



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

The Greatest (Winemaking) Show on Earth

by Brant Burgiss

Happy Valentine's Day from your winemaking friends located on a remote mountaintop in gorgeous North Carolina! As you can see by the photo at the left (arranged painstakingly by Jimmy and Pam - the bottles kept rolling all over the place), we LOVE wine and we LOVE what we do... which is helping you make the best homemade wine possible using the best products and winemaking techniques. Speaking of which...

This is the time of year we always look forward to - the time when we attend one of the best winemaking trade shows in the US. I'm speaking of the [Wineries Unlimited trade show](#), scheduled for the first week of March in King of Prussia, PA.

A contingent of grapestompers folks - Crazy Tom, Paul Kovacich, and I - will be attending this year's show. It's always exciting, because we get to see the latest winemaking products and gadgets for everyone from the home winemaker to the biggest winery. There are lots of great seminars and roundtables to attend, and of course, plenty of wine to sample!

We're especially looking forward to sampling wine made from the new Micro-Winery Series kits just released by Heron Bay Wines.

Hidden special - We're offering 30 free capsules for each grape concentrate kit purchased during February 2007 (while supplies last). We will hand pick the capsules to match your customized wine labels. Be sure to ask for the hidden special in the "Comments" box when ordering online, or you will not get the special deal.

So far, about 175 vendors have signed up for a booth on the tradeshow floor. Some of our favorite manufacturers will be in attendance, among them: RJ Spagnols, Heron Bay Wines, Chris's Stuff, Epic Products, and many, many others. It'll be fun to discover new winemaking toys for girls and boys, coming your way soon!

If you've got a special request for any new wine-related gift, additive, or supply, be sure to call Tom and let him know about it - and we'll be on the lookout for you!



Happy Valentine's Day from grapestompers

Important Announcement

HWBTA International Amateur Wine Competition

The Home Wine & Beer Trade Association (HWBTA) conducts a yearly wine competition, one of which is held in Canada and the other in the United States. Gold Medal winners are then eligible to have their wines judged in the Best of Show judging which is held in conjunction with the annual HWBTA conference. All customers of grapestompers are eligible to enter since grapestompers is a member of the HWBTA.

Multiple gold, silver and bronze medals may be awarded to wines of appropriate merit in each category. Gold medal winners in each category will advance to the Best of Show round held at the HWBTA annual conference. The entry fee is only \$12. The deadline for wines to arrive at the judging site is April 21, 2007.

[Read the rules and regulations](#) at www.hwbta.org | [Download the entry form](#)



No Drips on the Tablecloth

Prevent wine from getting on your favorite tablecloth by using a drop stop. Drop stops are super thin disks of Mylar about 2 inches in diameter. Roll it up, insert into the neck of the bottle, and pour... Presto! No drips.

Source: *Wine Lover's Calendar*

Submit your hot winemaking tip here:

www.grapestompers.com/submit_ideas.asp

Cupid and Bacchus... A Match for February

by Tom Burgiss

February 14th will roll around quicker than you may think.... But you still have time to surprise your loved one with a new hobby or simply another wine concentrate of their favorite wine! 30 bottles of wine can supply you with 2 bottles each month just to remind each and every month that Valentine's Day CAN last all year long! Besides there will be 6 bottles left for special holidays and birthdays! We even have a SPECIAL Valentine's label for you... remember, you can supply the text you desire.

This month, I would like to introduce our folks here at grapestompers.com.

Jimmy Benge is our warehouse manager. He is in charge of ordering all of our supplies, shopping for the best rates for you... our customers. He checks orders for correctness, he packs orders, manages the inventory, and supplies good common sense answers to all of us based upon his years of experience in both ownership and management. He is also in charge of the booking of weddings which take place at our winery! Yes, I said weddings! Jim likes to fish, hunt, play golf and to be around his family, especially his grandchildren. I must add, he's a great cook too!

Pam Wyatt is a lady who can brighten your day. If you could see her, you would not see anything but a smile; and if you could hear, it would be her laugh!!! Pam handles the phones and does a great job. She gives you first rate politeness, "Southern style"!!! To make a long story short, she can handle any situation, including me! Pam loves chocolate (she even has chocolate yogurt for breakfast), and she is known as either "Elvira" or the "eBay Queen"! At home, she puts miles on her little SUV, going to Boy Scouts, ball games, PTA, or other community projects for her two sons, and keeps her husband and coach Paul in line.

Paul Kovacich, a local young man, is a graduate of Vermont University with a major in skiing and he is now my chief winemaker at Thistle Meadow Winery. Paul has a lot of pride in his work and the proof is in the excellent wines he produces. He has worked his way up the ladder and can really pitch

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Latest Wine Kit News

Crushed Grapes - available à la carte!

