

**Butler Winery, Inc.**  
**1022 N. College Ave.,**  
**Bloomington, IN 47404**

## Homebrewing & Winemaking Supplies

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Secure shopping online at our website: [www.butlerwinery.com/supplies/index.html](http://www.butlerwinery.com/supplies/index.html)

email: [vineyard@butlerwinery.com](mailto:vineyard@butlerwinery.com)

phone: 812.339.7233

### Books on Beer

Beer Captured, Szamatulski, 201 pp.	\$16.95
The Beer Directory, Wood, 230pp.	\$12.95
Brew Chem 101, Janson, 117 pp.	\$14.95
Brew Like A Monk, Heironymus, 272pp.	\$17.95
The Brewer's Companion, Mosher, 223 pp.	\$19.95
Brewing Quality Beers, Burch, 118pp.	\$7.95
The BrewMaster's Bible, Snyder, 374pp.	\$20.00
Clone Brews, Szamatulski, 171pp.	\$14.95
Designing Great Beers, Daniels, 390pp.	\$24.95
Extreme Brewing, Calagione, 184 pp.	\$24.99
Farmhouse Ales, Markowski, 256 pp.	\$17.95
Homebrewer's Answer Book, Lewis, 432 pp.	\$14.95
Homebrewer's Garden, Fisher & Fisher, 187 pp.	\$14.95
Homegrown Hops, Beach, 110 pp.	\$10.00
Home Beermaking, Moore, 72pp.	\$5.95
The Home Brewer's Companion, Papazian, 446pp.	\$14.95
How to Brew, Palmer, 365pp.	\$19.95
Microbrewed Adventures, Papazian, 380 pp.	\$15.95
New Complete Joy Home Brewing, Papazian, 399pp.	\$14.95
New Brewing Lager Beers, Noonan, 320pp.	\$19.95
North American Clone Brews, Russell, 167pp.	\$14.95
Radical Brewing, Mosher, 323 pp.	\$19.95
Sacred and Herbal Healing Beers, Buhner, 534 pp.	\$19.95
The True Brew Handbook, Schnieder, 35pp.	\$2.95
Wild Brews: Beer Beyond the Influence of Brewer's Yeast by Sparrow, 315pp.	\$18.95
A Year of Beer, Turczyn, 342 pp.	\$16.95

**Classic Beer Style Series**, 1-18, history, flavor profiles, methods, recipes, & ingredients for each style, from the AHA, **\$14.95 each**  
 style series books in stock will vary  
 Zymurgy Magazine, old issues 50% off, current issues - **\$5.50 each**

### Basic Fermentation Kit for Brewers **\$54.95**

6.5 gallon fermenter w/ lid, Red Baron double lever capper, dual-purpose hydrometer, 6 ft - 3/8" ID siphon tubing & ex lg. pinch clamp, bucket clip, fermentation lock, bottle brush, 1 gross crown caps, B-Brite Cleanser & the True Brew Handbook

### Deluxe Fermentation Kit for Brewers\*\* **\$102.95**

6.5 gallon fermenter w/ lid, 5 gallon glass carboy, dual-purpose hydrometer, Red Baron double lever capper, 1 gross crown caps, airlock, stopper for carboy, carboy brush, beer bottle brush, B-Brite Cleanser, bottle filling tube, 5 ft - 5/16" ID siphon tubing & pinch clamp, 24" racking cane, bucket clip & the True Brew Handbook

### Books on Wine

The American Vinedresser's Guide, Dufour, 317pp.	\$28.95
Art of Making Wine, Anderson & Hull, 181pp.	\$11.00
The Backyard Vintner, Law, 144pp.	\$19.99
Cider: Making, Using,...., Proulx & Nichols, 224pp.	\$14.95
The Compleat Meadmaker, Schramm, 212 pp.	\$19.95
Enjoy Home Winemaking, 32 pp.	\$2.95
From Vines to Wines, Cox, 235pp.	\$18.95
Grapes Into Wine, Wagner, 301 pp.	\$18.00
The Homewinemaker's Companion, 288 pp.	\$18.95
Indiana Wine: A History, Butler & Butler, 245pp.	\$18.95
Joy of Home Winemaking, Garey, 274pp.	\$13.95
Making Homemade Wine, Cluett, 31pp.	\$4.95
Making Mead, Acton & Duncan, 70pp.	\$8.95
Making Mead, Morse, 127 pp.	\$14.95
Making Wild Wines & Meads, Vargus & Gulling, 169pp.	\$16.95
Mary's Recipes, Uthemann, 116 pp.	\$6.95
Techniques in Homewinemaking, Pambianchi, 294 pp.	\$17.95
Winemaker's Answer Book, Crowe, 383 pp.	\$14.95
Winemaker's Recipe Handbook, Massacesi, 34pp.	\$3.95
Winemaking, Anderson & Anderson, 284pp.	\$22.00
Winemaker Magazine, current issues	\$4.95 @

### Other Related Books

Alaskan Bootlegger's Bible, Kania, 173pp.	\$21.95
Great Grapes! Grow The Best Ever, Proulx, 32pp.	\$4.95
Growing Wine Grapes, McGrew, 91 pp.	\$11.95
Homemade Root Beer, Soda & Pop, Cresswell, 121 pp.	\$14.95
Homemade Vinegar, Watkins, 112 pp.	\$7.95
The Lore of Still Building, Howard & Gibat, 190pp.	\$9.95
Making Artisan Cheese, Smith, 176pp.	\$19.99
Making Cheese, Butter & Yogurt, Garden Way, 32 pp.	\$3.95
Making the Best Apple Cider, Proulx, 32pp.	\$4.95
Making Liqueurs For Gifts, Freid, 32pp.	\$4.50
Making Vinegar At Home, Romanowski, 49pp.	\$5.95

### Fermentation Kit for Winemakers\*\* **\$119.95**

7.9 gallon fermenter w/ lid, double lever corks, 30 corks, 5 ft x 7/16" ID siphon tubing, ex. lg. pinch clamp, wine bottle brush, carboy brush, bottle filling tube, dual purpose hydrometer, stopper for carboy, airlock, 5 gallon glass carboy, 30" racking cane, B-Brite Cleanser, Winemaker's Recipe Handbook & Making Homemade Wine texts

#### \*\*Get a bigger carboy or save \$\$ with Better Bottles!

For the Deluxe Fermentation Kit for Brewers & the Fermentation Kit for Winemakers, instead of the 5 gall, you may purchase a 6 gall. glass carboy for \$10 more or you may switch from glass to the special PET Better Bottles and save \$11 with the 5 gallon or \$9 with the 6 gallon.

*Add a bottling bucket w/ spigot for \$15 to any equipment kit*

### Cleaning Equipment & Supplies

#### Cleanders & Sanitizers...

Sodium Metabisulfite	2oz / 8oz	\$1.25/\$2.15
	1 lb	\$3.95
Potassium Metabisulfite	2oz / 1 lb	\$1.95/\$4.50
B-Brite Cleanser	8 oz / 5 lbs	\$2.95/\$19.95
One-Step No Rinse Cleanser	8 oz / 5 lbs	\$3.50/\$29.95
Straight-A Premium Cleanser	8 oz / 5 lbs	\$3.15/\$22.95
PBW (Powdered Brewery Wash)	1 lb / 4 lb	\$10.50/\$31.95
Star San Five Star (acid sanitizer)	11 oz / 32 oz	\$10.95/\$24.95
B-L-C Beer Line Cleaner	4 oz	\$3.30
BTF Iodophor Sanitizer	4 oz / 16.9 oz	\$5.25/11.95
	1 Liter	\$21.50

Iodine test papers, vial of 100	\$2.95
for testing titratable iodine in Iodophor solutions	

#### Brushes:

Beer Bottle Brush, 15" tip tuft	\$2.95
Wine Bottle Brush, 15", slightly larger diam. than beer brush	\$2.95
Carboy Brush, L-shaped brush end, 30" long	\$5.95
Gallon jug brush, 21" tip tuft	\$6.15
Airlock brush, 5/8", for cleaning econolock airlocks	\$1.95
Tank Brush, for cleaning corny kegs, 38" long	\$13.95
Mini Keg Brush	\$3.95
Nylon Draw Tube Brush, 1/4" x 36" long for tubes	\$3.95
Nylon Draw Tube Brush, 3/8" x 36" long for tubes	\$3.95

## Cleaning Equipment & Supplies, continued

### Bottle draining trees and accessories:

Economy, 45 btl, compact, 18" tall	\$18.95
45 bottle capacity	\$29.95
90 bottle capacity	\$42.95
90 btl capacity, rotating	\$45.95
Bottle Rinser -vinator, Italian	\$19.95

(fits top of standard bottle trees -easy way to sterilize bottles)

### Washers & Rinsers & Drainers...

Fermtech Single Blast bottle washer	\$12.50
Fermtech Double Blast bottle washer	\$24.95
Buon Vino Spray Wand, excellent to wash carboys	\$13.25
Jet carboy & bottle washer	\$14.95
Faucet attachment for washers (adapt Fem. threads to Male)	\$3.25
Carboy dryer, holds carboy upside down to drain	\$9.95

## Fermentation Equipment & Supplies

Twin Bubble fermentation lock, "S" shaped, with red cap	\$1.00
Econo-Lock fermentation lock, 3 pc. for easy cleaning	\$1.00
Blow off tubing, 1" ID, 1-1/4" OD, fits in carboy neck	\$1.40 / ft

