
THE STOMPER

The Monthly Winemaking Newsletter of grapestompers.com
June, 2004 Issue #47
<http://www.grapestompers.com> 1-800-233-1505
Hours: 10:00 AM - 6:00 PM Eastern Monday - Friday

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

IN THIS ISSUE

- => Feature Article - New Fining Instructions
- => Bonnie's Bin - Summer Sun Can Ruin Wine Fun
- => Tom's Cellar - Low Carb Wine?
- => Feedback from Our Customers
- => Upcoming Events
- => Guest Column - Cooking With Wine: Your Recipes
- => How to Be Featured as a Guest Columnist
- => 10,000th Customer Wins Gift Certificate
- => Corky's Winemaking Definition
- => New Products
- => This Month's Specials
- => Subscribe/Unsubscribe Information

^ 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

FEATURE ARTICLE: New Fining Instructions from RJ Spagnols
By Brant Burgiss, Editor

Happy June, everyone! RJ Spagnols recently informed us that all their wine concentrate kits will soon be featuring a new and improved fining regime.

The most important thing to look for when you receive a wine kit from us is to look at the color of the instruction sheet enclosed within the box. If the instruction sheet is cream colored (not white), then be sure to pay special attention to the directions.

Here is a synopsis of the changes to the fining routine (provided by RJ Spagnols):

The key feature of the new regime is the addition of Bentonite on Day 1 for all wine kits. This is new for En Primeur, Cellar Classic, Vino Del Vida, Bolero, Orchard Breezin' and Cellar Master. We have completed extensive research and development to determine the best fining regime for all RJ Spagnols wine kits. The regime is simple to follow and the results are outstanding.

Here's what to look for:

A Cream Colored Instruction Sheet: This means the regime has changed! Please read carefully. The new instructions

will be in all kits produced after May 1st, 2004. For approximately 8 months, there will be wine kits with new instructions and wine kits with old instructions in the market. It is important that you follow the instructions you receive with the wine kit. NOTE: Cru Select and Grand Cru instructions have not changed!

Yeast: Several months ago we changed to new packaging for yeast. It is still Lalvin EC-1118 but now has exclusive RJ Spagnols packaging.

Bentonite: We have changed to a new bentonite that dissolves better. It was also the most successful clearing agent we tested. The main difference is that it is added on Day 1 for all kits. It will be packaged in a foil pack to maintain the product's freshness. The amount of bentonite has also been adjusted to reflect the optimum amount for all wine kits.

Sulfite and Sorbate: These two items have not changed, but will now be packaged in a foil pack to help maintain freshness.

Isinglass: We have decided to switch to powdered Isinglass as our fining agent. Isinglass is a gentle, natural fining agent that proved to be the most effective in producing a clear wine. Liquid gelatin/ki esel sol will no longer be utilized in RJ Spagnols' wine kits.

Oak, Flavor Packs, Elderberries, Raisins, etc.: These items have not changed.

That wraps it up for this month. Here's to you... and Happy Winemaking!

You can write to Brant at webmaster@grapestompers.com

BONNIE'S BIN: Summer Sun Can Ruin Wine Fun
By Bonnie Brown, Manager

It's hot in NC and if it isn't hot at your place in the world, it soon will be. May I offer a few words of warning that are worth repeating year after year?

Summer warmth is a good time to ruin your wine. Yes, heat can make your bottled wine taste and smell "cooked". So if you are traveling, make sure it is kept in a cooler or in the coolest spot of your vehicle. Even the wine concentrate kits need to be kept cool. You should not put them in your trunk or the back of a pickup. Even a short drive can cause havoc for both.

For those of you who are in your fall season you need to be aware of the temps being too low and freezing your wines and concentrates.

I recently heard from a couple who sampled a wine that had been passed down in the family for 60 years. In a canning jar to boot! They said it was the best wine they had ever tasted. The lady who made it knew what she was doing. With today's technology and careful winemaking, you too can have a wonderful wine down the road. Take a few precautions to keep it from oxidizing, turning to vinegar or getting a bacterial smell. Also avoid use of overripe fruits and veggies - it could produce a moldy, dusty, cardboard taste.

Keep your eyes and ears open for new ideas for your next wine. Share your good findings and warn us of the bad.

Enjoy... and HAPPY WINEING!

Just give me a glass of wine... Now! Ohhhhh, that is so much better. Time to get back to business!

We hope to see you soon.

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

TOM'S CELLAR: Low Carb Wine?
by Tom Burgiss, Owner

Low Carb Wine??

With all the hoopla surrounding the latest diet fads (the Atkins diet and the South Beach diet) in our country, I thought I would seek out the latest information for you, our subscribers, in regard to the amount of carbs in a glass of wine.

I wrote a letter to the Wine Wizard (a great winemaking guru who writes a column for Winemaker Magazine) about this very topic, and these are the stats he provided:

1 glass (150 ml or 5 oz.) of either red or white dry wine contains anywhere between 1.5 to 3 grams of carbohydrates and 100 calories.

Look for his complete answer in the June-July 2004 issue of "Winemaker Magazine" (see page 14). Thanks Wizard!