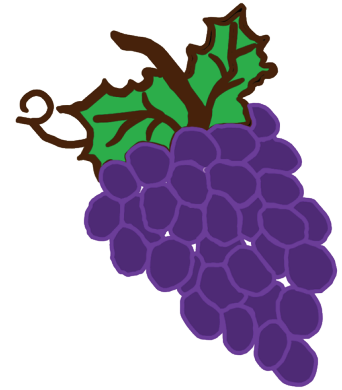
The product development teams at all the wine kit manufacturers have certainly been busy lately. In recent years, we've seen the quality of kits and concentrates increase dramatically. Some of the improvements: better sources were found for fresh grape juice; flash pasteurization became a reality; and the old-fashioned tin cans have been replaced by space-age packaging.

Cellar Craft set the home winemaking world on fire when they launched their now-famous crushed grape pack technology a few years ago, and RJ Spagnols responded with a salvo of their own. Now another kit manufacturer - **Heron Bay** - has jumped into the fray and will soon be providing grape packs to home hobbyists.

Witness some of the latest developments by the team at Heron Bay Wines:

- Higher starting specific gravities
- FAN level testing for inbound grape juice
- Accelerator / rapid packs - make wine in as few as 7 days
- Certified varietal grape concentrates - Micro-Winery Series
- ... and soon, **Crushed Grapes** - available without a kit!

Heron Bay has been testing their own brand of grape pack in recent months, and they are ready to launch their new product in either February or March. The 1-kg grape packs will be available in either Merlot or Shiraz. These grape packs will be sold separately, so you can add grapes to ANY kit you desire. Stay tuned for pricing info!



Customer Feedback

Hi,
I have now used about 250 of your corks (the 9 x 1.75 that say "grapestompers" on them... #2320) and I love them!

These are better than any of those that I tried from many other retailers. NO leaks on any of them. And, they look great!

You folks continue to do a great job ... NO order mess ups... prompt shipping... and a great newsletter!!!

Thanks,

Roger and Lise Pelletier
Aurora, NE

Typically, I'm not the person to recommend or brag about a company, but Grapestompers is the greatest! I've had more fun making wine then I ever thought I would.

You should have a "newbie" area on your site; a quick link with info for "dummies" like me, e.g., how often to rack your wine, or what to do with oak chips.. and especially how people in warm climates can make the best wine (it's always 77 F in FLA)!

Won't shop anywhere else! Thanks.

Bill Mittel
Sarasota, FL

Hi Pam,
Thanks for checking on the corks. Your customer service is wonderful -- and, I already received my order!

Thanks,

Ellen Weir
Belmont, NC

Dear grapestompers,
Many thanks to Pam. She has a good sense of humor, is very professional, and talks like me.

Jeff Wiggins
Houston, TX

New Products

Here is a list of new products we've added since last month:

2434D Capsule, black matte, \$0.14
 2436D Capsule, burgundy matte, \$0.14
 2437D Capsule, cobalt blue matte, \$0.14
 2435D Capsule, green matte, \$0.14

Be sure to reserve your Limited Edition Wines by placing your pre-order today!

Order by February 15, 2007:

CF0286 Two Latitudes Merlot 18L \$117.99

Order by February 21, 2007:

HB720 Tempranillo Grenache 8L \$55.26
 HB740 Tempranillo Grenache 16L \$82.89

Order by February 27, 2007:

RQ407 Aus. Bush Vine Grenache, \$114.99

[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

Bouquet

A French term for the aroma of a wine. The bouquet is often the first indicator of a wine's quality during wine tasting. Aromas may include fruit, spice, and other smells associated with a particular grape variety, region, or condition of the wine. The bouquet of a Merlot, for example, will often contain aromas of raspberry and cassis (black currant).

