



# 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

## Change is Good! (sometimes)

by Paul Kovacich

It's close to the end of the year, when many of us focus on change. With a new season, a new year, and a new American presidency, we here at The Stomper have a new editor and contributing writer to bring you help and advice to make great tasting wine at home.

We are not the only ones who have brought change recently. Some of you may have noticed a slight change in the instructions that come inside all of our R.J. Spagnols kits. Some of you new winemakers may have noticed that the written instructions that came in your kit didn't match up with the Grapestompers Winemaking DVD (That will be remedied in the near future). R.J. Spagnols has removed the transferring stage that falls on Day 7, after primary fermentation is finished and before stabilizing and clearing has begun. Plus, the stabilization stage has been moved up from Day 20 to Day 14. All kits from the Cellar Classic, Grand Cru, Cru Select, En Primeur, and Orchard Breezin' lines will not have a Day 7 section in their instructions. The manufacturer has stated that the change in instructions is to make the overall process easier for the home winemaker. *This will not affect the end product.*

(continued on page 4)



**IN HONOR OF THE HOLIDAY SEASON, GRAPESTOMPERS.COM WILL DONATE 15% OF ALL SALES ON DECEMBER 9TH. TO ST. JUDE'S CHILDREN'S RESEARCH HOSPITAL. PLEASE HELP US BY PLACING YOUR ORDER ON DECEMBER 9TH.**

### Important Announcement

## Order Deadlines for Christmas Delivery

To ensure delivery of winemaking supplies in time for the Christmas season, here's our recommendation for ordering:

For deliveries to NC, VA, or SC, please ensure your order is placed (received by us) by 5 PM EST on **December 21st**.

For deliveries to AL, AR, CT, DE, FL, GA, IL, IN, KY, LA, MD, MS, NJ, OH, PA, RI, TN, or WV please ensure your order is placed by 5 PM EST on **December 18th**.

For deliveries to IA, KS, MA, ME, MI, MN, MO, Eastern NE, NH, NY, OK, TX, VT, or WI please ensure your order is placed (received by us) by 5 PM EST on **December 17th**.

For deliveries to AZ, Eastern CO, ND, Western NE, NM, and SD please ensure your order is placed (received by us) by 5 PM EST on **December 15th**.

For deliveries to all other states on the west coast, (CA, Western CO, ID, MT, NV, OR, UT, WA, WY) please ensure your order is placed by 5 PM EST on **December 12th**.

This schedule is based on deliveries made no later than 21 December, and allows one extra day to compensate for possible bad weather.



Protect your wine AND dress up your carboy at the same time!



### Cork Advice

Buy only the amount of corks you need to protect them from drying out and not making a proper seal. Storage is essential! Store in a cool, dark place, tightly sealed.

Submit your hot winemaking tip here:

[www.grapestompers.com/submit\\_ideas.asp](http://www.grapestompers.com/submit_ideas.asp)

## FAQ

by Tom Burgiss

Hello and Happy Holidays to everyone!

Here at grapestompers.com we get calls every day asking for winemaking advice. Of course, our philosophy is always "Call us if you have any questions" because we want to help.

One question that I am asked on a weekly basis is:

### **I RECENTLY REALIZED I HAVE A CONCENTRATE KIT SITTING HERE AND FAILED TO MAKE IT, HOW MUCH TROUBLE AM I IN NOW?**

Two factors enter into your dilemma: The date of the yeast and the concentrate storage temperature.

The first thing to go bad in the kit is going to be the yeast. Outdated yeast can easily be replaced, so check the embossed expiration date on the packet. (Most yeast has a 2 or 3 year's margin). If it is out of date, do not use it! Grapestompers has all kinds of yeast in stock and ready to ship to you.

The next factor is storage. Hot temperatures will adversely affect your concentrate over a period of time, however, if it is stored in a cool place and it has a clear appearance, then your chances remain good. For a white wine, a deep dark appearance indicates that you have waited too long. Any "floaters" looking like cottage cheese would indicate a definite "no go".

Here at grapestompers.com we package your order with an insulation to protect during shipping. I must also add that our new biodegradable packing material enhances both insulation and prevents breakage.

So if you have yeast in date and a good looking concentrate you are ready to roll. Make your wine and enjoy!

Later, Tom

### *Wine Kit News*

## **Pre-Order Deadlines and Pricing Updates**

By Brant Burgiss

Don't look now, but the next wave of order deadlines for some terrific one-time wine kits is upon us. Check out this list of wine kits from three different manufacturers and place your order before the pre-order deadline:

The deadline to pre-order Cellar Craft's **Down Under Trio**, a blend of Cabernet Grenache and Shiraz from Australia, is December 13, 2008. Includes grape pack.

Item # [CFLR109](#) Your price: \$138.78

The deadline to order Heron Bay's **South African Pinotage** is December 22, 2008. It is available in a Blue Label (8L) and a Platinum Label (16L) size.

