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THE STOMPER

The Monthly Winemaking Newsletter of grapestompers.com  
December, 2003 Issue #41  
<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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\*^\* Hot Tips are sprinkled throughout the newsletter

#&# There is ONE hidden special in this issue

^#^ This month's specials and new products are found towards the bottom of this document

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FEATURE ARTICLE: Download A Free Wine Label - Our Gift!  
By Brant Burgess, Editor

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Happy Holidays to everyone from the grapestompin' folks of the North Carolina mountains! We hope you and your family are ready to have a wonderful holiday season.

There's lots of reasons to celebrate, but we wanted to give you at least one more...

How about a FREE wine label that you can download and customize with your own text?

It's easy... all you need to do is point your browser to this PDF file:

[http://www.grapestompers.com/labels/Label\\_01.pdf](http://www.grapestompers.com/labels/Label_01.pdf)

Once the PDF loads in your browser, simply type in your winery's name, the name of your wine, and the vintage year (or other text). Once you type in the text on the first label, the same text will be duplicated in all the other labels automatically.

All that's left to do is print the page, cut out the labels, and stick them on your wine bottles. Easy as pie!

In order to download and type in the text for your label, you'll need to have Adobe Acrobat Reader software installed

on your computer (version 5 or later). The software is free to download and install, and I'm betting many of you already have this software running on your computers.

If not, here's the link to download the latest version of Adobe Acrobat Reader:

<http://www.adobe.com/products/acrobat/readstep2.html>

We hope to offer more free labels like this in the future. Please let us know if you liked the way the label worked, the fonts selected, or if you'd like to offer layout suggestions for new wine labels. If you have a favorite label design you'd like to submit for our consideration, please send it along to me.

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

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

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BONNIE'S BIN: Funneling Wine Gifts to Friends  
By Bonnie Brown, Manager

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How much easier it is using the new funnels we have. I was getting along, slowly but surely, with a funnel from my kitchen. I use the funnels to pour the sanitizing (potassium metabisulfite) solution into the carboys then back into the container to reuse.

There is an air groove that lets the air escape so the pouring goes so much faster. You know me, always looking for the quickest and easiest way! There is more to life than making wine. Wine is all-important but there are many more things that I need and want to do too. The 5" funnel is fine for the kit wines, but the 8" with a strainer is ideal for the wines you are making from fruits and veggies from your back yard. The strainer is removable so you can use it for all things. That is my new "tool" for this month. I am enjoying it so much I had to let my wines go on their own for a few minutes so I could get this down for you.

I am making up some baskets for my front door closet. That is where I keep a few things for drop-in guests to take home with them after a visit! All of the gifts are related to "wineing" of course! There will be 5 oz. bottles of several types of wines. Cranberry Chianti will be among them! It is delightful. Not too sweet, not too dry; a pleasant after dinner enjoyment.

We have a book that I am taken with. It has ideas and tips for exploring wines. Hey, a great gift idea!! It covers ancient wines, wine buying and storing, to food and wine to American wines... This is not just another wine book for our shelves, this one will be used! It is called

"The Everything Wine Book" by Danny May and Andy Sharpe.  
Ask for item #2810 which sells for \$14.52.

We can send the gifts directly to its destination for you. Just remember to tell us in the COMMENTS section at the bottom of the online order form. We will send YOU the invoice and even include a card if you wish. Sorry, we are not set up for gift wrapping at this time.

HAPPY HOLIDAYS to all. I wish you the very best in the New Year.

See you next time...

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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TOM'S CELLAR: Snowed In and Sipping Every Minute of It  
by Tom Burgiss, Owner

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Season's Greetings from the Grapestompers Bodega! We just had our first snowfall here in the NC mountains and how beautiful the trees look all dressed in white. In our part of the mountains the big crop here involves the growing of Fraser fir Christmas trees! Tree farms are all about us here, so folks drive in from near and far to pick out their Christmas Tree. The annual event is called "Choose and Cut Day"; around this time each December you pick out your favorite tree in the field and then the folks cut it down. The tree is baled, then placed in or on your vehicle.

