

The



Press

April, 2008

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News items and editorial comments in this publication do not necessarily reflect the views and opinions of the Boeing Company

What's Happening?

Thursday, April 24th at 7:00 pm
Elliott Bay Brewery Tour – Burien Location

Table of Contents

2	President's Corner	Mick Pegg
3	Month Program	Mark Emiley
4	March Madness Results	Brad Sherman
5	Announcements	
7	Calendar Of Events	
8	Executive Board	

The Press is now available online at: <http://www.bewbc.org/newsletter/pcurr.pdf>

President's Corner...

April is here, the sun is out (momentarily while I write this), and it's time to buy grapes. Buy grapes? It's hard to believe we are already in the thick of planning our harvest and fermentation choices for the year. But that's the way it is in the competitive market for fruit. The title of this month's Wine Business Monthly is "The Coming Grape Shortage". I'm thankful that our grape procurement managers recognized the need and have moved purchasing up earlier in the year to give us the best chance to make great wine.

And if you've got a friend at Boeing who's tried your wine and is itching to learn to make their own, Dave Albano has scheduled his winemaking class for June 21st. Look for more info next month on class specifics.

Mick Pegg

From the Board

2008 Puget Sound Pro-Am

In partnership with the WAHA, we are going to ride the recent publicity from Zymurgy and get cranking on this year's Puget Sound Pro-Am. We are growing the competition this year aiming for 10-12 breweries participating. We have commitments from the Ram, Elysian, Rogue, Powerhouse, Big Time, and Diamond Knot, Rock Bottom Elliot Bay, and Pike. What does this year have in store?

- 10+ breweries – once again, holding the record for most beers ever brewed out of one competition
- Joint support from WAHA, making this the first National competition sponsored by the WAHA
- Washington Homebrewer of the Year Qualifying Competition
- Competition planned for May 31st
- Another joint release rally!

WE NEED YOUR HELP!

Last year we drew in 124 entries and with the local and national hype for the competition, I am expecting the competition to grow to close to 200 entries this year. We did an outstanding job last year of accommodating all of the entries but need extra support to make it happen this year! We want to get you all A) brewing entries so BEWBC can be represented at the GABF and B) helping at the event. We need stewards, judges (you don't have to be a BJCP judge!), processing help, and people to help with all sorts of legwork (prize solicitation, award mailing, brewery contacts, etc).

This is our club's time to shine again. Please send me an e-mail at markemiley@earthlink.net letting me know if you can help this year.

Otherwise, get brewing and join the AHA so we can get your beer brewed and sent to the GABF to bring back some medals!

*April Membership Meeting:
Elliott Bay Brewery Tour and Belgian Tasting and Discussion*

Thursday, April 24th at 7:00 pm
Elliott Bay Brewery – Burien Location
255 SW 152nd St.
Burien, WA 98166
Tel: 206.246.4211
<http://www.elliottbaybrewing.com/>

At February's meeting we discussed getting some more tours of local breweries and also focusing on tasting certain styles to understand how to brew them better. So, we've decided to take our next beer meeting on the road again over to Elliott Bay Brewery.

Elliott Bay puts out an exhaustive list of beers (check their website) which also features a bunch of Belgian themed brews – some really redefining the Belgian styles. There are only a few craft brewers in the Seattle area who see their Belgian brews as more than just a seasonal joy, but a year-round art. Doug Hindman and his crew take these beers seriously and it really shows.

At the meeting, we are looking to get a tour around the new brewery and pick the brewer's brain for a while on their brews as well as their approach to the Belgian style. To help provide some context to the discussion, I have recruited the help of a great Belgian-loving homebrewer, Colin Lenfesty. Colin and his brewing partner Rodney Clark excel at brewing Belgian beers, as evidenced by the first beer that they ever submitted to a competition placing in the Best of Show Round and being picked up to be brewed by the Seattle Ram in last year's Puget Sound Pro-Am.

