



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!

In This Issue

Feature Article	1
Announcement..	1
Tom's Cellar	2
Wine Kit News	2
Corky's Winemaking Term	3
New Products	3
This Month's Specials	3
Wine Drops..	4

Wine Allergies

By Paul Kovacich

As we approach the holidays, we as winemakers are sure to give some of our wine away. If we're not giving it away, we're going to have to bring some to the holiday table. I hear a lot of questions and concerns about family members and whether wine bought commercially or made at home can trigger any allergy symptoms. Some of us may have a family member who gets a headache after one glass, or breaks out into hives after just a few sips. If you know someone like this, it's good to understand what in wine can cause an allergic reaction.

The biggest and most blamed culprit in wine allergies is sulfite. Sulfites are added to wine to halt the fermentation process and ensure the microbial stability of the wine during aging. Commercial wines, especially wines shipped overseas, will have a higher amount of sulfite used as a preservative. Our wine kits though, only use the minimum amount necessary for stabilization. Reaction to sulfite is not actually an allergy, but simply a reaction to an irritant. Symptoms include trouble breathing and an irritation to the nose, throat and skin. This can be particularly harsh on asthmatics. One thing to remember about sulfites: degassing a wine or letting it breathe before drinking can reduce the amount of free SO2. So not only will the wine have less irritant, it will taste better too.

Another allergy concern of winemakers is chitosan, since it comes from shellfish and is included as a clarifying agent in most wine kits. Chitosan is made from the exoskeleton (chitin) of shellfish. It is designed to fall out of the wine and be racked away, but trace amounts of the chitosan can be left behind. Even though chitosan is not made from the allergy-causing shellfish protein, it is remotely possible that it may affect a drinker with a particularly sensitive shellfish allergy. Alternatively, isinglass can be used in place of chitosan. Isinglass is made from fish instead of shellfish, so we use it here at Thistle Meadow Winery since chitosan is not yet on the TTB's list of approved additives.

So spread the love and the wine around this Holiday Season and be safe! Merry Christmas and Happy New Year!

Important Announcement

Order Deadlines for Christmas Delivery 2009

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 18th.**

For deliveries to AL, AR, CT, DE, FL, GA, IL, IN, KY, LA, MD, MS, NJ, OH, PA, TN, or WV please ensure your order is placed by 5 PM EST on **December 17th.**

For deliveries to IA, KS, MA, ME, RI, 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 **Dec. 16th.**

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 14th.**

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



Merry Christmas from Tom and the grapestompers gang

Hot Tip

Calculating Alcohol %

To check the alcohol percentage of your wine before bottling take your beginning specific gravity and subtract your ending specific gravity. Divide your answer by .074. This will give you the % of alcohol that your wine contains.

Submit your hot winemaking tip here:

www.grapestompers.com/submit_ideas.asp

Last Minute Gift Ideas

November came in a hurry for us here at grapestompers and before we know it, Christmas will be here too. So with that in mind, I have a helpful hint... how about a grapestompers.com gift certificate if you are in a hurry to polish off that last minute gift on your list? Here is an idea you might fall back on to accomplish the mission. Just send us a fax at 413-803-9850 along with name of the recipient and the amount. We will need your name, credit card number, expiration date, and the security code on the back of your card. We will be happy to fax the gift certificate back to you. That way, you can have it right away! I might add, your credit card information is secure through fax. Another option you could try is a phone call to us toll-free at 800-233-1505 with the same information as above. That way if you are not in a hurry we can mail it to you all crisp and clean and IN COLOR. We do from time to time have trouble with our co-op phone company with cut offs (usually in the middle of a sentence)! If this happens, please redial; we apologize in advance for the inconvenience.

If you still are not sure what you want to buy, please be sure to check out our specials online and on page 3 of the newsletter. We're sure you will be able to find just the right gift for everyone on your list. From all the Gang here at Grapestompers we wish for all a Happy Holiday Season!

Later, Tom

P.S. I want to tell you about this month's Hidden Special. We are offering your choice of our Cork Cages - Bottle #5411, Handbag #5419 or Barrel #5418. These are regularly \$24.95, but for this month you can purchase them for only \$16.00 each. Be sure to mention the Hidden Special to receive the deal!

Wine Kit News

Heron Bay Changes Announced

By Brant Burgiss

We were recently informed that Heron Bay has discontinued production of 10 wine kits.

Here's the list:

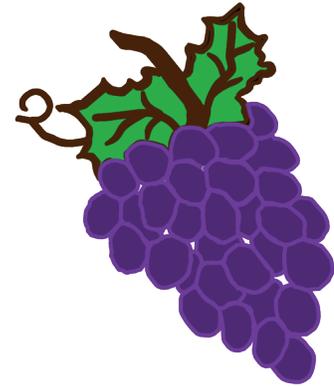
- 16L Ultra Premium Chardonnay – HB130 (Australian Chard still available)
- 16L Ultra Premium Cabernet Franc – HB090
- 8L Premium Cabernet Franc – HB095
- 16L Ultra Premium Shiraz – [HB310](#) (We still have 9 kits in stock)
- 16L Ultra Premium Viognier – HB395
- 8L Premium Soave – HB370
- 16L Ultra Premium Australian Cabernet Sauvignon – HB015
- 6L Riesling Ice Wine – HB290
- 6L Cream Sherry – HB155
- 6L Summer Mist Wildberry Chianti – [HB410](#) (We still have 4 kits in stock)

As you can see, we still have two of the discontinued items in stock. These are available on a first come, first serve basis.

