

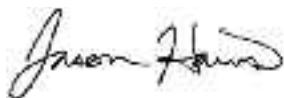
KEYSTONE HOMEBREW NEWS

Holiday 2011

Greetings from Keystone Homebrew

OUR HOLIDAY NEWSLETTER IS PACKED with more seasonal goodness than a fat man's magic sleigh, but it is a tiny fraction of what our stores have to offer. So check out the fun events, classes, ingredients, supplies, and contraptions in the following pages, but be sure to make it in to one of our showrooms for an exceptional holiday shopping experience. Or for greater convenience, you can visit www.KeystoneHomebrew.com to find the same high-quality stuff using our fashionable new cutting-edge online shopping cart. There may never have been a greater collection of gifts for beer and wine lovers, and our skillful and spirited staff can help you find the best choices for everyone on your list!

Ferment on,



VINO SUPERIORE

Italian Wine from Frozen Grapes

December is the new October, and now is the perfect time to make wine from premium grapes! Confused? Well actually, now any time is a great time to make wine from premium grapes—thanks to Vino Superiore. Vino Superiore has supplied us with some of the finest grapes Italy has to offer—organic DOCG grapes from Tuscany, carefully selected by our experienced Italian enologist, Federico. The grapes are frozen with liquid nitrogen promptly after harvest using a proprietary process, preserving them in a “just harvested” state. The grapes are then kept frozen during shipping and storage until you are ready to make wine! This could revolutionize the winemaking process for discerning home winemakers, with the absolute best grapes available—grapes that work around your schedule, and have no chance of deterioration during shipping or storage. More information is available through our Web site, including expert instruction from Federico about how to use these grapes to create traditional Chianti or Super Tuscan wines. The grapes are available for pickup at our Montgomeryville store, and can be shipped. Each 5-gallon bucket contains frozen grape must, with skins and seeds, and will yield approximately 3 to 3.5 gallons of wine.

Sangiovese \$155
Cabernet Sauvignon \$165
Merlot \$165
Colorino \$145
Trebiano \$145

www.vinosuperiore.com



NEW ONLINE SHOPPING

www.KeystoneHomebrew.com

Check out our newly launched secure online shopping cart! This is the most convenient way to see the enormous diversity of products we sell, complete with pricing, detailed descriptions, and pretty pictures. Virtually every product we sell can now be ordered online, paid for and shipped right to your doorstep, or just marked for pickup at our store.

EMAIL-ONLY ANNOUNCEMENT

On Friday evening, December 24, we will distribute a special communication via email about everyone's favorite kind of post-holiday event . . . a SALE! Even better, this sale benefits a charitable organization. All other details about this sale, other than that it will be super awesome, are strictly classified. You must be authorized to participate. Fortunately, all you need to do to be authorized is sign up for our emails (online, by phone, or in person), look for our special announcement on December 24, and follow the easy instructions. Sign up today to save a bundle while helping your fellow man.

FREE CASE OF BOTTLES

with purchase of beer or wine starter equipment kit

Not valid with other offers, coupons, discounts, or previous purchases. Up to a \$13.50 value.

Keystone Homebrew Supply
Montgomeryville (215) 855-0100
Bethlehem (610) 997-0911

Expires 1/15/12

code: KMW11

Two Locations: Montgomeryville: 435 Doylestown Road (Route 202), Montgomeryville, PA 18936 (215) 855-0100
Bethlehem: 599 Main Street, Main Street Commons Building, Bethlehem, PA 18018 (610) 997-0911
sales@keystonehomebrew.com www.keystonehomebrew.com

SUPERIOR WINE KITS . . . FOR A LIMITED TIME

Every year **Winexpert** and **RJ Spagnols** both seek out new and exciting high-quality grapes from all over the world, which they make available through special wine kits from December through April. Available only in the month of their release, these extraordinary wine kits deliver impressive results with simple, easy-to-follow directions. In hardly any time you will have 6 gallons of wine happily fermenting. Each kit includes 30 attractive self-adhesive bottle labels. The only sure way to receive these kits is to pre-order by the deadline and leave us a \$50 per

kit deposit. You can reserve your kits by phone or online (www.keystonehomebrew.com). Each variety has a different release date, with the first one arriving in December. We offer discounts when you order two or more kits. **The preorder deadline for all kits is Monday, December 5.*** If you miss the deadline, you can still order while supplies last, but the discounts won't apply. See the bottom of this page for details—you could save up to \$100!

