



# The Stomper

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



Issue #107 June, 2009

<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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## Home Wine Maker Showcase A Huge Success

By Glenn Graves

Grapestompers Annual Home Wine Makers Showcase was a fun-filled success. With this type of free and open-to-the-public event, we measure success here by whether the folks who gathered had a good time. The report is in – a good time was enjoyed by everyone!

Seventy-four (74) wines (including port, mead as well as fruit, dry white and dry red) were entered into for the judging. This sampling of amateur vintners represented twenty-two different home wine makers.

In the Dry White Wine category, **Charlie & Katherine Clark** won **first place** with **Jim Walton** taking home second and third places in that section. For the Dry Red Wine, **Tom Korevec** received **first place**, **Ron Kennett** won second place, and **Tom & Deb Filkins** took home third place.

The Fruit/Sweet Wine category had the most entries of all. Tom Korevec won first place and third place with **Guy ("Grumpy") Crouse** winning **second place**. The Mead category had Tom Korevec again winning first place and third place with **Dennis Keeton** taking the **second place red ribbon**.

Finally, in the Port category, **Perry Lloyd** won both **first and second places** with Tom & Deb Filkins winning the second place red.

Sorry to interrupt your article but this looks like a good place to find the Hidden Special for the month of June. We are offering our 2597A Refractometer. This is regularly \$49.95 on sale for this month only for \$29.95. This would be make an excellent gift for Dad. Don't forget to mention the Hidden Special in the comments section of the order form or you will not receive the special price.

The judging was done by everyone who tasted the wines and marked their tally sheets. The first place winners each won a **\$100 Gift Certificate** (and a Blue Ribbon) toward the purchase of wine making supplies from Grapestompers. The second place winners won **\$75 Gift Certificates** (and a Red Ribbon) from Grapestompers, and the third place winners won **\$50 Gift Certificates** (and a White Ribbon) from Grapestompers.

In addition to the wonderful free wine samplings for the crowd, there were local crafts – an array of quilts, dolls, pottery, jewelry, baked & canned goods, writing utensils, and art work for sale. Special thanks to **Josh Howard** who was our roving musician for the event, **JC's Earthgems** (Judy Coggins: [jmcoggins@northstate.net](mailto:jmcoggins@northstate.net)), **Lazy Branch Creations** (Raymond & Susan Worrell: [lazybranch@skybest.com](mailto:lazybranch@skybest.com)), **Quilts by Delta** (Delta Peterson), **Blue Ridge Gallery** (Joe & Melia Edwards: [blueridgefineart.com](http://blueridgefineart.com)), **Pottery Place** (Sparta, NC), **Pat's Pens and Treasures** (Patricia Allen: [patspensand-treasures.com](http://patspensand-treasures.com)), **One Good Turn** (Jay Collins: [collinsjay@hotmail.com](mailto:collinsjay@hotmail.com)), **Houck's Woodworks** (Willie Houck: 336-982-3756), **Country Crafts** (Nancy Allen: 336-366-2557), Tina Duffey & Sara Harper (pottery: [chduffey@samford.edu](mailto:chduffey@samford.edu)), **Northwest Trading Post** (MP 258), and **Adam & Cory Wyatt** (the hot dog vendors). A very special thanks is extended to all of these businesses for making this a grand event. A word now for all of you home wine makers who did not attend this year. This would be the time to make sure that you get your wines started and so you are ready for the next annual home wine makers showcase in 2010. We look forward to your coming and sharing some of your excellent homemade wines.

\*\*\*For more festival photos by Monty Combs go to <http://www.grapestompers.com/wine-maker-festival-2009.asp>



Lovely view at the Home Winemaker Showcase in Laurel Springs. Photo by Monty Combs, Wilkesboro, NC

## Hot Tip

### OOOPS! Lost the cork

If you try opening a bottle of wine, only to push the cork down inside instead of pulling it out, use our handy [cork retriever](#) to grab it and save the day! Then you can drink with confidence.