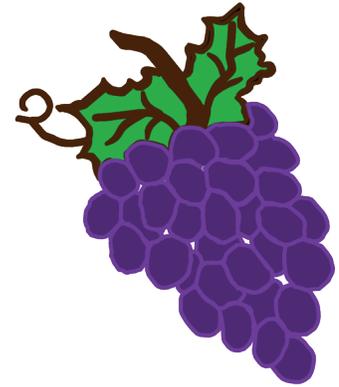
Blue Label: # [HBBL109](#) Your price: \$68.37

Platinum Label: # [HBPL109](#) Your price: \$102.69

Order R.J. Spagnol's **High Altitude Argentinean Trio** (a blend of Viognier, Riesling, and Chardonnay) no later than December 30, 2008.

Item # [RQ309](#) Your price: \$94.74

Lastly, our distributor has given us a heads up that prices on all Heron Bay wine kits will go up on February 1, 2009.... So if you are on the fence about getting a wine kit from Heron Bay, you should definitely buy your favorite one now before the prices increase.



## Customer Feedback

Pam,  
Holy cow, got home from doing some errands and on the porch were two big boxes from ya'll. Thanks so much.

Stan Jaros  
Cammack Village, AR

Thanks for the order.... we love this wine!! ([Cellar Craft Lodi Old Vine Zinfandel](#)) We just bottled the last batch we made last April, and it was already good. Should be excellent in another 6-12 months.

Mike Sjulstad  
Medford, MN

I telephoned today because the instructions included in my wine kit were so different than what is listed on your site and on your DVD. So this is a thank you for answering the phone ... a real person too ... and answering my question. I appreciate your personal attention.

Richard Treadwell  
McMinnville, OR

My goodness. The wine arrived today! You guys are awesome.

I received everything I ordered and my wife was thrilled to see we're making Port. Thank you so much for such great service. I will highly recommend your business to all other wine makers I meet.

And thank you Pam for making the transaction as smooth as chocolate -- port.

Aaron Rothberg  
Keene, NH

## New Products

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

ITEM #	DESCRIPTION
4676	Acrylic Bar Caddy, \$7.49
5246	Cheesecake Mix Pumpkin, \$4.98
2615D	Table Top Crusher, \$199.99
2615C	Table Top Press, \$199.99
4679	Matrix Corkscrew, \$4.55
4677	Freezable Ice Bucket, \$13.99
	Assorted Winged Corkscrews, \$4.55
	Assorted Long Sleeve T-Shirts \$29.99

### RESERVE your Heron Bay Appellation Series Now

HBBL109 South African Pinotage, 8L  
Special pre-order price: \$68.37  
**Must pre-order by Dec. 22**

HBPL109 South African Pinotage, 16L  
Pre-order price: \$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

### Brix

This is a term used to measure the sugar content of grapes, grape juice or wine. Grapes are usually harvested at 20-25 Brix resulting in alcohol after fermentation of 11.5 to 14 percent.

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

[www.grapestompers.com/glossary.asp](http://www.grapestompers.com/glossary.asp)



### How much alcohol % is in your wine?

Wines sold in the U.S. (American or imported) are required to show the alcohol percentage on the label. Did you know that U.S. regulations give wineries a 1.5% leeway in the accuracy of the alcohol level? A 12.5% wine could actually be 11% or 14%. Wineries are not allowed to exceed 14% maximum unless they have a special permit.

Have a tip to submit? Just go to:

[www.grapestompers.com/submit\\_ideas.asp](http://www.grapestompers.com/submit_ideas.asp)