As a certified BJCP judge, Colin will be giving us some overviews of the different Belgian styles and should have some examples for us to taste to help get our palates calibrated. After that, we can talk tips and techniques for brewing your next batch of Belgians. If we get lucky, we might be able to see if Elliott Bay is willing to let us take home some yeast samples to try to brew with!

As always, we encourage folks to bring in a bottle of homebrew to share and get feedback on. If you have something Belgian, outstanding. If not, whatever you have is fine. Please bring it in discretely as this is a private establishment and before we open anything, we will get approval from management. However, more than likely we will have more than our fair share of brews to taste at this meeting.

Directions:

I-5 N or S to exit 154. Drive west from I-5 on SR 518 for approx. 4 miles. Follow the sign to SW 148th St. and continue across 1st Ave. SW to 4th Ave. SW. Turn left at 4th and proceed S four blocks to SW 152nd St.

Elliott Bay is situated on the SE corner of the intersection of SW 152nd St. and 4th Ave. SW.

For more information, contact Mark Emiley: 206-251-1344, markemiley@earthlink.net

*Thanks,
Mark Emiley*

March Madness Results

Merlot Bracket

Round 1a

Jacobs Creek – 2006 Merlot vs Columbia Crest Merlot. _ Aussie Win for Jacobs Creek

Round 1B

Rosemount – 2005 Merlot vs Woodward club Merlot from Pleasants vineyard - Aussies win again

Round 2

Jacobs creek vs. Rosemount: In this Aussie vs. Aussie battle was won buy **Jacobs Creek**.

Syrah-Shiraz Bracket

Round 1a

Brokenwood (A) – 2002 Shiraz vs. Butners 2006 Syrah blend (Ciel du Cheval Syrah. 85% CDC Syrah, 10% Artz Cab, 5% Conner Lee Merlot)

I was in this round and it was a very close call, but the Butner Syrah won.

Round 1B

Earthworks (A) Shiraz vs Manley 2005 Syrah from Syrah Chandler Reach Vineyard (Manley)

This was also a close battle between the two big Syrah's, but Manley came out on top.

Round 2

Butner vs. Manley: There was no doubt in the groups mind that the **Manley Syrah** was the best.

Cabernet Bracket

Round 1a

Jacob Reserve(A) vs Greg Normans Cabernet (A) (91%)-Merlot.(9%)

OK, the bracket guy messed up on this one and put Aussie vs Aussie with Jacobs creek winning.

Round 1B

Powers Cabernet vs Brads 2005 100% Artz Cabernet. This sounded like another close call but the Powers came out on top. The 2005 Cabernet is still a little young. I entered this wine to allow people to taste my only pure Cab, and I also brought a cab blend using that same Artz cab so they could see what blending a cabernet does.

Round 2

Jacobs Creek Reserve vs. Powers with **Powers** cabernet coming out on Top.

White Bracket

Round 1a

D'Arenbergs - The Hermit Crab Viognier (A) vs Falkowski's - Madelene Angivine with grapes harvested from his Back yard. The Viognier was the winner of the round.

Round 1B

Oxford chardonnay (A) vs Woodward Chardonay from Gilberts. And the Aussies sweep the White category and the Oxford wins.

Round 2

Chardonnay Vs Viognier with the Viognier comes out on top.

Final Four

Jacobs Creek Merlot vs The hermit crab Viognier vs Powers Cabernet vs Manley's Syrah.

We had all four wines at the final table and then voted for one wine.

Mr. Manley's Syrah received 9 of 10 votes with one going to the Viognier.

This was again, a very fun evening of tasting.

We also used the clubs new wine glasses which everyone enjoyed.

Brad Sherman

Announcements

Membership Note

It is time to start ordering fruit, and the current 97 members can access the ordering on line. For some previous members who have delayed submitting their dues, your account will become active when you renew.

Now you might say it is difficult, I have one member who recently rejoined from Texas, he is returning from vacation and one member, in the rain, walked up his driveway for better phone reception. Both submitted their renewals promptly. So I know it can be done.

If you need assistance, contact me, I'll help make it happen, Good luck.

