



St. Ginto
Veritas



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

In Vino Veritas

Summer, AS XXXX (2005)

Scribe:

Lord Agnarr Kloengsson
tigerztale@comcast.net

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SUBMISSIONS: All submissions will be used, time and space allowed. Send submissions by email to Agnarr Kloengsson at tigerztale@comcast.net



Regnum-

The Council

The Guildmistress

Mistress Therese of the White Griffin
(whtgriffin@juno.com)

The Scribe

Lord Agnarr Kloengsson
(tigerztale@comcast.net)

The Guild's Secretary/Exchequer

THLord Donal O'Brien
(lorddonal@yahoo.com)

The Dun Or Branchmaster

Dona Linda Del Lago
(CdL@trueblood.net)

The Dun Or BranchScribe

Lord Sigmund Svertingsson
(siggy@trueblood.net)

The Inland Empire Branchmaster

THLady Jeanne Marie Lacroix
(jmlacroix@charter.net)

The Inland Empire BranchScribe

Lady Elspeth Charissa aus Reinwald
(sca.elspeth@adelphia)

The Over the Hill Branchmaster

Lady Lishka Cheglokova
(ladylishka@hotmail.com)

The Over the Hill BranchScribe

currently vacant

The Angels Branchmaster

Lord Balthazar van der Brugghe
(jwpetty@gmail.com)

The Angels BranchScribe

currently vacant

The Lyondemere Branchmaster

Tighearnan Cearrbhach O'Faolain
(jdriddle_producer@yahoo.com)

The Lyondemere BranchScribe

Lady Christina O'Cleary
(divinite@sbcglobal.net)

Grandmasterbrewer

Master Atar Bahkter

Masterbrewer

Master Timotheus Zacharia
(housezacharia@earthlink.net)

The Crown of Caid

Official 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

April 3 – King's Hunt Brewing Contests.
All are welcome to enter and help judge.

May 8th – Kingdom Guild Meeting.
At the home of Master Timotheus.
Contact him at HouseZacharia@earthlink.net for address.

July 24th – Kingdom Guild meeting.
Being hosted by Lyondemere

July 30th – Darkwell War Brewing contest.
All are welcome to enter and help judge.

Oct 5 – 8 – Great Western War.
Brewing Encampment, Known World
Brewing Contest and more!

Nov 5- Kingdom Guild meeting
Being hosted by White Wolf Meadery

From the Guild Mistress

Here it is – Summer. The bees have produced
a lot of honey, the vines are loaded with grapes
slowly ripening and the barley fields are turning
the color of the sun. Life is good. Now is the
time to get the old stuff from earlier this year
(and last year) bottled and put away for aging.
Why? So we can get to brewing more.

Guilds, it is the summer time and you may want
to plan a group trip to the local wineries. Many
of us are lucky and there may be a micro-
brewery nearby that we can visit as a group.
Best of all, if one of your members has a
backyard or patio large enough, plan a group
brewing day. Try something, as a group, that
you haven't had the "nerve" to try before.
Even if it's a soda or vinegar.

Have you got your entries for the Known World
Brewing Contest to be held at GWW?
The entry forms should be going out soon.
Enter your favorite beer, ale, wine, mead or
cordial! Impress the judges and your friends!!

Until the next meeting,

Therese



Cleanliness and Sanitation While Brewing

Cleanliness is a major concern for any brewer. You want to reduce bacteria and other contaminants to negligible levels. You protect your brew by cleaning your brewing equipment, all surfaces that you work on, as well as yourself. Common sense will help produce wonderful brews: Clean your equipment and work areas. Wash your hands before starting to make your brews. Do not pick your nose or sneezing around the work area. Try to keep animals out of area where you put ingredients together.

It would be ideal to sterilize your brewing equipment and work area. This is nearly impossible outside a hospital or laboratory environment. There are a number of cleaners and sanitizers that you can use on your brewing equipment and work area.

Soap and Water: Sweep and clean the floor of your work area. Clean all tabletops, counters, and other surfaces with soap and water to remove initial sources of possible contamination. Wash your hands before beginning to sanitize your equipment. If you are washing plastic containers, avoid using anything abrasive which might scratch the surface.