### Primary fermenters -Food-grade plastic

1 gallon Cubitainer, plastic collapsible container	\$3.25
5 gallon Cubitainer, plastic collapsible container	\$7.25
plastic spigot for cubitainer	\$2.30
2 gallon, bail handle, drilled lid w/ gasket ring for tight seal	\$7.50
5 gallon hedpack, square rigid container w/ screw cap	\$14.95
Vented faucet for hedpack, plastic w/ lg. Diam. outlet	\$4.30
6.5 gallon, bail handle, drilled & grommeted lid for airlock	\$15.50
7.9 gallon bucket, bail handle, lid w/grommet & gasket ring	\$24.95
Grommets for bucket lids	.50 each
16.5 G fermenter w/ gasketed lid & metal sealing ring	\$79.95
10 gallon plastic fermenter with gravity lid	\$38.95
10 gallon fermenter without lid	\$26.95
20 gallon fermenter with gravity lid	\$56.95
20 gallon fermenter without lid	\$38.95
<b>Better Bottles</b> , special PET plastic 3 gallon	\$24.95
(no BPA, unbreakable, no tastes, 5 gallon	\$27.95
no odors, stain resistant) 6 gallon	\$29.95

### Secondary glass fermenters and accessories

1/2 gallon growler, clear glass	\$3.50
1 gallon clear glass jug	\$4.95
3 gallon carboy	\$29.95
5 gallon carboy	\$39.95
6 gallon carboy	\$49.95
6.5 gallon carboy	\$51.95
Italian Demi-john w/ storage basket, 15 gal (54L) glass	\$76.95
Vinegar cask, 15 L., glass w/ metal stand & plastic spigot	\$75.95
38 mm screw cap w/ hole for econolock (fit 1/2 & 1 G. jug)	\$0.45
Orange carboy cap (fits top of 3, 5, & 6 gallon)	\$2.75
Burgundy carboy cap (fits top of 6.5 gallon carboy only)	\$2.75
Orange (Red) carboy handle -fits neck of 3 to 6 gal carboys	\$6.75
Burgundy carboy handle (fits neck of 6.5 gal carboy only)	\$6.75
Brew Hauler (nylon straps for carboy, lift up to 100lbs)	\$15.50
Brew Belt, wraps around most fermenters, heats @ 75deg.	\$23.95
Carboy Shield (protects from light, heat, cold, & breakage)	\$8.00
Carboy Wedge (tilts carboy when siphoning, use in pairs)	\$2.75
Carboy Dryer (plastic drainer to hold carboy upsidedown)	\$9.95
Kitchen Scale, 11 lb capac., marked in oz. & 25 gm. inc.	\$12.95
Kitchen Scale, 17 oz capacity	\$7.95
<b>Escali Scales</b> - all their dig. scales have auto shutoff & tare feature (add & weigh)	
Avia Digital, 11 lb: lb, .1 oz, 1/8 oz, 1 gram, w/ frosted glass bowl that is dishwasher safe, 4 - AAA included	\$39.95
Estilo, spring scale - 6 lb cap. x 1 oz inc, incl .75fl.oz bowl	\$19.95
Liberta Pocket Digital, 500 gm: gm, oz, pennyweight & troy oz, .1 gm accuracy includes: 2 x Li batteries, 200 gm weight, & slipcover	\$31.95

Primo, 11 lb: .1 oz or 1 gram increments, 2-AA	\$29.95
Tabla, Ultra thin- 11 lb: lb, oz, fl. oz, gm, mL, measure liquids & solids, can store as a book, Stainless Steel housing, Li battery incl.	\$44.95
Vitra, Glass top- 11 lb: lb, oz, gram, built-in timer and thermometer 3- AAA inc.	\$33.95

### White rubber stoppers, drilled

#2	\$0.40	#8 1/2	\$1.85
#3	\$0.65	#9 1/2	\$2.25
#5 1/2	\$0.65	#10	\$2.05
#6	\$0.70	#10 1/2	\$2.95
#6 1/2	\$0.75	#11	\$2.25
#7	\$0.95	#11 1/2	\$4.50
#7 1/2	\$1.25	#12	\$4.50
#8	\$1.25	#13	\$3.95

### White rubber stoppers, solid

#2	\$0.50	#8 1/2	\$1.30
#3	\$0.50	#9 1/2	\$1.40
#5 1/2	\$0.60	#10	\$2.00
#6	\$0.80	#10 1/2	\$2.60
#6 1/2	\$0.80	#11	\$2.40
#7	\$0.95	#11 1/2	\$2.75
#7 1/2	\$1.20		

### Universal Bungs - available drilled or solid, all sizes

Universal bung, small, fits 2.8, 3, 5, 6, 6.5 gal carboys	\$0.85
Universal bung, medium, fits 20 & 25 L demi johns	\$1.60
Universal bung for Better Bottles	\$1.80
Universal bung, large, fits 54L demi john	\$2.50

### Fruit presses & crushers (customer pick up, no shipping)

Manual grape crusher, paddle style auger, painted steel hopper is 20" by 30" LD Carlson item #8053	\$269.95
Painted Stand for Crushers and crusher/destemmers	\$239.95
#20 SS fruit press, 8" by 9" basket, holds 9.5 L	\$325.00
#25 Vintner's Best press- 21.5" x 36", 50 lbs capac. crushed	\$349.95
#30 floor press- 12" x 16". 80 lbs capac. crushed	\$459.95
#35 floor press - 14" x 18", 100 lbs capac. crushed	\$549.95
#40 floor press - 16" x 22", 150 lbs capac. crushed	\$595.95

### Brewing Gadgets

Victoria Grain Mill w/ high hopper	\$59.95
Butler's BYO Immersible Wort Chiller kit 25' of 3/8"OD copper tubing, 10 ft- 3/8"ID siphon tubing, garden hose adapter w/ washer, faucet adapter & 3 screw clamps	\$49.95
Portable Refrigerator Thermostat, 20 to 80 deg F	\$89.95
Brewer's Edge Kettlevalve, weldless, leakproof	\$20.95
Brewer's Edge Kettlescreen, 1/2" threaded NPT	\$16.95
Brewer's Edge Kettlescreen, 3/8" threaded NPT	\$13.95

### Stainless Steel Boiling Pots

<b>w/ 5 year warranty</b>		
20 quart, w/ high dome lid	\$62.95	
30 quart, w/ lid	\$109.95	

## Testing Equipment & Supplies

Triple scale dual-purpose hydrometer (for beer & wine)	\$6.25	Wine Thief, plastic, thief & test jar combo, easy for samples	\$8.95
Proof & Tralle 0-200 proof hydrometer	\$6.95	Wine Thief, 19" plastic, 3 pieces, makes it easy to clean	\$6.50
Vinometer, to find alcohol content of dry wines only	\$4.95	Stainless Steel Baster w/ black rubber bulb, 18" long	\$9.95
Thermohydrometer, triple scale hydrom & 20 - 120 deg. F	\$13.95	Titrets, determine sulfite levels in wine, range:10-100mg/L	\$19.25
Floating thermometer (20 - 212 deg. F)	\$6.25	Titrettor, reusable tool for titret testing	\$7.95
Liquid crystal therm. strip, adhesive backing, 1" by 8"	\$2.25	pH paper for wine, vial of 100, range: 2.8 - 4.4, blue papers	\$6.75
Laboratory Thermometer, 12", 0 - 220 deg F	\$6.25	pH paper for beer, vial of 100, range: 4.6 - 6.2, brown papers	\$6.75
Dial Thermometer, w/ pan clip, 0 - 220 deg. F	\$12.95	Universal pH paper, vial of 100, range: 2.0 - 10.0	\$2.50
Wine & Beer Cellar Thermometer -Max/Min temp of area	\$14.50	Checker 1 economical pH tester, fast & accurate results	\$61.95
Digital thermometer w/ probe, -58 to 392 F, -50 to 200 C	\$35.95	Replacement electrode for checker 1	\$39.95
Portable Refrigerator Thermostat, range 30 to 80 Deg F	\$89.95	pH meter buffer solutions for pH 4.01 or 7.01, 20 mL	\$1.95
Refractometer, Sugar 0-32% Brix	\$99.00	pH meter electrode cleaning solution 230 mL	\$23.95
Hydrometer test jar (plastic, 10")	\$3.15	pH meter electrode storage solution 230 mL	\$21.95
Hydrometer test jar (plastic, 12", base unscrews)	\$4.95	Acid test kit, for winemakers to determine acid levels	\$9.50
Hydrometer test jar (plastic, 14")	\$3.95	Sodium Hydroxide (1/5 normal) 5 oz	\$3.95
Hydrometer test jar (glass with wider plastic base, 12")	\$5.95	Color solution (Phenolphthalein) 16 mL	\$1.95
Glass wine thief, 12" long by 3/4"	\$4.95	Erlenmeyer Flask, 1000mL, #8 rubber stopper fits top	\$15.95
		Erlenmeyer Flask, 2000mL, #10.5 rubber stopper fits top	\$21.95

