



The Stomper

The Free Monthly Winemaking Newsletter
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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. HOT TIPS are sprinkled throughout the newsletter, and if you look carefully, you may even find a HIDDEN SPECIAL!

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Feature Article

grapestompers Shopping Truck Update

by Brant Burgiss

Greetings from the cold and snowy Blue Ridge Mountains of North Carolina. It's hard to believe winter has arrived and the holidays are already upon us. We are getting some good feedback concerning our new Shopping Truck - several folks have written to express their thanks (see Customer Comments on the next page) and suggestions for making the system work better. We've already made some updates to speed up the work flow in the warehouse, as well as fixed some issues from the user's point of view. To everyone who has made a suggestion, we thank you! Things on the horizon for grapestompers.com customers are the ability to view order history online and look up UPS and FedEx tracking numbers. What's on your wish list for the Shopping Truck? Please let us know.

Are you giving away some wine as presents this holiday season? Most winemakers we speak with say it makes a great gift. If you need a quickie Christmas label for gift-giving time, we've got one for you from the November 2004 issue of *The Stomper*. In case you missed the free Christmas-themed wine label we offered, here is another link:

http://www.grapestompers.com/labels/5164_Xmas_01.pdf

It's a PDF file made to fit Avery label #5164 (for that matter, any label stock measuring 3.33" X 4"), so as long as you have the Adobe Acrobat Reader software installed on your computer it will work just fine. Acrobat is free software - if you don't have it, download it at Adobe's web site:

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

Until next time, keep those warm winter fires burning!

Important Announcement

Order Deadlines for Christmas Delivery

To ensure delivery of winemaking supplies in time for the Christmas season, 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.

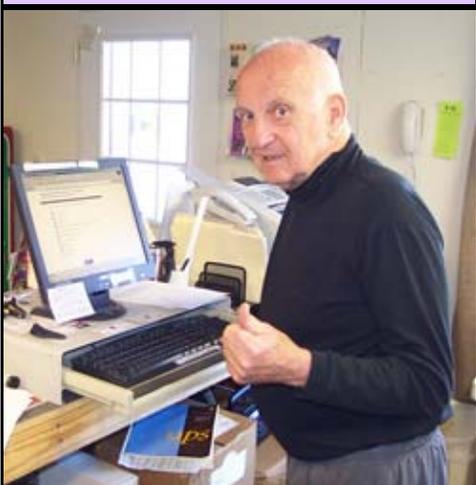
For deliveries to AL, AR, CT, DE, FL, GA, IL, IN, KY, LA, MD, MS, NJ, OH, PA, RI, TN, or WV please ensure your order is placed (received by us) by December 15th.

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

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

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

This schedule is based on deliveries made no later than 20 December, and allows one extra day to compensate for possible bad weather.



Tom says, "Merry Christmas!"

Hot Tip

Prevent Cloudy Wine; Keep It Quiet

When starting your wine in the fermenting bucket on day one, be sure to elevate it 3-4 feet off the ground before walking away.

That way, it will already be in the correct position to promote draining into your carboy for the next step, greatly decreasing the risk of disturbing the sediment at the bottom of the bucket!

New Shopping Truck Causes Blitz of Orders

by Tom Burgiss

Our long awaited Shopping Truck finally rolled off the assembly line last month and we are driving! Thanks to all the gang at goosedown.com for their great effort. We have made a couple of adjustments to tweak the system, and everything is running more smoothly now. *One word of caution* - While in the Shopping Truck mode, never hit the **"Back" button** in your browser or hit the **"Enter" key** on your keyboard! Please navigate the shopping truck via the gray buttons on the screen. If you made a boo-boo don't worry... you can clear items or make other quantity adjustments before hitting the final order button. Please keep in mind that the 10% discount on the 2nd wine concentrate kit does not show up until the **final screen**. You will be able to see it then. So hang in there and if a 74 year old guy (that's me) can do it, I know you can! If too much trouble, drink a glass of wine and give us a call 800-233-1505. 'Nuff said!

