



The Stomper

The Free Monthly Winemaking Newsletter
Published by grapestompers.com



Issue #112 November, 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!

In This Issue

Festival Update	1
Feature Article	1
Tom's Cellar	2
Wine Kit News	2
Corky's Winemaking Term	3
New Products	3
This Month's Specials	3
Wine Drops..	4

12th Annual Wine Festival Review

By Glenn Graves

Laurel Springs, NC – The *iffy* forecast for the first Saturday in October may have caused us to be more cautious than usual for our annual festival party, but the end result was anything but *iffy*! From the diverse assortment of craft-vendors to the delightful and entertaining music of *Naomi's Fancy* and on to the variety of tantalizing wines offered by our ever-growing winery, our 12th Annual Thistle Meadow Winery October Festival was a terrific event for the more than two hundred who attended. The general assessment by those who came to the Allegheny County Blue Ridge Mountains was that this was a fun-filled event.

Our great festival was enhanced by not only the superb vendors who readily displayed their wares, the talented and entertaining musicians who kept the rhythm of the afternoon flowing, but also by the food for sale – the hamburgers & hotdogs (along with all the trimmings) – offered up by the Wyatt Brothers of Mouth of Wilson, Virginia (assisted by Pam & Paul, the always willing parents). Tom Burgiss, our host and winery owner, gave away his usual assortment of terrific prizes: one to the couple who had traveled the longest distance, Robert & Stella Perkins of Abu Dhabi, U.A.E., and another prize was awarded to the oldest person attending, Bob Lasater. There were also drawings for the other outstanding prizes.

While we heartily believe in the success of our October event scheduled on a Saturday this year, we will return to the Sunday format in 2010 in an effort to avoid some of the scheduling conflicts we encountered. We appreciate all who came to our party and thank you for making this past year one of the best ever for the winery. We look forward to serving you this next year and hope you will join us next October for another great winery festival with live music, great vendors, and delicious wines all offered for your pleasure and entertainment. Please come join us again next October!

Feature Article

Wine Exercise: Pouring Concentrate

By Paul Kovacich

I know it sounds simple. Pouring juice or concentrate out of its double walled bag into your primary fermenter should be an easy and mess free step in the winemaking process, but I still know of folks who have trouble getting their concentrate out without incident, particularly with the heavier 16 and 18 liter bags. I myself have seen Tom draw blood simply trying to get the cap off the bag. So here's a pictorial demonstration of pouring concentrate with a few tips to help you get all the juice into the bucket!

1. Brace the concentrate box between your feet and grab two corners of the bag. Lift the bag using your legs and pulling up with your arms.

2. Place the bag on an elevated surface with the cap facing up. Have the cap of the bag located on the whichever side is your dominant hand/arm (for me, that's the right.) Now, with your non-dominant hand, grab the bag. With the other, use a waiter's corkscrew or similar bottle opening tool.



Continued on page 4



What goes better with your Thanksgiving turkey than [Cranberry Chianti](#) and an AXE?

Hot Tip

Lower tannin

People always ask how to get rid of tannins in the wines they make at home with fresh grapes. You cannot get rid of them but you can make them lower by taking the seeds out of your crushed grapes before fermenting. Grape seeds are very high in tannins.

Submit your hot winemaking tip here:

www.grapestompers.com/submit_ideas.asp

Help with Winemaking Hurdles

"The Stomper" gives us an opportunity to address important winemaking questions asked via the phone regarding home winemaker's potential problems. To some, this month's article could be redundant, so just bear with me.

The question? "If I go on a trip or I am called out of town unexpectedly what will happen to my wine?" Right off, I will make this statement! Wine is very forgiving but you should avoid doing anything earlier (in days) rather than late! So if your next step is due on a Saturday, do not perform the task on FRIDAY, just wait until MONDAY. Then you can adjust your other dates forward 2 days! Perhaps you skipped adding an ingredient i.e. Bentonite... mix it in hot water and go ahead and stir it in.... you'll be OK... If you have REAL doubts, just give us a call at 1-800-233-1505 and we can TAKE AWAY THE WORRY!