## Racking Equipment and Supplies

Siphon tubing: 5/16 in. ID, 7/16 in. OD	0.25/ft	21 inch spoon, stainless steel, made by Polar Ware	\$9.95
Siphon tubing: 3/8 in. ID, 1/2 in. OD	0.30/ft	Stainless Steel dipper, 32 oz, clearly marked inc., hook handle	\$14.95
Large siphon tubing: 7/16 in. ID, 5/8 OD	0.35/ft	Mix-Stir, 24" long, Aerator/Degasser, attaches to drill	\$19.95
Plastic pinch clamp <b>small</b> (fits 5/16" siphon tube)	\$0.50	Mix Stir, Stainless Steel, 24" long, plastic paddles	\$34.95
<b>ex. lg.</b> (fits 3/8" to 1/2" tubing)	\$1.90	<b>Straining Bags:</b> small coarse, 10" x 23"	\$3.50
Auto Siphon (starts siphon in one pump, 5/16 OD)	\$10.95	small fine, 10" x 23"	\$4.50
XL Auto Siphon (starts siphon in one pump, 1/2" OD)	\$14.95	jumbo coarse, 18" x 32"	\$6.50
Mini Auto Siphon, for 1 jallon jugs	\$9.50	Cheesecloth, 36" by 36"	\$2.95
Racking cane, 3/8" OD, 24", curved "j" at top, clear plastic	\$1.95	Nylon grain bag (8-1/2" by 9-1/2" w/ drawstring)	\$4.50
Racking cane, 3/8" OD, 30", curved "j" at top, clear plastic	\$2.25	Small boiling bags, muslin, 5" by 11", for hops	\$0.40
Racking cane, 1/2 in. OD, 30" curved "j" at top, clear plastic	\$4.25	Large boiling bags, muslin, 5" by 28", for grain	\$0.75
Anti-sediment tip for racking cane, fits 3/8" canes & auto siphon	\$0.40	Straining Bag with elastic top, 20" x 22", coarse	\$3.25
Anti-sediment tip for racking cane, fits 1/2" cane & auto siphon	\$1.50	Mesh straining ball, 3", Stainless steel, for hops	\$4.95
Racking cane, 3/8" OD, 24", curved "j" at top, stainless steel	\$14.95	SS double mesh strainer, 10" long handle, double pot hooks	\$21.95
Racking cane, 3/8" OD, 30", curved "j" at top, stainless steel	\$16.95	<b>Filters &amp; Filter Pads</b>	
Racking cane spring clip (sm. for 3/8" cane or lg. for 1/2")	\$2.30	Vinbrite Mark III Filter, gravity feed	\$47.95
Siphon valve, fits 3/8 in. ID tubing	\$1.95	Crystalbrite filter pads, pkg of 6, 15 cm pads	\$13.95
Siphon tube holder, fits in carboy neck to hold tube in place	\$2.50	Vinpapers, filter papers for Mark III filter, pkg of 48	\$9.95
Bucket clip for 5/16" & 3/8" siphon tubing	\$1.60	Vintage Shop Pressure Filter, hand pump style, 3 G. capac.	\$121.95
Carboy Wedge (tilts carboy when siphoning, use in pairs)	\$2.75	Vintage Shop Wine/Beer Plate Filter only	\$61.95
<b>Funnels:</b> 5 inch, nylon	\$1.95	Vintage Shop Pressurized pump & tank, 3 gallon capacity	\$65.95
8 inch, nylon, with strainer	\$7.25	Coarse, Med., Sterile, 22 cm pads, 2 req'd for above	\$2.00 each
9 inch anti-splash w/ fine strainer	\$12.25	Buon Vino Mini Jet Filter, electric, 6 Gal/15min	\$259.95
10 inch, nylon, with strainer	\$9.95	Filter pads for Mini Jet, #1 or #2 pads, 3/pack	\$3.50/pack
Replacement strainers for 8, 9" or 10" funnels: coarse \$4, medium \$3.75, fine \$3.25		Filter pads for Mini Jet, #3 super sterile, 3/pack	\$3.95/pack
<b>Spoons &amp; Paddles:</b> all plastic spoons are heat resistant to 360 deg F		Buon Vino Super Jet Filter, electric, 70 Gal/hr**	\$499.95
24 inch, plastic brewer's paddle, square head	\$4.25	Filter pads for Super Jet, #1,#2, 3/pack	\$5.50/pack
18 inch, plastic spoon, round head, paddle on opp. end	\$3.50	Filter pads for Super Jet, #3 super sterile, 3/pack	\$6.50/pack
24 inch, plastic spoon, round head, paddle on opp. end	\$4.25	The CarbonSnake Carbon Purification Filter (use w/ SuperYeast) for best results use 60 gm carbon per 3 gallons	\$17.95
28 inch, plastic spoon, round head, paddle on opp. end	\$4.75	Replacement 60gm carbon refill \$2.00, 500gm refill \$9.50	

## Bottling Equipment & Supplies

6.5 gal bottling bucket, drilled 1" hole for spigot, lid included	\$15.50	<b>More Corkers...</b>	
bucket w/o lid	\$12.95	Easy double lever corks (w/ spring to hold bottle neck)	\$34.95
<b>Spigots</b> Italian bottling spigot for 6.5 gal. Bucket	\$3.30	Gilda single lever corks (plastic jaws similar to floor corks)	\$35.95
<b>(fit 1" hole)</b> Easy on/off spigot, with locking handle	\$5.50	Portuguese floor corks, plastic crimping jaws	\$73.95
Vintage Shop spigot, 5/16" & 3/8" tubing	\$2.95	Italian floor corks, brass crimping jaws	\$159.95
Vintage Shop spigot, 1/2" tubing	\$3.25	Colonna Capper/Corks (bench style - single lever)	\$74.95
replacement washer for Italian spigot	\$0.50	<b>Cappers</b>	
Combination bottle filler, 3/8" OD, 15" long, clear tip, easy disassembly		Double lever capper ("Red Baron", plastic)	\$18.95
for cleaning, spring/springless	\$3.00	Agata Bench Capper, trigger mechanism for easy ht. adjust	\$42.95
Combination bottle filler, 1/2" OD	\$4.95	Super Agata Bench Capper, self adjusting deluxe model	\$50.95
Ferrari Automatic Bottle Filler	\$16.95	29 mm crown cap bell, specify either Agatas or Red Baron	\$3.95
<b>Corkers</b>		<b>Used Wine Bottles</b>	
Plastic-plunger type corks (not recommended)	\$11.95	Used 750 mL wine btls, 12/case, our tasting bottles, rinsed	\$5 / case 12
Portuguese double lever corks (all metal)	\$17.95	Used 375 mL wine btls, 12/case, our tasting bottles, rinsed	\$5 / case 12

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**New Wine Bottles**

187 mL, clear, 24/cs, champ., crown cap or cork finish	\$27.95
375 mL semi-burgundy, green, 24/cs, cork finish	\$32.95
750 mL claret/bordeaux, clear or green, 12/cs, cork finish	\$14.95
750mL bordeaux, emerald green w/ punt, 12/cs cork finish	\$17.95
750 mL claret/bordeaux, clear, 12/cs, screw cap finish	\$17.95
750 mL emerald green "burgundy" bottles, 12/cs, cork finish	\$20.95
750mL hock, 12/cs, cobalt, cork finish	\$21.95
750mL hock, 12/cs, amber, cork finish	\$19.95
750mL burgundy, dead leaf green w/ punt, 12/cs, cork fin.	\$20.95
1.5 L claret/bordeaux, 6/cs, cork finish: emerald green	\$23.95
750 mL Champagne, green, 12/cs, crown cap or cork fin.	\$22.95

**Beer Bottles**

12 oz beer bottles, amber, 24/cs, crown cap finish	\$15.50
22 oz beer bottles, amber, 12/cs, crown cap finish	\$14.95
EZ Cap 16oz. btls, amber, 12/cs, grolsch style	\$32.95
EZ Cap 16 oz btls, clear, 12/cs, grolsch style	\$32.95
EZ Cap 1 Liter (33.8 oz.) btls, amber, 12/cs, grolsch style	\$43.95
EZ Cap 1 Liter (33.8 oz.) btls, clear, 12/cs, grolsch style	\$43.95
500 mL PET amber beer bottles, 24 per case	\$23.95

**Wine & Champagne Corks and Closures**

#7 x1-3/4 for 187 mL & 375 mL btls, "1st quality", bag/30	\$5.00
#7 x1-3/4 for 187 mL & 375 mL btls, "1st quality", bag/100	\$14.95
#8 x1-3/4 for 375 or 750 mL btls, "1st quality", bag of 30	\$5.00
#8x1 - 3/4 for 375 or 750mL btls, "1st quality", bag of 100	\$15.95
#9 x1-1/2 for 750 mL btls, "1st quality", bag of 30	\$5.00
#9x1-3/4 for 750 mL btls, "1st quality", bag of 30	\$5.00
#9x1-3/4 for 750mL btls, "1st quality", bag of 100	\$15.95
#9x1-3/4 for 750mL btls, "premium", bag of 30	\$7.95
#9x1-3/4 for 750mL btls, "premium", bag of 100	\$22.95
Synthetic corks (Nomacorc), #9x1-1/2, bag of 30	\$8.50

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**Kegging Systems & Accessories**

Pub Crawler system: w/ used 5 gallon keg, reconditioned 5 lb.CO2 tank, new regulator, & all fittings	\$220.00
Pub Crawler system with new 5 gal. keg	\$315.00
Reconditioned CO2 tank, 5 lb. cap., filled	\$95.00
New 5 lb CO2 tank, empty	\$118.00
CO2 regulator, double-gauge - new, w/ 5/16" barb shutoff	\$63.95
Gauge Cage, metal cage to protect regulator	\$25.00
Used, 5 gallon Cornelius keg, reconditioned	\$49.95
Used, 5 gallon corny keg, as is	\$30.00
New 5 gallon Cornelius keg, ball lock	\$169.95
New 3 gallon Cornelius keg, ball lock	\$159.95
Ball lock (for Pepsi keg, specify gas or liquid)	\$6.95
Pin lock (for Coke keg, specify gas or liquid)	\$6.95
1/4" ID tubing	\$0.50/ft
1/4" ID "blue line" (more rigid than our standard beer tube)	\$0.50/ft
3/16" ID tubing (thick wall for beer lines)	\$0.40/ft
5/16" ID tubing (thick wall)	\$.60/ft
Squeeze faucets, black, plastic, fit 1/4" ID tubing	\$4.95
Hand pump w/ ball lock-for picnics w/ 5 g. Corny keg	\$39.95
Carbonator: cap for 1L or 2L pop bottles, carbonates via ball lock connection to CO2 tank & regulator.	\$19.95

*Miscellaneous new & used parts & fittings available for kegging systems, conversion kits, etc.*

**More Closures...**

Synthetic corks (Nomacorc), #9x1-1/2, bag of 100	\$27.25
Champagne plastic stoppers	.11 ea.
Champagne wire twister, handy tool to tighten wire hoods	\$5.25
Wire hoods for plastic champagne stoppers	.10 ea.
Nomacorc Tasting Bartop Corks, 25 ct per bag	.30@/\$6.95
All Plastic Tasting Corks. 25 ct. per bag	.25@/\$5.95

