



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

My Children Are Under The Influence of Wine

by Brant Burgiss

It all started on the day when my oldest daughter, Ashley, first began singing the "ABC's" song... you know, the one sung to the tune of "Twinkle, Twinkle, Little Star" that ends with the line, "Now I know my ABC's, Next time won't you sing with me?" That's when I realized just how much my daughter had learned about (and was influenced by) my hobby of home winemaking. You see, she didn't end the alphabet song with W, X, Y, and Z. She always said, "W, X, Wine and Z"!

As Ashley grew older and became a big sister to Mary Beth, they began helping me with each wine kit I made, whether it was stirring the must, sprinkling the yeast, punching down the cap, or helping de-gas the wine. At eight years of age, Ashley is now old enough to help me with bottling day, and she can now cork my wine (using an Italian floor corker and all her weight) when I hand her a full bottle. Talk about trusting your kid!

Ashley and Mary Beth periodically observe my wife Amy and me drink wine with dinner. One day last month, I asked my three-year old daughter Mary Beth if she would like to smell the wine and tell me what it smelled like. I was enjoying a glass of bold red wine with a steak at the time, and never imagined she could express what she smelled. Boy, was I wrong.

"Cherries!" was her enthusiastic reply. Dang. That child has a nose for wine, it seems. Guess I better get to work planning her wedding wine... it's obvious that a simple plonk won't do!

Did You Know...

New Magazine Available for Small Wineries

Dan Strickland, co-owner of a winery along the New River in Ashe County, NC, has begun writing and publishing a special quarterly magazine written specifically for owners of small commercial wineries. Entitled *Small Winery Magazine*, its mission is "to provide a forum and source of information for small commercial winery owners/operators, or anyone aspiring to become such. The definition of 'small' is loose, but in this context is generally consistent with an annual production of less than 10,000 gallons (some might call that 'micro'), frequently run as a family business, and serving a niche market."

Such wineries have special problems, needs, and goals that set them apart from larger operations. *Small Winery Magazine* publishes articles on winery planning, construction, licensing, regulation, operation, quality control, labeling, marketing, etc. - all particularly directed at small operations.

If you are interested in subscribing, please refer to the subscription form on page 4.



A visit by Ridgerunners Miata Club

Hot Tip

Opening An Old Wine

Avoid damaging a fragile cork that's inside a bottle of wine that is 20 years old or more (which are prone to crumbling) by extracting it very slowly using a corkscrew with a long worm.

Source: *Wine Lover's Calendar*

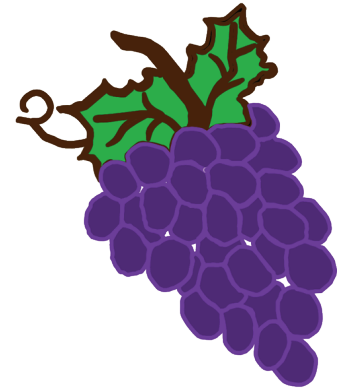
Submit your hot winemaking tip here:

www.grapestompers.com/submit_ideas.asp

Clearing Wine With Help From Mother Nature

by Tom Burgiss

Sometimes the electrical power may be off for days in your home and immediately you think of food spoilage and what has to be done until power is restored. At our mountaintop location of grapestompers.com, we simply take the food and store it in a cooler, filled with either ice or snow (which, by the way, usually was the source of the power outage). The same principle of using Mother Nature to your advantage can also be applied by home winemakers, especially when it comes to clearing a stubborn wine. Simply move the carboy with fuzzy, cloudy wine out to your porch (or garage) during cold weather and allow it to stand as we have demonstrated in our photos below:



You can see just how cool it was on our Bodega front porch (34° F) and it took 12 hours to do the trick! I was able to reap 4 more bottles of wine as a reward for my effort. So a cold temperature does give you results. Therefore, if you have trouble clearing a wine, head for cold temperature!

When you are using wine concentrate kits purchased from grapestompers.com you will find clarifying agents are already included in the box. Be sure and follow the directions EXACTLY and you will have no problems in clarifying your wine.

A word about RQ's or Limited Release or Appellation Series

Each of our suppliers sends us a list of wines they intend to release during the first few

(Continued on page 4)

Latest Wine Kit News

Heron Bay Announces Appellation Series for 2007

Every year, Heron Bay releases their Appellation wine series. This series of wine kits introduces winemakers to appellation specific varietals and blends that are currently found in some of the world's finest wine regions. The Appellation Wine Series is available in **Blue Label** (8L) and **Platinum Label** (16L) collections. Each kit makes 23 liters - enough for 30 bottles and includes peel 'n stick labels for a professional look. These kits are only available by pre-order. To avoid disappointment, reserve yours early!

Malbec - Cabernet Franc (Mendoza, Argentina)

Our blend of Malbec and Cabernet Franc produces a deep violet-red colored wine. Complex aromas of berry fruits and notes vanilla and mint. On the palate it is supple and round with raspberry and black currant flavors and fine tannins. Enjoy with rich meat dishes or barbecued pork tenderloin.

