



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

Accelerate Your Wine

by Brant Burgiss

Merry Christmas from your winemaking friends in the beautiful Blue Ridge Mountains of North Carolina! All of us at grapestompers.com wish you and your family a safe, happy, and fun holiday season.

If you haven't made your Christmas wine yet, don't panic... there's actually still time to pull off your own *Miracle on 34th Street* and have wine ready for holiday enjoyment! We've been testing a new product - now available on our web site - that allows you to make and bottle certain types of Heron Bay wine in as few as **seven days**.

I know what you're thinking... I've either gone crazy or have been nipping too much at the eggnog - but it's true. This new product - called an accelerator pack - is now available for purchase on our web site. Crazy Tom has tried these accelerator packs himself and gives it his official "thumbs up." Look for Item #2712R, [Heron Bay Accelerator Pack](#), which currently sells for \$6.34.

This product was made to work ONLY with select Heron Bay Wine kits:

- All **Summer Mist products** (fruit wines like Peach Chardonnay, Raspberry White Zinfandel, Black Cherry Pinot Noir, etc.)
- Any other Heron Bay wine kit that uses a **sweet reserve pack**

Please follow the product instructions to the letter. The accelerator pack CANNOT be used with any Heron Bay wine that doesn't contain a sweet reserve pack, nor will it work with any other manufacturer's wine kits. We've tried it on other brands of sweet and fruity wines (like the Orchard Breezin' line from RJ Spagnols), but it doesn't work. Good luck accelerating your wine... and send us your "speedy" wine story!

Important Announcement

Order Deadlines for Christmas Delivery

To ensure delivery of winemaking supplies in time for the Christmas season, here's our recommendation for ordering:

For deliveries to NC, VA, or SC, please ensure your order is placed (received by us) by 5 PM EST on **December 18th**.

For deliveries to AL, AR, CT, DE, FL, GA, IL, IN, KY, LA, MD, MS, NJ, OH, PA, RI, TN, or WV please ensure your order is placed by 5 PM EST on **December 15th**.

For deliveries to IA, KS, MA, ME, MI, MN, MO, Eastern NE, NH, NY, OK, TX, VT, or WI please ensure your order is placed (received by us) by 5 PM EST on **December 14th**.

For deliveries to AZ, Eastern CO, ND, Western NE, NM, and SD please ensure your order is placed (received by us) by 5 PM EST on **December 13th**.

For deliveries to all other states on the west coast, (CA, Western CO, ID, MT, NV, OR, UT, WA, WY) please ensure your order is placed by 5 PM EST on **December 12th**.

This schedule is based on deliveries made no later than 21 December, and allows one extra day to compensate for possible bad weather.



Paul says, "I just need one glass a day!"

Hot Tip

Cooking Tip

Like sauvignon blanc, but having trouble finding dishes that pair well with it?

By simply adding fresh herbs, you can make most any dish a better match with this particular white wine.

Source: *Wine Lover's Calendar*

Submit your hot winemaking tip here:

www.grapestompers.com/submit_ideas.asp

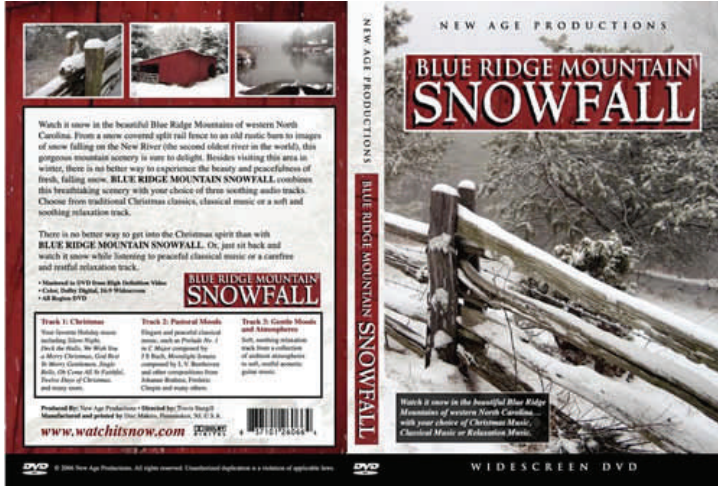
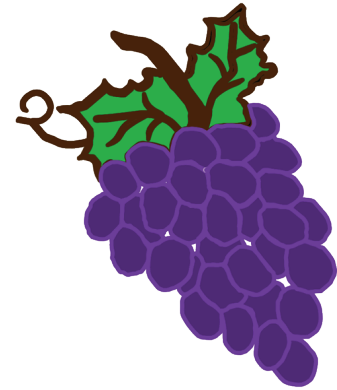
Mother Nature's Gift of Snow

