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THE STOMPER

The Monthly Winemaking Newsletter of grapestompers.com  
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<http://www.grapestompers.com> 1-800-233-1505  
Hours: 10:00 AM - 6:00 PM Eastern Monday - Friday

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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 it. Instructions to cancel 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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FEATURE ARTICLE: Virtual Visit to our 2002 Wine Tasting  
By Brant Burgiss, Editor

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Fall is definitely in the air in the Appalachian Mountains of North Carolina... we've already experienced a couple of frosty mornings here in Laurel Springs!

Lots of folks have asked to see some photos from the 5th Annual Wine Tasting held in the Burgiss Barn last month.

Thanks to our winemaking friend Monty Combs, who always seems to have his camera available at the right time, we proudly present just a few of the photos taken during the wine tasting.

Were YOU in Laurel Springs for this great extravaganza? You just might find yourself on our latest web page.

Even if you weren't there, Monty's pictures will make it seem you were virtually there!

[http://www.grapestompers.com/news/wine\\_tasting\\_2002.htm](http://www.grapestompers.com/news/wine_tasting_2002.htm)

So pour a glass of your favorite wine, sit down, relax, and enjoy the photo tour!

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

You can write to Brant at [webmaster@grapestompers.com](mailto:webmaster@grapestompers.com)

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NEW PRODUCTS

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

Brew House Beer Kits by Spagnols (makes up to 6 US gallons)

- Item #3701 Pale Ale, \$31.02
- Item #3711 Mexican Cerveza, \$31.02
- Item #3719 Octoberfest, \$31.02
- Item #3721 Munich Dark Lager, \$31.02
- Item #3731 Stout, \$31.02
- Item #3741 Pilsner, \$31.02

Wine Wear

- Item #4459 "Got Wine?" Polo Cap, \$15.00  
Cap is black with white letters
- Item #4472 "J' aime mon Vin" T-Shirt, L, White, \$15.00
- Item #4473 "J' aime mon Vin" T-Shirt, XL, White, \$15.00
- Item #4474 "J' aime mon Vin" T-Shirt, M, White, \$15.00
- Item #4478 "And my date isn't bad" T-Shirt, L, \$15.00  
Black with red and white design
- Item #4479 "And my date isn't bad" T-Shirt, XL, \$15.00  
Black with red and white design

Wine Making Equipment / Chemicals

- Item #2210A 1.5 Gallon Bucket w/solid lid, \$3.22
- Item #2740A Oak Essence, 60 ml. \$6.82

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BONNIE'S BIN: The Fun of Testing New Beer Making Kits  
By Bonnie Brown, Manager

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HAPPY NOVEMBER TO YOU!

What a cold start, eh? It has been so wet and foggy up here that you can barely see the color change. What a disappointment to those who wait all year to drive up and see the leaves. For those of us who are REALLY lucky, we can catch a peek here and there whenever the fog clears. Of late, JUST before the next fog blows in!

I was doing a test on Spagnols Brew House Beer Making kits. Well, the results are in! WE LOVE IT! I made the Pilsner and it is a bit darker and heavier than I had expected but WONDERFUL! I have shared it with beer lovers over time and am getting very positive responses. I made a big mistake at the start (I was in a real rush), but it seems to have helped it, not hurt it. YEAH! Finally a mistake that paid off! hehehhee

Here's what happened: I flew into work one morning (on foot) when I was scheduled to work alone. You know, the phones, walk-in customers, orders and E-mails... wow, it tires me to think of it! Anyway, I had not made beer before, but I knew it was probably time to rack it off to the carboy, so I looked on the direction sheet, saw 5 gallons and proceeded to sanitize a 5 gallon carboy... well, they MEANT 5 IMPERIAL gallons!!!! DAAH, I didn't even take my own advice to you to watch out for that sort of thing!! It wasn't until the next day, when I stopped to

see what was happening with it, that I realized I had erred! Well, after pondering over it for a bit I decided to leave it! Now, I might have this story mixed up... Tom might have pointed it out to me, but the results are the same so I will leave it as is.

