



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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2nd Showcase Is Huge Success

By Pam Wyatt

Grapestompers 2nd Annual Home Winemakers Showcase was a fun-filled success with plenty of sunshine (too much for some folks) and lots of good wine. Sixty-eight wines (including port, mead, fruit, dry white and dry red) were entered into the judging. This sampling of amateur vintners represented seventeen different home wine makers from North Carolina as well as from Florida, Virginia and Tennessee.

In the Dry White Wine category, **Charlie & Katherine Clark** won **first place** again this year with **David & Kim Pate** taking home second. Third place went to **James Evans** in that section. For the Dry Red Wine, **Jim & Barbara Walton** received **first place**, **Paul Wasulko** won second place, and **Jim & Dan Hollabaugh** took home third place.

In the Fruit/Sweet Wine category, **Gene Flowers** won first place with his Lime Wine, second place went to **John Fulk** and third place was awarded to **Robin Kinnard**. The Mead category had **Tom Korevec** again winning first with **Dennis Keeton** taking the second place as well as third place.

Finally, in the Port category, **Jim & Dan Hollabaugh** won first place with **Dennis Keeton** taking second and **Gene Flowers** again winning the third place ribbon. 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 dropped their "voting bead" into the designated wine bottle (empty of course). 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 Yellow Ribbon) from grapestompers.

In addition to the wonderful free wine samplings for the crowd, there were local crafts –an array of soaps, lotions, wood crafts, pictures, handmade pens, goat cheese goodies, jams, jellies, gourmet fudge, kitchen utensils, and jewelry. Special thanks to our vendors, **Darren Pope & Tyrone Powell, Robert Stoddard, Carol Stolt & Shelley Stolt Williams, Pat's Pens & Treasures, Richard & Kay Coates, Stacy Martin, Drew & Patty Shay, Heritage Homestead** and **Nancy Allen**.

Last but certainly not least we want to thank **Laurel Springs Rescue Squad and Fire Department** for their hard work and wonderful food provided for the event. We couldn't have done it without any of you and we appreciate all that you did to make this year's event such a great success!

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 2011. We look forward to your coming and sharing some of your excellent wines.

Thanks again to everyone from Tom and the grapestompers gang!



HAPPY FATHER'S DAY
From Grapestompers!

Hot Tip

"Yeasty"

If you have an overly yeasty taste in your wine it would indicate that you have not let the yeast finish fermenting. Stir; wait 10 days and stir again. Otherwise you may have a cork popping party!

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

On The Road Again...Again!

Recently, Brant and I attended the annual Winemaker Magazine conference in **Washington State**. By making this trip it allowed us both to pick up some helpful hints to pass along to all of our "stomper" readers.

So here goes - a helpful hint for all of you winemakers, especially the white wine makers! The first hint concerns yeast. An excessive yeast aroma will indicate that your white wine has NOT used up all of the available yeast and will need the following to be accomplished in order to complete the task (we are talking about the SECONDARY fermentation stage!). Your "lees" have all settled down, the wine above is "fairly" clear, but yet it could be clearer, and it has been VERY SLOW to clear for you and you are ready to bottle! Here is the helpful hint- At this stage, you need to stir (yes, I said stir AGAIN!). By doing so it will allow the UNUSED yeast to get off the bottom of the carboy and fire back up, thus taking away the yeast aroma. You will be surprised how quickly it will clear after this in a cool area of the house. This may (and can) be repeated. The yeast aroma will be your "tip off" on repeating the process. This will help to yield more alcohol and no "yeasty" aroma.

Brant and I arrived one day early in Washington so we could visit some local wineries along the Columbia River Gorge. Since I am always interested in the small wineries a van and very knowledgeable driver carried us and seven others to four different small wineries. (For the record there are over 700 wineries in Washington). What impressed me most was the friendship between all of the wineries. One winery would specialize in one variety and then they, in turn, would buy/trade/share with one another. So they are able to bottle 3 or 4 different wines, blending varieties. Most of wineries were run by husband and the wife teams who were also in charge of the tasting rooms. The wineries themselves treated each other as colleagues rather than competitors. This created a great atmosphere and a very enjoyable vocation for all. This trip allowed us to meet others similar to our operation here in Laurel Springs and it turned out one couple was chosen by a panel of judges as "Husband and Wife Winemakers of 2010".

In closing, I must relate that we enjoyed a very nice lunch in the open space with Mt. Hood in the background.

