



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

Measuring TA Just Got Easier!

by Brant Burgiss

Welcome to the 100th issue of The Stomper winemaking newsletter! We are honored to have been a part of your home winemaking experience, and hope to continue serving our customers after more than 11 years of being in business. We are successful because we've helped YOU to make great tasting wine at home!

Let's turn our attention to a difficult topic: **How to measure your wine's acidity**. For those who make their wines from concentrate kits, this really isn't an issue. Kit manufacturers take great pains to make sure that their products are balanced for both acidity and pH. On the other hand, if you make wine from raw materials, it is critical for you to know how much acid your wine has. Too much acid, and your wine will taste really "sharp" and biting; too little acid, and your wine will taste flabby and lack character. So it's important to be able to measure the acidity of your must and make any necessary adjustments before you pitch the yeast.

Recognizing this, we first published an article a few years ago to help you learn how to measure the acidity of your wine (referred to as "TA", or Titratable Acidity), and the corrective measures you should consider before fermentation begins. Now, thanks to one of our readers, we have two more articles to share!

Brian Shuhart told us he was having difficulty finding an online source to show him - - visually - - what one should see when the end point of titration is reached. He searched and searched, and still couldn't find one source that offered photographic examples of the specific colors one might see when conducting the experiments with a typical wine acid test kit. So Brian took a series of photographs showing both a white wine and a blush wine as they reached the end point, where he was able to determine the acidity of his sample. We offer the following articles for your edification (2 with his photos):

- **Start here:** [How To Measure Acidity in Wine](#) (the original article)
- Next: [Testing Acid - Peach Wine example](#)
- And finally: [Testing Acid - Strawberry Wine example](#)

We hope you enjoy these examples and they will help you determine the acidity of your homemade wine!



Harvest time means Wine Time!

Hot Tip

Join or Form a Winemaking Club

You can learn more about your winemaking hobby and enjoy the company of fellow wine makers when you join a club with other home vintners. [Find a local club](#), or start one in your hometown. You might have a blast and make a friend or two!

Submit your hot winemaking tip here:

www.grapestompers.com/submit_ideas.asp

Important Announcement

New Editor Coming Soon!

This will be the last issue of *The Stomper* winemaking newsletter where I will serve as editor. It has been a blast to watch our readership grow each month, and we owe our success as a business to all our loyal customers.

Going forward, **Pam Wyatt** will serve as the editor of this newsletter... she's the same friendly voice you've gotten to know whenever you place an order or need a quick answer. I will still contribute one article per month (most notably, *Wine Kit News*). Needless to say, it has been a fun ride for these first 100 issues. See you next month,

Brant Burgiss

Not Bad For An Old Rag!

by Tom Burgiss

How old is OLD?? "The Stomper" is celebrating its 100th issue... A newsletter published monthly by grapestompers.com for 100 months???? Are you serious, we're that old??? Yep, you cannot argue with numbers. Thanks to all the contributors who have helped along the way and of course, my son Brant, who has had the task as editor from the very first issue. A hearty thanks for all the many hours you have dedicated to our newsletter!

Now for some odds and ends - If you have received an order from us during the past 2 months, you have already noticed our new packing material. It is biodegradable and with a little water, it simply melts away. It is made from corn; when the owner of this company demonstrated it to us, he ate it! So since he is still around, it must be safe.

This issue we are offering [pictures from this year's annual Wine Festival](#). We invited 7 other commercial wineries to join us from the area along with a limited number of home winemakers. We gave a ballot to all who attended so they could vote for the top 3 wines made by our home wine makers. The vintner who received the most votes won a gift certificate. All who participated in this experience had a BALL! So a decision has been made... This coming Memorial Day weekend we will host a home wine-maker's wine festival! Ballots will be handed out and we will give over \$1,000.00 in prizes to the top votes. The prizes will be given in the form of gift certificates which the winners can use to purchase items from grapestompers.com.

This event will be in held on Saturday May 23, 2009 (Memorial Day weekend) here in Laurel Springs... So put back a couple of bottles of your best and let's have some fun. We will furnish the space rain or shine. There is NO entry fee, and you even have 7 months to prepare! Any wines you have made at home are eligible - from the fruit out of your own backyard to concentrate kits. There will be competition between different classifications of wines.

You will serve your own wine in a space provided just for you, which will give you an opportunity to share your wine hobby experience with others.

Call 1-800-233-1505 for details or questions.

Later, Tom

Wine Kit News

More Special Releases Announced for 2009

As promised last month, we now have a more up to date list of the special release wine kits offered by Heron Bay Wines and Cellar Craft.

