

In Vino Veritas

In wine, Truth



The newsletter of the Right Noble Brewer's Guild of Caid

(Electronic Version)

In Vino Veritas

Winter, AS XXXVIII (2003)

Scribe:

Mistress Therese of the White Griffin

(Therese Griffin)

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SUBMISSIONS: All submissions will be used, time and space allowed. Send submissions by mail or email (See above)

Regnum

The Council

Guildmaster	Timotheus Zacharia, Master
Scribe	Therese of the White Griffin
The Crown	
Branchmasters	Linda del Lago, Journeyman Therese of the White Griffin Jeanne Marie Lacroix
BranchScribes	Lishka Cheglokova, Member Agnarr Kloengssen, Member Sigmund Svertingsson Elsepth Charissa aus Reinwald
Masters	Timotheus Zacharia
Grand Master	Atar Baktar

The Branches

Dun Or

BranchMistress	Dona Linda del Lago
BranchScribe	Lord Sigmund Svertingsson

Inland Empire

BranchMistress	Lady Jeanne Marie Lacroix
BranchScribe	Lady Elsepth Charissa aus Reinwald

Over-the-Hill

BranchMistress	Lady Lishka Cheglokova
BranchScribe	

Downtown Caid

BranchMistress	Mistress Therese whtgriffin@juno.com
BranchScribe	Lord Agnarr Kloengssen

Offical Guild Policies on Alcohol

Legal drinking age in California is 21 years
Always have a Designated Driver
Be a responsible Host

In Corpora under Corporate Policies section VIII on page 6 it states:

The use of any SCA funds for the purchase of potable alcohol, except for such quantities as may be necessary for cooking, is prohibited in the United States and its territories.

Officers are not prohibited from serving alcohol; however, it must be done as individuals, and not as part of their official duties as officers.

Officers are not prohibited from giving gifts of alcohol; however, it must be done as individuals, and not as part of their duties as officers. Giving or receiving gifts of alcohol in court is not considered to be part of an officer's official duties.

Calendar

Walking the Boards Party

Date: Jan. 3, 2004

Time: 11AM – 11PM

Place: Home of Lady Jeanne Marie

(If you are a guild member, contact Therese for further information)

Directions: Further instructions to follow - Always check St. Thomas!

Schedule of the day: Site opens 10:30AM

11AM – 4PM Classes (See Below)

4PM – 6PM Tasting / Judging

6PM – 8PM Dinner

8PM – 10PM Party

10PM – 11PM Clean-up

The Guild will provide a meat dish. The rest will be potluck.

A – G salad / veggies / fruit

H – M Breads / condiments

N – R Side Dish

S – Z Drink (non-alcohol)

Contests: Best use of alcohol in a dessert & Best brew of the guild

Bring your own feast gear and a chair. Classes being taught: Not Yet Determined

From the Guild Master:

Greetings,

I am looking forward to seeing all of you at “Walking the Boards”.

We will be starting early in the day so that a couple of classes may be taught for those of you who may need a class or two before you may achieve rank advancement. Please look at event notice.

We will also run a tasting for the same reason.

There is business to be taken care of. If you need more information – ask. We want the meeting portion to go smoothly and quickly so have you ideas ready so that we may get past the business quickly.

- 1) Shall we keep dues at \$6 or shall we drop it to \$3. Most of the newsletters shall now go out by E-mail and so “WTB” is the only thing where we have major expenses at this point.
- 2) About ½ of the membership is now late with their dues. Please check and get your dues paid. A purge cycle has been started.
- 3) Requirements for Brewing Judges need to be strengthened.

Core 1- 20 bottle test, score 50% on quiz, and score within 20 points of Senior Judges 50% of time

Core 2- 20 bottle test 1st core, 20 bottle test of 2nd core, score 60% on quiz, score within 15 points of Senior Judges 60% of time

Core 3- 20 bottle test 1st core, 20 bottle test 2nd core, 20 bottle test 3rd core, score 70% on quiz, score within 10 points of Senior Judges 70% of time

- 4) Have any of you thought of questions for the Quiz?
- 5) Although we will not add these for ranking, do we wish to add to the general possible Guild curriculum the following; Cheese making and Bread making?
- 6) GWW class. Does the membership think that teaching a class on Judging at GWW would be useful?
- 7) Brewing contest. Best of Great Western. Gold, Silver, Bronze medallions.

Please note that if there is no feed back then the Brewers Council will make the decision without member input. Please be at the meeting and let the council know what you think is best.

Yours in Brewing,

Timotheus VI

From the Guild Scribe:

Happy Yule to everyone,

As many of you know me, you know I do not plead or beg. Instead I demand and I'd like to thank Lord Tomaso for his article on the winery tour many of us took. And you all should follow his example. I am always in need to articles and artwork (original or clip art). Remember, you can "borrow" of the internet as well as I (just give credit where credit is due). Please send it by email and let me know that it is for the newsletter.