There is an old mountain saying, "If you don't like snow then that is a sign you're getting old." Guess I'm not old yet!

Speaking of snow, it reminds me to tell you that sometimes even the FedEx and the UPS folks can't make the rounds to pick up your packages that we have ready for shipment. So if your order comes in a couple of days late, then you know that it has snowed in the mountains!

Bonnie and Don built a new home very close to the Blue Ridge Parkway, and following the storm it took her 4 hours to get home - a trip which usually takes only 20 minutes. As for me, all I have to do is walk the bridge over a mountain stream to my back door!

So with that little piece of personal news, let's talk about the perfect gift. A perfect gift is one where you make someone happy AND you receive some of the benefits of the gift yourself. In other words, wine for all to enjoy for years to come. So why not consider sharing the great hobby of home winemaking with your friends this holiday season - in one form or another.

- share wine with friends as you host holiday gatherings
- offer a gift of wine to the hostess of a dinner party
- ask a neighbor to help you bottle and label your wine
- give wine as a birthday gift, or even an anniversary gift
- give winemaking supplies to a wine lover, and help them discover the fun & satisfaction of making their own wine.

Don't forget... we offer gift certificates that allows your special someone to pick out the wine they wish to make at home. Just give us a call at 1-800-233-1505 and let us help you play Santa! Be sure to order your gifts before the shipping deadline (see article below).

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

Keep your oak barrels fresh and clean between batches by filling your barrel with a solution of water and potassium metabisulfite (for short periods of time) or by burning a sulfur stick or two (for longer storage periods).

This should help prevent your barrel from getting a bad case of the creepy crawlies.

Of course, it's always better to have more

wine to put in directly after the other batch has finished aging!

Hidden special:

Save nearly \$42 when you order item #2615, a small (9" diameter X 11" high) tabletop hardwood basket press used to squeeze juice from grapes or other fruit. The tub size is 3 gallons.

Regular price: \$141.13 - Special price: \$99.99  
Be sure to mention this hidden special when ordering.

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

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

Here are some things you can do to help us give you better service. Anytime you have a damaged item, or any other problem, pick up that phone. We'll be glad to help you.

Sometimes you may run into a busy signal; if this happens, try again - because in the end you will talk with a LIVE human!

By the way, sometimes our order or delivery confirmation e-mails do not get delivered to you due to a block on your computer or a filter on your mail account. Please check your systems to ensure you are allowing e-mails from the following grapestompers accounts:

[tom@grapestompers.com](mailto:tom@grapestompers.com)  
[newsletter@grapestompers.com](mailto:newsletter@grapestompers.com)

In addition, you may wish to allow these accounts as well:

[bonnie@grapestompers.com](mailto:bonnie@grapestompers.com)  
[info@grapestompers.com](mailto:info@grapestompers.com)  
[jimmy@grapestompers.com](mailto:jimmy@grapestompers.com)

That way, we'll be able to communicate with you and let you know the status of your order.

If you ever have trouble sending an order, just pick up the phone. Cyberspace is funny like that from time to time.

Tom

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

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Ordering Deadlines for Christmas Delivery  
by Tom Burgiss

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In order to ensure delivery of winemaking supplies in time for Christmas, here's our recommendation for ordering:

For deliveries to NC, VA, or SC, please ensure your order is placed (received by us) by December 16th.

For deliveries to OH, PA, CT, RI, NJ, MD, DE, WV, KY, TN, GA, FL, AL, MS, LA, AR, IL, or IN please ensure your order is placed (received by us) by December 15th.

For deliveries to ME, VT, NH, MA, NY, WI, MN, IA, MO, MI Eastern NE, OK, KS, or TX please ensure your order is placed (received by us) by December 14th.

