



# The Stomper

The Free Monthly Winemaking Newsletter  
Published by [grapestompers.com](http://grapestompers.com)



Issue #98      September, 2008

<http://www.grapestompers.com>

1-800-233-1505

Hours: 9:00 AM - 5:00 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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### Feature Article

## Harvesting Gold Medals

by Brant Burgiss

Michael Phelps may be a bit more famous, but he isn't the only one with a gold medal these days. It might not be *Olympic* gold, but the gang at [grapestompers.com](http://grapestompers.com) and Thistle Meadow Winery are obviously proud of their gold medal winning wines! Just witness the recent medal ceremony held in our warehouse in Laurel Springs, NC (see photo at left, where Karen is presenting medals to Tom, Jimmy, and Paul).

Crazy Tom, Pam, Jimmy, Paul, Glenn, James, and Rosie have helped many winemakers along the way learn how to make their own award-winning wines... and we are happy to suggest the best wine kits and winemaking methods to get you there. In fact, as Tom reveals in his monthly article, he has helped many home winemakers and hobbyists "go pro" and open their own bonded wineries in their home states.

Here are some medal-winning strategies you can employ on your next batch of wine:

- **Have a winemaking plan; keep a record all activities** - that way it will be easier to duplicate success from batch to batch
- **Don't be afraid to pay for quality ingredients** - purchase the best quality you can afford. Even if a bottle of wine costs \$4 to make, you're still saving money compared to retail!
- **Clean and sanitize properly for best results** - lack of proper sanitation is the number one reason batches of wines go bad
- **Better late than early; don't rush the process** - if you can't rack or bottle exactly on time, no sweat; just don't do it too early.
- **Select a good spot for wine storage** - an optimum storage area allows bottles to be laid on their side in the dark, at about 55 degrees F
- **Patience is rewarded; open no wine before its time** - it's awfully tempting to sneak a bottle of wine when they're just sitting there begging to be opened, but you must resist the urge to pop a cork! Try letting your wines age the proper amount of time (whites, 6-12 months; reds 12 months to 3 years or longer) and you will taste the difference.



Medal ceremony at [grapestompers.com](http://grapestompers.com)

## Hot Tip

### Save Time Racking on Day 7

Instead of siphoning your wine, you might consider draining your wine directly from the bucket spigot to the carboy using gravity and a bit of tubing. You'll save time because you won't have to start a siphon or sanitize and clean your siphon tube.

Submit your hot winemaking tip here:

[www.grapestompers.com/submit\\_ideas.asp](http://www.grapestompers.com/submit_ideas.asp)

### Important Announcement

## Heron Bay Wines to offer Chocolate Port

Attention all you chocolate lovers and port fans... Heron Bay Wines is coming out with a special wine kit just for you! Available via pre-order only, this kit will make 3 gallons (or approximately thirty 375 ml. bottles) of sweet, luscious port with a mouth-watering chocolate flavor. This port will be so good you'll have to hide it from your friends!

**To take advantage of this offer, you must pre-order by September 9, 2008.**

Your price: \$99.00 (less than \$3.50 per bottle). [See the full description of this wine kit.](#)

## 11th Annual Wine Festival Approaching

by Tom Burgiss

We're excited... and you are cordially invited to attend our 11th annual wine festival at Laurel Springs, NC on Sunday, October 5th starting at 12:00 PM.

Starting at 12 noon the gate will open to the festival grounds. Eight wineries will offer over 50 different wines. You will find specialty booths with crafts, artists, including wines made by local home winemakers!

FOOD - if you choose to have lunch with us, it will be served 11:30 AM until 2:00 PM. Cost is \$8.95 for BBQ pork and chicken - choice of vegetables, homemade bread, drink and dessert served by our own chef- Jimmy Bengé... with his famous sauce...

During the afternoon you will be entertained by Tom Fudala, an accordion player who once played with Lawrence Welk. He will stroll the festival grounds, talk with you and take requests, so bring your camera. He is a great entertainer and is looking forward to meeting you and performing for you.

Out of the 8 wineries in attendance at this year's festival, Grapestompers has helped 6 of them start their own wineries - so if you are interested some day in having your own winery, this is a good time to pick up ideas and suggestions!

