



# 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

## Measure Specific Gravity Before Adding Sugar

by Brant Burgiss

This month, we celebrate the REAL beginning of summer - warm days, wine festivals, berry picking, and Father's Day. Here's hoping your June is spectacular!

This time of year, we often receive requests for berry wine recipes and hints for making wines from berries. The strawberry harvest has already peaked in NC, but the other berries aren't far behind. There are blooms everywhere! I like blackberry and raspberry wines and hope you do too.

Hidden deal: Save nearly \$30 when you buy a Cooper rapid cooler (Item #5119) during June 2007 (while supplies last) for only \$69.95. Be sure to ask for the hidden special in the "Comments" box when ordering online, or you will not get the special deal.

Recipes for berry wines are everywhere on the Internet, and they generally call for a certain amount of sugar to be added. I would caution you to use these measurements of sugar as a suggestion of how much sugar you might need, instead of blindly adding sugar to the must just because the recipe calls for it.

The sweetness of the berries will vary from year to year, and it will also depend upon the timing of the harvest. Pick your berries too soon, and you run the risk of not adding enough sugar and making a thin, tart, and unbalanced wine that won't satisfy.

We always recommend using a hydrometer to measure the specific gravity of your "naked" must. This will give you a very good indication of the amount of sugar present (and the potential alcohol) in your must. Once you take the reading, it's easy to determine how much sugar to add to reach your desired alcohol percentage.

Above all, keep good records - write down everything you do as you make the wine, and keep the information in a notebook. When the wine comes off, record your impressions of the wine as it ages so you can refer back to your records later.

Who knows? You may have a real winner and want to duplicate that wine some day!

### Guest Column - Art Williams, Mechanicsburg PA

## Tag-Along Winemaking

"Hey! You make wine, don't you?"

There was a group of folks looking at me from across a long hallway at work and there was a finger wagging in my direction. "Cause Joel here just got a beer-making kit for Christmas but really wants to try making wine! So.. how do you..... and can you... and if you.. and.."

"Tell you what... just come on over Sunday and you can watch and help out." I told Joel.

"Can I come too?"

"and me?"

"and can I bring my husband?"

"and can I bring my wife?"

"and our little boy?"

This how I ended up with 9 people in my basement a few Sundays ago all ready to help in the wine-making process. Although Kathy and I had people come watch and help with our

*(Continued on page 4)*



Happiness is a dog biscuit from FedEx

## Hot Tip

### Save Your Marriage!

Having problems with your mate because one likes dry wine, and the other likes sweet wine? Ever fight over who gets to make the next kit? Here's a solution:

Finish your kit to full dryness. Bottle half of the carboy with dry wine, then add sweetener and bottle the rest!

Submit your hot winemaking tip here:

[www.grapestompers.com/submit\\_ideas.asp](http://www.grapestompers.com/submit_ideas.asp)

## Kitchen Concoctions Can Save A Cook

by Pam Wyatt

[Editor's note: Tom is taking a break from writing this month, so we are including a piece by Pam, the friendly voice you hear on the phone]

I've had many "labels" working here at grapestompers.com such as "Elvira", "Chocolic", "eBay Queen" and "Label Lady" but never has "Great Cook" been one of them! I say this with the conviction of a Mom who is raising two teen-age boys who never seem to get full, that "I HATE to cook!" I'm probably the only woman in Grayson County, VA who doesn't own a dishwasher and this makes the cooking thing even worse. And the fact that I am always at a Little League Baseball game, soccer game, Boy Scouts meeting, or some other "kid-related" outing leaves little time for cooking. So when we received some samples of cheesecake and dip mixes from Monk's Meadow & Amelia's, I thought, "Oh, no! Something ELSE to COOK!"

So being the **loyal** and **team playing** employee that I am, I offered to take one home and make it for the guys here, just to see if it was any good. I tried the [Heavenly Chocolate Cheesecake mix](#) (Item # 5092). This is something versatile that includes the recipe for a cheesecake and a cheese ball to use with graham crackers. All you have to do is mix with an 8 oz. package of cream cheese and a tub of Cool Whip, pour it in a crust and it's done. You can then move on to more important things, like eBay!

First I tried it out on my boys and husband. They loved it! It was very rich and creamy and very "chocolaty" (which pleases me more than you know). So I brought it to work and it was a hit here as well.

