
THE STOMPER

The Monthly Winemaking Newsletter of grapestompers.com
April, 2001 Issue #9
<http://www.grapestompers.com> 1-800-233-1505

Welcome to the latest issue of "THE STOMPER", a newsletter of winemaking hints and other wine-related articles.

You are receiving this newsletter because you requested a subscription and have an interest in home winemaking. Unsubscribe instructions are at the end of this newsletter.

Feel free to pass along this newsletter to your winemaking friends; we only ask that it be sent in its entirety.

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*** Hot Tips are sprinkled throughout the newsletter

FEATURE ARTICLE: Test Your Winemaking Knowledge
By Brant Burgess, Editor

Hello again from the mountains of North Carolina! We're happy to report that Spring has sprung (at least on the calendar), and we hope all is well with you and yours.

This month, grapestompers.com would like to test your winemaking know-how... again! You can do this by taking our SECOND snazzy home winemaking quiz!

It's fun for everyone to try, regardless of your experience level. You might even learn a thing or two. Better yet, it's FREE!

You can find our second quiz by clicking on the Quiz #2 hyperlink at:

<http://www.grapestompers.com/quiz/index.asp>

If you missed the first quiz, you can always take the first quiz by clicking on the link for Quiz #1.

We think you'll enjoy it! We hope to have lots more quizzes in the future. If you'd like to submit a question to be in a future quiz, please send them (as well as the answers!) to me at the e-mail address listed below.

Here's to you... and Happy Winemaking!

You can write to Brant at webmaster@grapestompers.com

NEW PRODUCTS

Here is a list of products recently added to our catalog:

- Item # 6104 CD-ROM version of winemaking video \$19.95
- Item # 2412 Bottle Wax, Burgundy \$6.58
- Item # 2413 Bottle Wax, Gold \$6.58
- Item # 2414 Bottle Wax, Black \$6.58
- Item # 2415 Bottle Wax, Silver \$6.58
- Item # 2416 Bottle Wax, White \$6.58
- Item # 2407 Bottle Wax, Red \$6.58
- Item # 2408 Bottle Wax, Green \$6.58
- Item # 2620 Electric Transfer Pump SPECIAL \$69.95
- Item # 2775 Ginger Ale Extract, Homebrew \$3.98
- Item # 2777 Cola Extract, Homebrew \$3.80
- Item # 2779 Cherry Extract, Homebrew \$3.80
- Item # 2760 Apricot Brandy LIQUOR QWIK extract \$3.64
- Item # 2764 Orange Brandy LIQUOR QWIK extract \$3.66
- Item # 2758 Sambuca LIQUOR QWIK extract \$3.64
- Item # 2757 Peach Schnapps LIQUOR QWIK extract \$3.64
- Item # 2756 Italiano LIQUOR QWIK extract \$3.64
- Item # 2755 Dark Jamaican Rum LIQUOR QWIK extract \$3.64
- Item # 2754 Bourbon Whiskey LIQUOR QWIK extract \$3.64
- Item # 2753 White Caribbean Rum LQ extract \$3.64
- Item # 2752 Scotch Whiskey LIQUOR QWIK extract \$3.64
- Item # 2751 Southern Whiskey LIQUOR QWIK extract \$3.64
- Item # 2750 Scotch Honey Whiskey LQ extract \$3.64
- Item # 2749 Glycerin, for LIQUOR QWIK extracts \$2.29

We've updated the famous grapestompers.com winemaking instructional video (Item #6100 & 6104) to include additional instructions and tips, so now the video runs 33 minutes long.

Please see the following article about the LIQUOR QWIK product line of homemade cordials.

PRODUCT SPOTLIGHT: Homemade Liqueurs, Anyone?
by Tom Burgess, Owner

I wouldn't be surprised if many of you - like myself - enjoy a small cordial as a dessert drink or nightcap as a fitting end to a great meal or evening.

Several of our customers have been enjoying making their own cordials (liqueurs) - not only because of the taste, but also due to the extraordinary savings over buying brand-name liqueurs at the ABC store.

We've carried the Royal Piper line of fine extracts for a number of years, and they have worked very well. Our supplier has informed us that the RP extract line has been reintroduced under the LIQUOR QWIK brand name.

