



GOOD BREWER NOTES

May 2007 Update



ALAMEDA COUNTY WINE COMPETITION 2007

ALAMEDA COUNTY AMATEUR WINE COMPETITION June 14th: The Good Brewer will once again be a drop off point for the Alameda County Fair's AMATEUR Wine Competition. We will begin to take wine deliveries during the first week in June. The entry fee is \$5.00 per wine. All fees AND forms must be submitted by Saturday May 12th. You may drop fees and forms at The Good Brewer or mail them directly to: Alameda County Fair, Competitive Exhibit Office, 4501 Pleasanton Ave, Pleasanton CA 94566.

Forms are available at the shop or on-line at: www.goodbrewer.com. The deadline for dropping wines at the shop is June 8th. Each entry is to be bottled in two 750 ml bottles. All entries are automatically entered into the label contest and must include the winemaker's name, varietal, division and class.

WINE MAKING CLASSES AT TOM COYNE'S WINERY

If you have wanted to take a wine making class, here is your opportunity. Tom Coyne of Livermore Valley's Tom Coyne Wine is offering a two day course on viticulture and wine making. Day one is dedicated to the growing of grapes and vineyard maintenance. Day two is the wine making component. The sign up forms are available on our website as well as at the store. The cost is \$200 for both days and seating is limited.

FINING AGENTS: WHIRLFLOC NOW AT THE GOOD BREWER

We've been hearing about this product for awhile. Whirlfloc is a fining agent that was mainly available to breweries and not so much to the home brewer. Whirlfloc is a combination of Irish Moss and Kappa Carrageenan, which together makes for a great clarifying agent. Place one tablet in the boil during the last 15 minutes. Aids in the precipitation of proteins and other haze causing materials. One package is good for ten batches and is yours for \$2.35.

GOOD BREWER SWEEPSTAKES CONTINUES!!

Have you been in to see if you're the winner of the \$30.00 sweepstakes?? No?! Well you should be coming in to see, so far we have had four months go by and only one person has come to claim their free \$30.00. Did you win and not come into see? Here is the program: each month we randomly select one customer to win a \$30 Gift Certificate to be used at The Good Brewer. The gift certificate must be redeemed the month in which it was awarded. For example the winner of the April sweepstakes must come in April to use the \$30.00. To find out if you have won the April sweepstakes you must come into the shop and check out the Beer of the Month Board. Good luck to everyone!! Don't miss out on your opportunity to win \$30.00!!

April Beer and Wine of the Month

The Beer of the Month is Rhine River Hefe. This hefe is done in the Bavarian tradition so it has more bubble gum esters, instead of the banana flavors in our Good Brewer Hefe. We also use the more traditional Hallertau hops for bittering and flavoring. If you like the German style here's give this one a try. This beer kit retails for \$36.00.



12 oz. Wheat Malt	4 oz. Cara-Pills
4 oz. Vienna Malt	4 oz. Flaked Wheat
2 oz Halliard Hops	6 lb. Wheat DM
3686 Bavarian Wheat Yeast	

Our Wine of the Month is the Lodi Old Vine Zinfandel.



The famous thick, gnarled and twisted old Zinfandel vines of Lodi in California's Central Valley contribute to intense concentrated flavors in the grapes. The wine is deep and rich, with bold, zesty aromas and ripe berry fruits on the tongue. Robust and exciting, it bursts with a spiciness that is met head on by the premium French oak. This is one of our top selling kits, come on in and find out why.

THE GOOD BREWER'S NEWEST PROMOTION

We are always looking for ways to reward and thank you, our customers, for shopping at The Good Brewer. In addition to the \$30 Sweepstakes we do every month, we are now offering a Frequent Buyer Card. Come in, spend at least \$10.00 six times and you get \$10.00 off your next purchase.