



The Stomper

The Free Monthly Winemaking Newsletter
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Monday - Friday

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

Winemakers Are Versatile People

by Brant Burgiss

Hooray for May... wine festival season is here! Why not celebrate Mother's Day by taking her to a wine festival in your region? The gift of your time and great wine tasting will be remembered forever.

I was just thinking the other day about all the elements that are part of a winemaker's skill set. Not only do you have to be good at making and blending wines, but you must also possess the talents of:

- **Cook** (good for adding extra ingredients to your batch of wine)
- **Dishwasher** (good for cleaning and sanitizing equipment)
- **Secretary** (for documenting your batches of wine)
- **Engineer** (to fix all the equipment problems, McGiver-style)
- **Weight Lifter** (for moving full carboys and cases of wine)
- **Artist** (for designing wine labels)
- **Host/hostess** (for holding dinners featuring your wines)
- **Cowboy**

That's right, a cowboy! Pam, Jimmy, Glenn, Tom, James, and Paul had to become cow drivers recently when a herd of Black Angus cows got through the fence and invaded the front yard of the nearby [Burgiss Farm Bed and Breakfast](#). The point is, you really need to be versatile if you want to become a great winemaker!

Be sure to look for this month's hidden special: it features my favorite wine kit!



Clay tiles keep wine at consistent temperature

Hot Tip

Elevate Your Wine

When starting your wine on day one, be sure to elevate the bucket 3-4 feet off the ground. Not only will his position promote racking into your carboy, it will also greatly decrease the risk of disturbing the sediment at the bottom of the bucket.

Submit your hot winemaking tip here:

www.grapestompers.com/submit_ideas.asp

Important Announcement

WinePress.US 4th Annual Winefest

The fourth annual WinePress.US Winefest will be held July 10-12th, 2008 at the Flamingo Resort & Spa in Santa Rosa, California. Events to include a free full day bus winery tour, including lunch and tasting fees, private tours, two full days of seminars on winemaking & grape growing, winemaking competition, small winery tasting and more!

Seminar topics will include: vineyard layout & design, setting up a home lab, barrel choices, aeration / oxidation, elevation and grapes, proper sanitation, vacuum transfer, blending techniques, yeast /bacteria, intro to wine tasting and more. Seminars on Friday and Saturday include lunch and dinner. Register before May 30th, and save money. Get all the details at WinePress.US.

Hot Wine May Get You Boiling Mad

by Tom Burgiss

With summer and hot weather on its way, it is a good time to discuss the safe transportation of wines. When you purchase a bottle of wine (believe it or not, good home winemakers DO buy wines) and most probably it will be while you're away on a trip and you happen upon an unusual wine. The question comes up immediately: How much to carry home and how will I pack it? Having laid this background, please allow me to discuss some scenarios which we have experienced:

Scenario # 1 A customer is interested in coming to our winery to decide which wine they want to make next. After they have bought a kit, based upon their tasting, they end up buying a couple of bottles to carry home. Then they place their purchase in the trunk of their car, continuing their drive down the Blue Ridge Parkway, only to stop along the way for a hike. Meanwhile, the car sits in a hot parking lot, the bottles of wine heat up and voila - **Bad Wine!** So you should always protect your purchase by placing the wine in a cooler (no ice, just a bare cooler), insulating it from the hot environment.

Scenario # 2 You go to a wine festival; as you visit wineries, you purchase wine and then the wine is sent forward to a holding tent- *That tent location is very important.* Tents in the hot sun tend to heat up rapidly, so again you arrive home with ruined wine. **Carry a cooler so you can protect it.**

Scenario #3 You are purchasing wine for your return via plane. Be sure you pack the wine **inside your checked luggage**, otherwise, you have only purchased a wine gift for the next transportation security party!

Scenario #4 On the first page of this issue of *The Stomper* you will see a photo of just how we store our wines at the tasting room in [Thistle Meadow Winery](#). Grapestompers stocks these modular, stackable clay tiles that come from Portugal and sells them through our web site at [grapestompers.com](#). The tiles eliminate the peaks and valleys of seasonal temperature. The weight of tiles make the shipping out of sight - so if you need a larger amount be sure to drive your SUV or pickup to save \$\$\$\$. After all, it will give you an excuse to visit with us in the beautiful mountains of North Carolina!

See you next time... Tom

WineMaker Magazine Winemaking Conference

Join Us For A Tour of Sonoma Wineries

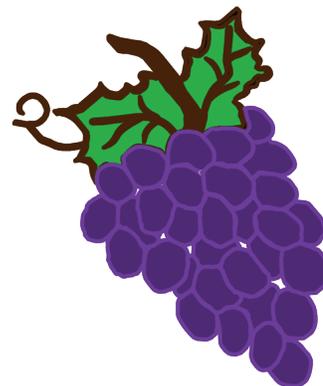
If you're heading out to Sonoma, California to attend the 1st WineMaker Magazine Winemaking Conference later this month, we invite you to join us on Thursday, May 15th - the day before the conference opens - for a tour of three terrific wineries ([Kunde Estate](#), [Ledson Castle](#), and [Saint Francis](#)).

