

---

## THE STOMPER

The Monthly Winemaking Newsletter of [grapestompers.com](http://www.grapestompers.com)  
November, 2004 Issue #52  
<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 - Free Online Holiday Wine Label
- => Bonnie's Bin - The Gift of Wine Stain Removal
- => Tom's Cellar - Reviews of New Wine Kits
- => Feedback from Our Customers
- => Guest Column - The Best Compliment
- => How to Be Featured as a Guest Columnist
- => Corky's Winemaking Definition
- => New Products
- => This Month's Specials
- => Subscribe/Unsubscribe Information

\*^\* Hot Tips are sprinkled throughout the newsletter

#&# There is at least ONE hidden special in this issue

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

---

FEATURE ARTICLE: Free Online Holiday Wine Label  
By Brant Burgess, Editor

---

Happy November everyone! It's hard to believe the holidays will be finished in less than 8 weeks... are you ready? Most winemakers - myself included - will be giving away homemade bottles of wine as holiday gifts to close friends and family.

Besides bottle shape and capsules or wax, nothing dresses up a bottle better than a personalized label with your winery's name on it. It's that extra special touch that folks will definitely notice.

Most of you already know that we offer free wine labels when you purchase a grape concentrate kit from [grapestompers.com](http://www.grapestompers.com). But if your labels have already been made - what are you to do for your holiday wines? The answer: Print a wine label made just for the rapidly approaching holiday season!

It's been almost a year since we offered our first online editable wine label in PDF format. By editable, I mean that you could type in your winery's name and the type of wine directly on top of the PDF before printing the label.

Witness our first attempt at online label making:  
[http://www.grapestompers.com/labels/Label\\_01.pdf](http://www.grapestompers.com/labels/Label_01.pdf)

Thanks to your suggestions we've learned how to make a more user-friendly wine label, so that it matches an Avery label

type. We've patterned our latest wine label to match #5164, which is a white 3.33" X 4" address label.

Here's how to enjoy your free holiday wine label from grapestompers.com:

1. Print these directions so they'll be handy.
2. Go to [http://www.grapestompers.com/labels/5164\\_Xmas\\_01.pdf](http://www.grapestompers.com/labels/5164_Xmas_01.pdf) and view/download the new wine label in your browser.

NOTE: If you follow the link above but can't see the wine label, it means you do not have Adobe Acrobat Reader software installed on your system. It's free software that's available for any type of computer. You can download the Acrobat Reader software here: <http://www.adobe.com/products/acrobat/readstep2.html>

3. There are two places where you can enter text on the label. The first one is your winery's name. Click with your mouse below the text that says "Happy Holidays from" and type in the name of your winery. You can type up to three lines of text if you wish. The text auto centers.
4. Go to the next text area by hitting the 'Tab' button on your keyboard, or click inside the yellow stripe and enter the type of wine, like Cabernet Sauvignon or Pinot Grigio, for example. This text centers automatically too.
5. Hit the 'Tab' key again, and instantly the text in all the other labels will match the text you just finished typing in the first label.
6. Print the PDF on Avery label stock 5164, or one of its equivalent types for 3.33" X 4": 5264, 8164, or 8464
7. Peel, stick, and voila! Instant Christmas wine bottles.

If you have a high-resolution image we can use for a future online wine label, please send it in an email with your contact info. If your image is used, we'll give you credit in The Stomper and make you famous.

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

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

---

BONNIE'S BIN: The Gift of Wine Stain Removal  
By Bonnie Brown, Manager

---

Aren't you just amazed at how fast time flies? Maybe it is the gentle reminder that the editor gives to me that seems to come around so fast!

Anyway, it is November of 2004 already and time to plan a bit more on our holiday gifts of wine. Bottle? Special? Regular? Splits? Frosted? Fluted? and the list goes on! Special labels that say "Happy Holidays" are nice to have handy for that last minute gift of your best Shiraz! What about little baskets and bags so we can stick in some other goodies that we have made?

