



# The Stomper

The Free Monthly Winemaking Newsletter  
Published by [grapestompers.com](http://grapestompers.com)



Issue #71 June, 2006

<http://www.grapestompers.com> 1-800-233-1505  
May Hours: 9:00 AM - 5:00 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. 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

## At Home in Wine Country

by Sam Wilder

As a Midwesterner fairly used to city life, I felt a pang of distress as I pulled into Thistle Meadow Winery and watched the service on my cell phone disappear into thin air. It was May 15<sup>th</sup>, my first day as an intern at the winery, and I was already wondering how I was going to go two months without making pointless phone call after pointless phone call, or constantly checking my phone for a random text message. Those worries, and others, quickly dissipated as I was thrown, head first, into a world with which I was only barely familiar.

Within my first two days at the winery, I had already met some of the nicest people I had ever encountered, learned humorous, and educational, stories about over 40 varieties of wine, and cooked a dinner of kabobs for 13 budding wine enthusiasts.

The first Saturday I worked, Tom Burgiss, the winery's owner (with whom I'm sure you're very familiar), myself, and a few other employees traveled to Mooresville to display a select few of our wines in an art gallery, during a street fair.

The following morning, on Sunday, I cooked for a buffet, and while it wasn't incredibly busy, it was a bit of a shock for me. I had never cooked for more than eight to ten people, let alone for a buffet.

Since then, too much has happened to recount. I've met hundreds of wine tasters, collected more knowledge on several wines within a couple weeks than I ever did working full summers at a restaurant, and cooked more food that I ever thought a single person could. Interning at Thistle Meadow Winery has been an incredible learning experience, and I look forward to soaking up much more information in the month and a half I have left.

### 2006 Results

## Medals Awarded in Winemaking Competition

A couple of months ago, we reminded you that it was time to submit your entries for WineMaker Magazine's annual International Amateur Winemaking Competition. Well, the 2006 results are in! [Winemaker Magazine](http://winemaker.com) reports that a record-breaking number of entries were received. Judging was conducted the last week of April, and the medals were recently posted on their web site.

The judges had a difficult time (So they say... Sounds like fun to us!) deciding which wines deserved medals in over 50 categories. They examined each wine using the UC-Davis 20-point wine scale, which evaluates everything from appearance, aroma, taste, aftertaste and overall impression. The wines included an astonishing array of varietals and wine styles. **Kit wines competed alongside fresh-grape entries in this blind tasting.** Judges awarded gold, silver, bronze and best of show medals to every wine considered worthy.

Of the 2417 entries, approximately 1007 medals were awarded... 558 of which were wines made from kits! Folks, that means that over 55% of medals were awarded to kit wines. One grapestompers customer, Tony Petruso of St. Louis MO, won 11 medals - 3 of which were gold medals! And Don Hawks from Mt. Sidney, VA won 3 medals. Congratulations to ALL the winners. Be sure and let us know if **YOU** won a medal too.



Jimmy says, "Happy Father's Day!"

## Hot Tip

### Asparagus Wine Pairings

The top four wines that match really well with asparagus are:

Sauvignon Blanc, Austrian dry Muscat, Superdry Australian Riesling, and Semillon blended with Sauvignon Blanc

Source: *Wine Lover's Calendar*

Submit your hot winemaking tip here:

[www.grapestompers.com/submit\\_ideas.asp](http://www.grapestompers.com/submit_ideas.asp)

## The Wine Doctor Is In... Who's Our Next Patient?

by Tom Burgiss

June is the month for Father's Day, so I thought I'd share some trivia I recently learned: Dads receive more long distance phone calls where the charges have been REVERSED than on any other day of the year. How about that?

What a way to get into the topic of sources. Ever since we opened the doors, grapestompers has been a source of information for our customers. We average 20 phone calls a day (this does not count emails) from folks seeking help with their wine. And in most cases we can help out.

I enjoy listening to each person's situation and helping them with an answer. Most conversations will start off with, "I have one question I would like to ask you..." that ultimately turns out to be a series of questions. We are happy to provide this service for our customers and feel it is our obligation to you!

I only wished, sometimes, they had called earlier so we could have put their mind at ease a little sooner. After all, wine is so forgiving and usually steps can be taken to save your wine. Just remember I will need to know some elementary facts involving the specific gravity, temperatures, times and dates and what was it you forgot to add on a certain date, or a certain taste, aroma or appearance. Please understand that we have to limit our answers to only those products we have tested so we can give you accurate advice.

Some problems are solved by just reading the instructions and following it line by line. By doing this simple task you can see a sentence not previously read and can then realize the error. This usually solves 60% of the problems. But, if you've got problems, we are here to help you on our tested products.

Any complaints you may have are covered by our policies listed on our web

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### Latest Wine Kit News

## New Kits To Be Announced at HWBTA Convention

We've been told that Cellar Craft International will unveil **FIVE** new crushed grape pack wine kits at the 2006 convention of the [Home Wine and Beer Trade Association](#), scheduled to take place June 10 - June 13 in beautiful St. Catharines, Ontario.