### Monthly Specials

## Specials for December, 2008

Item #	Description	Reg. Price	Special
HB910	Vieux Chat Du Roi, 8L (exp.11/08, 2 avail)	\$58.80	\$39.99
HB969	Cream Sherry 6L, (exp. 2/09, 3 avail)	\$57.76	\$42.99
3138	VDV Cabernet Merlot 9L	\$71.30	\$57.04
3259	VDV Pinot Grigio 9L	\$64.81	\$51.85
3122	VDV Valpolicella 9L	\$69.44	\$55.55
3159	CC Grande Shiraz 15L	\$112.96	\$90.37
3226	CC Piesporter 15L	\$105.56	\$84.45
3107	CC Premium Port 12L	\$83.33	\$66.66
3143	CC Rosso Grande 15L	\$112.96	\$90.37
3136	CC Red Zinfandel 15L	\$111.11	\$88.89
3132	CC Valpolicella 15L	\$100.00	\$80.00
3248	CCH Riesling Auslese 15L	\$114.81	\$91.85
3304	CS Red Ice Wine 12L	\$100.93	\$80.74
3151	CSP Grenache Syrah Mourvedre 16L	\$118.52	\$94.82
3155	CSP La Rioja Nueve 16L	\$120.38	\$96.30
3205	OB Pink Grapefruit White Shiraz 7.2L	\$60.19	\$48.15
HB903	Cabernet Sauvignon 8L	\$60.72	\$48.58
HB923	Sauvignon Blanc 8L	\$56.73	\$45.38
HB955	Wildberry Chianti 6L	\$55.70	\$44.56
CF0857	Yakima Valley Viognier 16L	\$120.06	\$96.05
3701	Pale Ale Beer	\$42.50	\$34.00
2202	Carboy Handle	\$7.13	\$5.70
2598	Wine Thief with Test Jar	\$8.43	\$6.74
2253	Bottle Rinser/Vinator	\$18.06	\$14.45
2251	Brass Bottle Washer	\$12.13	\$9.70
2732B	Potassium Metabisulfite, 5#	\$17.59	\$14.07
2250	Carboy Drainer	\$8.79	\$7.03
2254A	Bottle Drainer, Holds 45 Bottles	\$27.13	\$21.70
2615D	Table Top Crusher	\$199.99	\$179.99
4617B	Single Wine Bottle Bag	\$4.00	\$3.20
2913	Wine Savor With Stoppers	\$10.25	\$8.20
5132	Vintage Wine Tasting Wooden Box Set	\$35.99	28.79
5142	Wine Bottle Puzzle	\$13.99	\$11.19
3100	Complete Wine Kit - Red	\$290.59	\$245.99
3200	Complete Wine Kit - White	\$287.98	\$235.99

(Continued from page 1)

If you are into tradition, or if you want to give your wine as much time as possible to ferment completely, you can still transfer your wine over to a carboy at Day 7 and leave the stabilization for later. But if you want to expedite the winemaking process, you can skip it altogether. Just make sure the specific gravity of your wine has fallen to the prescribed s.g. Also, don't forget to rack your wine before you stabilize.

Regardless of what you decide, remember that all of our kits are backed up 100% if you follow the supplied instructions.

Submitted by Tom Bruer, Ottawa Ontario

## Candy Cane Wine

### Ingredients:

60 Candy Canes (normal size)  
7.5 lbs. (3.4 kg) white sugar  
3 gallons (12L) water  
Lalvin EC-1118 yeast



### Step by Step:

Bring about a gallon (4 L) of water to a boil. Add the candy canes into the water and boil until they dissolve, stirring occasionally. Boil for another 45-60 minutes (just a warning, your whole house will smell of candy canes, even with the lid of the pot on.)

Next, pour the candy cane solution into the remaining (room temperature) water and measure the specific gravity. Add the sugar (I added about 3kg/ 6.6 lbs.) to bring it up to normal specific gravity levels.

Once you have the correct gravity, pitch the yeast when the water is cool. Rack the wine after one week and then rack again after two months.

### Notes:

It smells good throughout. Tasting at 3 months was OK, next time I may use more candy canes or less water.

Ho-Ho-Ho, you've found our Hidden Special! During the month of December we are offering our #2263 Blue Floor Corker with chrome plated iris, regular price \$147.18, for \$109.99, a savings of \$37.19. Be sure and mention this in the "Comments" section of the online order form or you won't get the deal. This will make the perfect Christmas gift for your winemaking family members and friends.

### The Stomper

## List Maintenance: How to Subscribe or Unsubscribe

To subscribe to *The Stomper* winemaking hints newsletter, simply go to our subscription request page at <http://www.grapestompers.com/stomper.asp> or go to our home page and click the "Subscribe to the Stomper" button. If your email address has changed and you have ordered from us before, update your email address the next time you shop or send an email to [tom@grapestompers.com](mailto:tom@grapestompers.com) and let us know your name and your old and new email address.

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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*

## Wine Drops

*Wine Drops is a catch-all for various tidbits that we find interesting. This month we offer a customer Boo-Boo that turns out great, a special announcement from grapestompers.com, a link for a free issue of "Winemaker Magazine" and a chance to tell us what you would like to see next month.*

I ran off a batch of cherry wine that came out WEAK & Watery, so with nothing to lose but a batch of wine that could pass for colored water, I decided to try something.

I started a new batch of concord grape wine to see what would happen....Guess what, I used that weak wine as the water for the new wine. Talk about a wine that will knock your socks off and with a wonderful flavor, this was it. Talk about a BooBoo that came out right, I fell in the outhouse and came out smelling like wine that is to die for.

Rich Taylor  
Kamiah, ID

**Be sure to mark your calendar for our First Annual Home Winemaker Show to be held on the Grapestompers grounds here in Laurel Springs, NC on Saturday, May 23, 2009!**

**We will have home winemakers from around the area showing off their best efforts, craft vendors, demonstrations and fun! More details coming soon!**

### 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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