

THE BREW KETTLE

# Barley & Grapes

SEPTEMBER, 2009  
NEWSLETTER

[www.barleyandgrapes.com](http://www.barleyandgrapes.com)



**SINCE 1992**

STORE HOURS

MON-FRI 10AM-8PM  
SAT 9AM-5PM

Closed Sundays and holidays



Although it may not seem possible, it has now been 1 year since we purchased the Brew Kettle from our good friend Geoff. Its been a great first year, and an absolute pleasure getting to know our customers.



I must admit, I was a little nervous at the start. As a former customer, I was somewhat familiar with the product, but I was quite surprised at the volume and detail of the wine and beer processing behind the scenes, and quickly realised that there was a vast amount for me to learn. But with the help of Geoff and Colin, we have managed to maintain the same level of service and quality that Geoff had maintained for so many years. I am quite confident that moving forward, our high levels of service and quality will remain.

Thank you so much for your support over the past year, and we hope to see you soon, at the Brew Kettle!!



Andy & Candice

## Medal Winning Results

It gives us great pleasure to highlight the achievements of our 2 top suppliers.

Not surprising, RJ Spagnols and Cellar Craft, once again, have walked away with a handsome supply of top medals in the 2009 wine kit competitions.

### R.J. Spagnols Top Medal Winners

- ◆ **Vino Del Vida** - 4 week wine kits - won 11 medals
- ◆ **Cellar Classic** - 6 week wine kits - won 30 medals
- ◆ **En Primeur** - 8 week wine kits - won 67 medals



EN PRIMEUR



### CellarCraft Top Medal Winners

- ◆ **Showcase Cabernet Sauvignon (Red Mountain)** - 18L, 8 week Red - won 13 medals (10 Gold)
- ◆ **Showcase Pinotage (South African)** - 18L, 8 week Red - won 5 medals (3 Gold)
- ◆ **Showcase Viognier (Yakima Valley)** - 16L, 6 week White - won 6 medals
- ◆ **Showcase Gewurztraminer/ Riesling (Yakima Valley)** - 16L, 6 week White - won 4 medals (2 Gold)
- ◆ **Craft 12 Amarone** - 12L, 6 week Red (with crushed grape pack) - won 2 medals
- ◆ **Craft 12 Pinot Grigio (California)** - 12L, 6 week White - won 2 medals (1 Gold)

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Website [www.barleyandgrapes.com](http://www.barleyandgrapes.com)

### Our Guarantee

We hope you enjoy every batch of Brew Kettle wine and beer, but if you are ever dissatisfied for any reason, simply return the batch to the store and we will replace it for you.

#### PRICES - BEER

23L Full-Mash Wort	\$63 +
46L Full-Mash Wort	\$111 +
50L Partial Mash *	\$125
50L Essential Styles *	\$114
50L Original *	\$94-104

\* includes "pitch-and-run" service

#### PRICES - WINE (23L)

4 WEEK WINES	\$113 +
6 WEEK WINES	\$133 +
8 WEEK WINES	\$175 +
MIST WINES	\$115 +

### Now That's a good Beer!!

Recently, one of our regular customers, who happens to work as a Quality Specialist for one of Canada's top breweries, was able to test our Festa Brew Pale Ale and Red Ale. These popular ales were put to the test by 5 expert Taste Panel Members.

The scale is a rating from 0 (not noticeable) to 8 (very noticeable).



These beers have good scores for Bitterness, Sweet, Smooth, Body, Malty, Estery and Hoppy, with good 0 scores for Harshness, Oxidation, and a good low score for Tainted.

Looking at the overall rating, a 7 is exceptional, 6 is great, and 5 is good, with minor sensory defects that would only be detected by a trained tester. So we are very pleased with our overall rating of 5.4 and 5.2 for the Festa Brew Pale Ale and Festa Brew Red Ale.

	Pale Ale	Red Ale
Spicy	3.4	2.8
Estery	4.0	3.4
Hoppy	4.4	3.6
Yeasty	1.2	1.4
Malty	3.8	4.2
Sulphury	0.4	0.0
Veg-Like	1.2	1.0
Harsh	0.0	0.0
Oxidized	0.0	0.0
Tainted	0.2	0.2
Bitter	4.4	3.4
Sour	2.0	2.0
Sweet	3.6	3.6
Smooth	3.6	3.2
Body	3.8	3.4
<b>Overall</b>	<b>5.4</b>	<b>5.2</b>

### Feature – A Modern Take on a Classic Wine

The story of Port goes back to the 17<sup>th</sup> century when trade wars between the French and English dried up the supply of wine for thirsty Brits. Looking a little further afield they found a new source along the Duoro River in Portugal. To stabilize these wines for shipment back to England, to ensure they arrived in good condition, the merchants would add a measure of brandy. They learned the technique from local monks who added brandy to wines before the fermentation was complete, killing the active yeast and resulting in a sort of sweet, alcoholic wine. This became the wine we now call Port, named for Oporto, second largest city in Portugal and the place from which the wine was shipped to England.

Our suppliers have now added an interesting twist to this classic style, layering intense flavours of fruit on top of an already rich wine. Two seasonal releases up the flavour ante even further with Port's natural companion, chocolate – the Chocolate Raspberry Port, and also an Orange Chocolate Port. For more information on these unique wines, please ask at the store.



### PRIVACY STATEMENT

Government regulations require that we collect and record the names, addresses, and phone numbers of all customers. We use this information to send periodic newsletters and other promotional material. If you would prefer not to receive any mailings or telephone calls from the Brew Kettle, please let us know. Email addresses are recorded for those customers who ask to receive the monthly email newsletter.

### DISCOUNT PROGRAMS

- ◆ Refer friends and family to us, and they will receive a \$10 saving off of their first batch of wine or beer, and you will receive a \$10 saving off of your next batch.
- ◆ Order a batch of six or more and we will give you a 10% discount on your order. Please call ahead of time for this service (some conditions apply)