



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

Spring Into Soda

by Brant Burgiss

It's easy to get into a rut, even with a rewarding money-saving hobby like making wine at home. This is especially true in the colder months of the year, when most people spend more time indoors. Making wine batch after wine batch can get tiresome (oh gosh, another great batch of Cab), so may I make a suggestion? Spice up your wintertime life by making a batch of soda!

Soda is easy to make, and the ingredients to make it are very inexpensive. The whole process takes less than a month's time, and it's a simple task that you can share with the kids or grandkids - with flavor to boot!

You can use much of the same equipment you already own, such as a bucket, siphoning tube, bottling wand, etc. Those who make beer already own the bottles, crown caps, and bottle capper too. So all you need at this point is to get a soda extract (directions provided) and a packet of [Montrachet](#) or [Champagne yeast](#).

Most [soda extracts](#) will make 4 gallons of pop and cost around \$5 or so. They come in a variety of flavors, such as cherry, cola, cream soda, ginger ale, orange, raspberry, root beer, and even sarsaparilla.

If kept cool, the soda will keep for up to a year, or just three months if kept in warm conditions. Give it a try, and let us know about your soda exploits!



To My Valentine, With Love

Important Announcement

Free Chitosan - Just Ask!

grapestompers is OVERSTOCKED on chitosan, a fining/clearing agent that many wine kit manufacturers provide with their concentrates.

For a limited time, until we run out, we are giving this item away, FREE OF CHARGE. All you have to do is place at least a \$10 order this month.

Please, no hogging... let's let other winemakers enjoy this special too. We ask that you limit your request to no more than 5 packets of chitosan.

To get your FREE CHITOSAN, please tell us in the "Comments" section of your order that you would like some. Just let us know how many packets you want. Remember, all it takes is a minimum \$10 order.

Hot Tip

Prevent Wine Labels From Smearing

Ink-jet labels running? Spray your labels with an inexpensive hair spray before applying them to the bottle. It's cheaper than spray lacquer and works just as well.

Thanks to Gene Barrett of Loveland, CO for providing this tip. Submit your hot winemaking tip here:

www.grapestompers.com/submit_ideas.asp

Take Your Wine's Temperature

by Tom Burgiss

Temperature control, quite often, is overlooked as being a necessary step to ensure a good quality wine. So let's re-address temperatures needed during the primary fermentation, secondary fermentation, and storage. We will also try to help you with practical ways to obtain desirable temperatures, hopefully avoiding heavy expense to you.

Primary fermentation - WHITE WINES = 68 degrees F. The desired temperature can be obtained by placing your bucket on a tile floor (this allows you to use the transfer of the earth's coolness), placing a bucket in a tub of cold water, draping a wet towel around and the "wicking" process will help to cool, or placing your bucket in a bath tub or laundry sink or the coolest room on the north side of your house, or in the basement or root cellar will all work. Why do we recommend the cooler temperature? Fermenting cooler slows down the fermentation process, allows a more fragrant and softer wine, and will make your wine clear out faster. Note: Making your white wines during the winter is definitely best because then it will be ready to bottle by summer when your demand is higher.

Primary fermentation - RED WINES = 72 degrees F. This allows the fermentation process to "speed up" a bit (if you notice red wines are more active whereas the white wines are more "docile") and helps eliminate the air lock spillage when transferred into the carboy. Simply place the fermentation bucket near a heat duct, or even a 25-watt bulb in a box can give out enough heat to do it. *The bulb should be enclosed in a metal cage to prevent possibility of fire.* There is also a [brew belt](#) (#2646) which can be used around the bucket (*the manufacturer does not recommend usage on a glass carboy*).

Secondary fermentation - WHITE & RED = 60-55 degrees is best. Once again, the slower the fermentation in the carboy, the better the quality of wine. This is very helpful in clearing (fining) your wines faster also. In a warmer part of the U.S., put your carboy in a narrow partition framed and insulated down one side (away from the sunny side) or in the rear of your garage and then add a small thermostatic controlled 110-watt air conditioner. Since most garages are on concrete slabs, you will be surprised just how little electricity it will use.

Storage- Head for the ground as much as possible, since nature provides cool storage free of charge!). [Clay tiles](#) (item # 4734) in direct contact with the floor or ground give you the perfect temperature (55-60 degrees) for storage because this avoids the peaks and valleys of temperature of your corked wines! The downside in shipping the tiles is the weight. If you are interested, then this will give you an excuse to visit us and carry them home with you! Otherwise avoid the sun and any heat vents or high storage off the floor.