So add all those numbers and have a glass of wine while you are thinking about it!

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

Here's a quicker way to punch down the cap. What I do is to use a plastic fizzy drink bottle, fill it with hot water and immerse it in my fermentation vessel. This warms up the must so that yeast can work. Leaving the bottle there, I then use it to punch the cap down.

Don't remove it as then you will have to clean & sanitize it. Just put the lid back on until next plunging. Works for me.

Our thanks to Tony Baker from New Zealand for providing this tip.

Hidden special:
#2716A Vinoferm Acidometer Kit
Reg. \$19.14, this month \$12.95
That's a 32 percent savings for a product that will measure the acidity of your must.

BE SURE to mention this hidden special when ordering, or you will not get the right price.

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

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

Grapestompers.com has a customer who lives close to Dr.

Jack Ashley in Florida. Jack introduced him to winemaking. His name is Ray Hart. We recently heard a story about him - it goes like this:

He placed the filled carboy in his dining room on a table with a lampshade on the top... and to quote Ray, he is "attempting to conceal this winemaking process from my nose neighbors!"

Of course, this is all done in fun, and he is not trying to hide from the revenue officials! You will share some wine with your neighbors, right Ray? Ray? Hello, are you still there??

For the record, we have the picture of his camouflaged "lampshade carboy" on file at our Bodega. Ask to see it the next time you're in Laurel Springs.

Tom

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,
We have really enjoyed our homemade wine... but it seems we are consuming more than we are producing!! So we decided we better get some supplies ordered and get back to brewing!

Thanks again for the speedy order.

-- Karen Duling
Wichita, KS

Dear grapestompers,
We received our order yesterday - I'm speechless about the fast service!

We can't wait to start our next batch. The labels look fantastic as well! Thank you again!

-- Anne Whittell
Blanton, PA

Tom,
I received my package yesterday; what fast service! I already have my blackberry must in the primary fermenter and it will be ready for yeast when I get home tonight. All the parts seemed to fit together just fine.

I was hoping I would receive a catalog with my order since I have several guys at work and a couple family members interested as well.

Thanks,

-- Adam Dietrick

UPCOMING EVENTS
By Tom Burgess, Owner

Take a look at the upcoming events for grapestompers.com,

the Burgiss Barn, and Thistle Meadow Winery:

Be sure and visit our booth at the NC Wine Festival, to be held on Saturday, June 12th at Tanglewood (near Clemmons, North Carolina). Tom and the gang at Thistle Meadow Winery will be pouring your favorites! Call us at 800-233-1505 to get your advance tickets, which will save you some money at the door. Learn more at: www.ncwinefestival.com

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Each Sunday through mid-October, the Burgiss Barn offers a lip-smacking lunch buffet from 11:30 AM to 2:00 PM.

You'll love the food prepared by Chef Jimmy and the gang at JIFF Catering. We'll even throw a hot yeast roll to you when you sit down... so bring your catcher's mitt. Lunch costs \$8.00 for adults, which includes everything... meats, veggies, rolls, dessert, drink, and the tip.

See the Burgiss Barn's web site for information on live bluegrass and mountain music, with dances held on several Saturday nights this season:

<http://www.burgissbarn.com>

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Enjoy a midsummer Wine Tasting to be held on Sunday, July 4th at 2:00 PM (directly following the Sunday Buffet at the Burgiss Barn). This particular wine tasting will feature our light, fruity and cold summer wines:

- Kiwi Gewurztraminer AKA "Sweet Holler"
- Pink Grapefruit AKA "Thistle Pink"
- Peach Chardonnay AKA "Peden White"
- Raspberry White Zinfandel AKA "Horse Stomp Red"
- Blackberry Merlot AKA "Lucky Black"
- Strawberry Riesling/White Zin Blend AKA "Twin Oaks Red"
- Black Cherry Pinot Noir AKA "Double Black"
- Cranberry Shiraz AKA "Whitehead Red"
- Cranberry Chianti AKA "Stone Mountain Red"
- Black Currant Merlot AKA "Bonnie Black"
- Green Apple Riesling AKA "Gap Civil White"

and our newest wine, Calypso Bianco AKA "Stone Mountain White", which combines this medley of fruits: Mango, Banana, Pineapple, and Guava)

Admission: \$3.00 per person (souvenir glasses available for small additional fee)

All in all, Thistle Meadow Winery offers over 40 different kinds of red and white wine for your enjoyment.

So come up and sit on the porch, watch the clouds go by and enjoy the sound of running water and a cool breeze.

<http://www.thistlemeadowwinery.com>

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Make your plans to attend grapestompers' 7th Annual Wine Festival on Sunday, October 3rd at our location in Laurel Springs, NC. Please call or e-mail to register for this event 800-233-1505. Admission is only \$5.00 per person, and includes wine tasting, heavy hors d'oeuvres, live music, and local artisans showing off their handmade crafts.

Other local wineries from the Yadkin Valley have been

invited to participate, so be sure and mark your calendar.