Don't forget all of those people who do special things for us all year long. You know, folks like the mailman, the auto mechanic, the delivery person, the teller at the bank, that sort of thing. Gifts of wine are a fun way to say, "Thanks, we appreciate you and what you do."

Golly, are you as tired as I am from all of this planning? Good thing we have almost 2 months left. I for one will need all the time I can get.

I read a tip recently that is an oldie but goody. The Department of Enology and Viticulture at the renowned U of California at Davis did a study comparing 8 red wine stain removal techniques, including commercial products and folk remedies, such as pouring salt or white wine over the stain. Several types of fabric were sacrificed. The bottom line, silk was the most difficult fabric to remove red wine stains from, cotton the easiest. Commercial wine stain remover products were the least effective. What is the best cleaner overall? A blend of equal parts hydrogen peroxide and Dawn liquid soap! This tidbit was taken from the "Wine Lovers Calendar" that Tom has sitting on the counter.

Tom adds: Don't forget our B-Brite also does a great job of removing a lot of stains!

Another little thing from that same calendar is the word "tight" as a description used in tasting wines. It means that it is unyielding and so closed in that its flavors and aromas seem muted, almost impossible to get at. Get at is right, for the implication is that tight wine usually will have a lot to offer, with time.

Have a wonderful and blessed Thanksgiving. Enjoy your family and friends and let no one fall through the cracks on that day. Safe traveling too!

Happy wines to you... until we meet again.  
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)

---

TOM'S CELLAR: Reviews of New Wine Kits  
by Tom Burgiss, Owner

---

Often we are called upon by our customers to see which new wine concentrates we have recently tried out that gave us a pleasant surprise. Here are 4 wine kits that fit the bill:

#3283 French Viognier (Platinum) is fast becoming #3 in sales for all white wines throughout the USA. It's a little sweeter than the Pinot Grigio, but the wine has a very nice finish that even the red wine folks love!

#3183A Cru Select Australian Cabernet Shiraz/Merlot  
I describe this wine as smooth as velvet. It literally jumps off the shelf in our winery. It's one of our winery's best red wine sellers.

#3282 Orchard Breezin' Calypso  
Now this wine provides a cheap trip to the islands! For you folks who love sweet wines but cannot afford that trip to the island, get yourself a blanket, a sun lamp, and a bottle of Calypso and you are there! After you have tried it, please send me a card from the "beach".

#3168 Orchard Breezin' Cranberry/Chianti is your Thanksgiving and Christmas after dinner refreshment. It leaves you with a delightful feeling in the tummy (not that over-filled feeling) and is a great finish to a great meal. Very refreshing!

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

Every month I receive about 20 credit card offers in the mail. About half include a facsimile credit card. Previously I just threw them away. Now I take these "credit cards" home and store them with my winemaking equipment.

They make great scrapers for removing wine labels from bottles. Just soak the bottle for a while and scrape the label off.

They conform to the shape of the bottle and most of them last quite a while. They are also good for removing frost from your car windshield on a winter morning.

Our thanks to Tony Petruso from St. Louis, Missouri for providing this tip.

Hidden special #1:  
#2620 Electric Transfer Pump  
Reg. \$132.00, this month only \$99.00

That's a 25 percent savings for a product that helps move your wine from place to place. Use this electric pump to transfer wine "uphill" whenever you forget to leave your carboy in a high place and can no longer rack with a siphon.

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](mailto:tips@grapestompers.com)

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

Lastly, thank you for your comments concerning our recent gold medals won at the Dixie Classic Fair, which hosts the annual Mid-Atlantic Southeastern Wine Competition.

Lots of folks are coming up to specifically request samples of our award-winning Pinot Grigio and Bergamais.

Please let us know if you've won a medal for any wine you made, and we'll be glad to post it here next month. If the wine was made from a kit, please let us know what type of kit you used.

Tom

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

Hi Brant,  
Just wanted to say you outdid yourself on the labels you printed for our "Jake's Vintage Viognier". The detail in the jpeg photo was better than I expected.

Thanks again for a first class job.

