



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!

In This Issue

Feature Article	1
Announcement.	1
Tom's Cellar	2
Customer Feedback	2
Wine Lover's Recipe.	2
Corky's Winemaking Term	3
New Products	3
This Month's Specials	3
Wine Drops	4

Feature Article

Holiday House Guests and Winemaking Don't Mix

by Brant Burgiss

The mountains of North Carolina haven't revealed their wintry blanket of snow yet, but that doesn't mean that Old Man Winter has forgotten us... we figure he'll come to life just in time for the holidays!

Christmas is just around the corner, but I don't need a calendar to tell me that. I know the holidays are near because I'm being "gently" reminded by my wife to hurry up and bottle the sherry I've got cooking in the guest bathroom so her parents will have a place to lay their toothbrush during their visit with us over the Christmas holidays.

Of course, I offered to move the sherry to our bathroom, but she wouldn't hear of that! So for now, at least, it seems that chivalry is dead in our household. Well I tried to do the right thing, right? Right?? Guys, back me up here. It's just a 3-gallon carboy!

And (right on cue) my co-workers, clients, and fellow members of my Rotary club are acting weird lately... are yours doing the same thing? They all know I make wine at home and are hoping for a gift of wine this holiday season.

Speaking of sherry, we have it on sale this month, along with Orange Muscat port, Ruby port, and 3-gallon carboys. Check out these and all our other specials on page 3. To ensure delivery by Christmas, please see our order deadlines in the article below.

All of us at grapestompers.com wish you and your family and loved ones a safe, joyous, and very Merry Christmas and a Happy New Year.

Important Announcement

Order Deadlines for Christmas Delivery

To ensure delivery of winemaking supplies in time for the Christmas season, here's our recommendation for ordering:

For deliveries to NC, VA, or SC, please ensure your order is placed (received by us) by 5 PM EST on **December 17th**.

For deliveries to AL, AR, CT, DE, FL, GA, IL, IN, KY, LA, MD, MS, NJ, OH, PA, RI, TN, or WV please ensure your order is placed by 5 PM EST on **December 14th**.

For deliveries to IA, KS, MA, ME, MI, MN, MO, Eastern NE, NH, NY, OK, TX, VT, or WI please ensure your order is placed (received by us) by 5 PM EST on **December 13th**.

For deliveries to AZ, Eastern CO, ND, Western NE, NM, and SD please ensure your order is placed (received by us) by 5 PM EST on **December 12th**.

For deliveries to all other states on the west coast, (CA, Western CO, ID, MT, NV, OR, UT, WA, WY) please ensure your order is placed by 5 PM EST on **December 9th**.

This schedule is based on deliveries made no later than 21 December, and allows one extra day to compensate for possible bad weather.



Merry Christmas from [grapestompers](http://grapestompers.com)

Hot Tip

Restore Fizz To Flat Champagne

To restore bubbles to champagne that has lost most of its fizz, simply drop a raisin into the open bottle a few minutes before pouring. Any last gasps of carbon dioxide that are left will stick to the raisin's ridged surface, then release again as tiny bubbles.

Submit your hot winemaking tip here:

www.grapestompers.com/submit_ideas.asp

A Look Back at 2007

by Tom Burgiss

2007 is in its last days, and for all of us here at grapestompers.com it has just flown by in a hurry. It seems the older I get, the faster the time seems to go by. The subject for this month is our gift shop. Through Pam's effort you will see many items starting with shirts, hats, etc. to some unusual gifts for that special someone! I think that you will agree, our gift shop is above average for the unusual! When you order any item from item number 4100 to 5200 (inclusive) from our gift shop this month, Pam will give you 10% off as our hidden special for December. To qualify, be sure to mention you want the "Hidden Special" in the comments area when you order this month!

2007 has brought to us new techniques and ideas that allow us all to be better home wine makers. I am simply amazed with the quality that surpasses my imagination. The new limited release concentrates for 2008 (available only by pre-order) by Cellar Craft, Heron Bay and R.J. Spagnols seem to be better than any previous year. This year's selection introduces us to the broad spectrum of blending. I cannot wait to get my pallet on this year's pick. Many of you, like myself, are never satisfied until we can improve on the next batch of wine! And truthfully speaking, winemakers are usually their own best critics when it comes to judging a batch of wine. An analogy would be like a game of golf - getting it all together on the same day - the drive, the iron shot(s), the approach, the putt - applies likewise to wine. We are not competing with our fellow winemakers, we are competing within ourselves. Striving to always make a better batch of wine! So the challenge is there... let's get it together.

2007 brought us several great winemaking articles. Our favorite magazines, like [Wine-Maker Magazine](#) (published by Brad Ring) and [Small Winery](#) (Dr. Dan Strickland, Managing Editor) have greatly added to the education of all winemakers, either home hobbyists or small commercial wineries.

