



# 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!

## In This Issue

Feature Article . . . . .	1
Tom's Cellar . . . . .	2
Customer Feedback . . . . .	2
Wine Kit News . . . . .	2
Corky's Winemaking Term . . . . .	3
New Products . . . . .	3
This Month's Specials . . . . .	3
Guest Column . . . . .	4
Wine Drops . . . . .	4

### Feature Article

## Red, White, or Blue?

by Brant Burgiss

Happy Fourth of July, winemakers of America (and beyond)! We hope you are set to enjoy the holiday with your favorite red, white, or "blue" wine. I am enjoying watching my Red Mountain Cabernet Sauvignon from Cellar Craft (a limited release) bubble away in my carboy, while my wife is opening one of the last bottles of Heron Bay Pinot Grigio... guess that means I have to make another batch soon! We have the red and white covered, but you may be wondering what blue wine is...

Blue wine gets its name from a) being stored in the cobalt blue colored bottles seen in the photo at the left, or b) being subjected to ice cold storage prior to serving... it's said that if you drink enough COLD refreshing wine made from an Orchard Breezin' or a Summer Mist kit, your lips will turn blue!

Hidden special: Get a free grapestompers T-shirt (medium, large, or extra large) when you purchase at least \$200 worth of wine concentrates during July 2007 (in one order). Have a look at item #4488 to see what the shirt looks like. Be sure to ask for the hidden special in the "Comments" box when ordering online, and remember to tell us your T-shirt size, or you will not get the special deal.

Silliness aside, we had some folks ask us about a comment made in last month's newsletter concerning how easy it was to add a bit of sugar to bring your must to its desired starting specific gravity. This process of adding sugar, known as chaptalization, is explained in an article seen on our web site:

- [How To Chaptalize Must / Wine](#)

Just click the link above and you will be taken directly to the article. The information is easy to understand, even for beginners, and offers numerous online references for further study. We highly recommend it!

### Important Announcement

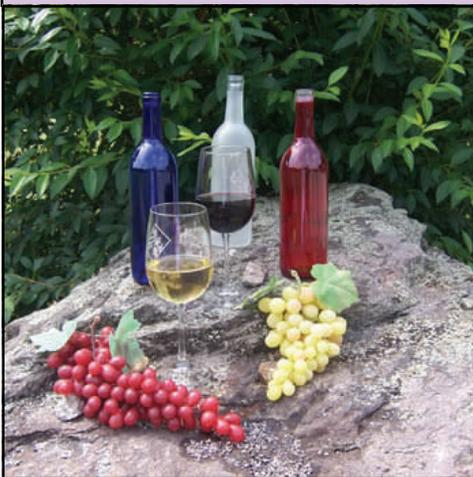
## Heron Bay Discontinues Two Summer Mist Kits

We recently learned from our distributor that Heron Bay Wines has stopped production of two of their kits from the Summer Mist line:

- [Pink Grapefruit Blush](#)
- [Tropical Fruit Pinot Grigio](#)

We hate to see them go, because these kits have been popular sellers for us over the past two years. As of this writing, we still have a few of each type of kit in stock - but once these are gone, they are gone for good!

Please order quickly if you want one - first come, first served. Click on the links above to view the kit description and place a kit in your Shopping Truck.



Happy 4th of July from grapestompers

## Hot Tip

### Fixing A Wine That's Too Sweet

Oops! Now you've done it... you've added too much sweetener or sweet reserve and now the wine is too sweet to enjoy.

Just make a similar wine much drier next time, then blend the two together to suit your taste.

Submit your hot winemaking tip here:

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

## Celebrating Our Freedoms

by Tom Burgiss

July 4th, a day set aside in our American History to celebrate our Independence!

We are so lucky to have the freedom to start new businesses - grapestompers.com is a good example. I am free to run a business, with my own personal touch. So here are some personal touches I will share with you in regard to grapestompers.

