 2003

Wine Grapes and Juice Fresh from California

Target Arrival Date: September 18

The time of year for the grape harvest is almost here. Here is a list of grapes and juice that we expect to be available. Some of the varieties may not be available, and others not included on this list might be obtainable. Please note that market prices can change without notice.

To ensure that you get the quantities and varieties that you want, please place an order early. You can order by phone, stopping by the store, or on our Web site. If you do not see what you want on this list, please let us know. Only a limited supply of additional grapes and juice will be available.

Red Wine Varieties

Juice (6 Gallon Buckets)

Alicante	\$39.00
Barbera	\$37.50
Burgundy	\$37.00
Cab. Sauvignon	\$39.00
Carignane	\$37.00
Chianti New offer!	\$38.00
Grenache (Rose)	\$35.00
Merlot	\$42.00
Pinot Noir	\$42.00
Petite Sirah	\$42.00
Ruby Cabernet	\$38.00
Sangiovese	\$38.00
Syrah	\$38.00
Zinfandel	\$39.50
Old Vine Zinfan.	\$40.50
Zinfandel (Rose)	\$36.00

Grapes

Alicante (42lb)	\$26.00
Barbera	\$23.00
Cab. Sauvignon	\$24.50
Carignane*	\$23.00
Grenache	\$23.50
Muscat (42lb)	\$26.00
Merlot	\$25.50
Napa Gamay	TBA
Ruby Cabernet*	\$25.00
Sangiovese	\$24.50
Syrah	\$24.25
Zinfandel	\$29.00

*May not be available

White Wine Varieties

Juice (6 Gallon Buckets)

Chablis	\$33.00
Chenin Blanc	\$34.50
Chardonnay	\$37.00
French Colombard	\$33.50
Muscat	\$34.50
Pinot Grigio	\$43.50
Thompson Seedless	\$33.00
Sauvignon Blanc	\$39.00
Viognier	\$37.00

Grapes

Chardonnay	\$23.50
Muscat (42lb)	\$26.00
Thompson	
Seedless (42lb)	\$26.00

Peter Brehm Ultra Premium Varietal Frozen Red Grapes and White Juice

This will be the second year that we offer frozen grapes and juice from Brehm Vineyards. These grapes are your chance to make wine from the same grapes that award-winning wineries covet. After all, 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, Carneros, and the Columbia River Valley, it's time to start thinking about this year's wine season. Be warned that making these grapes into wine will require more work, testing, and patience than making wine from box kits.

Peter Brehm closely monitors the grapes as they ripen and then selects the optimal times to harvest. After the red/black grapes are picked they are crushed, 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 in 5 gallon buckets. For the large volume winemaker, some varieties are available in 46 gallon barrels.

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These grapes are allocated on a first-to-order basis. Some of the grapes offered by Peter Brehm have a cult following and are often reserved/sold before the harvest takes place. We will be receiving our shipment in the first week of 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, and here at the store, so give us a call. Detailed grape descriptions and recommendations for fermentation can be found at Brehm's Web site: www.brehmvineyards.com. Don't be disappointed; order today.

Taking Your Winemaking to the Next Level?

Wine kits offer a great way to make wine in your home using easy techniques with a minimal amount of equipment. Working with grapes provides you the satisfaction of having more influence on your final product, but once you take this step you have to be prepared to work and think a lot harder. Here are some things to consider when moving from making wines from kits to making wines from fresh or frozen grapes and juice.

Plan on buying a good book We recommend *Techniques in Home Winemaking* by Daniel Pambianchi, a thorough book that answers almost all of your questions concerning winemaking. Additional books to consider are *The Home Winemakers Companion*, by Gene Spaziani and Ed Halloran, *Grapes Into Wine*, by Philip Wagner, and *Winemaking*, by Stanley and Dorothy Anderson.

Plan to get messy Fresh grapes need to be crushed and pressed; there is no getting around these two steps. Both of these processes have the potential for turning you purple and making you sticky.

Plan to test and adjust your wine for acid and sugar Grapes and grape juice are natural products and the sugar and acid content may need to be adjusted to make quality wines.

Plan to buy or rent additional equipment Presses and crushers can be purchased or rented from Keystone

Homebrew Supply. You'll probably need a larger primary fermenter to accommodate the grape skins/cap. You may also want additional capacity in secondary fermenters (glass carboys, barrels, variable capacity tanks) for long-term storage. And don't forget testing equipment, including an acid test kit and hydrometer.

Plan to be patient A minimum of nine months to a year's worth of aging may be required before bottling, and longer bottle aging is recommended.

