



# The Stomper

The Free Monthly Winemaking Newsletter  
Published by [grapestompers.com](http://grapestompers.com)



Issue #87      October, 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!

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### Feature Article

## The Great Pumpkin Arrives

by Brant Burgiss

Howdy everybody! October has arrived with a bang. Although it's a bit early to be getting surprises from Santa, I feel as if I have had a visit from the "Great Pumpkin" of Charlie Brown fame. Not only is our wine festival set to happen in the next few days (see Tom's article on the next page), but we've just received word about the new 2008 limited releases from Heron Bay and Cellar Craft Wines! Please be sure to read the latest in Wine Kit News starting on page 2.

I've heard a rumor that the grapestompers gang will be dressing up for Halloween again this year. Pam tells me she will put on her famous "Elvira" costume (remember Elvira from the Coors beer commercials?), but we are all wondering what Crazy Tom will be wearing come October 31. If I had a vote, I'd say he'd win a prize if he were to dress up as the "Mad Eye Moody" character from Harry Potter!

Making wine at home from a grape concentrate is easier than ever before. The manufacturers of wine kits have done a great job of providing high quality concentrates from some of the best grape growing regions of the world. When friends come over to watch me make or bottle wine, they marvel at how easy the process is, and many friends (and their friends) have started making wine themselves.

My favorite wine kit so far? You'll have to stay tuned because I must now reveal the hidden special of the month. During October, you will receive 30 free capsules with each purchase of a grape concentrate kit. Be sure to tell us your first choice for the capsule design, and we will do our best to fulfill your request. Just provide the item number of the capsule you'd like to have; if it's out of stock, we'll make a substitution so you won't miss out on the fun!

### Important Announcement

## Grape Packs Arriving Soon

We are pleased to announce that the long-awaited dried skin grape packs from Heron Bay Wines have been manufactured and will be available for purchase soon. These crushed red vitis vinifera grapes are sourced from California.

The best news is that these 250 gram freeze-dried grape skin packages will be sold separately, so that you can add them to any wine you wish. Add one, two, or three grape packs to a normal 6-gallon batch of wine, depending upon the amount of tannins and extra body you desire.

Please watch our web site closely during mid-October, when we anticipate having our first order arrive from our distributor.

**See the special article describing these grape packs on page 4.**



Happy Halloween from grapestompers

## Hot Tip

### Is Your Counter Clean?

Remember to sanitize the entire work area in addition to your winemaking equipment when working with your wine. That spoon you just sanitized may NOT be clean any more if you lay it down on an unsanitized counter or in an unclean sink.

Submit your hot winemaking tip here:

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

## Frost In The Mountains

by Tom Burgiss

You may not believe it, but here in the mountains of North Carolina, we just had our first fall frost! For those of us who make wine from grape concentrates (wine kits), it's just another reason why we like our hobby so much - we're not limited by the weather or soil type when it comes to choosing which wine we will make next. Obtaining high quality grape juice from mature vines (i.e. Old Vines Zinfandel) is easy when you order from us. To make a good wine, we must have good, mature grapes from old vines. This statement is redundant, but it is true and we can never remind you enough!

Our climate-controlled warehouse is fully stocked with grape concentrates from the most well-known grape growing areas in the world! For instance, the best Sauvignon Blanc comes from New Zealand; Old Vine Zinfandel - Lodi, California; Pinots from Washington & Oregon; Chianti & Sangiovese out of Tuscany, Italy; Malbec hailing from Argentina; Carmenere from Chile; Piesporter - Germany, Ports from Portugal, etc! The pick of the world is at your fingertips. Your friends will marvel at the source, but they'll enjoy your wines even more. Why not share this information with them?

To learn more about any wine kit, click on the picture of the wine kit from our product thumbnail page. You'll see details about the taste, aroma, the degree of body, oak, and sweetness. And by subscribing to "The Stomper" newsletter, you get automatic delivery of our monthly specials! The specials are always posted on the first day of the month on our web site. Do your friends a favor; have them subscribe to "The Stomper".

One last word - Each month we have a HIDDEN special for our customers... it is really worth your finding it in each newsletter and getting that extra gift or discount we have for you by reading and shopping grapestompers.com.

We hope all of you can come to our 10th Annual Wine Festival held here in Laurel Springs on Sunday, October 7th. The fun starts at noon and goes until 5 PM. You'll have an opportunity to taste Chef Jimmy's food, enjoy the works of local artists, the music of the Scottish Grandfather Mountain Bagpipers, and wines from other local North Carolina wineries and home winemakers. Author Doug Butler will be on hand to sign copies of his book entitled "A Walk Atop America's State Summits". Come visit the mountains of the Blue Ridge Mountains with a mountain stream to dip your toes in and breathe the fresh air. Hope to see you, and please bring your friends!

Thanks, Tom

### Wine Kit News

## 2008 Special Kits from Cellar Craft & Heron Bay

We've just heard from two of our wine kit manufacturers about their special limited releases planned for early 2008. While we haven't heard anything about order dates or pricing yet, this list of wines was just too good to keep a secret any longer!