Richard Klep

BEEWBC's Kevin O'Keefe Wins Wild World of Wheats

After Pyramid accepted the top 20 entries from 11 different clubs, they took them down to Portland to have their core brewing staff evaluated and select the winner of the Wild World of Wheats. On March 28th at a ceremony at the Pyramid brewery, Art Dixon announced that Kevin O'Keefe of BEEWBC won with his Pale Wheat Ale (which those of you who made it to the February meeting got a chance to taste). His beer is going to be scaled up and brewed on March 31st and will probably be released very shortly. Check back on the website to find out more details about the announcement.

Brewing tip of the month: Extra Extract

One thing that every brewer should have just waiting for action is a bit of dry malt extract. Not every brew session hits your specific gravity quite the way you expected and having a little bit of dry malt extract around can help boost up your gravity to where you wanted it to balance out with your hops. Having your OG:IBU ratio is important and when you come up short on OG, it throws the balance off.

So, keep an extra pound of light dry malt extract around. When you are coming up to the end of the boil, take a specific gravity measurement with a few minutes left to see how your gravity is coming. This is really easy if you have a refractometer. If you are doing a partial-boil extract batch, you need to factor in your diluting water to the measurement. $\text{Final Gravity} = \text{End of Boil Measurement} * \text{Boil Volume} / \text{Final Volume}$. If your numbers are low, you can quickly calculate how much DME you need to add in, boil it for a few minutes, and be "extractly" where you want to be.

A pound of DME will add 44 points per pound so if you mix a pound into 5 gallons, it should add about 9 points. So, for easy calculations, for each specific gravity point that you are low, add an eighth of a pound. If you calculated that you were at 1.054 and you wanted to be at 1.059, add in 5/8 of a pound and you should be okay.

If you have a brewing tip you would like to share with the club, please send it to markemiley@earthlink.net. It may be common sense to you but could save someone else's beer.

WAHA News

The Washington Homebrewers Association met again on March 11th. We reviewed the initial Washington Homebrewer of the Year program and approved it for an initial trial. It will award points for placement in the Best of Show Round as well as individual flights (1st, 2nd, and 3rd). It will rely on the competition coordinators submitting results as well as a \$20 fee to support the award. Competition must be open competitions, BJCP approved, and registered with the WAHA. We will give the point structure a try for this year and review it at the end of the year. Details on the program will be posted on the website.

Jon Tobey needs some help with getting the word out about the Homebrew Fair. He is looking for a few people who can help with immediate distribution of information. He'd also like to get a few more people to task with planning and preparation efforts. If you would like to be a part of this event (June 21st) please contact Mark Emiley or Jon Tobey directly at jontobey@yahoo.com.

We had 20 entries which are going down to Portland for evaluation for the Wild World of Wheats. The winner will be announced on March 28th at Pyramid. Everyone is encouraged to come down at 7:00 to try Dean Priebe's beer that Pyramid brewed from Novemberfest and hear the winner.

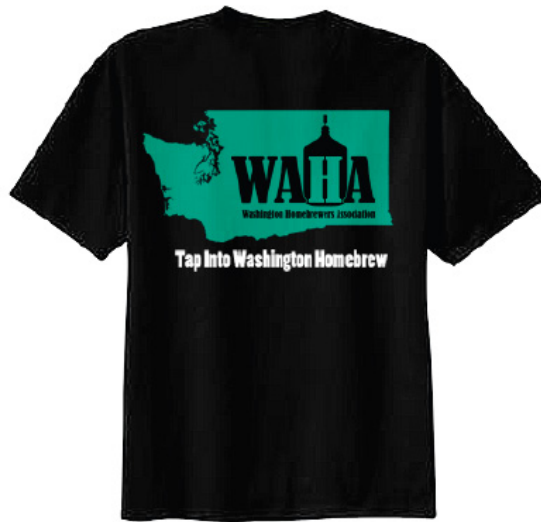
We have some movement towards the transport legalization effort. We contacted Arlen Harris, the lobbyist for the WBC, who will be meeting with us to flesh out a plan and verbiage to get passed in the 2009 legislative session. Our main goals will be to allow more social homebrew functions to be legal (clubs, conferences, fairs, etc.). We will need everyone to help get the word out once this starts getting into place.