It really is WONDERFUL! I will continue to make that mistake on my next batch of beer. Yes, it is that good. I cannot wait to try a few of the other types. We will have reports in next couple of months on some other styles (I think Stout and Munich Dark Lager). Brant is making them at his home. He just got a later start than I did.

Brant and I figured out that we could order these wonderful sounding beer kits; I would make mine in the Bodega so Tom could watch too (and we could convince Tom that we NEED to start carrying this new product line even though he was determined that we would stick to wine and ONLY wine!!).

Time moves on... I can tell you that we convinced Tom we needed to carry that product because it uses all of the same equipment that we use for winemaking! Not only that, but all you do is add water and pitch the yeast to get started... no need to do any boiling over a hot stove! Yes, that is right. Except for a capper, caps, and the bottles (all of which are very reasonably priced and in stock), these beer kits use the same equipment that you already probably have for winemaking, and there's no need to boil! So let's bring out another side of our hobby and 'do' some beer for those diehard beer-loving friends of ours. I have a beer lover from the UP of Michigan, Joe, who is due in this weekend for a visit on his way to Florida. He will be my real taster! You will hear in December how he responded.

My article is even ahead of time this month; it's about time!! I am home with allergy symptoms driving me up a wall. Plus, the meds are making me very sleepy. I am NOT the one holding up the STOMPER this month. I would rather be at work having fun, instead of stuck here at home, but I would be more dangerous than usual I am sure.

Here is to a peaceful Thanksgiving for all. 'CLINK!'

See you in December, GET READY!!!

HAPPY WINEMAKING!

Bonnie

Life is too short... to drink bad wine... so make your own!

You can write to Bonnie at [bonnie@grapestompers.com](mailto:bonnie@grapestompers.com)

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#### THIS MONTH'S SPECIALS

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grapestompers' specials for the month of November 2002 are:

Save up to \$30 on our NEW Super Wine Kit

AND

Save up to 29% on 7 different wine kits

AND

Save up to 33% on our entire stock of capsules

AND

Save over 28% on our entire stock of bottle sealing wax

AND FINALLY

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	Reg. Price	SPECIAL
3242	VDV French Colombard	39.88	28.11
3224	VDV Piesporter	39.55	28.11
3227	VDV White Bordailles (Bordeaux)	39.38	28.11
3142	VDV Jermillon (Vermillion)	51.26	36.11
3141	VDV Domaine des Brumes (Brouilly)	48.68	35.11
3118	VDV Pinot Noir	49.06	36.11
3120	VDV Red Bourgeron (Burgundy)	49.45	36.11
2010	Super Wine Kit- Merlot	120.03	89.99
2020	Super Wine Kit- Sauvignon Blanc	110.90	89.99
2030	Super Wine Kit- White Zinfandel	113.60	89.99
3200	Complete White Wine Starter Kit	246.68	175.00
3100	Complete Red Wine Starter Kit	259.79	185.00
2401	Capsules - Push on, Gold	0.15	0.10
2402	Capsules - Push on, Burgundy	0.15	0.10
2403	Capsules - Push on, Ivory	0.15	0.10
2404	Capsules - PVC Burg w/Gold Grapes	0.14	0.10
2405	Capsules - PVC Maroon	0.14	0.10
2406	Capsules - PVC Green	0.14	0.10
2409	Capsules - PVC Green w/Gold Grapes	0.13	0.10
2410	Capsules - PVC White w/Gold Grapes	0.13	0.10
2411	Capsules - PVC Black w/Gold Grapes	0.13	0.10
2424	Capsules - PVC Red, Shiny	0.14	0.10
2426	Capsules - PVC Silver, Shiny	0.14	0.10
2428	Capsules - PVC Black, Silver Stripe	0.14	0.10
2400	Capsules - PVC Gold	0.14	0.10
2418	Capsules - Large PVC White	0.14	0.10
2420	Capsules - Large PVC Black	0.14	0.10
2422	Capsules - Large PVC Burgundy	0.14	0.10
2407	Bottle Sealing Wax - Red	6.96	5.00
2408	Bottle Sealing Wax - Green	6.96	5.00
2412	Bottle Sealing Wax - Burgundy	6.96	5.00
2413	Bottle Sealing Wax - Gold	6.96	5.00
2414	Bottle Sealing Wax - Black	6.96	5.00
2415	Bottle Sealing Wax - Silver	6.96	5.00
2416	Bottle Sealing Wax - White	6.96	5.00
2419	Bottle Sealing Wax - Blue	6.96	5.00

The seven wine kits shown above will make about 30 - 750 ml bottles of great wine in as little as 28 days.