For deliveries to ND, SD, Western NE, Eastern CO, NM, and AZ please ensure your order is placed (received by us) by December 13th.

For deliveries to all other states on the west coast, (CA, OR, WA, UT, NV, MT, WY, Western CO, ID) please ensure your order is placed (received by us) by December 12th.

This schedule is based on deliveries made NLT 20 December, and allows one extra day to compensate for possible bad weather.

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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:

Tom,  
We really enjoyed visiting with you Saturday. Your wines were fabulous and you were interesting and knowledgeable to talk to. WE WILL BE BACK!!!!!!

Thanks,

-- Milton James  
(Pam, Bonnie & Ed)

Dear Tom

A week or so ago I bought some Bocks in from you. When my grape wine developed the H<sub>2</sub>S smell, I was devastated - especially since I grew the grapes myself and this was my first BIG batch. Most information found on the H<sub>2</sub>S smell is discouraging. I finally heard about Bocks in, but there wasn't much information about it on the Internet. I was pretty doubtful about it. But aerating my wine, racking, and sobbing didn't help... so I decided to give it a shot - I nothing to lose!

I used it a few days after I ordered it from you and LO AND BEHOLD -in 24 hours the H<sub>2</sub>S smell was GONE!!!! I was absolutely thrilled! I quickly racked, sulfited, and put the wine away for bulk aging (the fermentation having been completed in five weeks).

Please pass this information on to your customers - it's important to know that there is an H<sub>2</sub>S "cure" available now. I have heard that Montrachet yeast is notorious for causing H<sub>2</sub>S problems (though I have never experienced problems using it before), but you just can't get the complexity of flavor and startling color that you get with Montrachet from any other yeast. Will I use Montrachet again? Absolutely, But I'll keep my Bocks in on hand! Thanks for carrying it.

Sincerely,

-- Melani e Lee

Dear Tom & Bonnie,  
Just wanting to know if you have plans to make a beer type of [instructional] CD like your wine?

Really like your newsletter - it has been most helpful.

-- Sam McCall

[Tom replies]

Sam, I do not have a film on how to make beer from a kit like the one we made for making wine. Maybe I can talk either Bonnie or Brant into making it... They are the beer experts.

Thanks for your suggestion.

-- Tom

Dear Tom,  
The merchandise arrived about an hour ago. It's already in the primary ferm... Thanks for the good service.

-- Jim Patrick

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GUEST COLUMN - Common Winemaking Conversions  
by Joe O'Neal, Bayou LaCroux Vineyard

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Here is a list of some common winemaking chemicals that I have measured and weighed on my scales. These measurements should be helpful for winemakers who do not have scales.

Below this list are some suggested dosage rates for various winemaking chemicals, as well as some metric conversions.

Potassium metabisulfite, powder

1/4 teaspoon = 1.4 grams

1 teaspoon = 6.2 grams

1 tablespoon = 20.0 grams

Tartaric Acid, powder

1/4 teaspoon = 1.2 grams

1 teaspoon = 5.0 grams

1 tablespoon = 15.6 grams

Citric Acid, powder

1/4 teaspoon = 1.1 grams

1 teaspoon = 4.9 grams

1 tablespoon = 14.4 grams

Malic Acid, powder

1/4 teaspoon = 1.1 grams

1 teaspoon = 4.5 grams

1 tablespoon = 13.2 grams

Fumaric Acid, powder

1/4 teaspoon = 1.3 grams

1 teaspoon = 5.3 grams

1 tablespoon = 16.0 grams

Acid Blend, powder

1/4 teaspoon = 1.2 grams

1 teaspoon = 5.1 grams

1 tablespoon = 14.4 grams

Natural Grape Tannin, powder

1/4 teaspoon = 0.6 gram

1 teaspoon = 2.8 grams

1 tablespoon = 7.8 grams

Fermaid Yeast Nutrient, powder

1/4 teaspoon = 1.0 gram

1 teaspoon = 4.6 grams

1 tablespoon = 14.7 grams

Yeastex 61, powder  
1/4 teaspoon = 0.8 gram  
1 teaspoon = 3.3 grams  
1 tablespoon = 9.6 grams

