



The Stomper

The Free Monthly Winemaking Newsletter
Published by grapestompers.com



Issue #85 August, 2007

<http://www.grapestompers.com>

1-800-233-1505

Hours: 9:00 AM - 5:00 PM Eastern

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

Feature Article

Celebrating Seven Years of "The Stomper"

by Brant Burgiss

Hello to everyone from the beautiful Blue Ridge Mountains of North Carolina! Time has really flown by... we are now in our 85th issue of *The Stomper*, which means we've been providing winemaking hints to our customers every month for over **seven years**. Thanks to you, our customers, for helping us be successful. We look forward to serving you for years to come.

Last month, we spoke about what you would do if the Brix of your must was too low and how to correct it. **But what should you do if the Brix is too high?** By too high, I mean that the reading is 24.5 or 25 or higher. With the obvious exception of port and some other specialty wines, you generally do not want to make a wine with a high alcoholic content. If you do, the wine will be too "hot" (high in alcohol) and the wine will be out of balance.

The easy answer is to dilute your wine with water. The problem with this solution is that by diluting your must, you are also diluting the acids, which are the backbone of any good wine. We certainly don't want to sacrifice acids just to get the Brix level down.

A better solution is to dilute your wine with **acidulated water**, that is, water that has some tartaric acid added to it. The usual correction calls for adding 6-8 grams / liter of tartaric acid in water before pitching the yeast.

Recently I read a really good article on this topic, which is careful to describe proper dosing and the difference between adding acidulated water to red versus white wines. I highly recommend you read it before proceeding.

For more details, see: <http://www.brehmvineyards.com/rehydration.html>

Important Announcement

Heron Bay Wine Kit Prices To Increase Soon

We have recently learned from our distributor that prices for wine kits made by Heron Bay will be increasing soon, mostly due to the drop in value of the American dollar versus the dollar in Canada, where the kits are manufactured. Other factors, such as the increased cost of freight and petroleum, have also lent to this price increase, but the overwhelming issue was the foreign exchange rate.

We are not yet sure when the prices will actually increase on our web site, but it will happen very soon... so if you were thinking about getting a Heron Bay kit, we highly recommend that you get it soon before the new pricing goes into effect.

Please be sure to see the article on the next page about the changes to Heron Bay's "EDW" wines.



Enjoy wine by the creek at grapestompers

Hot Tip

Broken Hydrometers Can Ruin Wine

Don't use your hydrometer in the bucket or carboy to get a reading. Get in the habit of using a plastic 250 ml graduated cylinder or test jar in which to take your readings. In case your hydrometer breaks, you won't have to toss your wine - just the sample.

Submit your hot winemaking tip here:

www.grapestompers.com/submit_ideas.asp

The Drinking is Easy - Really!

by Tom Burgiss

Recent callers or visitors to Laurel Springs may have spoken with or met one of our newest employees, Glenn Graves. Glenn recently joined the grapestompers team and he is busy learning the ropes. We hope to formally introduce him in a future issue of *The Stomper* winemaking newsletter. Stay tuned!

In the meantime, I'd like to pass along some information given to us by Heron Bay:

After receiving several customer requests for slightly lower alcohol wines, Heron Bay has decided to make some changes to their "EDW" (Easy Drinking Wines). Originally, their "easy drinking wines" were created with softer tannins and reduced acidity.

Heron Bay's revised formulation has a reduced alcohol content for the winemaker who is looking for a softer and earlier drinking wine. To accommodate the desired lower alcohol content they have reduced these kits from 8 to 7 liters. The EDW kits now have a minimum starting specific gravity of 1.080 and will produce 11.5% alcohol by volume in finished wines by following the instructions enclosed with each kit.

As inventory runs out of the old formulation, the new 7L formulation will be made available. The new formulation should begin to hit our shelves starting in late August or September, 2007. grapestompers hopes to have inventory of all the reformulated "Easy Drinking Wines" in stock by early fall.

As a reminder, the EDW kits are:

- Bergamais - item #HB901
- Vieux Chateau du Roi - item #HB910
- Chamblaise - item #HB915
- Liebfraumilch - item #HB919
- White Grenache Blush - item #HB929

We are told that these reformulated "Easy Drinking Wines" have been reduced in price to reflect the smaller kit size, but so far we have not received the new pricing. We will pass this information along as soon as it is available.

Thanks, Tom

Winemaking Clubs - by Donna Thompson

Space Coast Wine Guild - Florida

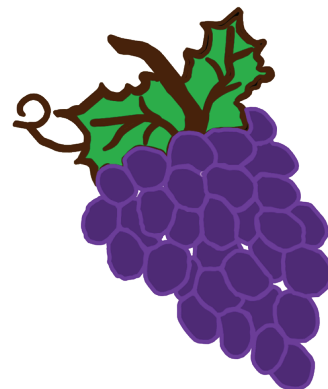
The Space Coast Wine Guild, founded in 2002, is an organization of home winemakers and wine enthusiasts who encourage the appreciation of wine and the art of amateur winemaking. Most of our Wine Club members are from: Melbourne, Palm Bay, Cocoa, Rockledge, Merritt Island (Home of Kennedy Space Center, hence the name of the club) or the beaches in east-central Florida.