Wine kit abbreviations explained:

- CC = Cellar Classic wine kit
- GC = Grand Cru wine kit
- VDV = VINO DEL VIDA wine kit
- CSP = Cru Select Platinum wine kit
- CSG = Cru Select Gold wine kit

Here's what you get with the SUPER Wine Kit:

- Your choice of either a Merlot, Sauvignon Blanc, or White Zinfandel VDV wine kit (limited quantities - order while our supply lasts!)
- Primary and Bottling Bucket with Lid, 7.8 gallons
- 6 Gallon Glass Carboy

- Drilled Rubber Stopper
- 3-Piece Airlock
- 15" X 1/2" OD Bottle Filler
- 26" X 1/2" OD Curved Cane & Racking Tip
- 5 feet of 7/16" ID Flex Tubing
- Fast Flow Bottle Spigot
- B-Brite sanitizer (8 oz. tub)
- Hand corker (double lever Portuguese model)
- 30 corks (#2308)
- 30 Free wine Labels

Don't forget... our supplies for the SUPER Wine Kit are limited. Order now to get the wine you want! We will begin shipping these kits on November 7th.

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  | Long Handled Spoon  |
| Bottle Washer Adapter      | Brass Bottle Washer |
| Bottle Drainer, 45 station |                     |

AND YOU GET THE FOLLOWING ITEMS FREE (\$16.79 value):

- Free Wine Labels (text of your choice)
- Free triple scale hydrometer
- 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, as well as the text you want on your free wine labels.

NEW! Now you can "personalize" your Complete Kit - Let's say you don't need or want some of the items that normally come with the Complete Kit... just give us a call at 1-800-233-1505 and let us know which items you don't need, and we will adjust the price of the equipment kit accordingly. Likewise, if you'd like a different wine kit, just let us know and we can adjust the price.

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TOM'S CELLAR: Saving Up for a Rainy Day  
by Tom Burgiss, Owner

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One of the most important parts of my life involved planning ahead. Not that all things turned out great, but at least I did not get an overabundance of surprises.

During my early fatherhood days, I laid aside money for our sons to attend college. Later, I bought them a herd of cattle to help add to this fund. The boys did the work of feeding and caring of the animals - Responsibility was the lesson. Each year, in the fall, we would all get excited as we took our calves to market in order to enhance their college fund. Wondering at the time, if we should sell now, or to wait later for a higher sale.

I will never forget one of my neighbors saying, referring to the cattle market, "Everyone knows how, they just don't know WHEN!"

Now, what has this got to do with wine? The philosophy about saving still applies, even for wine! Everyone, in my opinion, should put back a few bottles from each "batch" to start a collection. Before long, you'll have a nice cellar and a variety too!

So this triggered another thought...

How can we help folks who want to make wine, but have NO equipment and a limited budget?

Well, this month we are introducing what we call a "Super Wine Kit" that includes a lot of equipment and a wine concentrate at a super affordable price. It's a great value... just look at the numbers:

For the price of a \$30.00 bottle of wine in a restaurant, you can have 12 bottles of wine that YOU made yourself!

Just remember, an apple farmer does NOT buy apples; nor should a home winemaker pay \$30.00 for a bottle of wine in a restaurant! We've worked hard to arrange this special low pricing by planning ahead, so I want you to take advantage of it. But you'll need to act fast... This special is ONLY GOOD FOR NOVEMBER. So don't put off the decision to start a great hobby and enjoy terrific wine!

\*-----HOT TIP-----\*

Do you like making things with your hands?

Start saving all your old corks as you open bottles of wine. Pretty soon you'll have enough to make a unique wreath, trivet, or bulletin board!