**Caps**

Metal Screw Caps, 28 mm, for 750 mL bottles, 144/bag	.20 / \$24.95
Metal screw caps, 38 mm, fits our 1/2 and 1 gal jugs, 72/bag	.25 / 16.95
28 mm polyseal plastic screw caps for 750mL btls, 144/bag	0.45 / 59.95
38 mm polyseal plastic screw caps for 1/2 & 1 G, 72/bag	0.80 /54.95
Crown caps - plain gold - 1 gross (144 count)	\$3.50
Crown caps: "Brewer's Best"- 1 gross	\$5.15
Oxygen Barrier Crown caps, silver, plain- 1 gross	\$6.15
29 mm gold crown caps, fit European champagne bottles	\$4.95 / 100
28 mm PET bottle screw caps, 24 per bag	\$5.30
Rubber gaskets (fit Grolsch & EZ Cap bottles), bag/100	.09@/\$8.40
Flip top for EZ Cap includes wire, cap & gasket	\$1.00 each

**Bottle Dressings**

Champagne foils, gold foil capsules to dress up the bottles	.10 ea
PVC shrink capsules w/ tear tab, 30/bag, <b>\$2.95/bag</b> , Colors available: Plain: black, burgundy, green, bronze, gold, silver, red, white, clear, metallic green, met. lt. blue, met. ruby red. W/ gold grapes: blue, bk, green, white. Black w/ silver grapes & gold w/ black grapes	
Wax, ~60 btls: silver, gold, blue, red, burg, green, white, black	\$11.95
Label making paper, pre-gummed, 18 sheets/package (colors: cherry, canary yellow, spring green, lt. blue, orange, white)	\$5.95
Classic Studio Labels - wide variety, most 32/pack, price range: \$9.95 (plain) \$10.95 (most else), \$14.25 (gold foil or silver foil border)	
Classic Studio Labelling System (Deluxe Edition) CDROM	\$52.95

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**Refrigerator Conversion Kits**

<i>Kit includes: chrome "R" faucet with knob,</i>	\$84.95
<i>5 1/8" beer shank, hex nut, tail piece, &amp; 4" SS drip tray</i>	
Refrig. Conversion Kit w/o drip tray	\$53.95
Portable thermostat, range 20 to 80 Deg F	\$89.95
Sanke Universal pull handle tap (U.S. beers only, but not all)	\$47.95
European Sanke pull handle tap (some Euro beers, not all)	\$47.95
Counterpressure Bottle Filler, fills bottles from a keg without losing the CO2 dissolved in the carbonated beer.	\$79.95
CO2 Corny keg charger, inc. 16g. cartridge, ball or pin lock req'd	\$22.95
CO2 cartridges: small, 8 gram	\$1.00 each
CO2 cartridges: medium, 12 gram	\$1.10 each
CO2 cartridges: large, 16 gram	\$2.10 each
CO2 cartridges: 16 gm for Cornelius Keg Charger	\$2.20 each
Cornelius Keg dip tube brush, 36" long	\$4.50
Foxx Super Flush Line Cleaner 32 oz	\$7.95
Cleaning Kit for kegerators, kit includes: direct draw cleaner, faucet brush, faucet wrench, 1Qt. Superflush line cleaner	\$79.95
Faucet brush --single end	\$1.75
Faucet brush --double ended	\$2.95
Keg Lube, food grade lubricant for keg parts, 4 oz.	\$4.25

**NOTE: We have discontinued carrying the 5 Liter party tins w/ built in taps. They are still available as a special order, but we do not stock them.**

## Wine Additives

Acid blend, blend of citric, malic & tartaric acids, use as needed	2 oz / 8 oz 1 lb	\$1.50/\$3.25 \$5.50	Oak cubes, American - medium toast	1 lb bag	\$22.95
Acidex Super K (K Bicarbonate & K Bitartate, easy-to-use tartaric acid reduction powder, use after fermentation, don't add more than 3 oz per 6 gallon wine)	3 oz	\$2.25	Oak essence, add to taste	4 oz	\$5.15
Anti foam, Dow Corning FG-10 powder, prevents excess foam during boil or fermentation.	.17 oz / 5 gallons	\$1.50	Oak powder, medium toast	1 oz	\$0.95
Ascorbic acid (prevents oxidation while bottling)	1 oz	\$2.95	Oak replicas, American - house toast	6 per bag -	\$31.50/or \$5.25@
Bentonite, 8 oz (removes pectin haze, 4 tsp to 1/2 c. warm water)		\$1.50	Pectic enzyme, dry (1/2 tsp. Per gallon)	28 g / 1 lb.	\$2.10/\$8.50
Bocksin (fixes H2S -rotten egg- smell in wine)	100 mL	\$11.50	Pectic enzyme, liquid, use 1/4 tsp. .5 oz suff. for 12 x 5gal)		\$2.50
Calcium carbonate (lowers acidity in wine)	2 oz	\$1.25	Potassium Bicarbonate (lowers acid)	2 oz / 1 lb	\$1.95/5.95
Campden tablets (w/ potassium meta)	50 ct./100 ct.	\$2.10/\$2.95	Potassium sorbate (stabilizer, 1/2 tsp/ gal)	1 oz / 1 lb.	\$1.50/\$14.95
use 1-2 per gal over the life of the wine, ex: 5Gal = 5 - 10 total	1 lb/\$14.25		Sparkolloid, 1Tbsp/1 c. hot water per 6 gallons	1 oz	\$1.95
Citric acid	2 oz / 1 lb	\$1.50/\$4.75	Super-Kleer KC Finings - liquid, 2 packets, kieselsol & chitosan, sufficient for 5 - 6 gal, will clear beer or wine in 48 hrs		\$2.25
Gelatin Finings (helps settle out yeast - 1/2 tsp/gal)	1 oz	\$1.50	Super Smoother (glycerine & sinatin - sufficient for 6 gal)		\$2.50
Glycerine USP (finishing formula)	4 oz	\$2.75	Tannin liquid	3 oz	\$2.75
Isinglass (for clearing white wine)	45 mL/6gal	\$0.95	Tannin powder, from slovakian chestnut tree	1 oz / 1lb	\$2.25/10.95
Lysozyme (prevents ML ferm- use .25 oz per 6 gal)	2 oz	\$26.95	Use 1/4 tsp/gal for white or rosé; 1/3 tsp/gal for red; 1/2 tsp/gal for fruit		
Malic acid	2 oz	\$1.50	Tartaric acid	2 oz	\$2.50
Oak chips, American - light toast	1 oz / 1 lb.	\$0.40/\$3.95	Wine Conditioner (sorbate & sugar)	500 mL	\$5.15
Oak chips, French - medium toast	1 oz / 1 lb.	\$0.80/\$9.95	Yeast energizer (1/2 tsp per gallon)	1 oz 1 lb	\$2 / \$14.95
			(Diammonium phosphate, yeast hulls, magnesium sulphate, and Vitamin B).		
			Yeast nutrient, 1 tsp per gallon must	2 oz / 8 oz 1 lb	\$1.50/\$2.95 \$5.25

## Beer Additives

Alpha-Amylase Enzyme (convert starch to sugar)	1 oz	\$2.25	Sinamar (from Weyermann)	4 oz	\$15.95
Anti foam, Dow Corning FG-10 powder, prevents excess foam during boil or fermentation.	.17 oz / 5 gallons	\$1.50	(malt extract beer coloring agent, EBC 8000+)		
Ascorbic acid (prevents oxidation while bottling)	1 oz	\$2.95	Spruce essence, for porters, add to taste	2 oz	\$7.25
Burton water salts, contains papain, prev. chill haze	.33 oz	\$0.60	Super-Kleer KC Finings - liquid, 2 packets, kieselsol & chitosan, sufficient for 5 - 6 gal, will clear beer in 48 hrs		\$2.25
Calcium Chloride (use 1 tsp/5 gal)	2 oz	\$1.95	Yeast Energizer, use 1 tsp per gallon	2 oz	\$2.00
5 <sup>2</sup> pH Stabilizer, locks in your mash @ 5.2 pH , regardless of pH of your water (similar to brewing salts)	2 oz / 1 lb	\$2.50 / \$14.95	<b>--Sugars &amp; Adjuncts for Beer--</b>		
Gelatin Finings (helps settle out yeast - 1/2 tsp/gal)	1 oz	\$1.50	Cooper's Carbonation Drops, use 1 per 12 oz bottle		\$4.95
Ginger beer flavoring, use .5 - 1 oz / 5 gallons	4 oz	\$5.50	Munton's Prime Tabs, 250 tablets, use 4 - 5 per 12 oz		\$2.50
Gypsum, calcium sulphate, aids head retention	2 oz / 1lb	\$1.25/\$2.50	Priming Sugar, 5 oz., perfect for priming 5 gallons		\$0.50
Hazelnut extract (great for Nut Brown Ales)	.65 mL	\$4.95	Corn Sugar, premeasured 1 lb or 3lb bags		\$0.90/\$2.70
Irish Moss (use during boil, settles out proteins)	1 oz	\$1.50	Lactose, non-fermentable milk sugar, adds sweetness to drier beers	1 lb	\$3.95
Lactic acid (lowers pH in mash, 1 tsp per c. water)	4 oz	\$3.00	Malto Dextrin - less than 5% fermentable, use up to 8 oz per batch to increase body & mouthfeel	8 oz / 1 lb	\$1.75/\$2.25
Licorice sticks		\$1.75 each	Rice syrup solids, used to lighten beer and add body, rice flavor & fermentable sugars	1 lb	\$6.45
Polyclar (PVPP fining agent, use 1 pack)	1/2 oz	\$2.95			

