



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

The Wine Fairies Are Certainly Busy!

by Brant Burgiss

The month of October is always busy at the bodega and warehouse. Harvest has just ended, the leaves in the mountains of NC are starting to turn, and winemaking is in full swing for practically everyone, from the home wine maker and the commercial wineries to the wine kit manufacturers. Many county, state, and regional fairs take place in October as well, and several of them sponsor winemaking competitions. Be sure and let us know if a wine you made at home won a ribbon at the fair!

As you will see in the "Wine Kit News" article on the next page, October is usually the month when the makers of wine kits announce their limited edition wines for the coming year. This month's article focuses on the 2009 line-up from RJ Spagnols. Information on the limited editions from Heron Bay are as yet incomplete, and we are just now starting to get details on the Limited Releases from Cellar Craft:

- **January:** Down Under Trio from Southeast Australia - a blend of Cabernet Sauvignon, Grenache, and Shiraz
- **February:** Quartet Syrah - a blend of 4 different Syrahs from Australia, South Africa, Washington and California
- **March:** Yakima Synergy II - a white blend of Marsanne, Viognier, and Rousanne from Yakima Valley, Washington
- **April:** Garnacha (Grenache) from La Mancha, Spain

Pricing is not yet available. We hope to give you the full scoop on the Heron Bay and Cellar Craft limited edition wine kits (including complete wine descriptions) next month.

If you're in the mood for something really cool this fall, why not make some pumpkin wine? It's appropriate for the season and you will have a lot of fun doing it. Here are some links to some **pumpkin wine recipes**:

- [Pumpkin Wine](#) - From Jack Keller's winemaking web site
- [Pumpkin Wine](#) - From the Washington Winemaker blog
- [Pumpkin Wine](#) - From the Novice Winemaker (lots of photos)
- [Pumpkin Wine](#) - From Roxanne's Wine Cellar

Important Announcement

Argentinean Malbec is BACK!

You've been patiently waiting for the latest harvest... and now your perseverance has paid off! We are pleased to announce that the new batch of Argentinean Malbec wine kits from Cellar Craft are now available for purchase. This is the 18 liter kit with crushed grapes that you and your friends have grown to love.

Get 'em now, while they're HOT!

[Item #CF0007](#)



Fall colors seen at annual wine festival

Hot Tip

No More Clogged Racking Canes

To help prevent debris from entering your racking cane and clogging up the whole works, consider fashioning a home made filter by tying a bit of sanitized cheese cloth or something similar to the intake end of your racking cane.

Submit your hot winemaking tip here:

www.grapestompers.com/submit_ideas.asp

A "Grape" Guarantee for Home Winemakers!

by Tom Burgiss

All the companies that produce the wine kits we sell – R.J. Spagnols, Cellar Craft, and Heron Bay – guarantee their product to be 100% satisfactory. Should you ever find you need to register a complaint, please provide the type of wine and the lot number as well as the starting specific gravity, date the must was started, and the room temperature. We require information such as this to help us document your difficulty. It is necessary for us to have an email that records any problem or complaint so that we may then forward it to the supplier. The supplier will want to know the lot number so that they can place it in their records for any other complaints that they may have received, and so that they can check the chemistry data from their records for that particular lot number. This will help our suppliers to eliminate any further difficulties and to serve you better.

Our most frequent complaints are as follows:

MY WINE HAS A BITTER TASTE.

CAUSE: This comes from your SO₂ (sulfite) "excess".

SOLUTION: Because SO₂ is a gas, this problem can be solved by stirring the wine more vigorously before it is bottled. By eliminating SO₂ this will "soften" your wine; but don't forget that some sulfite is necessary to help preserve your wine.

MY WINE IS TOO BUBBLY AND BLOWING ALL OF THE CORKS OFF.

CAUSE: The wine has not fully fermented because the yeast is still present and has not been allowed to go the full term.

SOLUTION: Rely more on your specific gravity readings rather than timing by days. Your airlock is also a good indicator of completed fermentation. The three piece airlock, which we recommend, should appear as follows: the gas indicator that sits on top of the stem should be sitting evenly on the top of the stem. If you are using the "triple ripple" airlock then you will know by the bubbles sitting evenly (across from each other) on the top. If neither of these solutions is occurring in your airlock then your wine will need additional time to ferment.

Later, Tom

Wine Kit News

RJ Spagnols Announces "RQ" Wine Kits for 2009

RJ Spagnols has announced their line-up of Cru Select RQ (Restricted Quantities) wine kits for 2009... and what a selection it is! They are only available on a pre-order basis, with delivery of the kits occurring during the first months of 2009. On tap are:

Steep Slope German Müller-Thurgau **RQ109 - \$91.77**

This wine has a straw yellow color with greenish lights and an intense, aromatic, subtle, fruity perfume. Medium in body, with a delicate off-dry taste, it is balanced by mild acidity giving it a long-lasting finish. It has a distinctive personality with unique flavors and an amazing perfume. It is at its best in the first flush of youth.