RJ SPAGNOLS RESTRICTED QUANTITY WINE KITS

Arriving in December While Supplies Last \$134.⁹⁵*
California Hang Ten, a blend of Muscat, Symphony, Sauvignon Blanc, & Chardonnay

A luscious blend with flavors and aromas of peach, apricot, baked apple, and pear. This soft white wine also has a hint of tropical fruit. OAK 0 / BODY 2 / SWEETNESS 1



Arriving in January
Spanish Toro, a blend of Monastrell, Tempranillo, & Cabernet Sauvignon

Red ripe fruits with a little bit of anise, hay/straw, dried prunes, cherries, and black currants entice the nose. Coffee, with black pepper or dried leaves, are layered with the sweetness of fresh cherries and strawberries. OAK 4 / BODY 3 / SWEETNESS 0

\$149.⁹⁵

Arriving in February
Argentinean Tango, a blend of Tempranillo & Malbec

Rich flavors of ripened cherries and dried prunes and a hint of chocolate or coffee. Aromas of eucalyptus, violets, black cherry, and blackcurrants entice the nose while the sweet ripe apple finish will have you wanting more, especially if you like a blend of French and American oak chips. This red includes **GenuWine Dried Merlot Grape Skins**. OAK 4 / BODY 4 / SWEETNESS 0



Arriving in March
Australian Down Under Red, a blend of Shiraz, Cabernet Sauvignon, & Petit Verdot

The unique red rich fruit flavors are topped with aromas of red currants, chokeberry, and hints of sour cherry. Dried fruit notes are present in the nose and you can taste dried prunes or figs. This red includes **GenuWine Dried Cabernet/Merlot Grape Skins**. OAK 3 / BODY 3 / SWEETNESS 0

\$149.⁹⁵

Arriving in April
Australian Down Under Rosé, a blend of Syrah & Merlot

This rosé offers floral notes, honey, and flavors of strawberry, raspberry, apple, and figs. It delivers extra light tannins and a slightly sweet finish. OAK 0 / BODY 2 / SWEETNESS 1

\$134.⁹⁵



* The order deadline for the California Hang Ten has passed. We will continue to take orders while supplies last. Orders placed by December 5 can still qualify for discounts.

Order 2 Kits: Save \$3 on Each Kit

Order 3: Save \$5 on Each Kit!

Your Order Can Combine Winexpert and RJ Spagnols Kits for Big Savings

**ORDER DEADLINE:
December 5**

WINEXPERT LIMITED EDITION WINE KITS

Selection
LIMITED EDITION

Arriving in January

Washington Meritage

\$139.⁹⁵

Washington state's Red Mountain American Viticultural Area (AVA) has almost perfect conditions for a Meritage blend of Cabernet Sauvignon, Cabernet Franc, and Petit Verdot. Combined, these grapes produce deep color and intense aromatics of dark berry fruit, cassis, peppery spice, cedar, and smoke. The seductive nose of this wine foreshadows magnificent texture and flavor, including dark berries, licorice, vanilla, and spices. The texture and mouthfeel offer up silky tannins and a velvety smooth structure. The complexity and structure of this wine will require three to six months to unwind, and it will continue improving for several years. Due to the ripe tannins it will also benefit from decanting before serving.



Arriving in January

South African Sauvignon Blanc/Semillon

\$134.⁹⁵

Known as "Valley of Wine and Roses," South Africa's Robertson Valley is hot with minimal rainfall—less than a foot per year. This climate forges a Sauvignon Blanc with wild, herbaceous flavors and tart, grapefruit-like character, which shows strongly in the young wine, while Semillon has flavors of honeydew melon and sweet honey that take a bit longer to come out. Together the two grapes make a lush, balanced wine with great up-front fruit and a satisfying, rich finish. The citrus notes of the Sauvignon Blanc make this wine tempting to drink right away and after three months the Semillon will mature into a mellower white wine. It will improve for at least a year, giving deeper flavors of melon and honey as it goes.