On another note, Heron Bay has proudly announced that two types of kits will soon contain an additional liter of juice/concentrate. All of the Heron Bay Summer Mist kits will grow from 6L to 7L, while the EDW kits (part of the Premium wine kits) will grow from 7L to 8L in volume. This change will occur gradually over time, as the old kit sizes work their way through inventory. We expect to see larger sizes arrive in our warehouse around January or so.

As a quick reminder, the EDW kits are: Bergamais, Valpolicella, Vieux Chateau du Roi, Chamblaise, Dry White, Liebfraumilch, and White Grenache Blush.

We here at grapestompers.com look forward to serving you in the coming year and wish each and every one a Happy Holiday Season!



Customer Feedback

Thanks for your prompt shipping of our recent order.

Judy Brandon
Border, TX

How are you? Hopefully fine. I found your web site by searching on the web via Google for [refractometer](#) and am interested in purchasing one for now but probably more as time goes on. Love the site, a lot of great information, nice look.

Rainer Kretschmann
Den Hagg,
The Netherlands

I'm sorry for the [problems with your buckets](#), one of which I purchased. I do owe both my children an apology. About a fourth of the bottom of the bucket had come loose which I blamed on the kids 18 and 20... either kicking it or knocking it causing the break (Ya'll did something to it .. it didn't jut break itself) now I find out it did. I'm glad to learn my kids are still good kids and I can still trust them.

Ronald Morrow
Elba, AL

Thank you very much!! I always enjoy working with all of you. By the way, my previous large orders all arrived safely and I was able to transport everything to China safely also. So, now I have 4 batches going in China.

Mike Sherretz
Shanghai, China

Thanks for your fast and efficient service. We really enjoyed the [DVD](#).

Bob McKinna
Roxbury, CT

New Products

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

ITEM #	DESCRIPTION
2101A	Burgundy Flint Bottles, \$17.04
4645	Animal Print Bottle Bag, \$7.25
4646	Zebra Print Bottle Bag, \$7.25
5261	Wood Wine Glass Puzzle, \$16.25
5260	Wood Wine Bottle Puzzle, \$21.06
2516	Green Zork Closure, .50 each
2517	Silver Zork Closure, .50 each

Don't forget to order your Pre-Orders in the month of December

HB085 French Mourvèdre, 8L, \$71.00
HB080 Austrian Grüner Veltliner, 8L, \$71.00

Heron Bay orders must be received by December 10, 2009

CFLR110 Australian Cab/Sauv, \$145.00
Cellar Craft orders must be received by December 15, 2009

RQ301 Torrontes, \$104.91
RJ Spagnols orders must be received by December 31, 2009

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

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

Corky's Corner

Winemaking Definition

Süssreserve:

Another name for "sweet reserve" this is a technique where a winemaker chooses to hold back some of the sweet grape juice and add it to the wine after fermentation is complete in order to achieve the desired sweetness.

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



Wine Cellar Storage

When storing wine bottles in a cellar for an extended period of time, coat the top with wax instead of PVC capsules. This will prevent mold from getting to the bottle top or the cork. If mold is on the wax, just peel it off and throw the wax away.

Have a tip to submit? Just go to:

www.grapestompers.com/submit_ideas.asp

Monthly Specials

Specials for December, 2009

Item #	Description	Reg. Price	Special
HB365	Wild Blueberry Blush 6L (Exp. 10/09, 5 avail.)	\$58.52	\$40.99
HB410	Wildberry Chianti, 6L (Exp. 10/09, 4 available)	\$58.52	\$40.99
HB146	Chocolate Port, 6L (Exp. 1/10, 6 available)	\$99.00	\$69.30
WE3167	Viognier, 10L (Exp. 11/09, 1 available)	\$62.96	\$44.07
WE3110	Gewurztraminer, 16L (Exp. 11/09, 1 available)	\$151.85	\$106.30
WE010	Kiwi Pear Sauv. Blanc, 7.5L (Exp. 11/09, 3 av)	\$69.44	\$48.61
WE3279	White Merlot, 15L, (Exp. 12/09, 2 available)	\$98.15	\$68.70
WE3254	Cabernet Franc, 15L (Exp. 1/10, 2 available)	\$111.11	\$88.89
WE3266	Aust. Cab/Shiraz, 15L (Exp. 1/10, 2 available)	\$125.93	\$100.74
WE3101	Riesling, 16L (Exp. 1/10, 2 Avail.)	\$148.15	\$118.52
3114	VDV Bergamais, 9L	\$63.89	\$51.11
3118	VDV Pinot Noir, 9L	\$65.74	\$52.59
3280	OB Peach Chardonnay, 7L	\$60.19	\$48.15
3130	CC Cabernet Shiraz, 16L	\$111.11	\$88.89
3248	CC Riesling Auslese, 15L	\$114.81	\$91.85
3273	GC Pinot Chardonnay, 10L	\$76.85	\$61.48
CF0857	Viognier, 16L	\$120.06	\$96.05
CF0288	Red Mountain Cabernet Sauv., 18L w/CGP	\$144.00	\$115.20
2240	Plastic Paddle, 18"	\$3.05	\$2.44
2202	Carboy Handle	\$6.57	\$5.26
2605	Carboy Brush	\$5.46	\$4.37
2733	Fermax Yeast Nutrient, 4 oz.	\$2.76	\$2.21
2730	Acid Blend, 3 oz.	\$2.22	\$1.78
2748	Calcium Carbonate, 4 oz.	\$1.48	\$1.18
2263	Italian Floor Corker w/chromium plated iris	\$147.18	\$110.39
5131	Acrylic Stemware Rack	\$10.29	\$8.00
5140	Crown Mulling Spice, 6 oz.	\$3.09	\$2.47
5241	Terra Cotta Wine Chiller—Purple Grapes	\$14.99	\$11.99
5242	Terra Cotta Wine Chiller—Green Grapes	\$14.99	\$11.99
5260	Wooden Wine Bottle Puzzle	\$21.06	\$16.85
5261	Wooden Wine Glass Puzzle	\$16.25	\$13.00
4617B	Wine Bottle Bag—Single	\$4.00	\$3.00
4610	Wine Bottle Candle	\$4.00	\$3.00
3100	Complete Wine Kit - Red	\$301.33	\$240.99
3200	Complete Wine Kit - White	\$294.16	\$230.99

“The Big Pour” Reader Responses

In the November issue of the Stomper, Paul wrote an article titled “Pouring Concentrate”. We had so many email responses from winemakers about that article that we wanted to share some of their great advice about the “big pour”. Sorry we don’t have room for all of the comments but here are a few.

Tim Shaw of Gray, TN writes “I have found it to be much simpler to just leave the bag of juice in the box. I modify the box lid to accommodate the spout by closing it around the spout neck. I then open the lid with an old fashioned can opener, grip the entire box and let her pour ... no fuss, no muss ... I rinse the bag while still in the box with a couple liters of warm water and dump that into the mix ... By leaving the bag in its box one has a better shaped object to grip and control.”

Mike Sherretz (last month we accidentally misspelled his name as Sherreta, sorry Mike) of Shanghai, China comments “I always use a second bucket (primary bucket with lid on it) sitting beside my primary bucket I'm about to fill. This way I can lay the bag on the second bucket so the bag is at the same height as the top of the bucket I'm going to pour into. Then I remove the cap and pour without having to support the entire weight of the full bag. When about empty, I pick up the bag and fully drain, rinse and drain again. This method has eliminated all my splashing and spilling (plus the cuss words) during my primary additions.”

Tom Bukowski of Wapwallopen, PA shared his tip for opening the concentrate bag. “No special tools or devices are needed for removing the bag caps. Just use a butter knife or the handle portion of a fork or spoon. Using the center of the butter knife, place it under the cap and simply twist the knife. The cap comes off very easily and controlled. That's it! Simple!”

Arnold Frazier of Surf City, NC says “Thanks to Paul for the information about emptying juice concentrate into a primary fermenter. However, being the lazy type (opposed to any kind of heavy lifting), I found an easier way (slower, but easier and neater). After removing the cap on the juice, simply insert a sanitized siphon tool into the juice and siphon it into the primary fermenter. When the bag is near empty, remove the siphon and continue with the instructions.”

And finally from **Steve Clarke of Blue Springs, MO** we received “I read in the Stomper about how you take the lid off the bag and how you all take the bag out of the box. I pry the lid off with a butter knife. I have found it easiest to leave the bag in the box and tear or cut the front of the box below where the spout of the bag is then use both hands in the handles of the box and pour.”

The Stomper

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Wine Drops

Wine Drops is a catch-all for various tidbits that we find interesting. This month we found a new way to open wine bottles without a traditional corkscrew, a link for a free issue of WineMaker Magazine and a chance to tell us what you would like to see next month.

Ever had a really good bottle of wine that you wanted to drink but didn't have a corkscrew handy? Gregg Schlaudecker of Jamestown, NC sent us a link to a video clip of a guy that opens his wine bottle with a shoe! Check it out here:

<http://lifelifehacker.com/5396212/open-a-bottle-of-wine-with-your-shoe>

So far Grapestompers has been spot on with everything I have ordered. They have been very helpful with information on my wine making. Right now I have red grape, blackberry and muscadine wine fermenting. I also have apple juice wine, and will soon be starting some beer. This wine making has proved to be very much fun. I'm sure I will probably have some bad batches but will learn from trial and error.. looking forward to more.

Tom Tripp
New London, TX

“Reality is an illusion that occurs due to a lack of wine.”

Anonymous

WineMaker Magazine

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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.