



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

Great Fermentations Need Nutrients

by Brant Burgiss

Happy October, everyone! Fall has finally arrived, and the trees in our beautiful corner of the NC mountains are starting to show their autumn colors. We had a terrific wine festival on October 1. The weather was gorgeous, the band played for hours, the wine and mead were terrific, and everyone had a blast. We've got a lot of photos to show you this month (see pages 3-4), courtesy of grapestompers' official photographer, Monty Combs. Thanks for the pictures, Monty!

Just as a car needs fuel to operate, so does your wine when it comes to fermentation. The fuel in this case is nutrients. One of the main reasons fermentation fails is due to a lack of nutrients in the must. Symptoms of such a failure are stuck fermentations or hydrogen sulfide problems (the dreaded rotten egg smell). Kit winemakers are usually pretty lucky in this regard, since the manufacturers take great pains to ensure enough nutrients are present to fully ferment their kits. Those who make wine from scratch, however, need to take steps to ensure their juice has the "muscle" to power their fermentations.

When we talk of "nutrients", we are mainly talking about nitrogen, although oxygen, trace vitamins and minerals also play a part. It's difficult for a home winemaker (especially one on a budget for time or money) to test for the amount of nitrogen in must. It's much easier to treat the must with nutrients during the winemaking process. Think of it as wine insurance! See these two helpful articles about nutrients and wine:

- http://www.grapestompers.com/yeast_nutrients.asp
- "Making Muscular Wine" in the Oct-Nov issue of WineMaker Magazine

Did You Know...

Cellar Craft Announces Ltd Release Wines for 2007

For centuries, classic grape varieties had exclusive regional associations. In today's world of wine, traditional regional associations are giving way to a new reality. Many classic grape varieties are finding new promise and new style in non-traditional New World vineyards. Sometimes varieties from two or more regions are blended in New World areas with very striking results.

The 2007 Limited Release Program uses the new "Wines Without Borders" reality, allowing you to experience the new styles that have developed when classic reds ignore borders and flourish in non-traditional regions. We think that you will enjoy the journey of discovery that this year's collection offers:

- Red Mountain, Washington **Cabernet** (January release)
- Stellenbosch, South Africa **Shiraz** (February release)
- Napa / Walla Walla **Merlot** (March release)
- California **Tempranillo** with Yakima **Cabernet** (April release)

Each kit includes a 12 lb. crushed grape pack, oak, and 30 professionally designed crack-and-peel wine labels. Stay tuned to *The Stomper* and grapestompers.com for news concerning pricing and ordering information.



Our customer Nancy Poe takes a dip!

Hot Tip

Bubbles Go To Your Head

If you've ever gotten the impression that drinking champagne "goes to your head" faster than when you drink still wine, there's good reason: the CO2 bubbles hasten the absorption of alcohol into the bloodstream.

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

I must start off my part of *The Stomper* this month by thanking all of my crew who went the extra mile and helped out during grapestompers' 9th Annual Wine Festival here in Laurel Springs, NC. My employees, my family, the other wineries (Weathervane Winery and Ginger Creek Vineyards), our loyal customers, and Monty and Brenda Combs, who have graciously supplied pictures of the festival for this month's issue.

The fellowship was wonderful as folks sat around the outdoor tables and chairs sipping wine and enjoying the steel band playing in the background. We had some interesting exhibits and some of our neighbors shared some of the homemade Sherry and Port. A big hit was Tom Korevec, one of our home winemakers, who served 4 different flavors of mead! He had everyone's attention.

We even had a man grinding corn into corn meal, baskets woven out of pine needles, an old time corn whiskey still, unique dips and mixes, an exhibit by the "barn lady" with her framed pictures of beautiful old barns in the area, Sue Schlaudecker with her line of Arbonne cosmetics, the lady with the quilts... so we missed you! And you missed your chance to win the grand prize of a case of wine.

Now, as we all know time really flies... so this month, we must start our wines for both holidays - Thanksgiving and Christmas. We are recommending to you the cranberry flavored fruit wines (both the Cranberry Chianti and the Cranberry Shiraz). They go very well with chicken and turkey, and both are very refreshing and will be well received by your family and guests.

