



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

Stretching Your Grape Harvest

by Brant Burgiss

Holy smokes! It only seemed like yesterday that we got ready for harvest time, and now it's time to start gathering fruit again for another round of successful home winemaking. I hope your grapes, berries, apples and everything else you took care of did well this growing season. As they say, "The best fruit makes the best wine!"

But what can you do if the harvest isn't kind to you, and you don't have enough grape juice to make the total batch size of wine you want? Our answer is the same secret that many winemakers have known for years... simply add wine kits to your juice!

At least one or two things should be obvious when you set out to stretch your harvest with grape juice concentrates:

- You can "stretch" reds or whites. Simply pick the same type kit that matches your grapes (i.e., match Merlot with Merlot)
- Select the highest quality grape concentrate / kit you can afford

Some of the other things you should consider may not be that obvious:

- Reconstitute the grape juice concentrate with water, just as you would when making the kit (i.e., one kit creates a total volume of 23 liters), but don't add anything else from the kit (yeast, Bentonite, etc.).
- **For reds:** add the reconstituted kit juice in with the must during crush, then proceed as normal.
- **For whites:** crush, then add pre-made kit juice. Perform a cold pre-soak, then press, add yeast and proceed as normal.
- You can perform a malolactic fermentation on wine made from this "stretching" method, but do NOT try MLF if making a "false wine" or a "second run wine" from the pomace and kit juice alone.

These are the simple do's and don'ts for adding kits to fresh grapes; they are not meant to be an exhaustive study on the subject... but hopefully you get the idea!

We hope to see you soon at our slice of heaven in NC. When you do come, you'll get to meet Rosie (seen with Tom, at left), the latest addition to the grapestompers gang.



Rosie and Crazy Tom at grapestompers

Hot Tip

Put A Little Moo On Your Label!

What's that - a little MOO? For an easy way to remove your wine labels once the bottle is empty, try using milk to adhere your plain paper labels on your wine bottles. They literally fall off upon getting wet.

Submit your hot winemaking tip here:

www.grapestompers.com/submit_ideas.asp

Important Announcement

Order Deadlines Approaching for Holiday Wines

Just a friendly reminder... that the deadline for reserving the 2008 Holiday Wine Series from Heron Bay Wines is rapidly approaching. Despite their 8L size, these kits are guaranteed to pack a wallop of flavor and they can be ready in time for the holidays.

The deadline to pre-order the Carménère / Cab Sauvignon, the 70% / 30% red blend is **August 22nd**, while the deadline for Verdelho, the white wine, is **September 5, 2008**.

See [Carménère / Cab Sauvignon](#) | See [Verdelho](#)

Tom's Cellar
Euro Cruising

by Tom Burgiss

Usually I do not bore you with my personal "doings" but I wanted to tell you about our most recent trip overseas. Nancy and I celebrated our 50th Anniversary with a trip to the Baltic Sea, traveling to Sweden, Denmark, Finland, Germany, Estonia, and Russia on a cruise. The reason I share this with you is to let you know what I saw concerning the value of our dollar and help avoid any shock for you in future! Simply stated, anything you can buy in the US, just multiply that amount by three! Raspberries in Finland cost \$8.75 for a small pint container, gas throughout the Baltic area was about \$11.00 a gallon, taxes on salaries 56% with a 25% sales tax incorporated in the price. Some of the countries do not accept the Euro and others do, so if you are planning on a trip to Europe soon, I recommend exchanging ONLY the amount you will be spending, otherwise it's like having Monopoly money you can't use. An experience like this really personalizes the point I made earlier - we are getting price increases from overseas more than ever! Our dollar has deflated while their cost of living has inflated. The gap is wide, so all the more reason to make wine at home for \$3 or \$4 per bottle instead of paying retail prices.

To make you feel good about the equipment you do have, everything has increased in value and replacement. At the very beginning of our 12 year history, we were selling carboys for about ten bucks; now they are over 44 bucks. A man used to cry when he broke a carboy (especially if it was full) but now you can REALLY CRY even if you break an empty one.

Our pledge to you, our customers, is to still give you the best in both prices and service along with any advice you may seek to make a better wine. After all, even with price increases you can make the best wine affordably because the quality of wines that you make from our concentrates has improved many fold through recent years. For the record, the very concentrate you obtain from grapestompers.com has allowed Thistle Meadow Winery the honor of being chosen 3rd best winery in North Carolina!