These new formulations, while providing the same great taste we've come to appreciate, no longer require glucose in order to make a liqueur; instead, many flavors now call for glycerin (which is available from grapestompers.com in 4 oz. bottles - Item #2749)

The old favorites, plus some new flavors are available; the packaging is excellent and the price has gone down - only \$3.64 apiece!

Just look at the flavors we have in stock (Each bottle of extract will make 1 liter):

- White Caribbean Rum (Bacardi type)
- Scotch Whiskey (like Johnny Walker Red)

- Italiano Liquor (akin to Galliano)
- Southern Whiskey (similar to Southern Comfort)
- Bourbon Whiskey Liquor (Jim Beam type)
- Scotch Honey Whiskey (Drambuie type)
- Peach Schnapps
- Apricot Brandy
- Sambuca Liquor (Italian Licorice - white)
- Dark Jamaican Rum (Dark Navy Rum)
- Amaretto
- Orange Brandy (similar to Grand Marnier)

LIQUOR QUIK (r) extracts are an easy, foolproof, and inexpensive way to expand your collection of fine liqueurs.

Just follow the directions on the outside of each bottle, and you'll be enjoying great tasting cordials before you know it!

The most common way to make liqueur from one of the LIQUOR QUIK extracts is to add a "neutral" alcohol (like vodka) to the extract, along with a 4 oz. bottle of glycerin (to act as a thickening agent). The recipes differ from flavor to flavor, so pick out your favorite and we'll let you know if you need the glycerin too.

Prost!

BONNIE'S BIN: Annual Wine Tasting Date Announced for 2001
By Bonnie Brown, Manager

grapestompers.com is pleased to announce that our Annual Wine Tasting extravaganza will take place at the Bodega in Laurel Springs, North Carolina on Sunday, October 7th, 2001 beginning at 2:00 PM.

Everyone is invited to take part in an afternoon of wine tasting, competition, and fellowship with fellow vintners. Make plans now to attend!

More information will be forthcoming regarding the annual competition (when wine should arrive for judging, etc.), so please keep a close eye on our web site and The STOMPER newsletter.

This event takes place each year on the first Sunday in October.

Until next month!

Life is too short... to drink bad wine... SO MAKE SOME!

You can write to Bonnie at bonnie@grapestompers.com

THIS MONTH'S SPECIALS

grapestompers' specials for the month of April are:

Save 10% on three white wine kits

AND

Save 23% on agglomerate corks
when you purchase 100

AND

Save over 12% on our Italian floor corks
as well as our electric transfer pump

AND

Save over \$70 on the purchase of a
Complete Winemaking Starter Kit
which includes a RED or WHITE Concentrate
(see wine kit selection below)

Item #	Description	Regular Price	SPECIAL Price
3200	Complete White Starter Kit	260.93	189.00
3100	Complete Red Starter Kit	274.04	199.00
3221	VDV Fume Blanc	40.20	36.18
3223	VDV Liebfraumilch	38.39	34.56
3234	CC Gewurtztraminer	70.68	63.62
2263	Floor Corker (Ferrari)	87.99	76.59
2620	Electric Transfer Pump	79.95	69.95
2310	100's Agglomerate Corks	13.00	9.98

HEAVY Problem Solved!!

Often we have calls from folks who cannot lift those filled carboys, so we now have the answer for you with our new 110 volt Electric Transfer Pump (#2620) that can pump wine from the floor UP!!

This handheld pump comes with racking cane and tubing, and pumps 200 liters of wine per hour. It is very light and works well; just press the button and away you go. If heavy carboys have slowed you down in the past, you will be amazed at how efficient your winemaking efforts can become. It's the perfect gift for young ladies, or bad backs!

We expect the demand on these pumps will be large since they are only \$69.95 this month. So place your order now, in order to avoid the waiting list.

We've had such a huge response from our Complete Wine Kit special, that we've decided to extend this special for another month. Please take advantage of this great Springtime bargain before Tom comes to his senses!

