



# The Stomper

The Free Monthly Winemaking Newsletter  
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1-800-233-1505

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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!

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### Important Announcement

## May 23rd. has almost arrived—Are you ready?

Grapestompers will be hosting its Annual Home Wine Makers Showcase on Saturday, May 23, 2009 in the beautiful Blue Ridge Mountains. Owner Tom Burgiss says that this event is open to all amateur wine makers and is **free to the public**. The event begins at Noon and lasts until 5:00 p.m.

Anyone who is an amateur at wine making (port and mead are also included) and wants to participate in this event, please email Grapestompers at [glenn@grapestompers.com](mailto:glenn@grapestompers.com) with your name and which wine competition you desire to enter. Wine makers may enter up to 3 of the 5 categories for wine judging (dry red, dry white, fruit-sweet, port, and mead). There is absolutely no cost to enter.

In addition to the sampling of the home brewers, there will be area craftsmen and artisans selling their wares as well as live music to enhance the whole afternoon. **Ribbons** and **gift certificates** (for Grapestompers) will be given in each of the **five** categories for the wine makers: dry red, dry white, fruit/sweet, port, and mead.

Tom is offering a 10% discount for all Grapestompers' purchases the day of this showcase event.

Everyone is invited to join the fun on May 23<sup>rd</sup> tasting delicious home-made wines, shopping, and enjoying live music in the Blue Ridge Mountains.

Call Grapestompers at 800-233-1505 for additional information or directions.

### Feature Article

## Yeast: our friend in fermentation

by Paul Kovacich

Yeast are those wonderful unicellular organisms that turn our juice into wine. These gassy little fellows eat the sugars in our must and convert it to alcohol and carbon dioxide. They have become one of the winemaker's greatest tools. Today, a wide array of saccharomyds are grown and produced to suit any fermenter's needs. Different strains have different physiologies, thus they act differently. They ferment at different temperatures, in varying environments, and produce individual results in flavor. So when selecting a yeast, make sure it is suited for your application.

A majority of wine yeast will come in a dry form as small packets of dormant yeast cells dried and encapsulated in a granule containing less than 10% water. **Rehydration** is a great way to wake up dry yeast cells and get them ready to work on your wine. Like all living things, yeast cells require water to live, so hydrating them before pitching to your must is like revving up their little metabolic engines. This decreases the amount of time it takes for the wine to start fermenting, and ensures a healthy fermentation that is less likely to get stuck. Particularly in wines made from wild or fresh juice, rehydrating helps promote the growth of good wine yeast and prevents the growth of bad indigenous yeast. So if you rehydrate the yeast, you'll provide a better environment for them to survive and work.

Let me continue to say that rehydration isn't necessary 100% of the time. Many wine kit manufacturers, including the suppliers of wine kits to **grapestompers.com**, do not mention rehydrating yeast in their kit directions. This is a result of these kits not having any indigenous yeast and being designed to promote wine yeast propagation. Simply sprinkling the dry yeast on top of your must will get your wine started with no issues, although it might take a little longer to start.

(continued on page 4)



Remember Mom with something from the Grapestompers gift shop

## Hot Tip

### Seasonal winemaking

Red wines tend to start primary fermentation faster than white wines. It is a good idea to start red wines in the summer when temperatures are warmer and white wines in the winter when temps are lower.

Submit your hot winemaking tip here:  
[www.grapestompers.com/submit\\_ideas.asp](http://www.grapestompers.com/submit_ideas.asp)

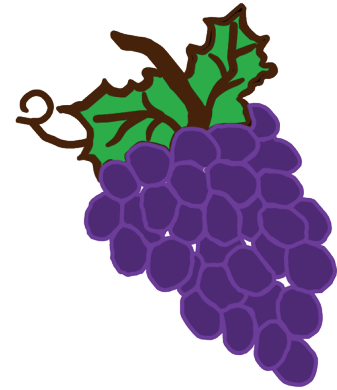
## WineExpert \$10 off promotion

by Tom Burgiss

We have been doing the Stomper each month almost since grapestompers began. Some months we give away free items with your order ***if you call it to our attention\**** with our Hidden Special. Some examples of our “free” items are corks and capsules.

During the month of May our new kit manufacturer, WinExpert, is offering a promotion on their fruit wine kits, Island Mist. Every time you purchase one of these kits from us this month, we will send you a coupon for \$10 off your next Island Mist or Selection Original premium wine kit. Just mail the coupon back to us when you order or bring it with you when you stop in to see us and we will deduct \$10 off your kit purchase price. We do have to have the **original** coupon back at grapestompers.com with your name and date filled in so that WinExpert will issue us here at grapestompers.com proper credit! Otherwise, we will be unable to give the discount. This offer expires May 31, 2009 and we cannot accept any coupons after this date. My advice to you is to HURRY and purchase kits to help you lower your cost per bottle. Once again this special helps to introduce you to our newest product line at the lowest price.