From the Homebrewing Awards Committee, further program on refining the awards programs was made. It was decided that the Bert Grant Award would be to recognize the best homebrewer from all of the WAHA Awards Program Qualifying Competitions of the year. The brewers of the top three beers from every WAHA Awards Program Qualifying Competition BOS round will be eligible to submit any beer of their choosing to a BJCP format best of show round evaluation of the submitted beers. The homebrewer of the winner of this best of show round will be deemed the winner of the Bert Grant Award. The approved details of this and the WHOTY competition will be posted on the website.

T-shirts for the WAHA are available for ordering. They are \$15 and all funds go to supporting the WAHA. Mark Emiley will take your order (checks can be made out to BEWBC).



front



back

If you have some areas of Washington homebrewing that you think the WAHA can address or are willing to lend a hand, please let Mark Emiley or Doug Buffett know and we will pass the information on.

Mark Emiley

Upcoming Events

Washington Wine Highway, May 24 & 25 (Memorial Day Weekend) held at Chateau Ste. Michelle. The event information can be found at <http://www.washingtonwinehighway.com/>.

The Culinary & Wine Showcase at the Bellevue Collection (by Bellevue Square) May 26 to June 1. It's tied into the Wine Highway (there's a link to it on the WWH site, but it also has it's own link:

<http://www.bellevuesquare.com/event/event.php>).

John Gagliardo

In the News

Tim Narby in the Seattle times:

http://seattletimes.nwsource.com/html/retailreport/2004326483_retailreport04.html>

