



# 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!

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### Feature Article

## Make Plans To Attend Winemaking Conference

by Brant Burgiss

Happy New Year, everyone! All of us on the chilly mountaintop of North Carolina hope you had a great holiday season, and wish you good health and happiness for 2008.

I want to tell you about a terrific opportunity to learn more about making wine while visiting the heart of one of the best winemaking regions in the world... **Sonoma County**, California. If you subscribe to WineMaker magazine, you have already heard the news; but if so it certainly bears repeating.

WineMaker magazine is hosting its first ever winemaking conference in Rohnert Park, CA (Sonoma County) on May 16-17, 2008. Join fellow winemakers from across North America and the world for two full days packed with 30 seminars and special events to help you make your own great wine. Here are some of the highlights:

- 30 big winemaking seminars
- Classes on winemaking techniques, grape growing, and more!
- Special social events to trade ideas with fellow hobbyists
- WineMaker International Amateur Wine Competition Awards Dinner
- Opportunities to visit nearby wineries

It's easy to register - with a phone call or a click of a mouse, you can reserve your spot at the conference, to be held at the fabulous Sonoma Wine Country Doubletree Hotel. And if you register before March 31, you'll qualify for a \$100 Early Bird Discount!

Learn more at [WineMaker magazine's official conference web site!](#)

### Important Announcement

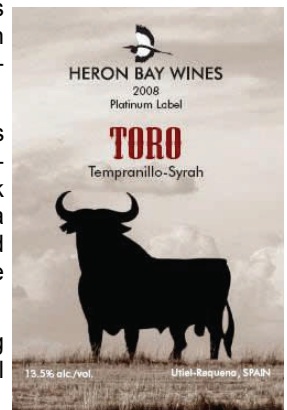
## HB's "Toro" Red Completes '08 App Series Lineup

Heron Bay Wines just recently announced the third leg of this year's Appellation Series: a unique red wine blend from Spain called **Toro**. This fabulous wine kit comes from the Utiel-Requena region in the Spanish province of Valencia.

Ruby red in color, the **Tempranillo and Syrah blend** boasts a ripe berry and cassis nose with a hint of crushed black pepper and woody aromas. Full-bodied and complex, the black cherry fruit is well integrated with velvety tannins and vanilla oak flavor. This wine can be consumed early but will round out nicely with bottle aging that will result in an impressive amalgamation of flavors.

These kits will be available for ordering soon - keep watching our "New Products" page to order. Expected date of arrival for all pre-orders in our warehouse is April 4, 2008.

Available in 8L (Blue Label, 12.8% alc.) and 16L (Platinum Label, 13.5% alc.) formats.



Tom grabs a bite of lunch in the warehouse

## Hot Tip

### How About a Choco-Wine Margarita?

For a unique beverage, wipe the rim of your wine glass with a damp paper towel, then dip the rim into a saucer that has hot cocoa mix (like Swiss Miss). Add wine, and voila!

Our thanks to Bob Blanchard from Greensboro, NC for providing this tip. Submit your hot winemaking tip here:

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

## Wonderful Wine Kit Surprises Await In 2008

by Tom Burgiss

Let's talk about pleasant surprises! This past holiday I had the pleasure of visiting the home of one of our winemaking customers. Guess what I observed? A full wine rack which covered an entire wall of her home. She pointed at the rack with obvious pride (yes, I said she!). She was proudly telling her guests, "Just pick out a bottle, and we'll pour for your enjoyment."

The above scenario really pleased me - To observe a grapestompers.com customer having fun with a great hobby. Best of all, she was pleased with the price per bottle of a quality wine as compared to the "box wine stores" !

Here's a quick illustration of what I mean:

A bottle of Amarone at Olive Garden Restaurant is listed at \$95.00; checking further with "Total Wines and More" - one of the largest retailers of wine - the had Amarones ranging from \$27.00 - \$38.00 per bottle.

From grapestompers.com, even the highest grade Amarone wine kit with a grape pack ([Item #CF1515](#)) works out to be only \$4.10 per bottle. Or the smaller size 12L grape pack Amarone kit ([Item #CF0157](#)) comes to only \$2.84 per bottle. So with money being tight these days, making your own wine at home certainly MAKE\$ CENT\$.

**Restricted Quantity** wine kits by Spagnols, **Limited Releases** by Cellar Craft; and Heron Bay's 2008 **Appellation Series** represent each of the manufacturers that bring us new and improved concentrates of the latest grape(s) available. As you are probably aware, these special kits come out annually at this time of the year. I automatically order some just to test, and each time I discover that **I should have ordered more**. So the bottom line is: **I have never had a bad one yet!**

Check out these special wine kits on our [new products page](#) (scroll down towards the bottom) to learn more about each offering. You'll notice, there are cut off dates for ordering, since all these kits have to be pre-ordered. We have to follow the order deadlines as well as you. This type of order must be ordered in advance and the concentrates are shipped to you once they arrive in our warehouse.

