



# 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

## Cuddle Up With Your Wine

by Paul Kovacich

Brrrr! It gets cold up here in the mountains! The past few weeks of sub-freezing weather have really made winemaking a challenge. Aside from freezing water pipes and icy walkways, cold weather can drop the ambient temperature of your wine, affecting the fermentation and sometimes stopping it all together. Let's talk about why temperature is so important to the winemaking process.

At the start of fermentation, we want our yeast cells to be warm and comfortable so that they will start to multiply and feed on sugar. Once they start to consume sugar, enzymes in the yeast cell will convert it into alcohol and Co2. This reaction produces energy and expels it in the form of heat. Too much of this heat can stress the yeast cells, causing them to produce hydrogen sulfide or die from instability.

I know what you're thinking. "It's January, and you said cold weather can be bad for making wine." True, letting your wine get too cold can cause problems. If the environment around the yeast cells drops below 55 degrees Fahrenheit, they will start to shut down. This might result in a "stuck" fermentation, which is difficult to get started back up. So it is best to avoid letting your yeast cells fall asleep. If this does happen to you, the best solution is to get the wine nice and warm again and pitch another packet of yeast. Be sure that you have warmed it up to around 65 degrees F so the new yeast does not suffer from temperature shock.

Cold fermentations (between 58 and 62 degrees F) are good for some styles of wine, particularly whites. Cooler temperatures can lock in the fruitier flavors and aromas of the white wine. Red wines need a warmer temperature (between 68 and 72 degrees F) to extract color and tannins from the must. That makes this time of year the best time to start your white wines, and makes the warmer months better for starting your reds.

(continued on page 4)

### Important Announcement

## Grapestompers Home Winemaker Showcase

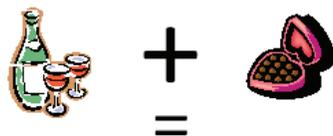
Grapestompers will be hosting its Annual Home Wine Makers Showcase on Saturday, May 23, 2009 in the beautiful Blue Ridge Mountains. Owner Tom Burgiss says that this event is open to all amateur wine makers and is **free to the public**. The event begins at Noon and lasts until 5:00 p.m.

Anyone who is an amateur at wine making (port and mead are also included) and wants to participate in this event, please email Grapestompers at [glenn@grapestompers.com](mailto:glenn@grapestompers.com) with your name and which wine competition you desire to enter. Wine makers may enter up to 3 of the 5 categories for wine judging (dry red, dry white, fruit-sweet, port, and mead). There is absolutely no cost to enter.

In addition to the sampling of the home brewers, there will be area craftsmen and artisans selling their wares as well as live music to enhance the whole afternoon. **Ribbons** and **gift certificates** (for Grapestompers) will be given in each of the **five** categories for the wine makers: dry red, dry white, fruit/sweet, port, and mead.

Tom is offering a 10% discount for all Grapestompers' purchases the day of this showcase event.

Everyone is invited to join the fun on May 23<sup>rd</sup> tasting delicious home-made wines, shopping, and enjoying live music in the Blue Ridge Mountains.



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Celebrate Valentine's Day with wine and chocolate!

Hot Tip

### Get the lid off

If the lid of your fermentation bucket is being stubborn and will not come off, try heating the top and edge with a hair dryer. It will come off much easier.

Submit your hot winemaking tip here:  
[www.grapestompers.com/submit\\_ideas.asp](http://www.grapestompers.com/submit_ideas.asp)

## Wine Consistency

by Tom Burgiss

I am always making analogies for wine making with a little story ... It makes it easier to remember. So here goes my story- You may not like McDonald's but no matter where you travel, the consistency is the same! As home winemakers you also strive for consistency in your wine year after year, especially if it has been a good year for your fresh fruit. Realistically, because the seasons are never the same, consistency is more difficult to achieve. Certain tests have to be run, calculations made and adjustments have to be made also to assure you of your goal.

The manufacturers of all the concentrates have trained technicians to make adjustments to insure consistency year after year. By their monitoring you can be assured of the consistency of your own wines made from the concentrates you purchase.

So once you find a particular concentrate kit you love, then you can rely on the consistency of your wine time after time. Here at grapestompers.com we carry all the "standard concentrate kits" to assure you that they will be in our warehouse ready for shipment to you.

An exception to the above – in dealing with the Spagnols' Restricted Quantities, Cellar Craft's Limited Release, or Heron Bay's Appellation Series, after these wine kits are offered for sale, these particular limited releases will not be available after the order time limit has expired. To be redundant, these special order kits are available for review in December each year and scheduled to be delivered to our warehouse, alternating in the months of January, February, March and April. As soon as these kits arrive in our warehouse, they will be shipped out to you so that you can get started making these special wines and see for yourself which will be your favorite.

Happy Valentine's Day!

