
THE STOMPER

The Monthly Winemaking Newsletter of [grapestompers.com](http://www.grapestompers.com)
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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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^ Hot Tips are sprinkled throughout the newsletter

FEATURE ARTICLE: Top Ten Reasons to Make Wine

By Brant Burgess, Editor

With apologies to David Letterman, here are the top ten reasons to make your own wine at home:

- #10: Homemade wine makes a unique gift for your friends during the holidays or special occasions.
- #9: Those glass carboys sure make neat terrariums or fish tanks when not in use.
- #8: Making your own wine at home will save you anywhere from \$3.50 to \$350.00 per bottle.
- #7: If you ever run out of gas, just pull out some tubing and your AutoSiphon to "borrow" some fuel from your neighbor's car.
- #6: You can make your wine labels say anything you want!
- #5: You can finally prove to your high school chemistry teacher that you're no longer afraid of weird science experiments.
- #4: You can make wines to your style (dry or sweet), even from the same batch.
- #3: You can use your hand corker to make your own unique brand of homemade pasta or stuffed sausage.
- #2: The equipment you use to make wine can be used over and over. All you need is more grape juice, corks, and some recycled bottles to stay in business.

And the Number One reason to make your own wine at home:
(drum roll, please):

After discovering a foolproof way to remove red wine stains from your white shirt, Proctor and Gamble will award you 2 million dollars for your "secret" formula.

What are YOUR favorite reasons to make wine? Let us know!

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 #2712A Wyeast Liquid Vintners Yeast Sweet Mead, XL Size (175 ml) \$8.72
- Item #3188 MM Domaine Tradition Lambrusco, \$45.84
- Item #3111 MM Domaine Tradition Sangiovese, \$44.00
- Item #2729A Malic Acid, 1 lb. \$3.49
- Item #2730A Tartaric Acid, 1 lb. \$10.07
- Item #2720A C-Brite, 1 lb. \$2.15
- Item #2201A Plastic 6 gallon carboy (uses #8 bungs) \$15.40
- Item #2647 Carboy Shield (insulated carboy cover) \$7.34
- Item #2743A Wine Super Smoother, \$2.20
- Item #2248A 3/8" OD X 16" Siphon for gallon jugs, \$1.20
- Item #2258 Siphon Stem Holder (clip), \$0.74
- Item #2259 Siphon Stem Holder (cone), \$2.03

AND, we now stock a NEW line of liqueur kits, called Classic Liquors. Each kit shown below makes one gallon of 20% alcohol liqueur in just three weeks. All you do is add the sugar.*

- Item #2788 Mexican Coffee (Kahlua TM), \$24.95
- Item #2794 Amaretto, \$24.95
- Item #2796 Cherry Brandy, \$24.95
- Item #2797 Forest Berry Liqueur, \$24.95
- Item #2798 Hazel nut Brandy, \$24.95
- Item #2799 Mariner's Liqueur (Grand Marnier TM), \$24.95
- Item #2794A Peach Schnapps, \$24.95
- Item #2795A White Licorice Liqueur, \$24.95

Chocolate Mint, Coconut Rum, Creme de Menthe, and Orange Liqueur are also available. These need to be special ordered, so please allow 2 weeks for delivery.

*In addition to the Classic Liqueur kit, makers will need 2 one-gallon glass jugs, siphon tubing with a clamp, water and cane sugar.

Ordered, but not yet in stock... call for availability:

- Item #3155 CSP La Rioja Nueva, \$80.68
- Item #2795 Bocksin (helps with H2S), \$4.86
- Item #2257 Stem Spring Clip, \$1.75
- Item #3110 Rierva Mondiale Sangiovese, \$82.50
- Item #2121 187 ml Champagne bottle, clear, \$14.52/case
- Item #2112 Frosted Bordeaux 750 ml bottle, \$18.06/case
- Item #2745 B-T-F Iodophor, 4 oz, \$2.66
- Item #2745A B-T-F Iodophor, 1 liter, \$12.74

BONNIE'S BIN: Ice-Bound And Waiting for Spring
By Bonnie Brown, Manager

Here I am again kids!

Due to the ice, AGAIN, I am home at a good time to do the note to ya'll. It has been a really fast and busy month. Kind of glad that it is over!