2008 will have to work hard to beat 2007 as far as advances go, certainly all the wine kit manufacturers will be in there "pitching" for a more improved concentrate for you... and it is our pledge to keep you informed about all of the advances. After all, we here at grapestompers try it first. We are definitely on the front line for you!

Wishing you a happy and a safe Holiday season,

Tom

Wine Lovers Recipe

Baked Brie Appetizer

Looking for a do-ahead appetizer? This attractive baked brie is delicious slathered on baguette slices or served with thick wedges of apple or pear. And it is easily prepared several hours, or even days, before you need it.

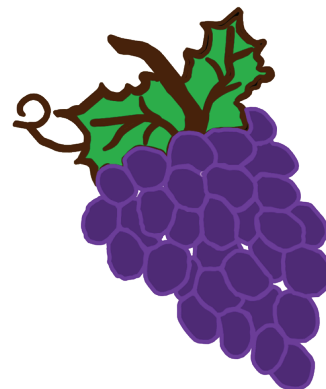
NUTTY CARAMEL BAKED BRIE

1 (15-ounce) round of brie, placed in the freezer for 15 minutes before using
1/4 cup chopped pecans OR walnuts
1/4 cup packed brown sugar
1/2 teaspoon ground cinnamon
1 (17.3-ounce) package frozen puff pastry, thawed
1 egg
1 tablespoon heavy whipping cream

Carefully cut the brie horizontally through the center, splitting the cheese into two rounds. Remove white rind by scraping the surface lightly with a sharp knife, if desired. Set aside.

In a medium bowl, mix together pecans, brown sugar and cinnamon. Unfold one sheet of puff pastry flat. Set one of the brie rounds, cut side up, in the center of the pastry. Spread nut mixture over the brie, then set the second round of the cheese, cut side down, on top.

(Continued on page 4)



Customer Feedback

Hi Gang,

I gave my husband the whole kit and kaboodle to make wine as a gift last winter (with your help!). It has been great fun and a fabulous success - so much so that we are preparing to bottle wine as party favors at our son's wedding next spring.

Thank you,

Sue Norman
Jarrettsville, MD

Thank you,

You have been a huge help to me. I love your site, and will be ordering from you soon. We do wine.

Debby

I wanted to find out from Pam if she could use a photo on the wine labels and the cost of doing that. She made some really beautiful labels with a blond lab on them, and when I showed them to David, he thought it would be neat to have his own dog on them -- the blind dog that he named the winery after!!!

You guys do an outstanding job!!! We are always happy with whatever we order from you!!! Thanks,

Bronwyn Revell
Tallahassee, FL

I hope all is well with you and the rest of the Grapestompers gang. It's a pleasure to do business with you guys.

We are in wine making season; I plan to make 4 or 5 kits this fall, so I may need another carboy. Time will tell.

Regards,

Roger Sacilotto
Soddy Daisy, TN

New Products

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

5234 Bottle Balance, Chefs, \$11.99
 5237 Bottle Stopper, Ladies, \$5.25
 4631 Cork Trivet Kit, \$18.99
 5238 Pitcher, Vineyard Design \$39.95
 5239 Tuscany Oil Bottle, \$12.89
 5240 Bottle & Glass Holder, \$39.95
 5235 Wine Bottle Candle Holder \$12.89
 5236 Wine Bottle Holder \$12.89
 4633 Candles, Grapevine Design 2-pack, \$8.29

Pre-Order Your Limited Releases

CF0605 Rosso Fortissimo Reserve Cuvee 18L w/crushed grapes, \$149.99
[Order this kit by 12/14/2007](#)
 HB760 Grenache/Shiraz/Mourvedre 8L Blue Label, \$74.99
 HB770 Grenache/Shiraz/Mourvedre 16L Platinum Label, \$114.99
[Order these kits by 12/31/2007](#)
 RQ308 Aussie Viognier Pinot Gris \$99.00
[Order this kit by 12/30/2007](#)
 RQ408 Italian Nero D'Avola, 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.](#)

Corky's Corner

Winemaking Definition

Field Blend

A "field blend" wine means that a wine is produced by harvesting several different varieties of grapes together, usually from a single vineyard, and fermenting them together to create a single wine.