Arriving in February

California Petite Sirah/Zinfandel

\$139.⁹⁵

Nestled in the foothills of the Sierra Nevada Mountains, Amador County is sometimes called "California's Piedmont." Grippingly tannic, bold, and deeply colored Petite Sirah complements the jamminess of Zinfandel, taming the abundant blueberries and blackberries with a hint of dark cherry and vanilla. Full-bodied with a lingering palate and peppery spice, this wine that shows best with ageing. After one year the blackberries will come out and at two years will tame the tannin's grip, showing the black pepper and rich dark fruits. This fantastic red blend is making an encore appearance sure to delight makers of 2005's Limited Edition kits.



Arriving in March

German Traminer/Spätlese

\$134.⁹⁵

Germany's famous Mosel Valley, with its mineral-laden soils, steep slopes, and low yields produces some of the world's finest off-dry wines. Traminer is the parent of the more familiar Gewürztraminer and Spätlese is a German wine term meaning "late harvest," indicating a wine made from fully mature grapes that are picked at least seven days after normal harvest, so they are riper and have higher sugar levels. This golden wine, unmistakable in its heady, aromatic intensity, has a pungent fragrance of lychee, tropical fruit, and rose petals. Its flavors are ample, lusciously fruity, spicy, with an off-dry finish. The intense fruit character will be apparent immediately in this rich wine right away, but the deeper floral characters of rose petal and lychee will become much more apparent after six months to a year.

Arriving in April

Spanish Matador Trio Red

\$139.⁹⁵

Spain has the most land under vine, and Mancha's hot, dry growing conditions yield intensely flavored red grapes. Tempranillo are deep blue-black with delicate aromas. Cabernet Sauvignon provide tannins and intense structure, while Monastrell adds grip, earthiness, and ripe red fruit. Lush, tannic, and complex, with intense black fruit flavors of black cherry, raspberry, black currant, and notes of plums and tobacco, the wine takes gracefully to oak, adding layers of vanilla, cedar, and rich coffee nuances. With soft acidity and lush tannins, this wine is enjoyed after only three to six months, but the black fruits, cherry, and plum notes will take six months to show well, and the vanilla/coffee nuances will show best after one year.



Order 4: Save \$8 on Each

Order 5 or More: Save \$10 on Each!

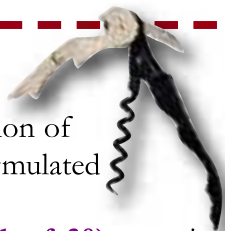
Order by Phone, at Our Stores, or Online: www.keystonehomebrew.com

KEYSTONE'S HOLIDAY WISH LIST SUGGESTIONS

We created these handy gift checklists for you to distribute as the holiday season approaches. Just check off the selections that interest you, cut them out, and give them to friends and family. You can download our newsletter from our Web site and print as many copies as you need!

LESS THAN \$12

- ☐ **Wine lovers' chocolates:** selection of premium chocolates specially formulated to pair with your favorite wines.
- ☐ **All-natural overrun corks (pack of 30):** premium quality at a bargain price. Limited time only.
- ☐ **Professional bottle labels:** customizable, for beer or wine, stick well and are easily removed.
- ☐ **Wine stylus:** writes on beer or wine bottles, carboys, or any glass surface. Washes off easily.
- ☐ **Magazines:** *Brew Your Own*, *Zymurgy*, and more.
- ☐ **Openers & corkscrews:** many choices for beer and wine, from simple and elegant to high tech.
- ☐ **Soda making supplies:** root beer, cola, ginger ale, birch beer, and more—a fun project for kids, and always a hit at holiday parties!



SAVE 15% off Any Bar Mirror or Neon Beer Sign

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

Keystone Homebrew Supply

Montgomeryville (215) 855-0100

Bethlehem (610) 997-0911

Expires 1/15/12

code: KMW11

SAVE 20% off Brewpots (excluding Blichmann products)

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

Keystone Homebrew Supply

Montgomeryville (215) 855-0100

Bethlehem (610) 997-0911

Expires 1/15/12

code: KMW11

Coupons must be presented at time of purchase.

