



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

Shoo Fly! Managing Fruit Flies

By Paul Kovacich

Summer is my least favorite time of year. Don't get me wrong, warm weather is great. It is nice to get a break from the cold, but I hate everything that comes with it. Sunburns, mosquito bites, allergies, sand getting everywhere, it's all one big itchy nuisance. Even in the temperature controlled serenity of the fermentation room, summer invades my work space. Battalions of fruit flies swirl above my head, looking for an oasis of wine to feed on. These little pests show up in the later summer months looking for rotting fruit. What attracts them is the CO2 escaping from the fermenting juices of rotting fruit laying about. So, since our wine produces copious amounts of CO2 during fermentation, fruit flies will detect it and think they've hit hog (fruit fly) heaven. So what can we do to keep these guys away from our highly desired wine? The first and most important thing is cleanliness. Be sure to clean your equipment after use and wipe down all working surfaces once you put your wine to bed. The hardware store has a lot of solutions for fruit flies. Chemical sprays and heavily scented traps are not a very good idea since we want to avoid any collateral damage to our wine. Ultra Violet lights work well for house flies and other flying pests, but they don't attract fruit flies as much. I like the old-fashioned fly paper or fly strips. Hang a couple of these near where your wine ferments. Careful though, too close and you may find yourself getting trapped while working with your wine. A favorite trap in the restaurant and bar scene is the saucer trap. Take a shallow saucer with a bit of wine (I like to pull some out of my primary as it has more CO2), then cover it with some plastic saran wrap. Poke a few holes in the saran wrap and as the fruit flies get drawn inside, they won't be able to escape. I like to use bottle traps. Find a plastic bottle with a cap (soda bottles are good). First, cut off the top quarter of the bottle just above the label. Poke a small hole in the cap of the bottle and screw it back onto the top of the bottle. Add a couple of inches of wine to the bottom of the bottle. Now, invert the top of the bottle (so the cap side is down) and tape it securely to the bottom of the bottle.

Continued on page 4



Celebrate the lazy days of summer with a picnic complete with wine.

Big Event Coming Soon

By Glenn Graves

Mark your calendars now for **Thistle Meadow Winery's 12th Annual Wine Festival, Saturday, October 3rd** in beautiful **Laurel Springs, NC**. The celebration is nothing more than Crazy Tom's wild party with live music by **Naomi's Fancy** (Scottish & Irish music), **local artisans** offering their creative woodwork, paintings, photography, jewelry, and pottery, just to name a few items. At present ten **wineries** have been invited to join this gala event. A **\$5 entry fee** provides you with a souvenir tasting glass allowing you to enjoy the various wines offered. There is no charge for non-wine tasters. Some **light hors d'oeuvres** will be served **free** in the afternoon. The festivities run from noon until 5 p.m. Prizes will be given away (wine and other delights) around 3 p.m. There is **free parking** and wonderful **mountain scenery** for everyone. Please join us on **Saturday, October 3rd**.

Hot Tip

Easy tannin remedy

Add two or three drops of whole milk per gallon (3.8 L) of wine for overly tannic white wines. The proteins in the milk precipitate the tannins in the wine and the result is a fine coating of lees.

Submit your hot winemaking tip here:

www.grapestompers.com/submit_ideas.asp

Use What You Have to Do Your Best

Do your months go by TOO FAST for you? Sometimes, I wish I could write an article for the "Stomper" more often so I could share some "timely tiny tidbits" that will hopefully help you avoid problems you may encounter in between our Stomper newsletter publications. The latest situation I wish to discuss involves folks saying that their bottles filled from near the bottom of their carboy do not seem to have as much body as the first bottles pulled out. The problem can be solved very easily by stirring the remaining contents of the wine with your spoon as you bottle. This will assure that you have a homogeneous mixture throughout the bottling exercise. The [spoon](#) that came with your Complete Kit was put here on earth for that purpose. USE IT!! We intend to keep you fully up to date with personal service on any problem you may have. While I am at it, let's discuss BOTTLES!!! Their price has gone sky high because they are made from sand and PROPANE!!!! This along with the added freight makes the price outrageous for you. From time to time, we get on the telephone and say.... Buy your bottles locally, or still better, RECYCLE. "Wait a minute here," you might say.... "Tom has lost his mind." Remember on the other end, I'm paying freight also! So I am on your side! Sure 1,000 miles away can make a difference. If you are west of the Mississippi, it is not worth saving money on our bottles if you have to pay shipping cost! Get your local bartender to save bottles for you and tip him with a bottle of your wine later. Next question to address is: HOW much is shipping? We are always pleased to tell you the EXACT cost of shipping.... However, here are the steps that our warehouse bosses (James and Mitchell) have to take to get this to you. They need to get the **total weight** of the order and decide how many boxes have to be used to package it in accordance with the standards set by UPS/FedEx. (Too much weight per box will cause damage, and that is no fun for any of us). They also need your zip code, both UPS/FedEx have their own listing of *remote locations*, better known by you as a delivery area surcharge and they have to know whether yours is a business or a residential address. *So that's why when you request shipping charges, it takes time!* You will then be notified of the shipping cost via EMAIL. At this point you need to let us know either by return email or give us a call at 800-233-1505 and tell us if you want us to ship the order to you.