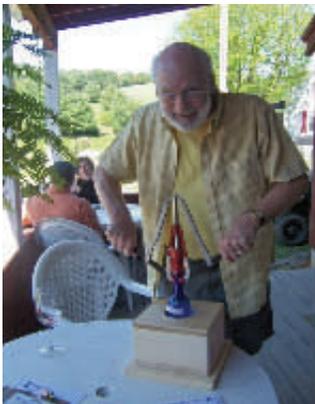
Later, Tom

New Invention Can Help With Corking

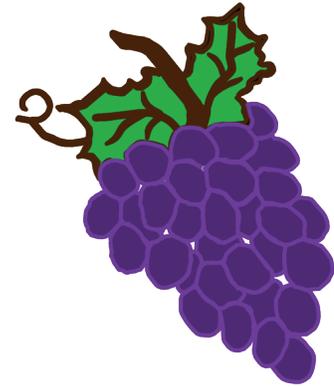
By Tom Burgiss

Many of you have purchased our Complete Wine-making Equipment Kit (#3100 or #3200) that includes a Portuguese hand corker (#2262) or are currently using this corker when bottling your wine. A customer of ours, Westy Fletcher of Cosby, TN recently stopped by grapestompers to show us a new invention from friends of his that we believe makes this process much easier.

Bob and Cindy Evans of Santa Cruz Woodworks in Cosby designed and built, at a friend's request, a stand for bottling wine when using a hand corker. Simply place the stand on a table or bench, put the uncorked bottle in the hole, and using your hand corker, insert the cork. There is no need to bend over and hold the bottle between your feet, no slipping bottles, no spilled wine. It comes ready to assemble with screws and directions and the only tool you will need is a Phillips screwdriver!



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Customer Feedback

We made the [Acai Raspberry Sauvignon Blanc \(#3264\)](#) last fall, now drinking it...it is FANTASTIC!

Julia Daum
Apex, NC

Thanks for all you do!

William McConnell
Marbury, MD

Thank you for the recent advice on the [Orange Chocolate Port \(#3171\)](#). It was great to hear from someone who has already made it. I can't wait to give it a try.

Randy Pittman
Jefferson City, MO

I just submitted an order for a capper to attach to my bench corks. I'm going to try making some beer this time. The wine has been a big hit here in Shanghai, China. We've already gone through about half of the 6 batches I made from September to December, 2009. I know, it is still young but everyone wants more!

Mike Sherretz
Shanghai, China

Thanks for your prompt response. It is always a pleasure to deal with Grapestompers.

Frank Curtis
Croton Falls, NY

I plan to make a trip up that way to meet everyone that has been so helpful.

Gene Flowers
Cleveland, TN

New Products

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

ITEM #	DESCRIPTION
4145	The Bears Apron, \$15.99
4146	Cut The Cheese Apron, \$15.99
4147	Group Therapy Towel, \$14.00
4148	Sip Happens Mouse Pad, \$7.98
CF1048	Malbec/Syrah, 12L, \$90.46
4363	Party Beverage Napkins, \$2.50
	Asst. Wine O'Clock Garden Flags, \$9.88

NEW DOG & CAT THEME ITEMS

Check out our newest dog and cat lovers items. We have assorted wine bottle stoppers, beverage napkins and memo boards celebrating wine and your furry friends!

NEW RHINESTONE T'S
"Sip Happens" and "Screw It"
 Ladies rhinestone t-shirts
Only \$25.99



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

Maderized:

Flat, oxidized smell and taste reminiscent of Madeira. This term is applied to wines that have passed their prime and have acquired a brown tinge.

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



Economize your Winemaking

One of the best ways to cut cost in winemaking is sharing. Get together with friends to buy yeast and chemicals. You can also share equipment such as buckets and corks. Set time aside to have a bottling party and cut everyone's work in half.