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

Monthly Specials

Specials for February 2007

Item #	Description	Reg. Price	Special
3147	CCH Cabernet/Syrah/Zinfandel, 15L	\$99.91	\$79.93
3244	Cellar Classic Bella Bianco, 15L	\$90.82	\$72.66
HB953	Heron Bay Sauvignon Blanc, 16L	\$66.89	\$53.51
HB922	Heron Bay Riesling, 8L	\$43.99	\$35.19
HB938	Heron Bay Shiraz, 16L	\$69.99	\$55.99
HB970	HB Black Cherry Pinot Noir, 6L	\$42.99	\$34.39
HB977	Heron Bay Green Apple Riesling, 6L	\$42.99	\$34.39
CF8957	Cellar Craft Rosso Fortissimo w/CGP	\$111.98	\$89.58
CF8945	Cellar Craft Orange Muscat Port, 12L	\$74.65	\$59.72
CF8947	Cellar Craft Porto Corinto, 12L	\$74.65	\$59.72
2224	FermTech Auto Siphon 1/2"	\$13.55	\$10.84
2254A	Bottle Drainer - 45 bottle	\$22.73	\$18.18
2250	Carboy Drier	\$8.72	\$6.98
2127	Brandywine Wine Bottles, 750 ml, cs	\$15.99	\$12.79
2781	Raspberry Soda Extract	\$4.55	\$3.79
2779	Cherry Soda Extract	\$4.36	\$3.79
2780	Orange Soda Extract	\$4.19	\$3.79
2777	Cola Soda Extract	\$4.36	\$3.79
2783	Cream Soda Extract	\$4.55	\$3.79
2775	Ginger Ale Soda Extract	\$4.55	\$3.79
2773	Root Beer Soda Extract	\$4.36	\$3.79
2782	Sarsaparilla Soda Extract	\$4.36	\$3.79
5175	Stem Caddy	\$4.99	\$3.99
4326	Wine Aerator, Stainless Steel	\$19.25	\$15.40
4459B	Wine Is Good Baseball Cap	\$15.00	\$12.00
3100	Complete Wine Kit - Red	\$241.42	\$199.00
3200	Complete Wine Kit - White	\$232.29	\$189.00



Label Removal Tip - Just Cook It!

Put empty, uncorked bottles in a 350° F oven for 10 minutes or so - until the bottles are hot. Remove bottles from the oven using oven mitts. Then peel the labels off very carefully. It works!

Our thanks to Bonnie Brown for this tip.

Have a tip to submit? Let us know your favorite winemaking tip by going to:

www.grapestompers.com/submit_ideas.asp

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#4459B



(Continued from page 2)

in either at the warehouse, the office or the winery. Ah, it's good to have youth around! I must add that Paul is our beer expert, so if you need help in this area, Paul can supply you with information about the beer kits we sell.

Part time workers are: **Candy** (accounts payable), **Margie** (our web site manager), **Linda** (tax accountant) and **Brant** (my webmaster and son). Weekends are covered with Scott and Karen working in the winery tasting room. So now that you've met everyone, come on up the mountain and see us!

Thanks, Tom

Guest Column - by John Oltesvig - Carthage, NC

Reviving My Winemaking Hobby

I moved to North Carolina from the Midwest 4 years ago due to a job opportunity. The job played out 2 years after we moved but that's OK since my wife and I love it here. My son graduated from the University of North Carolina in December and he is on his own completely. That makes us on our own completely since our daughter got married and moved out 5 years ago. In short, we feel blessed but something is missing from my life since living in North Carolina. That something missing has been making wine at home!

I signed up for "The Stomper" newsletter shortly after moving to North Carolina. I was looking for a source of winemaking news and hoped to purchase some wine making kits locally so I could save on shipping costs.

It has been great receiving your newsletters and reading them has been a surrogate for making wine at home. But the buck needs to stop soon since I miss the fun of making excellent wine at home. I have tried many wine recipes prior to my move to North Carolina and even made wine from the apple trees in our Indiana orchard when we lived there. Also there was Mulberry wine we made from the tree out by the road we had when we lived in Illinois, west of Chicago.

The best wine I have made, however, has been from the varietal grape concentrates in the kits such as Cellar Classic. Look for an order from me soon because the experimenter in me cries out to get my carboys, stoppers, siphon tubes, specific gravity testers out of storage and into action once again!

Best regards and happy grape stomping!

Like To Be A Guest Columnist For The Stomper Newsletter?

Just email us a 3 or 4-paragraph article to articles@grapestompers.com. If your article is published, you'll receive a discount on your next grapestompers.com order.

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Wine Drops

Wine Drops is a catch-all for various tidbits that we find interesting. This month, we offer a neat story about the birth of a wine label.

Wagons Ho!

In October, 2005 while camping our way down the Blue Ridge we found one of the few or maybe the only winery open on a Tuesday. Since then Cindy and I have been making (and drinking) some very good wines. You've created a monster (but a good monster).

While purchasing our starter kit, Cindy and Pam designed our first label. Since we live in Conestoga, PA, it was a given that it have some sort of reflection on the area around Lancaster County. The horse drawn covered Conestoga Wagon that Pam found in the clip art worked for us.

This year I was trying to come up with some improvements and as I looked for additional art, it was right there on our wall. My sister gave us one of her cross stitched efforts after we bought our house here so I removed it from the frame, scanned it and ran with it. It looks great on the yellow paper.



Part of our basement is now our winery. I'll send along some photos in the near future. Hope to visit you more often now that Cindy's sister and several of their children now live near Charlotte. Keep on stompin'!

Tony and Cindy Vlasak
Conestoga, PA

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