



The Stomper

The Free Monthly Winemaking Newsletter
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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 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

Latest Batch of Wine a Real Winner

by Brant Burgiss

Happy St. Patrick's Day, everyone! As you can see, Crazy Tom is celebrating with a glass of green wine. What will he think of next? Read his comments on the next page.

Last month we had a contest to see who would be the first to identify the grapes that were featured in the new wine label and win a \$10.00 gift certificate. We had a lot of good guesses, but one sharp-eyed reader correctly recognized the grapes as Malbec. Congratulations to Loretta Conner of Blacksville, WV for knowing her grapes!

Just last week I finished bottling a batch of San Luis Obispo Syrah, a kit made by Heron Bay. It was one of their limited releases (Heron Bay calls this their "Appellation Series" of wine kits) from 2005. I must say, despite its youth (only 2 months aging) it is an astounding wine! In fact, I gave a bottle to my parents and my mother called to say it was out of this world. This may not seem like a big deal, but you must realize: My mother rarely calls me (she always lets me initiate our calls), and when she does, it is ONLY for a special occasion, like if her alma mater defeats mine in an ACC basketball game! Well, here's hoping my next kit will be as good as this one. Speaking of which..

I am looking forward to trying at least one Heron Bay Appellation Series wine from this year's lineup. The Napa Valley Cabernet Franc Merlot has caught my eye, so I think I will try that. Another one I am wanting to try is Cellar Craft's Cabernet Quartet.

January's article about removing labels from wine bottles continues to generate a lot of emails. It seems everyone has a favorite way to get rid of the labels so the bottles can be used again. Look elsewhere in this newsletter for additional hints regarding the easy removal of wine labels.

Important Announcement

Summer Mist Promotion Set for March 13-31, 2006

As we alluded to last month, Heron Bay is sponsoring a special promotion scheduled to take place between March 13th and the end of the month. Here's the deal....

Buy 1 Summer Mist kit plus any other Heron Bay kit of your choosing and receive a free insulated wine chiller bag!

That's right - all your favorite easy-drinking wines from the Summer Mist line, including:

- ◆ Raspberry White Zinfandel
- ◆ Tropical Fruit Pinot Grigio
- ◆ Green Apple Riesling
- ◆ Black Cherry Pinot Noir
- ◆ Cranberry Shiraz
- ◆ Strawberry White Zinfandel
- ◆ Black Currant Merlot
- ◆ Pink Grapefruit Blush
- ◆ Wild Blueberry Blush
- ◆ Peach Chardonnay

Please note: Both kits must be purchased in the same transaction. We're sorry, but two or more separate orders cannot be combined in order to satisfy the promotion criteria. Supplies of the wine chiller bags, which are valued at \$12.95, are limited. First come, first served, so place your order today! See a photo of this chiller bag on page 4.



Tom says, "Happy St. Patrick's Day!"

Hot Tip

Spinning for Cleanliness

I've found an easier way to clean the inside of a wine bottle using a standard wire-handled bottle brush.

Snip off the handle of the brush and stick the remaining wire shaft in a portable drill. Now you can spin your way to cleanliness!

grapestompers.com would like to thank Tommy Tucker for providing this tip.

A Customer Wine Cellar Contest, Anyone?

by Tom Burgiss

The topic of discussion this month is wine cellars.... and we wanted to give you a chance to get in the act so we can give away a nice wine concentrate kit for the most unique wine cellar that you may have to share with us! We will need your comments and of course some electronic photos (JPG format) so we can proudly include photos of your wine cellar in one of future issues of *The Stomper*. Certainly we will be looking for uniqueness and the cost which you incurred. Did you ACTUALLY design it? Is the concept original? What is your average storage temperature and humidity, and how do you maintain this environment at a low cost? Is it a spot suitable for long term storage for your wine, or is it just temporary storage as needed? Hopefully this will give you a hint of what we are looking for in order to win!!

Please do not enter the contest if you spent many \$\$\$\$\$\$ by purchasing a solution out of a catalog... I want your original idea which the average home winemaker **can afford**. After all, this is a great money-saving hobby, so let's be practical.... By the way - for the record - the wine concentrate we are giving as a prize is a very unique and top of the line concentrate kit! So send us your entry and make yourself a winner!!

Based on recommendations from our newest customers, we've recently made a small adjustment to our web site to hopefully make it easier for web site visitors to find the things they are looking for. For instance, if you are on our **home page** and you want a wine concentrate, click the "**Find Wine Concentrate Kits**" button. Then you simply select the varietal of the wine from the drop-down list and click the "Search Wine Kits" button... For example, if you selected MERLOT, then it will show you EVERY Merlot wine kit we stock, plus ALL the blends involving Merlot.