Powdered Brewery Wash (PBW): A powerful cleaning product from Five Star Chemicals is Powdered Brewery Wash. It is a non-caustic buffered alkaline detergent safe for use on



stainless steel, glass, brass, and plastic. Add 2 ounces of PBW to 5 gallons of warm water. Let your equipment soak for 30 minutes. Stubborn stains or grime might require an overnight soak. Once the equipment is clean, rinse the equipment twice with warm water.

Dishwashers: Dishwashers are great for cleaning bottles, utensils, and mason jars. Dishwashers can also be used to sanitize a large batch of bottles right before bottling. Remove any old labels from the bottles and give them a quick rinse to remove surface dust. Run the dishwasher on its hottest setting. Do not use any soap.

Chlorine Bleach: One of the cheapest and easiest sanitizing agents is household chlorine bleach. Do not use scented bleach. Fill a sink or bucket with hot water. Add 1 tablespoon of bleach per gallon of water. Mix the bleach into the water and add your brewing equipment (gallon jug, airlock, funnel, spoons, strainers, grain bags, bottles, etc.). Many people brew in 5-gallon glass carboys. Pour 1/3 cup of bleach into an empty carboy and fill with hot water. Let the equipment soak for 20 to 30 minutes, pour out the bleach water, and rinse three times. Rinse all equipment well is very important. Any residual bleach will leave a horrible chemical flavor in your brew. One drawback of using bleach is long exposure to chlorine will pit stainless steel.

Iodine: Iodine is a very effective sanitizing agent since it will not pit stainless steel. Brewer's iodine or iodophor can be purchased at any brewers supply store. One ounce of



Iodophor will treat five gallons of water. Equipment needs only two or three minutes of contact with the iodine solution to become sanitized. Iodophor is a no-rinse sanitizer. You do not have to rinse your equipment after removing it from the liquid. In addition, you can use the solution as long as it retains its orangey-brown color. Iodophor can be hazardous to people with iodine allergies. The concentrated solution can stain skin and fabric.

Star San: Star San, also from Five Star Chemicals, is acid-based self-foaming no-rinse sanitizer. Use one ounce of Star San in 5 gallons of water. Soak your equipment for 2 to 5 minutes then remove your equipment to air dry. Star San is effective as long as the PH remains less than 3.5. If the PH of the Star San solution rises about 3.5, the liquid will turn cloudy to signify its lack of ability to sanitize.

Using a Sanitizing Bucket While Brewing: While you are brewing, keep a bucket of no-rinse sanitizing solution close at hand. When you are done with a piece of equipment (like funnels, spoons, hoses, etc.), let the equipment soak in the sanitizing bucket. The equipment is then re-sanitized when you need to reuse it.

JH Lord Donal O'Brien



Great Western War IX

Great Western War 9 is occurring October 5-10, 2005. Agnarr and Donal will be conducting a Period Ale Experiment on Wednesday, October 5. Tim will be teaching the Concepts of Judging class on Friday, October 7. The Brewers Guild will be hosting the 2nd Annual Inter-Kingdom Brewing Contest on Saturday, October 8. Lynnette is in charge of the contest this year. Registration forms and rules will be posted to the website. Donal will host the 7th Annual Taste of Caid on Saturday, October 8, starting at 9 pm at the Dining Pavilion in Merchants Row.





The Brew Viking

An abrupt winery tour of the Santa Ynez valley (Or things to do after the end of the world!)

After the wonderful celebration of Master Gulliver and Lady Vivian's wedding at King's Hunt. My Lady Therese and I took it upon ourselves to continue the revelry the following day. So we went on a winery tour on our way back home. Our first victim was Firestone Winery.

A quick summation of the winery's history; "Founded as Santa Barbara County's first estate winery in 1972, Firestone Vineyard today remains a cornerstone of coastal estate winemaking, producing highly acclaimed wines that capture the distinctive flavors of their vineyards and region." I know big flowery words and hot air does not make good wine. But when I stepped into the entryway I was impressed with the place's simple elegance and pleasant service. The \$7.00 tasting included 5 samples and free tasting at the Curtis winery. It was like sacking a Roman Merchant, you just can't lose!



