



BrewNews

Volume 16

Fall 2008

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Best Sellers

Wine Kits

1. Grand Cru Piesporter
2. Grand Cru Sauvignon Blanc
3. Grand Cru Cabernet Sauvignon

Beer Kits

1. Coopers Canadian Blonde
2. Morgans Canadian Light
3. Brew House Red Ale

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Introducing The RJ Spagnols Fall Lineup

New Grand Cru International Collection of 12L—5 week kits

RJ Spagnols has taken their popular Grand Cru International kits, added 2L of juice and concentrate and a 125g package of GenuWine Winery Dried Grape Skins to the fuller bodied red varietals. GenuWine grapes are picked and gently dried whole to retain the original colour, flavour and include their nutritional and natural goodness of both the grape skins and solids to the wine. Each 125g package of GenuWine Winery Dried Grape skins is equivalent to 2.25kg of whole varietal grapes resulting in a fuller bodied wine with an intensified bouquet. These grape skins are exclusive to RJ Spagnols and the patented process was recognized with a technology impact award. We are proud to offer you such innovation in a 5 week kit.

Just in time for the Holiday gift giving season! White Chocolate White Port

Looking for a gift for the hard to buy for? RJS is pleased to announce our newest addition to our seasonal specialty line. White Chocolate White Port is a sweet and creamy white port with hints of toasted hazelnut and vanilla which are balanced perfectly with smooth white chocolate. Irresistible and indulgent on it's own or mix with tonic water and a slice of lemon and serve over ice. Sure to become a seasonal favourite!

Back By Popular Demand...Orange Chocolate Port

We are pleased to announce that Orange chocolate port is back again by overwhelming popular demand. It's easy to see why, with it's rich aromas of dark chocolate set against refreshing citrus and vanilla notes. It's for this reason that this port has won best in show dessert wine and most medals for a kit wine at the 2008 International

Amateur Winemaker Competition! It's easy to see why this kit sells out every year so avoid disappointment and order yours early!

Orange Blossom Muscat

Winner of 11 medals at the 2008 International Amateur Winemaker Competition, Orange Blossom Muscat is making a return. This dessert wine is full bodied and delectably sweet. It is brimming with layered flavours of sun ripe oranges, touch of elderflowers and peaches. We suggest that you serve this well structured dessert wine chilled to allow it's greatness to show.

Cellar Classic Hightail

Last year RJ Spagnols introduced a new line of wine kits called Hightail. We take grapes from the vineyard, pick, process and package them within 24-48 hours. This Hightail process captures the freshness of the grapes to deliver the amazing fruit tones only fresh juice can provide. Our relation to Vincor and Constellation wines makes us the only wine kit manufacturer that is able to bring such innovation to the market. This year we are once again sourcing juices for our Hightail line, however only mother nature can dictate what juice we will receive.

Orchard Breezin' Cranapple Chardonnay Holiday Wine

This low alcohol white wine features tart green apple balanced out by smooth white cranberry to create an easy drinking wine with a crisp, refreshing finish. Great as part of your favourite holiday get together. Sells out every season, don't be disappointed, order yours today!





Cider Press Sparkling Ciders

Care to taste something a little different? Vinoka's refreshing and cool, first-class Sparkling Cider kits will hit the spot for the home brewer and winemaker. Produce your own premium quality sparkling ciders with incredible completeness of aroma and taste.



**DROP THE PILL...
WAIT...THEN CHILL!**

From The Editor

with Bill Reddy



This has to be one of the most active falls I have seen. There is a barrage of new products coming on the market which should make this an exciting season for wine and beer makers. First and foremost is the abundance of dessert wines being released. The recent astronomical success of RJ Spagnols' Orange Chocolate Port and Winexpert's Raspberry Chocolate Port has spurred the release of several dessert wines this season. The original chocolate ports are back and they have brought some company. RJ Spagnols offers up a White Chocolate White Port ("to die for") and an Orange Blossom Muscat. Winexpert is giving us a Okanagan Peach

Icewine along with their Raspberry Chocolate Port. These are all limited releases and when they're gone that's it until next season. So don't be disappointed like many were last year. Order or pick yours up as soon as possible.

The other big news is the upgrade and new additions to the RJ Spagnols' Grand Cru International Series. These are now 5 week kits and contain 12 litres of juice. Details of these and other RJ Spagnols' releases can be found on our front page featured article.

I hope you have a fun-filled season and thanks for all of your great support throughout the year. ♦

Making Liqueurs

with Ken Reddy



Moonshining & Bootlegging History Part 2

At the beginning of the 20th century in the USA, the Temperance Movement was growing strong and the pressure to ban alcohol had gathered a full head of steam. Individual states began passing laws to totally ban the production and sale of alcohol and in 1920 Prohibition went into effect all across the nation.