For the record, your credit card is **encrypted** when you place your order **and only we have to power to decrypt**... And most importantly, we do not share your personal information with ANYONE. Period.

Want to know the **shipping cost**? On any page on the left next to the bottom click on the **Policies** button. This page will go into detail about shipping. Remember, if you want to know the EXACT cost of shipping before we charge your credit card, simply request a shipping quote in the **Comments** section on the last checkout page in the

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Latest Wine Kit News

Limited Release Order Deadlines

In the last three issues, we talked about all the new kits scheduled for release by Heron Bay 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.

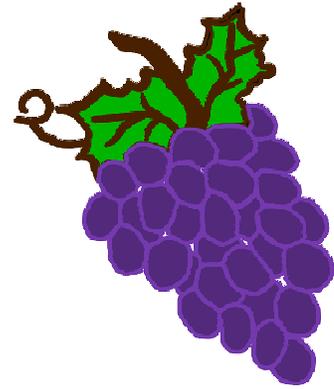
- Napa Valley Cabernet Franc Merlot - order by March 12, 2006
grapestompers price: 8L: \$59.99 (Item HB989); 16L: \$87.99 (Item HB995)

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

Cellar Craft Limited Release Collection - The kit shown below comes with a 2-liter (6 pound) crushed grape pack of California Barbera grapes.

- Italian Barbera - Item CF0097 - order by March 15, 2006
grapestompers.com price: 18L: \$121.99

There are no more RQ wines available to order this month from RJ Spagnols because the order deadlines for these have already passed.



Customer Feedback

Dear Tom,
I have been a customer in the past and am starting to make wine again. I like your service and help, that's why I only shop here!!

Jon Huber
Hidalgo, IL

Hello,
I found your web site several months ago. I really liked what I saw. I signed up for your email newsletter...I REALLY liked what I saw! I've enjoyed the last couple of issues. I have also seen some complimentary comments about Grapestompers on various posting boards.

If I buy three kits do you provide a 10% discount on the 2nd and 3rd kits?

Roger Pelletier
via the web site

Our reply:
Thanks for your compliments! Yes, you do get 10% off all grape concentrate kits after the first one in the same transaction.

Hey grapestompers gang,
I am already enjoying your monthly newsletter and have appreciated your attention to my past orders. My 2005 grape crop has produced 50 gallons of wine that I will shortly start bottling. I'm particularly proud of my white wine from the Scuppernong grape: some of our friends have touted our past bottlings as the best white wine they have ever tasted. On the other hand, a local MD says it is "too grapey" for his taste - this comment after I take pains to ferment the clarified juice at a low temperature (so that it takes several weeks to complete the fermentation) specifically to retain the grapes' taste and aroma! Oh well, I guess you can't please everyone!

Nicholas Beauchamp
Gladys, VA

New Products

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

5021 Grape cluster paperweight \$7.73
 5022 Trivet, SS, grape design \$7.25
 5023 Coasters, set of 4, \$8.99
 2201BB Carboy, plastic 6 gallons, \$17.39
 (made by Better Bottle)

Plus 2 new beverage napkins and 4 new refrigerator magnets!

See our web site for details.

Now accepting pre-orders for LE kits:

HB989 Cab Franc Merlot 8L, \$59.99
 HB995 Cab Franc Merlot 16L, \$87.99
 CF0097 Italian Barbera, 18L \$121.99

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

Maturation

The process of aging wine - either in bulk or in bottles or both - in order to achieve smoothness (acidity-wise), mellowness (in tannins and/or other phenols), and unique character and complexity.

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

Hot Tip

Save The Wine

When bottling, it's a good idea to put a pan (like a cookie sheet or something similar) underneath the bottle to catch any drips that might occur.

Not only will you keep your floor or counter clean, you can retrieve any splashed wine for "testing" and nothing goes to waste!

