



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

Keep Your Wine In Tip-Top Shape

by Brant Burgiss

Happy New Year greetings from your friendly winemakers, located high atop the Blue Ridge Mountains of North Carolina!

Many folks have asked us to provide ideas for "topping up" their carboys - the practice of minimizing dead air space following racking or during prolonged storage periods. Most home winemakers top up by adding some sort of liquid, but there are other methods you can use to minimize your wine's contact with oxygen in the carboy.

Adding liquids - This is the easiest method of topping up your carboy, but what liquids could you add? Possibilities include adding water, adding wine of a similar type, or more grape or fruit juice. If you decide to use this method, we recommend you top off by adding a wine of a similar type, since adding water would decrease the body, flavor, and alcohol content of your wine. By adding grape or fruit juice, you run the risk of re-starting fermentation. If you choose to add raw juice, take the necessary precautions by adding an appropriate amount of potassium sorbate and metabisulfite.

Adding a displacement agent - Instead of adding a liquid, you could add some inert non-absorbent solids to displace the wine, thereby pushing up the level of liquid in your carboy. The best and least expensive candidate for this type of topping up is glass marbles. They won't clog your racking tube and can be reused again and again, but it can take a lot of them! Be sure to sanitize properly.

Adding a gaseous blanket - Some winemakers add a blanket of inert gas, such as nitrogen or argon, to displace the oxygen that is sitting on top of their wine. The problem with this method is that you can't see what you're doing. How can you easily verify that the oxygen has been displaced?

I suppose the ultimate way to top up would be to lower the lid on your variable capacity tank to minimize the dead air space, but then not everyone can afford this luxury item. Regardless of the method you choose for topping up, we're just glad you are doing it and are lessening the chance of oxidizing the wine you've worked so hard to make.

Important Announcement

2007 WineMaker Magazine Wine Competition

Don't look now, but once again it's time to enter the 2007 WineMaker International Amateur Wine Competition! Enter your wine in North America's largest competition for hobby winemakers. The best homemade wines from across North America and around the world will compete for gold, silver and bronze medals in 50 categories awarded by a panel of experienced wine judges.

In 2006 there were 2,417 entries from 43 American states and 8 Canadian provinces. Enter your wines and compete against the continent's best home winemakers! You can gain international recognition for your winemaking skills and get valuable feedback on your wines from the competition's judging panel. Deadline to enter is March 30, 2007.

[Read the rules and regulations](#) at Winemaker Magazine | [Download the entry form](#)



Recovering from holiday shipping trauma

Hot Tip

Wine Tasting Tip

If you're attending a wine tasting, try not to wear cologne, perfume, or after shave.

Any aromatic cosmetic product you wear will interfere with the ability to smell (and therefore taste) the wine.

Source: *Wine Lover's Calendar*

Submit your hot winemaking tip here:

www.grapestompers.com/submit_ideas.asp

Innovative Products Make Winemaking Easier

by Tom Burgiss

The new year arrived with lots of rain this January, so that got me thinking about the "rain of improvements" that have been made in the past 10 years in the home wine making industry, both in supplies and the upgrading of concentrates!

Some of the items we stock sort of irritate me; in fact, it makes me mad at myself! The reason? Why didn't I think of those ideas myself? Examples would be simple things, like a [carboy drier](#). When I first started, I had all these the big wooden racks built in order to dry my carboys, and then I was able to save additional room overnight by replacing the big racks with our Item #2250. Quick way to solve a problem. *Why didn't I think of that?* Next came the washing of bottles. Way back then, I headed for the garden hose to wash out my bottles. Then along came the [bottle washer](#) (Item #2251) and presto, now I can wash 30 bottles in 90 seconds! Next came the [bottle rinser](#) (Item #2253), and in 3 minutes, I can sanitize 30 bottles and save on my potassium metabisulfite usage. Taking specific gravity readings from that big carboy was a **PAIN** because I had to get my wine out using a big wine thief to fill my tube, placing my hydrometer in the tube, taking a reading and then pouring the wine back into the carboy. But now with my [wine thief / test jar](#) (Item #2598) all that problem was solved! *Again, why didn't I think about this myself? So simple... and so inexpensive!*

Now for the BIG CHANGE IN THE CONCENTRATES (notice, I used capital letters here)... the changes are unbelievable! The different red wines with the crushed grape packs have made a tremendous difference in body, aroma, flavor, and taste.

You can now make a \$30.00 bottle of wine for less than \$5.00 a bottle... folks, I am telling you like it is! The new techniques and have cut clearing time in half (be sure and follow the directions - do not rush). The different forms of oak - powder, shavings, chips, oak beans, etc. that are now available for the home winemaker is making the big wineries sick at your low cost per bottle, and your taste compared to theirs. Don't brag to your friends or you will pick up more friends than you need!