Thanks, Tom

Latest Wine Kit News

Heron Bay To Release Several Aussie Wines

Heron Bay is excited to announce the launch of their new Australian wine kits. Using the finest Australian grape juice products, they have created the following wine kits that highlight Australia's winemakers' style of fruit forward wines with balanced oak flavors.

Many of these NEW Australian varietal wine kits will be available from our warehouse beginning the last week of October. Those that are not part of our "regular" stock will be available via special order.

4-week Premium kits:

Australian Cabernet Sauvignon
Australian Shiraz
Australian Chardonnay

6-week Ultra Premium kits:

Australian Cabernet Sauvignon
Australian Shiraz
Australian Chardonnay

Australian grape juice products have also been incorporated into some of Heron Bay's existing product lines. The region of origin of the following kits will be changing from California to Australia:

4-week Premium kits:

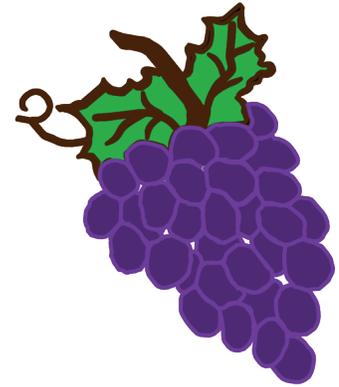
HB904 - Cabernet Shiraz
HB918 - Gewurztraminer
HB922 - Riesling

6-week Ultra Premium kits:

HB934 - Cabernet Shiraz
HB948 - Gewurztraminer
HB952 - Riesling

The product SKU's have not changed; however, the Box Identifiers will be redesigned to alert all customers to the new region of origin.

Many Heron Bay customers have requested that another popular varietal - **Cabernet Franc** - be added to their product line. Very soon, grapestompers will have available some Californian Cabernet Franc wine kits... So keep an eye on our web site!



Customer Feedback

Tom,
I recently ordered some oak chips from you. [I was] VERY impressed with the speed of your shipping department. Also, the fact that you didn't take advantage in overcharging on the shipping and handling like some companies do. No doubt I will be doing future business with you Tom. Thank you!

Mike Kimball
Via the web site

Dear grapestompers,
I just wanted you guys to know a few things. I have been purchasing kits through you guys for a few years now. I have also got my best friend involved, and we are having a blast getting together, making wine, experimenting, and sharing kits.

Last year, I purchased through you a Hungarian Oak Barrel that ages 2 kits. I also bought 2 Cru Select Platinum Shiraz kit (my favorite). I let it age in two glass carboys for several months, then I threw it in the barrel for about 5-6 days. I bottled it and saved it for my daughter's first birthday party. I had 2 and a half cases of wine ready for the party. The day after the party, I only had 5 bottles left!! Whatever wasn't drank, was taken home by family and friends. Everyone raved about it.

You have also helped me and my friend with our questions, and have been a great place to do business with. We really appreciate your attention to detail. We will be placing our fall order within a month. We can't wait. Thanks for everything!!

Thomas Santone & Nick Corvino
New Jersey

New Products

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

5179 Bottle Holder - Bird, \$45.95
5180 Bottle Holder - Wise Guy, \$65.50

And a new T-shirt that says, "Every Girl Loves A Nice Bouquet" \$15.00 4393 (large), and 4392 (medium)

Be sure to reserve your RJ Spagnols RQ (Restricted Quantities) wine by placing your pre-order today!

RQ107 Chilean Malbec, \$98.38
RQ207 Unoaked Chardonnay, \$93.38
RQ307 Montepulciano/Cab Merlot \$98.33
RQ407 Bush Vine Grenache, \$114.99

[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

Chillproofing

Also known as cold stabilization, this is when the winemaker deliberately exposes wine to very cold temperatures prior to bottling. This is done in order to precipitate any tartrate crystals that might come out of solution later.

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

Hot Tip

Stir It Up

Besides a lack of proper sanitation, another reason inexperienced kit winemakers might have trouble with their wine is a lack of proper stirring on day one.