Each *Stomper* has a hidden special and last month a lot of you folks found it and ordered the Buon Vino Mini-Jet wine filter.... Well, we sold so many, we literally ran 3 warehouses out of stock! We ran out at 2 PM on the 29th of November! I had one guy who called me from Alaska and said it was just 12 noon there... but that Pacific time caught him anyway!

So this month, we have another hidden special that's something that we have enjoyed for years and simply would NOT do without it.... So check it out and **Merry Christmas!** All of our readers love to make wine... it makes good gifts and in the meantime you will pick up many new friends. What I really enjoy most are the stories you tell us... last month a guy in Louisiana told us about when his computer just floated away. Now he has phone service and we were among the first he called..... He was on high ground and ready to make wine!!! Now that's one **spirit that cannot be corked in a bottle!!**

Due to rising petroleum costs (which are used in the manufacturing process), bottle and plastic prices are on the rise. Even the Italian manufacturers have gone on a binge - we usually put our floor corks on sale every Christmas. This year, the price increased \$20.00 in one lick.... So I punted on that one because that is outrageous! So all of you folks who have one, be sure to put it in your will! Hopefully you can see that we are constantly fighting to get the lowest prices for you. When you order two or more wine concentrates, you will get 10% off of the highest kit of the two AND by ordering 3 or 4 total kits you generally will have saved enough for the shipping cost.

When you call, Pam will be there! She is wonderful with folks and if she doesn't make you laugh or if you don't make her laugh then we'll owe you a buck! Try her out...

Latest Wine Kit News

Limited Release Order Deadlines

Last month, we talked about all the new kits scheduled for release by Heron Bay, RJ Spagnols, and Cellar Craft in the first part of 2006. Most wine kits of these types are available only by pre-order. **Here is the list of limited release wines that must be ordered this month or else you will miss out:**

Heron Bay Appellation Series - This series of wine kits introduces winemakers to appellation specific varietals and varietal blends that are currently found in some of the world's finest wine regions. The kit described below comes in both 8L (Blue Label) and 16L (Platinum Label) sizes, and is available by pre-order only.

- Sierra Foothill Sangiovese Zinfandel - order by January 6, 2006
grapestompers price: 8L: \$57.99 16L: \$84.99

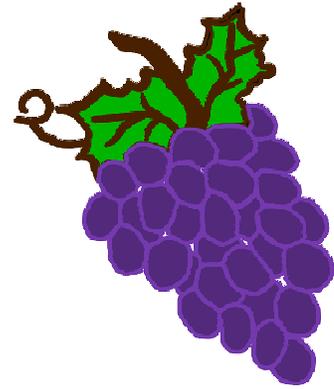
For a complete description of the 2006 Appellation Series, visit the Heron Bay Wines web site at www.heronbaywines.com

RJ Spagnols RQ (Restricted Quantities) - Pre-order only

- Spanish Monastrell Cabernet - order by December 31, 2005
grapestompers.com price: 16L: \$76.05

Cellar Craft Limited Release Collection - The kit shown below comes in an 18L format and includes a 2L crushed grape pack to enhance flavor & tannins.

- Chilean CSC (Cabernet, Syrah, Carmenere) - order by December 15, 2005
grapestompers.com price: 18L: \$121.99



Customer Feedback

Dear Tom,
WOW! I really like your new web site! It was great before...but now!! It's wonderful. I give all my wine making friends your site to view.

I really like the new format on the newsletter. Much more reader friendly. Now I can print it out and take it along to read... anywhere!! Keep up the great work!!

PS - my husband and I have been making wine like little beavers. We now have over 200 bottles in the rack that we have made. Now we just need to let it sit and age!!

Paula Drake
Jasper, GA

Dear Tom,
I love that new format for the newsletter. [The] newsletter was always good and fun to read but the new format makes it more enjoyable. Good work.

Clifford Garrett
Silver Creek, GA

Tom and Gang,
Congratulations on your new web site. As a long time customer, it is fantastic. We appreciate you making our on line shopping a lot easier.
Happy Thanksgiving.

Steve Kerchner
Chalmers Winery
Highland, IL

Very easy to use. May I say, ABOUT TIME! That should be a real draw for the customers. It was fun filling my truck. Thank you for letting me know it was up and going. I will be out to get some wine kits soon. See ya.

