



The Stomper

The Free Monthly Winemaking Newsletter
Published by grapestompers.com



Issue #150 January, 2013

<http://www.grapestompers.com> 1-800-233-1505

Winter Hours: 9:00 AM - 4:00 PM Eastern 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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Singing About Wine

By Brant Burgiss

Wine is everywhere, even in the music world. Here are some popular songs with the word "wine" in the lyrics. Can you think of any more? Send us your favorite wine songs... tell us the lyric, the name of the song, and the artist!

"You come in all peaches and cream, lips like strawberry wine. You're sixteen, you're beautiful, and you're mine." You're Sixteen - Johnny Burnette

"I'm gonna teach him... how to cuss, and pull the cork out of a bottle of wine." Migration - Jimmy Buffett

"We're gonna bring a case of wine..." Miss You - Rolling Stones

"I helped him drink his wine; you know he always had some mighty fine wine." Joy To The World - Three Dog Night

"Wasting our time on cheap talk and wine, left us so little to give" Best of My Love - The Eagles

"With a tin cup for a chalice / Fill it up with good red wine..." Tin Cup Chalice - Jimmy Buffett

"A bottle of white, a bottle of red / Perhaps a bottle of rosé instead." Scenes from an Italian Restaurant - Billy Joel

"I'd send him some homemade wine." A Country Boy Can Survive - Hank Williams, Jr.

"Woke up this morning with a wine glass in my hand / Whose wine? What wine? Where the hell did I dine!" Do You Feel Like I Do - Peter Frampton

"You made the wine, now you drink the cup" Evil Woman - Electric Light Orchestra

"French wines and cheeses / Put his ambition at bay" - He Went to Paris - Jimmy Buffett

"Sweeter than wine, softer than a summer night." This Magic Moment - Ben E. King with The Drifters

"Some say good love, well it's like a fine wine / It keeps getting better as the days go by" Dust on the Bottle - David Lee Murphy

"We got a hundred gallons of sweet red wine, made from the biggest watermelons on the vine..." Watermelon Crawl - Tracy Byrd

"Spillin' wine and sharin' good times..." - Havana Daydreaming - Jimmy Buffett

"Spent my days with a woman unkind / Smoked my stuff and drank all my wine." Going to California - Led Zeppelin

"Drunk all the time / Feeling fine on elderberry wine" Elderberry Wine - Elton John

"Well I love my baby like the finest wine / Stick with her until the end of time" Pride and Joy - Stevie Ray Vaughan

"Today, while the blossoms still cling to the vine / I'll taste your strawberries, I'll drink your sweet wine..." Today - John Denver"

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AFTER HOLIDAY WORKOUT



...and repeat

Now that the holidays are over, don't forget your after holiday workout! Happy New Year from the Grapestompers Gang!

Hot Tip

Fizz is Bad

De-gassing your wine is an important step in home winemaking. To prevent a fizzy wine, you must vigorously stir the wine to drive off any CO2. Excessive CO2 not only causes a fizzy wine, it also prevents the finings from effectively clearing the wine.

Submit your hot winemaking tip here:

www.grapestompers.com/submit_ideas.aspx

Tom's Cellar Clearing Things Up

Filtration and clarification has always been a big worry for our homemaking customers because grapes and other fruits tend to produce lots of sediment. This presents a low yield (you may start off with a 6 gallon carboy hoping for 30 bottles) and with a lot of care and luck you may produce only 25 bottles! All that picking and processing is tossed away!!!

To recover some of your lost yield, you might consider buying a [Mini Jet Filter](#) to filter out the cloudiness, or using an auto siphon which allows leaving the heavy lees behind. You can also use fining agents at the appropriate time, straining bags during fermentation, exposing your must to cold temperatures, or many, many other home remedies!

The purpose of this article is to discuss some of your options for clearing wine thereby saving you a lot of grief, time and money!

First - The [mini jet filter](#) -Expensive because the jet requires filter pads (3 pads –all used at one time) every time; the filtration pads come in three grades: [#1 Coarse](#), [#2 Polishing](#), and [# 3 sterile](#). Which one to use? How long do the pads last? Can I reuse them? What happens when the mini jet malfunctions? What is the longevity? What does it cost to fix? Where do I send it? USA?

Second - Use of a [straining bag](#) at the beginning of primary fermentation.

Third- Auto siphon-If used properly at the *appropriate time* and with practice, this can help you to eliminated 95% of the problem (an ounce of prevention is worth a pound of cure).

Fourth - [Fining agents](#) - if you follow directions on the package of Kieselsol/ Chitosan these work great. They **cannot** be added together at one time so *follow the directions exactly* to prevent permanent cloudiness. [Isinglass](#) is an alternative fining agent used by commercial wineries.