BEWBC Calendar 2008					Updated 3/31
(Changes are <u>UNDERLINED</u>)					
	Date	Activity	Event or Planned Meeting Program	Website, or other info	
Jan	24	WINE Program	Wine Maker's Forum	Masonic Lodge in Tukwila	
	26, 27	BEER Event	Strange Brewfest – Water Street Brewing, Port Townsend	www.waterstreetbrewing.com	
Feb	28	BEER Program	Beer Faults Analysis & Wild World of Wheats Selection	Pyramid Brewing @ Safeco Field	
	6 - 8	Wine Event	WAWGG Conference in Yakima	www.wawgg.org/	
	7 - 10, 14	Wine Event	E.B. Foote Winery - Wine and Chocolate	www.ebfootewinery.com	
	23	Beer Event	13th Elysian Winter Beer Fest	www.elysianbrewing.com	
Mar	Fri 28	WINE Program	March Madness	Masonic Lodge in Tukwila	
	1	Wine Event	Phinney Assn. Wine Tasting	www.phinneycenter.org/events.shtml	
	21	Beer Event	Homebrew Fair @ Larry's	www.homebrewfair.com	
	22	Beer Event	Cask Beer Fest at the Seattle Center	www.washingtonbeer.com/cbf.htm	
	29	Wine Event	Tim Narby's :Nota Bene Release Party 1-6	www.notabenecellars.com	
	27 - 30	Wine Event	30 th Anniv E.B. Foote– 1st winery by a BEWBC member	www.ebfootewinery.com	
Apr	Thur. 24	BEER Program	Belgian Brew at Elliott Bay Brewery	www.elliottbaybrewing.com	Mark, Sean
	5	Beer Event	Museum of Flight Hops & Props	museumofflight.org/Display.asp?Page=hopsandprops	206-764-5720
	5, 6	Wine Event	Taste Washington' @ Bell Harbor	www.tastewashington.org/	206-667-9463
	12	Wine Event	2 nd Saturday tasting at :Nota Bene	www.ssaw.info	
May	15	WINE Program			Karen, Brad
	3	Beer Event	National Homebrew Day – Big brew at Larry's!	www.beertown.com/events/bigbrew/	Mark, Sean
	1 - 4	Wine Event	Spring Barrel Tasting at E.B. Foote Winery	www.ebfootewinery.com	206-242-3852
	10	Wine Event	2 nd Saturday tasting at :Nota Bene (current employee and member Tim Narby) and Cadence (former member Ben Smith) 1-5	www.ssaw.info	
	12 - 18	Beer Event	American Craft Beer Week	www.beertown.org/events/acbw	
	<u>28</u>	Beer Event	Puget Sound Pro-Am Competition Entries Due @ Larry's	www.larrysbrewsupply.com/contact.html	Mark
	<u>31</u>	Beer Event	Puget Sound Pro-Am Competition	www.bewbc.org/pro-am/index.htm	Mark
June	19	BEER Program			Mark, Sean
	<u>7</u>	Beer Event	Cascade Brewers Cup Competition	cascadebrewersclub.org/	
	8	Wine Event	Taste Washington - Spokane	www.tastewashington.org/	206-667-9463
	14, 15	Beer Event	Wa. Brewers Guild Father's Day Brewfest – Seattle Ctr.	www.washingtonbrewersguild.org	Brewer's Guild
	<u>29, 30, 1</u>	Beer Event	Seattle International Beerfest	www.seattlebeerfest.com	
July		Club Event	Summer Social in Kent, Variant Competition	Map: http://tinyurl.com/3bnaad	
	9	Beer Event	Phinney Assn. Summer's Best Beer Fest 7:30-10	www.phinneycenter.org/events.shtml	206-783-2244
	24 - 27	Beer Event	Oregon Brewer's Fest Portland's Waterfront	www.oregonbrewfest.com/	
Aug			Washington Wine Month	www.washingtonwine.org/	
	<u>Fri 8</u>	Club Event	<u>WineFest Preliminaries at :Nota Bene</u>		Karen, Brad
	<u>Sun 10</u>	Club Event	<u>WineFest finals & potluck at Karen Beattie Massey's</u>	<i>Issaquah</i>	Karen, Brad
		Beer Event	Puyallup Fair Entry acceptance	www.thefair.com	253-848-7448
		FYI	Evergreen State Fair acceptance	www.evergreenfair.org/page2553.asp	425-879-6225
		FYI	Evergreen State Fair judging	www.evergreenfair.org/page2553.asp	425-879-6225
Sept	1st–30th	Wine Event	No meeting–Just grape pickin', deliverin' & CRUSHIN'!!		You
	5, 6	Beer Event	Great Canadian Beer Festival - Victoria	www.gcbf.com/	250-383-2332
		Beer Event	2nd Annual Wash. Beer Commission Oktoberfest @ St.	www.washingtonbeer.com/oktoberfest.htm	
	19 - 21	Beer Event	Fremont Oktoberfest	www.fremontoktoberfest.com/	
Oktober		BEER Program	Oktoberfest potluck with the Impaling Alers at Larry's	www.larrysbrewsupply.com/contact.html	253-872-6846
	9 - 11	Beer Event	Great American Beer Fest in Denver	www.beertown.org/events/	
Nov	20	WINE Program			Karen, Brad
	1	Beer Event	Teach A Friend To Homebrew Day	www.beertown.org/events/teach/	
	8	Beer Event	Phinney Assn. Beer Taste 7-9:30	www.phinneycenter.org/events.shtml	206-783-2244
		Wine Event	Harvest Open House at :Nota Bene 1-6 p.m.	www.notabenecellars.com/pages/contact.html#	206-459-2785
		Beer Event	4th Annual Winter Beer Festival	www.washingtonbeer.com/wbf.htm	
Dec		Club Event	Annual Winter Social		
	4 - 7	Wine Event	12th annual E.B. Foote Winery -Open House	www.ebfootewinery.com	206-242-3852