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



Yeesh! Which Yeast

Having difficulty deciding which yeast to use with your wine? Have a look at the yeast reference chart, provided by Wine-Maker magazine:

[See the yeast reference chart](#)

Have a tip to submit? Just go to:

www.grapestompers.com/submit_ideas.asp

Monthly Specials

Specials for December 2007

Item #	Description	Reg. Price	Special
HB968	Ruby Port, 6L (makes 3 gallons)	\$65.58	\$44.90
HB904	Cabernet Shiraz, 8L	\$51.99	\$41.59
HB918	Gewurztraminer, 8L	\$47.98	\$38.38
HB735	Malvasia Bianca, 16L (one available)	\$79.98	\$63.98
3231	CC Chardonnay, 15L	\$93.63	\$74.90
3129	CC Cabernet Sauvignon, 15L	\$101.72	\$81.38
3226	CC Piesporter, 15L	\$96.27	\$77.02
3160	GC Bergamais, 10L	\$65.39	\$52.31
3151	CSP Grenache/Syrah/Mourvedre, 16L	\$108.18	\$86.54
3304	CS Red Ice Wine, 12L	\$87.27	\$69.82
CF9036	Cream Sherry, 12L (makes 3 gallons)	\$65.34	\$45.00
3236	CC Sauvignon Blanc, 15L	\$93.64	\$74.91
CF8945	Orange Muscat Port, 12L (3 gal kit)	\$78.00	\$55.00
HB965	HB Australian Shiraz, 16L (2 avail)	\$80.78	\$64.62
3146	CCH Tempranillo, 15L	\$99.91	\$79.93
3705	Brew House American Lager	\$40.91	\$32.73
3701	Brew House Pale Ale	\$40.91	\$32.73
2253	Vinator	\$15.55	\$12.44
2612	Mini Jet Filters #1 (Coarse)	\$2.91	\$2.33
2613	Mini Jet Filters #2 (Polishing)	\$2.91	\$2.33
2614	Mini Jet Filters #3 (Sterile)	\$3.45	\$2.76
5264	B-Brite Cleanser, 5 lbs.	\$12.89	\$10.31
2732B	Potassium Metabisulfite, 5 lbs.	\$17.27	\$13.82
2607	Fizz-X Stirring Rod	\$25.18	\$20.14
2598	Wine Thief with Test Jar	\$7.55	\$6.04
2715	Sparkoloid, 1 oz.	\$1.99	\$1.59
2717	Sodium Hydroxide, 4 oz. 0.10% norm	\$3.09	\$2.47
2109	Red Bordeaux Wine Bottles, case	\$15.99	\$12.79
4126	T-Shirt, Group Therapy, Medium	\$23.99	\$19.19
4618	T-Shirt, Group Therapy, Large	\$23.99	\$19.19
4119	T-Shirt, Group Therapy, XL	\$23.99	\$19.19
4119A	T-Shirt, Group Therapy, XXL	\$24.99	\$20.19
4610	Bottle Candle	\$4.00	\$3.20
4610A	Bottle Candle Chimney	\$9.59	\$7.67
2205	Glass Carboy, 3 gallons	\$18.09	\$14.47
3100	Complete Wine Kit - Red	\$248.37	\$208.00
3200	Complete Wine Kit - White	\$239.24	\$198.00

(Continued from page 2)

Cut 1 inch off the corners of the pastry to form a rough circle, and then fold the pastry up the sides of the brie.

Place a second sheet of pastry over the top, then cut away any excess, leaving just enough pastry for the two sheets to meet. Using your fingers, crimp the pastry sheets together, making sure it is completely sealed.

At this point, the cheese can be refrigerated for several hours until ready to bake, or wrapped tightly in plastic and frozen. If frozen, place the cheese in the refrigerator to thaw about 12 hours before baking.

When you are ready to bake, preheat the oven to 425 degrees F. Line a baking sheet with parchment paper.

In a small bowl, whisk together the egg and cream. Use a pastry brush to brush the sides and top of the pastry with the egg mixture. If desired, scraps of pastry can be rolled out and cut into decorative shapes and placed on top of the cheese. Place the brie on the prepared baking sheet. Bake 20 to 25 minutes, or until golden brown and puffed. Remove from oven and let cool slightly before slicing. Serve with bread or sliced fruit. Makes 8 to 10 servings.

Recipe adapted from Marguerite Marceau Henderson's "Small Plates: Appetizers as Meals."

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Our thanks to Jim Ward, who brought our attention to this wonderful Bottle Christmas Tree

Wine Drops

Wine Drops is a catch-all for various tidbits that we find interesting. This month, we offer a few wine-related stories and a free trial offer from Wine-Maker magazine.

Take a Relaxing Bath... In Wine?

At Hakone Kowakien Yunessun spa in Japan, revelers don't just drink newly released Beaujolais nouveau, they also bathe in it. Yes, **BATHE**.



The Japanese are heavy importers of this French red wine, and the spa claims that soaking in it revives the skin and rejuvenates the body.

NASA Data Helps Avoid Red Wine Headaches

It's a problem that wine lovers have been whining about for years: Certain red wines can give the drinker a headache. But now help is on the way... from Mars.

Researchers at University of California, Berkeley, working with NASA-funded technology designed to look for chemical signs of extra-terrestrial life on the Red Planet have created a device they say can easily detect chemicals that many scientists believe can cause the dreaded "red wine headache."

[Read the whole article here](#)

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