Betty and Donnie Nettles moved to Florida from Mantua, Ohio in 1997. They continued their winemaking hobby but missed the camaraderie of their friends where they formerly were members of the Northern Ohio Wine Guild. Wanting to establish a similar guild in their new home area, they began talking to friends and showcased their own wines at a local farmers market. They recruited a number of interested folks and began working to establish the Space Coast Wine Guild.

The mission of the Guild is to promote the appreciation of wine and winemaking through education. Meetings are held monthly where wine tasting, education and socialization are a part of each program. Several times each year, there are special events such as internal wine competitions, instruction and demonstration of cooking with wine, food pairings, classes in making wine from kits to help newcomers get started in winemaking, family picnics, and a yearly cruise on the Banana or Indian River. Board members even meet occasionally for a sunset cruise to plan the agenda for the coming months.

The Space Coast Wine Guild is blessed to have two member couples who have vineyards. This year, we will have our second annual grape stomp thanks to these couples.

(Continued on page 4)



Customer Feedback

Pam,
Thank you so much, we are becoming true "wino's!!!" We love making the wine and my favorite, so far, has been the Tropical Fruit Pinot Grigio and I am sorry to hear that Heron Bay will no longer carry it.

Hopefully, they will come out with something similar that we can get when this runs out!! Thanks again,

Beth Ann & Bill McCormick
Morgantown, WV

Dear grapestompers gang,
Thanks for the great service.

Joe Groch
Naples, FL

Hi there!
I just placed my first grapestompers order. I'm really excited to make my own wine. My family members are heavily involved in it and I can't wait to start. Thank you!

Patrick Brown
Nashville, TN

Hello,
Just wanted to let you know that on Monday I received the tee shirt I ordered last Friday. I'm very satisfied with the shirt, the price, and the overall order process.

I'll keep you in mind when I need any wine related products.

Thanks,

Jim Kauble
Lake Oswego, OR

New Products

Here is a list of new products we've recently added to our online catalog:

- CF1522 Carmenere 18L CGP, \$124.50 from Colchagua Valley, Chile
- 4126 "Group Therapy" T-Shirt, \$23.99 Black with "rhinestones", V-neck 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

Deadline EXTENDED!
Order these kits by August 30, 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

Overoaked

A wine that has more oak aroma and flavor than is appropriate for its style.

This month's definition was provided by "The Winemaker's Answer Book" by Alison Crowe, columnist for WineMaker magazine.

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

Hot Tip

Avoid Using Bleach in the Winery

Even though bleach is an inexpensive way to sanitize winemaking equipment, we don't recommend using it.

Not only must you rinse thoroughly if you use it, free chlorine molecules can interact with your corks to cause a "corked" or swampy-smelling wine.

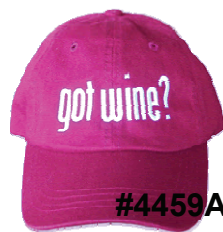
Have a tip to submit? Just go to:

www.grapestompers.com/submit_ideas.asp

Monthly Specials

Specials for August 2007

Item #	Description	Reg. Price	Special
HB978	HB Tropical Fruit Pinot Grigio, 6L	\$42.99	\$34.29
HB967	HB Riesling Ice Wine, 6L (makes 3 gal)	\$63.99	\$51.29
CF9036	Classic Cream Sherry, 12L (makes 3 gal)	\$65.34	\$52.29
CF8912	Late Harvest Riesling, 16L	\$107.65	\$86.00
3114	VDV Bergamais, 9L	\$55.46	\$44.39
3131	Cellar Classic Chianti, 15L	\$87.73	\$70.29
3220	VDV Chenin Blanc, 9L	\$49.99	\$39.99
3219	VDV Australian Chardonnay, 9L	\$62.28	\$49.99
3139	VDV Cabernet Shiraz, 9L	\$58.64	\$46.99
3130	Cellar Classic Cabernet Shiraz, 15L	\$97.28	\$77.99
3170	Cru Select Platinum Amarone, 16L	\$103.64	\$82.99
3138	VDV Cabernet Merlot, 9L	\$62.27	\$49.99
3165	Grand Cru Malbec, 10L	\$67.18	\$53.79
3225	VDV Sauvignon Blanc, 9L	\$56.27	\$45.00
3236	Cellar Classic Sauvignon Blanc, 15L	\$89.00	\$71.29
3256	CSP German Riesling Traminer, 16L	\$96.82	\$77.49
3259	VDV Italian Pinot Grigio, 9L	\$56.27	\$45.00
3240	VDV Verdicchio, 9L	\$50.45	\$40.19
3136	Cellar Classic Zinfandel, 15L	\$97.27	\$77.79
2732A	Potassium Metabisulfite, 1 lb.	\$4.21	\$3.29
5264	B-Brite Cleanser, 5 lbs.	\$12.89	\$10.29
2733A	Fermax Yeast Nutrient, 1 lb.	\$5.36	\$4.29
2609A	Bottle Brush	\$2.64	\$2.11
2208	Bottling Spigot, blue	\$2.91	\$2.00
2202	Carboy Handle	\$5.90	\$4.72
5075	Frappe Vino Drink Mix	\$9.59	\$6.99
5089	Party in a Bag	\$20.00	\$16.00
4624	Reusable Wine Bottle Tags, set of 50	\$4.99	\$3.99
4459	Polo Cap, "got wine?", Black	\$15.00	\$12.00
4459A	Polo Cap, "got wine?", Burgundy	\$15.00	\$12.00
3100	Complete Wine Kit - Red	\$248.37	\$208.00
3200	Complete Wine Kit - White	\$239.24	\$198.00



