



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

Time to Plan for Holiday Wines

by Brant Burgiss

Happy September from the beautiful Blue Ridge Mountains of North Carolina! The whole Burgiss family eagerly awaits this time of year, because that's when the footballs start flying through the air... and that means it's time for TAILGATING with your favorite friends and a bottle of your homemade wine. Our family always gets envious looks from passersby when they walk by our tailgate party. They usually remark that they wish they had brought wine instead of some other beverage!

Whether you're ready for it or not, the holiday season will soon be upon us. If you haven't started your holiday wine for gift giving yet, you better get a move on! I can't think of a more personal (yet inexpensive) gift that one can give to relatives and close friends than a bottle of great tasting homemade wine. Even if you go crazy and get the most expensive bottles, your overall investment is no more than \$7.00 per bottle.

My favorite way to dress up the wine bottles and give them that extra flair is to use bottling wax (instead of capsules) and put a big ribbon around the neck of the bottle when presenting them as a gift. Sometimes my wife will sew a pretty bottle bag out of some nice material, and since I'm handy with a computer, I've been known to make a personalized holiday wine label for each recipient.

What do you do to make YOUR labels special? Send us an email and let us know.

Speaking of labels... Remember, whenever you purchase a wine concentrate from grapestompers, we will make 30 FREE personalized wine labels for you. Just tell us the text you want on the label, and Pam (pictured at the left) will set you up. If you want a holiday-themed design, we have labels with holly, bells, doves, Christmas trees, wreaths, candles, candy canes, and even Santa Claus! Just let us know which holiday design you want and we will take care of it.

Did You Know...

RQ 2007 Wines Announced by RJ Spagnols

Each year Cru Select offers winemakers four outstanding wines from leading vineyards throughout the world. Experienced home winemakers eagerly anticipate the Restricted Quantities announcement so they can make their plans to stock their wine cellars. Here's the lineup for 2007, with one release per month starting in January:

- Chilean **Malbec** (January release)
- New Zealand **Unoaked Chardonnay** (February)
- Italian **Montepulciano / Cab Merlot** (March)
- Australian **Bush Vine Grenache** (April)

Each kit includes 30 professionally designed crack-and-peel wine labels, as well as a chance to **win an exciting Italian Wine Tour**. See descriptions of these wines on the RJ Spagnols web site. Stay tuned to The Stomper and grapestompers.com for news concerning pricing and ordering information.



Pam says, "Come visit us in NC!"



Serving Wine With Salads

Avoid overpowering your wine while enjoying a salad by using a mild vinegar such as balsamic or rice vinegar instead of sharp vinegar. Sauvignon Blanc, Riesling & Pinot Grigio match well with most any salad.

Source: *Wine Lover's Calendar*

Submit your hot winemaking tip here:

www.grapestompers.com/submit_ideas.asp

Taste and Enjoy Our Annual Wine Festival

by Tom Burgiss

This year we celebrate our 9th Wine Festival here at Laurel Springs, and we want you to mark your calendar for Sunday, October 1 and join us for all the activities. We invite you to participate either as a home winemaker showcasing your wines or tasting wines from various North Carolina Wineries, such as Lake James Winery in Hickory, Weatherlane Winery in Davidson County, and our own Thistle Meadow Winery!

Whether you make your own wine at home or simply enjoy drinking wine, the festival will be a real treat. There will be an information tent where you can learn more about different wines. We will have audience participation and learning blended with plenty of fun! You will also have an opportunity to match foods with wine.

Blush wines, red wines, sweet wines and white wines will be featured. Plans have been made to demonstrate the making of champagne, plus a couple of other surprises.

You may join us for lunch, made by Chef Jimmy Bengé, from 11:00 until 2:00 complete with 4 meats, 4 vegetables, hot breads, dessert and drink just \$8.00 (which includes tax and tip!). The festival itself begins at 2:00. Bring your own wine glass for sampling or buy an etched souvenir glass for only \$5.00. If you decide not to keep the glass, we'll refund your money. **You simply cannot pass up this chance for a FREE tasting!**

It's easy to get here. Just [see the directions and a map](#) on our web site, or give us a call at 1-800-233-1505.

ATTENTION ALL CUSTOMERS: Place your order 10 days ahead and we'll have it ready to pick up while you are attending our festival. Be sure to mention you would like to do this in the "Comments" box when you check out online. Due to the crowd, Jimmy and his helpers will not have time to gather an order for you with a list presented the day of the festival. So knock off two birds with one stone - Attend our festival, learn some new techniques and save yourself the cost of shipping, especially heavy items like wine bottles, concentrates, and clay tiles for your wine cellar!

