



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 Your Hydrometer Do Its Job... Calibrate It!

by Brant Burgiss

The dandelions are starting to bloom, so it must be springtime... Happy April everyone! We hope everyone has a great growing season with no late frosts or other severe weather like high winds, torrential rain, or hail. Let's all have a great harvest for 2008. We hope your vintage is the best ever!

Isn't it ironic that an instrument as practical and inexpensive as a hydrometer can make or break your batch of wine before the yeast is even pitched? If you've ever had to fight the battle of an inaccurate hydrometer, you know the story too well... either your must has more sugar in it that you think, or less than you bargained for. Why not take a proactive stance and calibrate your hydrometer to ensure its accuracy?

Subscribers to WineMaker Magazine probably noticed an excellent article in the Dec 07 / Jan 08 issue written by Chris Colby about [winemaking equipment calibration](#). It was very well written with easy to understand instructions and diagrams, and it is well worth the time to read.

We recently came across another great article on the web, written by Stanley Prevost, which explains in detail how to make a salt solution to help calibrate your hydrometer. [Read the steps to calibrate your hydrometer](#).

Both articles stress the importance of using a two point calibration method (rather than using water alone) to determine whether your hydrometer is accurately depicting the specific gravity of your must.

We hope this info will help your wine "measure up". Until next month...

Important Announcement

WineMaker Magazine Sonoma Seminar Sold Out

If you were thinking of signing up for what promises to be the best winemaking conference for home winemakers and those who aspire to go pro one day, we hope you signed up when we first recommended it to you... because the seminar SOLD OUT in about 3 weeks!

Publisher Brad Ring and Kiev Rattee of WineMaker Magazine report that there are now over 100 people on the waiting list to get in, even though the hotel that hosts the seminar is the largest convention site in all of Sonoma.

Did you sign up in time? If so, Paul and Brant hope to see you out there!



Cork City skyscrapers made by Adam Wyatt

Hot Tip

Keep Your Crushed Grapes Wet

If you are making a wine that comes with a crushed grape pack, remember to punch down your grapes a couple of times a day to keep the grapes wet. This helps prevent bacterial growth that can spoil your wine.

Submit your hot winemaking tip here:

www.grapestompers.com/submit_ideas.asp

Give Your Carboy A Lift - Your Back Will Thank You

by Tom Burgiss

Accompanying this article you see a series of 3 photos of our newest carboy lifter designed to eliminate all ailing backs. It was developed by an engineer whose family makes homemade wine. The features were refined during the making of a series of prototype models, making improvements each time. Now this final model is offered to you, the home winemaker!

The carboy lifter is very practical... Allow me to describe it for you. Right away, you will notice its mobility - it can roll anywhere within your space with NO electrical cord dragging along - It contains its own rechargeable power source! It is constructed of metal, made from both steel and an aluminum-type alloy.



Ready To Lift?

Carboy Loaded

We Have Lift Off

The lift lowers all the way to floor level so you can easily ROLL a full carboy onto the platform. From there, the extra strong battery-powered electric winch effortlessly raises a loaded carboy to the level of your work bench or counter. For safety, the wheels can be locked when loading/unloading. Simply roll the carboy out onto the bench or counter for the next step. The carboy lifter allows everyone an equal opportunity to make wine!

Engineered and manufactured in the United States, the carboy lifter comes completely assembled for you. Available for \$1,995, it's a bargain, especially since it could save you a visit to the hospital or emergency room with a back strain!!

Please allow 6 weeks for manufacture and delivery - The perfect gift for Father's Day!

See you next time... Tom

Wine Kit News

Three New Orchard Breezin' Kits from RJ Spagnols

Celebrate the arrival of Spring with the launch of 3 new Orchard Breezin' Mist wines in a 7.2 liter, 4-week format. Whatever the occasion of the time of year, Orchard Breezin' offers you a refreshing alternative to wine coolers and beer.

Pink Grapefruit White Shiraz

If it's a hot summer day by the poolside, allow our blush Pink Grapefruit White Shiraz to add a refreshing touch. [Item #3205](#) - Available online now.