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

## Winemaker Magazine Conference 2009: Napa Valley

By Paul Kovacich

On May 15th. and 16th, Winemaker Magazine held its second annual Winemaker's Conference in Napa, California. The conference was two days of seminars, panel talks and classes relating to every facet of the winemaking industry. So Tom sent me out to see what I could learn from the experts. Myself and Brant from [Purple Toes](#) jetted out to the west coast a day early. Along with Christina Olsen from [Cellar Craft](#) and Cheryl from [Vernon Vintners](#), we were chauffeured across the Napa valley for wine tasting in style. We started at Castillo de Amarosa, an eight story Italian-influenced castle that sported beautiful views and a maze of cellars beneath the thick stone walls. Next was the beautiful Merryvale Vineyards where we were given top treatment and almost more wine than we could handle. We ended our tour at Andretti Winery, a smaller winery owned by the retired race car driver of the same name.

The next day, the knowledge started flowing like wine. Winemakers from all over North America crowded into the Marriott convention hall. With their white binders in hand, they quickly filled each room ready to hear from the experts. Everything from trellis systems to malolactic fermentation was discussed. Chemistry professors, professional winemakers, as well as the writers at Winemaker Magazine all brought years of knowledge and experience for our "thirsty" attendee minds to gulp up. At the end of each talk, the floor was opened for questions. And since it was an audience of winemakers, there were LOTS of questions. My favorite part of the weekend was the wine swap held on Friday night. That was a chance to socialize with our fellow winemakers, share some of our bottles, and taste some really great wine. The weekend was punctuated with Winemaker Magazine's Winemaking Competition Awards Banquet where we celebrated the work of many of our amateur winemaking brethren.



Continued on page 4

### Tom's Cellar

## Thank you for sharing your wines with us!

Our 1<sup>st</sup> Annual Home Wine Makers Showcase started and closed under perfect weather! We couldn't have asked for a nicer day. Great wine, great food and great friends all add up to a perfect get-together!

Each time we have an "outing" my staff and I meet the following day to critique our efforts in order to make improvements for the future. You, our readers, can really help us improve also. To those great folks who participated, please send us your suggestions and ideas.

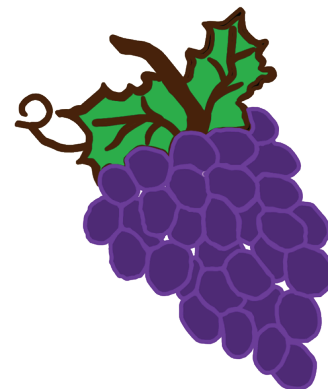
I must pay homage to my great crew here at [grapestompers.com](#) and their efforts for making this festival very enjoyable for me as well as participants and guests. For me it was great to put a face with the voice we have heard so many times over the phone during these past years. All of you were so enthusiastic and lively; showing up with over 70 different wines for both tasting and judging under the tents here in the Blue Ridge Mountains of North Carolina. One of the toughest jobs for Glenn and his helper was tallying the **1,500 votes** and determining the official winners! I might add it was a tough job for voters to really narrow down the best of each division. **And to all those who waited so patiently for the results...** Thanks!

I was amazed at all the good wines I tasted myself. Most wines could have been helped with a little more time to mature so they could have finished in the top of their divisions. So just a hint to all, don't "rush" your wines, the older the better....the very same wines you brought this year, just bring 'em on back next year!

Now I will share with you some of the ideas I have for future events; to award a commemorative medal coin each year for your participation; a quicker way to tabulate the votes; to encourage winemakers to bring in used equipment for a "swap out" in hopes of "trading-up" for bigger equipment...this way you will not lose on your investment and save on the larger equipment; maybe moving to a more central location in North Carolina...let me know what you think.

In closing, to those of you who traveled so far...Thanks for your EXTRA effort! Louisiana - come back and bring Texas with you!

Later,  
Tom



## Customer Feedback

Glenn:

Hope you and all had a good Memorial Day!

Thank you and Cindy for our wonderful stay at the Burgiss Farm B&B. The festival was fabulous as were the results of the competition.

Again, thank you for making our weekend so memorable.

Kathryn & Charlie Clark  
Virginia

Thanks for allowing us a chance to show off our winemaking efforts Saturday. Judy and I had a nice time.

Pam, thanks for all your label purchasing help.

Tom, thanks for having the festival and donating the prizes...and being "Mr. Personality."

Glenn, thanks for taking the time to organize and oversee the event. And to all the other employees...we enjoyed your help, company, and professional wine-tasting opinions.

We appreciate all your efforts on our behalf.