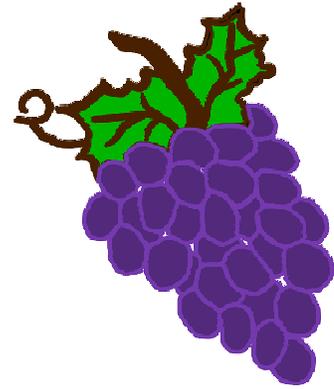
This is great news for lovers of the crushed grape pack kits, which were originally conceived and designed by this manufacturer, especially since Cellar Craft garnered several [multiple medal winners](#) at this year's International Amateur Winemaking Competition (see related story, page 1).

The word on the street is that these kits will be different in two major ways: The kits will be specially formulated to be ready to bottle in FIVE WEEKS instead of SIX WEEKS, and the retail price will be LESS than the standard 16L and 18L crushed grape kits we are accustomed to.

Brant Burgiss, editor of *The Stomper*, will be our "reporter on the spot" at the convention and let us know his opinion of these wines, which will be available for sampling.

grapestompers.com recently joined the [Home Wine & Beer Trade Association](#) an organization which promotes and supports the responsible growth and expansion of home brewing, home wine making and associated trades.

Members of the HWBTA are typically retail homebrew shops and home wine-making supply stores, as well as the distributors and manufacturers who support them. The organization has about 450 members.



## Customer Feedback

Hello Grapestompers!  
LOVE the new website! The shopping "truck" is a hoot and easy to use... Have a great weekend.

Lisa Steinberg  
Albany, OH

Hi Tom,  
Just want to say as always received my order and all is well. You all do a very good job regarding orders - no breakage.

This is my 6th wine order. Started the Merlot; will follow up with Pinot Noir soon. All of Heron Bay products are great.

This is my 10th year making wine and it is a great thing to make and drink it. I'll compare my wine with any store bought wine. All my friends and relatives say mine is the best, so thank you Tom and your crew. Great job. Your wine customer,

Pat Capozzi  
Lakeland, FL

Tom,  
I am so glad I found your web site last year. I have made two batches of your wine so far and have a batch in the carboy waiting for empty bottles. You offer great equipment to ease the process and outstanding advice as well... I grew up in a family that makes wine every year and it was so much fun helping my dad and drinking the fresh juice. Although it is a lot easier with a kit and probably makes better tasting wine, I do miss the long drawn out process and the fresh juice!

Thank you for your time and all the support you and the gang at grapestompers is so willing and eager to provide.

Tommaso Camilleri  
Bluffton, SC

## New Products

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

*The following products are whimsical stainless steel sculptures made to hold your favorite bottle of wine. 8" x 3" x 12"*

5170 Cat (sitting), \$63.50  
 5168 Couch Potato, \$65.50  
 5169 Country Western Singer, \$63.50  
 5171 Dog (sitting), \$63.50  
 5167 Golfer (female), \$65.50  
 5166 Hunter, \$63.50

[See these products online now.](#)

*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

### Hillside

A desirable distinction of wines, a "hillside" wine implies that the vines were grown on a hillside as opposed to being grown in a plain or in a valley.

Hillside wines are usually more tannic, more intensely flavored and generally more assertive than their valley-grown counterparts. Since hills are more susceptible to erosion and thus offer less nutrients, the grape vines must survive on less than desirable soil with less fertile prospects. This hardship causes the grape clusters to grow smaller berries with thicker skins, which translates to more flavor and tannin when they are made into wine.

Look for other wine-related definitions by viewing our online Glossary at [www.grapestompers.com/glossary.asp](http://www.grapestompers.com/glossary.asp)

## Hot Tip

### Vacuum Away CO2

Besides stirring your wine with a spoon or a Fizz-X, there's yet another way to remove excess CO2 from your wine.

Just hook up a small manual wine bottle vacuum pump (like a VacuVin) to a carboy cap that is seated on top of a carboy of wine and pump away!

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

[www.grapestompers.com/submit\\_ideas.asp](http://www.grapestompers.com/submit_ideas.asp)

### Monthly Specials

## Specials for June 2006

Item #	Description	Reg. Price	Special
3231	Cellar Classic Chardonnay, 15L	\$84.55	\$67.64
CF0882	Cellar Craft Yakima Valley Syrah, 16L	\$109.99	\$87.99
HB970	HB Black Cherry Pinot Noir, 6L	\$49.99	\$39.99
HB909	HB Valpolicella, 8L	\$55.99	\$44.79
<i>PLUS - 30 FREE corks with each purchase of any Heron Bay wine kit</i>			
2109	Bottles, Red Bordeaux, 750 ml / cs 12	\$15.99	\$12.79
2205	Glass carboy, 3 gallon	\$16.45	\$12.99
2721	B-Brite Cleanser / Sanitizer, 8 oz.	\$2.27	\$1.81
2660	Funnel, 8" with removable strainer	\$4.51	\$3.60
2731	Campden Tablets, 2 oz.	\$2.64	\$1.99
2254A	Bottle Drainer, holds 45 bottles	\$22.73	\$18.18
4619	3-Bottle Bag, Jute / Cotton	\$7.00	\$5.60
4617A	1-Bottle Bag, For The Love of Wine	\$4.00	\$3.20
4222A	Apron - If You Don't Like The Food...	\$17.00	\$13.59
4223A	Apron - I Often Cook With Wine...	\$17.00	\$13.59
4731	Bev. Napkins, Life Like Good Wine	\$3.35	\$2.68
3100	Complete Wine Kit - Red	\$241.42	\$199.00
3200	Complete Wine Kit - White	\$232.29	\$189.00