Have a tip to submit? Just go to: www.grapestompers.com/submit_ideas.asp

Monthly Specials

Specials for June, 2010

Item #	Description	Reg. Price	Special
3132	CC Valpolicella, 15L (2 Avail., Exp 6/10)	\$103.85	\$79.00
3225	VDV Sauvignon Blanc, 9L (1 Avail., Exp 6/10)	\$67.31	\$49.00
CF0623	Pinot Bianco, 16L (1 Avail., Exp 7/10)	\$90.57	\$69.00
WE3205	Merlot, 10L (2 Avail.)	\$79.63	\$63.70
WE3592	Zinfandel Shiraz, 10L (1 Avail.)	\$85.19	\$68.15
WE3256	Chianti, 15L (1 Avail.)	\$109.26	\$87.41
WE3248	Symphony, 15L (1 Avail.)	\$111.54	\$89.23
WE3279	White Merlot, 15L (2 Avail.)	\$98.15	\$78.52
WE3254	Cabernet Franc, 15L (1 Avail.)	\$121.16	\$96.93
WE3123	German Muller-Thurgau, 15L (1 Avail.)	\$118.52	\$94.82
WE3102	Chardonnay, 16L (1 Avail.)	\$159.62	\$127.70
3265	OB Mango Mint Chenin Blanc, 7.2L	\$67.26	\$53.81
3278	OB Raspberry White Zinfandel, 7.2L	\$62.50	\$50.00
3260	OB Orange Passionfruit Grenache, 7.2L	\$64.42	\$51.54
3251	OB Kiwi Melon Pinot Grigio, 7.2L	\$63.46	\$50.77
VC009	Green Apple Sauvignon Blanc, 7.5L	\$67.08	\$53.66
VC008	Tropical Fruit Riesling, 7.5L	\$67.08	\$53.66
3172	CSP Shiraz, 16L	\$125.00	\$100.00
3273	GC Pinot Chardonnay, 10L	\$79.81	\$63.85
HB355	Strawberry White Zinfandel, 6L	\$58.52	\$45.00
HB110	Cabernet Sauvignon, 8L	\$73.85	\$59.08
HB115	Cabernet Merlot, 16L	\$107.69	\$86.15
HB135	Chardonnay, 8L	\$70.00	\$56.00
CF1515	Amarone, 18L with crushed grape pack	\$146.77	\$117.42
CF8898	Chardonnay Semillon, 16L	\$78.02	\$62.42
2721	B-Brite, 8 oz.	\$2.60	\$2.08
2732	Potassium Metabisulfite, 4 oz.	\$2.12	\$1.70
2735	Bentonite, 4 oz.	\$1.58	\$1.26
2733A	Fermax Yeast Nutrient, 1lb.	\$6.73	\$5.38
2734	Pectic Enzyme, 15ML	\$2.40	\$1.92
2662	5" Funnel without screen	\$1.73	\$1.38
2714	Citric Acid, 3 oz.	\$2.12	\$1.70
5241-42	Terra Cotta Wine Chiller	\$14.99	\$11.99
5247	Stemware Rack	\$21.29	\$17.03
3100	Complete Wine Kit - Red	\$303.33	\$245.99
3200	Complete Wine Kit - White	\$297.16	\$236.99

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The price is \$24.95 plus shipping (shipping varies too much to give an accurate quote).

For more information or to order the stand you can contact Santa Cruz Woodworks, 2766 Cosby Hwy, Cosby, TN 37722. You may also call them at 423-623-7856 or email bncntn@comcast.net.

Bob and Cindy have been in business for 16 years designing and building wooden furniture. They have always strived for originality, quality, and function. They also make entertainment centers, bench seats, trunks, butcher block kitchen islands, cutting boards, and much more.



Try It Out

By Pam Wyatt

Times are tough everywhere right now and folks are looking for ways to stretch their winemaking dollar.

One of the best ways I can think of to do this is to be sure that the kit you purchase is a wine that you will enjoy. There is nothing more disappointing than opening a bottle of wine that you have been aging for months only to find out that you hate it from the very first sip!

This is the reason why grapestompers and Thistle Meadow Winery is so unique. We make 54 of the wines we sell at grapestompers in our winery so people can "try it before they buy it." That way you know when you carry the kit home that you can't wait for it to be ready to open and share. We are also trying out some new sample kits to see what you think about them.

We encourage everyone to come to Thistle Meadow Winery if possible and try out the wines we make, because as Tom always says, "Did you try on those shoes you are wearing before you bought them? Well, you need to taste the wine before you buy it, too."

This is very good advice not to mention you can taste some new fantastic flavors and find something that you didn't even know about in the first place.

So come on out for a visit and pick up your kits at grapestompers store. You will also save 10% on regular price concentrate kits when you shop with us in Laurel Springs. We also like to meet you and enjoy your company and wine-making stories.

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 an unusual cure for a headache, a link for a free issue of Winemaker Magazine and a chance to tell us what you would like to see next month.

Try counting bottles
Instead of counting sheep
For the right kind of bottles
Will send you to sleep.

Rosemary Bazley,
The Bottle Doggerel

Want to avoid a hangover or terrible headache? Eat a few cucumber slices before going to bed and wake up refreshed and headache free. Cucumbers contain enough sugar, B vitamins and electrolytes to replenish essential nutrients the body lost, keeping everything in equilibrium, avoiding both a hangover and headache!!

We recently heard a rumor that a large retail chain would begin producing two new grocery store wines. They will be called "I Can't Believe Its Not Vinegar" and "Chef Boyardeaux".

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.

What is better than to sit at the end of the day and drink wine with friends, or substitutes for friends?

James Joyce

WineMaker Magazine

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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.