After reconstituting the concentrated juice with water, it's very important to stir the must well to ensure complete fermentation.

If you don't stir well enough, the sugar-laden grape juice will be mired in the bottom of the bucket, and won't have a chance to come in contact with the yeast once it's sprinkled on top.

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 October 2006

Item #	Description	Reg. Price	Special
HB936	Heron Bay Merlot, 16L	\$82.50	\$74.25
HB948	Heron Bay Gewurztraminer, 16L	\$79.99	\$63.99
HB902	Heron Bay Cabernet Merlot, 8L	\$55.99	\$44.79
HB929	Heron Bay White Grenache Blush, 8L	\$50.89	\$40.71
HB924	Heron Bay Soave, 8L	\$50.89	\$40.71
HB976	Heron Bay Pink Grapefruit Blush, 6L	\$49.99	\$39.99
HB978	Heron Bay Trop Fruit Pinot Grigio, 6L	\$49.99	\$39.99
2612	Mini Jet Filter Pads #1	\$2.76	\$2.19
2613	Mini Jet Filter Pads #2	\$2.76	\$2.19
2614	Mini Jet Filter Pads #3	\$3.36	\$2.69
2786	Red Head Bottle Capper	\$12.82	\$10.29
2714	Citric Acid, 3 oz.	\$1.82	\$1.49
4326	Wine Aerator, Stainless Steel	\$19.95	\$15.99
5026	Large Picnic Pack Set with Blanket	\$69.99	\$52.50
5029	Small Picnic Back Pack - Burgundy	\$31.99	\$23.99
5030	Small Picnic Back Pack - Green	\$31.99	\$23.99
5037	Small Wicker Picnic Basket	\$68.99	\$51.74
5027	Large Wicker Picnic Basket	\$99.99	\$74.99
3100	Complete Wine Kit - Red	\$241.42	\$199.00
3200	Complete Wine Kit - White	\$232.29	\$189.00

Pictures provided by Monty Combs

Photos from grapestompers' 9th Wine Festival



Event held at Thistle Meadow Winery



Sid Proctor from Weathervane Winery



Demonstration of grinding corn



Steel band provides entertainment



Left: Ginger Creek Vineyards



Right: Tom Korevec pouring samples of his homemade mead

Happy Halloween!

Guest Column

Raspberry White Zin Chocolate Cake Recipe

Here's another delicious raspberry and chocolate-powered dessert offered by Beverly Harris of Mena, AR. The berry taste comes from Raspberry White Zinfandel wine.

HIDDEN SPECIAL

Beautiful brandywine 750 ml wine bottles (Bordeaux style bottles) - Item #2127 - are on sale during October 2006 (while supplies last). Save \$5.00 off the regular price per case of 12 bottles. Be sure to ask for the hidden special in the "Comments" box when ordering online, or you will not get the special price.

- 1 Betty Crocker milk chocolate cake mix
- 1 1/4 cup of Raspberry White Zinfandel wine
- 4 egg whites
- 1/3 cup oil
- Betty Crocker milk chocolate icing, or white powdered sugar

Heat oven to 350 degrees. Spray bundt pan with non-stick spray. Pour all ingredients into bowl, blending all ingredients at a medium speed with mixer. Pour batter into a prepared pan and bake for 30 minutes. Cool at least 10 minutes before removing cake from pan. After cake has cooled: Sprinkle white powdered sugar generously over cake or spread generously milk chocolate icing, (add 1/4 cup of raspberry white zinfandel wine, mixing well into icing, before spreading onto cake, if desired). ALL alcohol content is completely baked away in the cake mix so this recipe is safe for children to eat.

Like To Be A Guest Columnist For The Stomper Newsletter?

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 photos taken by Monty Combs during this year's wine festival.

More Festival Photos



Did you know that our warehouse manager, Jimmy Benge, is also a great cook? Here he is grilling some chicken breasts for the festival.



Tom congratulates this lucky lady, who won a case of wine during the festival.



Several vendors exhibited their wares during this year's mountaintop wine festival in Laurel Springs.