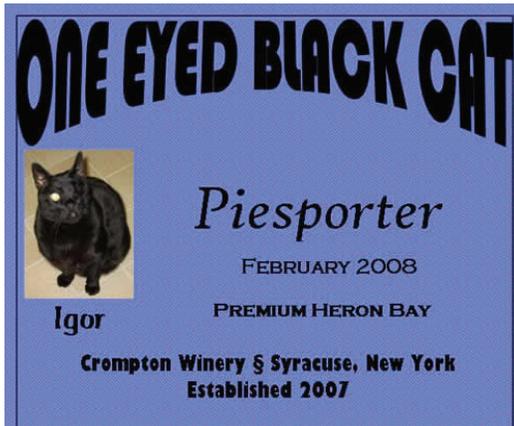
See you next time, Tom

Wine Label Story

One Eyed Black Cat

Hey folks:

This is our label for our first batch of wine made with lots of help from grapestompers. We will be bottling next month. It is currently clarifying.

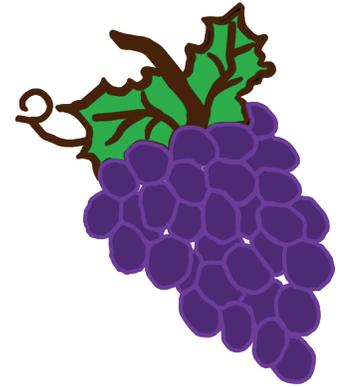


So far, so good.

We named our wine after who is in charge in our house. Whatever the cat wants, the cat gets. He was apparently hit by a car 10 years ago and lost his eye. His name was already Igor. He is almost 14 years old now. We're hoping he makes good wine.

The kits we received had every-

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Customer Feedback

Hi,
Thank you for checking on [the shipping] for me! I will look forward to its arrival.

By the way, as a new customer (I will be bottling my first batch of Pinot Grigio this weekend), let me say that I have found your products, service and website to be all top notch, and extremely helpful! Keep up the good work.

Larry Lionberger
Ely, MN

Hello,
I have been purchasing from you folks for over a year now. I am planning a trip for the end of March to the [Breakfast Inn](#) with my wife and hopefully my daughter. I very much look forward to the trip out there and the activities we are planning, especially the wine making portion.

I have called you folks a number of times to order and for support and suggestions on kits and equipment. I have never had an experience with you folks that did not leave me smiling and happy that I found your web site. I think I have talked to just about everyone on your staff at one point or another and they have all be a pleasure to work with.

In closing, your suggestion on the kits with the skin packs, in particular the Zweigelt, were dead on the money! I look forward to meeting you all in person in a couple months!!

Frantz Sturm
Blanchard, MI

Thank you for your prompt professional service. We look forward to ordering from you in the future.

Paul Masters
Thompson, CT

New Products

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

5131 Stemware Rack, \$10.29

New No-Bake Cheesecake Mixes

5211 Cookies and Cream, \$4.98
 5210 Double Chocolate Truffle, \$4.98
 5208 Tiramisu, \$4.98
 5207 Country Blueberry, \$4.98
 5212 Chocolate Turtle, \$4.98
 5209 Pineapple Coconut, \$4.98

Pre-Order Your Limited Releases

CF0607 Yakima Valley Gentil 16L, \$149.99
Order this kit by 2/14/2008
 RQ508 Arg. Tannat Merlot, 15L \$119.00
Order this kit by 2/27/2008
 HB088 Toro Tempranillo/Syrah 8L
 Blue Label, \$74.90
 HB278 Toro Tempranillo/Syrah 16L
 Platinum Label, \$114.99
Order these kits by 3/20/2008

[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

Disgorging

The process of removing the sediment from a bottle of champagne before it is charged with the dosage.

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

Hot Tip

Don't Add SO₂ During Fermentation

Avoid adding sulfites while a wine is busy fermenting; doing so causes the SO₂ to be bound up and largely unavailable to help prevent spoilage or oxidation. In addition, the flavor of the wine may be adversely affected by the formation of acetaldehyde.