GUEST COLUMN - Cooking With Wine: Your Recipes, Part I
By Susan Surratt, Kernersville NC

Editor's Note: Last month, we asked for your input regarding your favorite recipes made with wine. We've had some great responses so far, and Chef Jimmy can't wait to see more!

The following is our first installment of customers' recipes made with wine. If you would like to submit your favorite recipe, send them to jimmy@grapestompers.com.

BBQ Salmon

3-4 lbs Salmon Filet
1 tsp. black pepper
1 tsp. garlic minced
1 cup onion, finely chopped
1 Tbsp. garlic minced
1/4 cup soy sauce
1/4 cup white wine
2 Tbsp. brown sugar
4 Tbsp. butter
4 Tbsp. olive oil

Rinse salmon with water & pat dry. Rub filet with pepper and 1 tsp. minced garlic. Use foil to hold salmon with sides at least 1/2 inch and set to the side.

In a small saucepan over medium heat, sauté onion, butter and olive oil until starts to turn brown. Add 1 tbsp. minced garlic and cook for 1 minute. Add brown sugar, soy sauce and white wine. Reduce heat and cook for about 5 minutes occasionally stirring. Sauce will thicken.

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

Let me suggest an alternative concept in recycling used bottles - if you ask friends to save their bottles for you - just have them reinsert the corks without rinsing - the small amount of wine that will be left in the bottle will preserve the bottle - without the dried out gunk forming.

All Hail Bacchus!

Our thanks to Norman L. Biegner of Fort White, Florida for providing this tip.

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

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

Pour hot sauce over Salmon filets in the foil. Let sit at room temperature for at least 30 minutes to an hour. Barbecue salmon filet in foil for approximately 15 minutes or until done. Do not overcook!

This recipe is a family favorite. I find that this is even tastier if the filets are cut smaller and the longer you let salmon sit in sauce, the better.

Cleanup is very easy, because salmon is grilled in the foil packet.

Susan Surratt

You can contact Susan at surratts@bellsouth.net

Like To Be A Guest Columnist For The Stomper 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??

10,000th Customer Wins Gift Certificate

During the month of May, [grapestompers](http://grapestompers.com) served its 10,000th customer. To commemorate this occasion, we offered a \$100 gift certificate to the Stomper subscriber who submitted his/her order via our online order form and was assigned invoice #10,000 (or the soonest thereafter).

The lucky winner was:
Phillip A. Russo from Raleigh, NC.

Congratulations, Phillip, and thank you to all of The Stomper subscribers who entered the contest by placing an order!

CORKY'S WINEMAKING DEFINITION

Extended Maceration

- The process of letting the red grapes remain in contact with the juice for an extended amount of time after fermentation is complete (before being pressed), to more fully develop the flavor and richness of a wine.

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

NEW PRODUCTS

These are products that were recently added to our catalog:

- Item #3146 CC Harvest Tempranillo, on sale in June \$80.99
- Item #3248 CC Harv German Riesling Auslese on sale \$77.98
- Item #2254D Wheels for bottle drainers (each) \$3.52

Read more about these new Cellar Classic Harvest wines:
http://www.rjspannols.com/wine_ccHarvest.asp

THIS MONTH'S SPECIALS

[grapestompers](http://grapestompers.com)' specials for the month of June 2004 are:

Item #	Description	Reg. Price	Special
3130	CC Cabernet Shiraz	91.63	77.88
3146	CC Harvest Tempranillo	95.26	80.99
3248	CC Harv. German Riesling Auslese	91.75	77.98
3239	CC Verdicchio	68.75	58.43
3255	CSG Pinot Grigio	71.50	60.77
2304	Corks, Altec (each)	0.26	0.21
2602	Wine Thief, glass	4.79	3.99
2105	Wine Bottles, Blue Hock 750 ml	14.75	11.99
2115	Wine Bottles, Flint Ice 375 ml	27.63	23.78
2113	Wine Bottles, Frosted 375 ml	27.50	22.99
2112	Wine Bottles, Frosted 750 ml	18.06	14.99
4609	Wine Chill bottle cooler	6.82	5.79

4315	Wine Glass Holder	5.25	4.49
5128	TMW Etched 18 oz Wine Glass	5.50	4.33
3200	Complete White Wine Starter Kit	232.29	180.00
3100	Complete Red Wine Starter Kit	241.42	190.00

Wine bottles are priced per case. There are twelve 750 ml bottles per case (#2105 and #2112), twelve 375 ml bottles per case (#2115 - Bellissima Ice Wine), and twenty-four 375 ml bottles per case (#2113).

See below for a description of the Complete Starter Kit.

Did you see this month's hidden special? It's located elsewhere in this newsletter.

The VDV (Vino del Vida) wine kits are designed to make about thirty 750 ml bottles of great wine in as little as 28 days; CC (Cellar Classic) and CSG (Cru Select Gold) kits create 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
Fast Flow Spi got	

And you get the following items free (\$16.79 value):

- 30 Customized Wine Labels (text of your choice)
- Triple scale hydrometer
- 1.5" 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 refund of \$19.95 on your credit card... that's like getting the video at no cost! 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 also save on shipping if you can locate 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 corkers we offer by paying the difference.

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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