Yeast Hulls (Ghosts), powder  
1/4 teaspoon = 0.6 gram  
1 teaspoon = 2.8 grams  
1 tablespoon = 8.7 grams

Di-Ammonium phosphate, powder  
1/4 teaspoon = 1.2 grams  
1 teaspoon = 4.9 grams  
1 tablespoon = 14.7 grams

Bentonite, KWK, agglomerated  
1/4 teaspoon = 0.8 gram  
1 teaspoon = 3.4 grams  
1 tablespoon = 11.1 grams

Sparkoloid, powder  
1/4 teaspoon = 1.0 grams  
1 teaspoon = 3.3 grams

Isinglass (Dri fine), powder  
1/4 teaspoon = 2.4 grams  
1 teaspoon = 7.2 grams

Polyclar VT, powder  
1/4 teaspoon = 1.2 grams  
1 teaspoon = 3.9 grams

Polyclar V, powder  
1/4 teaspoon = 1.3 grams  
1 teaspoon = 4.3 grams

Gelatin, powder  
1/4 teaspoon = 0.8 gram  
1 teaspoon = 3.2 grams  
1 tablespoon = 9.6 grams

Potassium Caseinate, powder  
1/4 teaspoon = 0.7 gram  
1 teaspoon = 3.0 grams  
1 tablespoon = 9.0 grams

Calcium Carbonate, powder  
1/4 teaspoon = 0.5 gram  
1 teaspoon = 2.6 grams  
1 tablespoon = 6.7 grams

Potassium Bicarbonate, powder  
1/4 teaspoon = 0.7 gram  
1 teaspoon = 3.3 grams  
1 tablespoon = 10.6 grams

Potassium Bitartrate, powder  
1/4 teaspoon = 0.8 gram  
1 teaspoon = 3.8 grams  
1 tablespoon = 10.2 grams

Ascorbic Acid, powder  
1/4 teaspoon = 0.9 gram  
1 teaspoon = 4.2 grams  
1 tablespoon = 12.0 grams

Potassium Sorbate, prilled  
1/4 teaspoon = 0.6 gram  
1 teaspoon = 3.0 grams  
1 tablespoon = 10.8 grams

Oak-Mor, special, granular  
1/4 teaspoon = 1.2 grams  
1 teaspoon = 3.7 grams

Oak-Mor, premium, granular  
1/4 teaspoon = 1.2 grams  
1 teaspoon = 3.5 grams

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

Does your wine smell like rotten eggs?  
Try aerating your wine by racking and  
splashing as you transfer the wine from  
one vessel to the other. See this article  
for complete details:

[http://www.grapestompers.com/articles/hydrogen\\_sulfide.htm](http://www.grapestompers.com/articles/hydrogen_sulfide.htm)

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

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

#### Metric Equivalents

1 ounce (oz) = 28.3 grams  
1 pound (lb) = 454 grams  
1 pound = 0.45 kilograms  
1 fl oz = 29.6 milliliters  
1 quart = 0.95 liters  
1 gallon = 3.785 liters

#### Calculation of ppm of Sulfur Dioxide

- 1 gram = 150 ppm in 1 gallon, 30 ppm in 5 gallons.
- 1/4 teaspoon (1.5 grams) = 225 ppm in 1 gallon or 45 ppm in 5 gallons.

Tartaric Acid - add 3 tsp. per 5 gallons to raise acidity  
1 gr per liter or .1 % tartaric acid.

Water - add 1 litre of water per 5 gallons to reduce  
acidity by 1 gr per liter.