Gail Dickerson  
Danbury, NC  
Judy Couick  
Lexington, NC

Thank you all for all the hard work in putting together the winemaker's festival. It was a lot of fun in a very casual, collegial environment. We had a great time along with everyone we spoke to throughout the day. Tom, you have always been an inspiration, but you are also one of the best mentors—always offering help, your expertise, and encouragement, but also willing to tell you what you are doing that could be improved.

We look forward to many more wonderful festivals and good times with all of the Thistle Meadow/Grapestompers gang.

Tom & Deb Filkins  
Concord, NC

## New Products

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

ITEM #	DESCRIPTION
4291	Bottle Holder & Stopper set, \$26.00
4291	Bottle Holder & Stopper set, \$29.79
4639	Farmer Bottle Bag, \$4.00
4638	Wine Cellar Tags, \$6.25
4642	Wooden Waiters Corkscrew, \$6.58
4640	Green Waiters Corkscrew, \$3.89

Check out our new flavors of fruit concentrates from Orchard Breezin' Including

3260	Orange Passion Fruit Gren. Rose
3265	Mango Mint Chenin Blanc
3261	Tangerine Lemon Sauv. Blanc
3262	Banana Pineapple Viognier
3664	Acai Raspberry Cab/Sauv.

New capsules in spring colors including:

Almond  
Dusty Rose  
Light Pink  
Orange  
Yellow Orange  
**Only .14 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

### Earthy

A scent that reminds you of freshly turned garden soil, mushrooms or truffles and it rarely exists on its own, but is an element that contributes to the wines' complexity. As an off *aroma*, it might be described as funky or reminiscent of livestock.

Look for other wine-related definitions by viewing our online Glossary at

[www.grapestompers.com/glossary.asp](http://www.grapestompers.com/glossary.asp)



### Clearing up white wines

Having trouble getting your white wines to clear in the warmer temperatures? If you can't move the wine to a cooler storage space, try putting a towel in cold water and wrapping it around your carboy. This will make the wine cooler and it will begin to clear more rapidly.

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 June, 2009

Item #	Description	Reg. Price	Special
3163	CC Vieux Chat Du Roi ,15L (exp. 6/09, 1 avail)	\$112.96	\$81.00
3225	VDV Sauvignon Blanc, 9L (exp. 7/09, 1 avail)	\$64.81	\$45.00
3133	CC Merlot 15L, (exp. 7/09, 2 avail.)	\$111.11	\$79.00
3256	CSP Riesling Tram., 16L (exp. 8/09, 2 avail.)	\$111.11	\$79.00
3205	OB Pink Grape. Shiraz, 6L, (exp. 4/09, 2 avail)	\$60.19	\$39.00
3273	GC Pinot Chardonnay, 10L	\$76.85	\$61.48
3157	CC Montepulciano, 15L	\$111.11	\$88.89
3260	OB Orange Passion Fruit Grenache, 6L	\$62.03	\$49.62
3115	VDV Cabernet Sauvignon, 9L	\$67.59	\$54.07
3170	CSP Amarone, 16L	\$118.52	\$94.82
WE013	Pomegranate Zinfandel, 7.5L	\$62.04	\$49.63
WE009	Mango Citrus Symphony, 7.5L	\$62.04	\$49.63
WE3109	Napa Valley Stags Leap Merlot, 16L	\$159.26	\$127.41
WE3125	Australian Chardonnay, 16L	\$116.67	\$93.34
HB938	Shiraz, 16L	\$83.98	\$67.18
HB919	Liebfraumilch, 8L	\$54.81	\$43.85
HB975	Strawberry White Zinfandel, 6L	\$55.70	\$44.56
HB952	Australian Riesling, 16L	\$81.91	\$65.53
CF0204	Zweigelt, 18L	\$124.85	\$99.88
3710	Cream Ale Beer (1 avail.)	\$42.50	\$34.00
5073	Shot Glass	\$2.49	\$1.99
2906	Private Preserve	\$10.99	\$8.79
2730	Acid Blend, 2 oz.	\$2.22	\$1.78
2609A	Bottle Brush	\$2.78	\$2.22
2607	Fizz-X Wine Agitator	\$29.17	\$23.34
2732A	Potassium Metabisulfite, 1#	\$4.63	\$3.70
2240	Paddle, 18"	\$3.05	\$2.44
2814	Book—The Home Winemakers Companion	\$18.95	\$15.16
4459C	Wineaux Polo Cap, Black or Burgundy	\$15.00	\$12.00
4447	Tie—Wine Classes Design	\$34.99	\$27.99
4538	Men are Like Fine Wine T-shirt, M	\$15.00	\$12.00
4539	Men are Like Fine Wine T-shirt, L	\$15.00	\$12.00
4540	Men are like Fine Wine T-shirt, XL	\$15.00	\$12.00
3100	Complete Wine Kit - Red	\$301.33	\$240.99
3200	Complete Wine Kit - White	\$294.16	\$230.99