Therese (the one and only)



Temecula Winery Tours

By Lord Tomaso

On August 9th of this year, a small company of wine enthusiasts from the brews guild set off in search of fulfillment. We set out for the vineyards of Temecula and were rewarded with an excellent selection of wines. My notes are listed below. While I am an experienced beer judge, I am new to wine evaluation. My notes are my own impressions, and I make no claim to being absolutely accurate.

Mount Palomar Winery

Tasting was \$10 for 5 tastes and a glass

2001 Chardonnay: A smooth tannin-y aroma. Fruity with an edge. Reminiscent of unripe apricots.

2000 Castelletto Sangiovese: This wine is made from a Tuscan grape. Aroma is woody from the oak barrels. Flavor is light and smooth with tannins at the end. The flavor would get lost with many foods.

2000 Shorty's Bistro Red: An oaky nose with black cherry notes. Good with food. Not very complex, but could support other flavors well. Reminds me of the lambruscos of past years.

2001 Riesling: Light aroma. Very fruity flavor □ dances around on the tongue. Sweet. Good with heavily spiced fish. I bought 2 bottles and have greatly enjoyed them both.

Cream Sherry (didn't record the year): Buttery warmth in the nose. Warm and smooth with hazelnut flavors. Some burgundy-like feel on the back of the palette. Very nice. Use in small amounts.

Limited Reserve Port (didn't record the year): Smooth and full. Goes well with chocolate. Flavor is actually subdued.

Baily Winery

Tasting was \$5 for 5 tastes and a glass

2002 Montage: This is a blend of 75% sauvignon blanc and 25% Semillon. An earthy melon nose. Sharp fruit flavor, almost sour. Herbal notes in the background.

2002 Muscat Blanc: Citrus, especially grapefruit. Pleasant all the way through. Good with meat & cheese snack trays. I bought a bottle and plan to serve it with holiday snacks at Christmas time.

2001 Dry Riesling: Fruity and flavorful. Good all by itself.

2001 Merlot: Oak and deep red aroma, almost prune-like. Currants? Minimal flavor, more sensation than taste.

2001 Cabernet Sauvignon: Grape and oak nose. A very somber sensation. Full-bodied flavor strolls in late on the palette. Needs a prime rib to go with it.

1998 Meritage: Full bodied and full flavored. Well aged with nice complexity. Lingers but is not overpowering.

Calloway Winery

I didn't record the tasting cost

2001 Coastal Reserve Viognier: Lots of melon-like fruitiness in the nose. The melon taste is almost sour. Light and smooth. Some bite, but not too bad. Aging will help this wine.

2002 Special Collection Muscat Canelli: Apricots and sour cherries in the nose. Sweet, almost kool-aid like. I bought a bottle, but haven't tried pairing it with food yet.

2001 Coastal Dolcetto: Warm spicy berries in the nose. Pastrami/bacon notes. Not bad but it doesn't reach out to me.

1999 Reserve Syrah: Warm and red. Very one dimensional.

Hart Winery

I didn't record the tasting cost

2001 Fume Blanc: White light grape nose. Intense bite.

2001 Rose: Sulphur in aroma. Needs time, flavors don't meld.

2000 Barbara: Cherry and oak in the aroma. It had a background burn. This is not a stand-alone wine. It needs something with it.

2000 Sangiovese: Dark black grape/cherry with vanilla. It's smooth, but could use a couple more years in the cellar. It has some character. Drinkable.

2000 Zinfandel: Buttery aroma. Big and bold, holds it's own. Tannins are prominent. This wine could hold up to spicy food. Full bodied, a serious wine. I bought a bottle and served it with barbecued ribs. It was a great combination.

2000 Estate Cabernet Franc: Figs in the aroma. It expands and grows in complexity as it flows over the tongue. It is a strong wine to go with food. It might be able to take the place of cranberry sauce with turkey.

Cilurzo Winery
Tasting was 8 tastes for \$2

2002 Chenin Blanc: A light fruity aroma. Flavor is light, sweet, and delicate. A good wine. I have bought this wine in previous years and been very pleased with it.

2002 Zinfandel Rose: Light melony nose. Very fruity with good flavor.

1999 Bordeaux Blend: Dark, intense, and robust. More time would help it.

2002 Muscat Canelli: Very citrusy nose. It reminds me of cascade hops (for you beer people out there). Sweet, smooth and full.