### Guest Column

## Tips For ML and for Clearing Stubborn Wines

The following winemaking tips were provided by Frank Raposo of Heron Bay Wines and are intended for use with appropriate Heron Bay wine kits.

### HIDDEN SPECIAL

Item #5027 Wicker Picnic Basket, on sale during June 2006 (while supplies last) for only \$59.99. Save \$40.00 when compared to the regular price. Be sure to ask for the hidden special in the "Comments" box when ordering online, or you will not get the special price.

### How to conduct an ML fermentation in HB Ultra Premium kits (for instance, the 16L kits like Chardonnay, Syrah, etc.)

1) Add the ML culture\* to the wine at the end of the alcoholic fermentation, about SG 1.000 or lower. Keep temperature above 20 C for about 8 weeks. Hopefully, you will use an ML analysis to determine if all of the malic acid has been consumed.

2) Immediately rack and sulfite to 50 ppm for white, 40 ppm for red. Fining can be carried out after the S02 adjustment. **DO NOT add Sorbate.**

3) Test for acidity and pH. If adjustment needed, do bench trial first to adjust acids as follows:

White: approximately 6.5 – 7.0 grams per liter

Red: approximately 6.0 – 6.5 grams per liter

The acid adjustment will affect the pH so it is best to do the bench trial to see how the pH reacts to the acid increase.

4) After one month of aging on the finings, again adjust the free S02 to 50 ppm for white, 40 ppm for red.

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site. However, if you have an order that did not arrive, by all means please give us a call. Our order fulfillment process calls for many checks and balances by two or more of our folks.

A real honest to goodness example is a package which left our post office last December 2005. We received it back in May 2006 because it was never delivered...WHOA NELLIE! The USPS can't be serious, can they? We saved all the paperwork and will present our saga to the local USPS. It's hard to believe our postal service could be so inefficient. 5 months!!! To that customer, we owe much for letting us know about his dilemma ... So just remember, we are here to help and to serve you.

Thanks, Tom

# Happy Father's Day!

(Continued from page 3)

It is a good idea to conduct the malolactic fermentation in an area AWAY from your normal winemaking area, in order to prevent an ML accidentally starting in kits that cannot fully support or have not been properly prepared for an ML culture.

\* We used Lalvin's 1 gram pack of BACCHUS MALOLACTIC BACTERIA CULTURE for our test trials.

[http://consumer.lallemmand.com/danstar-lalvin/Bacchus\\_howto.html](http://consumer.lallemmand.com/danstar-lalvin/Bacchus_howto.html)

## For stubborn wines, the best way to clear:

1. per 23 liters
2. add 1 x Kieselsol, stir gently to mix
3. after one hour, add 2 x Chitosan, stir gently to mix
4. After one hour, add one Kieselsol, stir gently to mix

Wine will clear rapidly.

Cheers,  
Frank Raposo

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

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

## The Stomper

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*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*

## 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 wine recipe from one of our customers.*

### Ray's Rosé

#### Frozen Grape Juice Wine

This wine recipe was furnished by Ray Harris from Mena, AR. Thanks, Ray!

#### Ingredients

6 cans (11.5 oz) 100% frozen red grape concentrate

6 cans (11.5 oz) 100% frozen white grape concentrate

1 can (11.5 oz) 100% frozen apple concentrate

7.5 lbs granulated sugar approx.

12 tsp acid blend

6 tsp pectic enzyme

6 tsp yeast nutrient

Water to make 6 gallons

Wine yeast

Potassium Sorbate for a sweet wine

Isinglass or super clarifying pack

#### Method

Bring 2 quarts of water to boil and dissolve some of the sugar in the water. Remove from heat and add frozen concentrate to the primary. Add additional water and sugar to make 6 gallons with a specific gravity of 1.080 to 1.095. Add remaining ingredients except yeast. Cover and set aside 12 hours to allow the pectic enzyme to work and any preservative to dissipate.

Add activated wine yeast and recover. When active fermentation slows down (about 5 days) and specific gravity is 1.010, transfer to secondary (carboy).

When specific gravity reaches .996 stabilize with sulfite. If the wine is to be dry, then add clarifier, wait a few days to clear then bottle. If the wine is to be sweet, then add sorbate. Then clarify, sweeten and bottle. Sweeten to 1.050 for a semi-sweet, 1.010 for a sweet or 1.020 for a really sweet wine.