Sauvignon Blanc 2002 Reserve

Tasting Notes:

The wine has clear and pleasant color appropriate to style. The bouquet had light citrus and fruit aromas. The flavor was a dominant citrus with subtle pear and peach nuances. It has a light body with a crisp finish.

Varietal Composition

Sauvignon Blanc 100%

Winemaking

Harvested in the cool morning hours in mid September. Cold settled and racked, then fermented in stainless steeltanks. Aged for eight months, primarily in stainless steel tanks with a small contribution of French oak.

Appellation

Santa Ynez Valley, Santa Barbara County

Final Analysis Alcohol: 13.5%

TA: .69 pH: 3.20



Riesling 2003

Tasting Notes:

Very pale amber color with some effervescence when warm. The Aroma was more citrus in the bouquet with some fruit notes. The flavor is light bodied and light in sugars. Not to the German style but much lighter. It has abundant citrus flavors mingled with a rounding of fruit.

Winegrowing Notes

Our 2003 Riesling merges fruit from two premium appellations for enhanced dimension and complexity. Riesling from our estate vineyards in Santa Barbara County's Santa Ynez Valley imparts ripe, classic varietal flavors and textural richness, while a balance of fruit from cooler Monterey County ensures crisp acidity and appealing citrus accents.

Winemaking Notes

Picked in the cool morning hours, pressed and cold settled. Fermented in stainless steel tanks to preserve aromatic complexity and textural crispness. Off-dry style achieved by halting fermentation at a residual sugar of 1.9 percent.



Syrah 2002

Tasting Notes:

A nice deep red color with ruby light accents. The bouquet is very peppery and bold giving a very full nose. The flavor is more of a citrus and light, lacking the boldness of the aroma. It had a dry finish and was not what I expect from a Syrah.

Winemaking

Our Syrah was harvested from the Firestone estate and select neighboring vineyards from mid October through early November, with each lot cold soaked for seven days prior to fermentation to ensure ample flavor extraction and a supple tannin profile. The wine was aged for 14 months in French (50%) and American (50%) oak barrels.



Varietal Composition

Syrah 100%

Duration of Aging

14 months in French and American oak barrels

Final Analysis Alcohol 13.5%

TA .72 PH 3.50



Chardonnay 2003

Tasting Notes

The color was a clear light amber. The bouquet was a dominating citrus with lingering oak and subtle flowery notes. The flavor and body were both light with a domination citrus flavor, it lacked the oak I would have expected and did not have the roundness of a developed wine.

Winemaking

Our Chardonnay was hand-harvested at the Firestone Vineyard estate and select neighboring vineyards, then lightly crushed and pressed. After cold settling, it was fermented in a combination of French oak barrels and stainless steel tanks with a slow-fermenting yeast, ensuring both textual and aromatic complexity. The wine was then aged sur lie for nine months.

Varietal Composition

Chardonnay 100%

Duration of Aging

Nine months in French oak barrels

Final Analysis Alcohol: 13.5%

TA: .71 PH: 3.39



Merlot 2002

Tasting Notes

A beautiful ruby color deep and rich. The bouquet was well developed with a balance of floral, fruit, and citrus aromas. The body was wonderfully rounded and developed in a dry fruity flavor and light oak. The finish was clean and fruity with a flowery accent.

Winemaking

Our Merlot was harvested from the Firestone estate and select neighboring vineyards from October through early November. A slow-fermenting yeast was employed to ensure balanced extraction of flavor and color during fermentation. After aging, small lots of Cabernet Franc, Cabernet Sauvignon and Malbec were added to the final blend for enhanced dimension and complexity.