So think about the future, the progress that is yet to come. All of us should fasten our seat belts, because we are in for a ride... Hang on!

We're here to help our loyal customers keep up to date. I hope all of you are as excited about these new concepts and improvements as we are here! HAPPY NEW YEAR AND MAY 2007 BE GRACIOUS AND KIND.

(Continued on page 4)

Latest Wine Kit News

Heron Bay Creates Winery-Grade Wine Kits

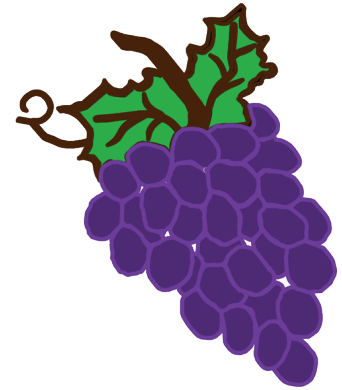
Once again, Heron Bay Wines is breaking new ground with their latest product release, a full line of "winery grade" grape concentrates created especially with the small winery in mind. Dubbed the Micro-Winery Series™, these kits come with documentation proving the source of their grape juice products. This is an ideal opportunity for wineries to acquire a TTB compliant product that will meet the needs of the ever growing small winery market. The Micro-Winery Series™ wine kits have been specially created for small wineries looking for the finest CERTIFIED varietal grape juice concentrates that are BACKED with documents that allow for varietal labeling claims. Once the product is released, it will be made available to retail customers on a limited basis.

Each Micro-Winery Series kit is made with California's finest commercial grade 68° Brix certified varietal grape juice concentrates. Each kit has been pH, TA, SO2 and nutrient balanced, includes additives/oak with each kit that conform to federal government regulations and is backed with documents that allow for varietal labeling claims.

Each varietal kit will include a document with the following information:

- Percentage of Varietal concentrate - kits will be made with a minimum 80% varietal (i.e. 80% Cabernet Sauvignon, 20% other)
- A production batch number that is cross-referenced with the varietals that are obtained from our Californian varietal concentrate supplier. Our batch numbers allow us to identify our suppliers lot numbers (this number can be used by TTB inspectors to obtain our suppliers field tag information).

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Customer Feedback

Dear grapestompers,
Thanks very much. [It's my] first order with you all and I've heard a lot of good things.

Thanks again.

Ryan Lenz
Charleston, OR

Dear Pam,
Thank you for your customer service. You all are great.

Tommaso Camilleri
Bluffton, SC

Hello,
Thanks to Tom & staff for having excellent products that even amateurs can make good wine of.

Larry Fritts
Thomasville, NC

Tom and Pam,
You guys are GREAT!!!! THE best online!

Roger Pelletier
Via the web site

Thanks Folks!
Good knowing I can always count on you!

Bruce Richards
Beaufort, SC

Hi,
I used my new auto filler today. It's great and saves time for sure.

You all are the best!

James Clarke
Blue Springs, MO

New Products

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

5175 Stem Caddy, \$4.99
 4673 Posi-Pour 1/2 oz, reg. \$5.45
 4673A Posi-Pour 1 oz, reg. \$5.45
 4602 Wine Chiller, \$7.75
 4629 Wine Glass Charms, \$6.99
 4610A Bottle Candle w/Glass Chimney \$9.59

Several [new pewter bottle stoppers](#), \$7.75

Be sure to reserve your Limited Edition Wines by placing your pre-order today!

Order by January 15, 2007:

CF0285 Stellenbosch Shiraz, 18L \$117.99

Order by January 23, 2007:

HB715 Malvasia Bianca, 8L \$53.80

HB735 Malvasia Bianca, 16L, \$79.98

Order by January 29, 2007:

RQ307 Montepulciano/Cab/Merlot, \$98.33

[See all these new 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

Botrytis

Also known as "Noble Rot", Botrytis cinerea is a beneficial kind of fungus that may appear on the skin of late-harvested grapes, causing them to shrivel and dry so the natural sugars become highly concentrated. The result - an intensely sweet juice that makes memorable dessert wines with a delicious honey-apricot flavor. Examples are Sauterne (from France) and Trockenbeerenauslese (from Germany).

Look for other wine-related definitions by viewing our online Glossary at

www.grapestompers.com/glossary.asp

Hot Tip

Clean It, But Don't Scratch It

Avoid using scouring pads (like an SOS pad), steel wool, or anything similar to clean your food-grade plastic equipment.

These types of products will scratch the plastic, which provides a good hiding place for bacteria. Use a sponge instead!

