



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

Remove Your Fizz for the Fourth

by Brant Burgiss

Happy Fourth of July! We hope everyone has a safe and wonderful time during this year's Independence Day holiday. Celebrate with a glass of your favorite wine!

As a famous first president once said, "I cannot tell a lie," so I suppose I better confess right now about my laziness during the last batch of wine I made. No doubt about it: I really botched the job of degassing (getting rid of excess CO2) my wine.

You may be wondering how I knew that there was still some carbon dioxide left in solution. After all, there had been no action in the airlock for weeks, and the specific gravity of my wine was in the proper range for bottling. My first clue of the problem was when I took a sip of my wine; there was a semblance of an acidic bite on the very tip of my tongue. The lack of proper degassing was confirmed when I put my thumb on top of the bottle and shook the bottle a couple of times. When I gently lifted my thumb a bit, there was a definite "Pfffttt!" sound and the rapid escape of CO2 yearning to be free. After three more shakes, the excess CO2 was gone, and subsequent glasses poured from the bottle were fine.

If only I had followed the kit instructions to the letter and stirred the wine with gusto at the proper time until my arm fell off from sheer exhaustion! Better yet, I should have used my trusty [Fizz-X stirring rod](#) (which happens to be on sale this month) and zapped the CO2 away in a bubbling frenzy. Alas, the Fizz-X was tucked away in my storage room, and I was too lazy to get it, sanitize it, and use it. I relied on my spoon to get the job done, and ultimately paid the price. Now I have to degas each bottle as I open it, which doesn't look good if you're trying to impress your neighbor!

Home winemakers are discovering new ways to degas their wine, most notably involving a vacuum process to remove the CO2. I've seen videos on YouTube that show the use of a [vacuum saver](#) or a [food saver](#) to rid a wine of CO2, and have also [read of other solutions](#) involving the rigging of a vacuum pump (like a [Mityvac](#), used primarily to bleed automotive brake lines, or a [Vacu-Vin](#)) with a carboy cap to vacuum out the CO2.

Regardless of your personal preference for removing the carbon dioxide, just be sure and do it – your tongue and palate will thank you!

Important Announcement

Heron Bay Acquired by Wine Kit Conglomerate

Heron Bay Wines, a division of World Vintners Inc., was recently acquired by Andrew Peller Limited when 100% of the common stock of WVI was purchased on June 30, 2008. Heron Bay is now owned by Canada's largest producer and supplier of consumer-made wines which includes the Winexpert and Vineco brands of products.

Our customers will be happy to learn that not only will the Heron Bay product line continue, but APL plans on strengthening the product portfolio and enhancing the level of marketing support and customer service. Read the [official press release](#).



Happy Fourth of July from grapestompers!

Hot Tip

Test Acidity Like a Pro!

To get a good feel for the amount of acidity in wine, let some wine rest in the area of your mouth between your lower lip and your gums. This area is particularly sensitive to acids because of its proximity to your bloodstream and nerve endings.

Submit your hot winemaking tip here:

www.grapestompers.com/submit_ideas.asp

By Zork! I Must Be Rich

by Tom Burgiss

Folks, each year I get richer and richer... and I'll bet you do too! Here is how I do it - Are you ready for the answer?

The local government either re-evaluates our property at a higher value or they raise taxes... that's how I do it! You'll be happy to know that all of you folks who have glass carboys or bottles are now a little richer. This is because the new ones we get from our suppliers have increased in value each time we receive a shipment. In other words, the prices are going up... Today (this is hot news, folks) we received word that there is now only ONE supplier for glass carboys along with another price increase! Many of you are aware that glass is made from sand (among other things) and the heat provided by natural or propane gas. So be sure you hang onto your carboys, because at this rate of increases, they will be worth a small bar of gold soon!

Did you know that when we started in this business, 6 gallon glass carboys used to sell in the \$10 - \$12 range. Now they are going for over \$44.00 each! To quote Pam, "I hate to put that price on our listing!!!"



Enough of this line of thinking...We are all lucky we can produce a great bottle of wine at one third the price you pay at your local wine shop. Notice I said a GREAT bottle of wine!