Varietal Composition

Merlot 87%
Cabernet Franc 8%
Cabernet Sauvignon 4%
Malbec 1%

Duration of Aging

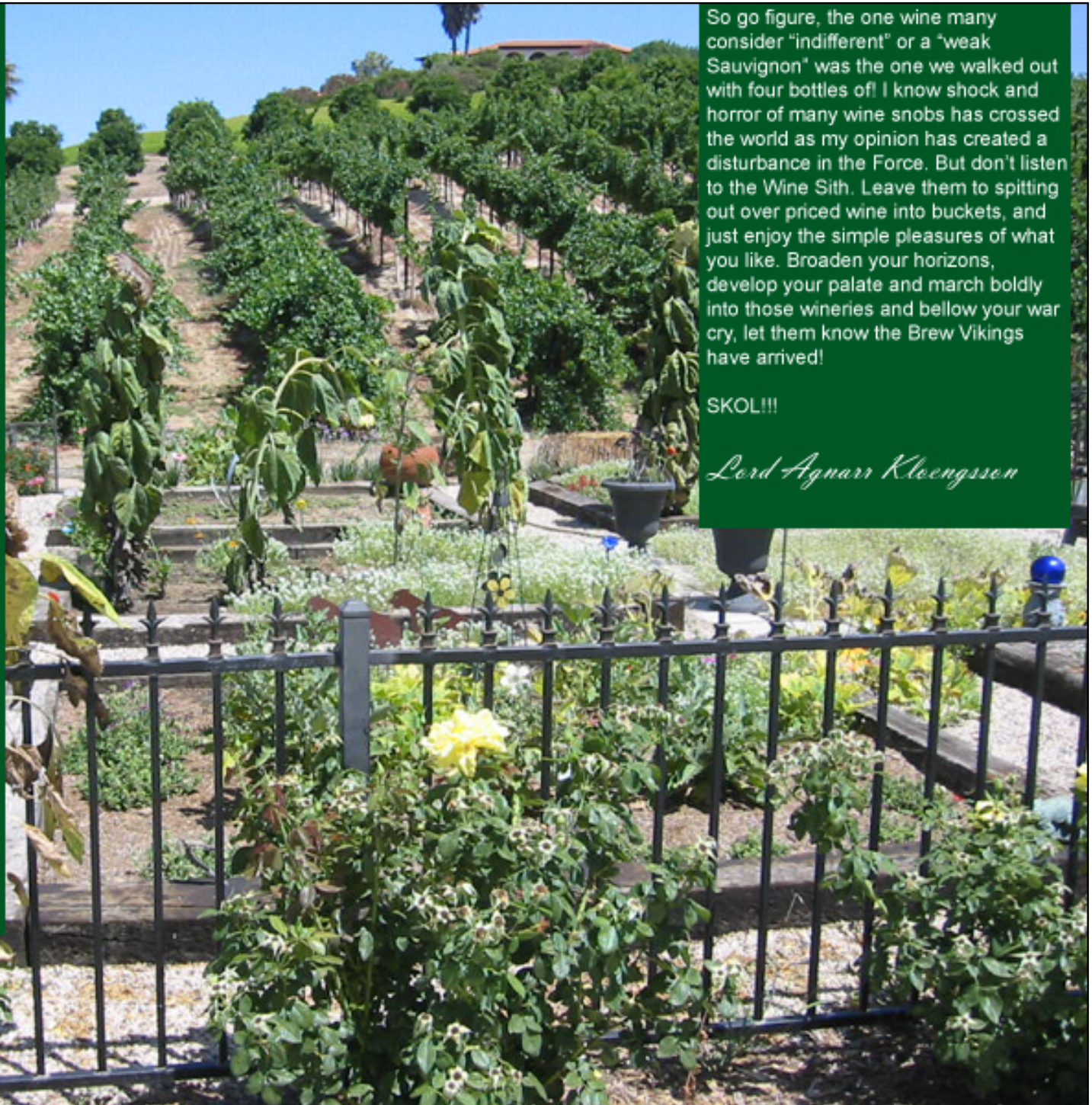
20 months in French oak barrels

Final Analysis Alcohol 13.5%
TA .69 PH 3.45

So go figure, the one wine many consider "indifferent" or a "weak Sauvignon" was the one we walked out with four bottles of! I know shock and horror of many wine snobs has crossed the world as my opinion has created a disturbance in the Force. But don't listen to the Wine Sith. Leave them to spitting out over priced wine into buckets, and just enjoy the simple pleasures of what you like. Broaden your horizons, develop your palate and march boldly into those wineries and bellow your war cry, let them know the Brew Vikings have arrived!