Later, Tom

Wine Kit News

Ports from RJ Spagnols; New Kits from Cellar Craft

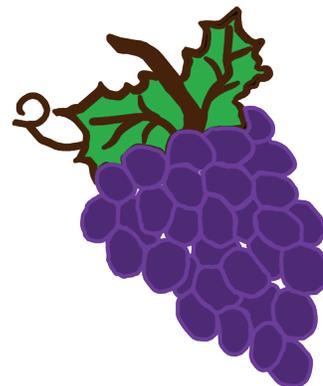
We recently received some advance notice that RJ Spagnols is re-releasing a favorite kit from last year... [Orange Chocolate Port!](#) They are also offering a new port flavor: [White Chocolate Port](#). These 12-liter port kits will be available on a **special pre-order basis** for \$89.90 until September 1, 2008.

The guessing is over... we finally know what the **Summer Limited Release** kit from Cellar Craft will be. It's an 18-liter [Mourvèdre-Grenache blend](#) (with a 2:1 ratio of Mourvèdre to Grenache) with crushed grapes called "Emergence." We are now taking pre-orders for this kit until August 25, 2008. The price will be \$149.00. Ask for Item #CF0851. [Download the brochure about this wine kit.](#)

Next, Cellar Craft has just released two new 12-liter crushed grape kits. The first one is a **GSM** (a blend of Grenache/Syrah/Mourvedre) and the other one is a **Tempranillo**. We expect them to arrive in our warehouse any day now, so keep watching the [New Products](#) page to see pricing and other information.

We also received some great harvest news from Argentina... the Cellar Craft Argentinean Malbec will soon be available again! The juice is on its way to the manufacturer, with a (hopeful) arrival time of late August or perhaps early September. Our distributor has informed us that Cellar Craft will be making the

(Continued on page 4)



Customer Feedback

Hi there,
Would like to say THANKS FOR [the] blazing fast shipping.

Steve Bowman
Broadway VA

Hi,
I can't wait to get [my order]. I wanted you to know I got your info from the Bioag center and took the winemaking class at our conference this week. I was so excited to use you guys since you are local in NC. Thanks,

Christine Klahn
Henderson, NC

Hello,
Excellent tips on "rotten egg odor", it gave me some trust in your site. Your prices are decent so I plan to shop here in the future.

Jason Killingsworth
Via the web site

Dear grapestompers,
Order arrived 7-15 at approx 9:15 am and was in great condition.

As always, great job in packing.
Thanks,

Gene Fain
Martinsville, VA

New Products

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

ITEM #	DESCRIPTION
5217	Wine Away Stain Remover, \$9.59 Convenient 12 oz. spray bottle
5142	Wine Bottle Puzzle, \$13.99 3-D wooden puzzle, a great gift
5218	Wine Savor replacement stoppers Package of two, \$5.59
Various	T-shirt, "I Support the 4 Basic Food Groups..." \$15.00
Various	T-shirt, "Certified Wine Taster... It's a tough job, but..." \$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

Second Run Wine

Also known as "false wine." Wine made by adding sugar, water, and acid blend (or just tartaric acid) to the pomace, after the "true" wine has been pressed from it. The resulting wine is a much lighter version than the original.

Look for other wine-related definitions by viewing our online Glossary at

www.grapestompers.com/glossary.asp



Make a 3% Stock Solution of Sulfite

Don't have a gram scale, pipettes, or a graduated cylinder? Add sulfite the easy way - make a 3% stock solution and add it with the teaspoon method. Dissolve 4 oz. of potassium metabisulfite in one gallon of warm water. Two tsp. of solution in each gallon of wine yields 43 ppm final SO₂.

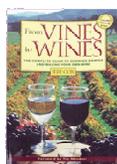
Have a tip to submit? Just go to:

www.grapestompers.com/submit_ideas.asp

Monthly Specials

Specials for August 2008

Item #	Description	Reg. Price	Special
HB939	Valpolicella, 16L (exp. 10/08, 4 avail)	\$83.98	\$67.18
HB952	Riesling, 16L (exp. 10/26/08, 8 avail)	\$81.91	\$65.53
CF0623	Pinot Bianco, 16L (exp. 11/08, 4 avail)	\$90.57	\$72.46
HB973	Peach Chardonnay, 6L	\$55.70	\$44.56
HB900	Barolo, 8L	\$60.72	\$48.58
HB919	Liebfraumilch, 8L	\$54.81	\$43.85
CF0640	Old Vines Zin, 12L w/crushed grapes	\$98.99	\$79.19
3290	CC Vidal Ice Wine (5 available)	\$138.88	\$111.10
3107	Cellar Classic Premium Port, 12L	\$83.33	\$66.66
3135	Cellar Classic Shiraz, 15L	\$111.11	\$88.89
3130	CC Cabernet Shiraz, 15L	\$111.11	\$88.89
3128	CC Cabernet Merlot, 15L	\$111.11	\$88.89
3145	CCH Sangiovese Merlot, 15L	\$114.81	\$91.85
3155	Spanish Rioja Nueva	\$120.38	\$96.30
3284	CSP Australian Chardonnay, 16L	\$111.11	\$88.89
3186	CSP L'Collage, 16L	\$120.38	\$96.30
3137	Grand Cru Chat Dormant	\$74.07	\$59.26
2598	Wine Thief with Test Jar	\$8.43	\$6.74
2253	Vinator - Bottle Rinsers	\$18.06	\$14.45
2732B	Potassium Metabisulfite, 5 lbs.	\$17.59	\$14.07
2733A	Fermax, 1 lb.	\$5.65	\$4.52
2711	Claro K.C. - Super Kleer - clarifier	\$1.83	\$1.46
2262	Hand Corker	\$16.57	\$13.26
2254	Bottle Drainer, holds 81 bottles	\$37.87	\$30.30
5233	Serving Tray, Vintage Wines	\$12.99	\$10.39
5236	Wine Bottle Wall Rack, W-I-N-E	\$12.89	\$10.31
2804	Book - "From Vines To Wines"	\$18.95	\$15.16
4726	Wine Filter	\$4.25	\$3.40
4619	3-Bottle Bag with wooden handles	\$7.00	\$5.60
Various	T-shirt: "Seven Days Without Wine.."	\$15.00	\$12.00
5097	Cheesecake mix - Peaches 'n Cream	\$4.98	\$3.79
3100	Complete Wine Kit - Red	\$290.59	\$245.99
3200	Complete Wine Kit - White	\$287.98	\$235.99



#2804



#2711

#3284



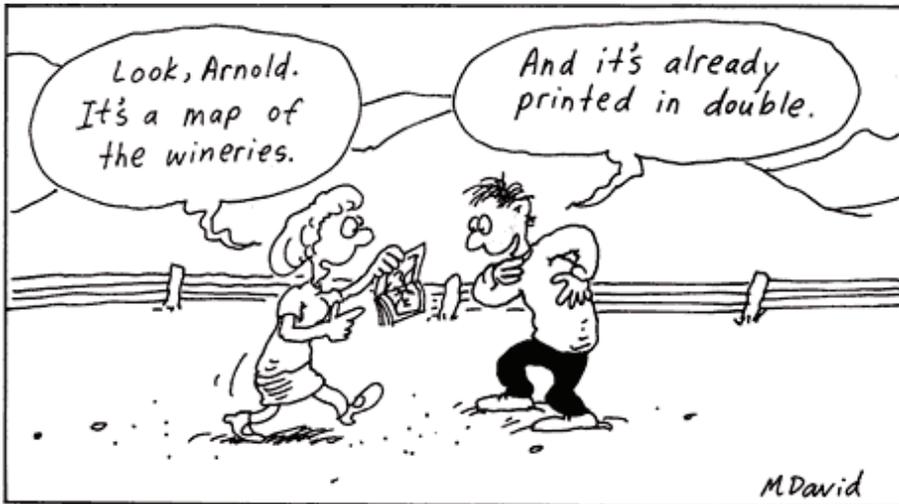
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Malbec crushed grape kits as soon as physically possible. We should know more next month, so stay tuned!

I suppose you've been waiting for the hidden special; it's next. During the month of August 2008 we are offering a terrific deal on one of the best home bottling systems ever. Item # 2680, the Buon Vino Fill Jet electric bottle filler, is on sale this month for only \$289.00, a savings of over \$64.00! This time-saving gadget can fill a 750 ml bottle in only 17 seconds, and features a self-priming pump/motor and auto shutoff to prevent spills. 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



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Wine Drops

Wine Drops is a catch-all for various tidbits that we find interesting. This month, we offer some neat wine trivia and a chance to tell us what you'd like to see next month.

Wine Trivia

Did you know it takes about two and a half pounds of grapes to make one 750 ml. bottle of wine?

Or that an acre of vineyards consists of about 400 vines?

Or that there are over 10,000 known varieties of grapes that exist in the world today?

Thank you to our friends at About.com for providing the above information.

If you'd like to read some more (and funny) wine trivia, head on over to this web site.

Want even more? Try this for some trivia.

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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2008 Summer Limited Release
Read the document above (PDF), which provides a full description of the wine kit.