A new item has recently arrived that intrigues me...a new kind of closure called a "ZORK". It is an excellent addition to the closure family because it requires no corker, and get this: the top can be reused. The Zork is great for family picnics and other outings. It is worth your time to check them out. They are available in several colors - [2510](#) (black), [2511](#) (blue), [2512](#) (burgundy), [2513](#) (gold), [2514](#) (red), and [2515](#) (yellow). We have already tested them out and find they are TERRIFIC to work with! That's just another service we provide here at grapestompers.com - testing and recommending the latest products and gadgets for our home winemakers - which saves you time and money.

Later, Tom

Wine Kit News

Summertime Limited Release from Cellar Craft

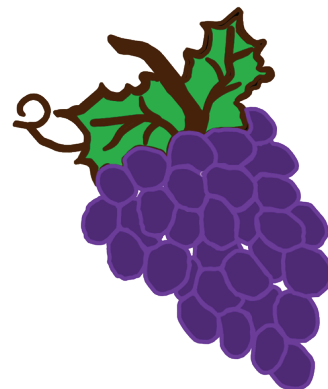
You know it's going to happen... and we know it's going to happen... but exactly what kit will be offered as this year's summertime Limited Release from Cellar Craft will have to remain a mystery a bit longer.

We are hearing some rumors from our sources up the line (it's said to be a red wine kit with a crushed grape pack), but we are sworn to secrecy about the varietal(s) involved at this point since nothing has been formally announced.

Rest assured, whatever the Limited Release is, it will be another dandy! All we can say is - keep a close eye on our [New Wine Kits page](#) for any late-breaking news!

Have you found it yet? The hidden special is next. During the month of July 2008 we are offering a terrific deal on one of our premium all-wort beer kits. Item # 3741, Pilsner style, is on sale this month for only \$29.95, a savings of over \$12.00! This beer kit can be made with much the same equipment you

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Customer Feedback

Hello Tom and Pam,
Just wanted to let you know that we finished our 4 weeks on the PIESPORTER wine last Friday. We had some friends over that evening and filled a bottle and had it with dinner.

It was excellent. In fact, my friend commented that it is probably in the top 2 of white wines that he'd ever tasted. My mother had some on Saturday and my son-in-law on Sunday. Everyone is a fan so far.

Excellent... can't wait for the Cranberry Chianti to finish now.

Thanks again.....

Jeff Kramer
Gorham, ME

Hello,
I found your article on making wine labels (posted online) very informative and well-written.

Keep up the good work!

Kenneth Reed
Camden, NY

Hey!
Just got back from WI and my daughter's wedding went great!

The wine was greatly appreciated and everything about it, size, decoration, the label and of course the taste!

I've got several who want to get some more because they loved it so much.

Thanks so much for all your help. We couldn't have done it without you.

Jim Pirt
Asheboro, NC

New Products

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

ITEM #	DESCRIPTION
Various	Zork re-usable closures, \$0.50 ea Several colors are available
Various	T-shirt, "Men Are Like Fine Wine. They All Start Out..." \$15.00
Various	T-shirt, "Life's Short - Let's Drink the Good Wine Now" \$15.00
Various	T-shirt, "Does Wine Count As A Serving of Fruit?" \$15.00

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

Trocken

A German term meaning "dry." A wine that is labeled "trocken" has to meet the following requirements: residual sugar can't exceed 4 grams per liter (0.4 percent), but it can go up to 9 grams per liter (0.9 percent) as long as the total acidity is within 2 grams per liter of the residual sugar. For instance, if residual sugar is 9 grams, then total acidity must be at least 7; if total acidity is only 6 grams, then the residual sugar can't exceed 8 grams.

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

Hot Tip

Degas At Room Temperature

For best results, we recommend you perform the degassing step while your wine is at room temperature. It will take less time and your degassing will be more complete, since liquids at higher temps tend to hold less gas in solution than liquids at lower temperatures.