Later, Tom

### New Recipe

## Jelly Jug Wine

Submitted by D. Firebaugh  
Salem, VA



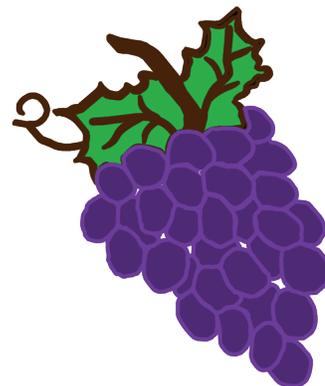
### Ingredients:

1 gallon distilled water  
1-16 oz jar of jelly any flavor or 2, 16 oz cans of apple sauce or 1 lb of raisins  
2 cups sugar  
1 package yeast  
1 sterilized gallon plastic milk jug or glass gallon jug  
1 strong balloon

### Directions:

Warm distilled water to 110 degrees and dissolve sugar in water. Add yeast and mix well. Then let it cool down. Using a funnel add jelly to your jug and pour water/sugar/yeast mixture in to within 1 inch from top. Rinse inside of balloon. Stretch balloon over bottle and tape it securely. Put in a warm, dark place. (Be sure to give room for the balloon to expand. It will get quite large.)

After 4 weeks or when balloon drops, remove balloon and carefully strain wine with cheesecloth or metal strainer.  
Chill and Enjoy!!!



## Customer Feedback

Order **already** received on 01/02/2009 (was shipped out 01/02/09 as well). All looks good. Thanks for the prompt service. Happy New Year!

John Mantovani  
Macugnie, PA

I can't believe both of my heat belts went out at the same time, glad you had them on sale. Not a good day for my winemaking. Take care and as always, I appreciate your outstanding service.

Gisela McMullin  
Herndon, VA

Tom,  
Thanks for getting me the [Better Bottle](#) carboy so quickly. Great service and advice on the wine. Thanks.

Doug Mounday  
Olathe, KS

We have been enjoying the [Amarone](#) (CF1515) that we made from one of your kits. That is a great wine! A friend of ours who is a wine distributor tasted it and said that it was better than any of the commercially made Amarone wine that he has tasted.

Steve Rockwell  
Annandale, VA

Received the package and couldn't be happier. Fantastic job on the labels. You finally got this monkey off your back.

Love you guys as always. Have a fantastic weekend.

Jim Pirt  
Asheboro, NC

## New Products

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

ITEM #	DESCRIPTION
2515	Yellow Zork Closure, .50 each
5306	Wine Rack Bookend, \$29.99
6202	Beehive Birdhouse, \$22.00
6203	Acorn Birdhouse Lg., \$22.00
6204	Acorn Birdhouse, Sm., \$17.00
6200	Apple Birdhouse, Lg., \$22.00
6201	Apple Birdhouse, Sm., \$17.00
6205	Orange Birdhouse, \$22.00

### RESERVE your RJ Spagnols and Cellar Craft Pre Orders Now

RQ 509 Italian Barbaresco, 15L  
Pre-order price: \$106.59  
**Must pre-order by Feb. 26**

CFLR309 Yakima Synergy II, 18L  
Pre-order price: \$138.78  
**Must pre-order by Feb. 13**

[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

### Ameliorate

To add a substance to a wine, must or finished wine to modify its flavor and quality. For example adding water to a must or concentrated grape juice to sweeten a finished wine.

Look for other wine-related definitions by viewing our online Glossary at [www.grapestompers.com/glossary.asp](http://www.grapestompers.com/glossary.asp)

## Hot Tip

### Bentonite help

Do you have trouble getting the bentonite dissolved when starting your concentrate kit? Try putting it in a blender with warm water and mixing for a few seconds. Pour fast into the juice and stir. You will find that it will mix with the juice much easier this way.

