



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

Kick-Start Your Sanitizing Solution

by Brant Burgiss

Although sanitizing your winemaking equipment and bottles is one of the most time-consuming and boring chores you have to do when making wine, it is also one of the most important jobs you'll ever do. Terrific grapes and a carefully selected wine yeast won't make much difference if you lose your batch to bacterial or microbial infection due to poor sanitation techniques.

Most winemakers I know always have a supply of potassium metabisulfite on hand. Not only is it used as a preservative to prevent oxidation, but in higher concentrations it can also be used as an effective sanitizing agent. [Potassium metabisulfite](#) is commonly available as a powder, but it is also the active ingredient in Campden tablets. While [Campden tablets](#) provide an easy way to measure small quantities of the active ingredient, they contain fillers and must be crushed before dissolving into a water solution. To save time and effort, I would recommend making your sanitizing solution with the powdered form.

The kicker? If you add a bit of [citric acid](#), you'll make your sanitizing solution more effective. Since citric acid lowers the pH of water, it increases the anti-microbial effect of the sulfite solution. Now that's what I call a kick-start!

Here's my personal recipe for **one US gallon** of sanitizing solution:

- 1/2 to 1 teaspoon [potassium metabisulfite powder](#) *
- 2 teaspoons [citric acid](#)
- Mix both powders with a bit of warm water to dissolve, then top off to the one-gallon mark with cool water and stir well. Keep stoppered.

I recommend making a fresh batch before starting your sanitation regime.

* 1/2 teaspoon yields approximately 600 PPM SO₂. One teaspoon yields 1200 PPM.



Bikers loading up their winemaking goodies

Important Announcement

WineMaker Mag Winemaking Competition Results

After months of anticipation, the results of the world's largest amateur winemaking competition are now official. Paul Kovacich and Brant Burgiss, representatives of grapestompers.com, were present during the awards ceremony gala on the final night of the first annual WineMaker Magazine conference held in Sonoma County, CA.

Several winning winemakers were in attendance during the festivities and got the chance to receive their medals in person from the staff of WineMaker Magazine. See page 4 for a partial listing of grapestompers customers who won medals for their wine. As far as our customers were concerned, the best award winning kit was Cellar Craft's Showcase Collection **18L Amarone kit with crushed grapes**. See this wine kit online.

Over 4300 wines were entered in this year's competition, nearly 1000 more than last year. [See the complete results](#) on the WineMaker Magazine web site.



No Scale? No Problem!

For winemakers who do not have access to a set of scales to precisely measure small quantities of chemicals, we offer this rough equivalent for potassium metabisulfite:

1/8 tsp of potassium meta = 1 gram

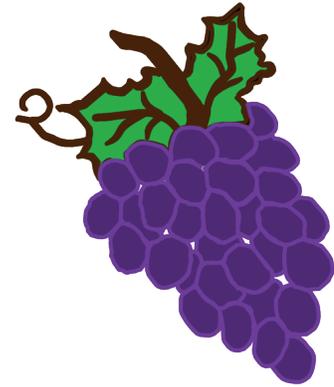
Submit your hot winemaking tip here:

www.grapestompers.com/submit_ideas.asp

Sonoma Winemaking Conference A Blast

by Brant Burgiss

Paul Kovacich and I had a terrific time at the WineMaker Mag Winemaking Conference held in Sonoma County, CA last month. The seminars were very informative and we enjoyed meeting fellow winos. As you can see from the photos, we toured 3 wineries the day before the conference began, along with Christina Olson of Cellar Craft and Frank Raposo of Heron Bay Wines.



Kunde Estates with Christina



Toasting at Saturday Banquet



Ledson Castle



Paul with Kelsey Ledson



St. Francis Winery



Sponsors Dinner with Frank

Customer Feedback

Greetings Tom and Pam,
Many thanks for your response.

We met an American in Tuscany, who sniffed at all the incredible wines we were drinking in Tuscany. Come to find out, he makes all of his own wine ... from wine kits.

So when we got home I searched the web for wine kits, and "Grapestompers" appealed to us... having spent weeks in amazing Tuscan cellars, perhaps we can, at least, be grapestompers... and so get another insight into, appreciation of, the industry. Your "Winemaking tutorial" was especially helpful. I'd like to try it ... if I can solve one problem.

Lesson Six "Stabilizing and Clearing" places the carboy in a cool area (60-68F). If I can solve this, I'll place an order... my eye is on our daughter's basement... will visit her today with a thermometer.

Thank you again for your response.