This was so EASY that I tried the [Strawberry Swirl Cheesecake](#) (Item # 5096). The family loved this one, too and I brought it to work. It lasted until 2:30 pm, if that tells you anything!! I did give samples to some wine tasters and they had it with our famous Twin Oaks Red wine (Strawberry White Zinfandel, stock code #HB975) and they were blown away! They even bought a couple of different flavors.

Check out all the new flavors of mixes that we have added to the grapestompers.com web site (stock codes 5091-5099) as well as the dip mixes that you can mix with your favorite wines (stock codes 5191-5194). I can't wait to try some of the other flavors and I HATE TO COOK, remember?

It's so good, quick and easy you may get a new nickname like mine "Super-Fantastic Cheesecake Wizard Mom", compliments of my loving children!

### Latest Wine Kit News

## Heron Bay Announces Holiday Wine Series

The 2007 Holiday Wine Series from Heron Bay features wines from Maipo Valley, Chile and Mendoza, Argentina - two of South America's most famous wine regions. These 8 liter/4-week wine kits will provide you with wines of perfect balance, superb flavor and character - just in time or the holiday season!

Each kit makes 23 liters - 30, 750 ml wine bottles and includes 30 complimentary self adhesive wine labels for that commercial wine look. Alcohol for both wines is 12.4%.

### ANDES RESERVE CARMENÈRE

Known as "the lost grape of Bordeaux", Chile has claimed Carmenère as their own and is among the world's top producers of this deep colored, dry red wine. Aromas of sweet raisiny fruitcake, red berry, cassis, licorice and chocolate-cherry give way to soft tannins, and big, bright berry flavors. A delightful early drinking red wine, perfect throughout the Holiday season with rack of lamb, salmon, hearty midnight beef stews, venison and beef tenderloin.

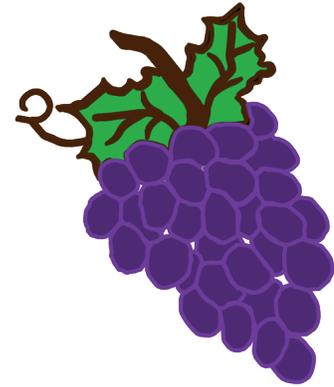
Price: \$67.99 Available: late September 2007

### ANDES RESERVE DOS BLANCOS

Lightly golden in color, the Andes Reserve Dos Blancos is a blend of Muscat Blanco and Chardonnay. Alive with the vigor of fruit, the Muscat dominates the nose with an enticing floral fragrance and is layered with floral, lychee and tangy citrus flavors. This beautifully balanced off-dry wine is nicely structured with an opulent texture. It complements a holiday turkey or as part of a seafood feast.

Price: \$67.99 Available: Mid-October 2007

**QUANTITIES ARE LIMITED, SO RESERVE YOURS TODAY!**



## Customer Feedback

Hi,  
I bottled my first batch of wine this weekend, and what an easy experience that was. The equipment that came with the kit I purchased was so beneficial. No other company provides kits with the equipment yours came with, they are always add-ons for additional expense. I look forward to speaking with you soon to order my next kit.

I would also like to thank you and your team for all your support during my first experience. Pam has especially been very helpful with all the questions I have had.

Michael Pavlas  
Alvin, TX

Tom,  
Thanks for your recent advice regarding my current batch of wine. Once again, you have come through with a timely response to my inquiry.

Your satisfied customer,

Don Graham  
McCormick SC

Hi,  
I'm quite impressed with your company's interest and customer follow-up you have shown. I am new to home wine making and will be doing much more of it in the future.

With what you have shown me in your customer interest I will most definitely be in contact with you for my future needs.

