



The Stomper

The Free Monthly Winemaking Newsletter
Published by grapestompers.com



Issue #88 November, 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

Cleaning Up Those Tight Spots

by Brant Burgiss

Happy November everyone! Have you picked out the wine you're going to serve for Thanksgiving dinner yet? It's always the great debate at our house - which wine goes best with turkey and ham? The ladies tend to gravitate towards Pinot Grigio, while the guys go for the Chianti. Regardless of the wine you select, we all know that only homemade wine will complete the feast!

As I was bottling my latest kit (a Cellar Craft Yakima Pinot Gris from Lizard Valley, WA), I noticed that my siphoning hose was looking a bit grungy. Even though I've been careful to sanitize and rinse the hose before and after each use, it seems there's a thin layer of something on the inside. So what is the best way to get it clean?

After racking (pun intended) my brain for a bit, I came up with some ideas on cleaning the inside of my siphoning hose:

- If you have an [airlock brush](#) (Item #2609), dip it in sanitizing solution and pull it through your hose with a piece of strong string or fishing line.
- Go to the local craft store and buy some little [pom poms](#). Tie a knot around them with some string or fishing line, soak them in sulfite solution, and pull them through the hose.
- Similar to above, just use a piece of sponge instead of pom poms.
- REI sells a [set of brushes](#) for use when cleaning a CamelBak (a portable water dispenser you wear on your back), one of which reportedly works well (suggested by someone on the WinePress.us wine forum)

I even considered using my rifle cleaning kit to clean out my racking / siphoning hose. These cleaning kits come with thin aluminum rods that screw together, with a handle at one end and a whole series of attachments (like a giant cotton swab) that could be used on the other end for cleaning.

Since I had previously used the kit to clean my rifle, I dismissed this idea for fear that the gun cleaning solvents and oil would contaminate my hose, but I suppose if you had a new cleaning kit it would work fine.

How have you used an ordinary household product for your home winemaking hobby? Let us know... we may share your idea with our readers in a future issue!

Important Announcement

Hundreds Attend Wine Festival

Our 10th annual wine tasting, held early last month, was one of the best ever. The weather in Laurel Springs was perfect, the food was terrific, and five wineries / home winemakers served wine. Several talented craftspeople & artists displayed their wares.

Thank you for your attendance, and we look forward to hosting the event again next year. Remember, it's always the first Sunday in October!



Happy Thanksgiving from grapestompers

Hot Tip

Make An Oak Chip Tea Bag

To add oak flavor to your wine without having to clean up loose chips at racking time, make an oak chip "tea" bag out of cheese-cloth. Sew the cloth so the bag is long and narrow enough (about 2") to fit through your carboy's neck and mouth.

Submit your hot winemaking tip here:

www.grapestompers.com/submit_ideas.asp

Warehouse Wizards Keep Things Moving Along

by Tom Burgiss

If you've subscribed to our winemaking newsletter "The Stomper" for a while, you've probably noticed that we often drop in some pictures of the grapestompers "gang". On the front page this month we have a shot of our warehouse crew - Jimmy and James. These two are responsible for all the packing and shipping and writing you an email with your total and tracking numbers. Jimmy's many tasks include shopping for the most economical shipping and the quickest service for our customers. He is also the one who, during hot summer days, worries about your concentrate sitting on a hot loading dock. It presents him with a challenge and requires patience on Jimmy's part, because he must rely on a third party to deliver on schedule. A good example would be a package shipped via USPS Priority Mail that was guaranteed to arrive in 3 days only to arrive 14 days later! This actually happened just recently to him and he spent hours tracking to find why... only on the delivery is the package rescanned; in the meantime, there is NO record!!! So, both of us are flying blind until the package arrives in your abode. Just remember he is always in there pitching for you, our customers.

James Hines, our newest employee, is in charge of preparing the UPS and FedEx packages to THEIR SPECIFICATIONS. From time to time these companies send their field representative to observe our compliance with the amount of packing peanuts used, proper strength of boxes, and weight. So James' job is to make sure we adhere to their standards.

In closing out this month's comments, I must say that one of our great joys is meeting folks in person with whom we have talked over the phone and via email throughout the years. Many are passing by on their way to Florida, picking up supplies for their winter hobby!

We do appreciate their calling ahead with their request, so we can have it all ready and thereby allow us more time to visit with them! Our readers already know that besides selling wine making supplies, we also have a winery! This allows you to taste the finished wine before buying your next kit... that way you know your selection will please your palate. We also request that if you want to buy a certain kind of wine(s), you call ahead to be sure we can save it for you. Our wines sell well and sometimes the supply cannot keep up with the demand!

Thanks, Tom

Wine Kit News

RJ Spagnols Announces 2008 RQ Kits

RJ Spagnols is proud to announce this year's selection of Restricted Quantity wines. Each year, Cru Select offers winemakers outstanding wines from the world's leading vineyards, so they can stock their wine cellars with these exceptional vintages.