AVAILABLE LATE JANUARY, 2007

PLACE ORDER BY JANUARY 2, 2007

Price: 8L: \$55.26 16L: \$82.89
Item: #HB710 #HB730

Malvasia Bianca (Woodbridge Ranch – Lodi, California)

Pale golden in color, our Malvasia Bianca makes a wonderfully aromatic wine with fresh fruit and floral aromas. Exotic fruit flavors and a touch of spice entice the palate. This rich wine is beautifully balanced with a crisp yet opulent texture. A perfect aperitif with a fruit and cheese platter or as a partner with seafood and shell fish dishes.

AVAILABLE MID-FEBRUARY, 2007

PLACE ORDER BY JANUARY 23, 2007

Price: 8L: \$53.80 16L: \$79.98
Item: #HB715 #HB735

There's one more... be sure to see the NEXT PAGE!

(Continued on page 3)

Customer Feedback

Tom,
I just got second place in the NC State Fair competition for red viniferas out of 12 entered in the amateur class. Mine was the Cellar Craft Cabernet Sauvignon. Just thought you should know - it's a fine product.

Alan Jones

Hi Tom,
It's been a year since we found Thistle Meadow and grapestompers in that beautiful area of N.C. We were on a vacation camping our way down Skyline Drive and the Blue Ridge.

To say we were enlightened would be an understatement. More like you created a monster. Cindy and I had no idea this form of winemaking existed. Of course, a starter kit followed us home.

Our first batch, a Heron Bay 8L Merlot, exceeded our expectations. Since then, we have made some very good wines and also converted a corner of our basement into our winemaking area. That's another story and perhaps I'll send some photos.

Last July, we ordered a Cellar Craft Shiraz crushed grape kit you had on sale (our first "high dollar" attempt). I started it and used the oak in the kit. After fermentation was complete, I didn't detect any oak flavor and tannins were pretty strong, so I added some dark toasted oak cubes I had on hand. We ventured off to Maine to do our part in keeping the lobster population from getting out of hand and this wine was left in the carboy for about 6 weeks.

When I checked (tasted) it I could not believe the difference. This turned out to be an exceptional, complex wine right out of the gate. It will be interesting to see what aging will do for it. We try to put at least a case away for at least 6 months. I hope we can leave it alone for that long.

Pam is a delight to talk to when I call in. (She does talk funny to us Pennsylvanians). Take care,

Tony Vlasak
Conestoga, PA

New Products

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

CF0204 Zweigelt (Austria), \$119.47
 CF0205 Grüner Veltliner, \$119.47
 CF8945 Orange Muscat Port, \$74.65
 HB965 Australian Shiraz, 16L, \$72.71
 HB966 Australian Chardonnay, \$66.89
 HB963 Cabernet Franc, 16L, \$72.71
 HB964 Aussie Cab. Sauvignon, \$72.71
 5045 5-pc Sake set, \$12.99
 2905 Pocket corkscrew, burgundy \$0.99
 5044 Bottle rack, pewter \$28.99

And a new T-shirt showing frogs drinking wine that says, "You'll Never Miss The Water" \$15.00 #4394 (Large), #4395 (XL)

Be sure to reserve your Heron Bay Appellation Series Wines by placing your pre-order today!

HB710 Malbec-Cab Franc, 8L, \$55.26
 HB730 Malbec-Cab Franc, 16L, \$82.89
 HB715 Malvasia Bianca, 8L \$53.80
 HB735 Malvasia Bianca, 16L, \$79.98

[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

Acetobacter

A group of bacteria that uses oxygen to convert wine to vinegar (turning ethanol into acetic acid) through an aerobic fermentation.

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



Make Elderberry Cleanup Easier

Making a wine from fresh elderberries?

The sticky muck can really make a mess and is difficult to remove. The next time you make elderberry wine, try using vegetable oil to clean the muck... it actually works!