Bonnie Brown
Sparta, NC

New Products

Here is a list of new products we've added since last month:

HB939 HB Valpolicella, 16L \$83.62
 HB989 Cab Franc Merlot, 8L \$59.99
 HB995 Cab Franc Merlot, 16L \$87.99
 HB987 Sangiovese Zinfandel, 8L \$57.99
 HB993 Sangiovese Zinfandel 16L \$84.99
 HB988 Chard/Symphony 8L, \$56.99
 HB994 Chard/Symphony 16L, \$80.99
 CF0094 Chilean CSC 18L, \$121.99
 CF0095 Italian Pinot Nero 18L, \$121.99
 2400HS Capsule Shrinker, \$210.00
 4727 Hors d'oeuvres plate, \$1.79
 2429M White/Red PVC Capsule, \$0.14

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.

Corky's Corner

Winemaking Definition

Invert Sugar

The product of the hydrolysis of sucrose, which is glucose and fructose. Yeast convert invert sugar more rapidly than glucose, such as simple cane sugar, because they do not have to break the glucose down into sucrose and fructose themselves. Invert sugar can be made by mixing two parts sugar to one part water, adding two teaspoons lemon juice per pound of sugar. Then bring it *almost* to a boil and hold it there for 30 minutes. If not to be used immediately upon cooling, this is poured into a sealable jar, sealed and cooled in the refrigerator. Invert sugar should NOT be used to sweeten finished wine as it will encourage refermentation.

Look for other wine-related definitions by viewing our online Glossary at www.grapestompers.com/glossary.asp

Hot Tip

The Best of Both Worlds

If you and your spouse or friends have different tastes in wine (sweet vs. dry) why not split the batch and create both types of wine from a single wine kit?

When it's time to bottle, simply bottle an amount of dry wine first, then add sweetener / conditioner to taste, stir, and bottle the rest!

Have a tip to submit? Let us know your favorite winemaking tip by going to:

www.grapestompers.com/submit_ideas.asp

Monthly Specials

Specials for December 2005

Item #	Description	Reg. Price	Special
HB991	HB Monterey Pinot Blanc, 16L	\$99.98	\$64.98
HB983	HB Monterey Pinot Blanc, 8L	\$70.53	\$45.84
HB992	HB Napa Valley Gamay, 16L	\$105.07	\$69.29
HB984	HB Napa Valley Gamay, 8L	\$72.53	\$47.14
HB990	HB San Luis Obispo Syrah, 16L	\$94.53	\$61.44
HB982	HB San Luis Obispo Syrah, 8L	\$68.16	\$44.30
HB919	HB Liebfraumilch, 8L	\$48.15	\$31.30
HB915	HB Unwooded Chardonnay, 8L	\$48.15	\$31.30
HB930	HB Barolo, 16L	\$79.98	\$51.19
3131	CC Chianti (only 4 available)	\$78.82	\$59.99
3203	En Primeur German Riesling, 18L	\$143.63	\$99.99
2607	Fizz-X Mixer / Degasser	\$25.18	\$19.99
2601	Wine Thief, plastic	\$5.50	\$4.40
2909	Vacu-Vin Vacuum Wine Saver	\$9.87	\$7.89
2597A	Refractometer, 0-32 Brix with ATC	MSRP \$99.99	\$39.99
4727	Hors d'oeuvres and wine party plate	\$1.79	\$1.39
4715	Rapid Ice Wine Cooler	\$10.50	\$8.40
4715	Bottle Candle	\$4.00	\$3.20
4326	Wine Aerator, stainless steel	\$19.25	\$15.40
3100	Complete Wine Kit - Red	\$241.42	\$190.00
3200	Complete Wine Kit - White	\$232.29	\$180.00

Guest Column

Dueling Recipes - Carrot & Beet Root Wine

This month's guest column is offered by two participants of the free online winemaking forum sponsored by grapestompers.com, found at <http://groups.yahoo.com/group/wine-making/>

Here are two Carrot and Beet root wine recipes for your enjoyment.

Recipe #1 (Thanks, Myrtle!)