Storing Your Wine

What are you going to do with all the wine that you make? *Cellaring Wine* by Jeff Cox has the answers. This new book describes various techniques for building your own wine cellar at home. Detailed lists of materials are included along with diagrams. You may know Jeff Cox from his other book, *From Vines to Wines*: an amazing book that not only details how to grow grapes, but has excellent instructions for turning them into wine.

New Brewing Gadgets

Zymico produces ingenious, easy-to-use products for all grain homebrewers. For instance, if you ever wanted to convert a keg into a brew pot but didn't want to pay a welder, the Zymico "Weld-B-Gone" is the answer. After cutting the top off the keg, simply drill a hole in the side of the keg, insert Weld-B-Gone, tighten the nut to seal the silicone gaskets, and you have a brew pot ready for use on a propane burner. The "Kewler Bulkhead" works in a similar way, but it is designed for constructing a mash tun out of a picnic cooler. A stainless steel screen tube called the "Bazooka Screen" works as a false bottom or a strainer in either the mash tun or the brew pot.

Perhaps our most exciting upcoming product is a 12.2 gallon, stainless steel conical fermenter. With the help of Zymico's Konical Kitz, you can ferment like the pros with a 60° angled bottom to help yeast settling, a bottom dump valve for drawing off yeast, and a rotating side port for racking.

These, and other Zymico products, are available at Keystone Homebrew Supply.

Big Brew Bourbon Barrel Barley Wine

*Date Changed to
Saturday, October 25*

Keystone Homebrew Supply is hosting a unique brewing event. Come to the store to watch or take part in the brewing of a huge batch of barley wine. The event will take place, rain or shine, in the parking lot behind Keystone. Everyone will follow the same recipe, whether all grain or extract, brew together, and then ferment in fresh bourbon barrels (Jack Daniels) for a four-week primary fermentation. The recipe is available on our Web site or at the store.

If you are interested in learning about outdoor brewing, all-grain brewing, or want to see some crazy homebrew setups, this is a great opportunity to check out a variety of methods at once. We will have a propane grill available for cooking and Keystone will provide hot dogs and hamburgers. Everyone should bring some homebrew to sample while brewing or viewing.

If you would like to participate, remember:

1. You must provide your own brewing equipment, including a propane burner
2. Sign up by October 19
3. There is a \$1 per gallon participation barrel fee
4. All brewers should plan on picking up their ingredients before Saturday, October 25
5. Expect a 10 percent loss of volume from sediment and possibly from foam loss
6. Set up starts as early as you like
7. Store will open at 9 AM
8. All-grain brewers must mash in by 10 AM
9. Your sanitized and calibrated for volume secondary fermenters must be dropped off at the store on or before Friday, November 28. Please mark your carboys to indicate volume.

Sign up on our Web site; fermentation space may be limited. While you are there, check out the previous Big Brews and see how much fun you are in for!

Wine Equipment Rental

Keystone will be renting the following wine making equipment:

Hand Crusher/De-stemmer	\$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.

Crush Your Grapes at Keystone Homebrew Supply!

An **electric crusher/de-stemmer** will be available every day of wine season! This miracle of modern engineering can de-stem and evenly crush several boxes of grapes in just a few minutes. Crush your grapes and remove the stems for just \$1.00 per box. Remember to bring clean buckets, approximately one bucket per box, 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 per box will be charged if you would like us to dispose of your empty grape boxes. Grapes grown locally or purchased elsewhere may be crushed for \$5.00 per bucket.

*Rain or
Shine*

Wine Tasting Events
Everyone Is Invited!

*Sunday, September 14 and
Sunday, October 12*

3 PM to 6 PM

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 winemaker or if

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you start from scratch; everyone who makes wine should attend. All wines made from grapes, juices, fruits, kits, and honey 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 would like to sit. 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.

You won't want to miss this one, so **mark your calendar!**



Make Hard Apple Cider

Deadline to Order: October 31

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 via our Web site, by phone, or in person, no later than Friday, October 31. Cider will be available in 1 gallon jugs, \$5.00 each. Quantities will be limited to pre-orders only.

Pick Up

Please pick up your cider from Thursday, November 6 after 5 PM through Sunday, November 9 by 4 PM during regular store hours.

Learn More

To learn more about where our cider comes from, visit our Web site. Additionally, we sell a few good books on cider making, including the third edition of *Cider Making, Using and Enjoying Sweet and Hard Cider* by Annie Proulx and Lew Nichols. Previous editions were well met by cidemakers. This new edition has been revised and updated to incorporate the latest information and techniques spurred on by cider's surge in popularity. If you are serious about cider, you should consider getting this book.