Dick Treadwell
McMinnville, OR

Hi folks,
I appreciate your company, have been ordering stuff from you for about 6 months now and as long as I order what is on sale, I can get it to my house cheaper than buying it at a local wine shop - and that is including the shipping charges.

I am currently waiting for my [Cellar Craft] Rosso Fortissimo to be delivered. It will be my second batch of that kit, and, to date it has been my favorite.

Jack Adkisson
Poolville, TX

Good Morning!
Have received the package and couldn't be happier. Fantastic job on the labels. Love you guys as always!

Jim Pirt
Asheboro, NC

Wine Kit News

Holiday Wine Series Announced for 2008

The 2008 Heron Bay Holiday Wines Series showcases "Old World" noble grape varieties that thrive in "New World" winemaking regions. Our featured red wine blend is made with grapes native to Bordeaux, Carménère and Cabernet Sauvignon, grown in Chile's Maipo Valley. From South Australia's Riverland Region, we feature our white wine, Verdelho, a grape native to Portugal.

Carménère-Cabernet Sauvignon – Maipo Valley, Chile

Deep red-purple in color. Our blend of Carménère (70%) and Cabernet Sauvignon (30%) creates a medium bodied wine with plenty of black cherry and spice aromas. The palate is dominated by black currant and cherry flavors; and hints of smoky spice on the finish. Compliments a prime rib roast, Atlantic Salmon, and venison. 12.5% ABV.

Your price: \$65.99 **Pre-order by: Aug 22, 2008**

Predicted shipping date: September 16, 2008

The hidden special is next. During the month of June 2008 we are offering a terrific deal on one of our most



(Continued on page 4)

New Products

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

ITEM #	DESCRIPTION
2831	The Backyard Vintner, \$19.99
5213	Wine bottle server, \$16.99
5214	Wine cooler, \$17.99
5215	TipTop Wine Saver/Pourer, \$9.99
5132	Vintage Wine Tasting Wooden Boxes, \$35.99
4491	Grapestompers T-shirt, size XXL \$13.00

RESERVE YOUR HOLIDAY WINES NOW

HBHW1 Carménère / Cab Sauvignon, 8L Holiday Wine Series, \$65.99
Must pre-order by August 22

HBHW2 Verdelho, 8L Holiday Wine Series \$64.99
Must pre-order by September 5

[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

Délestage

(French wine making term). A method of tannin management during fermentation used to accelerate the production of red wine. Also know as 'rack and return'. It is employed to produce wines with good fruit extraction and soft tannins. It consists of draining off the wine after fermentation has begun and straining out the seeds in the process. The removed wine is sprayed into a second tank to aerate it. After all the wine juice is removed from the first tank it is pumped back in over the top of the cap. This achieves a second aeration and helps ensure a complete fermentation.

Hot Tip

Wine Tasting Hint

When going to a wine tasting, do not wear anything scented on your body or clothing such as perfume, cologne, or after shave lotion. The aromas will interfere with tasting the wine properly, and your fellow wine tasters will thank you immensely for your consideration!

Have a tip to submit? Just go to:

www.grapestompers.com/submit_ideas.asp

Monthly Specials

Specials for June 2008

Item #	Description	Reg. Price	Special
CF0857	Yakima Valley Viognier, 16L	\$120.06	\$96.05
CF8957	Rosso Fortissimo, 18L with CGP	\$117.00	\$93.60
3135	Cellar Classic Shiraz, 15L	\$111.11	\$88.89
3136	Cellar Classic Red Zinfandel, 15L	\$111.11	\$88.89
3231	Cellar Classic Chardonnay, 15L	\$102.78	\$82.22
3234	Cellar Classic Gewürztraminer, 15L	\$109.26	\$87.41
3235	CC Johannisberg Riesling, 15L	\$96.30	\$77.04
3236	Cellar Classic Sauvignon Blanc, 15L	\$102.78	\$82.22
3132	Cellar Classic Valpolicella, 15L	\$100.00	\$80.00
3145	CCH Sangiovese Merlot, 15L	\$114.81	\$91.85
3273	Grand Cru Pinot Chardonnay, 10L	\$76.85	\$61.48
3302	CS White Ice Wine Style, 12L	\$100.93	\$80.74
HB972	Summer Mist Cranberry Shiraz, 6L	\$55.70	\$44.56
HB904	HB Premium Cabernet Shiraz, 8L	\$60.72	\$48.58
HB916	HB Premium Chardonnay, 8L	\$56.72	\$45.38
3226	Cellar Classic Piesporter, 15L	\$105.56	\$84.45
2735	Bentonite, 4 oz.	\$1.29	\$1.03
2729	Acid Blend, 1 lb.	\$5.19	\$4.15
2734	Pectic Enzyme, 15 ml.	\$2.31	\$1.85
2736	Grape Tannin, 1.5 oz.	\$2.22	\$1.78
2732B	Potassium Metabisulfite, 5 lbs.	\$17.59	\$13.82
5264	B-Brite oxygen-based cleanser, 5 lbs.	\$13.15	\$10.52
2711	Claro KC Super-Kleer	\$1.83	\$1.46
2203	1-Gallon Glass Jug, clear	\$3.29	\$2.63
2202	Carboy Handle	\$7.13	\$5.70
2598	Wine Thief with Test Jar	\$8.43	\$6.74
2716	Acid Test Kit	\$8.33	\$6.66
4116	T-shirt "How Merlot Can You Go?", L	\$21.99	\$17.59
4117	T-shirt "How Merlot Can You Go?", XL	\$21.99	\$17.59
4737	Dessert Plate - Green Leaf Design	\$5.09	\$4.07
4736	Beverage Napkin - Green Leaf Design	\$5.09	\$4.07
2829	Book: "Making Wild Wines & Meads"	\$18.43	\$14.74
5207	Cheesecake mix - Country Blueberry	\$4.98	\$3.79
VARIOUS	All aprons currently in stock	\$15.99	\$12.00
3100	Complete Wine Kit - Red	\$287.59	\$241.99
3200	Complete Wine Kit - White	\$283.98	\$231.99

