

Shop caters to home beer brewers, wine makers

(SPIRITS from B1)

has a mailing list of more than 500 patrons. He also takes e-mail orders from his Web site, www.wwb.esmartbiz.com.

His customers vary in age, he said, but many older people that have fruit trees on their properties are interested in making fruit wine from their harvests.

Wilson's wine-making kits are designed to produce wine in 28 days. He said the cost

comes out to about \$2 a bottle, and besides the savings, there's another benefit to homemade wine: the low sulfite content means less headaches and is healthier for your heart.

One of the biggest mistakes is the perception that bread yeast can be used to make wine, Wilson said. He said each type of wine requires a certain type of yeast. He also said it's very important to keep the equip-

ment clean at all times.

The popular wines customers are making are merlot, sharad, cabarnet sauvignon and chardonnay, Wilson said. Dark beers are also very popular.

Wilson Wine and Beer Supplies, on Swamp Pike and Rosenberry Road, is open from 8 a.m. to noon Saturday and Sunday and on weeknights by appointment. For more information, call 610 705-3322.