I am definitely service oriented toward our customers; for example, our warehouse is climate controlled to keep the wine concentrates at an even temperature throughout all the seasons. By looking at your zip code, we try to arrange it so that deliveries of your order will not be hung up on some hot loading dock somewhere along the way. We package in accordance to both UPS & FedEx requirements to assure your order is well protected against both damage and extreme temperature changes.

All orders are checked and double checked for accuracy. We are extremely interested in the security of your credit card. Pam helps protect your privacy by taking this information over the phone rather than exposing your data to the cyber world. With her friendly voice and cheerful attitude, Pam is a pleasure to talk to. Call her at 800-233-1505 so you can be cheered up for the rest of the day.

We take pride in shopping for the best and most economical carrier with the least amount of breakage. We offer monthly specials to help you save \$\$\$ and discounts on multi-kit orders, free personalized labels, free tutorial and winemaking advice.

When you call us on the telephone, there are NO EXTRA BUTTONS to push once you dial our number. A real live person will answer, who by the way, makes wine themselves and has first hand knowledge about the products we sell.

If you are in our area, please identify yourself as a grapestompers customer and have a free tasting on us in our [Thistle Meadow Winery](#) tasting room. We have lots of fun and invite you to join in.

Looking for a business opportunity? We offer training and products for folks looking to start their own retail winemaking supply and concentrate shops, in their exclusive area.

Thanks, Tom

### Latest Wine Kit News

## Cellar Craft Announces Summer Limited Releases

After we published last month's Stomper, we got the exciting news about the two new Summer 2007 Limited Releases from Cellar Craft. Order yours today!

### **Yakima Synergy - Yakima Ridge and Lizard Valley Vineyards, WA**

A blend of Viognier and Pinot Gris from Yakima Valley. The Pinot Gris is a soundly structured wine with big mouth feel, lively notes of green apple and grapefruit, and a luscious layer of honey. Viognier resonates with exotic aromas and flavors dominated by peach, apricot, tangerine, and spiced pear. Fermented together, these two selections create a distinctive wine with intense aromatics, luscious fruit flavors, and lively citrus notes that take on a new sophistication with the depth & structure of Pinot Gris.

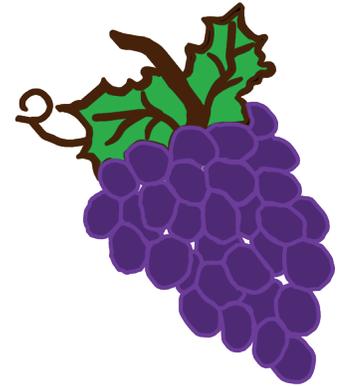
**Item #CF0499**      **Your price: \$124.85**

### **Pinot Synergy - from Italy, South Africa, and California**

An 18L crushed grape pack wine that combines Pinot Nero (Pinot Noir) from the Veneto region of Italy with Pinot Noir from central California and Pinotage (a cross between Pinot Noir and Cinsault) from South Africa to create a unique wine. The wine reflects classic Pinot Noir yet retains traits characteristic of each distinct region and delivers a flavor sensation that is unlike any you have ever experienced.

**Item #CF0500**      **Your price: \$133.00**

These kits are scheduled for release the last week of July, and we expect to take delivery of all pre-ordered kits sometime in the first week of August. To get in on the fun, **please be sure to pre-order your kits by the 20th of July.**



## Customer Feedback

*From our customer archives of 2000:*

Hi Tom,  
Today is D-Day. I finally got to taste my wine so please excuse my spelling and maybe slurrriiiiiing my words.

I can't believe how this wine tastes (Merlot) it is just great, my wife even liked it. You were right about giving it to friends, they get none. I'm waiting for my next batch to get done then I will choose between them, thank you very much. I'll be in touch soon.

Thanks again.