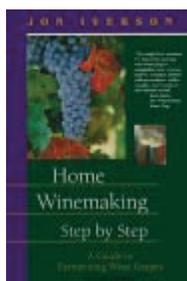
Have a tip to submit? Just go to:

www.grapestompers.com/submit_ideas.asp

Monthly Specials

Specials for February 2008

| Item # | Description | Reg. Price | Special |
|--------|--|------------|----------|
| CF0156 | Merlot, 12L w/CGP (3 available) | \$75.98 | \$60.78 |
| CF1515 | Amarone, 18L w/ crushed grape pack | \$125.25 | \$100.20 |
| HB934 | HB Cabernet Shiraz, 16L | \$83.98 | \$67.18 |
| HB920 | HB Piesporter, 8L | \$56.73 | \$45.38 |
| HB929 | HB White Grenache Blush, 8L | \$56.73 | \$45.38 |
| HB974 | HB Raspberry White Zinfandel, 6L | \$55.70 | \$44.56 |
| 3232 | C. Classic Chardonnay Semillon, 15L | \$101.83 | \$81.46 |
| 3283 | Cru Select Viognier, 16L | \$111.11 | \$88.89 |
| 3239 | Cellar Classic Verdicchio, 15L | \$92.60 | \$74.08 |
| 3256 | Cru Select Riesling Traminer, 16L | \$111.11 | \$88.89 |
| 3248 | CCH Riesling Auslese, 15L | \$114.81 | \$91.85 |
| 3184 | Cru Select Chianti Riserva, 16L | \$118.52 | \$94.82 |
| 3115 | VDV Cabernet Sauvignon, 9L | \$67.59 | \$54.07 |
| 3257 | OB Watermelon White Merlot | \$62.04 | \$49.63 |
| 2262 | Portuguese Hand Corker | \$16.57 | \$13.26 |
| 2732 | Potassium Metabisulfite, 4 oz. | \$2.04 | \$1.63 |
| 2714 | Citric Acid, 3 oz. | \$1.83 | \$1.46 |
| 2744 | Super Smoother | \$2.31 | \$1.85 |
| 2612 | Mini Jet Filter Pads #1 (Coarse) | \$2.96 | \$2.37 |
| 2613 | Mini Jet Filter Pads #2 (Polishing) | \$3.00 | \$2.40 |
| 2614 | Mini Jet Filter Pads #3 (Sterile) | \$3.52 | \$2.82 |
| 2202 | Carboy Handle | \$6.02 | \$4.82 |
| 2814 | Home Winemaker's Companion | \$18.95 | \$15.16 |
| 2803 | Home Winemaking Step By Step | \$17.59 | \$14.07 |
| 5045 | Sake Set | \$12.99 | \$10.39 |
| 4610 | Bottle Candle | \$4.00 | \$3.20 |
| 4610A | Bottle Candle Chimney | \$9.59 | 7.67 |
| 4392 | T-Shirt "Every Girl Loves A Nice Bouquet", M | \$15.00 | \$12.00 |
| 4393 | T-Shirt "Nice Bouquet", Large | \$15.00 | \$12.00 |
| 3100 | Complete Wine Kit - Red | \$272.43 | \$229.00 |
| 3200 | Complete Wine Kit - White | \$268.35 | \$219.00 |



#2803



#4610A

#CF1515



(Continued from page 2)

thing we needed. The DVD was best, and we have referenced it as we go. We are planning another order soon.

It's about time you found our hidden special... what took you so long? Buy any grape juice concentrate during the month of February 2008 and receive 30 free capsules 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. Please let us know your first and second preference for the capsule style/color you want (item numbers would be very helpful!), and we will try and match your choice based on available stock.

Thanks,

Barb and Rick Crompton
Crompton Winery
Syracuse, NY

Congratulations!

Congratulations to David Smith of Leland, NC for winning 9 medals in the recent amateur winemaking competition sponsored by [Silver Coast Winery](#).

Gold Medal

- Cinnamon Apple

Silver Medal

- Pinot Noir
- Merlot

Bronze Medal

- Shiraz/Merlot blend
- Cinnamon Cream Sherry
- Riesling

Honorable Mention

- Semi-Dry Shiraz
- Black Cherry Pinot Noir
- Extra Dry Pineapple

"Thanks for all of your suggestions and helpful hints throughout the years, along with your fine line of wine products that you sell!"

David Smith

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 wine joke and a free trial offer from WineMaker magazine.

Overheard At The Winery

While waiting for a wine tasting, two ladies were overheard having a serious conversation about the quality of life one might experience during the latter stages of life.

One lady said to the other, "It was like I was telling my sister just the other night. I told her I never wanted to live in a vegetative state, dependent on some machine and fluids from a bottle to keep me alive. That would just be no quality of life at all. If that ever happens to me, just pull the plug.

"You know what she did? After agreeing wholeheartedly with my comments, she got up, unplugged the computer, and threw out my wine! What a pain!"

Your Turn!

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 complete and [submit our contact form](#) to let us know.



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