



# 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

## Temperature Control

by Paul Kovacich

Now is the time of year when we pull out the sunscreen and crank up the air conditioning. And since temperature control is important year-round, we need to make sure our wine stays nice and cool during these hot summer months.

Particularly during secondary fermentation, and during bulk aging or storage, we want our wine kept at a cool temperature. If we let our wine get too hot, we run into problems with our fermentation. The yeast can get strained, creating fusel alcohol and off flavors.

There are a few ways you can control the ambient temperature of your wine and protect it from the heat. The biggest factor in controlling wine temperature is location. The temperature of your wine obviously depends upon the environment it is exposed to. Cool dark corners of the house usually make the best homes for carboys. Basements are prime real estate. They tend to be a few degrees cooler, and they usually have concrete floors which transfers the ground temperature to your carboy. You can also locate your carboy in front of an AC vent. Directing cool air from the AC can drop the carboy temperature as much as ten degrees! If you have floor vents, you can take a large grapestompers box, slide it over your carboy into a vent, and you have an instant cool room!

Here's a trick that some of our customers in Florida have used to cool their carboys. You will need a shallow pan large enough to house your carboy (the flatter, the better), a big old towel, and some water. If you don't have a pan large or sturdy enough to house your carboy, you can also use any water basin you have (i.e. bathtub or sink). Start by placing your carboy down into the large pan, and add about 1/2" to 1" of water to the pan. Now soak your big old towel and wrap it around your carboy. Make sure you submerge the bottom of the towel under the water in the pan. As your towel starts to dry out, it will wick up the water in the bottom of the pan. This evaporating action acts a lot like when we sweat and has a cooling effect. You can drop your carboy temperature by five to ten degrees with this trick alone. Your towel will need to be changed every few days so to keep your carboy clean, plus you may want to add some sulfite or bleach to your water basin to prevent mold.

So if you think your wine is getting too much heat this summer, try one of these methods. Your taste buds will thank you come fall.

### Important Announcement

## Chocolate Raspberry Port Coming Soon

Back by popular demand, WinExpert's Chocolate Raspberry Port - a 2-time gold medal winning wine - is coming back as a limited edition wine kit. [grapestompers.com](http://grapestompers.com) is now taking pre-orders for this kit through August 2, 2009. We expect the kits to arrive about the third week of September. Remember, this is ONLY available as a pre-order.

Item # [WE3171](#) Special price: \$105.46 [Read the special flyer](#)



Happy 4th of July from grapestompers!  
photo by Monty & Brenda Combs

## Hot Tip

### Extra Sulfite Insurance

Add an extra 1/8 to 1/4 tsp. of potassium metabisulfite per 6 gallon batch during a special racking about a week before bottling to allow longer shelf life of your wine.

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

## Later Is Better Than Sooner!

by Tom Burgiss

I wish to share with you RJ Spagnols' new policy and statement regarding expirations on their grape concentrate wine kits. Spagnols' VDV (Vino del Vida) and Orchard Breezin' brands both now have a 24-month expiration from the manufacture date -- and Grand Cru products have an 18-month expiration time frame. **ALL the rest of the wine kits we stock - whether made by RJ Spagnols, Cellar Craft, Heron Bay or WineExpert - still have the normal 12 month shelf life starting from the date of manufacture.**

Stating the above information gives me an opportunity to brag on my warehouse men, James Hines and Mitchell Wyatt. Both of them have the task of rotating stock, checking to be sure that all expiration dates are arranged after each shipment arrives weekly.

I am pleased with their personal interest in packing your order correctly (checked and double checked) with the proper amounts of "Bio-degradable type" packing peanuts which help prevent damage as well as provide insulation against the summer heat and the frigid winter days.

One important thing we stress here at grapestompers.com is service to our customers. Low prices, troubleshooting your situation or problem with a live knowledgeable human (which seems to be a rarity these days), or supporting the wine kits we sell with 100% manufacturer-backed guarantees are just some of the ways our staff can help. If you have a problem, please feel free to call us toll free at 1-800-233-1505.

Later, Tom

## Aussie Shiraz Available; Expiration Dates Extended

By Brant Burgiss

Cellar Craft has just released a Shiraz wine kit as part of their [Showcase Collection](#). This Shiraz comes from Darlington Point in New South Wales (Australia's Riverina region) and is the 1st wine kit to include virgin Australian Shiraz crushed grapes. We have this fabulous [Australian Shiraz kit](#) in stock & it is ready for immediate delivery.