## --Brewer's Garden, specialty Candi & Herbs--

Belgian Candi Sugar: light / dark	1 lb	\$4.50/\$5.50	Dried Mugwort (traditionally used in mugs (of beer before the popularity of hops)	1 oz	\$2.25
Bitter Orange Peel (use in Belgian White)	1 oz	\$1.95	Paradise Seeds (peppery zing, notes of citrus & pine)	2g.	\$1.50
Cardamom Seed (use in specialty Belg. Beers)	1 oz	\$2.95	Rose Hips (used in wines & specialty beers)	3 oz	\$4.25
Cinnamon sticks (use in holiday ales & ciders)	1 oz	\$1.95	Sarsaparilla, Indian (improve mouthfeel & head ret.)	2 oz	\$3.50
Coriander Seed (use in Belg. Specialty beers)	1 oz	\$1.75	Star Anise (use in Belg. & holiday style beers)	1 oz	\$2.50
Dried Elderberries (enhance flavor & color in wines)	8 oz	\$9.95	Sweet Gale (excell. For holiday beers, very fragrant)	2 g.	\$1.75
Dried Elderflowers (enhance flavor in wine)	2 oz	\$5.50	Sweet Orange Peel (excell. For Belg. Strong ales)	1 oz	\$2.25
Ginger Root (Zingiber officinale)		\$1.75	Vanilla Beans (Vanilla tahitensis)	1 oz	\$6.50
Heather Tips (pleasant aroma & smooth bitter to beer)	2 oz	\$2.95	Wintergreen Leaves (for tea & homemade rootbeer)	1 oz	\$2.50
Juniper Berries (usu. known as principal flavor in gin)	1 oz	\$2.50	Dried Woodruff (adds vanilla scent to wine)	1 oz	\$2.75
Lemon Peel (Citrus limon)		\$1.50	Dried Wormwood - Artemisia absinthium (principle ingredient in legendary liqueur absinthe)	1 oz	\$2.50
Licorice Root (surprisingly sweet, itcontains glycyrrhizin a substance 50x sweeter than sugar, and is often added to chocolate to enhance sweetness)	1 oz /	\$2.25			

## --Fruit Flavorings for Beer and Wine--

Enhances aroma & flavor, the recommended usage for beer is on the label, for wine - add to taste				4 oz bottle	
Apple	\$4.15	Blueberry	\$4.15	Grape	\$4.50
Apricot	\$4.15	Cherry	\$4.15	Peach	\$4.75
Banana	\$6.50	Chocolate	\$7.15	Raspberry	\$5.75
Black Currant	\$4.50	Cranberry	\$4.15	Strawberry	\$4.95
Blackberry	\$4.15	Ginger	\$4.50	Strawberry/Kiwi	\$4.75
				Watermelon	\$4.15

**Fruit Wine Bases, recipes on the tin make 3 or 5 gallons**

*These are solid pack fruits in their natural juices. Winemaker needs to crush and press just like fresh fruit. 96 oz. tins, recipes on the label.*

Apple	\$48.95	Cranberry	\$37.95	Rhubarb	\$35.95
Apricot	\$41.50	Elderberry	\$40.95	Peach	\$37.95
Blackberry	\$41.95	Gooseberry	\$46.95	Pear	\$46.95
Black Currant	\$41.95	Kiwi	\$43.95	Plum	\$39.50
Blueberry	\$48.50	Loganberry	\$47.95	Raspberry	\$54.95
Boysenberry	\$54.95	Marionberry	\$40.95	Strawberry	\$39.95
Cherry	\$38.95				

**Fruit Purees (For wine, 1 tin makes 1 gallon For beer, 1 tin per 5 gallons)**

*Made by Oregon Fruit Products. These purees contain no seeds, have been commercially sterilized, & can be used right from the can.*

*Always use in the primary or secondary fermenter. Never boil. 49 oz. tins. Use for wine or beer. Brochures with recipes available.*

Apricot	\$20.95	Cherry (75% sweet black/25% red tart)	\$13.95
Blackberry	\$20.95	Peach	\$17.95
Blueberry	\$21.95	Raspberry	\$21.95

**Alexander's Grape Concentrates (1 tin makes 2.5 gallons)**

Made by California Concentrate Company. Recipe for 5 gallons on the label. We'll be happy to order any product of theirs you are interested in!

-Whites-		-Reds-	
Premium Chablis	\$17.95	Grenache Rose	\$17.95
Muscat	\$19.95	Sirah	\$22.95
Emerald Riesling	\$17.95	Premium Burgundy	\$19.95

**Grape Concentrates by Winexpert for Added Color, Body, Alcohol, & Sweetness**

Use approximately one 500 mL bottle per batch. 68 Brix

Red grape	1 L	\$17.95	(Now in a bag in box)
White grape	1 L	\$13.95	

Winexpert is the producer of all wine ingredient kits we stock. We have the most recent product guides available.

We will be happy to give you one if you're interested. Please note: For all kits - additives included, no acid titration required.

(1-10) indicates the sweetness level of the kit ie 1=semidry, 2=med dry, 3=semisweet, etc. If there is no number listed assume it is dry.

**Island Mist Premium Fruit Flavored Wine Kits, 7.5 Liter, yield 6 US gallons 4 to 6 week kit, from start to finish.**

*A combination of natural fruit flavoring and concentrate which produce a light alcohol (6.5%) drink that is lighter and more fruity than table wines. All kits finish semi-dry to semi-sweet.*

Blackberry Cabernet	\$64.95	Kiwi Pear Sauvignon Blanc	\$64.95
Black Raspberry Merlot	\$64.95	Mango Citrus Symphony	\$59.95
Blueberry Pinot Noir - NEW!!	\$64.95	Peach Apricot Chardonnay	\$64.95
Exotic Fruits White Zinfandel	\$64.95	Strawberry White Merlot	\$64.95
Green Apple Riesling	\$64.95	Wildberry Shiraz	\$64.95
		White Cranberry Pinot Gris	\$64.95

**Selection Speciale Premium Wine Kits, 7.5 Liter kits produce 3 US gallon each. 6 week kit, from start to finish.**

*These kits are special reserve offerings that allow the winemaker the opportunity to enjoy specialty wine varieties with a finished yield quantity that best reflects the nature of these styles.*

Cabernet Franc Red Icewine Style (10)	\$89.95	Riesling Icewine Style (10)	\$89.95
Millenium Sparkling Wine, finish sparkling or "still" (1)	\$62.95	Sherry (Cream -10 or Dry - 4)	\$67.95
Port (10)	\$77.95		

**Vintners Reserve Wine Kits, 7.5 Liter kits make 6 US gallons. 28 day kit, from start to finish.**

<b>--White Wines--</b>		Sauvignon Blanc	\$69.95	Chianti style	\$78.95
Chablis- "Chamblaise"	\$67.95	Viognier	\$69.95	Coastal Red	\$73.95
Chardonnay	\$79.95	Coastal White	\$60.95	Merlot	\$79.95
Gewurztraminer (1)	\$74.95	<b>--Red Wines--</b>		Mezza Luna Red	\$79.95
Liebfraumilch (2)	\$69.95	Barolo	\$78.95	Pinot Noir	\$79.95
Mezza Luna White (1)	\$76.95	Beaujolais- "Bergamais"	\$74.95	Shiraz	\$79.95
Piesporter (1-2)	\$69.95	Cabernet Sauvignon	\$80.95	Valpolicella	\$78.95
Pinot Blanc	\$63.95	Chablis Blush (1)	\$66.95	White Zinfandel (2 to 3)	\$74.95
Pinot Gris	\$77.95	Chateaufneuf du Pape	\$78.95	Zinfandel/Cabernet	\$78.95
Riesling	\$64.95	"Vieux Chateau Du Roi"			

**World Vineyard Collection**, 10 Liter kits make 6 US gallons. Ready to bottle in 4 weeks & ready to drink one month after bottling.

Winexpert utilizes top juice from the best vineyards from around the world and matched them with the exact appropriate yeast to complement the style. Comparatively priced to the old 7.5-liter Passport line. More juice at practically the same price makes these wines a tremendous value.

<b>--White Wines--</b>		<b>--More White Wines--</b>		<b>--More Red Wines--</b>	
Australian Chardonnay	\$82.95	Italian Trebbiano	\$78.95	California Zinfandel/Shiraz	\$85.95
Australian Riverland Reserve	\$78.95	South African Chenin Blanc	\$86.95	Chilean Malbec	\$82.95
California Trinity White	\$80.95	Washington Riesling	\$80.95	Chilean Merlot	\$82.95
French Sauvignon Blanc	\$76.95	<b>--Red Wines--</b>		French Cabernet Sauvignon	\$83.95
German Muller-Thurgau (1)	\$82.95	Australian Shiraz	\$83.95	Italian Barolo	\$89.95
Italian Pinot Grigio	\$78.95	California Trinity Red	\$83.95	Italian Sangiovese	\$85.95
		California Pinot Noir	\$85.95	Spanish Tempranillo	\$89.95

**Selection Original Wine Kits**, 15 Liter kits make 6 US gallons. 6 week kit, from start to finish. (Styles in stock vary, this is a list of what is available)

*Blend of varietal juice & grape concentrate from distinguished North American vineyards. Additives included. No acid titration required.*

<b>--White Wines--</b>		Symphony	\$109.95	Luna Rossa	\$124.95
Chardonnay/Semillon	\$114.95	Viognier	\$109.95	Merlot	\$122.95
Gewurztraminer (1)	\$116.95	<b>--Red Wines--</b>		Pinot Noir	\$124.95
Johannisberg Riesling	\$109.95	Barolo	\$119.95	Shiraz/Zinfandel	\$124.95
Liebfraumilch (1-2)	\$105.95	Cabernet Franc	\$119.95	Valpolicella Style	\$109.95
Luna Bianca (1)	\$116.95	Cabernet Sauvignon	\$124.95	Chateaufeuf du Pape	\$122.95
Piesporter (2)	\$112.95	Cabernet Sauvignon/Merlot	\$124.95	White Merlot (1)	\$106.95
Sauvignon Blanc	\$112.95	Chianti	\$109.95	White Zinfandel (2-3)	\$108.95

**Selection International Series Wine Kits**, 15 Liter kits make 6 US gallons. 6 week kit, from start to finish. (Styles in stock vary, this is a list of what is available)

*Blend of 100% pure varietal juice & premium varietal grape concentrate. Additives included. No acid titration required.*

*These kits represent great wine producing nations around the world & showcase the distinct styles that have made each region famous.*