\$12 TO \$25

- ☐ **Beer tasting set:** six tasting glasses with hand carved wooden serving tray.
- ☐ **Keystone clothing:** wide selection of shirts and hats sporting the trendy Keystone Homebrew logo.
- ☐ **Neoprene beer & wine totes:** keep your beverages cool while you transport them in style.
- ☐ **Cheesemaking kit:** make your own delicious cheeses at home. You can be eating your home-made fresh cheese in a little as an hour!
- ☐ **Cork displays:** show off your cork collection in attractive cages.
- Books:** brewing, winemaking, beer and wine appreciation, mead, soda, cheesemaking, and much more. Here's a few of the many we added in 2011:
- ☐ *Cheese & Fermented Milk Foods (Hardcover Volumes 1 & 2).*
- ☐ *The Craft of Stone Brewing Co.: Liquid Lore, Epic Recipes, and Unabashed Arrogance.*
- ☐ *Tony Aspler's Cellar Book: How to Design, Build, Stock and Manage Your Wine Cellar WHEREVER You Live.*
- ☐ *Brewing Better Beer: Master Lessons for Advanced Homebrewers* (by Gordon Strong).
- ☐ **Wine preserver:** keep wine fresh in bottles and carboys by filling the headspace with a blend of inert gases.
- ☐ **Carboy hauler:** strap system that magically makes moving heavy, slippery glass carboys safe and easy. Better than handles!
- ☐ **Brew Belt:** maintain a steady 70F+ fermentation temperature, even in winter months.
- ☐ **Mini CO₂ charger:** take your kegs of homebrew to parties, but leave the bulky tank and regulator home!
- ☐ **Lab-grade finishing hydrometer:** superior accuracy for determining final gravity.
- ☐ **Erlenmeyer Pyrex flasks:** now you can heat and ferment your starters in the same flask!



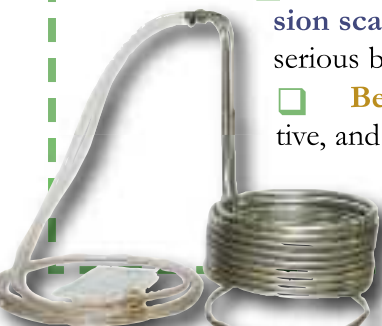
\$25 TO \$40

- ☐ **Swing-top bottles and growlers:** attractive vessels for your brew, in amber, clear, or blue
- ☐ **Superior wine openers:** Oenopull makes opening wine bottles fast and easy.
- ☐ **American Homebrewers Association membership:** Includes a subscription to *Zymurgy* magazine, discounts at pubs around the country, and much more.
- ☐ **Decanters:** stylish and functional.
- ☐ **Games:** Brew-opoly, Wine-opoly, and BrewMaster, the craft brewing game.
- ☐ **Vinturi wine aerator:** pour your wine through this aerator to instantly open up the bouquet, enhance the flavors, and improve the finish. Amazing!
- ☐ **Das boot!** You can host your very own Beerfest competition with the world's most famous beer glass.



\$40 TO \$100

- ☐ **Brewing equipment kit:** get your friends and family started in the hobby!
- ☐ **Huge selection of wine ingredient kits:** they're so easy to make it's not even fair.
- ☐ **Floor corker:** compresses and inserts corks in one swift, easy motion.
- ☐ **Beer ingredient kits:** easy-to-follow recipes for virtually every beer style
- ☐ **Outdoor propane burner:** boil large volumes quickly, and keep the mess outside!
- ☐ **Beer-, wine-, or cheesemaking class:** Classes make terrific gifts; see page 6 for details.
- ☐ **Refrigerator thermostat:** precise temperature control year-round for fermenting beer & wine.
- ☐ **Refractometer, pH meter, precision scale:** essential gadgets for the serious brewer or winemaker
- ☐ **Beer steins:** collectible, attractive, and of course functional!
- ☐ **Wort chillers:** huge selection at great prices!



OVER \$100

- ☐ **Wine equipment kit:** get your friends and family started in this great hobby!
- ☐ **Blichmann brew pots:** stainless steel in sizes up to 55 gallons! Complete with ball valve, sight glass, and thermometer.
- ☐ **Still Spirits equipment:** essential oil extractors and "water" distillation units.
- ☐ **Chromatography kit:** test, don't guess! This is the only real way to know whether your wine has finished malolactic fermentation.
- ☐ **Grain mills:** a variety of high-quality mills for all-grain brewing.
- ☐ **Superior wine kits:** sure to satisfy the most discriminating palate.
- ☐ **Advanced wine equipment:** save time & effort using bladder presses, filters, stainless steel fermentors, etc.
- ☐ **Draft beer systems:** serve draft homebrew or commercial beer in style.
- ☐ **Blichmann TopTier stand:** the ultimate all-grain brewing system, can be customized and reconfigured to suit your changing needs! May also be used as a Festivus pole.
- ☐ **Wort pumps:** temperature tolerant for all-grain brewing systems.
- ☐ **Home kegging systems:** CO₂ setup for carbonated beverages (beer, soda, etc.) or **nitrogen system for wine** and other still beverages. Eliminate the hassle and clutter of bottles! Extra kegs and many accessories available.
- ☐ **Vino Superiore:** Frozen organic DOCG wine grapes from Tuscany, see page 1.
- ☐ **Oak barrels:** take your wine to the next level. Sizes 25 to 59 gallons. See page 6 for details.



