



# 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

## Harvesting Fruits and Knowledge

by Brant Burgiss

Happy August, everyone! It's pretty much harvest time here in the beautiful mountains of NC. The peaches are starting to bend the limbs to the ground, the blackberries are ready for picking, and it's time to MAKE WINE while the sun shines and share your hobby with a friend.

Here's a harvesting tip: As much as possible, try and pick your fruit at the peak of ripeness. This may mean that you cannot harvest your berries, etc. all at once, and you'll need to make additional trips to the berry patch or fruit tree to collect the full bounty of your garden. Store each day's pickings in the freezer until all the fruit is gathered, then start making wine. Using this method, you'll get the best fruit flavor and the freezer can actually facilitate fermentation by helping break down the outer membranes of the fruit so you can get more juice.

We've tried to focus some attention in this issue of *The Stomper* on topics concerning harvest time - links to the best online source of wine recipes and how to make apple cider (see page 4), as well as by putting some of the most-requested "harvest time" winemaking chemicals on sale (see Specials on page 3).

As most of you already know, there's more to wine than the harvesting of grapes or your favorite fruit. You must also "harvest" the knowledge you need to make a great batch of wine. Take a look at our online library of [free winemaking articles](#) to make sure you're up to snuff and ready to tackle the battle of yeast, love, and sugar!

So get out there and start picking, washing, freezing, squishing, squeezing, stomping, and FERMENTING! Remember, happy vines make happy wine!

Be sure to read Crazy Tom's article, where he announces our 9th annual wine tasting.

### Did You Know...

## Heron Bay Formulates "EDW" Wines

Heron Bay has denoted 6 wines as "EDW" wines, which stands for "Easy Drinking Wine". These are wine kits that have been specially formulated with less tannins and lower acids, for the winemaker who desires an early drinking wine\*.

By early drinking, we are talking about the home winemaker who wants to be able to enjoy his or her wine immediately upon bottling, without having to wait for aging. We all know someone like them... these are usually the winemaking newbies who have little or no patience for understanding of aging!

The following 4-week wine kits have been designated as EDW wines by Heron Bay:

- 8L Bergamais
- 8L Chamblaise
- 8L Liebfraumilch
- 8L Vieux Chateau du Roi
- 8L Dry White (available by special order only)
- 8L White Grenache Blush

\*NOTE: "Early drinking" does NOT mean drinking wine with breakfast! If you feel you must do this, try the Pink Grapefruit Blush... the breakfast of champions!



Paul says, "Have a great harvest!"

## Hot Tip

### Popping Champagne Corks

Try not to "pop" the cork loudly or shoot it across the room when opening a bottle of champagne. Not only is this dangerous, but you will lose a considerable amount of carbon dioxide and thus the "bubbly" effect.

Source: *Wine Lover's Calendar*

Submit your hot winemaking tip here:

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

## Win a Blue Ribbon or Gold Medal and...

by Tom Burgiss

You know nothing makes me happier than to have you as a customer, so now is the time to make me PROUD of you!!

Each year about this time, each county, each district, each state has a wine competition and I WANT YOU TO ENTER NOW because I am going to do the following for you: If you enter a wine purchased from us and win a GOLD medal or BLUE Ribbon you will receive from us a flat 15% off your next order (except specials of the month). This comes at a very nice time of the year, allowing you to get an early start making wine gifts for the upcoming holiday season. Just send us a photo via US Mail or email of your certificate and we will take care of it on this end at [grapestompers.com](http://grapestompers.com).

Remember now, the larger the order, the more \$\$ saved.... The reason I encourage you to enter competitions is so you can show off your medals and ribbons to the many "wine friends" you have accumulated. As all of you know, you DO pick up a lot more friends when you start sharing a glass from time to time.

In a recent copy of *Winemaker Magazine*, you observed that Heron Bay, Cellar Craft and Spagnols brands won a bunch of medals and ribbons. Let us know if you won a medal in this year's competition and we will publish your name, the wine, and the prize won. By doing so, others will see your success and they can benefit by seeing which kits consistently make the best wine!

I heartily encourage you to make your plans now to attend our 9th ANNUAL WINE FESTIVAL here in Laurel Springs on Sunday October 1 starting around 2:45 PM. We are keeping up the tradition, first Sunday in OCTOBER always and this year the FIRST is on Sunday!! The map is on the web site.

We'll have wines to taste, entertainment, some craft demonstrations, Q&A Sessions, wines with foods and if you wish you may join us for our regular Sunday Buffet (\$8.00 adults, \$7.00 seniors, over 90 FREE) prior to the wine tasting. Don't laugh, we have

*(Continued on page 4)*

### Latest Wine Kit News

## Holiday Wine Kits Now Available for Pre-Ordering

Heron Bay has just announced pricing and release dates for their Holiday Wine Series for this year, featuring wines from Australia's Riverland Region.