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 November 2006

Item #	Description	Reg. Price	Special
HB957	Heron Bay Viognier, 16L	\$79.99	\$63.99
HB958	Heron Bay Chardonnay Viognier, 16L	\$79.99	\$63.99
HB970	HB Black Cherry Pinot Noir, 6L	\$42.99	\$34.99
3172	Cru Select Australian Shiraz, 16L	\$99.99	\$79.99
3256	Cru Select Riesling Traminer, 16L	\$92.73	\$74.18
3304	Cru Select Red Ice Wine, 12L	\$83.64	\$66.99
3302	Cru Select White Ice Wine, 12L	\$87.28	\$69.99
3116E	GC Chanti, 10L (only 1 available)	\$63.19	\$50.55
2612	#1 Mini Jet Filter Pads	\$2.76	\$2.19
2613	#2 Mini Jet Filter Pads	\$2.76	\$2.19
2614	#3 Mini Jet Filter Pads	\$3.36	\$2.69
2598	Wine Thief with Test Jar	\$7.55	\$6.05
5264	B-Brite Cleanser, 5 lbs.	\$12.89	\$10.35
2419	Blue Bottle Wax	\$8.99	\$7.19
2408	Green Bottle Wax	\$8.99	\$7.19
2407	Red Bottle Wax	\$8.99	\$7.19
2416	White Bottle Wax	\$8.99	\$7.19
2414	Black Bottle Wax	\$8.99	\$7.19
2415	Silver Bottle Wax	\$8.99	\$7.19
2412	Burgundy Bottle Wax	\$8.99	\$7.19
2413	Gold Bottle Wax	\$8.99	\$7.19
2417	Purple Bottle Wax	\$8.99	\$7.19
2109	Wine Bottles, Red, 750 ml, case of 12	\$15.99	\$12.99
2127	Wine Bottles, Brandywine, 750 ml	\$15.99	\$12.99
3100	Complete Wine Kit - Red	\$241.42	\$199.00
3200	Complete Wine Kit - White	\$232.29	\$189.00

Tempranillo - Grenache (Stanislaus County, California)

Our Californian Tempranillo (85%) is blended with its favorite partner, Grenache (15%), producing a ruby colored wine with a ripe berry and cassis nose. Excellent integration of black cherry fruit and the buttery vanilla flavor of oak. Full-bodied and complex, it offers gentle tannins which give it finesse. This wine goes well with stews, meat dishes served with sauce or strong cheeses.

Hidden special - Red floor corks (Item #2260) are on sale during Nov. 2006 (while supplies last) for \$49.00. Save over \$9.00! Be sure to ask for the hidden special in the "Comments" box when ordering online, or you will not get the special price.

AVAILABLE MID-MARCH, 2007 PLACE ORDER BY FEBRUARY 21, 2007

Price: 8L: \$55.26 16L: \$82.89
 Item: #HB720 #HB740

(Continued from page 2)

months of the year. I will now share with you my thoughts:

- 1) I have never had a bad series (I always wish I had ordered more!)
- 2) The series NEVER come in on time from the source
(I hope to eat those words some day)
- 3) You have to have patience!

Most home winemakers understand this. However, if this is your first time, you can be assured that as soon as it arrives, Pam will give the list to Jim and Jim will get it out the door to you and notify you about the shipping amount and tracking information.

Don't forget that now is the time to order your Christmas wines. We recommend that you try Cranberry Chianti (#3168) or Cranberry Shiraz (#HB972)

Thanks, Tom

Special Offer

Subscription Card for Small Winery Magazine



SMALL WINERY MAGAZINE

A magazine for small commercial wineries

\$24.95 for 4 Issues

Remit to PayPal account: vitis@skybest.com

or Send Check to: Little Horse Publishing

PO Box 10, Lansing, NC 28643

www.smallwinery.us

Please Begin with:

Issue #1 _____

Issue #2 _____

Issue #3 _____

Name: _____

Address: _____

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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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<http://www.grapestompers.com/newsletter.asp>

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 another dessert recipe made from wine and a web site link.

Cookies From Wine?

This delicious sugar cookie recipe, provided by Beverly and Ray Harris of Mena, Arkansas, gets its unique flavor from Green Apple Riesling wine. Try it... you will not be disappointed!

- 3 cups Flour
- 2 tsp. Baking powder
- 1 1/2 tsp. Salt (optional)
- 1 1/2 cups Sugar
- 2 medium Eggs
- 1 Tbsp. Vanilla
- 1/4 cup Green Apple Riesling wine
- 2/3 cup Butter

Sift together flour, baking powder and salt. Cream sugar, butter and eggs together until light. Add vanilla, wine and sifted ingredients. Mix well. Chill dough. Reserve 1/2 cup for decorating and then roll out 1/8 inch thick. Dough may be stored in refrigerator as long as 2 weeks before use.

Optional: Drop dough with a spoon onto cookie sheet that has been sprayed with a non-stick cooking spray.

Cut cookies, decorate with colored decorating dough and bake on non-stick sprayed cookie sheet at 350 degrees for 8 to 10 minutes. If you are making several sheets of cookies, cover each sheet with plastic wrap until you decorate them so they will not dry out.

Optional: After removing cookies from oven, sprinkle with granulated sugar or color sugar sprinkles onto the top of the cookies, while cookies are still warm.

Baking cookies side by side onto cookie sheet will make thicker / softer cookies; if thinner cookies are desired, place cookies on cookie sheet three inches apart. Makes 3 dozen cookies.

The Green Apple Riesling really adds a wonderful flavor to this recipe as you taste the flavor of the wine in each bite. I hope you enjoy this recipe as much as we did.

Small Winery Magazine

[A New Magazine](#) - Learn more about this well-written magazine, written by the owner of a micro winery along the banks of the beautiful New River.