<b>--White Wines--</b>		<b>--Red Wines--</b>		<b>--More Red Wines--</b>	
Australian Chardonnay	\$125.95	Argentine Malbec	\$128.95	French Cabernet Sauvignon	\$132.95
Australian Traminer/Riesling	\$127.95	Australian Cabernet Sauvignon	\$136.95	French Merlot	\$136.95
Chilean Chardonnay	\$108.95	Australian Cabernet/Shiraz	\$129.95	Italian Amarone (1)	\$139.95
Chilean Sauvignon Blanc	\$112.95	Australian Shiraz	\$136.95	Italian Montepulciano	\$134.95
French Chardonnay	\$119.95	Aus. Grenache/Shiraz/Mourvedre	\$139.95	Italian Sangiovese	\$132.95
German Muller Thurgau (1-2)	\$119.95	Chilean Cabernet Sauvignon	\$114.95	New Zealand Pinot Noir	\$138.95
Italian Pinot Grigio	\$128.95	Chilean Carmenere	\$129.95	South African Pinotage	\$136.95
South African Chenin Blanc	\$129.95	Chilean Merlot	\$95.00	Spanish Rioja	\$132.95
		Chilean Pinot Noir	\$119.95		

**Selection Estate Series Wine Kits**, 16 Liter kits make 6 US gallons. 8 week kit, from start to finish.

*The Estate Series offers the absolute pinnacle of quality achievable with a home winemaking product. Each kit contains the finest 100% pure varietal grape juice & juice concentrate with no sugar added. Each offering showcases product sourced from a specific world-renowned grape growing area & available only as Winexpert obtains them.*

<b>--White Wines--</b>		<b>-- More Red Wines--</b>	
German Mosel Gewurztraminer	\$159.95	"Crushendo" South Australian Single Vineyard Shiraz	\$189.95
Washington Yakima Valley Pinot Gris	\$155.95	"Crushendo" Montagnac Syrah/Mourvedre	\$189.95
New Zealand Marlborough Sauvignon Blanc	\$179.95	"Crushendo" Corvina Classico Di Veneto	\$189.95
Sonoma Dry Creek Valley Unwooded Chardonnay	\$155.95	Lodi Old Vines Zinfandel	\$165.95
Washington Columbia Valley Riesling (1)	\$155.95	Napa Valley Stag's Leap District Merlot	\$165.95
<b>-- Red Wines--</b>		Washington Columbia Valley Cab Franc/Merlot	\$165.95
"Crushendo" Sonoma Valley Cabernet Sauvignon	\$194.95	Lodi Ranch 11 Cabernet Sauvignon	\$165.95
"Crushendo" Castellina Super Tuscan Di Siena	\$189.95	Sonoma Valley Pinot Noir	\$165.95

**Winemaker's Dried & Liquid Yeast**

**Red Star freeze-dried wine yeast- packaged in 5 gram foil sachets. Enough for 5 to 6 gallons of must. \$0.75 each**

Montrachet

*All purpose, for producing full bodied red & white wine.*

Pasteur Champagne

*For producing white wines, some red wines, fruit juices, & to restart stuck fermentations.*

*Not commonly used for sparkling wines.*

Cote Des Blanc (Epernay 2)

*For producing red, white, sparkling & non-grape fruit wines. Slow fermenting.*

Premier Cuvee (formerly known as Prise De Mousse)

*For producing red wines, white wines & champagne & to restart stuck fermentations.*

Pasteur Red

*Encourages development of varietal fruit flavors, balanced by complex aromas when using grapes from Cabernet family. Also good for use with grapes picked early.*

**Lalvin freeze-dried wine yeast- packaged in 5 gram foil sachets. Enough for 5 to 6 gallons of must. \$0.90 each**

71B-1122

*For producing wines with a fruity aroma. Ideal for concentrates. 14% alcohol tolerance.*

K1-V116

*All purpose. For producing wines from fresh grapes and fruit. Over 18% alcohol tolerance.*

EC-1118

*For producing all white wines, sparkling wines, ciders & to restart stuck fermentations. Over 18% alcohol tolerance.*

RC-212

*For producing red wines of smooth character & rounded structure. 12 - 14% alcohol tolerance.*

ICV-D-47

*For producing superior quality white wines. Ideal for dry & fruity white wines. Alcohol tolerance to 15%.*

Bacchus MaloLactic Bacteria Culture                      1 gr.                      \$9.95  
for 23 Litres (6 US gallons)

**\*\*Liquid Wyeast for winemakers is still available for those interested, but as a special order only.**  
Call the winery for descriptions of the available yeasts or go to the Wyeast Labs website at [www.wyeastlab.com](http://www.wyeastlab.com)

**White Labs Liquid Yeast for Brewers & Winemakers**

**\$8.75 per tube or \$8.40 each for 2+**

*White Labs yeast is tested to be over 95% viable, 100% free of wild yeast, aerobic bacteria & anaerobic bacteria. Each vial contains a "pint starter" of yeast & is designed to be added directly to 5 gallons of wort or must. The shelf life is a minimum of four months from the "Best Before" date on the vial, and if refrigerated will stay alive for over a year. Best results are found if used before the "Best Before" date.*

<u>Item #</u>	<u>Wine / Mead / Cider Yeast</u>	<u>Item #</u>	<u>Ale Yeast</u>
WLP675	Malolactic Bacteria	WLP001	California Ale
WLP715	Champagne	WLP002	English Ale
WLP718	Avize Wine	WLP004	Irish Ale
WLP720	Sweet Mead / Wine	WLP005	British Ale
WLP727	Steinberg/Geisenheim Wine	WLP007	Dry English Ale
WLP730	Chardonnay White Wine	WLP008	East Coast Ale
WLP735	French White Wine	WLP011	European Ale
WLP740	Merlot	WLP013	London Ale
WLP749	Assmanshausen Wine	WLP023	Burton Ale
WLP750	French Red Wine	WLP028	Edinburgh/Scottish Ale
WLP760	Cabernet Red Wine	WLP029	German Ale/Kolsch
WLP775	English Cider	WLP041	Pacific Ale
		WLP051	California Ale V
		WLP099	Super High Gravity
<u>Item #</u>	<u>Specialty Ale Yeast</u>	<u>Item #</u>	<u>Lager Yeast</u>
WLP300	Hefeweizen Ale	WLP800	Pilsen Lager
WLP320	American Hefeweizen Ale	WLP802	Czech Budejovice Lager
WLP380	Hefeweizen IV Ale	WLP810	San Francisco Lager
WLP400	Belgian Wit Ale	WLP820	Oktoberfest/Marzen Lager
WLP500	Trappist Ale	WLP830	German Lager
WLP530	Abbey Ale	WLP833	German Bock Lager
WLP550	Belgian Ale	WLP838	Southern German Lager
WLP565	Belgian Saison I	WLP840	American Pilsner Lager
WLP570	Belgian Golden Ale	WLP940	Mexican Lager

## Platinum Series Yeast Strains

White Labs releases 3 varieties of style specific strains every 2 months. Go to [www.whitelabs.com](http://www.whitelabs.com) for updates & descriptions of all the available strains.

WLP009	Australian Ale (Jan & Feb)	WLP351	Bavarian Weizen (July & Aug)
WLP022	Essex Ale (Jan & Feb)	WLP566	Belgian Saison II (July & Aug)
WLP036	Dusseldorf Alt (Jan & Feb)	WLP038	Manchester (July & August)
WLP039	Nottingham Ale (Mar & Apr)	WLP515	Antwerp Ale (Sept & Oct)
WLP540	Abbey IV Ale (Mar & Apr)	WLP885	Zurich Lager (Sept & Oct)
WLP940	Mexican Lager (Mar & Apr)	WLP037	Yorkshire Square (Sept & Oct)
WLP026	Premium Bitter Ale (May & June)	WLP545	Belgian Strong Ale (Nov & Dec)
WLP410	Belgian Wit II Ale (May & June)	WLP066	Bedford British (Nov & Dec)
WLP510	Belgian Bastogne Ale (May & June)	WLP072	French Ale (Nov & Dec)

**\*\*Liquid Wyeast : We will place an order during the first week of the month. Let us know what strain you want!**

Call the winery for descriptions of the available yeasts or go to the Wyeast Labs website at [www.wyeastlab.com](http://www.wyeastlab.com)

### Brewer's Yeast (Dry)

<b>--Ale--</b>		
Brewferm Blanche	12 grams	\$7.50
Coopers	7 grams	\$1.50
Muntions Gold	6 grams	\$2.95
Munich	11 grams	\$2.75
Nottingham	11 grams	\$1.75
Windsor	11 grams	\$1.75
Safale US-05 aka US-56	11.5 grams	\$3.95
Safale S-04 Whitbread	11.5 grams	\$3.95
Safbrew T-58	11.5 grams	\$2.50
Safbrew S-33	11.5 grams	\$2.50
Safbrew WB-06	11.5 grams	\$4.80

YEAST STARTER 6 oz \$2.50

### More Yeast --Lager--

Brewferm Lager	12 grams	\$4.50
Saflager S-23	11.5 grams	\$5.80
Saflager W 34/70	11.5 grams	\$6.95

### --High Alcohol Yeasts (Dry)--

<b>SuperYeast</b>	4 oz	\$5.95
<i>Makes 6.5 gallons of up to 20% alcohol base in 10 days. Perfect for use with liqueur extracts. Use with the CarbonSnake Carbon Purification Filter</i>		
<b>SuperYeast Mini</b> (1.1 gal batch, .8 oz)		\$1.75
<b>SuperStart (Distillers Active Dried Yeast)</b>	1 lb /	\$8.50
<i>A superior, specially selected Saccharomyces cerevisiae strain noted for minimal lag phase and very high alcohol tolerance. High trehalose content ensures high alcohol tolerance, allowing for greater yields.</i>		
<i>Usage: 1-2 lbs per 1000 gall. mash. Produces 14-22% alcohol. Requires yeast nutrients.</i>		

### Hops (Pellet)

No Limits on hop purchases. Most varieties are now in bulk, so we can measure what you need in 1/4 oz increments. In addition, there are several new varieties available to us this year! Varieties marked with \*\* are organic & available in preweighed 1 oz only.