One advantage of reading *The Stomper* each month is to keep abreast of the newest

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Latest Wine Kit News

RJ Spagnols To Release Orange Chocolate Port

RJ Spagnols has made a port kit that is sure to make your mouth water - an **Orange Chocolate Port!** This new Limited Release port style kit is so deep in flavor, rich in body with a dark chocolate aroma and hints of orange peel, you'll be proud to share this as a gift for the upcoming holidays. Designed to finish out at 17% alcohol, you will not need to fortify it with brandy.

Available in late September by pre-order only.

Item # 3171 Orange Chocolate Port Style - Cru Select 12L - \$85.45

And don't forget the upcoming order deadlines for Heron Bay's annual Holiday Wine Series, this year featuring wines from Australia's Riverland Region.

Outback Reserve Red is a blend of Shiraz, Cabernet Sauvignon, and Petit Verdot. Alc. 12.7% BODY 3 SWEETNESS 0

Outback Reserve White is a mélange of Semillon and Muscat Gordo Blanco. Alc. 12.7% BODY 3 SWEETNESS 0

These 4-week wine kits will provide you with wines of perfect balance, superb flavor and character! Each kit makes 23 liters and includes 30 complimentary self-adhesive wine labels for that commercial wine look.

Outback Reserve Red \$66.99 Item # HB995

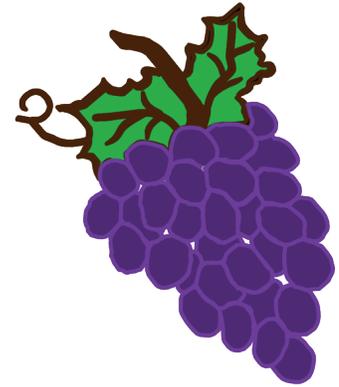
Pre-order deadline: September 5, 2006

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

Tom,
I just completed my Cellar Classic Gewurztraminer and it turned out fantastic! I left out the sweetening packet and topped off with a store-bought Gewurztraminer which was of the sweet variety. That added just enough sweetness to compliment the spiciness of the wine. The result was a semi-dry wine the likes of which we've experienced in purchased commercial wines only a couple of times.

"Make your own" surely lets you produce the wine that best suits your personal taste. I usually have said when I've completed a wine that it is "the best I've ever made." Well, this time it really is! I'm looking forward to getting another kit and making another batch.

Rodney Schmidt
Grand Haven, MI

Dear Pam,
Thank you so much. I really love the level of customer service that I can always count on from your company.

Bill Johnson
Via the web site

Hi Guys,
The kit made the transit just fine. I did find the wine labels in the kit. They turned out just fine..... thank you.

Love your web site..... we'll be ordering more in the future.

Paul Karlowitz
Monroe, LA

New Products

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

3251 Kiwi Melon Pinot Grigio, \$52.99
3171 Orange Chocolate Port, \$85.45

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

Maître de Chai

The word "chai" is a French term that refers to the place where a chateau's barrels of wine are stored for aging, usually in an underground location such as a cellar.

Therefore, a maître de chai is someone who is the "master" of the chai, or the cellar master.

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



Make Cleanup Easier

Making a country wine and want to avoid the problem of spent fruit making a mess of your fermentation bucket and the time it takes to clean it?

Use a straining bag to hold your fruit! You'll still get the full fruit flavor, and all the muck will stay in the bag. Just turn the bag inside out over a trash can, and you're ready for a quick rinse and sanitizing.

