



GOOD BREWER NOTES

August 2006 Update

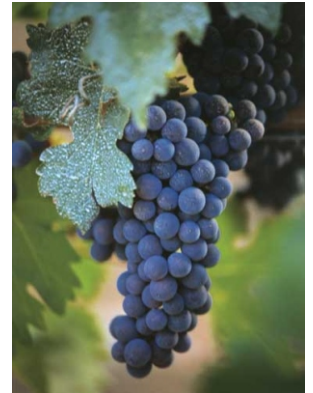


THE GOOD BREWER'S GOT GRAPES!!

This year The Good Brewer is pleased to announce we will be selling wine grapes during this year's Livermore Harvest Season! We are keeping this rather small this year, we only plan on selling a total 3,000-4,000 pounds. We are now taking pre-sell orders on the following grapes:

- Cabernet Sauvignon
- Petite Syrah
- Syrah

We also have a line on Merlot, but this has not yet firmed up. All our grapes are from the Livermore Valley. Please call the shop for more details on this program. (925) 373-0333.



NORTHERN CALIFORNIA HOMEBREWER'S FESTIVAL

The 9th Annual NCHF is coming up on Friday and Saturday October 6th and 7th. The festival is located at Lake Francis resort in Dobbins, California. Lake Francis Resort is about 3 hour drive from Livermore, just north of Yuba City. The cost is \$40 for both days of the festival and camping or RV. You may also stay at the resort. Cabins range in price from \$130-\$240.

There will be live music, fun booths and plenty of home brew to go around. This is a family friendly event. More details are available at <http://nchfinfo.org>.

WINE SEASON STORE HOURS

Beginning September 18th The Good Brewer will be open 7 days a week for our wine makers. We will open Monday and Tuesday at 11:00am and close at 6:00 pm. We will be open our regular hours Wednesday through Saturday 10:00 am to 6:00, and Sunday 11:00 to 5:00. We will continue these hours through October.



SAM ADAMS CALLING ALL BREWERS!!

You have probably seen the ads on TV for the Sam Adams Long Shot Brewing Competition. If you are interested, they are following all BJCP guidelines (they are also looking for BJCP judges). If you want to give it a go, visit their website for official

rules and regulations. Submissions run through August 14th. Follow this link for more info: <http://www.samueladams.com/promotions.aspx>. Good Luck!!

August Beer and Wine of the Month

The Beer of the Month is the Gigantes Cream Ale. This is lightly hopped beer with a hint of malt character. There is hint of grainy sweetness from the rice. This is a light and refreshing summer beer. Ferment at Ale temp then drop down to 55 degrees for two to three weeks of conditioning. This beer kit retails for \$35.00.



8 oz. Pale Malt	8 oz. 20L Crystal
4 oz. Cara-Pils (Dextrin)	4 oz. Flaked Rice
4.5 lbs. Pale Malt Extract	2 lbs Ultra Light DME
2 oz. Cascade	1 oz. Kent Goldings
1056 American Ale Yeast	

Our Wine of the Month is the Stag's Leap Merlot.



A sublime Merlot from the prestigious vineyards of California's Napa Valley, where ideal climate and soil conditions, combined with refined growing and cellaring techniques, allow for consistent high quality treatment of grape varietals. Harvested from the highly regarded Stag's Leap District on the valley's east bench, this Merlot is dry and medium bodied with a soft, supple fruity palate of plums and red berries. Its characteristic spicy aroma, accentuated with light warm oak, foreshadows the rich, round, smooth and mouth-filling flavor experience,

VALLEY BREWING CLUB MEETING UP COMING!

The Valley Brewing Club next meeting has been scheduled for Tuesday night Sept. 26th at The Good Brewer. If you are interested in attending please RSVP to Daniel at: daniel@goodbrewer.com. We have had many great meetings and we look forward to seeing more brewers join up. If you are interested please come on by and join us.

Last meeting was a bit more casual than in the past. I want to thank Sue for hosting. We discussed aspects of brewing summer beers while trying a fair few in the "Lawn Mower" beer category.

SUNDAY HOURS CHANGED

The Good Brewers Sunday hours have changed. We will now open at 11:00am and close at 5:00pm. We hope this change does not inconvenience you.