



Volume 2, Issue 9

GHRUB Crush: a Ton of Fun

Standing on the press, staring down at all the grape juice flowing from the press into our containers was almost as good as...well...I don't want to burn that image into your mind. It was a great day Saturday when friends came together and we managed to de-stem, crush and partially press 2000lbs of Merlot. The day was perfect! A constant light rain kept the fruit flies and other bugs away, but it didn't keep the juice from flowing.

If you are interested Crush 2010, send me a note. We are thinking of holding it at a local vineyard and instead of us doing the work you simply walk into the winery, have a few glasses of wine and walk out with 6 gallons of freshly pressed juice. We need 100 orders to make this happen, and I can tell you I'm purchasing 10 of them —which means there is really only 90 left. :-) The more people we get, the cheaper the cost, so get your friends involved in the Great Ghrub Club Grape Crush of 2010. I'm hoping to get the cost down to \$100 per order. This is almost guaranteed to be the best vintage ever so order early and order often.

Randy



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Musings from Beer Man Abroad–Yeast Wars : Dry vs. Liquid

Do you see a theme to my articles? War! First Carboys, and now Yeast. Liquid Yeast, Dry Yeast, Yeast Cultures, or Yeast Strains effect the taste of your wine and beer (Mead too Sunny!). The table below, created by Wine Maker Magazine (<http://www.winemakermag.com/guide/yeast>), describes the different yeasts for wine, cider and mead. Depicted here is what is available at The Fermentation Trap. DRY Yeast is explained first.

Company	Yeast Name	DRY	Strain #	Suggested Wine Styles	Temp Range (°F)	Alcohol Tolerance (% ABV)/Flocculation
Lalvin	KIV-1116	Dry	1016-02	Cider, Stuck Fermentations	59-86°	18% Low
Lalvin	EC-1118	Dry	1018-02	Champagne, Dry Meads, Late Harvest, Secondary-Stuck Ferment	45-95°	18% Low
Lalvin	71-B	Dry	1022-02	Blush, Juice from Concentrates, Nouveau, Whites, Young Reds	59-86°	14% Medium
Lalvin	ICV D-47	Dry	1080-02	Blush, Dry Whites, Sweet Mead	50-86°	14% Medium
Lalvin	BOURGOVIN RC 212	Dry	1105-02	Aged Reds, Young Reds	59-86°	14% Low
Red Star	Flor Sherry	Dry	Davis#519	Sherry (primary and secondary fermentation)	59-86°	10-20% Low
Red Star	Montrachet	Dry	Davis#522	Chardonnay, Merlot, Syrah, Zinfandel	59-86°	13% Low
Red Star	Pasteur Champagne	Dry	Davis#595	Cabernet, Cider, Dry Whites, Fruits, Meads, Port	59-86°	13-15% Medium-Low
Red Star	Côte des Blancs	Dry	Davis#750	Blush, Chardonnay, Cider, Riesling, Sparkling Cuvée	64-86°	12-14% Low
Red Star	Premier Curvée	Dry	Davis#796	Anything but residual-sugar wines	45-95°	18% Low
Red Star	Pasteur Red	Dry	Davis#904	Berry and Cherry Wine, Cabernet, Gamay, Merlot, Pinot, Syrah, Zinfandel	64-86°	16% Low



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Yeast Wars Continued

Next, listed are liquid yeasts. Some of these take several weeks to receive when ordered from the distributor.