(Continued from page 2)

If you'd like to see photos and a re-cap, or if you'd like information on next year's conference, Go to Winemaker Magazine's website here <http://www.winemakermag.com/conference>.

Hope to see some of you next year in Washington!  
Happy Winemaking, Paul

## Monthly Special Deals

By Pam Wyatt

Due to a recent problem that arose with one of our monthly specials, I wanted to explain how the sales of these particular kits are handled.

Most months we have special deals on concentrate kits that are getting ready to or have expired. These are offered at very low prices in order to get them out to a customer while the juice is still in the best possible shape to make excellent wine. Even though the kits expire 12 months from the manufacture date, usually, if kept in a cool dry place, the kit is good for 18 months or more.

These special kit deals are listed in the newsletter and always have the expiration date included along with how many are available. These also are posted on the website along with the above information. Also listed on the actual item on the website are the words, "**First Come, First Served**", meaning that if you are the first order that makes it to us after the Stomper hits your email (the online orders have the time the order is placed included) and we only have 1 kit available, you will get it and no more will be sold at this price.

When the newsletter goes out (hopefully on the last day of each month), these kits are snapped up very quickly.... last month, one was sold at 5:15am. Please understand that even though I love my job dearly, I do not go to work before the proverbial rooster crows ( 9am is early enough for me) so these do not get removed from the website before we open the following day.

We wish that we had enough of these deals to pass along the special savings to every valued customer that would like one but it is just not possible.

So when the item is sold and it is no longer showing "**on sale**" on the website, the kit is gone and no more are available. Since we cannot change the newsletter, we have to rely on folks checking the website.

You are also welcome to call us toll-free at 800-233-1505 between the hours of 9am and 5pm to check on availability of these or any of our products or to place your order. We are always happy to help and love talking to our customers "phone to phone".

Thanks for understanding and remember, get up early and check the Stomper, you may be surprised what you will find!

*The Stomper*

## List Maintenance: How to Subscribe or Unsubscribe

To subscribe to *The Stomper* winemaking hints newsletter, simply go to our subscription request page at <http://www.grapestompers.com/stomper.asp> or go to our home page and click the "Subscribe to the Stomper" button. If your email address has changed and you have ordered from us before, update your email address the next time you shop or send an email to [tom@grapestompers.com](mailto:tom@grapestompers.com) and let us know your name and your old and new email address.

To quit receiving *The Stomper* winemaking hints newsletter, simply visit this page: [http://www.grapestompers.com/quit\\_stomper.asp](http://www.grapestompers.com/quit_stomper.asp)

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 a customer letter of thanks and a link for a free issue of Winemaker Magazine.*

I'm writing this to thank you for adhering to your "guarantee" so adamantly. In Feb, 2009 I ordered a Cellar Craft concentrate kit, a [South African Pinotage](#). I received it via UPS in a very timely manner, and it was obvious it had been handled roughly. I also noticed it smelled of grapes, along with visible residue on the exterior of the partially crushed box. I opened the kit to more precisely verify my suspicions, and sure enough, it was leaking. I called you immediately and was reassured without question. All you asked was for me to send you pictures, and you were even going to fill out the claim form to file with UPS. You even gave me a couple of options on how to proceed. I was given the option of having another kit sent immediately or trying to make this kit I had already received, and if for any reason it spoiled, you would replace it and fill out the claim. Normally, I would not have taken a chance after spending \$120 on a kit but I was so impressed with your unquestioned "support", I decided to go ahead and make the kit and see how it turned out.

I'm very happy to say my Pinotage is now long-term aging in a carboy, and it is wonderful, if I do say so myself. Your reinforcement and encouragement made it possible, without which, I would not have attempted making this particular kit.

All I can say is "Thank you". It's very nice to know I'm dealing with such a reputable business.

Jim Fergione  
Granby, CT

### 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,