by Tom Burgiss

Holiday Greetings from all of us at grapestompers.com!

We finally received our DVD entitled *Blue Ridge Mountain Snowfall*, which consists of scenes shot around our mountains of snow falling softly on a back drop of split rail fences, barns, and the New River. Scenes for you to enjoy in the quiet of your home, relaxing in a nice chair with a glass of your own wine you have so carefully fermented and bottled! Visit WatchItSnow.com or [order the DVD from grapestompers](#).

This video should be used under the following conditions: If you had a good day, you deserved it... or if you had a bad day, you need it!! Think of yourself sitting on a bench watching the snow, without a care in the world except to enjoy the pleasantness of that moment.



Customer Feedback

Dear Pam,
Grapestompers is a great company to do business with. Pam, you did an EXPRESS job in handling this problem; thank you very much.

By the way, you always make great looking labels for my wine. I really appreciate the personal attention for each order. Thanks again...

Wayne Wheatley

Dear grapestompers,
I am new at this winemaking thing but it's GREAT! I have only made one batch and it's not even ready yet and I want to purchase a white wine kit. Thanks for your web site, [it's] very nice. I would also like to join your newsletter if I could.

I didn't get free wine labels when I ordered from the other company. Now I'm stuck searching for some. I will definitely be ordering from you again in a day or so. Thanks a bunch.

Wanita Clifton
Nine Mile Falls, WA

Hi,
Just want to thank you for the fine service we got on Saturday. Kathy and I came in Saturday the 4th of November to pick up kits #30 & 31.

Paul was a great help and fun individual to discuss fermenting ideas with. He's a great asset to your company. Thanks as always,

Jim & Kathy Pirt
Asheboro, NC

I'm pleased to do business with a company that is so thoughtful toward its customers. My husband and I do a LOT of homebrewing (as you can tell, we're novices at wine), and we'll be sure to return to grapestompers for any supplies that we need to order online. Thanks again,

Laura Willis
Framingham, MA

We also hope you will enjoy the choices of three different soundtracks consisting of holiday, classical, or an ambient atmosphere of soft, restful acoustical guitar music. You've heard the expression "stop and smell the roses"... well this is our rendition of tasting the fruits of your labor! If you know someone who is wound up tight each day, then this will make the perfect gift for them!

(Continued on page 4)

Latest Wine Kit News

Cellar Craft LE Kits Now Available for Pre-Order

This year, Cellar Craft is offering four 18L crushed grape pack wine kits as their Limited Edition kits for 2007. Each red wine kit contains 16L of juice and 2L (12 lbs) of grapes.

Cabernet Sauvignon (Sunset Ridge Vineyard - Red Mountain, WA)

Powerful dark fruit qualities of grapes grown in chalky soil create a big, chewy mouthfeel, with a hint of orange peel or Grand Marnier-like aromatics and flavors.

AVAILABLE LATE JANUARY, 2007 PLACE ORDER BY DECEMBER 15, 2006

Price: \$117.99 Item: #CF0288

Shiraz (Stellenbosch Hills Vineyards - Stellenbosch, South Africa)

This wine shows heightened layers of blackberry, boysenberry, fig and plum, followed by notes of cocoa, chocolate and coffee. French and Hungarian oaks contribute vanilla and toast while harmonizing the many flavors of the wine. Shows potential after 6 mos.