**Outback Reserve Red** is a blend of Shiraz, Cabernet Sauvignon, and Petit Verdot. Rich and deep crimson in color, this unique varietal blend is loaded with ripe berry fruit. A burst of blackberry fruit flavors, typical of Shiraz, is intertwined with tobacco notes from the Cabernet Sauvignon and a spicy pepper lift from the Petit Verdot. Gentle tannins integrate well with the mouth filling spicy fruit and smooth finish. Alc. 12.7% BODY 3 SWEETNESS 0

**Outback Reserve White** is a mélange of Semillon and Muscat Gordo Blanco. Pale yellow in color, this blend of Sémillon and Muscat Gordo Blanco is a uniquely Australian blend. Lemon and grass aromas typical of the Sémillon are evident with the Muscat contributing rich, ripe fruit on the palate interlaced with subtle vanilla undertones. Alc. 12.7% BODY 3 SWEETNESS 0

These 8L / 4-week wine kits will provide you with wines of perfect balance, superb flavor and character – just in time for the holiday season! Each kit makes 23 liters – 30, 750 ml wine bottles and includes 30 complimentary self-adhesive wine labels for that commercial wine look.

**Outback Reserve Red**                      **\$66.99**                      **Item # HB995**

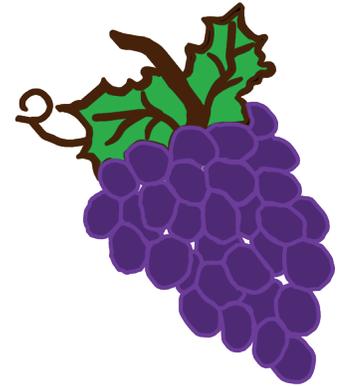
*Pre-order deadline: September 5, 2006*

*Estimated Availability: Last week of September*

**Outback Reserve White**                      **\$66.99**                      **Item # HB996**

*Pre-order deadline: September 18, 2006*

*Estimated Availability: Second week of October*



## Customer Feedback

Hi Tom and all!

Just wanted to give you the new address, phone and email for "Ferry Creek Winery". I retired the end of December and we moved from Ft. Walton Beach, FL to Oneida, TN. We're actually close enough now that a visit to your fine establishment is possible.

It's been awhile since I ordered, but it won't be long now. I'm getting my winery set up in the basement of the "new" place and will be needing some equipment and supplies. Please update my address and keep me on your mailing list.

Bob Endicott  
Oneida, TN

*And from our archives:*

Hi Tom,  
I bottled my first batch of wine on Friday - White Zinfandel. You sold me everything I needed to make the job easy. The bottle washer, rinser, B-Brite, corker, etc. really made the job easy. Of course, I couldn't wait to try some, so I opened a bottle that evening.

Even without aging the wine tasted good! I already had a bottle of Glen Ellen White Zin open, so my wife and I did a blind tasting. We both liked my wine better! Very light and crisp. Now onto my Merlot!

Thanks again for all your help.

Brian Bantz  
Fanwood, NJ

## New Products

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

CF0154 Cabernet 12L CGP, \$85.43  
 CF0155 Syrah 12L CGP, \$85.43  
 CF0156 Merlot 12L CGP, \$85.43  
 CF0157 Amarone 12L CGP, \$98.89

Be sure to reserve your Heron Bay Holiday Wine by placing your pre-order today!

HB995 Outback Reserve Red, \$66.99  
 HB996 Outback Reserve White, \$66.99

[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

### Free Run Juice

The name winemakers use for grape juice that drains naturally from the grapes without the help of any sort of mechanical press.

Usually constituting between 60-70% of the total grape juice available, free run juice generally tastes richer, is more elegant, and better balanced than juice that's been forced out of the grapes by mechanical means.

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



### Vine Trellising Systems

Like tomatoes, grapevines like to have something to grow on... but did you know that the design of the trellis (the structure that supports the grapevines) can have a profound effect on the flavor of the resulting wine? The trellis affects factors such as how many grapes the vine yields, how much sun the grapes receive, and the flow of air through the vines.

