



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

Help Protect The Environment While Making Wine

by Tom Burgiss

Here's a quick quiz for you... Just fill in the blanks. Ready? In New Zealand there are more _____ than people. In the Netherlands there are more _____ than folks. At grapestompers.com the leading replacement item ordered by our customers is _____ (see below for answer).

It amazes me how environmentally-conscious our home winemakers are becoming when they buy new hydrometers to replace broken ones. We stock two different types of hydrometers: Item # 2603 and # 2604. It used to be that item #2603 - better know as the "triple scale hydrometers", were selling nearly 50 to 1 in comparison with #2604 - the more environmentally-friendly "green line hydrometers" - but now it has switched around! The "green line hydrometers" are selling so fast, we have trouble keeping our shelves stocked to fill the orders! So it looks like the folks at home are "growing green" while making their wine.

I guess the trends are changing because the #2603 has heavy lead metal in the bottom tip, whereas the green line (#2604) has a safe steel weighted tip. Steel is safer than lead. You can easily distinguish the type of hydrometer you have by the color tip of your hydrometer. A red tip means the hydrometer uses lead; a green tip means steel.

Now for the answers to the above questions - in order, the answers are: sheep - bicycles - hydrometers. The reason I wrote this little article was to make you feel much better if you ever did break a hydrometer... It happens all the time, even to the most careful person. So you're in good company... you are not the only one to ever break a hydrometer! Just remember - when you need to replace it, now you know that the most popular hydrometer being sold by grapestompers.com is the green line hydrometer, mostly because of the safety factor.

Important Announcement

A New Blackberry Merlot Could Be In Your Future!

grapestompers.com has recently learned through the grapevine (pun intended) that Heron Bay will soon release a new wine kit in their Summer Mist series... a blackberry merlot made with all natural flavors!

We have not heard anything official regarding potential release dates or price, (an April release is the rumor) but we suspect the pricing will be in line with the other kits in the Summer Mist series of fruit-flavored wines. Stay tuned to our web site for details.



Happy St. Patrick's Day from grapestompers.com

Hot Tip

Irish? Get "Lucky" with Green Wine

Just add one drop of green food coloring to a bottle of your favorite white wine, and serve it to your guests during your next St. Patrick's Day party. It's a neat conversation starter they'll talk about for days!

Submit your hot winemaking tip here:

www.grapestompers.com/submit_ideas.asp

New Wine Label Printer Has Pam Smiling

by Tom Burgiss

March has arrived along with St. Patrick's Day, and daylight savings time will soon come up on your calendar. Our big news to you this month from grapestompers.com is that we have recently moved up technology-wise with a new label printer! Pam is now celebrating with a big smile on her face. We share this news because her labels now will have better definition, deeper colors, and the capabilities to handle all those complicated requests we receive from time to time from our customers. Since Pam claims she can do anything with this new color laser printer, I hereby declare this month as "Stump Pam Month"! Send her your most out-of-this-world wine label request and see if you can outwit her and our new printer.

Pam now has the capacity to handle all of your graphic needs. Our stock labels (provided with your purchase of any grape juice concentrate) will still be free and so when ordering please let us know what you want to call your own "winery". The free wine labels come with tag wording at the bottom, "Get your free labels from grapestompers.com" If you do not want the tag line on your wine labels, then there is a charge of \$1.99 per set of 36 labels. If you order a concentrate kit and desire a custom graphic (such as a jpeg, scanned photo, or other photo/clipart from our huge graphic library) to be used on your label, then the charge is \$4.99. We will keep your personal label on permanent file with your name as the file name.

If you choose not buy the concentrate from us but still would desire custom wine labels for any occasion, Pam can design from your graphic, photo, or file for \$7.69 per set of 36 labels.

All of our labels are laser printed with special paper having wheat glue on the back of each sheet. To apply these labels to the bottle, simply moisten with a damp sponge or towel. These labels will hold well, yet can be easily soaked off for recycling later.

See you next time... Tom

Wine Kit News

Cellar Craft Launches Three New 12L Kits

We've just learned that Cellar Craft is releasing three new California Reserve wine kits this month, in a 12 liter, 5-week format. This is very exciting news, especially for budget-conscious home winemakers who want a big bang for their buck.