Canadian Old Vine Riesling

Crisp and refreshing with strong notes of citrus fruits and floral tones. Medium to full bodied with crisp acidity and well balanced. Pairs well with crab salad with avocado and mango, smoked salmon, barbecued pork and chicken. Six week / 15L wine kit.

Oak 0 / Body 3 / Sweetness 0

Item #RQ108 Price: \$99.00 Order By: November 28, 2007

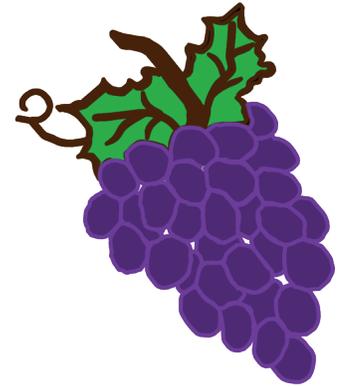
Chilean Cabernet Malbec Carmenere

Strong notes of green peppers, dark fruit and leather define this rich dark wine. Smooth tannins grace the palate followed by blackberries and spice. Pairs well with braised short ribs, Gouda and Gruyere cheese. Six week / 15L wine kit.

Oak 3/Body 3/ Sweetness 0

Item #RQ208 Price: \$109.00 Order By: November 28, 2007

(Continued on page 4)



Customer Feedback

Hi Gang,

It was a pleasure getting back to Grapestompers & Thistle Meadow Winery, nearly two years to the day when we discovered kit winemaking. Cindy and I have been making our share of very good wines since then.

Pam, I hope you didn't overdose on those little brown nuggets of candy we brought. Now you have a contact for factory direct chocolate.

Nice to see the changes in Paul's little world. Those new fermenters are great. If only I could justify one.

All in all it was a great weekend with 4 new kits following us home, getting to the races and son Josh trying his hand at one of your beer kits. Only problem is the Discover statement came today. I justified it by telling Cindy we saved a bunch on shipping. She'll get over it.

Hope our next visit is sooner than 2 years and yes, Pam, I'll bring more Wilbur Buds.

Peace,

Tony Vlasak
Conestoga Wines
Conestoga, PA

Dear Pam,

I look forward to getting the stuff and having another chance to play with a wine kit.

Thanks for having a great web site and super products.

Angel Price
Martinsburg, WV

Attached is the label I would like printed for our recent order of Pinot Noir. This is our second time with this Pinot Noir kit. The first result was OUTSTANDING!!!

Thanks,

Julia and Eric Daum
Apex, NC

New Products

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

5103 Bottle Holder, Chefs, \$14.99
 HB325 Dried Grape Skins Pack, \$7.29
 5224 Coaster Set, Cheers, \$2.00
 5233 Serving Tray, Vintage Wines \$10.00
 5223 Trivet, No Wine Before..., \$6.00
 5222 Trivet, For I Have Zinned, \$6.00
 5221 Trivet, Life Like Good Wine, \$6.00
 5232 Butler Tray-Vintage Wines \$12.00

[Be sure to see our latest wine stoppers!](#)

Pre-Order Your Limited Releases

HB760 Grenache/Shiraz/Mourvedre 8L Blue Label, \$74.99
 HB770 Grenache/Shiraz/Mourvedre 16L Platinum Label, \$114.99
 RQ108 Canadian Old Vine Riesling \$99.00
 RQ208 Chilean Cabernet Malbec Carmenere, 15L \$109.00
 HB765 Gewürztraminer, Riesling, Muscat 8L, Blue Label, \$74.99
 HB775 Gewürztraminer, Riesling, Muscat 16L, Platinum Label, \$114.99

[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

Raw

A winetasting term for wine that is usually young and undeveloped. Such a wine is often harsh because of unbalanced alcohol, tannins, and acidity. With time, raw wines will usually become balanced and quite drinkable.

This month's definition was provided by the wine dictionary at Epicurious.com.

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

Hot Tip

Get A Grip

Oxygen-based cleansing solutions (like B-Brite and OxyClean) make your hands very slippery. Be careful when handling glass items such as carboys and wine bottles so that you don't drop them.

Have a tip to submit? Just go to:

www.grapestompers.com/submit_ideas.asp

Monthly Specials

Specials for November 2007

Item #	Description	Reg. Price	Special
3159	CC Grande Shiraz, 15L	\$102.73	\$82.18
3273	GC Pinot Chardonnay, 10L	\$66.36	\$53.09
3236	CC Sauvignon Blanc, 15L	\$93.64	\$74.91
3136	CC Red Zinfandel, 15L	\$101.79	\$81.43
3122	VDV Valpolicella, 9L	\$60.91	\$48.73
3132	CC Valpolicella, 15L	\$87.73	\$70.18
3226	CC Piesporter, 15L	\$96.27	\$77.02
3147	CCH Cab/Syrah/Zinfandel, 15L	\$104.59	\$83.67
3231	CC Chardonnay, 15L	\$93.63	\$74.90
CF9022	Washington State Merlot CGP, 18L	\$117.00	\$93.60
CF9036	Cream Sherry, 12L (makes 3 gallons)	\$65.34	\$52.27
CF8947	Porto Corinto, 12L (makes 3 gallons)	\$78.00	\$62.40
CF8945	Orange Muscat Port, 12L (3 gal kit)	\$78.00	\$62.40
HB964	HB Australian Cab Sauvignon, 16L	\$80.78	\$64.62
HB955	HB Wildberry Chianti, 6L	\$46.38	\$37.10
Various	Steel Sculpture Bottle Holders	In Stock	20% off
3701	Brew House Pale Ale	\$40.91	\$32.73
2646	Brew Belt	\$18.99	\$15.19
2250	Carboy Drier	\$8.72	\$6.98
2260	Floor Corker	\$58.10	\$46.48
2203	Glass 1-Gallon Jug, Clear	\$3.29	\$2.63
2603	Hydrometer, Triple Scale	\$5.50	\$4.40
4512	Long Sleeve T, "Got Wine?", Med	\$16.99	\$13.59
4513	Long Sleeve T, "Got Wine?", Large	\$16.99	\$13.59
4516	Long Sleeve T, "Got Wine?", XL	\$16.99	\$13.59
4348	Napkins, "Got Wine?"	\$2.50	\$2.00
5039	Bottle Carrier, 2 bottle	\$9.99	\$7.99
4609	Rapid Wine Chiller	\$7.75	\$6.20
5108	Bar Towel, Grape design	\$7.73	\$6.18
5232	Butler Tray, Vintage Wine Design	\$15.00	\$12.00
5070	Cutting Board, Vintage Wines (B/W)	\$11.99	\$9.59
5066	Cutting Board, Vin Rouge (Color)	\$11.99	\$9.59
3100	Complete Wine Kit - Red	\$248.37	\$208.00
3200	Complete Wine Kit - White	\$239.24	\$198.00



#5169



#2260



(Continued from page 2)

Australian Viognier Pinot Gris

Extremely aromatic white wine that opens up with apricots and pear notes. Dry and medium bodied, it finishes on a refreshing fruit forward note. Pairs well with shrimp tempura, roast chicken with walnut pesto & squash soup. Six week / 15L kit.
Oak 0 / Body 3 / Sweetness 0
Item #RQ308 Price: \$99.00 Order By: December 30, 2007

Italian Nero D'Avola

Hailing from Sicily, Nero D'Avola is a full bodied red wine with generous ripe dark fruit laced with leather and herbal tones. The tannin structure is smooth and it boasts of a long finish. Pairs well with crab salad with avocado and mango cakes, smoked salmon, barbecued pork and chicken. Six week / 15L wine kit.
Oak 3 / Body 4 / Sweetness 0
Item #RQ408 Price: \$109.00 Order By: January 28, 2008

Is this what you've been looking for... the hidden special? During November 2007, we are offering a \$30 savings on item #5119, the Cooper Cooler. Chill a bottle of wine in 3 minutes with this handy device! Runs on 110 volts AC or plug it into your auto's cigarette lighter. Remember to ask for our hidden special in the "Comments" portion of our Shopping Truck or you will not get the special price.

Argentinean Tannat Merlot

A native grape of France, Tannat is growing in popularity from Australia to Argentina. Thick skinned and known for its deep dark color and extremely chewy tannins, this wine is fermented on Merlot GenuWine wine grape skins to extract rich fruit flavors, lively tannins and brilliant color. Pairs with grilled flank steak with soy chile glaze, sausage burgers with cracked roasted vegetable bruschetta. Six week / 15L wine kit.
Oak 4 / Body 4 / Sweetness 0
Item #RQ508 Price: \$119.00 Order By: February 27, 2008

SPECIAL PROMOTIONS

- All of the kits mentioned above come with premium wine labels provided by RJ Spagnols.
- Order 1 each of the five 2008 RQ kits by December 28, 2007 and be entered in a contest to win 2 round trip airfare tickets anywhere, a \$3000 value. The winners will be announced in January 2008.

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 few wine-related web links and a couple of quotes.

Are You Curious?

If you've ever needed an answer to a quick wine question, where would you go online? A safe bet is to try out the [wine dictionary on Epicurious.com](http://www.epicurious.com).

With more than 3,500 entries, the wine dictionary offers a wealth of knowledge only a few clicks away.

They Said It, I Didn't

Here are some amusing grape thoughts, offered by two well-known people:

"I imagine hell like this: Italian punctuality, German humor, and English wine."

- Sir Peter Ustinov

"This wine is too good for toast-drinking, my dear. You don't want to mix emotions up with a wine like that. You lose the taste."

- Ernest Hemingway
The Sun Also Rises

Wine Trivia

In 1978, US Federal law mandated that wines named for a variety of grapes (Cabernet Sauvignon, for example) had to contain at least 75% of the variety before it could be called such on the wine label. Before that, a wine could be only 51% of the variety named.

The type of French wine that holds the title of "most exported" is Champagne. About 40% of all Champagne is exported, mostly to Britain and the United States.

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