GIFT CERTIFICATES

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

BJCP STUDY SESSIONS & EXAM

This is your chance to learn more about beer than you thought was humanly possible! Andy Hejl, a BJCP Master Beer Judge, will lead eight study sessions that will introduce you to the Beer Judge Certification Program and to the many brewing concepts and techniques that impact the characteristics of beer. You will taste and analyze a wide selection of classic beer styles, and you will learn to detect common flaws. This course is a terrific way to improve your understanding of the brewing process and enhance your appreciation of beer in general.

If you would like to become a certified beer judge, a BJCP exam will be administered on Monday, March 5, one week after the final study session. Students interested in taking the exam will take a weekly quiz throughout the course to qualify for one of the limited exam slots. Each quiz will be based on a previously discussed topic or beer style and will be chosen from the same bank of questions used to create the actual exam.

The BJCP has allotted only 12 spots for test-takers in the current exam format. Our study session's 12 highest quiz-scoring students will be able to take the exam. Because of the effort required to grade the quizzes, there will be two prices for the class: \$150 for just the study sessions, and \$200 for potential examinees. (Note: There is a separate \$50 exam fee, payable on the day of the exam.) Study sessions will take place at Keystone Homebrew Supply in Montgomeryville on Monday evenings starting at 7 P.M.: January 9, 16, 23, and 30, February 6, 20, and 27 with a flavor training class on Sunday, February 12 at noon. The class syllabus is available to download from our Web site. Sign-ups and questions concerning the class and exam should be sent to bjcp@keystonehomebrew.com.

WINEMAKER COMPETITION

We will be accepting entries for the 2012 *WineMaker Magazine* Amateur Winemaking Competition starting on Friday, February 17. Be sure to include your entry fee and entry form, plus \$5 per entry to cover the cost of transporting your wine to the competition. Keystone Homebrew Supply will have a display at the Winemaker Magazine Conference in Ithaca, New York on June 2, when the results will be announced, so come check us out! You can download your entry forms and get more details at www.winemakermag.com/competition.

KEYSTONE CUP

Last year's champion, the Keystone Hops, let the Keystone Cup slip back into the mash mitts of those wizards of wort, the Lehigh Valley Homebrewers. Leading the charge was Lehigh Valley Homebrewer David Barber, with his First and Third Place finishes in Best of Show, and five(!) First Place awards. The Lehigh Valley Homebrewers hoisted the trophy of glory with the sounds of other clubs' splashing tears in the background. Congratulations to the Lehigh Valley Homebrewers for putting forth a remarkable showing this year. A spokesperson from the Keystone Hops could not be reached for comment. We assume they are still licking their wounds.

HIGHER EDUCATION

Whoever said you learn best from your own mistakes never took one of our awesome classes. See a live demonstration, get all your questions answered, and leave the mistakes to someone else! Bethlehem classes are held at the historic Sun Inn (www.suninnbethlehem.org); Montgomeryville classes are held in our on-site classroom.

Introduction to Brewing: \$40 per Person

Montgomeryville:	Friday, December 9, 6:30 P.M. Tuesday, December 27, 6:30 P.M. Tuesday, January 10, 6:30 P.M. Wednesday, January 11, 6:30 P.M. Thursday, January 12, 6:30 P.M.
Bethlehem:	Tuesday, November 29, 6:30 P.M. Thursday, December 29, 6:30 P.M. Tuesday, January 10, 6:30 P.M.

"Sour Power" Brewing Class: \$40 per Person

Montgomeryville:	Sunday, January 8, 1:00 P.M.
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Making Great Wine from Kits: \$50 per Person

Montgomeryville:	Friday, December 2, 6:30 P.M. Sunday, January 15, 1:00 P.M.
Bethlehem:	Tuesday, December 13, 6:30 P.M. Tuesday, January 24, 6:30 P.M.