(Continued from page 2)

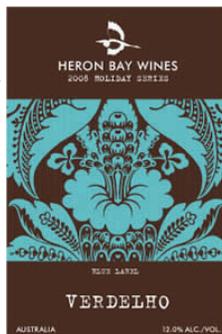
popular summertime wine accessories. Item #5119, the Cooper Chiller, is on sale this month for only \$69.99, a huge savings of \$30.00! You MUST act fast, since we only have 3 in stock. The Cooper Chiller can chill a bottle of wine in only 3 minutes, or a can of beer or soda in only one minute. Operates via standard 110 volt outlet or can be plugged into your car's cigarette lighter. 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.

Verdelho – Riverland, South Australia

This fresh, fruity white wine is pale yellow with green highlights. The aroma is of fresh tropical fruits and a hint of spice. On the palate, it offers flavors of pineapples and bananas and is well balanced with a lively acidity on the finish. Compliments a roast of duck, Coquilles St-Jacques and the spicy flavors of Indian and Thai food. 12.5% ABV.

Your price: \$64.99 Pre-order by: Sept 5, 2008

Predicted shipping date: September 30, 2008



2008 WineMaker Magazine International Amateur Wine Competition And The Winning Wines Are...

We'd like to congratulate the following grapestompers customers for their recent award winning wines during this year's competition:

GOLD MEDAL: *Bill Cagnolatti* - Baton Rouge, LA - Other Red Vinifera Blends - Cellar Craft Showcase Collection Amarone

SILVER MEDAL: *Joe Klemencic* - Lake In The Hills, IL - Other Red Vinifera Blends - Cellar Craft Showcase Collection Amarone

BRONZE MEDALS: *Richard Fleming* - Virginia Beach, VA - Cabernet Sauvignon - Cellar Craft Sunset Ridge Vineyard - Red Mountain Cabernet Sauvignon
Red Table Wine Blend - Heron Bay Malbec-Cabernet Franc Platinum Label - 2007 Appellation Series

Jamie Ramsay - Wilmington, NC - Other Red Vinifera Blends - Cellar Craft Showcase Collection Amarone

Don & Margie Widener - Damascus, VA - White French-American Hybrid - 30% Vidal, 30% Traminette, 30% Cayuga, 10% Riesling

The Stomper

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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

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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 labels made by a customer and a free trial offer from WineMaker magazine.

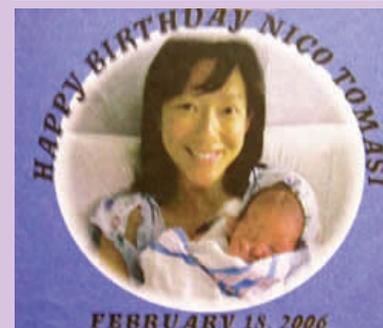
Personalized Wine Labels

Part of the enjoyment of making wine is using it as gift on special occasions. To make the gift even more special we have personalized the label.

With the advance of desktop publishing software this is not difficult to do.....and, we find that a special label really impresses the recipient(s).

We have been proudly "Stomping only the finest fruit flies since 1962" and enjoying it more and more each year! Thank you for your support. Here are a few examples from our file:

George Tomasi
Marquette, MI



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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