Have a tip you'd like to submit?  
Send it to [tips@grapestompers.com](mailto:tips@grapestompers.com)

\*-----HOT TIP-----\*

If you notice, in this issue of "The Stomper" we have a winemaker in Michigan who wants to start a wine club in his city. He asked me to furnish him with names of folks we serve in his area. While I commend his efforts to start a winemaking club, I had to reply:

"I promised all our customers from the very beginning of [grapestompers.com](http://grapestompers.com) that we would not share their names with third parties. Our customer list will not be shared or sold to anyone outside our organization."

But I wanted to help him out somehow... so I asked his permission to publish his name and contact information in this newsletter so folks who might be interested could send him an e-mail.

Your personal information is secure with us! We appreciate and work hard to earn your trust.

To illustrate how names get shared and sold (without one's permission), I was out surfing the Internet the other week trying to find "thistle things" for our new winery called Thistle Meadow Winery. I was hoping to decorate our wine tasting room. Well, I did find some stuff to make our place look more "thistly", but guess what I got 2 weeks later? A BUNCH of Scottish catalogs from ALL over!

You can write to Tom at [tom@grapestompers.com](mailto:tom@grapestompers.com)

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FROM OUR CUSTOMERS

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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,  
Just want to let you know that we received our entire order today - thank you for the great service! My husband is thrilled with his gift and can't wait to get started making wine. We enjoyed the video too!

-- Beth Brogan  
Kalamazoo, MI

Hello Tom and Brant,  
Just wanted to drop you all a line to express our appreciation for your help this past Sunday at your wine tasting. It was an educational experience for my wife and I being new students of various wines.

The program was great as were the wines. An additional thanks is necessary for the help you both extended in getting my order of merchandise ready, on the spur of the moment, at a time when you were probably too busy to deal with that. We really enjoyed meeting you both and hope to return soon.

Thanks once again for your help,

-- Franklin & Cheryl Kluttz

Tom and Bonnie,  
I want to thank you both for a good time Sunday [at the wine tasting]. I did have a good time, even with my bad back. I really liked some of the wine and all of the people. I hope to see you both again.

-- Virgil Roberts

Hi Tom,  
The White Zin is delicious. As good as any I have had. It was fun to be at your farm and great to meet you and Nancy. Say hello to her from me and Ruby. Thanks for showing us around and the wine.

-- Annice Davis

Hi Tom,  
I made my first batch of wine, a Valpolicella over the

summer. I wrestled with the heat, but it turned out pretty well. Thirty bottles went very quickly. Fortunately, not all [was] consumed by me, or I would have a serious problem. But friends and relatives really got into it. Know that I will get better as I gain experience. It was a very enjoyable experience. Thanks!

-- Dave Bridge

Tom and Bonnie,  
My latest order arrived just the other day. As I was bringing the package into the house my wife asked what I was carrying... I told her it was my grapestompers order.

Her comment... "Boy, they are fast!" :o) Incidentally, the replacement hydrometer arrived intact. Thanks.

I am writing to see if you can assist me in locating like-minded people in my area. It would be fun to get together with other folks who are making wine at home to talk about our hobby and even share the fruits of our labors. I would not expect you to give me the names and personal information about people in my area, but I would not object if you sent them a communication inviting them to contact me, giving them my e-mail address.

Just wondering... Thanks.

-- Rod Schmidt  
Grand Haven, MI  
rschmidt@i2k.com

[ Editor's note: As you can see, Rod is very interested in starting a home winemaker's group in the Grand Haven, MI area. If you are interested in joining his group, send him an e-mail at: rschmidt@i2k.com ]

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Like 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](mailto: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??

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CORKY'S WINEMAKING DEFINITION

Tawny Port  
- Like Ruby Port, Tawny Port is a blended wine, but one that is aged for a minimum of four years in wood casks and is lighter. It is called "tawny" because as oxidation occurs, the original ruby-red color changes into a reddish brown.

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

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NEXT MONTH'S HIGHLIGHTS

- More Winemaking Stories from Tom's Cellar
- Another Surprise from Brant
- More Specials
- The next article from Bonnie's Bin
- More Customer Testimonials
- (Hopefully) Another Guest Article

- New Winemaking Products

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LIST MAINTENANCE

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