California Reserve Sauvignon Blanc

Juice and concentrate from Lake County produces a fresh, crisp, medium-bodied wine with restrained aromas of gooseberry and lime followed by refreshing light flavors of fruit and a bracing core. An excellent wine for social sipping, with appetizers, chicken, and fish. A classic pairing with soft goat cheese. Chill and enjoy a couple of months after bottling. [Item #CF0642](#)

Regular price: \$86.99

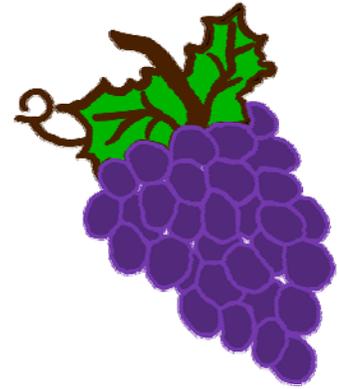
Special introductory price in March: \$69.99



California Reserve Riesling

California Johannisberg Riesling is lighter and less exuberant than cooler climate Rieslings but still reflects the bright citrus and ripe fruit character that makes Riesling one of the more versatile white wines. Finished with a Flavor Reserve to balance the wine's natural acidity and highlight the fruity notes of

(Continued on page 4)



Customer Feedback

Tom,

I have already been sending you new customers since my first order with you.

You guys do a super job! Thanks again,

Steve Bowman
Broadway, VA

Tom,

When I get frustrated and maybe crash one of these expensive toys [radio controlled airplanes], it's time to relax and enjoy a nice glass of wine as the sun sets.

I have several of these [model planes] in the hangar. I'm one of the crazies that works on "grown up" airplanes during the day and then go home and work on and fly models in my free time.

Now if my new order would just show up I can start my next batch of Shiraz.

Tony Vlasak
Conestoga, PA

Hello,

You guys (gals) are great; [you're the] only people I deal with. I hope to have a glass with you at some point. Cheers!

Jeff Gray
Ocala, FL

Hello Pam,

Thank you all for your efforts... So far it's been an absolute pleasure from our end. I have received everything I ordered initially (intact I might say).

Thanks to all at Grapestompers.

Regards,

Tim Van Straten
Green Bay, WI

Thanks very much. As always, you folks are great to deal with.

Steve Kerchner
Highland, IL

New Products

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

CF0640 Old Vines Zin, 12L CGP, \$79.99
 CF0641 Johannisberg Riesling 12L, \$73.99
 CF0642 Sauvignon Blanc 12L, \$69.99
 5140 Crown Mulling Spices 6 oz, \$2.99

The prices shown above for the Cellar Craft kits are SPECIAL INTRODUCTORY prices and will revert to regular pricing next month.

Pre-Order Your Limited Releases

CF0608 Gard, France GSM 18L, \$149.99
 (Grenache/Syrah/Mourvedre)
 Order this kit by 3/14/2008

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

Still Wine

A finished wine that has no bubbles or carbonation; any non-sparkling wine.

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

Hot Tip

Be Smart... Use New Corks

Remember to always use a new cork whenever you bottle your wine. The money you might save is certainly not worth the risk of ruining an entire bottle or batch of wine due to spoilage or leaks.

Have a tip to submit? Just go to:

www.grapestompers.com/submit_ideas.asp

Monthly Specials

Specials for March 2008

| Item # | Description | Reg. Price | Special |
|--------|---|------------|----------|
| CF0484 | Chardonnay, 12L (1 available) | \$69.82 | \$55.86 |
| CF0500 | Pinot Synergy, 18L w/CGP (4 avail) | \$133.00 | \$106.40 |
| CF8928 | Meritage Rouge, 16L (4 available) | \$95.11 | \$76.09 |
| 3239 | Cellar Classic Verdicchio, 15L | \$92.60 | \$74.08 |
| 3226 | Cellar Classic Piesporter, 15L | \$105.56 | \$84.45 |
| 3302 | Cru Select White Ice Wine Style, 12L | \$100.93 | \$80.74 |
| 3282 | OB Calypso Bianco, 7.2L | \$60.19 | \$48.15 |
| 3240 | VDV Verdicchio, 9L | \$57.41 | \$45.93 |
| 3225 | VDV Sauvignon Blanc, 9L | \$64.81 | \$51.85 |
| 3224 | VDV Piesporter, 9L | \$57.41 | \$45.93 |
| 3223 | VDV Liebfraumilch, 9L | \$57.41 | \$45.93 |
| 3220 | VDV Chenin Blanc, 9L | \$57.41 | \$45.93 |
| 3138 | VDV Cabernet/Merlot, 9L | \$71.30 | \$57.04 |
| HB971 | HB Black Currant Merlot, 6L | \$55.70 | \$44.56 |
| HB902 | HB Cabernet Merlot, 8L | \$60.72 | \$48.58 |
| 3731 | Beer Kit - Stout | \$41.66 | \$33.33 |
| 2732B | Potassium Metabisulfite, 5 lb. | \$17.59 | \$13.82 |
| 2609A | Bottle Brush | \$2.69 | \$2.15 |
| 2646 | Brew Belt | \$20.28 | \$16.22 |
| 2603 | Hydrometer, Triple Scale | \$5.65 | \$4.52 |
| 2251 | Bottle Washer, Brass | \$11.76 | \$9.41 |
| 2735 | Bentonite, 4oz. | \$1.29 | \$1.03 |
| 2733 | Fermax Yeast Nutrient, 4 oz. | \$2.41 | \$1.93 |
| 2254 | Bottle Drainer - 81 Bottles | \$32.88 | \$26.30 |
| 2716 | Acid Test Kit | \$8.33 | \$6.66 |
| 4619 | Bottle Carrier - 3 Bottle | \$7.00 | \$5.60 |
| 2813 | Book: "First Steps in Winemaking" | \$11.92 | \$9.54 |
| 4394 | T-Shirt "You'll Never Miss The Water", L | \$15.00 | \$12.00 |
| 4395 | T-Shirt "You'll Never Miss The Water", XL | \$15.00 | \$12.00 |
| 5075 | Frappe Vino Drink Mix (7 available) | \$9.59 | \$7.00 |
| 4326 | Wine Aerator/Breather, stainless steel | \$19.25 | \$15.40 |
| 5021 | Paperweight: Amethyst Grape Cluster | \$8.49 | \$6.79 |
| 3100 | Complete Wine Kit - Red | \$272.43 | \$229.00 |
| 3200 | Complete Wine Kit - White | \$268.35 | \$219.00 |



#4619



#3731

VDV
Wine Kits



(Continued from page 2)

the wine. An off-dry sensory impression. Serve as an aperitif or as an accompaniment to most foods. Works especially well with Asian dishes, fish, pork, and chicken. Let the wine rest at least 2-4 weeks after bottling, then serve lightly chilled. Usually enjoyed within 12 months. [Item #CF0641](#)

Regular price: \$89.11 Special introductory price in March: \$73.99

Well you have successfully found our hidden special... what took you so long? During the month of March 2008 we are offering a terrific deal on our best refractometer. Item #2597A, the automatic temperature compensating model that measures from 0 to 32 Brix (with an accuracy of +/- 0.2% Brix) is on sale this month for only \$29.95, a huge savings of \$20.00! 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.



California Reserve Old Vines Zinfandel (with crushed grape pack)

A medium-bodied Zinfandel, with juice and concentrate from Lodi, that shows complex dark fruit and spice notes. Attractive tannins and added depth are contributed by fermentation with 1.5 liters of virgin, crushed Zinfandel grapes and untoasted American oak. An attractive wine that is a sound choice for social situations and with most red meats and pasta dishes. Widely chosen as the house favorite for barbecues. Inviting after few weeks, but does show more depth and balance after about 6 months, and will continue to develop for a couple of years. Serve at cellar temperature. [Item #CF0640](#)

Regular price: \$98.99 Special introductory price in March: \$79.99



Merci! That's French for "Thanks!"

Lots of our customers have written or called to thank us for the ways in which we are helping protect their personal information... most notably by having Pam take your credit card information over the phone and avoiding a third party go-between.

We appreciate your feedback and thank you for your business.

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 couple of interesting wine links and a free trial offer from WineMaker magazine.

Freezing Wine Makes It Taste Better

Julian Schultz of The Oxford Wine Room noticed that when he froze left over wine and then drank the thawed results, that wine can actually taste better than it did when first opened.

Have a look at [the online article](#) which explains his position.

For Wine Drinkers, The Pleasure Is In The Price

Just how good is the wine in that bottle? Results of a new study suggest that people like wine better when they think it costs more.

Blind taste tests show a \$5 bottle of wine performs on a same sensory level as a \$90 bottle of wine... unless the drinker is aware of the price, that is! [Read this interesting article](#) by Frank Greve.

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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