See you next time,

Tom

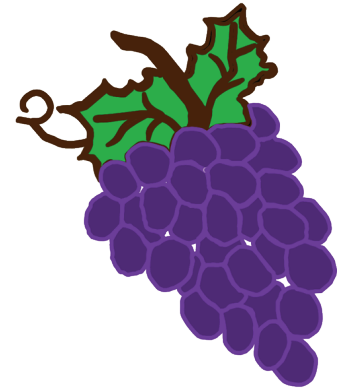
### Wine Kit News

## New Kits from Cellar Craft

We are very pleased to announce that Cellar Craft has recently released FOUR new 6-week wine kits for your enjoyment.

- **Red Mountain Cabernet Sauvignon**  
This popular Limited Release kit from the summer of 2007 is back to stay as a part of Cellar Craft's regular product line up. This kit includes a 2 liter crushed grape pack made from Red Mountain Cabernet grapes.  
**Item #CF0288      Your price: \$144.00      Status: In Stock**
- **Italian Barbera from Piedmont, Italy**  
Another popular Limited Release kit - this one from 2006 - also returns as an addition to the Showcase Collection. This wine won 8 medals at the 2007 WineMaker International Amateur Wine Competition.  
**Item #CF0097      Your price: \$144.00      Status: In Stock**
- **Pinot Bianco**  
Known as Pinot Blanc in other countries, this 16L wine kit hails from the northern Alto Adige region of Italy. The wine is pale yellow, medium bodied with flavors of green apple, lemon, and tropical fruits. The kit comes with 30 grams of French oak, but its addition is optional.  
**Item #CF0623      Your price: \$90.57      Status: In Stock**

(Continued on page 4)



## Customer Feedback

Hi,  
I received all my things for the wine kit last week. Everything is super!! Started my first batch of mead on Saturday.

Thanks for the great service and I hope to purchase from you again!

Ken Johnson  
Jersey Shore, PA

Pam,  
You are the best. Thank you so much!

Richard Ulloa  
Stone Ridge, NY

Tom,  
Here is a .jpg for my labels. Please keep on file since this will be what I use for all of my labels.

I will say that my wife and I have really enjoyed the setup and wine that we have made thus far.

Thank you.

Bill (William) Green  
Willow Springs, NC

## New Products

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

5234B Bottle Balance, Sitting Chef, \$11.99  
 5234C Bottle Balance, Kneeling Chef, \$11.99  
 5103 Bottle Holder, Chefs, \$14.99  
 5186 Bottle Holder, Fireman, \$67.50  
 (made of stainless steel)

### New Wine Kits

CF0288 Red Mtn. Cab, w/CGP, \$144.00  
 CF0097 Italian Barbera w/CGP, \$144.00  
 CF0623 Pinot Bianco, 16L, \$90.57  
 CF0622 Sangiovese, spec. order, \$93.61

### Pre-Order Your Limited Releases

CF0606 Red Mountain Syrah 18L  
 w/crushed grapes, \$149.99  
 Order this kit by 1/14/2008  
 RQ408 Italian Nero D'Avola, 15L \$109.00  
 Order this kit by 1/28/2008  
 HB765 Gewürz, Riesling, Muscat 8L  
 Blue Label, \$74.99  
 HB775 Gewürz, Riesling, Muscat 16L  
 Platinum Label, \$114.99  
 Order these kits by 1/30/2008

[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

#### Oenophile

A wine aficionado, literally translated from Greek it means "wine friend".

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



#### Wine Kit Fermentation Temps

grapestompers recommends the following primary fermentation temperatures:

- White wine kits: 68° F
- Red wine kits: 72° F

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 January 2008

Item #	Description	Reg. Price	Special
3236	Sauv. Blanc, 15L (one available)	\$93.64	\$59.99
HB967	Riesling Ice Wine, 6L (two available)	\$70.38	\$39.95
CF9037	Gewurz. Ice Wine, 12L (one available)	\$96.80	\$59.99
3705	American Lager (one available)	\$40.91	\$29.99
<b>Please note: The kits listed above are slightly expired.</b>			
HB715	Malvasia Bianca, 8L (one available)	\$53.80	\$44.99
HB938	HB Ultra Premium Shiraz, 16L	\$76.78	\$61.42
HB923	HB Premium Sauvignon Blanc, 8L	\$47.98	\$38.38
CF1245	Old Vines Zinfandel, 18L w/grape pk.	\$117.00	\$93.60
HB925	HB Premium Pinot Grigio, 8L	\$47.98	\$38.38
CF8947	Porto Corinto, 12L (makes 3 gallons)	\$78.00	\$62.40
3138	VDV Cabernet Merlot, 9L	\$65.00	\$52.00
3114	VDV Bergamais, 9L	\$62.79	\$50.23
3701	Brew House Pale Ale	\$40.91	\$32.73
3170	Cru Select Platinum Amarone, 16L	\$109.00	\$87.20
3221	VDV Fume Blanc, 9L	\$50.82	\$40.66
3252	VDV Gewurztraminer, 9L	\$54.45	\$43.56
3304	CS Red Ice Wine Style, 12L	\$87.27	\$69.82
3186	Cru Select Platinum L'Collage, 16L	\$105.37	\$84.30
3223	VDV Liebfraumilch, 9L	\$49.99	\$39.99
3255	Cru Select Platinum Pinot Grigio, 16L	\$105.36	\$84.29
3256	CSP Riesling Traminer, 16L	\$109.09	\$87.27
3155	CSP Rioja Nueva, 16L	\$109.00	\$87.20
3123	VDV Vieux Chateau du Roi, 9L	\$61.36	49.09
2687	Ferrari Automatic Filler Tap	\$13.18	\$10.54
2716	Acid Test Kit	\$8.19	\$6.55
2251	Brass Bottle Washer	\$11.55	\$9.24
2252	Bottle Washer Adapter	\$4.37	\$3.50
2598	Wine Thief with Test Jar	\$7.55	\$6.04
2607	Fizz-X Stirring Rod	\$25.18	\$20.14
2733A	Fermax, 1 lb.	\$5.36	\$4.29
2711	Claro K.C. - Super Kleer	\$1.79	\$1.43
4631	Cork Trivet Set	\$18.99	\$15.19
5232	Large Butler Serving Tray 12" x 16.5"	\$15.00	\$12.00
4727	Hors d'oeuvres Plate	\$1.79	\$1.43
3100	Complete Wine Kit - Red	\$248.37	\$208.00
3200	Complete Wine Kit - White	\$239.24	\$198.00



(Continued from page 2)

- **Sangiovese**

This regional favorite comes from Emilia-Romagna, located just north of the Tuscan border. Fermented with Hungarian oak, this wine is medium bodied, ruby colored, and attracts you with cherry, plum, vanilla, and violet aromas. This Sangiovese offers straightforward fruit flavors with a delicate spice note that ends with a seductive, tangy, slightly bitter bite.

**Item #CF0622      Your price: \$93.61      Status: Special Order**

Of course you are looking for the hidden special... so here it is! Buy any grape juice concentrate during the month of January 2008 and receive 30 free corks as our bonus gift to you! Be sure to mention this hidden special in the "Comments" section of our online Shopping Truck when you check out or you won't be able to get the deal.



Each of these four new wine kits are made with the same standard of quality that you've come to expect from Cellar Craft International. Many customers are already familiar with the previous Limited Release kits - the Red Mountain Cab and the Italian Barbera. These were two terrific kits, and grapestompers is confident you will fall in love with all four of the new releases!

### *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](mailto: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](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*

## Wine Drops

*Wine Drops is a catch-all for various tidbits that we find interesting. This month, we offer a recent email exchange and a free trial offer from WineMaker magazine.*

### **OOH! I Have An Idea!**

Have some input as to what you'd like to see in a future issue of *The Stomper*?

We'd love to hear your idea! Just call us at 800-233-1505 or fill out and [submit our contact form](#) to let us know.

### **Are Plastic Fermenters Safe?**

Not really a "tip" but I'm wondering, with more and more discussion about plastics and phthalates, do you feel using buckets for primary fermenting is safe? Have you had any previous queries about that?

I also want to say I love your company. Have never felt such a personal relationship ordering from anywhere else.

Rachel Casillas  
Cudahy, WI

Hi Rachel,

We've used the plastic fermenting buckets for primary fermentation - the same ones that we sell - since we began making wine around 10 years ago. We believe that they are safe for use in winemaking or else we would not sell them. Anything that is labeled "food grade" has to pass a pretty strict regimen of tests before they can be made and sold as such.

This is the first time anyone has asked this sort of question... but we're glad you did.

There seems to be a lot of misinformation about phthalates online. You may wish to see these web sites:

- <http://www.phthalates.org>
- <http://www.phthalates.com>

We're glad you are enjoying your hobby, and that you like doing business with us! Have a happy holiday, and Merry Christmas!

Brant

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