2001 Zinfandel: Assertive with rough edges. Too much tannin.

1999 Cabernet Sauvignon: Deep smokey, oaky character. Assertive, a good cabernet.

2001 Late Harvest Petit Syrah: Sweet dark grape nose. Smooth and sweet, but has sharp edges.



Brewing Moons of the Year (Part II)

Wine Moon

Because the lunar calendar does not coincide with the solar year, there are often thirteen Moons in the year. The common expression "once in a blue moon" refers to this extra Moon, which occurs only once in every two-and-a-half years. Most often, when the thirteenth Moon occurs, it is in the longer months of thirty-one days. The thirteenth Moon never rises in the short month of February and seldom in the shorter months of April, June, September, and November.

Although Blue Moon might be a term easily recognized, some know the thirteenth Moon as the Wine Moon. The original explanation given through oral tradition of this name is rooted in the supposed origin of wine.

Some say that wine was the first gift of luxury the gods gave to humans. When there is an extra Moon in the year, it is a gift of time. Time is, perhaps, the greatest luxury of all. It is, therefore, fitting that we know the thirteenth Moon as the Wine Moon.

Destruction and Delight Ancient Greece

In Greece, Dionysus is known as the god of wine. His gift of the grape grants freedom from that which is rigid. It grants fluidity to the imagination and freedom to the heart. Yet this is a double-edged delight, for there is a tale of the wine god that speaks more of destruction than of ecstasy.

There was a time when pirates came upon the young god Dionysus. Driven by wickedness, they captured the divine youth. They thought he was the son of one of Zeus' favorite kings. They took Dionysus back to their ship and sought to tie him up. To their surprise, their ropes wouldn't hold the young lord. They fell off his arms and legs, and he stood there, smiling at the pirates with his dark eyes. When the helmsman saw the ropes drop from Dionysus, he was frightened. He shouted out that this must be powerful god. He feared that the dark-eyed youth would bring great storms against their ship. Yet, there was no storm. Instead, the most incredible things began to take shape.

First, a river of wine appeared that seemed to flow everywhere about the ship. It was sweet and fragrant and its scent spoke of a personage divine. Then vines sprang up on either side of the vessel, all the way to the top of the mast. Ripe grapes covered the vines and garlands of flowers covered the oars. The crew became frightened and realized there was no way that they could pilot their ship. They screamed for the helmsman to steer them to shore and to the safety of dry land.

It was then that Dionysus became a lion. He seized the captain in his great teeth. The rest of the crew jumped in the sea to escape the wrath of the wine god. When they did, they became dolphins. Only the helmsman was spared. And so it is with the gift of Dionysus. Although it is a gift of luxury, it is also a gift of idleness. The delight of luxury may at any time give way to the destruction of decadence.

NOTE: Progress on Bil's Mead (read Vitro Fall '03 issue)

11/29/03 – Mead has cleared and so I pulled off a cup to taste. It is slightly dry and definitely young. I need to bottle and give it until next year. I am very happy with the results.



In studying and researching for one's master's rank in the Right Noble Brew Guild of Caid, I have come across a few good websites full of information. I will be filling pages up with that info over the next few (several) issues - Therese

A History of Beer (Fini)

The Industrial Revolution started to take their effect on beer at the beginning of the 19th century. Two extremely important inventions revolutionized beer brewing. The first was James Watt's steam engine and the second invention was artificial cooling by Carl von Linde. It had long been known that the making of good beer required certain temperatures. Some of these temperatures occurred naturally only in winter. From the time of von Linde's invention on, brewing was a year round enterprise.

Beer in modern times.

Considerable scientific research took place in breweries in the 19th century. A famous work from 1876 by Louis Pasteur was "Etudes sur la Biere" ("Studies Concerning Beer") where he revealed his knowledge of micro-organisms. This basic knowledge is still indispensable today, not only in the production of beverages, but also in medicine and biology. (Everyone knows the word "pasteurized") Another pioneering discovery in beer brewing was the work of Christian Hansen. The Danish scientist, Christian Hansen, successfully isolated a single yeast cell

and induced it to reproduce on an artificial culture medium. With the resulting yeast propagation methods, the purity of the fermenting process has been improved and beer taste repeatable. Beer and its price have always been of extreme importance to German consumers. The consequences a beer price increase can bring with it were shown in 1888 in Munich when the Salvator battle took place, as citizens violently rebelled against such a price increase. Wooden barrels have been almost completely replaced by metal barrels for most pub trade. In 1964 metal kegs were introduced in Germany. Firstly, cleaning and filling was much simpler. Secondly, tapping and closing off was much easier for the bar personnel. This was a big hit with pub and restaurant owners.

Right Noble Brewer's Guild of Caid

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Name (Mundane) _____

Name (SCA) _____

Address _____

Email _____

Branch, if any _____

Current Rank _____

Return this form to Guild Scribe with your check or money order made out to SCA, Inc. Kingdom of Caid Brewer's Guild

Membership in the Guild expires every May.