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 March 2006

Item #	Description	Reg. Price	Special
3116	VDV Chianti, 7L	\$54.55	\$42.99
3231	CC Chardonnay, 15L	\$84.55	\$66.99
3160	Grand Cru Bergamais, 10L	\$59.99	\$47.99
3168	OB Cranberry Chianti, 7.2L	\$51.82	\$42.19
3145	CCH Italian Sangiovese Merlot, 15L	\$95.45	\$75.99
HB974	HB Raspberry White Zinfandel, 6L	\$49.99	\$36.56
<i>Next 3 Items - Only While Supplies Last - Limited Quantities on Hand</i>			
CF8930	CF Meritage Blanc, 16L (close out)	\$80.99	\$54.19
HB920	HB Piesporter, 8L (close dated only)	\$50.89	\$31.31
HB923	HB Sauvignon Blanc, 8L (close dated)	\$50.89	\$39.99
2250	Carboy Drier	\$8.72	\$6.97
2201BB	6 Gal. Better Bottle Plastic Carboy	\$21.69	\$17.39
5112	Twist Bottle Stopper (Green / Purple)	\$1.25	\$0.99
2902	Twin Blade Cork Puller	\$4.82	\$2.99
4727	Hors d'Oeuvres Plate (holds glass)	\$1.79	\$1.39
4617A	For The Love Of Wine Bag (1 bottle)	\$4.00	\$3.20
4617W	Burgundy Bottle Bag (holds 2 bottles)	\$5.50	\$4.40
4619	Jute Wine Bottle Bag (holds 3 bottles)	\$7.00	\$5.60
3100	Complete Wine Kit - Red	\$241.42	\$199.00
3200	Complete Wine Kit - White	\$232.29	\$189.00

Guest Column

More On... Recycling Wine Bottles

Our article about cleaning and recycling wine bottles generated a lot of emails... here are some more customer inputs about this topic:

I liked your article on bottles, except that I have some things to add to it:

The Aussies use a glue that softens with heat, so just fill the bottle with hot water and then pull the labels off. Any residual glue will stick to the labels when they are cooler than the bottle and touched back to the area repeatedly. Also Elmer's Glue makes a solution that removes these various glues with a non-toxic solution. It only requires a few drops to get the glue off, and then is removed in turn by washing. This stuff is great, is not expensive, and it doesn't smell bad. It is called "Sticky Out". Robert H. Gibbs, MD.

HIDDEN SPECIAL

Free shipping on the 6-gallon Better Bottle plastic carboy. Already on sale this month, now you can save even more. Be sure to ask for the hidden special in the "Comments" box when ordering online, or you will not get the free shipping on the carboy.

Hey there, turned grape people:

I enjoyed the column on recycling and washing empties. I agree that recycling should be encouraged, for lots of reasons.

I have a couple of comments. For some reason, some of the cleaners, in particular, Straight A, which was recommended for removing labels, will leave a very stubborn residue ring around the bottle at the point to which it was bobbing in the soak. Hard to get off. And yes, the Aussie labels are on to stay, so my friends drinking the,

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Shopping Truck just before you place your order, and we'll get back to you!

Just a reminder to all our customers: all wine concentrates shipped to you are opened and inspected before placing the wine kit box into another package that meets the crush-proof specifications of both FedEx & UPS. We do this to insure that all items are present (such as yeast, sorbate, etc.), and everything is in good condition and there are no leaks. We keep our inventory in a climate controlled atmosphere warehouse in all seasons. This insures you the quality is carried out to the very end!

Pam, our girl Friday, is one of our main sources for nice friendly service... Just remember, I am the boss, but Pam does the best job! After all, she makes her own wine, too!

Thanks again, Tom.



(Continued from page 3)

uh, sun-colored rear-end brand can just toss those. I can't use them. But the toughest thing about empties is that when you acquire them a bottle at a time, you have no box for them. No box = no stacking, hard to move, hard to store and deal with. Liquor stores crush most of their boxes immediately, and the rest they hold for sales of multiple bottles. And, they're all different, so they don't fit if you happen to have a box from time to time and my wine looks funny when the bottles don't match.

The brew store near my house won't take boxed empties, even free (They used to give you oh, a \$1 a box for matching cases). No one wants them. I guess we'd rather pay so that our bottles match, have boxes, don't have cleanser residue, and are overall, a lot less work.

But perhaps with enough economic pressure coming, recycling at home will make more sense. I'm personally wearing out razor blades scraping labels and I have a good friend who saves me her empties which mostly match, from parties and catering that she does. It's a nice loop!

Angel Price, Washington DC

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Just email us a 3 or 4-paragraph article to articles@grapestompers.com. If your article is published, you'll receive a discount on your next grapestompers.com order.

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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 a photo and a great winemaking link.

Free Insulated Chiller Bottle Bag from Heron Bay

Here's a photo of the free wine chiller bag you'll get from Heron Bay when you buy one Summer Mist wine kit plus any other Heron Bay wine kit in the same order during the promotion period mentioned on the first page of this newsletter.

This insulated bag will keep your bottle of wine at the desired temperature - it's great for keeping wines chilled.

Quantities of these bags are limited, so first come, first served.



Recommended Wine Forum

If you haven't been there yet, you should pay a visit to WinePress.us. They have a very active wine board on their web site with thousands of participants. There's even an area for folks to discuss making wine from kits!