Suddenly there was no legal alcohol to be found. It was great news for moonshiners as the demand for shine skyrocketed! Moonshiners had a job to keep up with the call for alcohol from all over the States. The illegal distillers would do anything to keep up with the demand and increase their profits. Instead of using corn as their base for shine, some used sugar as the main ingredient, while others resorted to watering it down. The use of improper equipment and shoddy techniques were also issues and all of this led to some very poor quality moonshine being produced.

As a result of Prohibition illegal bars or speakeasies sprung up all over the United States. Organized crime usually operated these premises and profited greatly from the sale of illegal booze. Plenty of law officers and judges' palms were greased if they turned a blind eye and let the speakeasies operate without any hassle from the law.

Finally the federal government conceded and Prohibition was repealed in 1933. The large

commercial distilleries were back on the scene and supplying the market with an abundance of affordable liquor. The market for shine grew smaller as consumers could once again easily purchase and consume legal booze. The moonshiner was no longer a serious problem for the Feds and by the late 60's and early 70's very few illegal alcohol cases were being heard in court. The federal government even made it legal by 1970 to brew beer and wine in small quantities in your own home for self consumption. The days of wide spread production of illegal alcohol in the United States had come to an end.

Moonshining is still illegal today but is far from over and has become a hobby with amateur brewers. The home brewer that makes shine today is more interested in producing a product for his own use that can rival some of the best commercial rums, whiskeys and liqueurs that are available. There is now a quantity of high quality essences and flavorings available at most local Wine and Beer Making stores. These products make it a lot easier for the amateur brewer to achieve excellent results with very little effort. If you want to make your own rum, liqueur etc. at home, but don't want to break any laws by distilling, you can use these essences with a High Alcohol brew you make yourself or vodka to achieve similar results. ♦



On The Beer

with Mark Wood

Confessions of a Hand Model or How I spent My Summer Vacation

I'm always fast out of the gate when there's jinking and hanging out to be done but even by my own high standards this was an epic season. By the peak of summer I was overwhelmed by bizarre circumstances and torn in another uncharted direction quite pleasantly, yet out of control.

It started out innocently enough while on a photo shoot for the Independent newspaper. A few weeks later, tragically and suddenly the paper closed up shop and died in my hands (as so much of my machinery often does) but not before leaving me with a faint spark of fame. There was a photo published of my left hand which subsequently eclipsed my total worth. A small yet enthusiastic following erupted over the phenomena and the rest is but mere, rare, fireside fare. Unlike underage, anorexic, european hand models, mine's the gracefully veined, muscular epitome of a devil-may-care lifestyle and quite capable of instilling the "man" in "manicure." Unfettered and unencumbered by guilt or guile, a skilled hand when you needed one the most. While the right hand wrestled all the wrenches and opened all the beer the left hand gesticulated wildly to great effect and even wrote half the stories, all the while, unwittingly and unbeknownst to all, preserving its own youthful, photogenic self.

Suddenly my left hand was invited to all the right parties and met all the right people. I conversed pleasantly with the adoring public while they coveted the carpals and took facetious, facebook phone-photos of themselves and ... the

hand. After noticing all the attention the right hand became petulant, there was a sincere reconciliation and now the two hands dress up in matching outfits, usually gloves, and carry on like twins. I had no idea how far this could go. How does one cope with a famous hand? Should I put it in a pocket or let it run through my hair? My trusted advisers Smokin' Joe and Jimmy Two Fires were uncharacteristically supportive, both being accustomed to my many and varied careers. They did however, encourage me to rest awhile and return with my sensibilities. I regretfully ignored their advice and visited the local store where I was ambushed by the paparazzi and fled. And yes, a store security camera is unwanted attention. Being a hand model can sometimes be as dangerous as it is glamorous but I try not to let it change me too much.

Occasionally I'm asked to lend a neighborly hand only to show up with one useful one and the other cradling an insouciant, iced-tea. Other than that I'm alright. Part of me may have always wanted to be a hand model. The rest of me finds it highly amusing and retains animation rights. And herein lies my greatest vacation dilemma. While the most of me is relaxing there's an ambitious, overachieving appendage of mine looking for work. I'm unfamiliar with the rate of pay, for that you'd have to talk to the hand.

Smokin' Joe is a recluse with cult status.

*Jimmy Two Fires handles all our correspondence.
jimmy2fires@gmail.com*

Winners

Join the fun! Bring in your newsletter and play **Scan to Win**. You can win great instant prizes and you'll be entered in our draw for a chance to win the **Brew News Super Prize**.

Every mailing label has a unique code. If yours matches one of the codes in the computer you're an instant winner. You can win too just like these lucky players:

Dennis Taylor, Larry Meyers, David MacDonald, Wayne Ludlow, Alvin Tucker, Jim Murray, Jean Johnston, Maria Parsons, Mike North, Kier Hiscock .