Regards,

-- Chris Proctor  
Thomasville, NC

Hi there,  
I am new at this wine making and I will be starting this week. I will be buying all of the equipment needed and I hope all goes well.

Thank you for all the helpful information you have on your website. I will be logging on from time to time in between my work and my new hobby. I work in the Arctic and have been working there for 22 years. This sounds like a great idea. Thank you - once again, thank you :)

-- Kym

Thanks Bonnie,  
As always, I really enjoy your monthly online newsletter!  
Thanks!

-- J. Mark VanNess, Ph. D.  
Stockton, CA

Tom,  
Thanks! I'm in the "investigation stage" of winemaking. If I start it, I want to go down the right path.

I appreciate all the knowledge on your web site. Of all I visited, it is the best! Incidentally, I found it by doing a Google search on: winemaking video.

-- Ron Renner

Jimmy,  
[The] package [was] received this afternoon. Thanks for the prompt service.

-- Everett Leggett  
Brooksville, FL

Tom,  
Joan and I want to thank you for your great hospitality on Monday. We really enjoyed our visit and wine tasting. We will be back in the Spring.

What kit did you use to make that Lambrusco you gave us? It was great. I would like to make it. I have not had Lambrusco in years.

Thanks again,

-- Bill and Joan Russell  
Arapahoe, NC

Send us your comments about your experience with grapestompers... we may just make you famous next month!

---

GUEST COLUMN - The Best Compliment  
By Tony Petruso, St. Louis, MO

---

It has been less than a year since I started winemaking. Like most new winemakers I wonder what others think about the quality of my wines. One good indicator of their approval is if they ask for another bottle or drop subtle

hints aimed at being given another bottle.

The other day I received the best compliment. In St. Louis, throughout the spring, summer and fall seasons the Missouri History Museum and the Missouri Botanical Garden have weekly free music concerts. The styles are varied and include jazz, rock & roll, blues, zydeco, etc. We attend almost all of them with friends and family. Our group varies from as few as four to as many as twenty. We bring our own food, wine and dessert. We used to take turns providing the food or wine.

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

If you use bottle wax to dress up the tops of your bottles, you'll love this tip:

Use an empty soup or vegetable can to melt your wax in, double-boiler style on the stove top.

Your wax will melt without scorching, but more importantly, you won't need as much wax to be melted before you are able to dip the bottle neck to the desired depth.

Hidden special #2:  
#3116E Grand Cru Chianti wine kit

Our supplier made an error and sent us a surprise we don't normally stock. Rather than send them back, we decided to see if we could sell them. There are only 4 left, so first come, first served.

Reg. \$55.00, this month only \$44.00

That's a 20 percent savings for a 10-liter grape concentrate wine kit.

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](mailto:tips@grapestompers.com)

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

Now my wife, Rosemary, and I bring the wine and others provide the food. Recently our good friends Susan and Al, were unable to attend for several weeks. Their seventeen year old grandson, David, was to have brain surgery. Eighteen months earlier he had begun having seizures. An unknown mass inside his brain was determined to be causing them. Al and Susan had been busy baby-sitting other grandchildren and hosting family from out of town. On the morning of the surgery I stopped by their home to get an update. I also gave them a bottle of Merlot and a bottle of Pinot Grigio. They were told that they, and David, were in our thoughts and prayers. Understandably, they were extremely worried. They were asked to call us as soon as they had information on the outcome of the operation.

Late that evening Al called. He told us the operation had been a total success. David is expected to recover with no effects. Al ended the phone call by telling me that to celebrate the good news, he had opened both of my wines. Susan, with a glass of Pinot Grigio and Al, with a glass of Merlot, had toasted David's future.

Now that is a compliment!

Tony Petruso

Besides being an avid winemaker, Tony and his wife Rosemary have been collectors of militaria for a number of years. Tony served as a sergeant in the Air Force and currently operates a business called Overlord Military Collectables where he sells these items online. Tony is also a private pilot with an instrument rating and recently qualified as a helicopter pilot.

You may write to Tony at TPetruso@aol.com.