The grapestompers web site offers a wealth of information. Go to the left "slide bar" on our home page and select "Winemaking Information", where you'll see links to newsletters, tutorials, and articles and more to help you with all your wine making questions. Several great wine recipes (listed alphabetically) are available from Jack Keller's web site, which is linked from our "Links" page. Please feel free to call us with any questions on these topics or to add others that you feel need to be addressed.

We are pleased that so many of our customers subscribe to WineMaker Magazine and I am looking forward to meeting you face to face at the [2010 Winemaker Magazine Conference](#), scheduled for May 21-22 in Stevenson, WA. I have sent in my reservation as a sponsor; mark your calendar and make your reservation when registration begins. Hope to see you there!

Later, Tom

Wine Kit News

Enzyme Packs Available, HB to Discontinue Kits

Brant Burgiss

Starting on August 19, 2009, Cellar Craft began including a special packet of enzymes in the boxes of all 18L Showcase Collection and 12L Sterling Collection kits (5-week kits) that come with a grape pack. Included in the kit is a note card with directions on how to use it, if you haven't used this product before.

The enzyme is called Vinoflow FCE. It is an age-old natural red winemaking enzyme that has a few purposes:

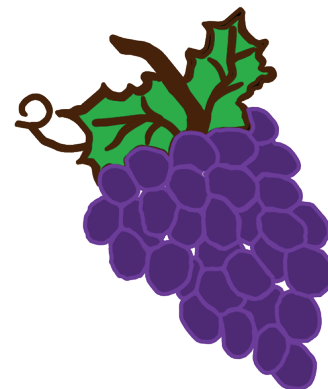
- Quicker secondary fermentation
- Faster clearing - could eliminate the need for extra kieselsol packs
- Easier filtering - no plugging and can put more wines through a set of pads
- No sediment fall-out in the bottles. The sediment falls out in the carboy instead.
- Noted to improve the aromatics
- Note - This is not a chemical and doesn't strip the wine in any way, shape or form
- The enzyme is not as necessary for the home winemaker but they will benefit from the use of this product

We've just received a supply of the enzyme packs from Cellar Craft. If you would like us to send some extra enzyme packs for the kits that don't have them inside already, please let us know and we can send them to you.

Heron Bay recently announced that the following kits have been discontinued:

- 16L Viognier (**SOLD OUT**)
- 16L Australian Cabernet Sauvignon (**SOLD OUT**)
- [16L Chardonnay #HB130](#)—ONLY 3 AVAILABLE

When these kits are sold out, no more will be available, so order now while we still have a few Chardonnay left. Heron Bay is still making the 8L version, and the 16L version of Australian Chardonnay is still being made too.



Customer Feedback

Thanks for your help Pam! It has been a joy working with you!

Mike Sherreta
Reynoldsville, PA

Pam, thanks for getting back to me. I was out all day and couldn't contact you sooner. I see from a second email that the order has been shipped. Thanks for going ahead and sending it as we will just wait for it. We enjoy doing business with you and appreciate the way you operate. Thanks again,

Judy Brandon
Borger, TX

Grapestompers Gang, as always thanks for your great customer service. I was hoping for a 300 bottle cellar. Now, if I'm under 2000 bottles it feels like I'm running out of wine. HA! With your monthly specials I can continue to add those wines we enjoy, share them with friends and family and save money.

Gisela McMullin
Herndon, VA

I hope to be making my very first batch of homemade wine in the spring. I'd like to say I searched and researched the web all about making homemade wine and your site was one of a few that was very helpful and complete. So good job with that!!

Jay Shaul
Roberts, WI

I appreciate your service, very professional!!