Remember, check our “Stomper” for the hidden special! **\*in the comments section at the end of your online order form is the place to say, “send me the hidden special”.**



### Customer Feedback

Hi Pam,  
 I have to tell you I tried "Brand X". It was one of those expensive juice kits that don't require any water. Well, that was a big mistake. I bought a Chardonnay and Merlot because the dealer was close to my brother-in-law's house which I was visiting once or twice a month. I had high expectations from these kits, especially considering the price. To sum it up, that first 8L kit we brought home back in 2005 put it to shame. I'm laid off now so I have to watch my pennies but you can be sure I'll not stray from the Grapestompers path in the future. In fact Josh and I have tickets to the race in Martinsville this fall again and I plan to swing by for more kits on the way. My best to all and I will bring more Wilbur Chocolate for you. You must hide it from Tom though.

Tony Vlasak  
 Conestoga, PA

Thank you for the super fast shipment on my last order, I already got it!! Wish I had decided to order this other kit at same time. You will be seeing a lot more from me in the future!! Thanks again!

Darryl Welty  
 Albany, NY

I just wanted to let you know how grateful I am for the extra fast shipping and handling on my last order. You guys are the greatest!

Belinda Baggett  
 Chatsworth, GA

### “Tweet” thing

By Pam Wyatt

As most of you probably know, the newest craze on the net is Twitter, an online service for friends, family, and co-workers to communicate and stay connected through the exchange of quick, frequent answers to one simple question: What are you doing? Information posted on the site is known as a “Tweet”.

Keeping with the times, grapestompers.com has signed up on Twitter to keep our friends and customers informed about what is going on with us! We invite you to join us. Just go to <http://twitter.com/mygrapestomper>. You can also access Twitter from the home page of our website.

We plan to let you know important tidbits of information about grapestompers and our sister company, Thistle Meadow Winery, as well as the happenings in and around the area of Laurel Springs, NC.

We will also have Twitter specials known as “Tuesday Tweets” where you can find special sale items that you will not see anywhere else. Just mention Twitter Special in the comments section of the online order form to receive the special deal.

Hope to Tweet you there!

PS .... People who “tweet” are known as “twits.”

Along these lines, you have now found our “Hidden Special”. This month we are offering a beautiful distressed leather and wood wine box, stock code # [5298](#). This holder is regularly \$25.00 but this month only you can get it for only \$12.88. This box would be a lovely addition to your home or would make the perfect holder for your wine gift. Be sure to mention the Hidden Special in the comments section of the online order form or you will not receive the special pricing.

## New Products

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

ITEM #	DESCRIPTION
2648	Dried Elderberries 8oz., \$9.25
4506	Group Therapy Flag, black, \$7.50
4507	Group Therapy Flag, green \$7.50
4502	Garden Flag Pole, \$9.50
5257	Wines Constantly Magnet, \$2.75
4305	Wine A Bit Mouse Pad, \$6.00

**Check out our new line of grape juice concentrates from WinExpert including selections from;**  
**World Vineyard Selection International Selection Estate Selection Premium Vintners Reserve Island Mist Fruit Series**

Various Traditional Style T-Shirts  
 (New Spring Styles)  
**ONLY \$15.00**

Various Rhinestone Style T-Shirts  
 (New Spring Styles)  
**ONLY \$27.99**

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

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

### Corky's Corner

## Winemaking Definition

### Elderberries

An additive in some concentrate kits, the dried berries of the elderflower. The elderberries add tannin and a "plummy" flavor to the wine as well as a reddish brown color. The distinctive character is not appropriate to all wines.

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



### Bottle filler doubles as a wine thief

If you don't have a wine thief to extract wine from the carboy or bucket to test the specific gravity, just use your [bottle filler](#). When submerged to the bottom of the vessel it acts as a collection device. After collection, you can just release it into your test jar and check the hydrometer readings.