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 September 2006

Item #	Description	Reg. Price	Special
3129	Cellar Classic Cab Merlot, 15L	\$92.73	\$74.18
3131	Cellar Classic Chianti, 15L	\$83.64	\$66.91
3133	Cellar Classic Merlot, 15L	\$92.73	\$74.18
3157	Cellar Classic Montepulciano, 15L	\$92.73	\$74.18
3136	Cellar Classic Red Zinfandel, 15L	\$92.73	\$74.18
3163	Grande Vieux Chateau du Roi, 15L	\$93.64	\$74.91
3235	CC Johannisberg Riesling, 15L	\$79.99	\$63.99
3107	Cellar Classic Port, 12L	\$69.99	\$55.99
3248	Cellar Classic Riesling Auslese, 15L	\$99.91	\$79.92
3236	Cellar Classic Sauvignon Blanc, 15L	\$84.55	\$67.64
3146	Cellar Classic Tempranillo, 15L	\$95.45	\$76.36
3132	Cellar Classic Valpolicella, 15L	\$83.64	\$66.91
3147	CCH Cab / Syrah / Zinfandel, 15L	\$95.46	\$76.36
3155	Cru Select La Rioja Nueva, 16L	\$105.36	\$84.28
3186	Cru Select French L'Collage, 16L	\$99.99	\$79.94
3256	Cru Select Riesling Traminer, 16L	\$92.73	\$74.18
3283	Cru Select Viognier, 16L	\$92.73	\$74.18
3162	Grand Cru Coteau Sur Mer, 10L	\$62.28	\$49.82
3249	VDV Chardonnay/Semillon	\$49.99	\$39.99
3149	VDV Red Zinfandel	\$56.36	\$45.08
3225	VDV Sauvignon Blanc	\$45.82	\$36.65
3122	VDV Valpolicella	\$54.55	\$43.64
3123	VDV Vieux Chateau du Roi	\$56.36	\$45.08
3245	CC Ruisseau Blanc (close out special - only 1 left)	\$84.55	\$67.64
3228	VDV Bourgeron Blanc (close out special - only 1 left)	\$48.18	\$38.54
2224C	3/8" Auto Siphon	\$9.73	\$7.79
2202A	Permanent Carboy Handle	\$13.64	\$9.99
2601	Wine Thief, plastic	\$5.82	\$4.99
2711	Super Kleer	\$1.79	\$1.49
2732A	Potassium Metabisulfite, 1 lb.	\$4.21	\$3.36
2101	Wine Bottles, clear 750 ml, case of 12	\$12.27	\$9.99
4610	Bottle Candle	\$4.00	\$2.99
5175	Stem Caddy	\$4.99	\$3.99
2903	Winged Corkscrew	\$6.33	\$5.00
3100	Complete Wine Kit - Red	\$241.42	\$199.00
3200	Complete Wine Kit - White	\$232.29	\$189.00

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ways of making wine. As many of you know, we are used as experimental testers of new items. I am just busting at the seams to let you know that our latest adventure in winemaking is learning how to make fruit wines by Heron Bay in as few as 10 days!!! We have already run one batch of Wild Blueberry Blush with great success....It is hard to believe... Ten days from pitching yeast to bottling! We did it with Heron Bay's new Accelerator Pack, which works with all their Summer Mist wines. Once they are available for purchase, we will post them on our web site and put a note in *The Stomper*.

Thanks, Tom

Have a great Labor Day!

Guest Column

Raspberry Brownies Recipe

This delicious raspberry and chocolate-powered dessert, provided by Beverly and Ray Harris of Mena, Arkansas, gets its berry taste from Raspberry White Zinfandel wine. Try it... you will not be disappointed!

HIDDEN SPECIAL

All HK Steel Sculpture Bottle Holders are on sale during September 2006 (while supplies last). Save 15% off 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.

Single Recipe

1 Fudge brownie mix (only use powder portion of mix)

I use the 10.25 oz Great Value brand from Wal-Mart but you can use anything similar

1 egg yolk

1/4 cup oil

1/4 cup Raspberry White Zinfandel wine (the alcohol cooks off during baking)

Blend all ingredients together, adding wine a little at a time. Pour batter into a glass baking dish that has been sprayed with non-stick spray. Bake at 350 degrees for 20-30 minutes. **Note:** the wine has a tendency to thicken batter. You might need to add some tablespoons of water until you get the consistency you need.

Add chocolate chips and walnuts, if desired.

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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.

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

Bacchus has drowned more men than Neptune.

~Giuseppe Garibaldi

Wine makes daily living easier, less hurried, with fewer tensions and more tolerance.

~Benjamin Franklin

Consuming wine in moderation daily will help people to die young as late as possible.

~ Dr Philip Norrie

I have lived temperately.... I double the doctor's recommendation of a glass and a half of wine each day and even treble it with a friend.

~Thomas Jefferson

Wine to me is passion. It's family and friends. It's warmth of heart and generosity of spirit. Wine is art. It's culture. It's the essence of civilization and the art of living.

~ Robert Mondavi

From his autobiography
Harvests of Joy

I have enjoyed great health at a great age because everyday since I can remember I have consumed a bottle of wine except when I have not felt well. Then I have consumed two bottles.

~A Bishop of Seville

Winemaking Articles

[Wine Bottles With a New Twist](#) - Learn why more wineries are converting to screw caps instead of using corks to seal their wine bottles.

[How to Select Wine Glasses](#) - This short article does a good job explaining the basics of choosing the right glass for the wines you drink.