The original recipe was for a gallon of beet root and carrot wine so to make carrot wine use 5 pound of carrots. Everything else was as per recipe. This makes a dry wine so increase the sugar to 2 1/2 lb if you want a sweeter wine.

Ingredients:

2 1/2 lb beetroot
 2 1/2 lb carrots
 1 lb figs (you may substitute raisins, sultans, or dates. I used 1 pint grape juice from a carton of pure juice)
 2 oz dried bananas or 1lb fresh bananas (including skins)
 2 lb sugar
 1 level teaspoon citric acid (or juice of three lemons)
 1/2 pint strong tea (or half a teaspoonful grape tannin)
 Water to make up to one gallon of must
 Yeast and nutrient (I used Gervin High alcohol wine Yeast)

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Scrub the carrots and chop them up. Simmer until tender in 3 1/2 pints water. Scrub beetroot and remove any green stalks. Slice thinly and simmer in 3 1/2 pints of water. Place the chopped fruit and sugar into the initial fermentation vessel and strain onto this the hot beetroot and carrot liquors (the carrots may be eaten). Stir well to dissolve the sugar, etc. When cool (70 F), add the citric acid, strong tea, and yeast nutrient. Introduce the activated wine yeast and ferment on the pulp for ten days, stirring each day with a spoon ensuring the must is closely covered after each stirring (at this stage it smells disgusting).

HIDDEN SPECIAL

Item #2400HS - Capsule Shrinker, tabletop model for PVC Capsules, 110 V Regularly \$210.00, it's on sale through December 31, 2005 for only \$129.99

Then strain into the secondary fermenting vessel and leave to ferment under an air lock, racking as necessary.

Winemaker's note: I used frozen carrots and boiled them until soft, then liquidized them and put them back on the stove to simmer until the water was a good orange color. I racked the wine after about 4 months and then left it to ferment out and clear and then bottled.

Recipe #2 (Thanks, Andy!)

2 lb Beetroot	2 lb Carrots
1 lb Figs (or raisins)	2 oz Dried Bananas
3 lb Sugar	1 tsp Citric Acid
1/2 tsp Grape Tannin	Water to make 1 gallon
Yeast Nutrient	Yeast

Scrub the carrots and chop them up and simmer until tender in 3 1/2 pts of water. Scrub the beetroots and remove any green stalks, slice thinly and simmer in 3 1/2 pts of water. Place the chopped fruits and sugar into the primary fermentation vessel and strain into this the hot beetroot and carrot liquors (the carrots may be eaten) and stir well to dissolve the sugar. When cool add the citric acid, strong tea, yeast nutrient and yeast. Ferment on the pulp for 7 days, stirring each day ensuring the must is closely covered. Then strain it into the secondary fermentation vessel. Leave to ferment under the protection of an airlock, racking as necessary in due course.

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??

The Stomper

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Wine Drops

Wine Drops is a catch-all for various tidbits that we find interesting. It may be anything - a wine recipe, a wine joke, links to neat web sites, etc. This month, we offer some more wine jokes and a link or two.

Tom Korevec recently sent us this via email. We've seen it before, but it's still hilarious:

California vintners in the Napa Valley area, which primarily produces Pinot Blanc, Pinot Noir and Pinot Grigio wines, have developed a new hybrid grape that acts as an anti-diuretic.

It is expected to reduce the number of trips older people have to make to the bathroom during the night.

The new wine will be marketed and sold as Pinot More.

More famous quotes...

"When I read about the evils of drinking, I gave up reading."
~ Henny Youngman

"24 hours in a day, 24 beers in a case. Coincidence? I think not."
~ Stephen Wright

"To some it's a six-pack, to me it's a Support Group. Salvation in a can!"
~ Dave Howell

And finally, here are some warnings they should be putting on bottles of wine and beer:

WARNING:

The consumption of alcohol may lead you to think people are laughing WITH you.

WARNING:

The consumption of alcohol may cause you to think you can sing.

WARNING:

The consumption of alcohol may cause pregnancy.

WARNING:

The consumption of alcohol may make you think you can logically converse with members of the opposite sex without spitting.

WARNING:

The consumption of alcohol may make you think you are whispering when you are not.