Mozzarella, Ricotta, & Other Fresh Cheeses: \$65 per Person

Montgomeryville:	Sunday, January 22, 11:00 A.M. Sunday, February 26, 11:00 A.M.
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WAR OF THE WORTS XVII

Every year the War of the Worts puts together one of the biggest, most successful homebrew competitions on the East Coast. The 17th annual WotW will be held on Saturday, February 18 at our Montgomeryville store. We encourage everyone to enter; it's a great way to get thoughtful feedback on your beer (or cider, or mead) from BJCP-certified judges. Besides the prestige of winning a heavyweight competition, the War of the Worts always offers fantastic prizes, and is a qualifying competition for the Keystone Cup, Clonebrew Wars, and Eastern Pennsylvania Homebrewer of the Year.

More information, including time, location, entry forms, and judge and steward sign-up forms, will be available soon on the Keystone Hops Homebrew Club's Web site: www.keystonehops.org. Both Keystone Homebrew Supply locations will be accepting entries. Volunteer BJCP judges and stewards are needed. Questions? Contact: waroftheworts@keystonehomebrew.com.



OAK BARRELS & RACKS

For wineries, oak barrels are an essential part of the aging process. They can both soften and intensify the flavors present in a wine, while adding layers of vanilla, tobacco, leather, clove . . . and sometimes even oak. Keystone Homebrew Supply now carries a selection of oak barrels from well-respected cooperages to help you create the ideal aging conditions for your homemade wines. Our barrels range from 25 to 59 gallons, and come in American oak and French/American hybrid varieties, starting at \$399. We also now carry Western Square barrel racks (the gold standard), so we can truly offer one-stop shopping!

SUGAR & SPICE

We have everything nice, not just for your beer, but your holiday recipes, too! We carry dozens of herbs and spices, including outstanding Tahitian and Madagascar Bourbon vanilla beans, cinnamon sticks, orange peel (lemon & lime, too), paradise seeds, and many other unique ingredients for holiday pies, cranberry sauces, seasonal brews, etc. Also, you may think of us as just a humble homebrew shop, but you probably won't find a more interesting selection of sugar sources anywhere. We have honey (cranberry, sage, pine barren, wildflower, tupelo, orange blossom . . . 14 different varieties in all), Pennsylvania maple syrup, blackstrap molasses, various Belgian-style candi syrups, an assortment of fruit purees, and more. Any of these can be used as an alternative fuel source for your yeast, or to create a new twist on a traditional holiday dessert recipe. Imagine the possibilities!

HOPS & HOP PRODUCTS

We have a staggering selection of hops available from around the world right now, including exciting new varieties like Admiral, Apollo, Calypso, Galaxy, Motueka, Pacifica, Summit and more. (Note: we used Apollo, Calypso, and Galaxy in our Apple Brandy Barrel Triple IPA this fall. Delicious!) We have current favorites such as Citra and Sorachi Ace, too, and of course classic American and European hops. We also added two wonders of modern hop technology, which will offer you the ultimate ability to tinker with your beer: IsoAlpha extract (to crank up the bitterness) and hop aroma tabs. These hop derivatives are a great, hassle-free way to get an extra hop boost, and can even be added after fermentation!

NEW BEER KITS

Our highly caffeinated elves have been very busy in our brewing workshop, concocting and testing new recipes to meet our customers' insatiable demands. They have come up with some worthy additions to our lineup of Keystone beer kits, sure to please anyone looking for a festive winter brew. One is a **Snow Goose Clone** (\$56.95), a hearty yet balanced and dangerously drinkable dark amber winter warmer that is inexplicably no longer available commercially. Who needs it? We're homebrewers! Our **New Zealand Honey IPA** (\$57.75) combines the unique tangerine character of New Zealand hops with a hint of Orange Blossom honey to create a bright and refreshing hoppy ale. Our **Pliny the Affordable** (\$66.95) brilliantly takes advantage of our new IsoAlpha extract and hop aroma tabs to produce a reasonably priced clone of Russian River's Pliny the Elder. "Occupy Everywhere" protesters can rest just a little bit easier now, knowing that you don't have to be a capitalist fat cat to brew one of the most iconic imperial IPAs on the planet. Look for more new kits, too, including special seasonal offerings soon to grace our shelves and our new online shopping cart!

