



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

Dandy Wine from Mother Nature

by Brant Burgiss

Goodness gracious, it's Springtime in Laurel Springs, NC. The trees, flowers, and bushes are starting to bud, bloom, and grow. All this green is a welcome sight following a windy, dreary and gray winter. Crazy Tom, Jimmy, Pam, and Paul send Easter greetings from the beautiful Blue Ridge Mountains.

Each year at this time, homeowners are busy getting their lawns ready for the summer season. May I suggest that before killing all the weeds in your yard, you leave one to survive... at least for now? You guessed it, the lowly dandelion!

When picked young (just bloomed), dandelions make a wonderful, tasty wine. Most recipes call for the removal of the green material at the base of the flower head (leaving only the petals of the flower itself) and are sized for a one-gallon batch. Why such a small batch? It takes about two to three quarts of yellow flowers to make one gallon of dandelion wine.

A fellow winemaker with a bad hip once bragged that he solved the problem of harvesting dandelions by creating a fun competition among the neighborhood kids. Be creative! There's more than one way to get the best flowers.

You can make "straight" dandelion wine, which is very light, or you can add ingredients to increase the body, such as grape juice or raisins. Most recipes suggest the addition of yeast nutrient and sugar, so be sure to have some on hand before beginning.

Here are some of the best online sources of dandelion recipe pages we have found:

- [Jack Keller's Dandelion Wine Recipes](#)
- **Even more** - [30 Dandelion Wine Recipes](#) from Jack Keller

Here's to you... and happy dandelion picking!

Important Announcement

grapestompers Offers New Product Category

During our trip to the Wineries Unlimited trade show last month, Tom, Paul, and Brant were on the lookout for some new products to offer you. We were focusing our search on winemaking products and gizmos and never expected to find... FOOD.

Food, of course, is a natural complement to wine so it's little wonder that (with a little help from an empty stomach) Tom discovered a unique line of food products that pair well with wine.

From dips, crackers, cheese, and wine drinks, we think you'll like the selection that he came up with.

See the [food products](#) currently offered by grapestompers.com.



Happy Easter from grapestompers.com

Hot Tip

Save Dandelion Petals for Future Use

If you don't have enough time to pick the dandelions needed for your batch of wine, or if you need to pick your supply of dandelions over several days, you can safely preserve your precious yellow flowers by freezing them.

Submit your hot winemaking tip here:

www.grapestompers.com/submit_ideas.asp

Competing for Medals

by Tom Burgiss

Let's talk about wine competitions for you. It's that time of year for you to enter your fine wines in to competition which you have shared with your neighbors; by entering into wine competitions for amateurs, a gold medal on your wines will give you more "bragging rights" with your friends who will be pleased. They can see the award hanging on your bottle to assure them, about your fine wine.

"Hold on a minute," you might be thinking. "I already have enough friends enjoying my wine as it is!"

Well, here is the good news... If you win a competition with a wine made from a Heron Bay wine kit that was purchased from grapestompers, we have been authorized (with proof of your award) to honor a \$50.00 credit for a gold medal, a \$30.00 credit for a silver medal, and a \$20.00 credit for a bronze medal to be applied towards your next purchase of a Heron Bay product! So have fun, dive in, and reward yourself for a job well done!

For the record, you have an immediate chance to enter an upcoming wine competition. Simply go to www.blueridgewinefestival.com and read all about it. The entry deadline has been extended until April 9th... So pull them up and get started.

This contest will be judged by a world renowned judge from Atlanta, Georgia. April 15th in Blowing Rock, NC will be the date of our 1st Wine Festival of the year to attend with other North Carolina Wineries. It is a fun festival held at the beautiful Chetola Resort and along with the dogwoods in bloom, it'll be a great time for everyone.

Other wine festivals where you will find us:

- Blue Ridge Wine Festival, Blowing Rock, NC April 12-15
- Taste Carolina Wine Festival, Colfax, NC April 28
- Shine To Wine, North Wilkesboro, NC May 5
- Salute! The NC Wine Celebration, Winston-Salem, NC May 12
- North Carolina Wine Festival, Winston-Salem, NC June 9
- grapestompers.com Wine Festival, Laurel Springs, NC Oct. 7

If you plan to attend these festivals and would like some wine, call ahead and let us know and we will bring it along!

Thanks, Tom

Latest Wine Kit News

New Wine Kits Available from Heron Bay Wines

Heron Bay Wines has recently launched two new wine kits, and they are now in stock and available for purchase at grapestompers.com!