Ed Csencsits  
Hellertown, PA

Hi Tom and Bonnie,  
I bottled my first batch of wine on Friday - White Zinfandel. You sold me everything I needed to make the job easy. The bottle washer, rinsers, B-Brite, corker, etc. really made the job easy.

Of course, I couldn't wait to try some, so I opened a bottle that evening. Even without aging the wine tasted good! I already had a bottle of Glen Ellen White Zin open, so my wife and I did a blind tasting. We both liked my wine better! Very lite and crisp. Now onto my Merlot!

Thanks again for all your help.

Brian Bantz  
Fanwood, NJ

## New Products

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

CF1522 Carmenere 18L CGP, \$124.50  
from Colchagua Valley, Chile

4487 grapestompers T-Shirt, \$13.00  
Medium

4488 grapestompers T-Shirt, \$13.00  
Large

4489 grapestompers T-Shirt, \$13.00  
Extra Large

### Pre-Order Your Limited Releases

#### Holiday Wines From Heron Bay

HB750 Andes Reserve Carmenere \$67.99

HB755 Andes Reserve Dos Blancos \$67.99

*Order these kits by August 20, 2007*

#### From Cellar Craft

CF0499 Yakima Synergy 16L, \$124.85

CF0500 Pinot Synergy 18L CGP, \$133.00

*Order these kits by July 20, 2007*

[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

### AVA

An "American Viticultural Area" is a geographically defined grape-growing area that has been designated by the BATF. It is characterized by that area's topography, soil, microclimate, and historical precedent for winemaking. Similar to an appellation.

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

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

## Hot Tip

### Elevate Your Wine

When starting your wine in the fermenting bucket (on day one), be sure to elevate it 3-4 feet off the ground before walking away. That way, it will already be in the correct position to promote draining into your carboy, greatly decreasing the risk of disturbing the sediment at the bottom of the bucket.

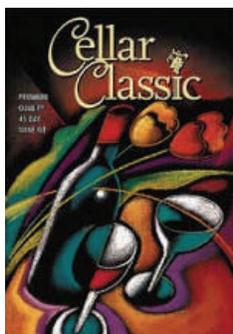
*Have a tip to submit? Just go to:*

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

### Monthly Specials

## Specials for July 2007

Item #	Description	Reg. Price	Special
HB955	HB Wildberry Chianti, 6L	\$47.99	\$38.99
HB967	HB Riesling Ice Wine, 6L (makes 3 gal)	\$63.99	\$51.00
HB969	HB Cream Sherry, 6L (makes 3 gal)	\$50.16	\$39.99
HB903	HB Cabernet Sauvignon, 8L	\$47.99	\$38.99
HB920	HB Piesporter, 8L	\$43.99	\$34.99
HB933	HB Cabernet Sauvignon, 16L	\$69.99	\$55.99
HB953	HB Sauvignon Blanc, 16L	\$66.89	\$53.99
CF8923	Cellar Craft Pousse Blanc, 16L	\$73.33	\$58.99
3256	CSP German Riesling Traminer, 16L	\$96.82	\$77.59
3248	Cellar Classic Riesling Auslese, 15L	\$99.91	\$79.99
3145	CC Italian Sangiovese / Merlot, 15L	\$99.91	\$79.99
3232	CC Chardonnay / Semillon, 15L	\$89.00	\$71.00
3220	VDV Chenin Blanc, 9L	\$49.99	\$39.99
3116	VDV Chianti, 9L	\$57.28	45.99
3172	CSP Australian Shiraz, 16L	\$105.37	\$84.50
3249	VDV Chardonnay / Semillon, 9L	\$53.18	\$42.50
3107	Cellar Classic Port 12L (makes 3 gal)	\$73.64	\$58.99
2217	Fast Flow Bottling Spigot	\$3.64	\$2.89
2605	Carboy Brush	\$5.09	\$4.00
2737	Oak Chips - American Light, 1 lb.	\$3.82	\$3.00
2743	Oak Chips - French Medium, 1 lb.	\$4.04	\$3.29
2733	Fermax Yeast Nutrient, 4 oz.	\$2.36	\$1.89
2731	Campden Tablets	\$2.64	\$2.09
5039	2 Bottle Wire Wine Caddy	\$9.99	\$7.99
5059	Golf Bag Wine Carrier w/Coasters	\$9.99	\$7.99
2903	Winged Corkscrew	\$6.33	\$4.99
4122	Apron, Harvest Design	\$15.99	\$12.79
4123	Oven Mitt Set, Harvest Design	\$9.99	\$7.99
3100	Complete Wine Kit - Red	\$248.37	\$208.00
3200	Complete Wine Kit - White	\$239.24	\$198.00