For the home winemakers bringing their own wines, there will be a prize for best homemade wine picked by the festival attendees. Prizes will be given to the person who has traveled the greatest distance and to the oldest person in attendance. But wait... there's more! At 3:00 PM, 10 tickets will be drawn, then a draw down will take place. The first nine will receive a bottle of wine and the last ticket drawn will win a case of wine.

Admission is just \$5.00, which includes a Thistle Meadow wine glass. The other part is - if you don't want to keep the glass, you get your 5 bucks back!

This is Tom's Annual Wine Party - Don't miss it. See our flyer later in this newsletter. In case of rain, sleet, snow, hail, or shine... we'll have the festival!

Later, Tom

### Wine Kit News

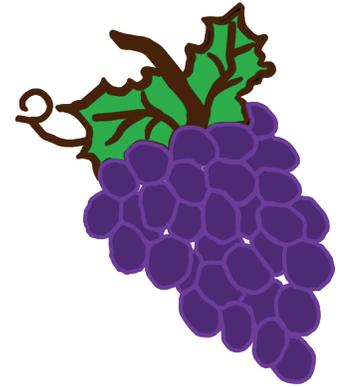
## Cellar Craft Reorganizes Wine Kit Collections

Cellar Craft is in the process of reorganizing, and in some cases, renaming the categories of their wine kits. Over the next month or so, grapestompers will be slowly converting these wine kits on our web site over to the new naming methodology. Here is a preview of the categories:

- **Showcase Collection** - top of the line, distinctive creations featuring large format (18 liter) crushed grape packs, two-stage oaking systems, Limited Release vintages, or vineyard-designated wines. Red and white wines.
- **Premium Collection** - wine kits produced in 16 liter - 6 week format with varietal juice and international concentrate. Available as "Global Cuvee" or "Regional Classics" varietals; includes red and white wines.
- **Prestige Collection** - wine kits produced in a 12 liter - 5 week format with varietal juice and international concentrate. Red and white wines; red wine varieties include crushed grape packs.
- **Specialty Collection** - formally known as the "Dessert Series", these wine kits contain 12 liters of full strength must and produce 12 liters of wine in 6 weeks. You add NO water.

Where in tarnation is that dang hidden special? It's next! During the month of September 2008 we are offering 30 free capsules with the purchase of each

*(Continued on page 4)*



## Customer Feedback

Hi there,  
Found you through our son, who purchased a wine kit for his dad for Christmas. We are just now starting to enjoy the Pinot Grigio from the kit, and it is wonderful! My husband is thrilled with the success of his new hobby!

Margaret DuPont  
New Ulm, TX

Pam,  
I wanted to let you know the capsules and labels arrived today, right on time. They look great! Your new printing process really seems to give brighter colors and crisper text. Thanks again for your help.

Donna Lombardo  
Perkiomenville, PA

I'm very pleased with the prompt handling of my first order called to Grapestompers last Wednesday. I had not noticed your offer of free labels and was not prepared to give an order for the labels at the time of the call. As part of a following message, I will show requested text and label choices. Again, I appreciate your prompt and effective order entry. Thanks again.

Harry Seltzer  
S Williamsport, PA

Thanks again. You folks are great! I wish you were local to save on S&H. Perhaps you should open up a satellite [store] in Baltimore.

Ron Sand  
Baltimore, MD

## New Products

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

ITEM #	DESCRIPTION
CF0835	Int'l Tempranillo, \$85.10 12L crushed grape kit
CF0827	Int'l GSM, 12L w/CGP, \$85.10 (Grenache, Syrah, Mourvèdre)
5188	Bottle Holder - Stock Car, \$53.70 Stainless steel sculpture
Various	T-shirt "Wines Constantly" \$23.99 Black with "rhinestone" design

### RESERVE your Chocolate Port NOW

HBPC1	Heron Bay Chocolate Port, 6L Special pre-order price: \$99.00 <b>Must pre-order by Sept. 9</b>
3171	GC Orange Chocolate Port, 12L Special pre-order price: \$89.90 <b>Must pre-order by Sept. 20</b>
3173	GC White Chocolate Port, 12L Special pre-order price: \$89.90 <b>Must pre-order by Sept. 20</b>

[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

### Riddler

Two planks with a hinge holding them together end to end, holes along their length wide enough to hold the necks of champagne bottles, and a chain or rope on each side that are used to adjust the distance of the bases of the boards, and therefore the angle at which the boards are to horizontal.