Precipitated chalk - add 1/4 oz per gallon to reduce  
acidity 1.5 ppt

Gelatin - 1 1/2 tsp or 44 gr per 5 gallons for fining  
purposes

Kiesel sol - 10 1/2 tsp or 40 gr per 5 gallons for fining  
purposes

Bentonite - 14 gr per 5 gallons for fining purposes

Sodium Metabisulfite - 4 gr per 5 gallons to prevent  
oxidation

Pectic Enzyme - 1/2 tsp per gallon used to break down  
pectin in fruit wines

Yeast Nutrient - 1 tbsp per 5 gallons used for healthier  
fermentation

Yeast Energizer - 2 tsp per 5 gallons encourages  
fermentation and helps restart stuck fermentations

Potassium Sorbate - 1/2 tsp per gallon stabilizes wine.  
2 1/2 tsp per 5 gallons.

Sparkaloid - 12 1/2 gr per 5 gallons used as fining agent

Hope this helps!

Joe O' Neal  
"Kami kaze Grower"  
Bayou LaCroi x Vi neyard  
bl wi ne@earthl i nk. net

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#### Like To Be A Guest Columnist For The STOMPER Newsletter?

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

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#### CORKY'S WINEMAKING DEFINITION

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Brilliant

- A clear and bright - as opposed to cloudy - appearance in wine.

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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#### NEW PRODUCTS

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

- Item #4601 Wine Glass Charms (holiday design) \$15.95
- Item #4604 Wine Glass Charms (wine & cheese) \$15.95
- Item #2615 Tabletop Hardwood Basket Press \$141.13
- Item #2715A Isinglass, 2 fluid oz. \$1.65
- Item #2810 The Everything Wine Book \$14.52

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#### THIS MONTH'S SPECIALS

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grapestompers' specials for the month of December 2003 are:

Item #	Description	Reg. Price	SPECIAL
3249	VDV Chardonnay/Semiillon	44.00	35.20
3114	VDV Bergamais (Beaujolais)	52.25	41.80
3184	CSP Chianti (Reserve)	80.63	64.50
3227	VDV White Bordailles (Bordeaux)	42.13	33.70
3274	GC Soave	44.88	35.90
2263	Italian Floor Corker	90.75	71.99
2804	From Vines to Wines, by Jeff Cox	19.25	14.99
2607	Fizz-X Mixer (requires drill)	23.05	19.39
5120	Wine Cellar Express (softens reds)	44.49	36.99
	Wine Glass Charms (set of 6)		
4601	Charms - Holiday design	15.95	11.99
4604	Charms - Wine & Cheese design	15.95	11.99
2250	Carboy Dryers	8.72	6.69
	or buy 3 and pay only \$6.00 each		
2400 - 2428	All capsules - 100 for \$9.00		
	normal prices (below 100) are \$0.14 or \$0.15 each.		
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, VDV, and GC wine kits are designed to make about thirty 750 ml bottles of great wine in as little as 28 days; the CSP Chianti kit creates wine in as few as 45 days. The Orchard Breezin' and Wine-Art Country Mist wine kits are refreshingly sweet with plenty of fruit flavor, with an alcohol content from 7% to 9%.

Wine and beer kit abbreviations explained:

BH = Brew House beer kit  
CC = Cellar Classic wine kit  
GC = Grand Cru wine kit  
WA = Wine-Art wine kit  
MM = Mosti Mondiale wine kit  
OB = Orchard Breezin' 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 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	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 credit card... 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 - You can save some money on shipping if you can find your own wine bottles... if you don't need wine bottles, just be sure and let us know when you place your order, and we will adjust the price of the equipment kit accordingly. You can also upgrade your wine kit and get any other type of wine you desire, by paying the difference for the upgrade from the standard concentrate to the upgraded one. Likewise, you can upgrade from the hand corker to either of the floor corks we stock by paying the difference.

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## NEXT MONTH' S HIGHLIGHTS

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- 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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## LIST MAINTENANCE

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Past issues of the STOMPER can be found at  
<http://www.grapestompers.com/newsletter/archives>

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