We have contracted the services of a limousine company that will chauffeur us for a very good rate. Some of the notables who have already committed to the tour are Frank Raposo of Heron Bay Wines, Christina Olson of Cellar Craft, and winemaker Paul Kovacich from Thistle Meadow Winery. Join us for a great time and camaraderie!

The tour is scheduled to depart the conference hotel around 10:15 AM, and return around 3:00 PM. If we get at least two more participants, each person would only pay \$90 which includes: limo / driver, entrance fees to all wineries, lunch at a winery, tax, and gratuity. Sign up by calling Brant at 877-863-9463.

Were you looking for our hidden special... well you've found it! During the month of May 2008 we are offering a terrific deal on one of our most popular

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Customer Feedback

Thanks guys,
The products you're selling and the help that you're providing is making a big difference in a lot of the individuals' ability to produce a drinkable product. But let's go one step farther than that, it's also helping some to be awarded with honors and high praises for their ability to produce fine wines, much like those being sold daily by the larger wine producers across the globe. And for that, we the general population at large, wish to say "Thank You", to Tom and to all of his fine staff working at [grapestompers.com](#).

You guys are keeping all of us, out here working, but hey, who's complaining, we're having lots of fun and enjoying ourselves! "Having fun, while making friends", now where have we heard that before?

David Grey Smith
Woodburn, NC

The order was waiting for me when I got home Thursday night! Thanks for the quick service. I can't wait to get the Rosso in the bucket. Er, begin the fermentation process, I mean.

Angel Price
Washington, DC

Hi Pam,
I ran a practice session with my new hand held corker. I thought it was going to be a difficult process seating the corks but it was a piece of cake. I only have to be careful not to seat the cork too far into the bottle.

I'll probably be corking my first small batch of wine this coming weekend. I expect the actual run to go as well as the practice run. I'll let you know how things go. Definitely a fairly priced, easy to use piece of equipment.

Joe Procopio
Foster, RI

New Products

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

ITEM # DESCRIPTION

HB366 Blackberry Merlot, **\$ on sale**
 2133EF Wine bottles, 750 ml, transition from emerald to flint, \$10.29
 5141 Wine bottle thermometer, \$8.99
 5130 Rustic Tooled Wine Box, \$20.37

Various T-shirts, priced from \$15 to \$25.99

- "So Many Wines - So Little Time"
- "Wine Goddess"
- "It's Five O'Clock Somewhere"
- "Living In Zin"
- Two Bears say, "I Told You... It's White with Fisherman, Red with Hunter!"
- "Kiss My Glass"
- "Drinks Well With Others"
- "Nice Rack"
- "Work is The Curse of the Drinking Classes"
- "You Pour The Wine, I'll Cut The Cheese"

[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

Hock

An old English term for a white wine (usually associated with Riesling) produced in Germany along the Rhine River. The word comes from a shortened version of the German town Hochheim.

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

Hot Tip

Two Wines From One Kit

If you and your spouse or friends have different tastes in wine (sweet vs. dry) why not split the batch and create both types of wine from a single wine kit? When it's time to bottle, simply bottle the dry wine first, then add wine conditioner / sweetener to taste, stir, and bottle the rest!

Have a tip to submit? Just go to:

www.grapestompers.com/submit_ideas.asp

Monthly Specials

Specials for May 2008

Item #	Description	Reg. Price	Special
CF9037	Gewurz Ice Wine, 12L (2 available)	\$96.80	\$77.44
3107	CC - Premium Port (makes 3 gallons)	\$83.33	\$66.66
3128	Cellar Classic Cabernet Merlot, 15L	\$111.11	\$88.89
3130	Cellar Classic Cabernet Shiraz, 15L	\$111.11	\$88.89
3146	C. Classic Spanish Tempranillo, 15L	\$114.81	\$91.85
3159	Cellar Classic Grande Shiraz, 15L	\$112.96	\$90.37
3163	CC Vieux Chateau du Roi, 15L	\$112.96	\$90.37
3304	Cru Select Red Ice Wine, 12L	\$100.93	\$80.74
3172	CSP Australian Shiraz, 16L	\$120.38	\$96.30
3137	Grand Cru Chat Dormant, 10L	\$74.07	\$59.26
3259	VDV Pinot Grigio, 9L	\$64.81	\$51.85
3118	VDV Pinot Noir, 9L	\$65.74	\$52.59
HB901	HB Bergamais (Beaujolais style), 8L	\$58.80	\$47.04
HB923	Heron Bay Sauvignon Blanc, 8L	\$56.73	\$45.38
HB940	HB Vieux Chateau du Roi, 16L	\$83.98	\$67.18
HB948	Ultra Premium Gewürztraminer, 16L	\$81.91	\$65.53
HB366	HB Blackberry Merlot, 6L NEW	\$55.70	\$44.56
2726	Ascorbic Acid, 2 oz.	\$3.70	\$2.96
2732	Potassium Metabisulfite, 4 oz.	\$2.04	\$1.63
2733A	Fermax Yeast Nutrient, 1 lb.	\$5.65	\$4.52
2254	Bottle Drainer, holds 81 bottles	\$37.87	\$30.30
2251	Bottle Washer, Brass	\$12.13	9.70
5131	Stemware Rack, clear acrylic	\$10.29	\$8.23
5235	Wine Bottle Candle Holder	\$10.00	\$8.00
5059	Golf Bag Wine Bottle Holder	\$9.99	\$7.99
4392	T-shirt: "Every Girl Loves A Nice Bouquet" Medium	\$15.00	\$12.00
4393	T-shirt: "Nice Bouquet" Large	\$15.00	\$12.00
4126	T-shirt: "Group Therapy" Medium	\$23.99	\$19.19
4118	T-shirt: "Group Therapy" Large	\$23.99	\$19.19
4119	T-shirt: "Group Therapy" X Large	\$23.99	\$19.19
4119A	T-shirt: "Group Therapy" XXL	\$24.99	\$19.99
FREE Chitosan while supplies last. Put number of packs you would like in Comments box when ordering. Limit 5 packs per customer.			
3100	Complete Wine Kit - Red	\$287.59	\$241.99
3200	Complete Wine Kit - White	\$283.98	\$231.99