BEWBC Executive Board 2008

Executive Board	Name	Work Phone	E-Mail	M C	Alternate Phone
President	Mick Pegg	206-679-2759	mick.pegg (at) boeing.com	20-29	253.630.3318
VP – Wine	Brad Sherman	425-985-0780	shermz (at) comcast.net	97-05	425.283.9960
VP - Beer	Mark Emiley	206-544-7615	mark.emiley (at) boeing.com	45-14	206.251.1344
Treasurer	Paul Woodward	253-931-5914	paul.w.woodward (at) boeing.com	5C-AC	-
Secretary	Zach Bernson	425-315-3359	zachary.e.bernson(at) boeing.com	02-AW	-
Activities Committee					
Wine Activities	Karen Beattie Massey	425-703-1450	beattiekaren (at) hotmail.com	-	426.917.3317
Beer Activities	Sean Russell	206-544-2319	sean.m.russell (at) boeing.com	14-KF	206.851.4315
Wine Education	Dave Albano	425-717-5870	david.j.albano (at) boeing.com	02-58	-
Beer Education	Jim Papson	253-657-1041	james.m.papson (at) boeing.com	8M-97	360.802.0168
Meeting Administration	John Falkowski	206-766-4246	john.a.falkowski (at) boeing.com	2L-87	253.922.5084
Retirees	Doug DeVol	-	-	-	206.937.0717
Grape Procurement Committee					
Coordinator	Dean Sprayberry	425-266-2083	dean.sprayberry (at) boeing.com	03-82	425.244.1647
Library and Equipment Committee					
Library	David Buhr	425-234-1797	david.f.buhr (at) boeing.com	36-02	206.290.3580
Equipment	Greg Schumacher	206-662-0265	gregory.p.schumacher (at) boeing.com	4C-70	206.931.8565
Supplies*	Pat Cullins	-	-	-	-
Membership Committee					
Membership	<u>Richard Klep</u>	<u>206-595-8639</u>	<u>richard.a.klep (at) boeing.com</u>	<u>5X-4H</u>	<u>425.432.9669</u>
Publications Committee					
PR/Communications	Anne Brown	206-544-3081	anne.m.brown (at) boeing.com	1F-66	-
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Assistant Editor	Doug Buffett	206-655-1659	makebrew (at) comcast.net	43-46	206.769.WINE
Webmaster	Dave Butner	425-918-6435	wine (at) thebutners.com	-	425.241.8585
Photography	Doug Buffett	206-655-1659	makebrew (at) comcast.net	43-46	206.SOY.WINE

F. Y. I.	Programs:	3rd or 4th Thursday of most months, 7:00 p.m. <u>Location and date varies - See the Press or Club Calendar for details.</u>
	Dues & Address Changes:	Full time employee/contractor \$30, Retirees \$20. Pro-rated quarterly. Payable to BEWBC by March 31. Send dues and address/MC changes to Richard Klep 5X-4H.
	Newsletter:	Distributed the first week of each month. Ads and article submissions welcome. Send to David Hauck. Deadline is the 25 th of the prior month.
	Store /Library/ Storage:	The Library has over 170 books and other media for checkout – Refer to \\fil-nw01-10\BEWBC\Library\Library_List.xls for items available; e-mail David Buhr and he will leave your request in a box on top of the library cabinet in the Kent Rec.Center *The Club Store no longer has assigned hours, but has a small assortment of essential supplies for events such as crush. Call Jack Randles about your supply needs, or go to Larry's Brewing (www.larrysbrewsupply.com/ , 7405 South 212th St. # 103, Kent 253-872-6846) and mention BEWBC for a discount. The former store space is available for seasonal storage needs, such as crush.
	Equipment:	Items for checkout issued <u>as coordinated by the equipment manager</u>
	Website:	http://www.bewbc.org http://groups.yahoo.com/group/BEWBC - members only, approval may take up to a day
	Everett Club:	http://www.fortunecity.com/littleitaly/livorno/829/index.htm
	Affiliations:	American Homebrewers Association (AHA) Washington Association of Wine Grape Growers (WAWGG) Western Washington Amateur Winemakers Association (WWAWA)
	Rec. Advisor:	Ron Anderson, 425-342-8369, 0F-KA