Thanks,

Rick Thompson  
Huffman TX

## New Products

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

5066 Cutting board, Vin Rouge \$11.99  
 2830 Bookmark - grape design \$2.25  
 5063 Bottle Stopper, fish design \$7.75  
 5064 Bottle Stopper, wine & food \$7.75  
 5065 Candles grape design 3-pk \$10.99  
 4345 Napkins "I Often Cook.." \$2.50  
 4346 Napkins "Wine Gets Better.." \$2.50  
 5194 Wine Bread Mix, \$4.99  
 Chardonnay Cheddar Cheese  
 5195 Wine Cake Mix, \$5.29  
 Cabernet Sauvignon Fudge

### New Dip Mixes

5191 Chardonnay Lemon Cream \$4.49  
 5193 Pinot Noir Truffle Cream \$4.49  
 5192 Zinfandel Raspberry Cream \$4.49

### New Cheesecake Mixes

5094 Chocolate Amaretto \$4.69  
 5093 Crème Brulee \$4.69  
 5099 English Toffee \$4.69  
 5092 Heavenly Chocolate \$4.69  
 5095 Key Lime \$4.69  
 5097 Peaches & Cream \$4.69  
 5091 Red Raspberry \$4.69  
 5096 Strawberry Swirl \$4.69  
 5098 White Chocolate Raspberry \$4.69

Var. T-shirt "Pick Me, Squeeze Me..." \$19.99  
*Decorated with dazzling "rhinestones"*

[See all these new products online now.](#)

## Corky's Corner

### Winemaking Definition

#### Grip

Term used to describe a red wine that has sufficient tannin to grip the palate when tasting or swallowing, i.e. as in when your tongue "grips" the roof of your mouth.

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

[www.grapestompers.com/glossary.asp](http://www.grapestompers.com/glossary.asp)



### Protecting Wines While Traveling

Taking a long summer trip and want to take along some bottles of your favorite wine?

You can safely transport wine in the hot trunk of a car by using an insulated picnic cooler. Don't add ice - just the bottles of wine. The cooler should keep the temperature of the wine fairly consistent, and you can easily chill a bottle of wine for consumption once you reach your destination.

Have a tip to submit? Just go to:

[www.grapestompers.com/submit\\_ideas.asp](http://www.grapestompers.com/submit_ideas.asp)

## Monthly Specials

### Specials for June 2007

Item #	Description	Reg. Price	Special
3304	Cru Select Red Ice Wine, 12L	\$87.27	\$69.99
3302	Cru Select White Ice Wine, 12L	\$87.28	\$69.99
3136	Cellar Classic Red Zinfandel, 15L <i>Low price due to expiration in May 07</i>	\$97.27	\$49.99
3239	Cellar Classic Verdicchio, 15L	\$81.37	\$64.99
3122	Vino Del Vida Valpolicella, 9L	\$60.91	\$48.99
3257	OB Watermelon White Merlot, 7.2L	\$52.27	\$41.99
HB930	Heron Bay Barolo, 16L	\$69.99	\$55.99
HB948	Heron Bay Gewurztraminer, 16L	\$66.89	\$53.49
HB977	HB Green Apple Riesling, 6L	\$42.99	\$33.99
HB925	Heron Bay Pinot Grigio, 8L	\$43.99	\$34.99
HB932	Heron Bay Cabernet Merlot, 16L	\$69.99	\$55.99
CF0007	Cellar Craft Argentinean Malbec CGP	\$111.98	\$89.99
CF8945	Cellar Craft Orange Muscat Port, 12L	\$74.65	\$59.99
2224E	Mini AutoSiphon 3/8" - fits gallon jug	\$8.19	\$6.49
2253	Vinator Bottle Rinser	\$14.99	\$11.99
2716	Acid Test Kit	\$8.19	\$6.49
2612	Mini-Jet Filter, # 1 (coarse)	\$2.76	\$2.19
2613	Mini-Jet Filter, # 2 (polishing)	\$2.76	\$2.19
2614	Mini-Jet Filter, # 3 (sterile)	\$3.36	\$2.69
4727	Hors d'oeuvres plate - holds wine glass	\$1.79	\$1.39
5058	Coaster Set - Tennis shoes	\$9.99	\$7.99
5051	Coaster Set - Sandals	\$9.99	\$7.99
4348	Cocktail napkins - "Got Wine?"	\$2.50	\$1.99
4345	Napkins - "I Often Cook With Wine..."	\$2.50	\$1.99
4346	Napkins - "Wine Gets Better With Age..."	\$2.50	\$1.99
5027	Picnic Basket for Two	\$99.99	\$69.99
3100	Complete Wine Kit - Red	\$241.42	\$199.00
3200	Complete Wine Kit - White	\$232.29	\$189.00



#4345

#2224E

#5027



*(Continued from page 1)*

wine making before, this was the first time we had a crowd. And the other times, people were just indulging us in our hobby in order to get a free taste or two. These people were taking notes!