AVAILABLE LATE FEBRUARY, 2007 PLACE ORDER BY JANUARY 15, 2007

Price: \$117.99 Item: #CF0285

Merlot (Napa Valley, CA ~ Walla Walla, WA)

The black cherry flavors with cherry blossom and rose petal aromas from Napa Valley are married with cherry notes, earthy spice, soya-like savor and hints of mint and cedar from Walla Walla, WA. American and French oak; grape pack made with WW Merlot.

AVAILABLE LATE MARCH, 2007 PLACE ORDER BY FEBRUARY 15, 2007

Price: \$117.99 Item: #CF0286

(Continued on page 4)

New Products

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

5024 Mountain Snowfall DVD, \$19.99
 2224E Mini Auto Siphon, \$8.19
 5056 5-Piece Coaster Set, \$16.99
 5055 Wine Bottle Rack, Chrome, \$14.99

A new T-shirt that says, "My Idea Of... A Balanced Diet" \$15.00 #4652 (Medium), #4650 (Large), #4651 (XL), #4653 (XXL)

And another new T-shirt that says, "Kiss French, Drink American" \$15.00 #4656 (Medium), #4654 (Large), #4655 (XL), #4657 (XXL)

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

Order by January 2, 2007:

HB710 Malbec-Cab Franc, 8L, \$55.26
 HB730 Malbec-Cab Franc, 16L, \$82.89

Order by January 23, 2007:

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.

Monthly Specials

Specials for December 2006

Item #	Description	Reg. Price	Special
3168	OB Cranberry Chianti, 7.2L	\$54.45	\$43.56
3275	Grand Cru Gewurztraminer, 10L	\$59.91	\$47.93
3118	VDV Pinot Noir, 7L	\$54.55	\$43.64
3147	CCH Cab / Syrah / Zinfandel, 15L	\$95.46	\$76.37
2127	Wine Bottles, Brandywine, 750 ml	\$15.99	\$12.79
2260	Portuguese Floor Corker, Red	\$58.10	\$46.48
2687	Ferrari Automatic Bottle Filler Tap	\$14.99	\$11.99
5027	Wine Picnic Basket, Large	\$99.99	\$79.99
5026	Wine Picnic Backpack w/Blanket	\$69.99	\$55.99
2909	Vacuum Wine Saver	\$9.87	\$7.90
4727	Hors d'oeuvres Plate, w/slot for glass	\$1.79	\$1.43
5119	Wine Bottle Chiller (Cooper Cooler)	\$99.00	\$79.20
4625B	1-Bottle Wine Carrier w/Window	\$5.50	\$4.40
4617Y	2-Bottle Wine Carrier (yellow w/vine)	\$5.50	\$4.40
5040	Wine Rack, Scroll Design (holds 6)	\$21.99	\$17.59
5044	Pewter Wine Rack, Grape Design	\$28.99	\$22.99
5039	Wine Bottle Caddy, Metal (holds 2)	\$9.99	\$7.99
2903	Double Lever Winged Corkscrew	\$6.33	\$4.99
Various	Steel Sculpture Bottle Holders	\$63.50	\$45.00
Various	Steel Sculpture Bottle Holders	\$65.50	\$50.00
3100	Complete Wine Kit - Red	\$241.42	\$199.00
3200	Complete Wine Kit - White	\$232.29	\$189.00

Corky's Corner

Winemaking Definition

Resinate

Impregnation or flavoring with resin in order to give wine a special character, as in the famous Greek wine Retsina.

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



Prevent Wine/Grape Stained Hands

Instead of using harsh chemicals to clean your wine dirty hands, why not prevent them from getting stained with juice in the first place? Wear nitrile gloves purchased at your local safety supply house; they're stronger than latex gloves, without the smell or a possible latex skin reaction.

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

www.grapestompers.com/submit_ideas.asp

5040



2687



5026



(Continued from page 2)

Technical stuff: Mastered to DVD from High Definition Video, color, Dolby Digital, 16:9 Widescreen. This video may be played on any all region DVD.

This month only - get one free DVD when you purchase two wine concentrate kits in the same order! Or you may purchase the DVD by itself by ordering Item # 5024 for \$19.99 and get free shipping.