Ahtanum, 5.2	\$2.50	Glacier, 7.4	\$1.50	Perle (US), 7.5	\$1.50
Admiral, 13.48% (Belg)**	\$4.50	Hallertau (German), 3.8	\$1.50	Saaz (Czech), 2.8	\$1.75
Amarillo, 8.6	\$1.75	Hallertau (US), 3.7	\$1.50	Saaz (US), 5.8	\$1.50
Brewer's Gold, 9.7	\$1.50	Hersbrucker (German), 2.8	\$1.50	Saphir, 4.4% (Ger)**	\$4.50
Cascade (Arg) 1 oz bag	\$3.00	Kent Goldings (US), 4.5	\$1.50	Simcoe ® (U.S.), 12.7	\$1.50
Cascade (US), 6.3	\$1.25	Liberty, 4.5	\$1.50	Spalt (US), 2.6	\$1.50
Cascade, 8.6 (NZ)**	\$5.25	Magnum (US), 14.4	\$1.50	Spalt Select (German), 1 oz bag	\$3.00
Centennial, 9.7	\$1.50	Millenium (US), 15.9	\$2.00	Sterling, 6.0	\$1.50
Chinook, 11.4	\$1.50	Mt. Hood, 5.2	\$2.00	Strisselspalt (Fr), 1 oz bag	\$4.00
Citra, 11.1	\$1.75	Northern Brewer (US), 8.5	\$1.50	Styrian Gold. (Slovenia) 4.8	\$1.50
Cluster, 7.9	\$1.50	Nugget, 11-14.5	\$2.00	Tettnanger (US), 4.7	\$1.50
Cluster, 1 oz bag	\$3.50	Opal, 6.6% (Ger)**	\$4.50	Tettnang (German), 5.0	\$2.50
Columbus, 14.2	\$1.25	Pacific Jade (NZ), 13.3	\$2.00	Tradition (German), 1 oz bag	\$3.50
Columbus, 1 oz bag	\$3.00	Pacific Gem, 16% (NZ)**	\$3.50	Vanguard, 4.4	\$1.25
Fuggie, 4.8	\$1.50	Palisade, 6.7	\$1.50	Warrior, 15-17	\$1.50
Galena, 13.2	\$1.50			Willamette, 4.9	\$1.50

The alpha acid "rating" on hops describes the weight of the hop that is made up of alpha acids.

Hops with a higher alpha acid content will contribute more bitterness than a low alpha hop when using the same amount of hop. Alpha acids will vary from time to time. % listed is current at time of printing.

### Hops (Whole Leaf)

1 oz each in nitrogen purged bags

Cascade	\$2.00	US Golding	\$2.10	Sterling	\$1.50
Centennial	\$2.00	Hallertau (Ger)	\$3.00	Vanguard	\$1.50
Fuggie	\$2.25	Northern Brewer	\$2.00	Willamette	\$2.25
Glacier	\$2.00				

Leaf Hops are pre-packaged in Oxygen Barrier bags with precise alpha acids printed on the label.

<b>--Flakes &amp; Adjuncts--</b>	Prepackaged	
Flaked wheat	1 lb	\$1.50
Flaked oats	1 lb	\$1.95
Flaked barley	1 lb	\$1.95
Flaked maize	1 lb	\$2.50
Flaked rice	1 lb	\$2.95
Flaked Rye	1 lb	\$2.40
Torrified red wheat insta-grains	1 lb	\$2.25

<b>--Specialty Grains (From Weyermann@)--</b>	Prepackaged	
Light Wheat (1-2 Lov)	1 lb	\$1.75
Chocolate Rye Malt	1 lb	\$2.50
Melanoidin Malt	1 lb	\$2.25
Acidulated Malt	1 lb	\$2.75
Smoked Malt	1 lb	\$2.25
<b>Rice Hulls</b>	<b>1 lb</b>	<b>\$1.95</b>

**Malt (Whole Grains)** \*We charge .20 per pound, or partial pound, to crush your grain\* **Priced per pound**

**KEY:** *Briess* refers to Breiss Malting Company, *M&F* refers to Munton's and all Belgian malts are Dingemans, *W* refers to Weyermann@

American 2 Row - <i>Briess</i>	\$1.25	Munich - <i>Briess</i>	\$1.40	Crystal L60 - <i>M&amp;F</i>	\$1.75
American 6 Row - <i>Briess</i>	\$1.25	Special Roast - <i>Briess</i>	\$2.50	Crystal L80 - <i>Briess</i>	\$2.50
English Pale 2 Row - <i>M&amp;F</i>	\$1.50	Victory - <i>Briess</i>	\$1.80	Crystal L90 - <i>Briess</i>	\$1.75
Maris Otter - <i>M&amp;F</i>	\$1.75	Belgian Aromatic	\$2.65	Crystal L120 - <i>Briess</i>	\$1.75
German Pale 2 Row - <i>W</i>	\$1.75	Belgian Biscuit	\$2.80	Chocolate - <i>Briess</i>	\$1.85
Belgian Pale 2 Row .	\$1.75	Belgian Cara 45 (aka caramunich)	\$2.75	Black Patent - <i>Briess</i>	\$1.85
Belgian Pilsen	\$1.75	Belgian Cara 20 (aka caravienne)	\$2.75	Roasted Barley	\$1.85
Pilsen - <i>Briess</i>	\$1.40	Belgian Special B.	\$2.75	(un-malted, <i>Briess</i> )	
German Pilsener - <i>W</i>	\$1.75	Gambrinus Honey Malt	\$2.10	<b>Organics</b>	
Lager - <i>M&amp;F</i>	\$1.50	Carapils - <i>Briess</i>	\$1.75	Amer 2 Row Pale - <i>Briess</i>	\$2.00
White Wheat - <i>Briess</i>	\$1.25	Crystal L10 - <i>Briess</i>	\$1.75	White Wheat - <i>Gambrinus</i>	\$2.50
Vienna - <i>Briess</i>	\$1.40	Crystal L20 - <i>Briess</i>	\$1.75	Crystal L60 - <i>Briess</i>	\$2.95
Rye Malt - <i>Briess</i>	\$1.95	Crystal L40 - <i>Briess</i>	\$1.75	Chocolate - <i>Briess</i>	\$3.50

**\*\*Malts listed above available in partial pounds, so tell us what you need. Also, malts are available for purchase in bulk - 50 lb for Briess or 55 lb for all others Call ahead to be sure we have what you need. All malts purchased in bulk bags are 20% off the per pound price**

**--Brewers Best Ingredient Packages--**

price varies per kit

*These kits include nearly everything you need to brew 5 gallons of excellent beer: malt extracts (dry and/or liquid), crushed grains, hops, yeast, brewing additives, priming sugar, bottle caps and instructions. Ingredients depend on style*

American Amber	\$39.95	English Brown Ale	\$37.95	Red Ale	\$37.95
American Cream Ale	\$37.95	German Altbier Style	\$42.95	Robust Porter	\$41.95
American Light	\$35.95	German Oktoberfest	\$44.95	Scottish Ale	\$36.95
American Micro Pale Ale	\$42.95	India Pale Ale	\$49.95	Traditional European Bock	\$51.95
Classic English Pale Ale	\$42.95	Irish Stout	\$45.95	Vienna Lager	\$38.95
Continental Pilsner	\$44.95	Kolsch	\$37.95	Weizenbier	\$39.95
Dunkelweizen	\$42.95	Munich Helles	\$43.95		

**Brewer's Best Bold Series: big in taste and bold in flavor, not for the weak of heart!**

American Nut Brown Ale	\$52.95	Rauchbier	\$50.95
Belgian Triple	\$54.95	Russian Imperial Stout	\$54.95
Belgian Witbier	\$42.95	Smoked Porter	\$47.95
Black Lager	\$46.95	<b>SPECIAL SEASONAL KITS</b>	
California Style Imperial Ale	\$55.95	HopNog	\$54.95
Dortmunder Style	\$50.95	Oatmeal Stout	\$47.95
Imperial Blonde	\$52.95	Maibock	\$55.95

**Butler's Limited Edition Beer Ingredient Kits, created by Curtis! All Curtis' recipes are available on our website's supplies page.**

Amy's Redneck Wheat Beer	\$44.95	O Deathe, Where is thy Stinge? (A dry Stout)	\$46.95
Bitter Middle-Aged Librarian Ale (or An ESB)	\$48.95	Obsequious Troglodyte IPA	\$66.95
Butler's Fabulous Traditional Pale Ale	\$47.95	Old Dirty Monk Dubbel Ale	\$61.95
Gruss Gott Mate! (A Bavarian Honey Wheat Ale)	\$39.95	ChocoJubilation Porter AKA Tip the Porter	\$45.95
Ich bin ein Alt-Bierliner (Altbier)	\$39.95	Nutty Senile 'Ol Retiree Nut Brown Ale	\$51.95
Butler's Fabulous Organic Bitter	\$51.95	Butler's Fabulous Organic Red Ale	\$51.95

**Dried Malt Extracts** (All dried malts are unhopped)

<b>Biess - USA</b>	<i>1 pound</i>	<i>3 pounds</i>	<b>M&amp;F - UK</b>	<i>1 pound</i>	<i>2 pounds</i>	<i>3 pounds</i>
Bavarian Wheat	\$5.25	\$13.50	Wheat	\$5.60	\$10.50	\$14.50
Pilsen Light	\$5.25	\$13.50	Extra light	\$5.60	\$10.50	\$14.50
Golden Light	\$5.25	\$13.50	Light	\$5.60	\$10.50	\$14.50
Sparkling Amber	\$5.25	\$13.50	Amber	\$5.60	\$10.50	\$14.50
Traditional Dark	\$5.25	\$13.50	Dark	\$5.60	\$10.50	\$14.50
"Maltoferm" Organic Light	\$6.15	\$15.50				

**Liquid Malt Extracts** (Most label recipes make 5 or 6 gallon batches)

**--Alexanders (United States)-- unhopped**

Wheat (60%W / 40%B)	4.0 lbs	\$19.95
Pale (aka Light) - plain	4.0 lbs	\$19.95

**--Biess CBW (United States)-- unhopped**

Bavarian Wheat (65% wheat/35% Barley)	3.3 lbs	\$12.95
Pilsen Light	3.3 lbs	\$12.95
Golden Light	3.3 lbs	\$12.95
Sparkling Amber	3.3 lbs	\$12.95
Traditional Dark	3.3 lbs	\$12.95

**--Biess in BULK-- in 33 lb white plastic hedpak with screw cap**

Available in all styles of Biess listed above**	33 lbs	\$84.95
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\*\* Golden Light in bulk is in stock usually, but not always.