Grow Gourmet Mushrooms At Home!

I found a product that sounded so cool I had to try it myself. The Shiitake mushrooms that grew in my kitchen were fascinating and tasted great. So, Keystone Homebrew started offering one mushroom variety each month in ready-to-grow mushroom kits. Each kit comes with illustrated instructions and is guaranteed to produce delicious mushrooms in as little as two or three weeks. Additionally, once the mushroom soil is exhausted, some varieties can be put out in the garden to grow lots more over the summer and early fall.

Thanks to growing interest, we are offering four varieties:



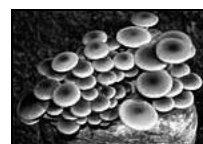
The Shiitake Mushroom Patch™

This kit is composed of a unique blend of sterilized, enriched sawdust fully colonized with a select Chinese strain of Shiitake (*Lentinula edodes*). Esteemed for both its health-stimulating properties and its culinary value, this kit is super-boosted to give the most prolific harvests. Shiitake mushrooms can be harvested at two week intervals for up to 16 weeks. A 50–80° F environment is ideal. \$26.00



The Almond Portobello® Mushroom Patch™

These deliciously edible mushrooms (*Agaricus brasiliensis*) impart a strong almond flavor upon cooking. Known as *Himematsutake* ("God's Mushroom") and heralded in Brazil and Japan for its health-giving properties, our 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. \$26.00



The Pioppino Mushroom Patch™

Popular in Italy, Pioppino mushrooms (*Agrocybe aegerita*) have a mellow and attractive flavor. Flourishing at 50–70° F, this table-top mushroom features beautiful membranous rings on the stems which slowly fall as the mushrooms mature. Once fruited, it can be used as spawn for more mushrooms on old tree stumps, especially willows, bay, alder, cottonwood, and elm. \$29.00



Cinnamon Cap Mushroom™

Hypholoma sublatertium produces chestnut-colored mushrooms with bright yellow edges. Its wonderful nutty

flavor is delicious with red wines. This aggressive mushroom is an excellent species to naturalize in your backyard. No wonder it's a favorite in Japan and popular among mushroom hunters in the Midwest. \$29.00

These kits contains everything you need to grow mushrooms except water. This time we are offering the kits on a preorder basis only, although we may purchase a few extras. All orders must be placed by October 15.



Amateur Wine Competition

Deadline to Enter: November 9

Winemaker magazine's 2003 International Amateur Wine Competition will take place soon. The best homemade wines from across North America and around the world will compete for gold, silver, and bronze medals in 50 categories awarded by a panel of experienced wine judges. You can gain international recognition for your winemaking skills and get valuable feedback on your wines from the competition's judging panel.

Although *Winemaker's* deadline to enter is later in November, we need your entries no later than November 9. Keystone Homebrew will help pay for shipping to help us to earn the title of "Wine Retailer of the Year." To enter, pick up the entry forms at Keystone Homebrew or visit *Winemaker's* Web site at winemakermag.com. The entrance fee is \$15, plus a reduced shipping rate if shipped from Keystone Homebrew.

New Products at the Store

After a long absence, Keystone Homebrew Gear will be available soon. We will have t-shirts in blue, purple, and black, as well as long sleeve shirts and sweatshirts. Be the envy of your friends by being the first to wear some Keystone Gear. We will offering these at a very fair price, but if you think that you are getting one for free, you must be out of your mind!

What? You don't have a Chimay Glass to drink Belgian beer? Chimay glasses: \$5.00, need I say more?

Wine Tasting Dinner at The Washington House

A Review by Jason Harris

I attended the August wine dinner at **The Washington House** and want to let everyone know that I was impressed by the whole experience. The wine dinners are held on the second Tuesday of each month.

August's wine dinner started with an aperitif: a sparkling Prosecco wine from Italy accompanied by a cheese-stuffed tomato topped with crab sauce. The next course was a choice of soup or salad and four white wines from all over the world. I chose the spicy plum pork chop for my main course, which came with four red wines. The evening was capped off with our choice from the dessert tray and a sweet blueberry dessert wine.

The winemakers and importers discuss each wine right there at your table, making the evening an enlightening, as well as delicious, experience. Each month the wines are provided by a different importer or producer, so we are looking forward to the next dinner's experience.

Amazingly, the whole package is only \$49 per person, plus tax and tip. While there is no formal seating, reservations are suggested!

In the next newsletter, I hope to report on the first Friday **Brews and Blues Night** where dinner is combined with a show at the **Sellersville Theater 1894**, next door to The Washington House. This event happens the first Friday of each month.

