



The Stomper

The Free Monthly Winemaking Newsletter
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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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A Tale of a Bar: Building at Falderal Winery

By Paul Kovacich

In the process of prepping the new winery and shop in Hendersonville, NC I decided I would need to build a bar / countertop as well as a wine rack. Now, I'm not a carpenter. I began this project with little cash and less experience. So to relieve my budget and own worries, I decided to combine both projects into one!



Starting with 2x4s and 3/4 inch plywood, I built a simple countertop with six legs. The two inner legs serve as support for both the top and the box that will house the wine rack. The box was cut from the front panel of the bar. Extra wood was used to fabricate the sides.



I found an old garden trellis that made a perfect façade for the wine rack. 1 inch wood slats were used to construct the actual rack. Here's a picture of my girlfriend Julia lining up each slat with the façade. Making sure the rack fit into the box and lined up with the façade was a slow and painful process. (continued on pg. 4)



Even the **dog drool** freezes here! Casee belongs to Karen Vinski who runs the tasting room at Thistle Meadow Winery

Important Announcement

2nd Annual Home Winemaker Showcase

By Pam Wyatt

Don't forget to mark your calendar now for our Home Winemaker Showcase!

Due to some conflicts with other wine festivals in our area, we have decided to hold our event this year on **Sunday, May 30**. As last year, the times for our Winemaker Showcase will be from 12 noon to 4 pm and there is **NO CHARGE** to participate.

You must **pre-register PRIOR TO Friday, May 28** in order to reserve your space. We need your name and the wines you are bringing otherwise you cannot enter your wines on the day of the Showcase.

We plan to have local craft vendors, food available for sale, plus \$1,000 in Grapestompers gift certificates and ribbons will be awarded. You can enter as many different wines as you like as long as you have someone to pour for each wine!

We will offer a 10% discount off all winemaking supplies to participants when you place your order in advance and pick up on Showcase day.

So mark your calendars for **Sunday, May 30** and plan to join us either as a winemaker or taster. For more information or to register, please call us toll-free at 800-233-1505, Monday-Friday from 9am-5pm. You can also register by emailing tom@grapestompers.com.

Hot Tip

Speaking of "Ice" Wine

What foods pair well with Ice Wine? Cheeses, desserts, coffees, chocolate, members of the squash family, spicy or peppery foods such as curries, stir-fried and Thai food.

Submit your hot winemaking tip here: www.grapestompers.com/submit_ideas.asp

Snow, ice, frigid cold weather, high winds, no electricity... not normal days... but what fun!

If your package shipped from grapestompers has been subjected to extreme conditions during its travel to your location, you may have observed the grape juice concentrate was FROZEN! This may seem like a major issue, but not to worry, I have the answer to your problem.

Place the bag of concentrate inside your home allow it to warm up slowly and it will return to its original state. Also remove the yeast and the clarifier and allow both to reach room temperature. You may rehydrate the yeast in warm water and then add to your must. If the clarifier is also frozen simply allow it to reach room temperature as you did the yeast.

Our men in the warehouse, James and Mitchell, always surround the orders with packing that provides both insulation and protection from damage. During cold weather, the concentrate liquid will ALWAYS be cool to the touch, so remember, add hot water to bring up the temperature of the entire must! As always, we invite you to pick up the phone and dial 1-800-233-1505 for any additional help that you might need (hint: the best time to call is in the afternoons, between 3 and 4:30 pm).

I want to talk to you a bit now about our upcoming Home Winemakers Showcase. We have changed the date this year to Sunday, May 30 due to some other wine festivals scheduled on Saturday and to allow travel back and forth during the Memorial Day holiday.

Let's review some of the advantages of your attendance;

- 1) You get to showcase your wine making capabilities in a people's choice competition and you MAY win gift certificates (OVER \$1,000 WORTH will be awarded) and ribbons!
- 2) You will be networking with your fellow home winemakers
- 3) You will get to participate in workshops on home wine making
- 4) We will cover reports and reviews of the 3rd annual Winemaking Conference sponsored by Winemaker Magazine, held in the state of Washington this year and attended by myself and my son, Brant
- 5) This year, we are suggesting a swap shop*** of any equipment you may not need with an opportunity to improve your own needs
- 6) 10 PERCENT OFF EVERY PURCHASE ON THE SHOW DATE

*** Swap shop; there is no fee because you will do your own pricing of your equipment to sell or trade for something else. You can pass along items that you no longer need and get ones that you do. It is an excellent opportunity for a first time winemaker, to start their own collection of equipment and supplies.