Various kits



(Continued from page 2)

Fortunately for the Guild members, the Nettles have considerable experience, equipment and techniques that they willingly share with those who are new to making wine with fresh fruits rather than kits. They have a four by eight corkboard covered with the many medals and awards they have received from several prestigious wine competitions including the Indiana State Fair and our own Florida State Fair.

Many members have entered wines in the Florida State Fair and other competitions and received Gold, Silver, Bronze and Double Gold as well as Best of Show awards. One of our members received both Double Gold and Best of Show for her elderberry wine which was her first effort in wine making of any kind.

Betty Nettles is a Certified Wine Judge and is extremely helpful in teaching the members about wine faults, techniques in wine tasting and helping us develop our awareness of different aromas such as spice, grass, and other essences we could discern in wines both with our "sniffing" and "swishing" during the tasting process. She and Donnie are experts in winemaking and teaching their art.

The Nettles and all of the members of the Space Coast Wine Guild welcome your visit or membership if you live or winter in the east central Florida area (Brevard County) or are vacationing in the area. Please visit our rather new website (we are learning on this aspect as well) at www.spacecoastwineguild.com where you may check our meeting dates and times or even check out our photos and recipes. You may contact us for more information at SpaceCoastWineGuild@gmail.com.



Photo Description:

The man on the left is my husband, Tom Thompson about to drink one of the many wines that were brought to share, with our president, Donnie Nettles next. Susan Dahl, a club member, is talking to an unnamed guest. This photo was shot during our club cruise taken on a friend's 60 foot yacht on the Indian River.

Donna Thompson

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

Just email us a 4 or 5-paragraph article to articles@grapestompers.com. If your article is published, the writer will receive a discount on his or her next grapestompers.com order.

The Stomper

List Maintenance: How to Subscribe or Unsubscribe

To subscribe to *The Stomper* winemaking hints newsletter, simply go to our subscription request page at <http://www.grapestompers.com/stomper.asp> or go to our home page and click the "Subscribe to the Stomper" button. If your email address has changed and you have ordered from us before, update your email address the next time you shop or send an email to tom@grapestompers.com and let us know your name and your old and new email address.

To quit receiving *The Stomper* winemaking hints newsletter, simply visit this page: http://www.grapestompers.com/quit_stomper.asp

If you have never purchased anything from us, and wish to change your email address, simply unsubscribe the old address using the link above, then subscribe with the new one.

Past issues of the Stomper can be found at this page on our web site:

<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

The Stomper Winemaking Newsletter - Copyright © 2007 grapestompers inc. All rights reserved.

Wine Drops

Wine Drops is a catch-all for various tidbits that we find interesting. This month, we offer a list of customers who won wine awards and a web link.



Award-Winning Vintners

Some grapestompers customers have written to let us know they have won medals during recent winemaking competitions. Here is the list we have now, but we're sure there are more of you out there!

- **Don & Margie Widener**, Meadowview, VA Gold Medal, WineMaker International Wine Competition - 100% Golden Muscat
- **Joe Klemencic**, Lake In The Hills, IL Silver Medal, WineMaker International Wine Competition - Cellar Craft WA Reserve Riesling Ice Wine
- **Bill Cagnolatti**, Baton Rouge, LA Gold & Silver Medals, WineMaker International Wine Competition - RJ Spagnols En Primeur CA Coastal Cabernet Sauvignon (gold) and Cellar Craft Rosso Fortissimo (silver)
- **Don Hawks**, Mount Sidney, VA Silver Medal, Indy International Wine Competition (Amateur Division) for Cellar Craft Old Vines Zinfandel.

Hidden special: Save over \$34 during August 2007 when you buy our capsule heat shrink machine (item #2400HS). The hidden price is \$179.99 (while supplies last). Be sure to ask for the hidden special in the "Comments" box when ordering online, or you will not get the special deal.

If you are a grapestompers customer and we inadvertently left you off this list, please drop us a line to let us know if you recently won an award. We'll happily publish your name and medal information too!

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.