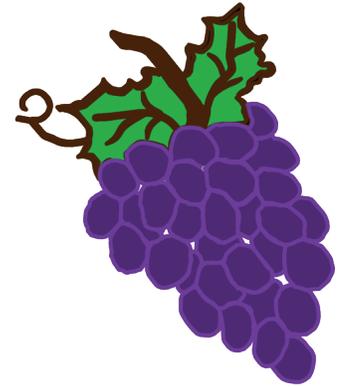
The first kit is **Wildberry Chianti**, another terrific wine from the Summer Mist family of light, refreshing fruit flavored wines. The Wildberry Chianti kit makes 30 bottles (750 ml) of wine, and is priced the same as the other kits in the Summer Mist line, at \$42.99 each. Just ask for item #HB955.

See [Wildberry Chianti](#) online.

Next up is another dessert series wine - a **Late Harvest Riesling** style wine. Several folks have been anxiously awaiting this offering from Heron Bay. We were able to taste this delicious wine at last month's Wineries Unlimited show in Pennsylvania... and this one is definitely a keeper!

Like the other wines in the dessert series, this kit makes 3 gallons of wine. You'll need a 3-gallon carboy to make this kit. Ask for item #HB956 and order your Late Harvest Riesling style kit today, for only \$58.19.

Follow this direct link to see [Late Harvest Riesling](#) online.



Customer Feedback

Hi,
I have been making wine at a winery in Cape Coral Florida, for the last couple of years. Yesterday I made wine with a friend, at her home.

We had a blast and I am a convert!! I am placing my kit order today and our mother-in-law room is turning into a winery!! Thank goodness my mother-in-law likes wine. My friend's name is Robin Blain and she spoke so highly of you all that I just wanted to say Hi, and introduce myself.

Looking forward to my first batch.

Sincerely,

Kaye DeHays
Ft. Myers Beach, FL

I like your website and the prices of the merchandise. I think Mr. Gene Fain of Martinsville, VA referred my wife to your business, and I'm glad he did.

Thanks again,

Rob Hiatt
Stuart, VA

Pam,
Boy, it's sure nice to know there are still some businesses that REALLY CARE about their customers... If you ever need a recommendation please don't hesitate to ask.

Thanks again,

Phil Polaski
Lebanon, OH

New Products

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

2793B Apricot flavoring, 4 oz, \$4.19
 5090 Cheddar cheese, 4 oz, \$5.45
 2913 Wine Savor with 2 stoppers, \$7.99
 5089 Party in a Bag, \$20.00
 5075 Frappe Vino wine drink mix, \$9.59

Tuscan Triangles - a crunchy new and delightful snack

5076 Tuscan Triangles, Chipolte \$6.99
 5079 Tuscan Triangles, 4 Cheese \$6.99
 5077 TT Roasted Red Pepper \$6.99
 5081 TT Rosemary Basil \$6.99
 5078 TT Spinach w/Garlic & Pesto \$6.99
 5080 TT Sun Dried Tomato \$6.99

Tuscan Wine Dip Mixes

Just add mayo and sour cream

5082 Basil Walnut dip, \$4.99
 5084 Lemon Dill dip, \$4.99
 5087 Roasted Garlic dip, \$4.99
 5083 Roasted Peppers & Cool Onion \$4.99
 5086 Spicy Mediterranean, \$4.99
 5085 Sun Dried Tomato, \$4.99

[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

TCA

2,4,6-Trichloroanisole, a chemical compound that is one of the major sources of the "cork taint" off-odor.

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



Treat Your Hands During Harvest

After a long day of picking grapes, get some "Bag Balm" (available at Costco) and slather it all over your hands before sleeping. Put your greased-up hands in some cheap cotton gloves and they'll be like new in the morning.

Our thanks to Cliff Anderson for this tip.