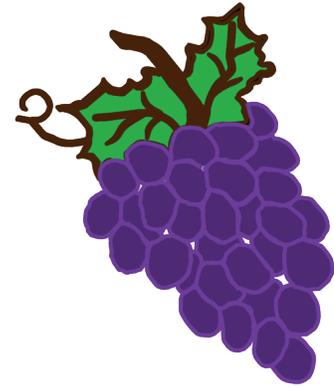
Some items sold and traded last year were an electric wine chiller, 3, 5 and 6 gallon carboys and carboy handles.

Last year's festival brought folks from far and wide, the farthest being from Louisiana! I am excited about this festival because it is the only one of its kind, ONLY for showcasing the Home Winemakers!

The Home Winemaker Showcase will be held rain or shine; we can even move inside if necessary.

So mark your calendar NOW for Sunday, May 30 and don't forget, this year you must register with us prior to May 28 in order to participate. We will have food, music and fun for all so bring your friends and neighbors and enjoy, meet new folks and share the day with old friends!

Later, Tom



Customer Feedback

Thanks, Tom. Pleasure doing business with you, as always.

Steve Gillin
Rossiter, PA

Love getting the Stomper information each month. Keep up the GREAT work!!!

Joanna Baker
Concord, NC

I have purchased items from you in the past and have always been 100% satisfied. Thank you for your fast service, fair prices and everything else!

Mike Froegel
Holmen, WI

Thanks Pam,
We can hardly wait to get our new wine kits. We are thinking of taking a spring trip down your way. Thanks again for all your help.

Barbara Lohrke
Loveland, OH

Pam, Tom and the whole grapestompers crowd, Tom called me and we got the SG issue with my White Zin resolved. Thanks for the double follow up. You guys are awesome! I just wish I lived closer so I could shop there more often, sample your wines and bring mine for you to try.

Mike Catania
Green Oaks, IL

Hello Pam (and/or Tom) I promptly received my order in great shape, as usual.

Paulette Bergeron
Arundel, ME

New Products

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

ITEM #	DESCRIPTION
2835	Bartender's Black Book, \$17.95
2833	Quotable Wine Lover, \$9.79
5262	Wine Bottle Tags w/Pen \$5.29
5263	Bouquet Wine Bottle Rack, \$29.81



Don't forget to order your Pre-Order in the month of March



CFLR310 Two Hemispheres Riesling, \$145.00

Orders Must Be Received by March 15



Check out our new sale prices on select T-shirts that we are discontinuing to accommodate new spring styles

[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

Capsule:

A plastic or foil dressing that covers the top of the cork and partway down the neck of the wine bottle. Purely decorative, they do not extend or impair wine aging in any way.

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



Quick Chilling

Fill a bucket 3/4 full of ice mixed with water. Bury the bottle of wine in the ice mixture for 30 minutes.

Chilling in a refrigerator would take the same bottle of wine up to 3 hours to reach the recommended serving temperature.

Have a tip to submit? Just go to:

www.grapestompers.com/submit_ideas.asp

Monthly Specials

Specials for March, 2010

Item #	Description	Reg. Price	Special
WE3281	SA Chenin Blanc, 15L (2 Avail-close exp date)	\$120.37	\$89.04
WE3110	Gewurzt., 16L (2 Avail. - close exp. date)	\$151.85	\$119.19
3221	VDV Fume Blanc, 9L (Exp. 5/10, 1 Avail.)	\$60.58	\$45.29
3223	VDV Liebfraumilch, 9L (Exp. 4/10, 1 Avail.)	\$59.62	\$43.12
3137	GC Chat Dormant, 10L (Exp. 4/10, 3 Avail.)	\$76.92	\$59.80
3716	Red Ale Beer (Exp. 3/10, 1 Avail.)	\$44.13	\$31.30
3135	CC Shiraz, 15L	\$115.38	\$92.30
3255	CSP Pinot Grigio, 16L	\$121.15	\$96.92
3133	CC Merlot, 15L	\$115.38	\$92.30
3222	VDV Johannisberg Riesling, 9L	\$62.50	\$50.00
3261	OB Tangerine Lemon Sauvignon Blanc, 7.2L	\$64.42	\$51.54
3171	CS Orange Chocolate Port, 11.5L	\$105.67	\$99.00
CF8944	Italian Pinot Grigio, 16L	\$98.92	\$79.14
CF1522	Carmènère, 18L with crushed grape pack	\$136.54	\$109.23
HB260	Pinot Noir, 8L	\$63.56	\$50.85
HB025	Cabernet Shiraz, 16L	\$88.89	\$71.11
HB250	Pinot Grigio, 8L	\$59.56	\$47.65
HB285	Riesling, 16L	\$86.67	\$69.34
HB355	Strawberry White Zinfandel, 6L	\$58.52	\$46.82
6105	Grapestompers Winemaking DVD	\$19.95	\$15.96
2609A	Bottle Brush	\$2.88	\$2.30
2646	Brew Belt	\$20.28	\$16.22
2716	Complete Acid Test Kit	\$8.65	\$6.92
2730	Acid Blend, 3 oz.	\$2.31	\$1.85
2742	Potassium Sorbate, 1.5 oz.	\$2.16	\$1.73
2399	Fast Seal Tool	\$6.20	\$4.96
5140	Crown Mulling Spice, 6 oz.	\$3.09	\$2.47
2936	Acrylic Wine Chiller	\$11.49	\$9.19
4619	Triple Wine Bottle Bag	\$7.50	\$6.00
5217	Wine Away Stain Remover, 8 oz.	\$9.59	\$7.67
4561	Group Therapy Long Sleeve T-shirt, Small	\$27.99	\$22.39
4552	Group Therapy Long Sleeve T-shirt, Medium	\$27.99	\$22.39
4553	Group Therapy Long Sleeve T-shirt, Large	\$27.99	\$22.39
4554	Group Therapy Long Sleeve T-shirt, X-Large	\$27.99	\$22.39
3100	Complete Wine Kit - Red	\$303.33	\$245.99
3200	Complete Wine Kit - White	\$297.16	\$236.99

Continued from page 1

Using two layers of slats, I constructed a lattice pattern that would allow for maximum support with the least amount of cutting and modifying. Using clamps and a lot of wire, I would eventually construct a second lattice to complete the rack. It would now snugly fit about thirty eight bottles.



Here's how the whole outfit looks together. I left the top unfinished for now. I haven't found a nice finish for the top that doesn't break the bank. So if anyone has any suggestions, please email paul@grapestompers.com.

A couple of coats of stain and it's ready for final assembly! I built a second bar without a wine rack to accommodate shelves. Once joined together, they create a 16 foot partition in the shop. Plenty of room for tastings, a register, or storage. So if you want to see the final product, you'll have to come by and see me when we open in March! Until then, Happy Winemaking... and Carpentry!



Later, Paul



Well you finally made it to our Hidden Special. This month we are offering 30 free PVC shrink wrap capsules every time you purchase a concentrate kit. This means that if you purchase one kit, you receive 30 and if you purchase two kits you receive 60 and so on and so on. There is one catch, you have to pick out the ones that you would like and give us a stock code number in the comments section of the order form. You also must mention the Hidden Special in order to receive the deal. We will not automatically include free capsules when you place your order so be sure and let us know that you are reading the Stomper and say "Give me the Hidden Special".



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Wine Drops

Wine Drops is a catch-all for various tidbits that we find interesting. This month we had very interesting customer tip, a link for an informative winemaking site, a link for a free issue of Winemaker Magazine and a chance to tell us what you would like to see next month.

We recently received this fine tip from **Richard Lauhead** of **St. Paul, MN** and decided to pass it on to Stomper readers, "When doing your final racking, you are left with a couple of cups or so of lees in the bottom of your carboy which are usually just discarded. However if you put that mixture of lees and wine in a 16 oz. disposable water or soda bottle and cap it and let it sit for a couple of weeks, you can often recover a couple of glasses of fine wine. Works for me." And to the rest of you, keep the tips and tricks coming.

Check out this **neat winemaking link** that we found <http://www.wineadds.com/>. Here you can find wine additions charts, conversion charts, brix adjustments and much, much more. It will even help you determine if you have a stuck fermentation and what to do about it.

Weatherwane Winery in Lexington, NC owned and operated by Sid and Miranda Proctor recently announced a new wine, Stormy Passion. This is their new pomegranate wine and as you know, pomegranate is all the rage now so if you are planning to visit Lexington, stop by Weatherwane Winery and give their newest addition a try. Check out their web site here www.weatherwanewinery.com.

"I'm like old wine; they don't bring me out very often, but I'm well preserved."
Rose Kennedy
On her 100th birthday

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.