SKOL!!!

Lord Agnarr Kleengssen





The History of Saint Sangria

(as recorded by Lynnette de Sandoval aka Sister Sangria)



Greetings, I am John Cleese and it is my honor to bring you this PBS special of the history of Saint Sangria. So with

out further adieu let us delve deep into this rich history.

History: The early history of Saint Sangria is foggy, and many contradictory versions exist. It is known that at the time of his death he was a well-to-do retired merchant living in the Kingdom of Caid. All stories agree that he was "good and kind and beloved by all". His passion and pride in retirement was brewing, and his brewing prowess was known far and wide. Many came to him to seek his knowledge, and help with their own brewing. None were turned away, and all left with the new confidence in their brewing skills.

The one sad note in his life was his wife's homesickness; she pined for the taste of Sangria that had flavored her childhood in Spain. Labor as he might, he was unable to brew Sangria capable of bringing Spain to his wife.



His martyrdom came about at the culmination of his quest for the perfect Sangria. He was alone in his brewing cellar, tapping the cask of his latest



Sangria attempt when something went horribly wrong. With the first blow of the hammer, the cask EXPLODED. He was pierced with thousands of splinters. His servants found him face down in a pool of blood and wine, drowned in the Sangria that remained in the bottom of the cask.



His first miracle was the Sangria that caused his death. The brew that pooled in the surviving portion of the cask, the

same brew that had accepted his last breath, was the best Sangria his wife had ever tasted (alas the recipe died that day with the Saint)! Those who drank of that fateful batch of Sangria were cured of any ailments they'd been suffering, and NONE ever suffered from hangovers again! The level of remaining brew in the shattered cask never diminished throughout his wife's lifetime, thus providing a permanent cure for her homesickness, and a permanent income source!

His second miracle occurred a year later when two local fishermen were washed overboard during a sudden storm. They were saved from drowning when an empty brewing cask floated into sight. While they clung to the cask it floated straight and true back to their ship! Upon examination, it was discovered that the mysterious cask bore the sigil of the late, lamented brewer!

His third miracle occurred a few years later, during an immense thunderstorm when a lightning strike shattered a large, old oak tree in the center of the village near his manor. Where the tree had stood was now a large pile of perfectly shaped toothpicks, much like the splinters that had pierced the Saint. Burned into the



Burned into the shattered stump was the sigil of the future St. Sangria. That years dry summer and early frosts had caused a poor harvest, many villagers would have starved had it not been for the money made selling the toothpicks to the sailors, fishermen, and travelers who came to the village to drink of the Sainly Sangria!



His miracles continue: To this day, Alpine search dogs wear casks around their necks while on rescue missions;

because it is believed that Saint Sangria causes the casks to lead the dogs straight to the victims and right back to the lodge!

Many of the oak tree toothpicks survive to this day, and those carrying them claim they prevent heartburn, cure dental problems, and add a delightful flavor to cocktail wieners. Home brewers claim that their brew tastes better when served with a St. Sangria toothpick in the glass – to prevent choking, the toothpicks are usually fitted with a paper umbrella-like topper.



Feast Day: Saint Sangrias feast day is January 1st. The Saint is traditionally celebrated by lifting drinks on high at

midnight to remember his many miraculous intercessions.

Patron Saint: patron saint of home brewers, cask makers, fishermen, sailors, drowning victims, toothpick salesmen, lifeguards, dentists, drinkers, gourmets, party hostesses, homesick wives, and college party girls.



Right Noble Brewer's Guild of Caid

Membership – Subscription Form

Name (Mundane) _____

Name (SCA) _____

Address _____

Email _____

Do you currently have a Harp Argent? _____

Branch, if any _____

Current Rank _____

Please contact the Guild's Secretary/Exchequer
 THLord Donal O'Brien at (lorddonal@yahoo.com)
 for mailing instructions and dues information.

A Note From The Scribe:

I would like to thank THLord Donald for his article. Also thank Mistress Lynnette for her article and CD of pictures from the Temecula winery tour. A few of the pictures have been used here and I wanted to just give her just credit for the wonderful pictures.

Lord Agnarr Kleengsson