Continental Lowlands Spanish Tempranillo Cabernet Sauvignon **RQ209 - \$91.77**

A juicy red wine drenched in flavors of ripe fruit, blackberries, cherries and plum with subtle hints of oak and truffles. This wine has rich tannins and a substantial structure that evolves into velvety touches of smoke and spices acquired from the combination of American and Hungarian oaks.

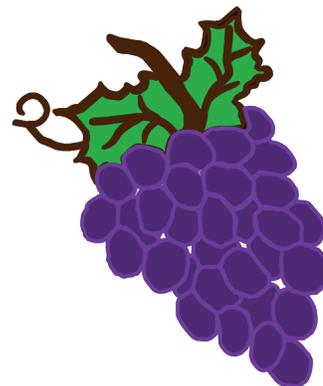
High Altitude Argentinean Trio **RQ309 - \$94.74**

A delightful blend that highlights the apricot and floral notes of Viognier, the minerality of Riesling, and the tropical aromas of Chardonnay. Fresh and balanced fruitiness complimented by hints of vanilla, this brilliant golden yellow wine has a lingering finish.

Okanagan Valley Red Meritage **RQ409 - \$106.59**

A wonderfully rich blend of Cabernet Sauvignon, Merlot and Cabernet Franc, it opens with aromas of vanilla, chocolate and leather. On the palate, there are flavors of plum and black currant with a touch of cloves accented by Hungarian oak shavings which

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Customer Feedback

Hello,
Great info. Fantastic newsletter.....
Keep up the good work.....

Marti Czarnecki
Walnutport, PA

Hi Tom and all the gang,
We just wanted to thank you for all your help and advice. It is nice to know that we can always rely on you to guide us through any problems that come up in our wine making adventures. We really do appreciate the time that you take out of your day to answer any questions that we have. Thank you so much, you guys are the BEST! Sincerely,

Amanda, Kaye, Bob-o,
Kendra, and Sarah
Back Bay Winery
Fort Myers Beach, FL

Dear Pam,
Thank you. Your company has been good to me.

Stephen Ross
Lehigh Acres, FL

Pam,
I received [the sweetener packet] today in perfect condition. Thanks for the speedy and top-notch service . . .

Joel Cary
St. Michael, MN

New Products

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

ITEM #	DESCRIPTION
3213	OB Cran Apple Chard, \$51.83
5243	Wine Arch Wine Rack, \$27.99
2615D	Table Top Grape Crusher \$199.99
2615C	Table Top Press, \$199.99
5244	Cello Wine Rack, \$28.99
2335	Stopper, Flip Top Polygon, \$5.00
4637	Candle Holder/Stopper Set, \$9.39
4636	Wine Pairings Magnet, \$9.99

RESERVE your RQ's NOW

RQ109 German Müller-Thurgau, 15L
Special pre-order price: \$91.77
Must pre-order by Nov. 28

RQ209 Spanish Tempranillo / Cabernet Sauvignon blend, 15L
Pre-order price: \$91.77
Must pre-order by Nov. 28

[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

Bulk Aging

A method of aging wine that is typically done after fermentation and fining is complete but before bottling. For home wine makers, this maturation usually occurs in six-gallon carboys or small oak barrels or casks.

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

www.grapestompers.com/glossary.asp

Hot Tip

Trust Your Hydrometer

Despite what a winemaking recipe may call for, do not blindly add "x" cups of sugar to your country wines just because the recipe says you should. Harvests vary from year to year, so the amount of sugar you need will also vary. For consistent results, always measure the specific gravity and add sugar accordingly.

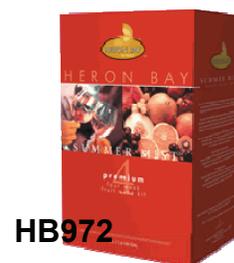
Have a tip to submit? Just go to:

www.grapestompers.com/submit_ideas.asp

Monthly Specials

Specials for October 2008

Item #	Description	Reg. Price	Special
HB918	Gewürz, 8L (exp. 11/08, 8 avail)	\$56.72	\$39.87
HB923	Sauv. Blanc, 8L (exp. 11/08, 2 avail)	\$56.73	\$39.87
CF8932	Riesling Ice Wine (exp 10/08, 4 avail)	\$87.38	\$49.88
3213	OB Cran Apple Chardonnay, 7.2L	\$64.79	\$51.83
3186	CSP L'Collage, 16L	\$120.38	\$96.30
3151	CSP Grenache/Syrah/Mourvedre, 16L	\$118.52	\$94.82
3175	CSP Old Vine Zinfandel, 16L	\$120.38	\$96.30
3283	CSP Viognier, 16L	\$111.11	\$88.89
3256	CS Riesling Traminer, 16L	\$111.11	\$88.89
3145	CC Sangiovese Merlot, 15L	\$114.81	\$91.85
3232	CC Chardonnay Semillon, 15L	\$101.83	\$81.46
3132	CC Valpolicella, 15L	\$100.00	\$80.00
3221	VDV Fume Blanc, 9L	\$58.33	\$46.66
3121	VDV Shiraz, 9L	\$71.30	\$57.04
3118	VDV Pinot Noir, 9L	\$65.74	\$52.59
3224	VDV Piesporter, 9L	\$57.41	\$45.93
CF0882	Yakima Valley Syrah, 18L w/CGP	\$117.00	\$93.60
HB972	Cranberry Shiraz, 6L	\$55.70	\$44.56
GET THIS: All T-Shirts Ship FREE during October!			
2729	Acid Blend, 1 lb.	\$5.19	\$4.15
2742	Potassium Sorbate, 1.5 oz.	\$2.04	\$1.63
2265	Fermtch Blast Bottle Washer	\$11.30	\$9.04
2399	Fast Seal Tool	\$6.20	\$4.96
2600	Glass Test Jar	\$7.31	\$5.85
4673	Posi Pour - 1/2 oz.	\$7.39	\$5.91
5215	Tip Top Pourer / Stopper - 3 pack	\$9.99	\$7.99
2254	Bottle Drainer - holds 81 bottles	\$37.87	\$30.30
2610	Carboy Cap - universal fit	\$2.13	\$1.70
5094	Cheesecake mix - Choc. Amaretto	\$4.98	\$3.79
3100	Complete Wine Kit - Red	\$290.59	\$245.99
3200	Complete Wine Kit - White	\$287.98	\$235.99



(Continued from page 2)

are enhanced by fermenting over Cabernet-Merlot GenuWine Winery Dried Grape Skins. The long, ripe tannins add to the wine's complexity. An elegantly balanced wine that is ready to drink quickly but also has enough firmness for cellaring. Keep this wine on hand for BBQs and picnics.

Alpine Foothills Italian Barbaresco RQ509 - \$106.89

See description of this wine on our web site. Were you having trouble locating that dang hidden special? It's next! During the month of October 2008 we are offering a \$20 savings on a high quality refractometer. Item #2597A normally sells for \$49.95, but during October you can get one for only \$29.95. Limit 2 per customer, please. 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.

by Theresa Yon, Greensboro, NC

Guest Column: Efficiency Boosts Wine Production

[Second of two parts - the first part was last month]

But the real results are in taste. "His first batch was more or less undrinkable", says Romano's wife smiling sheepishly. But as he began producing more, the wines became better, and the first time they tasted the wine after being filtered, the difference was amazing. "We are producing wines that would cost \$15-20 in the store," Glenn says, "for about 3 bucks a bottle". He prefers the kits with crushed grape packs and also adds extra oak to get the right flavors, and Glenn feels the filtering mellows the wine and helps give the smooth finish and clarity one would expect in a high quality bottle. Filtering and bottling without oxidation has given the wines a high-quality taste which has had interesting results.

The wines have been well-received among their winemaking club, and by the public. Since the vacuum bottler and filters allow them to easily and quickly produce great wines, they donated some to a political fundraiser. That in turn led to donating their wine for their area SPCA fundraiser, which was fitting since the wine, Racing Star, is named after their retired greyhound. A fundraiser for organizations that help wounded marines and soldiers is next. Romano enjoys the popularity of his new found hobby, laughing about people that approach him where his wine is being served and who ask for a card. "We haven't bought a bottle of wine in 2 years," he says, which has more than made up for the cost of the Enolmatic. With new equipment like this available to the amateur winemaker at a reasonable cost, it certainly looks like a bright future for the home winemaker.

The Stomper

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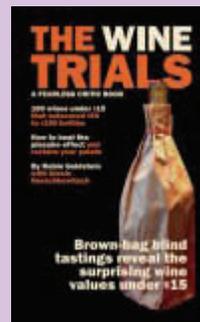
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Wine Drops

Wine Drops is a catch-all for various tidbits that we find interesting. This month, we offer a book that lists great wine bargains, a link to an e-book about making award-winning fruit wines, and a chance to tell us what you'd like to see next month.

New Book Reveals Great Bargain-Priced Wines That Beat the Rest

We stumbled upon this book by accident, and are we glad we did! "The Wine Trials" explains which wines priced under \$15 beat out much more expensive wines during recently conducted blind taste tests.



While grapestompers does not stock it, you can purchase it online at Amazon.com. [Click here to view or buy.](#)

The Ultimate Fruit Winemakers Guide

Finally! A great book for fruit winemakers! Written by an award-winning commercial fruit winemaker. Invaluable resource from everything from growing and selecting the fruit to selling the wine on the other side of the world! [Order your book now.](#)

Wine Festival Photos On The Way

Next month, we hope to share some photographs that were taken during this year's wine festival. Stay tuned!

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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