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

## Hot Tip

### Sunscreen For Your Carboy

If you store your carboys where they can get sunlight, we recommend adding a bit of sunscreen (i.e. an old sheet or T-shirt) over your carboy to prevent (or at least reduce) damage from the sun. The sun's rays can cause problems such as color fading or temperature fluctuations.

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 September 2008

Item #	Description	Reg. Price	Special
HB933	Cab Sauv, 16L (exp. 11/08, 11 avail)	\$83.98	\$58.78
CF0857	Viognier, 16L (exp. 11/08, 2 avail)	\$120.06	\$89.90
CF0882	Syrah, 18L CGP (exp. 11/08, 2 avail)	\$117.00	\$87.50
CF8900	Chardonnay, 16L (exp. 11/08, 1 avail)	\$78.02	\$61.33
CF8932	Riesling Ice Wine, 12L (exp. 09/08)	\$87.38	\$59.90
3130	Cellar Craft Cabernet Shiraz, 15L	\$111.11	\$88.89
3129	CC Cabernet Sauvignon, 15L	\$111.11	\$88.89
3128	CC Cabernet Merlot, 15L	\$111.11	\$88.89
3159	Cellar Classic Grande Shiraz, 15L	\$112.96	\$90.37
3163	Grande Vieux Chateau du Roi, 15L	\$112.96	\$90.37
3157	CC Montepulciano, 15L	\$111.11	\$88.89
3302	Cru Select White Ice Wine, 12L	\$100.93	\$80.74
3161	Grand Cru Petite Sirah, 10L	\$73.15	\$58.52
3116	VDV Chianti, 9L	\$65.74	\$52.59
3249	VDV Chardonnay Semillon, 9L	\$61.11	\$48.89
3218	VDV Chablis, 9L	\$58.33	\$46.66
3115	VDV Cabernet Sauvignon, 9L	\$67.59	\$54.07
3114	VDV Bergamais, 9L	\$63.89	\$51.11
3252	VDV Gewürztraminer, 9L	\$60.19	\$48.15
3225	VDV Sauvignon Blanc, 9L	\$64.81	\$51.85
CF1515	Cellar Craft Amarone, 18L w/CGP	\$125.25	\$100.20
CF0288	Red Mountain Cab Sauv, 18L w/CGP	\$144.00	\$115.20
HB366	Blackberry Merlot, 6L	\$55.70	\$44.56
HB950	Heron Bay Pinot Grigio, 16L	\$81.91	\$65.53
2730	Acid Blend, 3 oz.	\$2.04	\$1.63
2731	Campden Tablets, approx. 100 tabs	\$2.78	\$2.22
2733	Fermax Yeast Nutrient, 4 oz.	\$2.50	\$2.00
2732	Potassium Metabisulfite, 4 oz.	\$2.04	\$1.63
2256	3-Piece Airlock	\$0.87	\$0.70
2238	Large Fine Straining Bag	\$6.38	\$5.10
2237A	XL Coarse Straining Bag - 2' X 3'	\$6.02	\$4.82
2817	Book: Cider	\$14.95	\$11.96
5235	Wine Bottle Candle Holder	\$10.00	\$8.00
Various	T-shirt: Grapestompers	\$13.00	\$10.40
5211	Cheesecake mix - Cookies 'n Cream	\$4.98	\$3.79
3100	Complete Wine Kit - Red	\$290.59	\$245.99
3200	Complete Wine Kit - White	\$287.98	\$235.99

(Continued from page 2)

grape juice concentrate kit. We will select the color. Feeling lucky? Be sure to mention this hidden special in the "Comments" section of our online Shopping Truck when you check out or you won't be able to get the deal.

by Theresa Yon, Greensboro, NC

## Guest Column: Efficiency Boosts Wine Production

What do you buy for the guy who has everything? More specifically, what do you buy for the home winemaker who has everything? Glenn Romano's wife decided last Christmas that the perfect gift would be something to help her husband's amateur winemaking. She chose the Enolmatic vacuum bottler and decided to go all out and throw in some filters as well. The total cost was about \$500, for the bottler and 2 filters, but it has been well worth it. The Enolmatic bottler has allowed Romano to go from producing a wine kit every 6 months to producing kits 3 at-a-time, for more than 180 bottles a year.