Here's what you get with the COMPLETE Starter Kit:

If choosing the Complete WHITE Kit, your choice of either:
Fume Blanc, Piesporter, or Chenin Blanc VDV concentrate

If choosing the Complete RED Kit, your choice of either:
Valpolicella, Shiraz, or Cabernet/Merlot VDV concentrate

PLUS ALL THESE GOODIES:

Tom's Winemaking Video	Bottle Rinsers
Fermenter Bucket with Lid	Three-Piece AirlOCK
6-Gallon Glass Carboy	Carboy Brush
Bung (stopper)	Bottle Filler
Five feet of vinyl tubing	B-Brite Sanitizer
Portuguese Hand Corker	FermTech AutoSiphon
2 Cases of 750-ml Bottles	Spoon or Paddle (our choice)
Bottle Washer Adapter	Brass Bottle Washer
Bottle Drainer, 81 station	Corkscrew

AND YOU GET THE FOLLOWING ITEMS FREE (\$16.59 value):

- Free Wine Labels (text of your choice)
- Free \$5 coupon towards your next concentrate purchase
- Free Corks (30 corks, enough for one batch)

Just think: This complete kit offers EVERYTHING a brand-new

hobbyist would need to begin making his own wine. All you need to decide is which wine kit you want!

And don't forget... you can always return your winemaking video and receive a credit for \$19.95 on your next purchase... that's like getting the video for free! All we ask is that you return it in good condition.

This is the best deal we've ever offered on a complete kit, so don't miss out... order one for yourself or a friend today. Ask for RED Complete Kit # 3100 or WHITE Kit # 3200 and be sure to let us know which wine concentrate you want.

TOM'S CELLAR: Forgive My Rambling!
by Tom Burgiss, Owner

This month, Tom kinda rambles about most anything...

Spring is here on the calendar, but not necessarily here in the mountains of North Carolina. Last night we even had a touch of snow and schools are opening 2 hours later. So what if the weatherman was wrong!? We can forgive him.

Speaking of forgiving, wine is a forgiving hobby. Where else can you be late and not get screamed at for not being on time? What other hobby allows you to take a vacation while it "sleeps"? What other hobby can you tailor to your taste, just like you want it? And what other hobby allows you to have friends you never knew you had until you started making wine? You got it- Winemaking at its finest from grapestompers.com.

We hear funny things that happen... and while we will not mention any names, we do want to relate a story about one of our customers who finished up his bottling and was so proud he invited his friends over. Long story short, 28 bottles later the friends went home.

How to solve this problem? Just have a doormat like we have here at the Bodega that says:

WE SERVE ONLY
THE FINEST VINTAGE
WINES...
Did you bring any?

-----HOT TIP-----

If you make your wines in an unheated basement or garage, and are concerned about maintaining a steady fermentation temperature without heating the whole room, try this:

Wrap the bucket or carboy with an electric blanket, or else wrap it in a blanket with a heating pad inside. Keep them on low, and be sure to check the temps every 24 hours. It works!

Have a tip you'd like to submit?
Send it to tips@grapestompers.com

-----HOT TIP-----

I recently attended the 25th Anniversary of Wineries Unlimited 2001 and enjoyed meeting folks that I have been talking with over the phone (you know the story, place the face with the voice routine), but they didn't bring the ladies I was accustomed to talking with!

So the next time I called this particular vendor, I told the

familiar sounding voice that I had missed her at the show. She informed me that "Dave" had told her all about me. And what did he say about me, I asked? "He's an old guy with a lot of energy." So now I wear this T-shirt around with this on the front:

Vintage Person
Perfectly Aged
Over 60 Years
Still Improving

and on the back it says:

Reserved But Not Subdued

Pretty soon now, I suppose I'll need the over 70 shirt. Gosh, am I really that old? I certainly don't feel it, so it must be the wine!

I do have another shirt for everyone stating,

"I'm not getting older... I'm just becoming more complex!"

or the one that has a bunch of grapes on the shirt stating

"Pick Me - Squeeze Me" and then under the grapes it has:
"Make Me Wine"

Corny, yes... but it's a great conversation starter!

You can write to Tom at tom@grapestompers.com

FROM OUR CUSTOMERS

As you might imagine, our office receives quite a bit of correspondence - mostly through e-mail - here are some comments we've recently received:

Bonnie,
Thank you for the quick service.

I would also like to thank you for answering the questions I had a few weeks ago.

-- Dan

Tom --
I finally bottled my first batch of wine: Chianti. Already, just 45 days after starting from your kit, it's great tasting -- better than the store bought stuff I bought to top off the carboy. I'm really pleasantly surprised.