Bruce Colley
Downingtown, PA

New Products

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

ITEM #	DESCRIPTION
2936	Acrylic Ice Bail, \$11.49
4658	Bottle Candle, 2 pk., \$7.99
4660	Bottle Chimney Clear, \$9.99
4659	Bottle Chimney Blue, \$9.99
2907	Maximus Corkscrew, Black, \$6.99
2908	Maximus Corkscrew, Burg. \$6.99
2237B	Small Fine Straining Bag, \$5.29



Be sure to place your pre-order for the Heron Bay 2010 Appellation Series kits

[HB085 French Mourvèdre, 8L,](#)
\$71.00

[HB080 Austrian Grüner Veltliner, 8L,](#)
\$71.00

These kits are **PRE- ORDER ONLY!**
Orders must be received no later than **December 10, 2009.** Projected ship date for these kits is mid-January, 2010.

[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

Wild Yeast:

Sometimes referred to as "natural yeast," wild yeast are the yeast fungi that are present naturally on grapes, on winery equipment, and just in the air itself. These yeast strains are far from uniform in population.

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



Don't Let the Bacteria In

In winemaking, cleanliness is a key factor. By adding a sulfite solution to the water in your airlock, you can prevent mold and bacteria from entering into your carboy or fermentation bucket. We suggest using one half water and one half sulfite.

Have a tip to submit? Just go to:

www.grapestompers.com/submit_ideas.asp

Monthly Specials

Specials for November, 2009

Item #	Description	Reg. Price	Special
HB365	Wild Blueberry Blush 6L (Exp. 10/09, 7 avail.)	\$58.52	\$45.00
HB410	Wildberry Chianti, 6L (Exp. 10/09, 13 avail.)	\$58.52	\$45.00
3159	CC Grande Shiraz, 15L (Exp. 11/09, 1 avail.)	\$112.96	\$80.00
3139	VDV Cabernet Shiraz 9L	\$67.59	\$54.07
3219	VDV Chardonnay, 9L	\$71.30	\$57.04
3226	CC Piesporter, 15L	\$105.56	\$84.45
3147	CCH Cabernet, Syrah, Zinfandel, 10L	\$114.81	\$91.85
4380V	GC Vieux Chateau du Roi, 10L, (1 avail.)	\$77.92	\$62.34
3168	OB Cranberry Chianti, 7.2L	\$62.04	\$49.63
WE3167	Viognier, 10L	\$62.96	\$50.37
WE3123	German Muller-Thurgau, 15L	\$118.52	\$94.82
WE3110	German Gewurztraminer, 16L	\$151.85	\$121.48
WE3171	Raspberry Chocolate Port, 11.5L (14 avail.)	\$113.90	\$91.12
3171	CS Orange Chocolate Port, 11.5L (5 avail.)	\$105.76	\$84.61
3173	CS White Chocolate Port, 11.5L (1 avail.)	\$105.76	\$84.61
CF0882	Yakima Valley Syrah, 18L with crushed grapes	\$117.00	\$93.60
CF8912	Late Harvest Riesling, 16L	\$107.65	\$86.12
HB130	Chardonnay, 16L (3 avail. - Close out special)	\$86.67	\$69.34
HB300	Sauvignon Blanc, 16L	\$86.67	\$69.34
HB090	Cabernet Franc, 16L (2 avail.)	\$88.89	\$71.11
HB146	Chocolate Port, 6L (8 avail.)	\$99.00	\$79.20
2716	Acid Test Kit, Complete	\$8.33	\$6.49
2731	Campden Tablets, 2 oz.	\$3.24	\$2.59
2243	18" Mixing Spoon	\$3.05	\$2.44
5264	B-Brite, 5 lbs.	\$17.50	\$14.00
5140	Crown Mulling Spice, 6 oz. Holiday Item!	\$3.09	\$2.47
2914	Wine Pump Bottle Saver	\$8.79	\$6.99
5247	Stemware Rack	\$21.29	\$17.03
4602	Wine Chiller, Grape Design	\$8.99	\$7.19
4229	Got Wine? Long Sleeve T-shirt, Medium	\$17.00	\$13.60
4227	Got Wine? Long Sleeve T-shirt, Large	\$17.00	\$13.60
4231	Got Wine? Long Sleeve T-shirt, X Large	\$17.00	\$13.60
3100	Complete Wine Kit - Red	\$301.33	\$240.99
3200	Complete Wine Kit - White	\$294.16	\$230.99