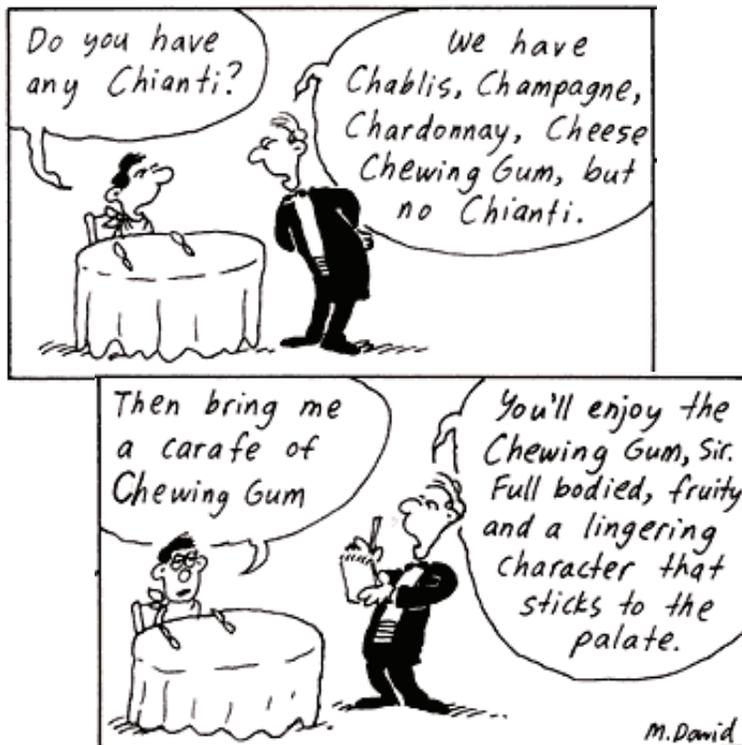
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wine kits. Item #CF0288, Cellar Craft's 18L Red Mountain Cabernet Sauvignon wine kit with crushed grapes, is on sale this month for only \$99.99, a huge savings of \$45.00! Buy 2 Red Mountain Cabs, and you'll also receive a free wine-themed T-shirt. Just give us your size and we'll choose the shirt. 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.

Cartoon by Mark David

One More Glass...

We hope you enjoy this cartoon, provided courtesy of Mark David, an illustrator who hails from Sydney, Australia. Visit his web site to see more: www.mdavid.com.au



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 the answer to a common winemaking question and a free trial offer from WineMaker magazine.

Common Winemaking Questions

Home winemakers who are new to the hobby often ask the same questions. We will address one of them now.

How much wine will a kit make? I see all different sizes of wine kits on your web site.

With very few exceptions (usually port, sherry, and ice wines, which make 3 gallons), each wine kit is designed to make 23 liters (or 6 US gallons) of finished wine. This equates to 30 - 750 ml bottles or so, depending upon the racking skill of the winemaker.

So, even though wine kits come in different sizes (anything from 6 liters to 18 liters or more), this number of liters describes the volume of the kit, not the finished amount of wine.

Here are common values for wine kit volumes sold by grapestompers.com:

- 6 liters - Heron Bay Summer Mist kits
- 7.2 liters - Orchard Breezin' kits
- 8 liters - Heron Bay Premium kits
- 9 liters - Vino Del Vida wine kits
- 10 liters - Grand Cru kits
- 12 liters - full-sized dessert kits
- 15 liters - Cellar Classic kits
- 16 liters - Cru Select and Heron Bay Ultra Premium kits
- 18 liters - Cellar Craft crushed grape kits and En Primeur wine kits

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.

WineMaker Magazine

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