Thanks for all your help.

Best,

-- John Byrne
Dumont, NJ

Tom,
I am a novice, but I have read a lot and talked to several people, so I do not feel too uncomfortable about starting my first batch.

I look forward to your monthly newsletters - they are fun to read!

Best wishes,

-- Steve Mezsick

GUEST COLUMN -

Using a Nonfermentable Sweetener in Finished Wines
by Jack Keller, Pleasanton, Texas

I have made hundreds of dry wines. Sometimes they were too dry and needed sweetening and other times I wanted a sweet style of the same wine as a gift or to enter in competition. Sweetening a dry finished wine with cane sugar can be problematic. If tasted too soon after the addition, the wine tastes like it was just sweetened. These wines are often ignored at competition. If set aside to age the addition, the wine can begin a secondary fermentation in the bottle. Wines thus affected often pop their corks -- or worse -- and develop lees.

Nonfermentable artificial sweeteners such as aspartame (NutraSweet, Equal) and saccharin (Sweet 'N Low) can induce headaches, impart an aftertaste and react with otherwise safe additives. I therefore turned my attention to stevia (Stevia rebaudiana), a member of the Chrysanthemum family native to Paraguay. As a sugar substitute, it is available as a concentrated liquid, crushed leaf or concentrated white powder. The liquid and leaf forms have a slight herbal overtone which reminds some of anise (licorice). The powder concentrate imparts no noticeable flavor or aftertaste.

-----HOT TIP-----

We read the idea about using dry beans to remove the "junk" from used bottles, and that's a very good idea - but we use salt and uncooked rice, and that works just as well.

Thanks to Roy and Nancy for this tip.

Have a tip you'd like to submit?
Send it to tips@grapestompers.com

-----HOT TIP-----

I took three dry wines and sweetened them with stevia for entry as sweet wines in a home wine competition. A bottle of dry mesquite-aged native Mustang Grape (*Vitis candicans*) Wine was sweetened with 70 mg of Sweetvia. A bottle of dry Cranberry was similarly sweetened. Finally, a bottle of dry Jamaica Blossom Wine was sweetened with 105 mg of Sweetvia (Jamaica blossoms are a reddish-purple flower grown in Mexico which are dried and used to make a tea).

All three bottles were sweetened and recorked the weekend before the competition. The sweetener dissolved immediately. It left no unusual off flavor or after-taste, and none of the judges questioned the sweetness of the wine by calling for a hydrometer. Had they done so, they would have discovered that the Mustang Wine had a specific gravity of 0.998, the Cranberry Wine measured 0.997, and the Jamaica Blossom Wine measured an incredible 0.992. And yet, all three tasted as if their specific gravities were 1.010 or higher.

The Mustang Grape Wine placed 3rd in its category. The Cranberry Wine placed 2nd in category, and the Jamaica Blossom Wine placed 1st and was later judged for Best of Show (Non-Grape). It lost to my naturally sweet Mango Wine. But these results demonstrate that stevia can be used

successfully to sweeten wines for competition.

ABOUT THE AUTHOR:

Jack is president of the San Antonio Regional Wine Guild and internet author of "The Winemaking Home Page" found at: <http://winemaking.jackkeller.net/>

You can contact the author at his e-mail address: winemaking@yahoo.com

How To Be A Guest Columnist For STOMPERS Newsletter

If you'd like to be our next guest columnist, simply send your three- or four-paragraph article to articles@grapestompers.com. If your article is selected for use in a future STOMPER newsletter, you'll receive the attention of thousands, a coupon good for a discount on your next grapestompers.com order, as well as our heartfelt thanks. So what are you waiting for??

CORKY'S WINEMAKING DEFINITION

Méthode Champenoise

- French term for the method used to make champagne, which is fermented in the bottle. French champagnes and many other sparkling wines are produced using this traditional French technique. The monk Dom Pérignon is credited with inventing this method.

Look for other wine-related definitions by clicking on the 'Glossary' button from our home page at <http://www.grapestompers.com>

NEXT MONTH'S HIGHLIGHTS

- More Winemaking Tips from Tom's Cellar
- Another Surprise from Brant
- More Specials
- The next article from Bonnie's Bin
- Another Guest Column - We'd Love YOUR input!
- More Customer Testimonials
- New Products

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