NEW PRODUCTS

NEW WINE KITS

We know, it can be a bit overwhelming. One could easily get lost in the sea of quality wine kits that we keep on display. These **new Selection International offerings** deserve special attention though, because they are the first Winexpert kits since the "Crushendo" series to include **grape skins**. These skins are found exclusively in four new kits: Australian Petit Verdot, Spanish Tempranillo, Sicilian Nero D'Avola, and Chilean Malbec Shiraz. These kits exhibit bolder flavors, richer color, enhanced aromas, and extra smooth, mouth-filling tannins compared with their skinless counterparts. The wines will drink very well within a few months, and will improve on the same scale as regular Selection International kits: 6-12 months to achieve excellent flavor, and potential improvement for up to three years. Each kit includes 30 bottle labels, and sells for \$149.99.

KEYSTONE BULKHEADS

In pursuit of a better solution, Keystone Homebrew Supply presents the Keystone stainless steel bulkhead series. Bulkheads are fittings that open a threaded channel into a vessel. For example, our universal bulkhead is perfect for adding a spigot or thermowell to a brew kettle, mash tun, etc., no welding required. Our bulkheads were custom engineered exclusively for us to offer simplicity and superior quality, and they are crafted locally with uncompromising precision. Pick up our cooler bulkhead and you'll find that building your own mash tun couldn't get any simpler. \$28.95 each.

CAMLOCK FITTINGS

Your brew day just got easier with the added convenience of camlock quick connects. These 1/2-inch stainless steel fittings will enable you to quickly and safely couple and uncouple all your brewing vessels, pumps, and chillers without any tools. Available in both male and female versions. If your connection is 1/2-inch thread, you can connect it and take your brew system to the next level.

THERMOPLASTIC TUBING

Tie your system together with our food-grade, high-temperature, thermoplastic tubing. Thick-walled but very flexible, this is the connection you need for all of your tuns, pots, tanks, pumps, chillers and vessels. The perfect combo with our stainless steel camlocks.

3/8 (I.D.) 5/8 (O.D.) @ \$1.49 per foot

1/2 (I.D.) 3/4 (O.D.) @ \$1.75 per foot

UNIQUE BOTTLE OPENERS

Every self-respecting homebrewer needs a stylish bottle opener. You know, one that draws "oohs" and "aahs" from your guests even before they try your latest juniper-spiced, oak aged, dry-hopped, sour cherry Belgian Quad Lager. A local craftsman is now supplying us with a series of stainless steel openers in various shapes and sizes that will do just that, while reliably opening your beer with a satisfying flick of the wrist. Several of the openers sport a simple, elegant design; others are cleverly shaped like guitars or sharks. Some others could even help you defend your home bar, with shapes conveniently similar to brass knuckles and Chinese throwing stars. They make perfect stocking stuffers! Prices range from \$5.99 to \$11.99.



HOLIDAY HOURS

STARTING FRIDAY, DECEMBER 9

Montgomeryville Store

Monday–Thursday, and Saturday 10–8

Friday 10–9 Sunday 11–5

Christmas Eve and New Year's Eve 10–4

Closed January 2 for Inventory

Bethlehem Store

Monday–Wednesday 11–8

Thursday–Saturday 10–8 Sunday 11–5

Christmas Eve and New Year's Eve 10–4

Closed January 3 for Inventory

Both Stores Closed Christmas & New Year's Day

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LEHIGH VALLEY HOMEBREWERS MEETING SCHEDULE

Last Tuesday of the Month

For details of the club's events, check out www.lehighvalleyhomebrewers.org.

The meetings below are open to all interested brewers and are held at Steelgaarden, across the hall from our Bethlehem store (starting at 7:30 P.M.). **Please note that there's no meeting in December**, but the holiday party will be held at the Liberty Street Tavern on Dec. 13.

Jan. 31

Feb. 28

March 27



KEYSTONE HOPS SCHEDULE

Third Thursday of the Month, 7 P.M.

Bring some homebrew to share and enjoy with the group. Club meetings are at the Montgomeryville store and are open to all interested homebrewers. More info at www.keystonehops.org. Mark your calendar with these upcoming meetings:

Dec. 15 (8 P.M.)

Jan. 19

Feb. 16



Return Service Requested

P.O. Box 426
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