



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

Wine Beautification

by Paul Kovacich

When I get ready to bottle a wine, I always check the wine first to see if it meets certain standards so that we put the best possible wine we can in the bottle. I like to make sure that the wine is stable, no longer fermenting, and has aged adequately to let the best flavors of the wine come out. Before I check any of those things, I always check clarity. Which is what most of us winemakers notice first when dealing with our wine. Having a bright, clear, polished looking wine is important. It gives the wine a good first impression to the drinker. It also keeps the wine stable if all the lees have been removed from the final product.

This brings me to the first and most effective way to separate dead grimy lees from clear delicious wine: Siphoning! Similar to a racking cane, the [auto siphon](#) allows you to siphon wine off of the lees and dead yeast cells that settle to the bottom of your carboy or bucket. On the bottom is a plastic shoe that creates a false bottom in the siphon and props it up above the lees, letting the clear wine flow through to your next vessel. Over the course of your fermentation, the decreasing amount of lees in your wine will make every subsequent siphoning much easier. So hopefully by the time you are ready to bottle, you'll have virtually no lees left to siphon off.

Siphoning goes a long way, but it cannot work alone for a nice polished looking wine. Chemical clarifiers drag the cloudy particles down, making siphoning much more effective. [Bentonite](#), which is added during fermentation, absorbs those particles making them heavier. Once fermentation slows, those heavier particles float downward. [Kieselsool](#) and [Chitosan](#) packets are popular fining agents that are used in almost all wine kits.

(continued on page 4)

Important Announcement

Home Winemaker Showcase Coming Soon

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 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 purchases made at Grapestompers on the day of this showcase event.

Everyone is invited to join the fun on May 23rd tasting delicious homemade wines, shopping, and enjoying live music in the Blue Ridge Mountains.

Call Grapestompers at 800-233-1505 for additional information or directions.



Fill your Easter basket at the Grapestompers.com gift shop

Hot Tip

Roll Away Hydrometer

To keep your [hydrometer](#) from rolling off the counter and breaking, try making a 1/4" wide cut in the middle of an old cork and placing the thinner side across it. This will keep the rolling item in place.

Submit your hot winemaking tip here:
www.grapestompers.com/submit_ideas.asp

WinExpert Coming Soon!

by Tom Burgiss

First of all I would like to make an important announcement for the April 2009 issue of our "Stomper". We are pleased to inform you of the addition of WinExpert concentrates to our family of kits, including the complete lines of Cellar Craft, Heron Bay, and RJ Spagnols.

The December 2008-January 2009 issue of "**Winemaker Magazine**" listed the top 100 concentrate kits and we are pleased because our shelves are stocked with 86 of those 100 compiled by the survey. Soon you will be able to order these on our website. (They will be posted as soon as they are available in the New Item section as well as the order pages.) By simply clicking on the box of the concentrate you can read the description supplied by the manufacturer.

Q & A

"Recently I received my order from grapestompers.com. All the items were received except one. On the invoice there is a quantity of 1 but under 'extended price' there is '0.00'. What does this mean?"

First off, we never charge for any item unless it is included in your shipment. If our warehouse "shorts" an item it is because either the demand has exceeded our stock inventory or it was "shorted" by the manufacturer on our most recent order so we are currently out of your particular item. When this happens our computer is programmed to print a "Back Order"...Thus allowing your item to receive the same price, including monthly specials and your item will be shipped as soon as we receive it in our warehouse. Since we receive shipments once per week, often the wait is not more than 3 or 4 working days! HOWEVER, I must now add to this scenario - shipments are now being delayed coming across the Canadian border. Presently we have a tractor trailer being held up because of a change in regulations. Hopefully, as I write this very scenario, the problem is being solved.

Later, Tom

Stellenbosch Shiraz Available Again

By Brant Burgiss

Multiple Medal Winner! Cellar Craft's outstanding, award-winning 2007 Limited Release is back again, this time as part of the regular [Showcase Collection](#). This Shiraz from South Africa's Stellenbosch region continues to gain international recognition for its distinctive new style. It may best be described as having Rhône-style backbone but with heady, New-World, up-front fruit. It is, however, more refined than many Australian "fruit bombs."