---

#### 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](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??

---

#### CORKY'S WINEMAKING DEFINITION

---

Hazy

- Used to describe a wine that has small amounts of visible particles when viewed against the light. A good quality if a wine is unfinned and unfiltered.

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 #3111 Bellissima Blueberry Shiraz, \$64.13
- Item #3112 Bellissima Raspberry Pinot Nero, \$62.37
- Item #3126 Bellissima Strawberry Sangiovese, \$60.00
- Item #3253 Bellissima Pear Chardonnay, \$56.87
- Item #2792A Blueberry flavoring, \$4.18

If you have a suggestion for a new product, please call us at 1-800-233-1505. Special orders welcomed for unique winemaking items or supplies.

---

#### THIS MONTH'S SPECIALS

---

grapestompers' specials for the month of November 2004:

Item #	Description	Reg. Price	Special
3107	Premium Port wine kit	67.87	56.99
3158	Sherry wine kit	39.88	32.99
2205	3 Gallon glass carboy	14.08	11.99
2112	Wine bottles - Frosted 750 ml	18.06	14.99
2113	Wine bottles - Frosted 375 ml	27.50	22.99
2115	Bottles, Clear Bellissima 375 ml	27.50	22.99
2116	Bottles, Dk Grn Bellissima 375 ml	27.50	22.99
2114	Bottles, Clear fluted 375 ml	21.98	17.99
3701	BH Pale Ale beer kit	31.02	26.99
3704	BH Mexican Cerveza beer kit	31.02	26.99
3719	BH Oktoberfest beer kit	31.02	26.99
3721	BH Munich Dark Lager beer kit	31.02	26.99
3731	BH Stout beer kit	31.02	26.99
3741	BH Pilsner beer kit	31.02	26.99

2786	Bottle capper, red	11.44	9.69
2787	Bottle caps, gold, one gross	4.32	2.99
3200	Complete White Wine Starter Kit	232.29	180.00
3100	Complete Red Wine Starter Kit	241.42	190.00

See below for a description of the Complete Starter Kit.

Except for Item 2113, all wine bottles described above come packed 12 to a case. The frosted 375's come 24 per case.

The beer kits make between 50 to 60 bottles of beer.

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

The specialty wine kits described above (Port and Sherry) are 12-liter kits. They are designed to make thirty 375 ml bottles of wine, or fifteen 750 ml bottles. You will need a 3 gallon carboy to make these kits.

The VDV, WA, and OB wine kits are designed to make about thirty 750 ml bottles of great wine in as little as 28 days; CC, CCH, GC, CSP and CSG (Cru Select Gold) kits create wine in as few as 45 days. The Orchard Breezi' 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  
 CCH = Cellar Classic Harvest wine kit  
 GC = Grand Cru wine kit  
 WA = Wine-Art wine kit  
 MM = Mosti Mondiale wine kit  
 OB = Orchard Breezi' wine kit  
 VDV = Vino del Vida wine kit  
 VDVWT = Vino del Vida - World Tour Series 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 corks 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

---

#### LIST MAINTENANCE

---

To subscribe to the Stomper winemaking hints newsletter, send a blank e-mail to [newsletter@grapestompers.com](mailto:newsletter@grapestompers.com) with a subject line of: subscribe stomper  
OR go to our home page and enter your address in the box.

To quit receiving the Stomper winemaking hints newsletter, send a blank e-mail to [newsletter@grapestompers.com](mailto:newsletter@grapestompers.com) with a subject line of: unsubscribe stomper  
OR you can visit this page:  
[http://www.grapestompers.com/quit\\_stomper.asp](http://www.grapestompers.com/quit_stomper.asp)

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

---

Copyright (c) 2004 grapestompers.com. All rights reserved.

grapestompers.com  
102 Thistle Meadow  
Laurel Springs, NC 28644

Boring stuff for lawyers: Content is gathered from sources considered to be reliable, but the accuracy of this info cannot be guaranteed. Opinions expressed by guest columnists and customer letters are those of the authors and not necessarily those of grapestompers.com

---