Thanks, Tom

Merry Christmas!

(Continued from page 2)

Tempranillo ~ Cabernet (California - Yakima, Washington)

The California Tempranillo contributes flavors of plum, cherry, red currant, spice and black pepper along with floral, leather and red fruit aromatics typical of Spanish Tempranillo. The Yakima Cabernet adds black currant and black berry aromas and flavors. Lightly toasted Hungarian oak; grape pack made with both kinds of grapes.

AVAILABLE LATE APRIL, 2007

PLACE ORDER BY MARCH 15, 2007

Price: \$117.99

Item: #CF0287

Guest Column - provided by Don Byle from Winter Haven, FL

Dangerous Virus Going Around

There is a dangerous virus being passed around electronically, orally, and by hand. This virus is called Worm-Overload-Recreational-Killer (WORK). If you receive WORK from any of your colleagues, your boss, or anyone else via any means DO NOT TOUCH IT. This virus will wipe out your private life completely. If you should come into contact with WORK take two good friends to the nearest grocery store and purchase the antidotes known as: Work-Isolating-Neutralizer-Extract (WINE) or Bothersome-Employer-Elimination-Rebooter (BEER). Take the antidote repeatedly until WORK has been completely eliminated from your system.

Thanks for all the great supplies and expert advice.

Don Byle

Hidden special - Automatic temperature-compensating 0-32 Brix Refractometers - Item #2597A - are on sale during December 2006 (while supplies last). Save \$10.00 off the regular price of \$49.95. Be sure to ask for the hidden special in the "Comments" box when ordering online, or you will not get the special price.

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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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. This month, we offer an exchange of email between Brant and a new customer.

Is Wine Really Easy to Make?

I'm interested in producing my own wine, although I've never done it before. The kits you offer, are they complete "everything you need" kits or is there additional items needed. I'm looking to turn out a full bodied dry red, Italian style. I'm interested in bottling it as well. Can you please suggest a kit and the items I would need.

Thank you,
Joe Faro
Staten Island, NY

Hi Joe,

Thanks for contacting us with your questions about making wine at home.

Besides the wine kit (which is a box that contains the grape juice concentrate, directions, yeast, oak [if necessary], bentonite, potassium metabisulfite, potassium sorbate, and fining ingredients), you will need the equipment with which you make the wine. Some of what you need are consumables (like corks and capsules, which you need to buy each time you make a kit, or cleansing/sanitizing chemicals which need replacing when you run out), while the hardware components (like the fermentation bucket/lid, glass carboy, corker, siphon tube, vinyl tubing, airlock / bung, bottling wand, wine bottles, bottle draining tree, bottle washer/rinser, etc.) can be used time and again for years so long as they are kept clean and dry.

I've used the same carboy, bucket, etc. for eight years and they're still going strong. For the new winemaker, we offer special bundled packages of equipment that will save you money over buying everything separately.

The ultimate savings when you need everything (wine concentrate plus all the equipment) is offered with the ["complete" wine kit](#). Click the link... and look for item #3100, which is the complete package when you want a red wine.

Even though the red wines that are offered with this kit by default (Merlot, Valpolicella, and Shiraz) are all good, you can really select any red wine to go with this kit. From your description of the wine you desire, it sounds like a Barolo would serve you very well. It's a full-bodied Italian-styled red wine made from Nebbiolo grapes. It has some nice tannins, too, but that means you must be patient to let the wine age a bit (six months, at least, following bottling) before you start drinking it. Whether you decide to get the 8L kit (4-week kit) or the 16L kit (6-week kit) of Barolo, the process is the same and both kits make 30 bottles of wine.

As you make more kits, the only thing you'll have to buy each batch is a wine kit (juice, etc.), corks, and capsules. Remember to save and recycle your bottles!

To me, another big advantage of getting the complete kit is that you get a winemaking DVD as part of the deal. You can see just how easy it is to make wine by watching us make it via your TV or computer screen. And, each wine kit you purchase from us comes with free, personalized wine labels. I think you'll enjoy your new hobby!