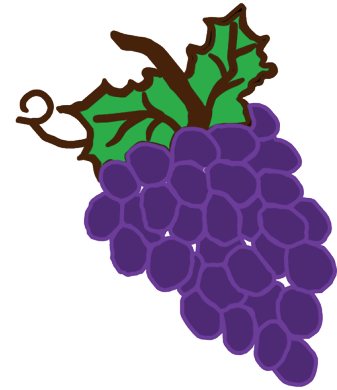
Your price: \$60.19

Sangria With Seville Orange

Planning an outdoor barbecue? The new Sangria with Seville Orange is just what you need! Serve in a tall pitcher and don't forget lots of ice and club soda. [Item #3202](#) (coming soon to our online catalog - stay tuned!)

Regular price: \$62.04

(Continued on page 4)



Customer Feedback

Hi,
I have never seen such beautiful packaging. Every possible opening on the large box was taped, and the top and bottom were stapled. There was enough "peanuts" in the box to float a destroyer. I will not hesitate to order from grapestompers again... Tell the warehousemen/women they should be commended for their work. Thanks again.

Tom Campion
Farmingville, NY

Pam
Thank you so much for taking care of this order for me... You are always one at the top of my list whenever possible. We have a winery in Colorado and need [supplies] ASAP.

You are a gem as always - and that Valpolicella I ordered from you and made is wonderful!

Nancy Byers
Castle Rock, CO

Tom,
Thank you for the incredibly fast delivery of the screw caps! Should anyone in the future ask whether these caps will work with recycled French screw-top burgundy bottles, my answer would be "no." While the diameter seemed very close (the cap may be just a hair larger diameter than you would expect for these bottles, but it is certainly close), the thread pitch is different and they will not go on the bottles. It was worth a shot, since I had a dozen matching bottles all cleaned up and ready to use, but no go.

Thank you, again and as always, for your great communication and service.

Dave Day
Garden City, ID

New Products

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

ITEM #	DESCRIPTION
Various	T-shirts, priced from \$15 to \$25.99
3205	OB Pink Grapefruit White Shiraz, 7.2 L, \$60.19
4749	Romper "House White", blue, \$12.00
4751	Romper "House White", pink, \$12.00
2133EF	Wine bottles 750ml, transition from emerald to flint, case, \$10.29
4459E	Polo cap, Group Therapy, \$15.00
4459D	Cap, "Wine is good", \$15.00
5315	Bird feeder, \$45.99
Various	Aprons, from \$15.99 to \$19.99
5117	Cheese server & spreader, \$11.99
Various	Cocktail Napkins, \$2.50

We have LOTS of new wine and grape themed home accents in stock, such as wind chimes, night lights, bottle ornaments, hanging planters, wine boxes, and more... many items are made with beautiful stained glass. There are simply too many items to list in this space, so please click the link below.

[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

Pymnt

Honey and grape juice fermented together. This can be either a fermented combination (like a melomel) or grape wine to which honey is added after it is finished wine.

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



Pump Up Your Dandelion Wine

Dandelions make a great light wine, but if you want to give it some more body, add some golden raisins, figs, dates, or apricots (about a pound per gallon of wine made).

Remember, you can freeze the flowers until you have enough to make a batch.

Have a tip to submit? Just go to:

www.grapestompers.com/submit_ideas.asp

Monthly Specials

Specials for April 2008

Item #	Description	Reg. Price	Special
CF8923	Pousse Blanc, 16L (4 available)	\$73.33	\$58.66
3145	CC Harvest Sangiovese, 16L	\$114.81	\$91.85
3236	Cellar Classic Sauvignon Blanc, 15L	\$102.78	\$82.22
3239	Cellar Classic Verdicchio, 15L	\$92.60	\$74.08
3246	Cellar Classic Pinot Grigio, 15L	\$107.41	\$85.93
3302	Cru Select White Ice Wine Style, 12L	\$100.93	\$80.74
3280	OB Peach Chardonnay, 7.2L	\$60.19	\$48.15
3107	CC Port, 12L	\$83.33	\$66.66
3132	Cellar Classic Valpolicella, 15L	\$100.00	\$80.00
3139	VDV Cabernet Shiraz, 9L	\$67.59	\$54.07
3222	VDV Johannisberg Riesling, 9L	\$60.19	\$48.15
3220	VDV Chenin Blanc, 9L	\$57.41	\$45.93
HB953	Ultra Premium Sauvignon Blanc, 16L	\$81.91	\$65.53
HB955	Summer Mist Wildberry Chianti, 6L	\$55.70	\$44.56
HB903	HB Cabernet Sauvignon, 8L	\$60.72	\$48.58
HB932	Ultra Premium Cabernet Merlot, 16L	\$83.98	\$67.18
2732B	Potassium Metabisulfite, 5 lb.	\$17.59	\$13.82
2687	Ferrari Bottle Filler Tap	\$13.43	\$10.74
2729	Acid Blend, 1 lb.	\$5.09	\$4.07
2731	Campden Tablets	\$2.69	\$2.15
2734	Pectic Enzyme, 15 ml	\$2.31	\$1.85
2727	Yeast Energizer, 1oz.	\$1.74	\$1.39
5264	B-Brite Cleanser, 5 lb.	\$13.15	\$10.52
2607	Fizz-X	\$25.65	\$20.52
2601	Wine Thief, Plastic	\$6.02	\$4.82
5103	Chef Bottle Holder	\$14.99	\$11.99
2803	Book: "Home Winemaking Step by Step"	\$17.59	\$14.07
2814	Book: "Home Winemaker's Companion"	\$18.95	\$15.16
4404	Travel Mug "Had Wine..." Burgundy	\$4.99	\$3.99
4404A	Travel Mug "Had Wine..." Black	\$4.99	\$3.99
4404B	Mug "Intense Wine Fog..." Burgundy	\$4.99	\$3.99
4459	Polo Cap "Got Wine...?" Black	\$15.00	\$12.00
4459A	Polo Cap "Got Wine...?" Burgundy	\$15.00	\$12.00
3100	Complete Wine Kit - Red	\$272.43	\$229.00
3200	Complete Wine Kit - White	\$268.35	\$219.00

(Continued from page 2)

Were you looking for our hidden special... well you've found it! During the month of April 2008 we are offering a terrific deal on one of our most popular wine kits. Item #CF8957, Cellar Craft's 18L Rosso Fortissimo wine kit with crushed grapes, is on sale this month for only \$89.99, a huge savings of \$27.00! 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.

Wildberry Pomegranate Zinfandel

For a late evening casual chat with friends, try the Wildberry Pomegranate Zinfandel to jazz up the evening. **Item #3204 (coming soon to our catalog)**
Your price: \$62.04

From Crazy Tom

One More Glass...

Those of you who ordered and made the Orange Chocolate Port from RJ Spagnols can probably give it a taste now, even though it is still young. It will convince you just how smart you were to make it! Our word to you is: ENJOY it slowly and share it only with your closest friends.

Many of you have received the RQ's from Spagnols and Limited Releases from Cellar Craft, along with the Appellation Series from Heron Bay. However, we are still waiting patiently on the last two to come in so we can ship them to you. They are: Spagnols RQ 508 **Argentina Tannat Merlot** and Cellar Craft's **GSM** (Grenache, Syrah, and Mourvedre). Heron Bay's **Toro** will go out the first week of April. So that brings you up to date on our special orders.

We have received samples of and are in the process of making two new dessert wines so we can better inform you: Orchard Breezin's **Pomegranate / Zinfandel** # 3204 and **Sangria with Seville Orange** # 3202. Look for them to be on our web site by May 1st. Back with us now is stock # 3205 **Pink Grapefruit / White Shiraz**. This represents a change in the base grape from White Zinfandel to the White Shiraz. We are currently testing this new flavor combination and will let you know our thoughts.

The information above illustrates how much we pride ourselves on providing honest feedback based upon our testing. We will only recommend the best products to you, our customers. Thanks for your confidence and business from all of us here at grapestompers. Tom

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.

Move Over Napa Valley, The Wines From North Carolina Are Racing In

In a recent "TODAY" show segment that aired on March 27, supermarket guru Phil Lempert said that the best new wines are coming from NC. It's a good thing, since scientists predict that global warming will drastically affect California's grape production by the end of this century.

Visit these web sites to [read the story](#) and [see the video from the Today show](#).

Expect To Pay More For Aussie Wines in 2008

Don't be surprised if the next bottle of wine from Down Under costs more than it used to, thanks in large part to the recent drought suffered there.

[Read the full article online.](#)

For California's Big Reds, Some Say Less Is More

There's an active debate going on about red wines in the Napa Valley these days... Just how much alcohol is *too much*, and can a lower alcoholic content actually be more desirable?

[Click to read the entire article written by Michelle Locke.](#)

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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