The bottler's genius lies in how easy it makes the racking, filtering, & bottling process for the amateur winemaker. The Enolmatic has an electric vacuum pump, so manual siphoning is no longer necessary. Racking is a snap, because the carboys can be on the floor at the same level, and the Enolmatic easily transfers the wine from one carboy to another through a long flexible tube, while keeping the wine's exposure to oxygen limited. Extra racking is no longer such a chore. When it comes to bottling, this is where the Enolmatic shines. The separately purchased filters are placed in cartridges and hooked up to the Enolmatic system. Flip the switch & turn the system on, and in one easy step, the wine goes from the carboy through whatever filters you choose, and into the bottle within seconds, then shuts off automatically while you get your next bottle. Although there are many different filter types available, Romano passes the wine through a filter "chain", first 5 micron for coarse particles then a 1 micron to remove finer particles and polish. Glenn's wife is the official "corker" and can hardly keep up with how quickly the Enolmatic filters & bottles the wine. The cleanup is not difficult, with the Enolmatic cleaning up fairly easy and the filters, which are reusable, requiring just an overnight soak to be ready again. One of the best features is no more difficult siphoning is required, which means no more lifting one carboy onto a higher surface. Saving your back and the aggravation of manual bottling is well worth the Enolmatic's cost. About the only thing you still have to do by hand is sanitation and cleanup.

[First of two parts - see conclusion next month]

*The Stomper*

## List Maintenance: How to Subscribe or Unsubscribe

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*Boring stuff for lawyers: Content is gathered from sources considered to be reliable, but the accuracy of this info cannot be guaranteed. Opinions expressed by guest columnists and customer letters are those of the authors and not necessarily those of grapestompers.com*

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## Wine Drops

*Wine Drops is a catch-all for various tidbits that we find interesting. This month, we offer an update on a previous article, a link to an e-book about growing your own grapes that guarantees success, and a chance to tell us what you'd like to see next month.*

### Vacuum Degassing - update

After our recent article about degassing wine with the use of a small handheld battery-powered vacuum pump, several folks wanted to know where to get the Vacu-Seal product. While grapestompers does not stock it, you can purchase it online at Amazon.com. [Click here to view or buy.](#)



### Grow Your Own Grapes

Always wanted to grow your own grapes but didn't know how? This new e-book written by an experienced grower shows you the ins and outs of doing it yourself: [The Complete Grape Growers Guide](#)

### Popular Wines At Our Festival

Hinnant Family Vineyards – Scuppernon  
Elk Mountain Winery – Toe River Red  
Southern Charm Winery – Southern Charm (Peach Chardonnay)  
Raintree Winery – Red Knob (Cran Shiraz)  
Weathervane Winery – Blue Norther (Blueberry Shiraz)  
McRitchie Winery & Ciderworks – North Carolina Hard Cider  
New River Winery – Seyval Blanc

### 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.

### WineMaker Magazine

[Get a free trial issue](#) to WineMaker Magazine, the leading magazine and reference guide for the hobby of home winemaking. 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.

# 11<sup>th</sup> Annual

Thistle Meadow Winery &  
Grapestompers

## Wine Festival

Sunday, October 5, 2008

Noon – 6 p.m.

Admission: \$5.00 (includes tasting glass)

**Free Prizes**

[www.thistlemeadowwinery.com](http://www.thistlemeadowwinery.com)



### FEATURING

LIVE MUSIC BY

**TOM FUDALA,**

ACCORDIONIST / SINGER

Toured with Lawrence Welk

### VENDORS

### WINE TASTING

AMATEUR WINEMAKING

CONTEST

& LUNCH

AVAILABLE FROM

CHEF JIMMY BENGE

**\$8.95** from 11:30-2:00 p.m.



**LAUREL SPRINGS, NC**

FOR MORE INFO CALL

**1-800-233-1505**

### NC Wineries Invited:

**Hinnant Family**

**McRitchie Winery**

**Southern Charm**

**New River Winery**

**Raintree Cellars**

**Elk Mountain**

**Weathervane**

**Thistle Meadow**

Thistle  
Meadow  
Winery