Super Prize Winners

**Tom Strong
and
Lloyd Masters**

**Each Won A
\$100 Store Credit!**

BREW CLUB

NEWS

Brew Club Benefits

Here's what you get

Brew Points

You receive one point for each dollar you spend*. When you accumulate 300 points you can convert them to a \$20 instant bonus. Use this bonus towards anything you purchase in our store.

**Points are not awarded for sale or discounted items.*

Brew News

You receive our quarterly newsletter mailed to you FREE of charge.

You Save!

You receive valuable coupons and special offers with every issue of *Brew News* and at other times throughout the year.

Brew Points Tip

You have the option of using your \$20 Brew Points Bonus immediately after you reach the 300 point plateau or you can choose to leave it for another time. You might want to use your bonus to purchase a premium kit. You can also accumulate bonuses and save them for a special purchase.



Beginner's Corner

with Kevin Reddy

How Clear Is Your Beer?

Every brewer ends up sooner or later with a beer that doesn't clear. An unclear beer will not necessarily have a negative effect on taste (unless it is caused by bacteria) but aesthetically it can be a problem when you are serving it to a friend or if you are comparing it to your favorite commercial beer. In some cases having a cloudy beer can add to the character and taste as is evident in some German Wheat Beers. These beers are purposely left cloudy and are quite enjoyable.

Beers can stay cloudy because certain proteins and compounds form together that result in them staying in suspension. Yeast that will not settle (flocculate) will also keep your beer cloudy. These are the two main reasons but there are many more that are not understood totally. Yeast is a

living organism so just like us it can be quirky.

If you are making a beer using the boil method you can add finings to the pot. A teaspoon of Irish Moss can be added at the last ten minutes of the boil. This helps break down protein forming compounds that cause haziness. Isinglass or gelatin finings also can be added after fermentation. Either one of these two finings can be added about three to five days before bottling. Isinglass and gelatin attract yeast cells which make them clump together. This causes the yeast to fall to the bottom of the fermentor leaving behind clear beer. Make sure that your beer has fully fermented before you add the finings. If you would like to learn more about the clearing process just drop by the store and I will be happy to answer your questions. ♦

Chocolate Raspberry Port

***Gold medal winner at the 2008 WineMaker Amateur Wine Competition.**

Hugely popular last year, this wine is bursting with rich, intense flavours and aromas, has traditional Port character of warm, rounded cherry and plum, supported by a racy zing of bright raspberry. Perfumed and gently tart with luscious liquid chocolate, beguiling with dark, bittersweet aromas of coffee and vanilla. Toasty hints of oak guide the way to a long, rich finish.

Excellent within three months, this wine will age gorgeously—if you can keep any that long!

Food pairings: Delicious on its own or with any dessert, or serve with toasted nuts or shortbread. Great Wine is Yours for the Making.

Oak: Toasted **Sweetness:** 7 **Body:** Full **Alcohol by volume:** 15% - 16.5%

Okanagan Peach Icewine Style

The Okanagan Valley lies in the rain shadow of British Columbia's Coastal mountains. The region's very low annual average rainfall means that part of the valley is a true desert! In this climate Vidal grapes ripen to perfect intensity, with notes of honey, apricot, and spice. Winexpert's Okanagan Peach Icewine style (containing local Vidal from this region) has deep floral notes, stone fruit and perfect sweetness, balanced with the sun-ripened perfume of a luscious peach.

Food pairings: Can be enjoyed all on its own, it's an excellent accompaniment to earthy or salty cheeses like Danish blue or Tilsit, or spicy snacks like tapas or flavourful Asian dishes.

Oak: None **Sweetness:** 8 **Body:** Full

Alcohol by volume: 11.25% - 12.5%



What is the best way to store my buckets and carboys?

Some of the old winemaking books recommended adding a strong solution of sulphur dioxide to your fermentors and carboys before storing them away. This should be avoided since the solution will lose its strength over time allowing spoilage organisms to flourish. It is best to thoroughly clean your containers after use and dry them before storage. Clean and sanitize them again before your next use.

Can I use bleach to clean my equipment?

I would avoid bleach, especially in winemaking. Bleach can be very persistent and hard to remove and scented bleaches can ruin your equipment. Bleach can give wine a swampy or stinky "corked" aroma. It is better to use Diversol. Diversol contains chlorine and trisodium phosphate and it's packaged under several brand names but if it's pink it's Diversol. It is used extensively in the food industry and it rinses well. As an added safeguard I recommend treating your winemaking equipment with a sulphite solution after using Diversol. The sulphite will neutralize any traces of chlorine that remains after rinsing.

In the past I've had trouble removing peel & stick labels. Have there been improvements in this area?