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 January 2007

Item #	Description	Reg. Price	Special
3221	Vino Del Vida Fume Blanc, 7L	\$45.87	\$36.70
3129	Cellar Classic Cab Sauvignon, 15L	\$97.27	\$77.82
3236	Cellar Classic Sauvignon Blanc, 15L	\$89.00	\$71.20
3239	Cellar Classic Verdicchio, 15L	\$81.37	\$65.10
HB904	Heron Bay Cabernet Shiraz, 8L	\$48.99	\$39.19
HB916	Heron Bay Chardonnay, 8L	\$43.99	\$35.19
HB971	Heron Bay Black Currant Merlot, 6L	\$42.99	\$34.39
CF9037	Cellar Craft Gewurztraminer Ice Wine	\$92.64	\$74.11
CF8932	Cellar Craft Riesling Ice Wine Style	\$83.64	\$66.91
CF8921	Cellar Craft Port	\$74.65	\$59.71
CF8947	Cellar Craft Porto Corinto	\$74.65	\$59.72
2732B	Potassium Metabisulfite, 5 lbs.	\$17.27	\$13.82
5264	B-Brite Cleanser, 5 lbs.	\$12.89	\$10.31
2334	Expansion Stoppers	\$0.99	\$0.79
2660	8" Funnel with Strainer	\$4.51	\$3.61
2612	#1 BV Mini Jet Filter Pads - coarse	\$2.76	\$2.21
2613	#2 BV Mini Jet Filter Pads - polishing	\$2.76	\$2.21
2614	#3 BV Mini Jet Filter Pads - sterile	\$3.36	\$2.69
Various	All T-Shirts (in stock)	\$15.00	\$11.89
4673	1/2 oz. Posi Pour	\$5.45	\$4.36
4673A	1.0 oz. Posi Pour	\$5.45	\$4.36
4617S	1-bottle Wine Bag, Jute, Burgundy	\$4.00	\$3.20
4617W	2-bottle Wine Bag, Jute, Burgundy	\$5.50	\$4.40
5045	Sake Set, 5 piece	\$12.99	\$10.39
4602	Wine Chill bottle cooler, grape design	\$7.75	\$6.20
4609	Wine Chill bottle cooler, silver w/grapes	\$7.75	\$6.20
3100	Complete Wine Kit - Red	\$241.42	\$199.00
3200	Complete Wine Kit - White	\$232.29	\$189.00



CF9037



2660

4617W



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What a life!!! This is our wish to you for 2007.... Many of you are thinking about retirement... I am retired..... And I love it!! I'm old enough to say what I want to say, without a worry - Why? Nobody pays attention to me anyway! So let's have some fun sharing your wine with your friends.... Remember, there are more old wine-o's than old doctors!

So, why not start a wine club in your neighborhood... Contact us and we'll set you up as the **FUN WINE MAKING BUNCH FROM ????????** with a special account SO YOU CAN SAVE \$\$\$ *in both shipping and cost of goods*.... Just email us for details.

Thanks, Tom

(Continued from page 2)

- Original Brix level of juice at crush
- Adjustments to concentrates at Heron Bay's facility:
 - * Total SO2 ppm (diluted to 23L)
 - * Malic Acid ppm (diluted to 23L)
 - * Tartaric Acid ppm (diluted to 23L)

Heron Bay will also disclose in the number of additives included with each kit. Micro-Winery products DO NOT contain invert sugar or flavorings. The Micro-Winery Series was created to provide small wineries with superior quality varietal concentrates that would allow them to easily conform to TTB regulations. In working with the TTB and our major concentrate supplier, Heron Bay has been able to create a fantastic and hassle free wine kit.

This product launch will be supported by full page advertisement in WineMaker Magazine and Small Winery Magazine. Heron Bay will also be exhibiting at the Wineries Unlimited show in March. Please feel free to contact us should you have more questions regarding this new and exciting product.

Guest Column

Anybody Out There?

Sorry, but no one has offered to write a guest column this month. Please submit!

Hidden special - 23L Hungarian Oak Barrels - Item #5116 - are on sale during January 2007 (while supplies last). These are the perfect size for barrel aging one wine kit. Save \$50.00 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.

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 a few neat wine links.

WineMaker Magazine

Subscribe to WineMaker Magazine, the leading magazine and reference guide for the hobby of home winemaking. If you've never seen an issue, you'll be surprised at all the winemaking articles, including hints, recipes, stories, new products, and much, much more.

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Songs of Wine

Here's a [neat web page](#) by Lisa Shea at Winelntro.com - it shows a list of songs with wine in their titles.

Better yet, how about another page that lists [song lyrics referring to wine](#)?

Creating A Wine Cellar

Here are some links for ideas on creating your own wine cellar. The first article covers the basics and is a good starting point. The other two links give more information:

- from WineDefinitions.com
- from IntoWine.com
- from WineBytes.com

What's That?

... and finally, we offer something from a guy named Karl (better known as the Itchy Squirrel) called the [Amazing Wine Bottle Trick](#), or more aptly named: Can you tell the value of a wine simply by the depth of the punt in the wine bottle?

The proof may be in the graph. Very scientific!



Item 5046
[Pewter Bottle Stopper](#) with Snowflake design