(Continued from page 1)

3. Pry off the bag's cap using the bottle opener. Hold the opener so that you can also grab onto the cap by the sides. Apply pressure to the sides of the cap. This will secure the opener to the cap, give you more leverage when opening, and allow you to hold onto the cap after it pops off.



4. Carefully switch hands so your dominant hand now holds the neck of the bag. Pick up the bottom of the bag and slowly raise it while pointing the bag opening down into your primary fermenter and pour. Make sure the bucket doesn't slide away while pouring. If the bag is too heavy, have someone help you pick up the bottom while you hold the top. Then the hard part is over! Rinse your bag and continue to the next steps. Good luck, Paul



Pumpkin Wine Recipe

Fall is definitely here so at this time of year we start thinking about pumpkin pie, pumpkin rolls, pumpkin bread, Jack-O-Lanterns and everything "pumpkin" so how about Pumpkin Wine? You can find this and other recipes in the [Winemaker's Recipe Handbook #2801](#).

Pumpkin Wine (makes 1 gallon)

- 4lb. Prepared pumpkin (see below)
- 7 pints warm water (use to dissolve sugar)
- 2 1/4 lbs. Sugar (adjust to achieve SG of 1.085 - 1.090)
- 2 1/2 tsp. Acid Blend
- 1/4 tsp. Tannin
- 1 tsp. Yeast Nutrient
- 1 Campden Tablet, crushed
- 1 pkg. Wine Yeast ([Red Star Côte des Blancs](#) or [Lalvin 71B-1122](#))



Wash, cut open pumpkin, remove seeds and stringy material. Rough peel the skin and grate or mash up the meat of the pumpkin and place it into straining bag. Do not try to put in a blender - pumpkin is pretty tough. Squeeze the juice out into a primary fermenter, tie off the top of the bag and leave in fermenter. Stir in all other ingredients EXCEPT yeast. Cover primary. After 24 hours, add yeast and cover.

Stir daily, check SG and press pulp lightly. When SG reaches 1.040 (3-5 days) lightly press juice from bag. Rack into secondary and attach air lock. When fermentation is complete, (SG drops to 1.000, about 3 weeks) rack again.

If you prefer to sweeten at bottling, add 1/2 tsp. stabilizer then 1/4 lb. dissolved sugar per gallon.

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 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

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 found a nice wine article that you may want to check out, a link for a free issue of Winemaker Magazine and a chance to tell us what you would like to see next month.

According to a recent article in *Wine Spectator Magazine*, red wine not only goes well with a nice meal, it helps the stomach convert potentially harmful chemicals into less dangerous molecules before they're circulated in the body resulting in better digestion. Read the entire article and more wine news at the link below;

<http://www.winespectator.com/webfeature/show/id/40985>

"Wine is proof that God loves us and wants us to be happy."

Benjamin Franklin's wife

"Wine makes daily living easier, less hurried, with fewer tensions and more tolerance."

Benjamin Franklin

(Judging from these quotes, we would say the Franklins were wine lovers.)

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.

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.

Guess you've been wondering about our Hidden Special! This month we are offering our Italian Bench Corker, #2263B, regular \$127.69 for only \$92.00; that's a savings of over \$35. This item makes a great gift for your wine loving or wine making friends and family! Be sure to mention the Hidden Special in the comments section of the order form to receive the special price.