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 August 2006

Item #	Description	Reg. Price	Special
CF8941	Cellar Craft White Merlot, 16L	\$87.99	\$70.39
CF8905	Cellar Craft Chilean Cab/Sauv, 16L	\$87.99	\$70.39
CF1247	Cellar Craft Yakima Cab/Shiraz, 16L	\$109.99	\$79.99
3234	Cellar Classic Gewurztraminer, 15L	\$80.63	\$63.99
HB968	Heron Bay Ruby Port Style, 6L	\$54.66	\$43.79
HB918	Heron Bay Gewurztraminer, 8L	\$50.89	\$40.79
HB934	Heron Bay Cabernet Shiraz, 16L	\$82.50	\$65.99
3116	Vino Del Vida Chianti, 9L	\$57.28	\$49.99
3218	Vino Del Vida Chamblaise, 7L	\$47.29	\$37.49
3138	Vino Del Vida Cabernet Merlot, 7L	\$56.36	\$44.99
3304	Cru Select Red Ice Wine Style	\$83.64	\$66.99
Various	All PVC Capsules	\$0.14	\$0.10
2127	Brandywine Bordeaux Bottles, case	\$15.99	\$11.99
2126	Amber Transition Bottles, case	\$8.99	\$7.99
2202A	Carboy Handle, Permanent	\$13.64	\$9.99
2265	Blast Bottle Washer	\$9.55	\$7.99
2612	#1 BV Mini Jet Filter Pad	\$2.56	\$1.99
2613	#2 BV Mini Jet Filter Pad	\$2.56	\$1.99
2614	#3 BV Mini Jet Filter Pad	\$3.08	\$2.49
2733A	Fermax Yeast Nutrient, 1 lb.	\$5.36	\$4.99
2734	Pectic Enzyme, 15 ml.	\$2.27	\$1.89
2730	Acid Blend, 3 oz.	\$1.79	\$1.49
2707	Lalvin Yeast EC-1118	\$0.77	\$0.69
2701	Red Star Montrachet Yeast	\$0.44	\$0.39
2399	Fast Seal Tool	\$4.64	\$3.79
3100	Complete Wine Kit - Red	\$241.42	\$199.00
3200	Complete Wine Kit - White	\$232.29	\$189.00

### Guest Column

## White Sangria Recipe

My wife and I spent a year in Western Australia just a short drive from the Margaret River and Ferguson Valley wine regions. Attached is a recipe for a Sangria made with white wine as a base that we enjoyed during our "Sundowners" (evening BBQ) around the pool. I used the bulk Lambrusco in a box as the base. Enjoy! C. Arvidson

### HIDDEN SPECIAL

Item #5026 [Picnic Backpack with blanket](#), on sale during August 2006 (while supplies last) for only \$54.99. Save \$15.00 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.

See **Ingredients** and **Method** on next page...

(Continued on page 4)

*(Continued from page 2)*

several over 90 folks around here in the mountains. Lunch will be served starting at 11:30 until 2 PM. Towards the end of the tasting we will let our famous Chef, Jimmy Benge, dazzle you with some great finger food. You will experience more than you can ever imagine !!!

This summer we have enjoyed hosting some fine interns supplied by Appalachian State University with the co-operation of Dr. Grant Holder, professor at the University. THANKS, SAM; and THANKS, PHILIPP, FOR A JOB WELL DONE. The folks here at grapestompers ENJOYED HAVING YOU AROUND... For all of you out there in "Stomper Land" you have to believe me, the music "menu" is different when you have young dashing men around.

Our picture of the month shows Paul waving Old Glory. So here it is waving for cooler weather here in the Blue Ridge Mountains of North Carolina. Thanks, Tom

# Have a Happy Harvest!

*(Continued from page 3)*

- 2 Bottles (1-1/2 Liter) white wine, Lambrusco
- 1/2 cup Cointreau liquor
- 1 orange, cut into thin wedges
- 1 lemon or lime, sliced thin
- 1 apple, seeded and cut into thin wedges
- 1 pear, cut into thin wedges
- 1 peach, peeled and cut into thin wedges
- 1 or 2 nectarines, cut into thin wedges
- 1 or 2 plums, cut into thin wedges
- Sugar to taste, add as simple syrup (equal amounts sugar and water heated until sugar is dissolved)

In a large pitcher, combine the ingredients. Stir and let sit refrigerated for at least 2 hours, 4 hours is better. Add sugar to taste right before serving. Serve plain, over ice, or with club soda. Alternatively, add 500 ml Schweppes bottled lemonade just prior to serving. **Note:** When you use a semi-sweet white wine and let the fruit macerate (soak) in the wine, little or no additional sugar is required.

## 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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## 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 wine quotes and a few web site links.*

### Famous Wine Quotes

*"There is communion of much more than our bodies when bread is broken and wine is drunk."*

M.F.K. Fisher

*"Claret is the liquor for boys, Port for me, but he who aspires to be a hero must drink brandy."*

Samuel Johnson

*"I should here acknowledge the consolation I have never failed to find in the fermented juice of the grape... Wine has been to me a firm friend and a wise counselor. [It] has shown me matters in their true perspective and has, as though by the touch of a magic wand, reduced great disasters to small inconveniences. Wine has lit up for me the pages of literature and revealed in life romance lurking in the commonplace."*

Duff Cooper

### Some Neat Web Links

#### [Make Apple Cider](#)

Cider making for beginners. Have a bunch of apples ripening on your trees? Learn how to turn a bunch of apples into gallons of refreshing, organic apple cider.

#### [Jack Keller's Wine Recipes](#)

In our opinion, Jack Keller has accumulated the most comprehensive list of tried-and-true wine recipes found anywhere online. Click the link above, then scroll down the page a bit until you see the alphabetized list of wine recipes.