



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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Copper Additions to Wine

By Paul Kovacich

In winemaking, as you make more and more wine, the chances of running into a problem with a batch increases. A myriad of things can go wrong like stuck fermentation, stressed yeast, bad bacterial infection, re-fermentation, trouble clarifying, and anything that will result in undesirable aromas and flavors in your wine. One of the most disheartening problems you can run into is the "rotten egg" smell pumping off the top of your carboy like fumes from an asphalt plant. If you have read the Grapestompers tutorial on [how to fix rotten egg smell](#), you will know that rotten egg smell is caused by hydrogen sulfides. Now, if you have read the tutorial, you will also know that it can be remedied by the humble precious metal, copper!

In most situations, copper is added in the form of copper sulfate. When going this route to fix hydrogen sulfide, you should understand that **copper sulfate is poisonous** and should only be used by those who understand the chemistry behind the copper addition. This includes doing bench trials and additions of copper in very controlled amounts.

So where does that leave the rest of us? Well there are alternative ways of passing that copper ion through our wine to react with the hydrogen sulfide. This is where the ingenuity and genius of home winemakers really impresses me. Contact is the name of the game.

(continued on pg. 4)

Important Announcement

Home Winemaker Showcase Fast Approaching

By Pam Wyatt

Don't forget to mark your calendar and register now for our Home Winemaker Showcase, this year on **Sunday, May 30**. Like 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, otherwise you cannot enter your wines on the day of the Showcase. You can download your winemaker or vendor registration form [here](#) or from the homepage of our website www.grapestompers.com. You are welcome to mail, fax or email these to us. Phone numbers and addresses are listed on the forms.

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 a pourer 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.

Be sure and bring winemaking equipment you want to sell or "swap" with others attending the festival. For more information or to register, please call us toll-free at 800-233-1505, Monday-Friday from 9am-5pm.



The "Easter Creature" wants to remind you to get your Easter goodies at grapestompers.com

Hot Tip

Bland Wine?

Chablis wine has very little flavor. For this reason it is a good choice for topping off your white wines in the carboy. It's good for cooking when you want to add wine but don't want to change the cooked flavor.

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

The "Fun" of Running a Business in the Blue Ridge Mountains

We hardly know how to act around here with all the snow gone! Our driveway approaching the loading dock is down a hill, not long, but steep... so when it snows it will melt halfway, only to turn into a sheet of ice the following morning. This, of course, entails having to bring our supplies in from the highway with a neighbor's farm tractor equipped with a fork lift attachment to unload and place on our dock. Working in the mountains, both the UPS & FedEx drivers are baffled trying to pick up the daily packages being shipped out to customers because they have trouble getting down our driveway but are more worried about getting back up! In turn, this hurts our delivery time back to you. So thanks to all for those who had to wait that extra day or so for your order to arrive and for being so patient with all the gang here at grapestompers.

Pam lives just across the VA/NC line from us in Virginia and it turned out that during that time her two boys were only able to attend school two days in the month of February. They missed 29 days altogether. By living in almost two different weather zones, the weather is sometimes worse there than here, just 12 miles away! That was the reason that Pam's friendly voice was not here to take your order or take your credit card number for a few days.

This brings up our company's credit card dilemma. Much time is spent in the warehouse with Mitchell and James shopping for the most reasonable shipping rates for our customers. Meanwhile, Pam shops like crazy in the office for the best rates on credit card processing!

FACT: Different cards charge different rates and no two cards are the same i.e. if you get any rebates such as air miles or discounts, the credit card company has extra fees they pass on to grapestompers. By law, we cannot enforce a minimum order amount so we don't, but you can readily see that when it costs an extensive amount to process a card, then many orders for a single 77 cent package of yeast would put us out of business in a hurry.

So here is what I am asking: Please try to make your orders reach a minimum cost of \$20.00. In all my years of business, I have never had to ask a favor but with our continuing pledge to give you good service, good prices, and good advice with a real person to talk to on the phone at 800-233-1505, all of us here at grapestompers will appreciate your co-operation. So having shared this bit of information, we thank you and appreciate you as valuable customers.

Any further comments or questions you may have, please feel free to send us an email or give us a call....Thanks, again!

Later, Tom

Wine Kit News

Niagara Mist Kits to Arrive

By Brant Burgiss

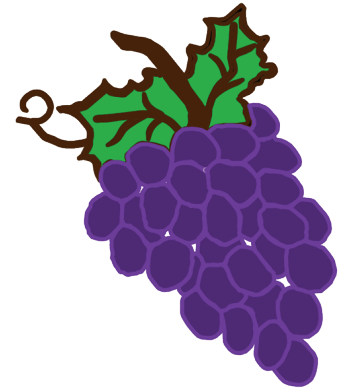
The news you have been waiting on is finally here – we have finally received pricing information on Vineco's Niagara Mist kits and will have them in stock at our Laurel Springs warehouse beginning the week of March 29. As you may remember, these kits have replaced the Summer Mist kits, which were discontinued by Heron Bay late last year.