### HERON BAY WINES - Appellation Series



The January 2008 release is a blend of three terrific flavors from the Riverland Region of South Australia:

- Grenache
- Shiraz
- Mourvedre

Called "Crocodile's Den", this red wine kit packs a wallop, with 13% alcohol and a 250 gram grape pack!

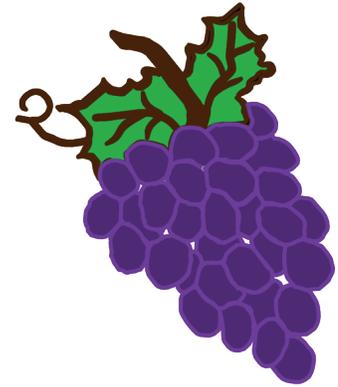


The February 2008 release is a blend of 3 wonderful grapes from the Riverland Region of South Australia:

- Gewurztraminer
- Riesling
- Muscat

Crocodile's Den White Platinum kit also offers 13% alcohol.

(Continued on page 4)



## Customer Feedback

Tom,  
I just wanted to drop you a line and personally tell you what a great company you have. They are a great bunch of people. I have purchased several wine kits from you and have found them all to be top quality. You can count on seeing more of my business in the near future!

Your wine making supplies are second to none. Thank you so much for having such a top notch organization!  
With warmest regards,

Kevin R. Walker  
Pennsville, NJ

Pam,  
You're the best, I love doing business with you. Thanks again.

Kevin Cordeau  
Newington, CT

Wow,  
I can't believe I found a wine brewing equipment company right here in NC, that pretty much seals the deal for me. Anyway, I want to make some muscadine grape wine and this will be my first time ever with any kind of home brewing attempt, so I need some help.

Which kit would you suggest for a first timer, along with any extras you think would benefit me? I want this wine to be really good, like Grandpa's was (a long lost recipe). I'm ready to listen and learn, buy and brew.

I have a bunch of grapes and would like to make at least 15 bottles.

Chris Allen  
Roanoke Rapids, NC

## New Products

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

5072	Ice Bucket, \$18.99 8" high x 6" wide
5073	Shot Glass, \$2.49 2.5" high x 1.5" wide
4512	"Got Wine?" Long Sleeve T-Shirt Medium, \$16.99
4513	"Got Wine?" Long Sleeve T-Shirt Large, \$16.99
4516	"Got Wine?" Long Sleeve T-Shirt Extra Large, \$16.99

[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

### Wine Fault

A wine fault or defect is an unpleasant characteristic of a [wine](#) often resulting from poor [winemaking](#) practices or storage conditions, and leading to wine spoilage.

This month's definition was provided by Wikipedia, a free online collaborative dictionary.

Look for other wine-related definitions by viewing our online Glossary at [www.grapestompers.com/glossary.asp](http://www.grapestompers.com/glossary.asp)



### Getting Vertical!

Want to add some spice to your next wine tasting? Go vertical! A vertical wine tasting is where different vintages of the same wine type from the same winery are sampled. For instance, tasting a 2003, a 2004, and a 2005 Merlot from the same winery.

You may be surprised at the difference a year makes!

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 October 2007

Item #	Description	Reg. Price	Special
HB974	HB Raspberry White Zinfandel, 6L	\$46.38	\$37.10
HB932	HB Cabernet Merlot, 16L	\$76.78	\$61.42
3107	CC Grande Premium Port (makes 3 gal)	\$73.64	\$58.91
3121	VDV Australian Shiraz, 9L	\$62.28	\$49.82
3130	CC Cabernet Shiraz, 15L	\$101.73	\$81.38
3135	Cellar Classic Shiraz, 15L	\$101.72	\$81.38
3137	GC Chat Dormant, 10L	\$64.55	\$51.64
3138	VDV Cabernet Merlot, 9L	\$65.00	\$52.00
3146	CC Harvest Tempranillo, 15L	\$99.91	\$79.93
3157	Cellar Classic Montepulciano, 15L	\$97.27	\$77.82
3165	Grand Cru Malbec, 10L	\$70.45	\$56.36
3218	VDV Chablis, 9L	\$52.27	\$41.82
3224	VDV Piesporter, 9L	\$49.99	\$39.99
3232	CC Chardonnay Semillon, 15L	\$89.00	\$71.20
3246	CC Harvest Pinot Grigio, 15L	\$93.64	\$74.91
3255	CSP Italian Pinot Grigio, 16L	\$101.72	\$81.38
3256	CSP Riesling Traminer, 16L	\$101.36	\$81.09
CF1522	Cellar Craft Carmenère, 18L w/CGP	\$124.50	\$99.60
3704	Brew House India Pale Ale wort kit	\$40.91	\$32.73
3705	Brew House American Lager wort kit	\$40.91	\$32.73
5264	B-Brite Cleanser, 5 lbs.	\$12.89	\$10.31
2733A	Fermax Yeast Nutrient, 1 lb.	\$5.36	\$4.29
2732B	Potassium Metabisulfite, 5 lb.	\$17.27	\$13.82
2716	Acid Test kit	\$8.19	\$6.55
2607	Fizz-X (stirring rod for drill)	\$25.18	\$20.14
2687	Ferrari Automatic Bottle Filler Tap	\$12.99	\$10.39
2711	KC Super Kleer	\$1.79	\$1.43
2597A	Refractometer, 0-32 Brix w/ATC	\$49.95	\$39.96
4617Y	2 Bottle Wine Carrier, Yellow w/vines	\$5.50	\$4.40
4617A	1 Bottle Wine Carrier, "For the Love..."	\$4.00	\$3.20
2901	Waiter's Corkscrew	\$4.95	\$3.96
3100	Complete Wine Kit - Red	\$248.37	\$208.00
3200	Complete Wine Kit - White	\$239.24	\$198.00