Company	Yeast Name	Liquid	Strain #	Suggested Wine Styles	Temp Range (°F)	Alcohol Tolerance (% ABV)/ Flocculation
White Labs	Avisé Wine Yeast	Liquid	WLP-718	Chardonnay, Complex whites	60-90°	15% Low
White Labs	Sweet Mead and Wine	Liquid	WLP-720	Blush, Cider, Fruit Wine, Gewürztraminer, Sweet Mead	70-75°	15% Low
White Labs	Steinberg-Geisenheim Wine Yeast	Liquid	WLP-727	Gewürztraminer, Riesling	50-90°	14% Low
White Labs	Chardonnay White Wine	Liquid	WLP-730	Blush, Chablis, Chenin Blanc, Sauvignon Blanc, Whites	50-90°	14% Low
White Labs	French White Wine Yeast	Liquid	WLP-735	Muscadelle, Sauvignon Blanc, Sémillon	50-90°	16% Low
White Labs	Merlot Red Wine Yeast	Liquid	WLP-740	Cabernet, Chardonnay, Pinot Noir, Sauvignon Blanc, Sémillon, Shiraz	60-90°	18% Low
White Labs	Assmanshausen Wine Yeast	Liquid	WLP-749	Pinot Noir, Zinfandel	50-90°	16% Low
White Labs	French Red Wine Yeast	Liquid	WLP-750	Cabernet Franc, Cabernet Sauvignon, Merlot	60-90°	17% Low
White Labs	Cabernet Red Wine Yeast	Liquid	WLP-760	Cabernet, Chardonnay, Merlot, Sauvignon Blanc	60-90°	16% Low
White Labs	Suremain Burgundy Wine Yeast	Liquid	WLP-770	Chardonnay, Pinot Blanc, Pinot Noir	60-90°	16% Low
White Labs	English Cider	Liquid	WLP-775	Cider	68-75°	14% Medium

Storage

Dry Yeasts: Dry yeast can be refrigerated or frozen for greater stability during long term storage. Allow cold yeast packages to reach room temperature then rehydrate as directed for use.

Liquid Yeasts: Liquid yeasts should be stored in the refrigerator no longer than their expiration date. However, making a yeast starter will typically reenergize the yeast with no problem.

The home winemaker, whether making wine from the grape or other fruits should always use an appropriate yeast. Bread yeast just doesn't cut it and it is not any cheaper! So, come pick out an appropriate dry yeast for your wines (the flavor will be so much better). And, when you are ready to bump up the taste with grapes and liquid yeast, come on by and we will order the appropriate White Labs strain for your vino.



Titillating Tastings

Beautiful Blends

The grapes are still coming in for this year’s harvest. October is Harvest time in the US and Europe. Due to the unpredictable weather, it seems that it’s been hit or miss depending on the grape. Fresh grapes aren’t cheap either. This year, The Big Crush obtained Merlot grapes. *Sideways* movie aside, Merlot is a very tasty grape that is compatible with many dishes. Although it ages just as well as Cabernet Sauvignon, it is more accessible at a young age. 30 bottles of pure Merlot can be kind of boring, though. So why not do a blend from other kits and have a truly European style of wine?

Bordeaux style Wine

Bordeaux is a famous winemaking region in France that lies south of Champagne and Burgundy. I like to think that some of the best wines in the world are made here. The three major grapes of the Bordeaux region are: Merlot, Cabernet Sauvignon, and Cabernet Franc. Cabernet Franc is used in the smallest percentage when blended with the other two grapes. Petit Verdot is also used, but in an even smaller percentage. Bordeaux is generally separated as either Left Bank or Right Bank of the Gironde River. Listed are the grape blends listed in descending order for some of the best known appellations of Bordeaux. You will also notice which side of the river favors the Merlot or Cab Sauvignon.

Left Bank

- St Estephe**—Cab heavy, Merlot, Cab Franc, Petit Verdot
- Pauillac** —Cab heavy, Merlot, Cab Franc, Petit Verdot
- St Julien** -- Cab heavy, Merlot, Cab Franc, Petit Verdot
- Margaux** – Cab heavy , Petit Verdot, and Cab Franc