The Washington house is only 15 minutes from Keystone Homebrew, via Route 309 North, located on Main Street in Sellersville. Call them at (215) 257-3000 for reservations and more information.

\$10 Off
Dinner for Two
 at
THE WASHINGTON HOUSE

Main Street, Sellersville (215) 257-3000

This gift certificate can not be applied to the already exceptional value of the monthly wine dinner.

Expires 10/15/03

Homebrew Club News



New Web Site for Keystone Hops

The club has a new Web site: www.keystonehops.org, administered by Al Folsom, featuring the meeting schedule, club news, discussion forum, e-mail list, links, and a collection of memorable beer quotes.

Steering Committee Forming for Homebrew Club and "War of the Worts" Homebrew Competition

Want to get more involved in the homebrew club? Want to accumulate some extra points toward your BJCP judge promotion? It's been a long time since our last steering committee meeting, so come on out and help us find direction for Keystone Hops Homebrew Club. The meeting place is yet to be determined, but the date is set: Thursday, October 9 at 7:30 PM, so please mark your calendar.

Club Meeting Schedule

Third Thursday of the Month at 7 PM

Mark your calendar with these upcoming meetings:

September 18

October 16

November 20

Club Meetings are at the store and are open to all interested home brewers. Bring a few homebrews to show off your successes and help diagnose difficulties.

Dear Keystone Homebrew Family,

I wanted to remind you again about my family's furniture businesses. Last December **Room After Room Home Furnishings** was launched in Montgomeryville (just ¼ mile north of Keystone Homebrew Supply on Rt. 309) and specializes in casual furniture for every room in the house. They offer a wide variety of sofas (leather, upholstered and slip-covered) in addition to solid hardwood bedroom suites, dining rooms, home entertainment, home office, mattresses and home accessories.

Room After Room Home Furnishings offers a unique and fun event on the first Saturday of every month called Designer Days. An interior designer will conduct a seminar on a particular area of interior design from noon until 2 PM. The seminars are free, and we hope that you can join us.

Yours Truly

Jason Harris

P.S. As loyal customers of Keystone Homebrew Supply, I would like to extend a special offer to you:

SAVE 15% ON ANY SINGLE ITEM*

AND

TAKE 10% OFF ALL ADDITIONAL ITEMS*

room after room
HOME FURNISHINGS

753 Bethlehem Pike Montgomeryville, PA
(215) 361-0300 www.roomafterroom.com

*Not applicable on previous purchases, Stressless chairs by Ekornes, clearance items, or wicker products. Can not be combined with other offers, coupons, or discounts. Must present coupon at time of purchase. One coupon per customer. Offer expires 10/15/03.

In the next mailer . . .

- ✍ Holiday gift ideas and coupons
- ✍ Limited Edition wine kits
- ✍ Photos and details of October's Big Brew
- ✍ The long-awaited article on mead making

THE PERFECT GIFT
FOR YOUR BREWER, VINTNER,
AND STEIN COLLECTOR

GIFT CERTIFICATES

from
Keystone Homebrew
Sold in Any Denomination

A special offer to Keystone customers:

\$20 Gift Certificate

to

THE WASHINGTON HOUSE

The first 10 people who purchase \$150 or more at Keystone Homebrew Supply and present this coupon will receive a \$20 gift certificate to The Washington House.

This gift certificate can not be applied to the already exceptional value of the monthly wine dinner.

Coupons must be presented at time of purchase

SAVE \$20.⁰⁰

with each purchase of 10 cases of
Dark Green Bordeaux or Dark Green Burgundy

Wine Bottles

Keystone Homebrew Supply
(215) 855-0100

Cannot be combined with other offers
Expires 11/15/03 or while supplies last code: KMS03

\$2.⁰⁰ OFF

any 5 or 6 gallon carboy with purchase of one bucket of juice, or two boxes of grapes, or five gallons of cider

Not valid with other offers, coupons, or previous purchases

Keystone Homebrew Supply
(215) 855-0100

Expires 11/15/03

code: KMS03

\$5.⁰⁰ OFF

any \$50 Purchase

Keystone Homebrew Supply
(215) 855-0100

Not valid with other offers, coupons, previous purchases, fresh or frozen grapes/juice, or cider

Expires 11/15/03

code: KMS03

\$10.⁰⁰ OFF

any \$100 Purchase

Keystone Homebrew Supply
(215) 855-0100

Not valid with other offers, coupons, previous purchases, fresh or frozen grapes/juice, or cider

Expires 11/15/03

code: KMS03