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 May, 2009

Item #	Description	Reg. Price	Special
3304	CS Red Ice Wine, 10L (exp. 5/09, 2 avail.)	\$100.93	\$65.00
3151	CSP Gren., Syrah, Mourv. (exp 4/09, 1 avail)	\$118.52	\$79.00
CF0640	Old Vine Zinfandel, 12L (exp. 4/09, 1 avail)	\$98.99	\$60.00
3231	CC Chardonnay, 15L	\$102.78	\$82.22
3143	CC Rosso Grande, 15L	\$112.96	\$90.37
3171	CS Orange Chocolate Port, 12L	\$98.99	\$79.19
3156	GC Cabernet Franc, 10L	\$77.78	\$62.22
3273	GC Pinot Chardonnay, 10L	\$76.85	\$61.48
3138	VDV Cabernet Merlot, 9L	\$71.30	\$57.04
3259	VDV Italian Pinot Grigio, 9L	\$64.81	\$51.85
HB366	Blackberry Merlot, 6L	\$55.70	\$44.56
HB955	Wildberry Chianti, 6L	\$55.70	\$44.56
HB903	Cabernet Sauvignon, 8L	\$60.72	\$48.58
HB934	Cabernet Shiraz, 16L	\$83.98	\$67.18
HB950	Pinot Grigio, 16L	\$81.91	\$65.53
CF8957	Rosso Fortissimo, 18L	\$117.00	\$93.60
WE3231	Luna Bianca, 15L	\$107.41	\$85.93
WE3281	South African Chenin Blanc, 15L	\$120.37	\$96.30
WE3248	Symphony, 15L	\$101.85	\$81.48
WE3249	Luna Rossa, 15L	\$114.81	\$91.85
WE3110	German Mosel Valley Gewurztraminer, 16L	\$151.85	\$121.48
WE3123	Germen Muller-Thurgau, 15L	\$111.11	\$88.89
WE011	Blueberry Pinot Noir, 7.5L	\$62.03	\$49.62
2731	Campden Tablets, 2oz.	\$3.24	\$2.59
2732B	Potassium Metabisulfite, 5lb.	\$18.42	\$14.74
2609A	Bottle Brush	\$2.78	\$2.22
2253	Bottle Rinser, Vinator	\$18.06	\$14.45
2214A	Bucket Lid Opening Tool	\$5.55	\$4.44
2241	Spoon, 28"	\$4.07	\$3.26
2692	Vinbrite Filter w/6 Crystal Brite Pads	\$48.06	\$38.45
4120	Door Mat—Wine Snob	\$15.00	\$12.00
2782	Sarsaparilla Extract	\$6.11	\$4.89
5285	Wine Bag—Butterfly Design	\$1.99	\$1.59
3100	Complete Wine Kit - Red	\$301.33	\$240.99
3200	Complete Wine Kit - White	\$294.16	\$230.99



(Continued from page 1)

(Last note: Take care of your yeast before and during fermentation. Make sure it is stored in a cool place. We protect all of our yeast from extreme temperatures during storage and shipping.)

Happy Winemaking, Paul

## A letter of thanks

Submitted on April 8, 2009

Dear Grapestompers,

I wish to personally thank you for all the wonderful information you have provided me with over the past several years. I know you may find this a bit corny, but I would be willing to bet that you have asked yourselves sometime over the over the years, just how much do people really use or pay attention to the information that we publish monthly.

Well I'm here to put that thought to rest! Attached to this email is a newspaper article from Myrtle Beach, South Carolina, regarding the final results for the wine contest that was being held at the Silver Coast Winery, in North Carolina during the latter part of March.

Over the months and years that I've been receiving your articles on the art of amateur wine making, I've applied much of what I have read within your articles and added a few of my own personal touches and I think the results speak for themselves. Always remember this one thing: "If you print it, they will apply it".

Thank you once again to everyone at Grapestompers and Company, for doing such a great job and showing you really do care, even after the sale has been made.

Mr. David Grey Smith  
125 Belvedere Court  
Leland, North Carolina

*The newspaper article mentions that out of the 4 gold medals awarded at the wine contest, David received 3. He also received 3 silver medals and 3 honorable mentions. These are added to 18 that he has won in the past 2 years at the contest.*

### The Stomper

## List Maintenance: How to Subscribe or Unsubscribe

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If you have never purchased anything from us, and wish to change your email address, simply unsubscribe the old address using the link above, then subscribe with the new one.

Past issues of the Stomper can be found at this page on our web site: <http://www.grapestompers.com/newsletter.asp>

*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*

## Wine Drops

*Wine Drops is a catch-all for various tidbits that we find interesting. This month we offer advice from JACK KELLER, a link for a free issue of Winemaker Magazine and a chance to tell us what you would like to see next month.*

Tom,

Once again, I thoroughly enjoyed the latest issue of "The Stomper."

I wanted to comment on a "Wine Drops" item submitted by Scot Serafin that appeared in it. Scot mentioned the advice of Dr. Roger Boulton of UC-Davis of using pennies to clear up sulfur smells in wines. Winemakers have been using copper to scrub sulfurous odors for many decades, if not centuries, and it works very well. My only caution is to thoroughly sanitize those pennies, as coinage is probably the filthiest item we carry around with us.

I do not use pennies in circulation, but rather stop by my bank and ask for a roll of new pennies. They always seem to have some in mint wrappers, so I assume most banks also have them. But even these need to be sanitized. Three to five minutes in 5% sulfite solution will do it.

Even better than pennies, especially for a large batch of wine, is one or two copper scrubbers or scourers. These are inexpensive and present a much greater surface area of copper for interaction with the wine. As with the pennies, be sure to sanitize them first – even brand new ones.

Jack Keller  
Pleasanton, TX

Jack Kelly is one of America's leading authorities on winemaking. Visit <http://winemaking.jackkeller.net/> for more winemaking advice, tips and recipes from Jack. Grapestompers highly recommends Jack's advice.

### WineMaker Magazine

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