#3145



#4122



#2903

## Triad Hobby Winemakers - North Carolina

What started out as a hobby has now become a social event for Bob and Dot Blanchard, who host the gatherings of a new winemaking club located in the Triad area of North Carolina.

On the second Monday of every other month, Bob and Dot and about a dozen friends meet at a local Italian restaurant to proudly share their best homemade wines and tell stories from their latest winemaking exploits.

The Triad area, encompassing the cities of Winston-Salem, Greensboro, and High Point and surrounding communities, has seen a tremendous growth in the wine industry of late. Several of the local wineries have worked together and the Yadkin Valley was recently recognized as an American Viticultural Area (AVA). Since the AVA designation, over 30 new wineries have opened in the Tarheel State, which before Prohibition had the reputation of having more wineries than any other state in the Union.

With the increase in the number of wineries, wine festivals are now a common occurrence in North Carolina. This has created a sub-culture of "festival crawlers", wine-loving patrons who follow the circuit from one end of the state to the other. It was only a matter of time before some wine lovers took the next logical step and began making their own wine at home.

The majority of the club members make wine from kits, but there are a few hardy souls who grow their own grapes and make wine from scratch. Bob is hoping that a future meeting of their group can take place in one of the member's vineyards, perhaps at harvest time.

Bob says to come and join the group if you are ever in Greensboro, NC on the second Monday of every odd month (January, March, May, July, etc.). The Triad Winemakers meet at Anton's, located on Battleground Avenue for a Dutch treat meal at 6:30 PM.

### Like Us To Feature Your Winemaking Club For The Stomper Newsletter?

Just email us a 4 or 5-paragraph article to [articles@grapestompers.com](mailto:articles@grapestompers.com). If your article is published, the writer will receive a discount on his or her 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 a wine story, practical things to do with corks and a web link.*

### A New Twist on Tie-Dye!

You're probably familiar with the saying,

*"When life gives you lemons,  
make lemonade!"*

Well, we've heard a rumor about an unlucky fellow who had spilled red wine all over a brand new (expensive) white golf shirt.

Rather than worry about cleaning the shirt, our friend decided to add MORE WINE and turn his shirt into a tie-dye project!

He now has the most unique golf attire of anyone we know. Can you say wine-dye?

### Fun Things To Do With A Used Cork

Think a cork's usefulness is gone once it is pulled from a bottle of wine? Think again!

- Use it as a doormat
- Use it to replace a broken bobber on your fishing line
- Slice it into thin "cork disks" and use them underneath small objects to prevent damage or sliding
- Use it as cheap black makeup at Halloween time - just lightly toast it with a match and rub it on your skin
- Make a cork wreath by gluing them onto a craft wreath base
- Make a corkboard by gluing several of them in rows and columns
- Put a new twist on the "Quarters" drinking game... bounce a cork instead of quarters!
- Play bouchon
- Make them into intriguing placecards for your next fancy dinner party. Cut corks in half length-wise, then cut a slit into which the card sits
- Move heavy objects by using them as rollers underneath a board
- Use them instead of rubber duckies to raise money for a local charity - have a cork race instead of a duck race!

### WineMaker Magazine

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