Yes. Most peel & stick labels are now very easy to remove. You can even peel some of them right off the bottle without soaking. There are new peel & stick labels arriving all the time. Peel & stick labels are easy to apply, look great and save you time.



Brew House Oktoberfest

It's back For a limited time only! Historically brewed in spring and stored in cool caves to preserve beer over the summer, Oktoberfest beer is a brewer's best option for showcasing the best of his craft. This seasonal favourite is born in RJ Spagnols' own microbrewery. They use the finest Munich and Crystal malts along with the best noble aromatic hops to achieve the perfect balance and complexity. Oktoberfest brewing can only be achieved through the use of the finest quality ingredients. RJ Spagnols are confident it will live up to the Oktoberfest tradition!



Orchard Breezin' Cranapple Chardonnay

This low alcohol white wine features tart green apple balanced out by smooth white cranberry to produce an easy drinking wine with a crisp, refreshing finish. Cranapple Chardonnay is a seasonal release and it's always a big hit during the holidays. Our stock usually sells out pretty quickly so make sure you get in early.



Dessert Wine Frenzy!

Dessert wines are a hot item now and the manufacturers are ready to please. There is something to please everyone in this fall's offerings. Winexpert is bringing back its Raspberry Chocolate port from last year and is introducing a new Okanagan Peach Icewine. RJ Spagnols is coming back with its popular award-winning Orange Chocolate Port and Orange Blossom Muscat while introducing a new White Chocolate White Port.

Grand Cru International Series

Introducing the new Grand Cru 12 L, 5-week International Series:

Italian Primitivo with skins, **Italian Barolo** w/skins, **Italian Brunello** w/skins, **Washington Merlot** w/skins, **California Zinfandel** w/skins, **California Shiraz** w/skins, **Australian Cabernet Sauvignon** w/skins, **Chilean Malbec** w/skins, **B.C. Pinot Noir** no skins.

California White Zinfandel with süss reserve, **California Chardonnay**, **German Gewurztraminer** w/süss reserve, **German Piesporter** w/süss reserve, **Ontario Sauvignon Blanc**, **South African Chenin Blanc**.



Brew News Specials

En Primeur Ultra Premium

"A new standard in wine excellence"

This award-winning series (69 medals in 2007 WineMaker competition) has now been reformulated to be even better! Now contains **Genuwine™** winery dried grape skins.



★ **\$20 Gift Card**

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Sale ends October 26/08

Coopers Canadian Blonde

PRICE INCREASE COMING! We have made a special purchase on Coopers Canadian Blonde. Stock up now before the price increase. This is a perennial top three seller!



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or a case of 6 for
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Cellar Classic Winery Series

New & Improved!

Now with 18 litres of super premium varietal grape juice, concentrate & crushed grape skins.



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Sale ends October 26/08

Barons Premium Beer Kits

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\$5 off

Sale ends October 26/08

All Canned Beer Kits



Buy 1 & SAVE \$1
Buy 2 or more & SAVE \$2 on each kit!

Sale ends October 26/08

Brew House Premium Beer Kits

Made from 100% malted barley & fresh hops!



You'll be
Amazed!

\$5 off

Sale ends October 26/08

Micro-brewery style

Orchard Breezin' & Island Mist

A refreshing alternative to wine or coolers



A perfect balance of fruit & wine

Buy 1 & SAVE \$5
Buy 2 or more & SAVE \$8 on each kit!

Sale ends October 26/08

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Buy 1 & SAVE \$3
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Sale ends October 26/08

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Not valid with any other offer.

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Made fresh daily! Our Purewater goes through a **five stage purification** process that makes it the **safest**, best-tasting water you'll find anywhere!

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\$3.99
5 gallon



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\$1.99
2 gallon



Medals Galore!

Winexpert and RJ Spagnols won over 600 medals at the 2007 Winemaker International Winemaking Competition. Visit www.brewerylane.com for a complete listing of medals.

Check out our monthly specials Grand Cru and Cru Select wine kits

We now have a featured monthly special on Cru Select wine kits as well as Grand Cru kits. A different red and white every month.

Grand Cru \$8 off
Cru Select \$10 off

Equipment Starter Kit



Everything you need to make your own wine or beer! You get all the necessary equipment including a **Better Bottle™ Carboy**. All equipment included is at a discounted price. You pay only **\$79.95** plus tax.

But that's not all! When you purchase a super starter kit you'll also receive a **30% discount** on any regular priced wine or beer ingredient kit.

Our starter kit is already a great deal but we want to see more people enjoying this fascinating hobby. Buy a starter kit and we will give you a \$20 gift card that you can use on a future purchase. Hurry! This is a limited time offer.

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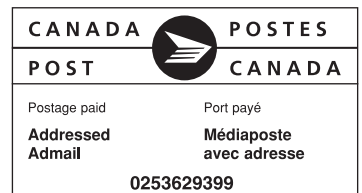
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