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

www.grapestompers.com/submit_ideas.asp

Monthly Specials

Specials for April 2007

Item #	Description	Reg. Price	Special
HB907	Heron Bay Pinot Noir, 8L	\$47.99	\$38.39
HB925	Heron Bay Pinot Grigio, 8L	\$43.99	\$35.99
HB964	HB Australian Cab Sauvignon, 16L	\$72.71	\$58.99
HB943	Heron Bay Chardonnay, 16L	\$66.89	\$53.99
HB975	HB Strawberry White Zinfandel, 6L	\$42.99	\$34.39
3220	VDV Chenin Blanc, 7L	\$49.99	\$39.99
3147	CCH Calif. Cab/Shiraz/Zinfandel, 15L	\$99.91	\$79.99
3156	Grand Cru Cabernet Franc, 10L	\$67.18	\$53.99
3140	Cellar Classic Bergamais, 15L	\$86.37	\$68.99
3252	VDV Gewurztraminer, 7L	\$52.27	\$41.99
3226	Cellar Classic Piesporter, 15L	\$91.82	\$73.59
3224	VDV Piesporter, 7L	\$49.99	\$39.99
3135	Cellar Classic Shiraz, 15L	\$97.27	\$77.99
3175	Cru Select Old Vine Zinfandel, 16L	\$105.37	\$84.99
3136	Cellar Classic Red Zinfandel, 15L	\$97.27	\$77.99
CF0112	Gewurztraminer (Feb 07 exp - 1 avail)	\$104.56	\$69.99
2731	Campden Tablets, 2 oz.	\$2.64	\$1.99
5264	B-Brite Cleanser, 5 lbs.	\$12.89	\$9.99
2711	Super-Kleer KC	\$1.79	\$1.39
2687	Ferrari Auto Filler Tap	\$14.99	\$11.99
2598	Wine Thief with Test Jar	\$7.55	\$5.99
2607	Fizz-X Mixer	\$25.18	\$19.99
Various	T-Shirt CLOSE OUT (M, L, XL, XXL) My Idea of a Balanced Diet	\$15.00	\$7.95
Various	T-Shirt CLOSE OUT (M, L, XL, XXL) Kiss French, Drink American	\$15.00	\$7.95
Various	T-Shirt CLOSE OUT (M, L, XXL) Drink Outside The Box	\$15.00	\$7.95
Various	T-Shirt CLOSE OUT (M, L, XXL) Wine A Bit	\$15.00	\$7.95
3100	Complete Wine Kit - Red	\$241.42	\$199.00
3200	Complete Wine Kit - White	\$232.29	\$189.00



#2731

Selected T-Shirts Just \$7.95



#2687

Our Start in Winemaking

I got started in winemaking when a friend suggested I make wine from the black plums on my front yard tree. My first batch was great juice, no wine, (my wife said it tasted like dirty socks) so I added more yeast and it blew out all the corks on our carpeted basement floor. I was ready to quit.

My neighbor told me of a nearby Vietnam vet who made homemade wine and would probably help. My wife and I reluctantly crawled up under his house into what he called the "devil's den" and sat hunched over on old rugs over the dirt to see what he was doing with about 10 jugs of muscadine and grape wine. He was racking them as he talked about what he did and our job was to determine whether they were sweet enough. About four hours later we literally crawled back out with a little more "learning" and the knowledge that there was no way we could drive the mile back home. We called our next door neighbors for help, but no answer. So with each of us hanging our heads out of the window to see the lines on the road, we drove slowly (20 mph) home.

Now we make muscadine, scuppernon, strawberry, blueberry and peach as well as grapestompers' Australian Chardonnay and Cabernet Shiraz. We have lots of friends who love free wine and know to claim it is superior to the store bought stuff. We made batches of both of these two grapestompers' varieties and shipped them (secretly) to our daughter's firm in California for a celebration. One of the wine snobs in the company said he was surprised that it was so good and then he made some snide remarks about it lacked this or that. But it must have been pretty good, since my daughter gave me a gift certificate to grapestompers for Christmas.

Hopefully, one of these days we will make the trip from Chattanooga to the Mecca of Wine there.

Tom & Debbie Deaton
Chattanooga, TN

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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.

The Stomper

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Wine Drops

Wine Drops is a catch-all for various tidbits that we find interesting. This month, we offer another dessert recipe made from a Summer Mist wine kit.

Recipe for Wine Loving Sweet Tooths

The following fudge recipe was provided by Beverly Harris of Mena, Arkansas:

RASPBERRY WHITE ZIN FUDGE

Ingredients

- 1 Cup Light Brown Sugar
- ¼ Cup Evaporated Milk
- 1 Small Package Baking Chocolate Chips
- ¼ Cup Light Corn Syrup
- 1 Teaspoon Vanilla
- ½ Cup Nuts, Chopped
- ¼ Cup Raspberry White Zinfandel Wine

Directions

Combine sugar, syrup, milk, and wine; bring to a low-medium boil for two minutes and 45 seconds (2:45) only, stirring constantly. Remove from heat and add vanilla and chocolate chips. Beat until smooth; add nuts and mix thoroughly. Turn out on a buttered platter. Drop by tablespoon onto wax paper, or pour quickly into a non-stick sprayed aluminum pan. Smooth out fudge evenly, then place in the refrigerator for one hour. The chocolate will thicken and harden. All alcohol content is cooked away during boiling.

Substitutions

- Homogenized milk
- Butterscotch chips, Peanut butter chips, etc.
- Any kind of nut
- Dark syrup for light
- Dark brown sugar

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