Let's start off with the **2009 Appellation Series** by Heron Bay. Each special release is offered in an 8L format (called Blue Label) and a 16L format (called Platinum Label):

January Release - South African Pinotage from Robertson Wine Valley

Bright ruby red in color, the nose evokes complex aromas of ripe berry fruits and hints of vanilla oak. The palate is rewarded with bramble fruits and a velvety texture with a hint of banana and sweet oak. Rounded ripe tannins provide good structure and gentle dry finish. **RESERVE BY: 12/22/2008** **PROJECTED AVAILABILITY: 02/05/2009**
[Blue Label](#): \$68.37 Item #HBBL109 [Platinum Label](#): \$102.69 Item #HBPL109

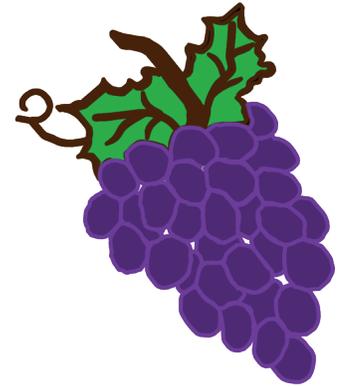
February Release - South African Chenin Blanc from Swartland Wine Region

Pale yellow in color with a slight hue of green; the nose evokes honey and floral aromas with hints of vanilla. On the palate, intense apricot and guava fruit flavors are balanced by refreshing acidity; leading to a long dry finish.

RESERVE BY: 01/20/2009 **PROJECTED AVAILABILITY: 03/05/2009**
[Blue Label](#): \$68.37 Item #HBBL209 [Platinum Label](#): \$102.69 Item #HBPL209

Whoever said finding the hidden special was easy? During the month of November 2008 we are offering a 25% savings on all [stainless steel sculpture bottle holders](#) we have in stock. 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.

(Continued on page 4)



Customer Feedback

THANK YOU !!!!

Just wanted to thank y'all for the opportunity to participate in your wine festival last weekend. Having put together shows ourselves, we know how much time, planning and hard work is involved. Y'all did a FANTASTIC JOB !!!! Everything went smoothly and professionally with a feeling of genuine welcome for the customers and vendors alike. The food was wonderful and greatly appreciated. The show grounds layout was perfect with a winery between each craftsman.

We were pleased with the amount of customers with happy faces in spite of the gas prices and the economy. The weather even participated -- YEAH !!!

We feel truly blessed, honored and thankful you included us in "Tom's Party". Again, many - many thanks to you all.

Joe & Melia Edwards
Sparta, NC

Hey guys,

I do want to say thanks for all of your help since I started making wine. Grapestompers has been fantastic in helping me get up to speed. Although it's only been about 8 months since I've started, I'm really starting to produce some quality wines.

I can't wait for some of them to mature a bit further.

You guys are the best!

Jeffrey Gotta
Centerbrook, CT

New Products

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

ITEM #	DESCRIPTION
CFLR109	Down Under Trio, \$138.78 Cab / Grenache / Shiraz w/CGP
5061	Bottle Stopper, Ice Bucket, \$8.79
Various	Wine Bottle Bags, \$4.75 to \$7.00
Various	Terra Cotta Wine Chillers, \$13.99
Various	Long Sleeved T-shirts, \$29.99

RESERVE your limited kits 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

CFLR109 Down Under Trio, \$138.78
A blend of Cab, Grenache, Shiraz w/CGP
Must pre-order by Dec. 13

Heron Bay South African Pinotage
HBBL109 8L Blue label: \$68.37
HBPL109 16L Platinum label: \$102.69
Must pre-order by Dec. 22

[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

Flabby

A tasting term used to describe a wine lacking in structure and appearing to have a dull and lifeless, or "heavy" taste on the palate due to low acidity.

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



Clean and Sanitize Equipment After Use

We're sure you're aware of how important it is to properly clean and sanitize your wine making equipment before each use... but have you ever considered what would happen if you didn't do the same thing once you're done? Help prevent mold, mildew, and bacteria problems by cleaning and sanitizing prior to storing your equipment.

Have a tip to submit? Just go to:

www.grapestompers.com/submit_ideas.asp

Monthly Specials

Specials for November 2008

Item #	Description	Reg. Price	Special
3246	Pinot Grigio, 15L (exp. 11/08, 1 avail)	\$107.41	\$79.99
3130	Cellar Classic Cabernet Shiraz, 15L	\$111.11	\$88.89
3302	Cru Select White Ice Wine	\$100.93	\$80.74
3173	CS - White Chocolate Port	\$98.99	\$79.19
3255	CSP Pinot Grigio, 16L	\$116.67	\$93.34
3186	CSP L'Collage, 16L	\$120.38	\$96.30
3161	Grand Cru Petite Sirah	\$73.15	\$58.52
3280	OB Calypso Bianco, 7.2L	\$60.19	\$48.15
3202	OB Orange Seville Sangria	\$62.04	\$49.63
3123	VDV Vieux Chateau du Roi, 9L	\$67.59	\$54.07
3249	VDV Chardonnay Semillon, 9L	\$61.11	\$48.89
CF9022	Washington Merlot, 18L w/CGP	\$117.00	\$93.60
3213	OB Cran Apple Chardonnay	\$64.79	\$51.83
3741	Pilsner Beer Kit	\$42.50	\$34.00
2238	Large Straining Bag, Fine	\$6.38	\$5.10
2687	Auto Bottle Filler, Ferrari	\$13.43	\$10.74
2732B	Potassium Metabisulfite, 5 lbs.	\$17.59	\$14.07
GET THIS: All T-Shirts Ship FREE during November!			
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
2711	Claro K.C. - Super Kleer	\$1.83	\$1.46
2607	Fizz-X Stirring Rod	\$29.17	\$23.34
5140	Crown Mulling Spice	\$2.99	\$2.39
5217	Wine Away Stain Remover	\$9.59	\$7.68
2906	Private Preserve	\$10.99	\$8.79
5243	Wine Arch Bottle Rack	\$27.87	\$22.30
4637	Candle Holder and Stopper Set	\$9.99	\$7.99
3100	Complete Wine Kit - Red	\$290.59	\$245.99
3200	Complete Wine Kit - White	\$287.98	\$235.99