Have a tip to submit? Just go to:

www.grapestompers.com/submit_ideas.asp

Monthly Specials

Specials for July 2008

Item #	Description	Reg. Price	Special
CF0154	Cabernet Sauvignon, 12L with CGP	\$75.98	\$60.78
3221	VDV Fume Blanc, 9L	\$58.33	\$46.66
3184	Cru Select Chianti Riserva, 16L	\$118.52	\$94.82
3220	VDV Chenin Blanc, 9L	\$57.41	\$45.93
3232	CC Chardonnay Semillon, 15L	\$101.83	\$81.46
3147	CCH Cabernet/Syrah/Zinfandel, 15L	\$114.81	\$91.85
3138	VDV Cabernet Merlot, 9L	\$71.30	\$57.04
3128	CC Cabernet Merlot, 15L	\$111.11	\$88.89
3252	VDV Gewürztraminer, 9L	\$60.19	\$48.15
3135	Cellar Classic Shiraz, 15L	\$111.11	\$88.89
3136	CC Red Zinfandel, 15L	\$111.11	\$88.89
3282	OB Calypso Bianco, 7.2L	\$60.19	\$48.15
3211	OB Green Apple Gewürztraminer	\$60.19	\$48.15
HB907	HB Premium Pinot Noir, 8L	\$60.72	\$48.58
HB965	Ultra Premium Australian Shiraz, 16L	\$83.98	\$67.18
HB922	HB Premium Riesling, 8L	\$56.73	\$45.38
HB278	HB Toro 16L (one available)	\$114.99	\$91.99
HB088	HB Toro, 8L (one available)	\$74.90	\$59.92
2202	Carboy Handle	\$7.13	\$5.70
2687	Ferrari Auto Bottle Filler	\$13.43	\$10.74
2610	Universal Carboy Cap	\$2.13	\$1.70
2612	Mini-Jet Filters # 1 - Coarse	\$3.24	\$2.59
2613	Mini-Jet Filters # 2 - Polishing	\$3.24	\$2.59
2614	Mini-Jet Filters # 3 - Sterile	\$3.89	\$3.11
2251	Brass Bottle Washer	\$12.13	\$9.70
4631	Cork Trivet Set	\$18.99	\$15.19
Various	T-shirt "Wine Goddess" - M, L, or XL	\$23.99	\$19.19
4673	Posi-Pour 0.5 oz pourer	\$7.39	\$5.91
4673A	Posi-Pour 1.0 oz pourer	\$7.39	\$5.91
4459	Ball cap, "Got Wine?" black	\$15.00	\$12.00
4459A	Ball cap, "Got Wine?" burgundy	\$15.00	\$12.00
2607	Fizz-X mixer / stirrer	\$29.17	\$23.34
2609A	Wine Bottle Brush	\$2.78	\$2.22
5096	Cheesecake mix - Strawberry Swirl	\$4.98	\$3.79
2906	Private Preserve	\$10.99	\$8.79
3100	Complete Wine Kit - Red	\$287.59	\$241.99
3200	Complete Wine Kit - White	\$283.98	\$231.99

(Continued from page 2)

currently use to make wine, and makes up to 60 12-oz. bottles of beer. 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.

Happy 4th of July!

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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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 chance to tell us what you'd like to see next month.

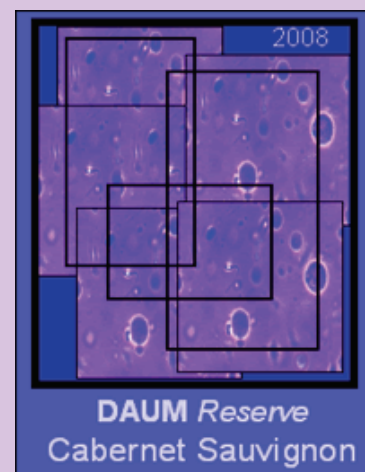
Personalized Wine Labels

Hi Pam,
The labels are attached for our Cabernet Sauvignon. We're stocking up quite an inventory as you might imagine from our many orders over the past few months.

You and your company are great and we have really grown to love our new hobby.

Thanks again,

Julia Thissen and Eric



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.