This 18 liter kit includes a crushed grape pack made from Australian Shiraz grapes – to provide tannins and structure – plus toasted Hungarian oak shavings for use in primary fermentation and two 100-gram pouches of Hungarian oak cubes that contribute notes of vanilla and toast during aging. 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 too deeply.

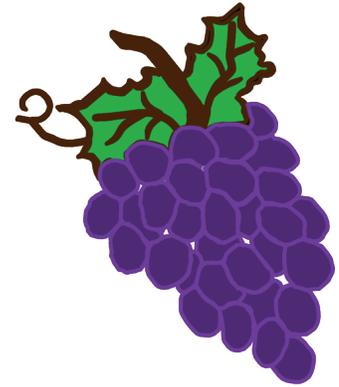
The wine shows a deep crimson color with purple undertones. The aromas reflect the dark fruit notes of blackberry, cherry, and plum, complimented by a restrained black pepper note which should become more pronounced with age. In the background are subtle layers of toast and vanilla from the oak. The aromas create a soft, rounded expression of the fruits, spice, and oak on the palate. Tannins are in gentle harmony with the overall impression and create a well defined yet delicate frame for the wine. This wine should finish between 14% and 14.5% alcohol by volume (depending upon top ups) and will continue to develop as it ages – two to three years, if you can stand it!

Food Pairings: This Shiraz should be a very good match for a wide range of foods: steaks, braised lamb shanks, pizzas, chili con carne, and pastas with tomato-based sauces, game birds, chicken wings, Indian meats and chicken from the Tandoor and Tikka dishes. Try serving it French style with casseroles using root veggies, tomato, herbs, and white beans.

Item #CF0956 [Australian Shiraz](#) Your price: \$145.00



(Continued on page 4)



## Customer Feedback

Dear Pam,  
I just tasted some from a bottle - it's probably about 1 year and a half old and it is great... I will order more soon from you.

I really like your products and news letters, and customer service.. keep up the good work.. I appreciate it.

Steve Gunderson  
Chippewa Falls, WI

Hi Tom,  
Thank you for the time on the phone today. I really appreciate the quality work you and your staff do. The personal service each of you provides will keep me coming back for years.

Thank you again for your assistance.

Casper Rankin  
San Diego, CA

Hi Pam,  
Thanks for your great customer service!

Gisela McMullin  
Herndon, VA

Tom,  
I made a RJ Spagnols Pinot Grigio kit back in February, that is outstanding. I also made a RJ Spagnols Grand Cru Select Malbec back in February that will be very well along in about two months (per your recommendation).

Matt Ruggiero  
Glenolden, PA

## New Products

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

ITEM #	DESCRIPTION
CF0956	Australian Shiraz, 18L, \$145.00
5250	Wine Glass Holder, \$5.60
4641	Winerd Game, \$24.95
5411	Cork Cage, \$24.57
4644	Wine Bottle Bag (holds 6), \$7.00

Plus - we have 6 new capsules to show you in a variety of colors!

**Pre-Order a great Limited Release from WinExpert!**

[Chocolate Raspberry Port](#)

2-time Gold Medal Winner - [WE3171](#)

Must order by August 2, 2009

**Pre-Order Special ONLY \$105.46**

[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 for the month of July 2009; our space-saving bottle drainer holds 45 bottles (#2254A) regular price \$27.13 for only \$19.99 each! Unbelievable but true. Be sure to mention the special in the comments section of the online order form.

### Corky's Corner

## Winemaking Definition

### Aperitif :

An alcoholic drink consumed before a meal to stimulate the appetite. Also an excuse to start drinking early.

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



### Prevent Colors from Running on Labels

If you spray hairspray on the labels that you get from grapestompers before you put them on the bottles, they will stay bright and it will give them a nice glossy coat.

It also helps to keep the color from running if the label gets wet..