Various kits



(Continued from page 2)

## CELLAR CRAFT WINES - Limited Release Series

### January 2008 - Rosso Fortissimo Reserve Cuvée

This is an even more exciting version of the popular selling Super Tuscan Style wine.

- More than twice the amount of Tuscan Sangiovese
- 50% more juice than the original
- 30% larger Crushed Grape Pack (2.6 liters) of virgin crushed grapes
- Premium toasted European oak - 2 stage process

### February 2008 - Sunset Ridge Vineyard Syrah (Red Mountain, WA)

Created in the Rhône style, a tiny amount of Viognier will be co-fermenting with the Syrah. The Viognier contributes lifted floral scents that overlay the wealth of fruit and spice aromas from the Syrah. The initial flavors suggest licorice and tobacco then quickly give way to powerful and complex notes of blackberry, blueberry, plum, candied orange, fig, black pepper, raspberry, and chocolate for a concentrated, muscular finish. This kit comes in an 18L format with crushed grapes.

### March 2008 - Gentil (Yakima Valley, WA)

Gentil is the ancient, traditional name given to wines assembled from Noble Alsatian varieties of grapes. The tradition carries on today with this lively blend:

- 35-40% Riesling
- 25-30% Gewürztraminer
- 25-30% Pinot Gris
- Balance - Muscat

An all natural flavor reserve will be included to elevate the aromatics, contribute just enough unfermented, natural sugars to balance the fruits' acid and round out the mouth feel. The result is a vibrant wine with perfect acid/sugar balance that is incredibly food friendly.

### April 2008 - Grenache, Syrah, Mourvèdre (Gard, France)

Direct from the Côtes du Rhône appellation of Costières de Nimes, this wonderful blend offers straight-ahead pleasure with bright and lively fruit. This wine will be friendly and extremely easy to enjoy. Grenache, the dominant grape, is mellow, round and fruity while adding a little spice. Syrah, the next largest component, is responsible for the color, adds tannins, contributes berry aromatics and enables longer term ageing. Mourvèdre is used in lesser proportion, but completes the structure and adds intensity and aromas that improve with age. This 18L kit includes 2 liters of crushed grapes made from a mix of the French grapes used in the blend.

Download a complete 4-page copy of the  
[2008 Limited Release descriptions](#) from Cellar Craft Wines

## 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 Heron Bay's description of their new line of grape packs.*

### Micro-Winery Dried Grape Skins Pack

We are excited to announce the Heron Bay Dried Grape Skins Pack. Our dried grape skins pack is our winemakers' special blend of freeze-dried, crushed varietal red grapes. The addition of these dried varietal red grape skins, which includes the seeds and stems, imparts increased structural tannins and an enhanced mouth feel; most notably in the mid-palate. The desired level of tannins contributed by using our Micro-Winery Dried Grape Skins Pack is related to the amount added to each wine kit and time left in the primary fermenter. The Heron Bay Micro-Winery Dried Grape Skins are available in 250 gram packs. The following measured amounts will impart a certain style to your red wine:

### Recommendations:

**MEDIUM TANNINS** - 250 grams per 23 liters / 6 gallon batch: Stylistically red wines with this amount will give you a pinot noir feel...smooth but edgy with a defined "European" feel. Clean with earthy tones and a defined mid-palate.

**RICH TANNINS** - 500 grams per 23 liters: This addition will start giving your wines a very distinct structure. Your reds will come alive on the palate as the natural grape tannins will add crispness to the wine. The entire mouth feel will be full and rich and very evident. Fruit tones will be enhanced with complexity as the tannins begin to react with the wine fruit.

**TANNIN BOMB** - 750 grams per 23 liters: Welcome to the big leagues...if you are making wines in the style of higher alcohol Barolo, Amarone, Australian Shiraz or Super Tuscan wines, then you will enjoy the power that these tannins will give to the wine. The mid-palate will have an explosion of textures going in every direction.

### Directions:

Add to any red wine kit during the primary fermentation. Push down at least once daily when skins are on the surface.

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