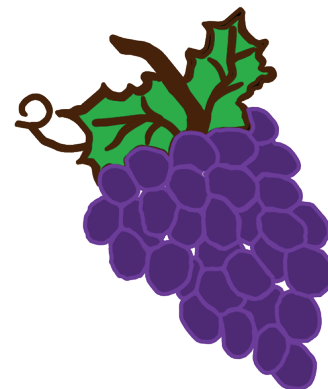
grapestompers.com now has this fabulous [Stellenbosch Shiraz wine kit](#) in stock and is ready for immediate delivery. This 18 liter kit includes a crushed grape pack made from Stellenbosch Shiraz grapes – to provide tannins and structure – and two kinds of oak (Hungarian and French) that contribute notes of vanilla and toast. The wine can be ready to bottle in as few as 6 weeks, but you'll want to cellar it for at least 6 months before diving in to its layers of blackberry, boysenberry, fig, and plum, followed by notes of cocoa, chocolate, and coffee. This wine will continue to develop as it ages – up to two years, if you can stand it!

Item #CF0285 [South African Stellenbosch Shiraz](#)

Your price: \$124.85



Learn more about this wine from the [official product sheet](#) offered by Cellar Craft



Customer Feedback

I would like to thank all of the good people at Grapestompers and Thistle Meadow Winery.

I visited on Thursday, February 12. I was/am thinking of starting my own kit winery.

I appreciate the time that everyone gave to me and the honest and knowledgeable answers I received.

Thanks again for your hospitality, your openness, and your friendliness.

If I can ever do anything for any of you please contact me.

Kenton Foster
Joplin, MO

Thanks a million, Pam. My friend and I recently made some of your [Orange Chocolate Port](#). Turned out nicely, as did my [Peach Chardonnay](#). See you soon!

Brenda Hoss

We were at Thistle Meadow Winery and Grapestompers on the weekend of March 21st. We found your brochure in the cabin where we were staying. I have never found a wine I liked until I tried your sweet wines. MMM GOOD!

Christie Potvin
Salisbury, NC

Great site. Will be back to order soon. Just getting started into wine-making and getting ready to start my first batch. Bought first kit in a wine supply store but wish I would have looked here first.

John Williams
Burnettsville, IN

New Products

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

ITEM #	DESCRIPTION
CF0285	S. African Shiraz, 18L, \$124.85
2100	Used 750ML Blue Bottles, \$7.50
5289	Coaster Set, \$8.59
5290	Cutting Board, \$11.99
5288	4pc. Magnet Set, \$10.45

**Close Out Special
on Select Style T-Shirts
To make room for new Spring Styles!**

Various Rhinestone T-Shirts
(Limited Sizes Still Available)
NOW ONLY \$19.00

Various Traditional Style T-Shirts
(Limited Sizes Still Available)
NOW ONLY \$10.00

[See all these new products online now.](#)

If you have a suggestion for a new product, please call us at 1-800-233-1505.

Whew! You finally found our hidden special; our beautiful 750ML glass wine decanters (#5282 or #5283) regular \$24.95 for only \$9.99 each! Unbelievable but true. Each comes with a glass top. Be sure to mention the special in the comments section of the online order form.

Corky's Corner

Winemaking Definition

Ice Wine

A sweet, dessert wine made from the juice of grapes that are left on the vine to freeze. Ice wine is usually made from Riesling or Vidal grapes. Canadian wineries have perfected this type of wine due to their cold climate.

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



Concentrate or juice from fruit?

All the wine kits we stock at Grapestompers.com contain grape juice concentrate. This helps keep the shipping weight down. Some of the higher quality kits (the 6 week wine kits, usually) also contain some fresh grape juice along with the concentrate to help provide more body and aromatics.

Have a tip to submit? Just go to:

www.grapestompers.com/submit_ideas.asp

Monthly Specials

Specials for April, 2009

Item #	Description	Reg. Price	Special
3205	OB Pink Grapefruit, 7.2L (exp. 4/09, 3 avail)	\$60.19	\$45.00
HB955	Wildberry Chianti, 6L (exp. 4/09, 1 avail.)	\$55.70	\$39.00
3226	CC Piesporter, 15L, (exp. 4/09, 2 avail.)	\$105.56	\$79.00
3107	CC Premium Port, 11.5L (exp. 4/09, 2 avail.)	\$83.33	\$59.00
HB904	Cabernet Shiraz, 8L	\$60.72	\$48.58
HB923	Sauvignon Blanc, 8L	\$56.76	\$45.41
CF8923	Pousse Blanc, 16L	\$73.33	\$58.66
CF1522	Carmenere, 18L with crushed grape pack	\$124.50	\$99.60
3232	CC Chardonnay Semillon, 15L	\$101.83	\$81.46
3157	CC Montepulciano, 15L	\$111.11	\$88.89
3128	CC Cabernet Merlot	\$111.11	\$88.89
3134	CC Pinot Noir, 15L	\$112.96	\$90.37
3147	CCH Cabernet-Syrah-Zinfandel, 15L	\$114.81	\$91.85
3275	GC Gewurztraminer, 10L	\$65.28	\$52.22
3222	VDV Johannisberg Riesling, 9L	\$60.19	\$48.15
3221	VDV Fume Blanc, 9L	\$58.33	\$46.66
3240	VDV Verdicchio, 9L	\$57.41	\$45.93
3149	VDV Red Zinfandel, 9L	\$67.59	\$54.07
2735	Bentonite, 4 oz.	\$1.52	\$1.22
2240	18" Plastic Paddle	\$3.05	\$2.44
2202	Carboy Handle	\$6.02	\$4.82
2399	Fast Seal Tool	\$6.20	\$4.96
2716	Acid Test Kit	\$8.33	\$6.65
2660	8" Strainer with Funnel	\$6.02	\$4.82
2114	375 ml Flute bottles, clear (12 per case)	\$18.51	\$14.81
2737B	American Medium Oak Chips, 1#	\$3.89	\$3.11
2600	Glass Test Jar with Bumper	\$7.31	\$5.85
4153	Certified Wine Taster T-Shirt-Medium	\$15.00	\$12.00
4154	Certified Wine Taster T-Shirt-Large	\$15.00	\$12.00
4155	Certified Wine Taster T-Shirt-X Large	\$15.00	\$12.00
5229	Pirate Bottle Stopper with Ring	\$5.00	\$4.00
2901	Waiter's Corkscrew	\$5.39	\$4.31
2761	Hazelnut Liquor Extract	\$4.07	\$3.26
3100	Complete Wine Kit - Red	\$301.33	\$240.99
3200	Complete Wine Kit - White	\$294.16	\$230.99

(Continued from page 1)

These two chemicals are added post fermentation one at a time. Once both are in the wine, they attract one another through positive and negative charges. As they come together, they grab any suspended particles and pull them down. They are very effective, although chitosan is a shellfish product. So if you have an allergy to shellfish, try [Isinglass](#) instead. It's what I use in commercial applications.

All of the wine kits sold by grapestompers will clear through the use of siphoning and clarifiers, and should produce a clear, vibrant looking wine for you to bottle. Although if you want to take it a step further, you can filter your wine using a [Mini Jet Filter](#) or a [Vinbrite filter](#). But that's a topic for another time. Until next time, Good Luck!

Paul

Thistle Meadow Winery Wins Second Place

By Glenn Graves

We are pleased to announce that our sister company, Thistle Meadow Winery, recently won 2nd Place in the division of Wine and Travel at the 49th Annual Spring Home and Garden Show at the Charlotte Merchandise Mart during March 4-8. The award reads: "2nd place commercial exhibit in recognition of excellence." The award was presented to the winery because of the creative way in which the booth was arranged for showing and sampling the wines and gift shop items. Congratulations, Thistle Meadow Winery!



The Stomper

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<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 customer's link to an article dealing with sulfur issues, some advice about an easy way to sanitize, a link for a free issue of Winemaker Magazine and a chance to tell us what you would like to see next month.

In reference to sulfur smells in wines, I ran across an article from a professor of Viticulture from UC-Davis and he indicates that aerating the wine will only result in an untreatable condition, creating disulfides from this. He suggests using pennies to clear the issue. I tried it, and believe me, my sulfur issue was huge and it worked perfectly. I've included a link to the article.

thepour.blogs.nytimes.com/

Scot Serafin
Brandenburg, KY

I was reading the tip in the February Stomper about sanitizing wine making tools. I use a wallpapering tray to soak tools. Since it is long and narrow it will completely cover most tools with only a gallon or so of sanitizer.

Tom Mitchell
Port Matilda, PA

Life is not measured by the number of breaths we take, but by the moments that take our breath away.

George Carlin

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.

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.