Kathy and I started making wine in the summer of 2005 after a wine tasting/hiking trip down to North Carolina when we fell off the Cumberland Parkway and rolled into Grapestompers. (We live up in the 'burgs of Pennsylvania in Mechanicsburg, near Harrisburg and Gettysburg, etc...) In the last 18 months we have turned out at least a dozen bottlings of wine, and I have been slowly converting a small office-sized room in the basement into 'Cedar Run Winery'. So far it's tricked out with a terra cotta tile floor, stucco walls, wood panel ceiling with soft lights (and recessed speakers to pump in soothing music to coax flavor into the wine).

So we started that Sunday afternoon by crowding everyone into the 'winery' with a row of softly bubbling carboys behind them and a tasting cart in front of them. I put on a shop apron and facilitated a tasting of 8 or 9 different wines... mostly our homemade stuff. Now I can't do the wine tasting banter as well as Tom, so I made up for it by pouring a lot more into each glass than Tom does. (I noticed later that the 'pour-out' carafe had nothing but rinse water in it, so no one seemed to mind the extra portions.)

We had four couples and four vintages at various stages of development, so each couple got a chance to wash up and perform a winemaking task. (We also had a very curious 5 year old in the doorway sucking down our cellar's supply of 'Welch's White' as we worked.) I walked the adults through the process front-to-back. First Winter and Becky started their first-ever kit: a White Zin, in one of our buckets. Then we had Joel and Claire rack a Cab/Shiraz blend from the primary fermenter over to a carboy for secondary fermentation. Finally we had two carboys, a Gewürztraminer and a Sangiovese, ready to go through the stabilization/clarification process. Dave and Jean took care of the white, and Kathy and I racked and stirred the red later.

With the work done, and everything cleaned up I asked everyone to grab a bottle of the opened 'tasting wine' and head upstairs for dinner. We all enjoyed pierogies (not sure if you have those in NC, but you should try them) with various pairings of wine.

The Result: All three households who visited us are in different stages of beginning the hobby of wine making. Winter and Becky are using the equipment in our basement, (which means we'll get to see them more often) and they just received their second kit, a table red, from Grapestompers yesterday to go with the White Zin. Joel & Claire and Dave & Jean are in the process of setting up shop in their own homes. They're both starting with whites, but made sure to choose different varieties of wine for their first tries, so we can all get together soon and taste each other's wares.

So Tom, even though we're an 8 hour drive away, don't be surprised if you see a large truck with Pennsylvania plates backed up to the loading dock some day to collect a BIG group order!

Thanks for getting us all started in the hobby!,  
Dave & Jean, Joel & Claire, Winter & Becky (& Bobbie);  
and Art & Kathy Williams in Pennsylvania.

#### **Like To Be A Guest Columnist For The Stomper Newsletter?**

Just email us a 3 or 4-paragraph article to [articles@grapestompers.com](mailto: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. This month, we offer an announcement, a product photo, and a great web link.*

#### **Crazy Tom's Yard Sale**

Crazy Tom and Pam are hosting a yard sale at grapestompers on June 23. It will start at 8 AM. Everyone is invited to set up a booth or table and join us in selling their items. Booth space is free; we supply the space, you just need to supply the tables and tents. Please call us to reserve a space so that we know how many are coming.

#### **Hors d'oeuvres Plate**

Manage a full plate of party food and a full glass of wine with only one hand when you use the [hors d'oeuvres plate](#) that's on special this month. Enjoy a slice of one of our new cheesecakes along with a glass of



Raspberry White Zinfandel or your favorite dessert wine, as demonstrated by a visitor to our winery in the photo above.

The party plate is dishwasher safe, and they are on sale this month for only \$1.39

#### **Did You Know??**

Did you know that a Champagne cork can travel 50 miles an hour if allowed to fly unrestrained from the bottle? No wonder my mother taught me to point the bottle in a safe direction!

#### **WineMaker Magazine**

[Get a free trial issue](#) to WineMaker Magazine, the leading magazine and reference guide for the hobby of home winemaking. You'll be amazed at all the winemaking articles, including hints, recipes, stories, new products, and much, much more. Start your risk-free subscription today.