We promise to do everything in our power to make your experience with grapestompers.com the very best that it can be, because we appreciate your business as always!

Later, Tom

Double Yeast in Heron Bay Gewürzt & Riesling

By Brant Burgiss

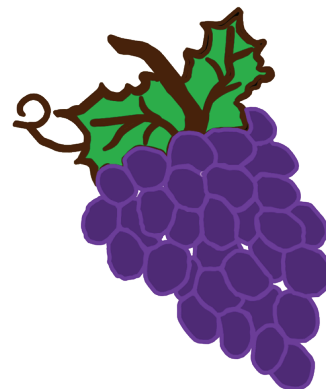
Dave Yablonski of Bloomsburg, PA wrote to grapestompers.com with the following question;

My kits arrived and I started to make the [Heron Bay Gewürztraminer](#) last night. The kit contains two packets of yeast (Lalvin EC-1118 and 71B-1122). Am I supposed to add both packets to the primary? The instructions are unclear.

Some others of you may have noticed this as well. In order clear up any confusion on this issue, this is what Heron Bay has to say about it.

Heron Bay told me they pack these same 2 types of yeast for both the 8L and 16L versions of Gewürztraminer AND Riesling kits. The HB winemaker says the 2 packs are not needed so much as to ensure a full fermentation (one pack of EC-1118 would be enough, as we know), but that in this case the two strains of yeast work together to give both a richer and more full flavor and aroma profile in the finished wine.

There you have it... you should add both yeasts to the primary on Day 1.



Customer Feedback

We just bottled our 1000th bottle of wine. Our first bottle was started in May 2006. Thanks to all of the staff at Grapestompers.com our last bottle tastes a lot better than our first although there has never been any thrown away. Thanks again for making our home winery successful.

Dempsey Fritts
Thomasville, NC

As always it's a pleasure doing business with you.

Steve Balducci
Framingham, MA

All you folks at Grapestompers have been just great. That's why I continue to order from you. :)
Thanks again.

Jimm Gordon
Saint Maries, ID

Hidden Special 30 free capsule with each concentrate purchase. Two colors to choose from, #2435D—Green Matte or #2436D—Burgundy Matte. Be sure to mention the special in the comments section of the order form and please specify the stock code that you would like.

Just a note to say thanks for getting my order to me so quickly. Order was placed on Friday and had to correct my address on Monday and still had my order on Tuesday. What a great bunch of guys and dolls you are. Thanks again for such great service.

Larry Felts
McGrady, NC

Look forward to getting our kits - love grapestompers and are glad we came across it on an internet search!!

Bryan Smith
Bogalusa, LA

New Products

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

ITEM #	DESCRIPTION
5266	Cowboy Bottle Stopper, \$8.79
5350	Cheesecake Mix, Lemon, \$4.98
5349	Cheesecake, Snickerdoodle, \$4.98
5411	Cork Cage, \$24.57
New Pre-Order Kits	
3171	Orange Chocolate Port 12L, \$99.00
3173	White Chocolate Port, 12L, \$99.00
3182	Mulled Wine, 12L, \$99.00
3185	Cream Style Sherry, 12L, \$94.00

Be sure to place your pre-order for the Limited Release WinExpert Chocolate Raspberry Port

#[WE3171](#) only **\$105.46**

**ORDERS MUST BE RECEIVED BY
AUGUST 3, 2009
Kits will ship in late September**

[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

Esters:

Chemicals formed in wine during fermentation or aging that contribute to the wine's aroma. Acid from fruit combines with alcohol to form the esters or distinct flavor compounds

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



Grape Packs and the Microwave

Many winemakers are reusing the grape packs that come in some of the kits a second time. If you freeze the grape pack DO NOT thaw in a microwave. Even a single grape in a microwave is worse than metal and will damage the microwave.

Submitted by **Bob Blanchard, Randleman, NC**

Have a tip to submit? Just go to:

www.grapestompers.com/submit_ideas.asp

Monthly Specials

Specials for August, 2009

Item #	Description	Reg. Price	Special
***** \$7.95 SHIPPING ON EACH OF THE 4 KITS BELOW *****			
HB030	CABERNET SHIRAZ, 8L	\$60.72	\$60.72
HB185	MERLOT, 8L	\$60.72	\$60.72
HB135	CHARDONNAY, 8L	\$56.72	\$56.72
HB045	RIESLING, 8L	\$56.72	\$56.72
***** NO LABELS OR OTHER DISCOUNTS WILL BE GIVEN ON THESE KITS—EACH ONE WILL SHIP IN A SEPARATE BOX *****			
3304	CS Red Ice Wine, 12L (exp. 5/09, 1 avail.)	\$100.93	\$59.00
CF0835	Tempranillo, 12L (exp. 7/09, 4 avail.)	\$85.10	\$49.00
3170	CSP Amarone, 16L	\$118.52	\$94.82
3145	CC Italian Sangiovese Merlot, 15L	\$114.81	\$91.85
3237	CC White Zinfandel, 15L	\$96.30	\$77.04
3239	CC Verdicchio, 15L	\$92.60	\$74.08
3107	CC Grande Premium Port, 11.5L	\$83.33	\$66.66
CF9022	Yakima Valley Merlot, 18L w/crushed grapes	\$117.00	\$93.60
CF8898	Chardonnay Semillon, 16L	\$78.02	\$62.42
3251	OB Kiwi Melon, 7.2L	\$62.04	\$49.63
WE012	Cranberry Pinot Gris, 7.5L	\$69.44	\$55.55
2238	Large Fine Straining Bag	\$6.38	\$5.10
2707	Lalvin EC-1118 Yeast (Limit 20)	\$0.77	\$0.62
2700	Lalvin RC-212 Yeast (Limit 20)	\$0.77	\$0.62
2705	Red Star Pasteur Red Yeast (Limit 20)	\$0.44	\$0.35
2701	Red Star Montrachet Yeast (Limit 20)	\$0.44	\$0.35
5264	B-Brite, 5#	\$17.50	\$14.00
2240	Stirring Paddle, 18"	\$3.05	\$2.44
2733	Fermax Yeast Nutrient, 4 oz.	\$2.76	\$2.21
2662	Funnel, 5" without strainer	\$1.67	\$1.34
5070	Vin Rouge Cutting Board	\$11.99	\$9.59
5214	Tip Top 3 pack pourers	\$9.99	\$7.99
2909	Vacuum Wine Savor	\$12.22	\$9.78
2910	Vacuum Wine Stoppers, 2 pack	\$6.89	\$5.51
4602	Bottle Chiller	\$8.99	\$7.19
2615D	Table Top Crusher (used once, 1 avail.)	\$199.00	\$159.00
3100	Complete Wine Kit - Red	\$301.33	\$240.99
3200	Complete Wine Kit - White	\$294.16	\$230.99

(Continued from page 2)

The funnel shape top will draw flies in, and keeps them from getting out. So until the first frost comes, show no mercy! Show the fruit flies that they're not welcome around our precious wine.
Later, Paul

RJ Spagnols Announces Pre-Order Kits

By Pam Wyatt

I have waited almost a year to hear this because I am such a big fan of these kits. Back by popular demand on a pre-order only basis are the popular concentrate kits from RJ Spagnols, Orange Chocolate Port ([#3171](#)) and White Chocolate White Port ([#3173](#)).

During our Home Winemaker Showcase at grapestompers in May of this year a couple of folks brought these to share and let me tell you, they were excellent! The only thing missing was vanilla ice cream to go with the White Chocolate Port.

The White Chocolate Port was the 2009 Best In Show dessert winner at the International Winemaker competition and the Orange Chocolate won Best In Show and most medals for a kit wine.

I made the Orange Chocolate myself 4 years ago and it is now aged to perfection. It only gets better as it gets older, kind of like us ladies.

This year Spagnols will offer two new pre-order kits as well as the ports. One is Mulled Wine ([#3182](#)) and the other is Cream Style Sherry ([#3185](#)).

The Mulled Wine is a sure sign that winter is nearer than we think. As you come in out of the cold snow, imagine the warm comfortable aromas of spiced wine to warm you. It can be heated until steaming with a splash of Amaretto, Port or Schnapps and maybe a few raisins and almonds. Yum!

The sweet Cream Sherry greets you at first sip with roasted walnuts brown sugar and dates and vanilla oak on the finish.

Now doesn't this make you want to go out and build a snowman? Not really! At any rate, these would all be tasty at any time of year.

All four kits are being offered on a pre-order basis. Orders must be received at grapestompers.com on or before August 30, 2009. Kits will ship in mid September, just in time to be ready for the holiday season.

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 a customer's new use for our packing peanuts, a tip for getting out wine stains, a link for a free issue of Winemaker Magazine and a chance to tell us what you would like to see next month.

You folks are a true gem shining of what companies should be these days! Thank you, thank you, thank you! I decided I would try wine making this year for my 30th birthday. I found you through a Google search and was really impressed by your great prices compared to others I had found. You really blew me away though when I opened the door this morning to find a FedEx man standing on my porch with everything. Your shipping was incredibly fast and everything was packaged just perfectly! In a world where terrible customer service and little care for customer satisfaction is the norm, you folks are a rare example of the way things should be. Again, thank you for getting my wine making adventure off to such a great start. Keep up the fantastic work.

P.S. Thanks for all the great packing peanuts. My one year old and cat are having a ball playing in them. I'm going to stuff them in an old pillow case when the "kids" are done and use it for a knee cushion in the garden.

Tracey Durf
Lurgan, PA

Pam, here's a tip for your newsletter. To clean up wine spills, drips or stains on carpet or other surfaces, try using a regular solution of [B-Brite](#) you'll be surprised at the results.

Bob Blanchard
Randleman, NC

WineMaker Magazine

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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.