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 February, 2009

Item #	Description	Reg. Price	Special
3151	CSP Grenache Syrah 16L (exp 12/08, 2 avail)	\$118.52	\$79.00
3205	OB P. Grapefruit Shiraz 7.2L (exp 01/09, 2 avl)	\$60.19	\$39.00
3173	CS White Chocolate Port, 12L	\$98.99	\$79.19
3171	CS Orange Chocolate Port, 12L	\$98.99	\$79.19
3235	CC Riesling, 15L	\$96.30	\$77.04
3143	CC Rosso Grande, 15L	\$112.96	\$90.37
3132	CC Valpolicella, 15L	\$100.00	\$80.00
3155	CSP La Rioja Nueva, 16L	\$120.38	\$96.30
3160	GC Bergamais, 10L	\$72.22	\$57.78
3289	OB Strawberry White Zinfandel, 7.2L	\$60.19	\$48.15
3118	VDV Pinot Noir, 9L	\$65.74	\$52.59
3139	VDV Cabernet Shiraz, 9L	\$67.59	\$54.07
CF0050	South African Pinotage, 18L	\$124.85	\$99.88
CF8928	Meritage Rouge, 16L (2 Available)	\$95.11	\$76.09
HB970	Black Cherry Pinot Noir, 6L	\$55.70	\$44.56
HB943	Chardonnay, 16L	\$81.91	\$65.53
HB918	Gewurztraminer, 8L	\$56.72	\$45.38
3721	Munich Dark Lager Beer	\$42.50	\$34.00
2731	Campden Tablets, 2 oz.	\$3.24	\$2.59
2609A	Bottle Brush	\$2.78	\$2.22
2742	Potassium Sorbate 1.5 oz.	\$2.04	\$1.63
2598	Fermtch Wine Thief with Test Jar	\$8.43	\$6.74
2612	Buno Vino Mini Jet Filter Pad #1, Coarse	\$3.24	\$2.59
2613	Buno Vino Mini Jet Filter Pad #2, Polishing	\$3.24	\$2.59
2614	Buno Vino Mini Jet Filter Pad #3, Sterile	\$3.89	\$3.11
4636	Wine Pairings Bottle Magnet Set	\$9.99	\$7.99
4123	Oven Glove and Pad Set, Harvest Design	\$10.99	\$8.79
2914	Wine Pump Bottle Saver	\$8.79	\$7.03
2916	Wine Pump Replacement Seals	\$4.63	\$3.70
2783	Cream Soda Extract	\$6.30	\$5.04
4778	Living in Zin Traditional T-Shirt, Size M	\$15.00	\$12.00
4779	Living in Zin Traditional T-Shirt, Size L	\$15.00	\$12.00
4780	Living in Zin Traditional T-Shirt, Size XL	\$15.00	\$12.00
3100	Complete Wine Kit - Red	\$290.59	\$245.99
3200	Complete Wine Kit - White	\$287.98	\$235.99

(Continued from page 1)

So watch your fermentation temperature. Grapestompers.com has a few [thermometers](#) that can help. You can also use any old wall thermometer to monitor the ambient temperature around your wine. Most wine yeasts work best in a temperature range between 60 and 80 degrees F, but consult the yeast manufacturer for a more specific ideal range.

## Saying Farewell Goodbye and Good Luck

by Glenn Graves

Grapestompers.com said goodbye to Jimmy Benge, warehouse manager for the last four years, in December of 2008. Before that, Jimmy worked for Tom doing "whatever was necessary" to keep all of the business running. Jim has been a dedicated employee of Tom's, Thistle Meadow Winery, and chiefly Grapestompers.com for nearly ten years. Jimmy will be missed. We wish him good fortune in all of his future endeavors. Thanks for your good work, Jimmy!

While it is difficult to say goodbye, we gladly welcome our newest employees James Hines and Mitchell Wyatt (no relation to Pam Wyatt). James has been with the company helping Jimmy in the warehouse for a year now, but has moved into a more demanding role as a result of Jimmy's leaving. Mitchell has been recently brought on board to help out with the online work of the warehouse. Both men are proving themselves to be invaluable. Grapestompers.com heartily welcomes both James and Mitchell to our growing business.



Mitchell



James



## 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.

To quit receiving *The Stomper* winemaking hints newsletter, simply visit this page: [http://www.grapestompers.com/quit\\_stomper.asp](http://www.grapestompers.com/quit_stomper.asp)

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Past issues of the Stomper can be found at this page on our web site: <http://www.grapestompers.com/newsletter.asp>

*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 little known wine fact from Workman Publishing, a link for a free issue of "Winemaker Magazine" and a chance to tell us what you would like to see next month.*

Did You Know ..... That Philip the Bold, the Duke of Burgundy, once issued an edict banning the gamay grape vines because he considered it a "vile and noxious" grape. This occurred in the late 1300s in Burgundy (France) due to the fact that Philip preferred the pinot noir wine to that of the wine produced from the gamay grape. However, because the pinot noir vines are hard to grow, Philip's *bold* plan happened during the Black Plague, and because wine was needed to replace the contaminated water to keep folks alive, Philip's edict failed. The good news is that the gamay grape came back in full force and later became the grape of the now famous Beaujolais wine. ([www.pageaday.com](http://www.pageaday.com), Workman Publishing)

### WineMaker Magazine

[Get a free trial issue](#) to WineMaker Magazine, the leading magazine and reference guide for the hobby of home winemaking. You'll be amazed at all the winemaking articles, including hints, recipes, stories, new products, and much, much more. Start your risk-free subscription today.

Do you enjoy playing games online? Do you know your wine? If so, you may want to check out this site with quizzes and games all with wine related themes. [WineInfo](#) also offers trivia about wines featured in movies, books and songs. You can even sign up for their free newsletter!

If you are looking for our monthly Hidden Special, here it is! With each \$100 purchase from grapestompers.com you can receive a FREE [No-Bake Cheesecake Mix](#) of your choice. Just tell us which flavor you would like in the comments section of the online order form. Be sure to mention the deal or you won't receive your "free goodie".

### 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.