YEAH, Spring is on its way. We hope. How about you, have you about had it with this weather? I notice that the entire country is in the same boat. I was looking for a place, weather-wise, that I would like to be. In the lower 48 mainland, NONE! I will stay right here. No bugs, no floods, no below zero temps... for a few good reasons.

On with the wineing.

I can tell last summer's fruits are doing great. We are selling a lot of bottles! I wish my Green Tomato wine was closer to that point. Sure is fun watching them progress isn't it?

I may be iced in today, but I figured on it. I have some computer work to do for grapestompers.com. Also some plans to make for the Wineries Unlimited 2003 Trade Show in Lancaster, PA later this month. I am in hopes of finding some great new products that will help us all in our winemaking adventures. For sure I will do my best to find some stories!

Have a WONDERFUL St. Paddy's day! Green Irish eyes are shining on you, MINE! May you all have a Leprechaun at your side.

I will slip slide away for now.

See you soon...
Bonnie

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

You can write to Bonnie at bonnie@grapestompers.com

THIS MONTH'S SPECIALS

grapestompers' specials for the month of March 2003 are:

Save up to 12% on assorted winemaking kits

AND

Save over 11% on assorted wine bottle gift bags

AND

To celebrate St. Patrick's Day,
save up to 30% on green bottle sealing wax and capsules

AND

Save over \$21 on our NEW Complete Beermaking Kit

AND

Save up to \$30 on our NEW Super Wine Kit
(while quantities last!)

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
3174	WA Black Cherry Pinot Noir	45.37	40.00
3173	WA Black Currant Merlot	45.37	40.00
3288	WA Pink Grapefruit Blush	45.37	40.00
3287	WA Strawberry White Zinfandel	45.37	40.00
3282	CM Kiwi Gewurztraminer	38.41	34.00
4300	Wine Gift Bag (w/purple grapes)	5.00	4.44
4303	Wine Gift Bag (w/green grapes)	5.00	4.44
2409	PVC Capsules, Green w/gold grapes	0.13	0.09
2421	Push-on Capsules, Green	0.15	0.11
2406	PVC Capsules, Green	0.14	0.10
2408	Bottle Sealing Wax, Green	6.96	6.06
3700	Complete Beermaking Kit	191.82	169.99
3200	Complete White Wine Starter Kit	246.68	175.00
3100	Complete Red Wine Starter Kit	259.79	185.00

The WA and CM wine kits are designed to make about 30 750 ml bottles of great wine in as little as 28 days. These wines are refreshingly sweet with plenty of fruit flavor, and range in alcohol content from 7% to 9%.

Wine kit abbreviations explained:

CC = Cellar Classic wine kit
 GC = Grand Cru wine kit
 WA = Wine-Art wine kit
 MM = Mosti Mondiale wine kit
 CM = Cellar Master 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 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 Rinser
Fermenter Bucket with lid	Three-Piece Airlock
6-Gallon Glass Carboy	Carboy Brush
Bung (stopper)	Bottle Filler
Five feet of vinyl tubing	C-Brite Sanitizer (8)
Portuguese Hand Corker	FermTech AutoSiphon
2 Cases of 750-ml Bottles	Long Handled Spoon
Bottle Washer Adapter	Brass Bottle Washer
Bottle Drainer, 45 station	Adhesive Thermometer

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 or her 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.

If you prefer, 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.

TOM'S CELLAR: Playing Hooky and Drinking Wine
by Tom Burgess, Owner

[Editor's note: Tom wasn't able to write his monthly article due to his recent travels. Expect to see his next offering in April!]

As we mentioned last month, all customers who made a purchase during February were automatically entered to win a package of Wine Glass Charms by Hamilton. One drawing was held each week during the month, and here are our lucky winners:

Week 1: Michael Green
Week 2: Gerald Carson
Week 3: Brenda Java
Week 4: Mark Pepper

Congratulations to these folks! We hope you enjoy showing off your new wine glass charms.

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

With the ongoing threats, it is wise to keep a stock of fresh drinking water. There is a way to get free containers to store water.

How? Simply clean out your wine kit juice bags and fill them with water. Add a little sulfite to kill any bacteria. Oh, when you open your juice bag, don't cut the plastic cap. Use a blunt object to pop it off so you can reuse the cap for your emergency water supply.

And while you're at it, you can fill your unused carboys with water, too.

Our thanks to Patrick Lajko from Seattle, WA for this great tip.