Niagara Mist kits sport quite a pedigree:

- The kits contain 7.5 liters each (Summer Mist has 7 liters)
- They are available in more flavors than Summer Mist (15 vs. 10 flavors)
- Many of the Summer Mist flavors you've come to love are replicated by Niagara Mist
- Niagara Mist is the consumer-made wine industry's leading 7.5L, 4-week fruit-flavored wine kit.

You can see the entire line up of the Niagara Mist brand kits on the Purple Toes website here <http://www.purpletoes.com/pdf/NiagaraMistFlyer.pdf>.

As far as Summer Mist goes, we still have the Cranberry Shiraz and Strawberry White Zinfandel in stock. They will remain on sale until they are sold out, at which point they will be replaced by their Niagara Mist equivalents.



Customer Feedback

Pam, Just wanted to say thanks for the great Pouilly-Fuisse labels. Our wines are perking away happily and the labels will be a perfect complement. Thank you so much, you guys are great!

Barb Lohrke
Loveland, OH

Tom, my wife and I stopped by a few months ago for the first time to get some home brewing supplies and really enjoyed your place and the wines. We are sorry that we missed you but your staff was exceptionally friendly and very helpful. Seems like a great place to work.

Todd Patoprsty
West Jefferson, NC

Thank you so very much, as always, it is such a pleasure to work with you. I appreciate all that you do at grapestompers.

Wanda Crutchfield
Durham, NC

I enjoy ordering from you folks, you are good. I may delete the others I order from. Who knows, next time I'm in Pigeon Forge I may drive the extra 2 1/2 hours and drop in with some of my Lime wine.

Gene Flowers
Cleveland, TN

I spoke with Mitchell last week regarding wine kit selections. Mitchell was very good at explaining your products on the phone.

Meilin Curtis
Chattanooga, TN

New Products

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

ITEM #	DESCRIPTION
2900	Anti-Foam additive, \$1.15
2415M	PVC Capsule, Violet, .14 ea.
2842	Making Homemade Wine, \$3.95
2837	Making Liqueurs for Gifts, \$4.95
5060	Stopper, Lady Golfer, \$8.79
5303	Stopper, Got Wine?, \$9.99
5351	Cheesecake Mix, Berries, \$4.98
	Assorted Beverage Napkins, \$5.60
	Assorted Apple Dips, \$4.89
	Assorted Wine Bread Spreads, \$5.29
	Assorted Ice Cube Trays, \$4.89

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.

For April we are offering as our Hidden Special the Mini Jet Filter #2611. This item is regularly \$193.00 but you can own one for only \$159.00 this month! Be sure to mention the Hidden Special in the comments section of your order form to receive the special price.

Corky's Corner

Winemaking Definition

Foxy:

A pronounced flavor found in wine made from native American grapes. The smell resembles the same smell you get from grape jelly.

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



Steam Your Airlock

The best way I have found to clean out the [double bubble air locks \(#2223\)](#) is to use the Haan Deluxe personal steamer that I purchased at Walgreens for about \$60. It has a tip that fits very nicely inside the airlock stem that just steams the leftover wine away.

Frank Cuyler
Banner Elk, NC

Have a tip to submit? Just go to:

www.grapestompers.com/submit_ideas.asp

Monthly Specials

Specials for April, 2010

Item #	Description	Reg. Price	Special
WE3262	Italian Sangiovese, 15L (1 Avail., Exp. 2/10)	\$122.22	\$89.04
3275	GC Gewurztraminer, 10L (1 Avail., Exp. 2/10)	\$67.79	\$52.12
3135	CC Shiraz, 15L (1 Avail., Exp. 2/10)	\$115.00	\$92.30
WE001	Peach Apricot Chardonnay, 7.5L (5 Avail.)	\$69.44	\$49.32
3132	CC Valpolicella, 15L	\$103.85	\$83.08
3143	CC Rosso Grande, 15L	\$117.31	\$93.85
3256	CSP Riesling-Traminer	\$115.38	\$92.30
3175	CSP Old Vine Zinfandel, 16L	\$125.00	\$100.00
3161	GC Petite Syrah, 10L	\$75.96	\$60.77
3273	GC Pinot Chardonnay, 10L	\$79.81	\$63.85
3211	OB Green Apple Gewurztraminer, 7.2L	\$62.50	\$50.00
HB355	Strawberry White Zinfandel, 7L	\$58.52	\$46.82
HB330	Cranberry Shiraz, 7L	\$58.52	\$46.82
CF8900	Chardonnay, 16L	\$85.31	\$68.25
CF1245	Old Vines Zinfandel, 18L with crushed grapes	\$128.00	\$102.40
CF8947	Porto Corinto, 12L	\$85.31	\$68.25
HB110	Cabernet Sauvignon, 8L	\$63.56	\$50.85
HB135	Chardonnay, 8L	\$59.56	\$47.65
HB115	Cabernet Merlot, 16L	\$88.89	\$71.11
3116	VDV Chianti, 9L	\$68.27	\$54.62
3741	Pilsner Beer	\$44.13	\$35.30
2737	Oak Chips, American Light, 1 lb.	\$4.04	\$3.23
2224	1/2" Auto Siphon	\$16.44	\$13.15
2733	Fermax Yeast Nutrient, 4 oz.	\$2.87	\$2.30
2734	Pectic Enzyme, 15ML	\$2.40	\$1.92
2735	Bentonite, 4 oz.	\$1.58	\$1.26
2804	From Vines to Wines Book	\$19.63	\$15.70
2510-17	Zork Closures, all colors	.50 each	.40 each
4602	Wine Chiller, 4 color design	\$8.99	\$7.19
2600A	14" Plastic Test Jar	\$3.56	\$2.85
4538	Men Are Like Fine Wine T-shirt, Medium	\$15.00	\$12.00
4539	Men Are Like Fine Wine T-shirt, Large	\$15.00	\$12.00
4540	Men Are Like Fine Wine T-shirt, X-Large	\$15.00	\$12.00
4459B	Wine Is Good Polo Cap	\$15.00	\$12.00
3100	Complete Wine Kit - Red	\$303.33	\$245.99
3200	Complete Wine Kit - White	\$297.16	\$236.99

Continued from page 1

Simply allow your wine to come into contact with a form of copper. Grapestompers suggests pouring the wine over some copper flashing, but how about this? A PVC pipe with a copper scrub pads lodged into one end. One customer reported that one winemaker in New York stirs his wine with a copper pipe. You can even test these methods by taking a few copper pennies (preferably minted before 1982) and dropping in a glass of your smelly wine. What's cool is all these methods are different, but they all do the same job. So next time you run into the dreaded rotten egg smell, think of it as an opportunity to experiment. We learn more by messing up anyways.

Happy Winemaking,
Paul

So You Want to Start Your Own Wine Shop?

By Tom Burgiss

On the front page of this newsletter you read about our offer to allow you to either sell or swap any winemaking equipment during our Home Winemakers' Showcase. We hope you'll come to this event, because who knows... you might find a piece of equipment on your wish list!

Hardly a week goes by that we don't receive an inquiry from someone who wants to start a winery or a winemaking supply store in their area. For the record, we have been directly involved in helping start 14 different wineries in North Carolina, and several more across the US with the help of our wholesale partner, Purple Toes.

Purple Toes represents 3 wine kit manufacturers as their US distributor: Heron Bay, Cellar Craft, and Vineco – so you are sure to find the types of grape juice concentrates you need for your new business.

Almost all of the wineries we've helped start are run by former grapestompers.com customers who have been bitten hard by the winemaking bug and decided to go pro. If you are thinking about starting your own wine business – whether it's a winery or a retail homebrew store – we recommend you check out your state, county, and city laws to find out the legal requirements, and start attending winemaking conferences and participate in online discussions about starting your business. Be sure to contact Brant Burgiss at Purple Toes and he can describe what you need to do to set up a wholesale account. His toll free number is 877-863-9463 or you can visit their company web site at <http://www.purpletoes.com>

The latest winery to open in North Carolina will be in Hendersonville, run by our past winemaker Paul Kovacich. Paul hopes to open Falderal Winery in early April. All of us at grapestompers.com wish him all the best in his new venture!

Later, Tom

The Stomper

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Wine Drops

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

Be sure to check out the Events page for our sister company, Thistle Meadow Winery to see all the wine festivals we will be attending in the area: www.thistlemeadowwinery.com/events/asp.

Also follow us on Facebook for all the latest happenings at Thistle Meadow Winery and Grapestompers.

Have you ever had to buy a wine for a meal or occasion and simply did not know what kind to purchase? Well if you need help with this dilemma and are not close to Grapestompers, try Hello Vino! This free app for your mobile device can guide you in the right direction. Simply answer the step by step questions for your wine needs and a recommendation will be sent to you. Go to www.hellovino.com and check it out, you'll be glad you did.

If you plan to attend the Shine To Wine festival on Saturday, April 24 in Downtown North Wilkesboro, NC or the Budbreak Wine Festival on May 1 in Mount Airy, NC advance tickets are available for purchase at Grapestompers and Thistle Meadow Winery. Prices are \$15 in advance and \$20 at the festival.

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.

In vino veritas - In wine there is truth.