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 July 2009

Item #	Description	Reg. Price	Special
RQ409	Okanagan Valley Red Meritage, 16L (1 avail)	\$133.24	\$106.59
RQ509	Alpine Italian Barbaresco, 16L (2 avail.)	\$133.24	\$106.59
3256	Riesling Traminer, 16L (exp. 9/09, 4 avail.)	\$111.11	\$72.00
WE3205	Merlot, 10L	\$72.22	\$57.78
WE3209	Zinfandel, 10L	\$69.44	\$55.55
WE3266	Australian Cabernet Shiraz, 15L	\$125.93	\$100.74
WE3231	Luna Bianca, 15L	\$107.41	\$85.93
WE003	Black Raspberry Merlot, 7.5L	\$62.04	\$49.63
WE001	Peach Apricot Chardonnay, 7.5L	\$62.04	\$49.63
HB902	Cabernet Merlot, 8L	\$60.72	\$48.58
HB925	Pinot Grigio, 8L	\$56.73	\$45.38
HB939	Valpolicella, 16L	\$83.98	\$67.18
HB934	Cabernet Shiraz, 16L	\$83.98	\$67.18
HB979	Wild Blueberry Blush, 6L	\$55.70	\$44.56
CF0857	Yakima Valley Viognier, 16L	\$120.06	\$96.05
CF1245	Old Vines Zinfandel, 18L w/crushed grapes	\$117.00	\$93.60
2720A	C-Brite Sanitizer, 1 lb.	\$4.63	\$3.70
2733A	Fermax Yeast Nutrient, 1 lb.	\$6.48	\$5.18
2735	Bentonite, 4 oz.	\$1.52	\$1.22
2243	18" Spoon, Food Safe	\$3.05	\$2.44
2732B	Potassium Metabisulfite, 5 lb.	\$18.42	\$14.66
2605	Carboy Brush	\$5.46	\$4.37
4535	T-Shirt - Life's Short... Medium	\$15.00	\$12.00
4536	T-Shirt - Life's Short... Large	\$15.00	\$12.00
4537	T-Shirt - Life's Short... X-Large	\$15.00	\$12.00
2826	The Winemaker's Answer Book	\$14.95	\$11.96
4544	Apron, Corkscrew	\$15.99	\$12.79
4545	Apron, 4 Basic Food Groups	\$15.99	\$12.79
5306	Bookend Wine Rack - Holds 3 bottles	\$29.99	\$23.99
5058	Tennis Shoe Coasters, set of 4	\$9.99	\$7.99
4677	Ice Bucket with Tongs	\$13.99	\$11.19
4619	Jute Wine Bottle Bag with Wooden Handles, triple	\$7.50	\$6.00
3100	Complete Wine Kit - Red	\$301.33	\$240.99
3200	Complete Wine Kit - White	\$294.16	\$230.99

(Continued from page 2)

Learn more about this Shiraz wine kit from Cellar Craft's [official product sheet](#).

RJ Spagnols announced recently that they are extending the shelf life for some of their product lines. Typically, a wine kit is best when it is used to make wine within 12 months of its date of manufacture (assuming proper storage). Now, however, the shelf life for some products has increased dramatically. Here's a quick list that shows the new shelf life for wine kits made by RJ Spagnols:

Brand	Old shelf life	New shelf life
Vino del Vida	12 months	24 months
Grand Cru	12 months	18 months
Orchard Breezin'	12 months	24 months



Thanks to  
Monty and  
Brenda Combs  
for the photo!

*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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## Wine Drops

*Wine Drops is a catch-all for various tidbits that we find interesting. This month we offer a customer's story about a recent vacation trip to Italy, and a link for a free issue of Wine-maker Magazine.*

Dear grapestompers,  
We were vacationing recently in the Marche region of Italy in a medieval hill town called Staffolo. In this region the Verdicchio white wine is famous for its pure wonderful taste. The region is not known for its tourists but for us it was the real Italy. There are many vineyards to visit for a country drive around the panoramic hillside views. We visited three wineries courtesy of the local waiter that we got to know who took us to them (Manileo). He said he would take us to a big one, a medium one, and a small one. All three were great fun and the owners welcomed us with open arms. The small place was a local person who made red wine only but we failed to capture that vineyard's name due to the previous winery tastings. The names of the wineries are as follows:

1. Enoteca Brocani - Medium Size - Ran by Giuseppe and Silvia Brocani. These people made our vacation very special. We roamed through his vineyard in the sun, sampled his wine and he would not accept payment for two bottles that we asked for. Their generosity was amazing.

2. Vignedileo - Large - has many various varieties. [www.vignedileo.it](http://www.vignedileo.it)

If there is any other information you might like, please let me know. I'm sure the people in Staffolo will be pleased to be mentioned in your newsletter. Your web site is very helpful, thank you.

George & Lesley Gibbs  
Batavia, NY

### WineMaker Magazine

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