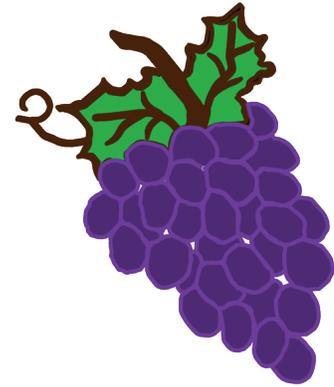
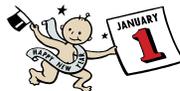
Fifth- Egg whites – you must be careful because of bacteria (contamination). It is an old method from years ago, not really recommended unless you have harsh tannins and don't mind losing a bit of color in your reds.

Sixth COLD weather helps to compact the lees tighter and allow the siphon to work more efficiently in the clarification exercise . Bottom line: More yield no waste.

Remember the Mini Jet is not a professional way to clarify because it is not of commercial quality and will not last forever. If not kept clean and maintained well, you will probably pay as much to repair a problem as you would to buy a new one. The previous statement is my opinion and offered to you as my assessment that could be debated by your comments! We do receive many questions on the subject of clarification and filtering, so based upon 19 years of experience, I share this information with you.

January is the month when grapestompers.com offers our greatest variety of specials on our wine concentrate kits and since as stated earlier, WINTER is the time to make your wine, we hope you enjoy what we have to offer! Cooler temps = better wine because it will ferment slower! In the end, there is very little waste in your wine production. It can give you 30 bottles each time.

Later, Tom



Customer Feedback

Hi Tom,
I received my order today. Everything was in great shape. I'll be bottling my first wine this week! The labels are perfect. Thanks for your help.

Ivy Bailie
Fosston, MN

Thanks for making our labels and choosing our capsules. They look great as always.

Larry Fritts
Thomasville, NC

Thanks much for the update and your "effort" to get me this kit by December 14 as requested. Always so easy to order from you - thanks again!

Ruth Munden
Eau Claire, WI

Received the order today.....all in good condition thank you for the great service.

Delroy Wolfe
Valley View, PA

Thanks guys.
The last Chianti I got is **AWESOME!!**
([VC0869 Legacy Chianti](#))

Pat Muscarella
Penfield, NY

Just wanted to tell you that I am very pleased with the products that you have sent me. I have enjoyed ordering from your company.

Penny Lemberger
Algoma, WI

New Products

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

ITEM #	DESCRIPTION
5709	Fruit Theme Coasters, \$9.99
5639	Balloon Cork Cage, \$30.00
5708	Bubble Shot Glass, \$5.99
5710	Hot & Spicy Beans, \$6.99
5713	Wine Glass Keychain, \$5.00
5712	Wine Glass Ornament, \$10.00
5695	Bailey's Chocolates, \$3.25
5696	Kahlua Chocolates, \$3.25
5697	Coconut Rum Chocolates, \$3.25

RJ Spagnols Port Kit Still Available

#3178 Apple Tatin White Port, 12L

Only 1 Available
First Come, First Served

\$99.00 Each

[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

Vintage Date

Refers to the year the grapes were harvested and to the wine made from those grapes. Hidden Special #2201, 6 Gallon Carboy \$34.00 during the month of January. To place a vintage on the label, most wine producing regions now require that at least 95% of the wine contain grapes harvested from only that year.

Hot Tip

No Hurry

Longer is better. If you aren't able to go to the next stage according to the timeframe in the instructions of your wine kit, then wait till you can. Don't go to the next step before the recommendations in the instructions. Extending the time between stages will not affect the quality of your wine.

Have a winemaking tip to submit? Go to:

grapestompers.com/submit_ideas.aspx

Monthly Specials

Specials for January, 2013

Item #	Description	Reg. Price	Special Price
CF3520	Late Harvest Riesling, 16L (Exp. 12/12, 3 Av.)	\$144.23	\$99.00
CF3558	Yakima Valley Syrah, 18L (Exp. 11/12, 1 Av.)	\$151.84	\$110.00
VC2180	Ken Ridge Classic Port, 10L (Exp. 1/13, 2 Av.)	\$78.00	\$59.00
3236	CC Sauvignon Blanc, 15L (Exp. 1/13, 1 Av.)	\$119.13	\$89.00
VC0866	Cabernet Sauvignon, 16L (Exp. 10/12, 2 Av.)	\$124.86	\$87.40
VC0884	Vieux Chat Du Roi, 16L (Exp. 12/12, 1 Avail.)	\$117.64	\$82.35
VC0878	Primo Rosso, 16L (Exp. 8/12, 1 Avail.)	\$128.47	\$89.93
VC0880	Sauvignon Blanc, 16L (Exp. 12/12, 1 Avail.)	\$115.06	\$80.54
VC0877	Primo Bianco, 16L (Exp. 10/12, 1 Avail.)	\$112.00	\$78.40
VC0871	Liebfraumilch, 16L (Exp. 10/12, 1 Avail.)	\$106.04	\$74.23
VC0885	White Zinfandel, 16L (Exp. 8/12, 1 Avail.)	\$109.57	\$76.70
VC0882	Valpolicella, 16L (Exp. 10/12, 1 Avail.)	\$117.64	\$82.35
3289	OB Strawberry Riesling, 7.2L	\$72.12	\$57.70
3168	OB Cranberry Chianti, 7.2L	\$72.12	\$57.70
3264	OB Acai Raspberry Sauvignon Blanc, 7.2L	\$72.60	\$58.08
3257	OB Watermelon White Merlot, 7.2L	\$72.12	\$57.70
VC0368	Green Apple Sauvignon Blanc, 7.5L	\$69.41	\$55.53
VC1746	White Pear Pinot Grigio, 7.5L	\$69.41	\$55.53
3147	CCH Cabernet, Syrah, Zinfandel, 15L	\$141.90	\$113.52
3223	VDV Liebfraumilch, 9L	\$68.27	\$54.62
3273	GC Chardonnay, 10L	\$86.44	\$69.15
VC0271	Ken Ridge Classic Sauvignon Blanc, 10L	\$77.10	\$61.68
VC0878	Primo Rosso, 16L	\$128.47	\$102.78
CF3505	Cellar Craft Classique Pinot Grigio, 7.5L	\$66.88	\$53.50
CF3506	Cellar Craft Classique Pinot Noir, 7.5L	\$65.10	\$52.08
CF3542	Argentinean Malbec, 18L	\$173.08	\$138.46
CF3554	Rosso Fortissimo, 18L w/crushed grape pack	\$151.84	\$121.47
2224	1/2" Auto Siphon	\$16.44	\$13.15
2202	Carboy Handle	\$6.83	\$5.46
2610	Carboy Cap	\$2.60	\$2.08
2687	Ferrari Auto Bottle Filler Tap	\$14.90	\$11.92
2646	Brew Belt	\$22.60	\$18.08
2613	BV Mini Jet Filter Pads, #2 Polishing, 3 pk.	\$3.37	\$2.70
6105	Grapestompers Guide to Winemaking DVD	\$19.95	\$15.96
3100	Complete Wine Kit—Red	\$303.33	\$245.99
3200	Complete Wine Kit - White	\$297.16	\$236.99

Continued from Page 1

"I think about Paris when I'm high on red wine / I wish I could jump on a plane." Changes in Latitudes, Changes in Attitudes - Jimmy Buffett

"I saw her today at the reception, a glass of wine in her hand." You Can't Always Get What You Want - Rolling Stones

"Every now and then / Every girl needs a good friend and a glass of wine" Good Friend and a Glass of Wine - Leeann Rhimes

"Red Red wine, Goes to my head..." Red Red Wine - UB40..

"Come share the wine / It's so nice and warm in here / We're happy and kind." Come Share the Wine - Bing Crosby

"We'll laugh and smoke and cuss and joke / And have a glass of wine." When the Coast is Clear - Jimmy Buffett

Ringling in the New Year

By Pam Wyatt

Around the world people celebrate the new year in many different ways and here are just a few.

Many people love drinking hot wine mulled with spices during the holidays. Did you know [glühwein](#) actually means "glowing wine" in German? Perhaps a reference to the way it shimmers with heat and makes your face warm when you drink it.

In Spain and other Latin countries, the New Year's Eve pairing is a glass of cava and a handful of grapes. To ensure a lucky new year, when the clock strikes midnight, people (try to) eat one grape per chime and then wash it down with a glass of cava.

You know that little baby with a sash that's a symbol of the new year? That started with followers of the Greek wine god Dionysus, who would parade around town with a baby in a basket to celebrate his yearly rebirth. Dionysus', not the baby's.

In Chile, people celebrating New Year's Eve drop a gold ring into a glass of bubbly — and then drink it carefully. The gold ring is a symbol of prosperity.

What's your favorite wine for ringing in the New Year?

The Stomper

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Wine Drops

Wine Drops is a catch-all for various tidbits that we find interesting. This month we have info on the Winemaker Magazine amateur winemaking competition, some wine and stew pairings and give you a chance to tell us what you would like to see next month.

Winemaker Magazine recently announced its 2013 International Amateur Wine Competition with deadline for entries of March 15, 2013.

Any home winemaker can enter their wines to compete for gold, silver and bronze medals in 50 categories. The medals are awarded by a panel of experienced wine judges.

For more information or to enter visit www.winemakermag.com or email competition@winemakermag.com.

Well it has finally begun to snow a bit here in the mountains and that means cooking heavy winter soups and stews.

Believe it or not, a couple of our favorites are New England Clam Chowder and Beef Bourguignon. With a little experimentation we have found a couple of wines that pair excellent with these. Try serving Chardonnay with the clam chowder and a good Pinot Noir with the stew. You and your guests will love it! Please be sure and share your favorite food pairings with us. We would love to hear from you.

WineMaker Magazine

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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.

HAPPY NEW YEAR