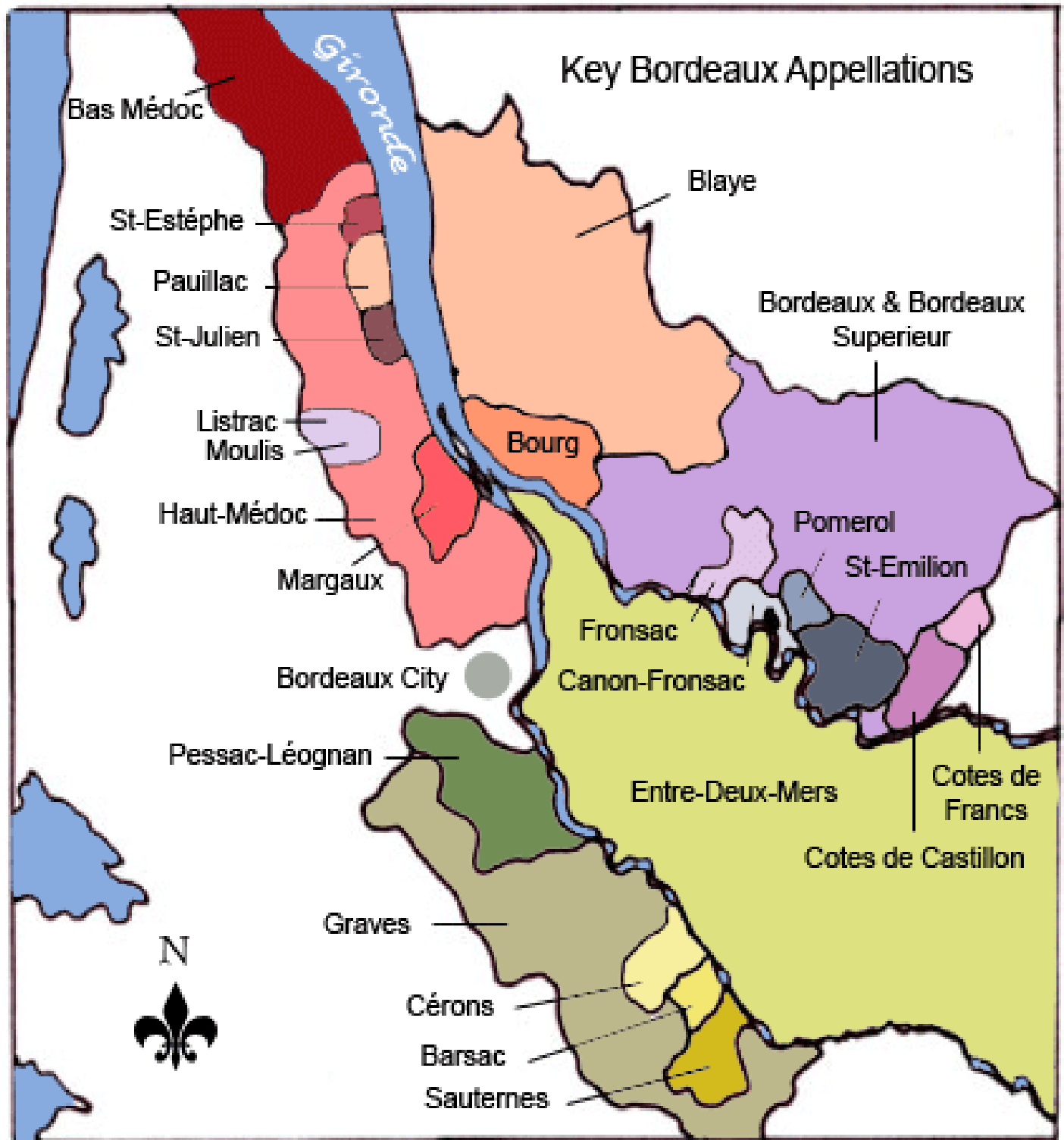
Right Bank

- Pomerol** - Merlot Heavy, Cab Franc, Cab Sauv
- St. Emilion**- Merlot Heavy, Cab Franc
- Fronsac** — Merlot Heavy





Titillating Tastings Bordeaux Region, France



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Your Global, yet local home Brewing and Wine making Supply Store.

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GHRUB Contributions Wanted

We still want to hear **your** story. Send your GHRUB or questions to questions@fermentationtrap.com

Store Hours:

Tuesday and Thursday: 4:00-7:00pm

Saturday: 10:00-6:00pm

Sunday: 12:00-5:00pm

Closed Monday, Wednesday and Friday

We still have full time jobs elsewhere

October Specials

Adjunct Rice Hulls	4266A	Sale Price 1.50
Funnel, 8" Nylon with strainer	1431	Sale Price 5.45
Cooper's Yeast 15g	3006	Sale Price 1.40
Cooper's Dry Ale Yeast 7g	3005	Sale Price .90
Beer Yeast Starter Kit	1992	Sale Price 10.50
Island Mist Wildberry Shiraz	8394	Sale Price 52.00
8oz Malto Dextrin	2241A	Sale Price 1.10
Potassium Bicarbonate 5oz	2208A	Sale Price 2.00