Any other style will be special order - allow up to two weeks lead time

**--Brewferm (Belgium)--**

Abdijbier (Abbey) makes 9 Liters	3.3 lbs	\$17.95
Christmas, makes 7 Liters	3.3 lbs	\$17.95
Diabolo, makes 9 Liters	3.3 lbs	\$17.95
Frambois (Raspberry) makes 12L	3.3 lbs	\$30.95
Grand-Cru, makes 9 Liters	3.3 lbs	\$17.95
Kriek (Cherry) makes 12 Liters	3.3 lbs	\$30.95
Triple, makes 9 Liters	3.3 lbs	\$17.95
Wheat Beer, makes 15 Liters	3.3 lbs	\$17.95

**--Coopers (Australia)-- unhopped**

Wheat (50% Wheat/50% Barley)	3.3 lbs	\$15.50
Light	3.3 lbs	\$15.50
Amber	3.3 lbs	\$15.50
Dark	3.3 lbs	\$15.50

**--Coopers (Australia)-- kits make 6 US gallons**

Lager	3.75 lbs	\$20.50
Real Ale	3.75 lbs	\$20.50
Bitter	3.75 lbs	\$20.50
Dark Ale	3.75 lbs	\$20.50
Stout	3.75 lbs	\$20.50

**-- Thomas Cooper's Series-- kits make 6 US gallons**

India Pale Ale	3.75 lbs	\$21.50
Pilsener	3.75 lbs	\$21.50
Wheat Beer	3.75 lbs	\$21.50
Irish Stout	3.75 lbs	\$21.50

**--Coopers- International Series-- kits make 6 US gallons**

Australian Pale Ale	3.75 lbs	\$20.95
Canadian Blonde	3.75 lbs	\$20.95
English Bitter	3.75 lbs	\$20.95
European Lager	3.75 lbs	\$20.95
Mexican Cerveza	3.75 lbs	\$20.95

**--Mountmellick (Ireland)--**

Light - unhopped	4.0 lbs	\$15.95
Amber - unhopped	4.0 lbs	\$15.95
Dark - unhopped	4.0 lbs	\$15.95
Light Lager	4.0 lbs	\$17.95
Brown Ale	4.0 lbs	\$17.95
Export Ale	4.0 lbs	\$17.95
Famous Irish Stout	4.0 lbs	\$17.95

**--Munton & Fison (United Kingdom)--**

Wheat (55%Wheat/45%Barley) - plain	3.3 lbs	\$13.25
Extra Light - plain	3.3 lbs	\$13.25
Light - plain	3.3 lbs	\$13.25
Amber - plain	3.3 lbs	\$13.25
Dark - plain	3.3 lbs	\$13.25
Light, Amber, or Dark - HOPPED	3.3 lbs	\$14.75

**M & F -MALT IN BULK- Special order only for freshest date\*\***

Super Light, or Light -- plain	33 lbs	\$86.95
Amber, or Dark, or Wheat -- plain		

**--M & F -Premium---kits make 40 pints, except Old Ale (2.5 gallons)**

Old Ale	3.3 lbs	\$16.95
Irish Style Stout	3.3 lbs	\$16.95
Premium Bitter	3.3 lbs	\$16.95

**--Munton & Fison -Connoisseurs---kits make 6 US gallons**

Bock	4.0 lbs	\$19.75
Export Stout	4.0 lbs	\$19.75
India Pale Ale	4.0 lbs	\$19.75
Nut Brown Ale	4.0 lbs	\$19.75
Wheat	4.0 lbs	\$19.75
Export Pilsner	4.0 lbs	\$19.75

**--Northwestern (United States)-- packaged in a bag in a box**

Gold (equivalent to "light" or "pale")	3.3 lbs	\$14.95
Amber	3.3 lbs	\$14.95
Dark	3.3 lbs	\$14.95
Weizen	3.3 lbs	\$14.95

**Some of our miscellaneous items...**

<b>Liqueur Extracts by Liquor Quik Essences</b> .65 fl oz Bottle		
yield between 21 oz - 31 oz, Depending on variety <b>\$4.95 each</b>		
	Amaretto	Amber Cuban Rum
	Anisette	Apricot Brandy
	Brandy & Dictine Liqueur	Carribbean Coffee
	Cherry Brandy	Coconut Rum
	Crème De Menthe	Goldrush Cinnamon Schnapps
Purchase	Golden Tequila	Hazelnut
12 or more	Irish Crème	Italiano
at 4.25 each!	Jagerbitter Schnapps	Mexican Coffee
	Orange Brandy	Peach Schnapps
	Dark Jamaican Rum	White Carribbean Rum
	Sambuca	Swiss Chocolate Almond
	Bourbon Whiskey	Canadian Whiskey
	Malt Whiskey	Scotch Whiskey
	Scotch Honey Whiskey	Southern Whiskey
	Tennessee Bourbon Whiskey	Triple Sec
<b>Easy recipes:</b> just add essence to alcohol base (vodka, brandy, alcohol made with Super Yeast, etc.) add sugar if necessary, mix, & bottle!		
<i>Liquor Quik Brochures Available upon Request</i>		

**From Prestige Liquors** -instructions on bottle, .67 oz, \$4.95 each  
**NEW!! --->** Absinthe Wormwood Schnapps  
 Mix these two together for legendary Absinthe-like drink, follow instructions on bottle to make 25 oz

**Some Suggested Items for use along with Liquor Quik Essences**

<b>Glycerine USP</b>	4 oz.	\$2.75
Finishing formula, to smooth out and mellow wine and liqueurs.		
<b>SuperYeast</b>	4 oz	\$5.95
<i>Makes 6.5 gallons of up to 20% alcohol base in 10 days. Perfect for use with liqueur extracts. Use w/ the CarbonSnake Carbon Purification Filter</i>		
<b>SuperYeast Mini</b>	use for 1.1 gallon batches	\$1.75
<b>The CarbonSnake Carbon Purification Filter</b>		
for best results use 60 gm carbon per 3 gallons		\$18.95
Replacement 60gm carbon refill \$2.00, 500gm refill \$9.50		
<b>Super-Kleer KC Finings</b>	- liquid, kieselsol & chitosan,	\$2.25
sufficient for 5 - 6 gal, will clear beer/wine/liquor in 48 hrs		

**HOW TO PLACE AN ORDER**

Orders may be placed on our online shopping cart, by mail, email, or by telephone during our business hours:

**Monday - Saturday** 10 AM - 6 PM  
**Sunday** Noon - 6 PM  
*Except Holidays*

**Mailing address:** 1022 N. College Ave., Bloomington, IN, 47404  
**Phone:** 812-339-7233 **Website:** www.butlerwinery.com  
**Email:** vineyard@butlerwinery.com

**SHIPPING**

We ship all items by UPS. A street address is required. The minimum shipping charge is \$5.50. The shipping charge will depend on the total weight of the package.

**PAYMENT**

We accept Visa, Master Card, American Express, Discover and checks. If paying by check, your order will be sent after your check clears.

**CONDITIONS**

Prices are subject to change without notice. Not responsible for glassware after sale.

**This catalog is not all-inclusive. If there is an item not on the list that you are interested in, let us know and if we can find it, we can order it for you. (No extra charge.)**

**Rainbow Flavors Soft Drink Extracts**, make up to 4 gallons each  
 Individually boxed, 2 oz bottles, Full instructions included.

You will need sugar & water & champagne, beer or wine yeast is recommend			
Birch Root Beer	\$6.95	Orange	\$6.95
Cherry	\$6.95	Raspberry	\$7.95
Cola	\$6.95	Root Beer	\$6.95
Cream Soda	\$7.95	Sarsaparilla	\$6.95
Ginger Ale	\$7.95	Spruce	\$6.95
Ginger Beer	\$6.95		

**Sake Homebrew Kit** - Brew your own Sake! \$11.95  
 You will also need rice, citric acid & sugar.

**Oak Barrels and Accessories**

6 gallon Hungarian Oak Barrel (special order)		\$369.95
w/ 4" decorative wooden bung & wood stand		
10.3 gallon Hungarian Oak Barrel (special order)		\$489.95
w/ 4" decorative wooden bung & wood stand		
Oak replicas, American - house toast	6 per bag - \$31.50/or\$5.25@	
Oak replicas, French - house toast	6 per bag - \$37.50/or\$6.25@	
Barolkleen - for treatment of new barrels to remove excess tannin		
	1 lb / \$2.50	4 lb / \$6.15

Sulphur strips, dripless, average weight 23 gms. \$1.25 each  
**Spigots for Barrels**

3" long, fits hole approx. 7/16" in diameter	\$3.95
5.5" long, Italian straight wood handle, #0	\$7.50
7.5" long, Italian straight wood handle, #3	\$9.50
8.5" long, Italian straight wood handle, #4	\$9.95
9.5" long, Italian straight wood handle, #5	\$11.25

**Some Vinegar Making Equipment & Supplies**

Natural Mother Of Vinegar (all currently unavailable...)			
	Red	8 oz	NA
	White	8 oz	NA
	Cider	8 oz	NA
	Malt	8 oz	NA
Vinegar Cask, 15 L, with drain spigot & metal wire stand			\$75.95
<b>Books about Vinegar Making...</b>			
Homemade Vinegar, Watkins, 112 pp.			\$7.95
Making Vinegar At Home, Romanowski & Canon, 49pp.			\$5.95