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

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

You already know about the free personalized wine labels provided by grapestompers.com whenever you purchase a wine (grape) concentrate. Soon you'll be able to see and order new wine label designs for weddings... just in time for all the June brides!

Keep an eye on our wine label page during March:

<http://www.grapestompers.com/cat104.htm>

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:

Tom, Bonnie & Brant,
So far, my experience with you guys has been absolutely wonderful!

Thank you for your promptness and your great customer service.

Sincerely,

-- Janet & David Miller
Cheyenne, WY

Tom,
I wanted to let you all know that the [VDV] Chianti that I bought last year won a GOLD medal at the Winemaker Magazine international competition this fall. I want to give you all some credit.

Even though it was a young wine, the judges LOVED it and one commented that he'd love to taste it after it aged some. That is why I got the Chianti again to see if I could replicate what I had done.

-- John Peragine
Hickory, NC

[Editor's note: The Chianti John refers to is item #3116, a VDV kit made by RJ Spagnols. It can be seen on our wine kits page, at: <http://www.grapestompers.com/cat102.htm>]

Tom & Bonnie,
Thank you for the fast delivery on my last order. I am always amazed at the fast service and I remain a faithful customer.

-- Jerry Hall
Benton, KY

Tom,
I have had remarkable success with the Wine Cellar Express by placing it under a carboy and leaving it for a week or ten days. You have to block and shim it snug around the carboy. This is a real winner. Thank you again.

Also, I use Oxi Clean - 3 or 4 scoops to a carboy of hot water for cleaning red wine build up and use the racking hoses to empty the carboy. This cleans any build-up collecting in the racking hoses.

I am using the VDV's because there are too many empty 5 gallon carboys.

One of the local universities released a report today, again reconfirming that red wine is good for the heart.

You all take care. Hope the ice is thawed and the brutal

cold is releasing its grip.

-- Robert and Pat Klaus
Houston, TX

Bonnie and Tom,
Received my order last evening. Many thanks for the great service and advice.

Best Wishes,

-- Steve Kerchner
Highland, IL

GUEST COLUMN - All Corks, Please Take Your Seat
by Jerry Hall, Benton KY

As I was reading the guest column article in the February newsletter about the difficulty seating corks consistently with a hand corker, it brought back memories of my own struggle to seat corks with success every time.

I was on the verge of giving up and going synthetic when an old hand at home winemaking gave me some advice that worked like a charm. This method may not work with every hand corker, but I've had very good luck with mine and it's not the most expensive brand out there. Sterilizing systems don't seem to matter either so here goes...

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

If you like to soak your corks for a few minutes before bottling, but have a problem getting all of them wet because they keep popping out of the solution try this:

Place your corks in a large Ziploc (TM) bag, then fill with solution, burp out excess air and seal. All you need to do then is "squish" the bag around a little and flip it a few times. All the corks will make good contact with your solution.

Our thanks to John Raimondi for providing this tip!

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

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

Position the cork in the corker so the plunger is center with the cork. Place the bottle on the floor (non-skid surface), and sit in a chair where your shoulders are directly over the bottle.

Start the cork slowly - pause momentarily making sure you are pushing straight down with even pressure - and then with one quick snap-like forceful motion seat the cork.

I found I had to adjust the depth of the plunger to get the corks just right, but from then on corking bottles was no longer a problem. I hope this helps with any frustration newcomers might have with their wine hobby.

ABOUT THE AUTHOR - Jerry Hall has been making wine at his home in Western Kentucky for 4 years. Some of the wines he's made include: Muscadine, blackberry, cherry, plum, strawberry, wild fox grape, apple, and elderberry.

Jerry says, "I'm building my equipment inventory from

grapestompers.com and I always appreciate the fast delivery and friendly service. Thanks again, and now I think I'll have a glass of wine..."

You can contact Jerry at: jdsbhall@yahoo.com

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. 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](http://www.grapestompers.com) order, as well as our heartfelt thanks. So what are you waiting for??

CORKY'S WINEMAKING DEFINITION

Carboy

- A glass jug (most commonly 1 to 6 gallons) used as a secondary fermenter.

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 Stories from Tom's Cellar
- Another Surprise from Brant
- More Specials
- The next article from Bonnie's Bin
- More Customer Testimonials
- Another Guest Article - Submit yours today!
- New Winemaking Products

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