(Continued from page 2)

And now for the **2009 Limited Releases from Cellar Craft:**

January Release - Down Under Trio - Cabernet Sauvignon, Grenache, and Shiraz
This blend from Southeast Australia reflects the structure and vivacity of Cabernet, the bright red fruit and lower tannin attributes of Grenache as well as the spiciness of Shiraz. In a broad generalization we could suggest that this is comparable to Europe's tradition of blending Cabernet, Merlot and Cab Franc but with Australia's more pronounced fruit aromas and flavors. **RESERVE BY: 12/13/2008**

PROJ. AVAILABILITY: 01/15/2009 [Down Under Trio](#): \$138.78 Item #CFLR109

February Release - Quartet Syrah - from Australia, S. Africa, California, & Washington
The combined must in the kit allows each of the stocks from Australia, South Africa, Washington and California to co-ferment thereby releasing traits of each region's signature style but also synergistically creates a wine that suggests its own exclusive profile. A wine discovery that cannot be experienced anywhere else.

RESERVE BY: 01/13/2009 **PROJ. AVAILABILITY: 02/16/2009**

[Quartet Syrah](#): \$138.78 Item #CFLR209

March Release - Yakima Synergy II - Marsanne, Viognier, & Roussanne
The Marsanne has interesting body that almost suggests waxiness. Green apple, melon and nutty notes highlight the sensory impression. A background of mineral adds depth. The aromatics are intriguingly different. Viognier is all about fruit and spice. Aromatics of peach, apricot, melon, mango and violets elevate the wine's nose. Fruit and spice flavors lift the palate. Roussanne adds acid balance, introduces more nuttiness, rose and honeysuckle notes. The mix of the 3 varietals is approximately 70% Marsanne, 20% Viognier and 10% Roussanne. The wine finishes dry but has a round, full mouth-feel. You might consider this as an alternative to unoaked Chardonnay.

RESERVE BY: 02/13/2009 **PROJ. AVAILABILITY: 03/16/2009**

[Yakima Synergy II](#): \$138.78 Item #CFLR309

April Release - Old Vines Mencia - from Bierzo, Spain
Modern Mencia is sometimes likened to Cabernet Franc or Rhone Syrah. Like us, more reviewers note the similarity to Burgundy's bright, cherry inflected Pinot Noirs. It is truly compelling and a great discovery! Our vines average 50 years. Many have reached 100 years. Their tiny yields mean very concentrated flavors.

The wine ferments on virgin, crushed, Mencia grapes from the ancient vineyards. Light toast Hungarian oak cubes, added post-fermentation, contribute light toast and vanilla notes while letting bright cherry, plum and rose hip elements dominate. Slate-like character adds depth. Good acidity and tannins firm enough to give balance and a solid structure.

RESERVE BY: 03/13/2009 **PROJ. AVAILABILITY: 04/16/2009**

[Old Vines Mencia](#): \$138.78 Item #CFLR409

The Stomper

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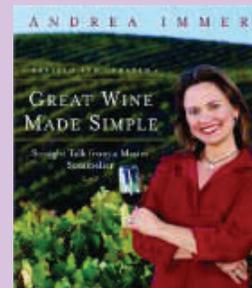
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Wine Drops

Wine Drops is a catch-all for various tidbits that we find interesting. This month, we offer several cool web links, and a chance to tell us what you'd like to see next month.

Great Wine Made Simple

We discovered this book by accident, and are we glad we did! Author Andrea Immer does a terrific job of explaining the ins and



outs of wine in a simple, non-wine-snob sort of way. [Learn more about this book.](#)

Project for Home Winemakers

If you're looking for a project to complete during the long dark winter months ahead, why not try making your own custom wine cellar to store your homemade wines? [Learn how to make the perfect wine cellar](#), and you can even sign up for a free 10-part wine cellar mini course.

Wine Festival Photos Now Online

Be sure to see some [photographs](#) that were taken during this year's wine festival.

Register For The 2009 WineMaker Magazine Conference in Napa, CA

Don't look now, but it's already time to start planning to attend the 2nd annual wine making conference sponsored by WineMaker Magazine. This event sold out very early last year, so [learn more and register](#) before it's too late!

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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