



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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Grapestompers Launches New Kits

By Tom Burgiss

We are so excited here at grapestompers to bring you three new "kits" to help in your winemaking process. No, these are not concentrate kits but equipment kits. We have been getting many emails asking us to put together some new packages for our customers to take out some of the guess work in getting started and to save on shipping costs.

First we have a kit called [Fresh Fruit Chemical Pack, #3000](#). This kit contains all the chemicals such as yeast, potassium metabisulfite, tannin, Fermax and all the other items that you need to make a batch of wine from your own fresh fruit.

Just to interrupt for a second, I wanted to let you know about our Hidden Special for the month of July. It is our Mini Jet Filter, regular \$193.00 now only \$158.00. Be sure to mention "Hidden Special" so you receive the low price.

Next we have put together a [Fresh Fruit Equipment Kit, #3001](#). This package comes with a gallon jug instead of a 6 gallon carboy especially for those 1 gallon recipes. We have also included a [Mini Auto Siphon](#) to fit the jug.

Last but not least is our [#3002, Economy Winemaking Kit](#). This package is put together with a plastic PET carboy making it lighter and more cost effective to ship. No need for corks and a corker either because we have included 30 of the popular Zorks.

So if you are just experimenting, getting started in the winemaking hobby or just need some extra equipment, be sure and check these out on our website. Let us know on the comments section of your order form and we will be happy to give you a shipping quote. We think you will be pleasantly surprised.

Important Announcement

Apology for Bad Animal Behavior

By Pam Wyatt

During the month of June you may have experienced some delays in order processing and shipping and for those of you who do not know why, we wanted to pass on the reason. This story is so unusual, you have to know that it is true because no one in their right mind could make up something this strange.

On the morning of June 17th around 5 a.m., a hungry owl decided to pick up some breakfast. This breakfast happened to be a skunk (yes, a SKUNK) and was being carried it to wherever owls dine. Not being very "sure clawed" the owl proceeded to drop his meal on an electric transformer. (Nice shot I would say!) As you can imagine, burning skunk and power lines do not mix. This caused one heck of a power outage, frying the grapestompers computer server in the process. It took 5 days to undo what this hungry owl did in probably 10 seconds.

We are sorry that the owl missed his meal (sorry for the skunk too) but sorrier that you experienced delays with your orders.

Blue Ridge Electric Company passed this story on to Tom when he called to see what had happened so we had to laugh and hope you find it amusing too.

Ahh... the joys of living in the mountains where the animals are free! Just wish that computer servers were FREE as well!



"My mom is a winemaker but I'm a CORKER"
Gavin, son of Thistle Meadow winemaker, Kerry Hatchell

Hot Tip

Yeast Quickie

Hydrate your yeast in warm water for about ten minutes before adding it to the must in your bucket. It will start to work much quicker when you do this.

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

Heat and Wine, Not the Best of Friends



June has brought some very hot weather to us here in the mountains of North Carolina and I am sure you are aware that this summer has gone on record as being the 6th hottest since records have been kept. So protect your wines from the heat, both at home and in your travels.

If your future plans include taking a wine tour be sure and take along a cooler for the storage of your purchases. When folks visit our winery, we always call this to their attention...protect your wine from the heat (being in the hot trunk of a car will cook your wine in a hurry).

Red wines are the most susceptible to heat because they are the most complex and have a tendency to be the first to go! Especially wines like: Cabs, Carmeneres, Old Vine Zinfandels, Amarones....

As a general rule, if you are comfortable, then your wine will be just fine in the same environment. At home, air conditioned rooms and basements are good safe havens for your favorite wines.

For those of you having difficulty in keeping your temperature in the fermenting temperature range, here is a stop gap method you can try for cooling down. Place your fermentation bucket (or carboy) in a 1/3 pail of water with a damp towel draped over it. Best results are obtained by placing it in front of the vent of your air conditioner. The reason this will work is the evaporation factor, similar to your stepping out of a warm shower and feeling the coolness. I suggested this to a customer recently who was able to reduce his carboy from 84 degrees to 68 degrees. So it works!

We have added some new items to our line for your convenience, 3 new pre-packaged kits: Chemical Pack #3000 only \$16.42; Fresh Fruit Winemakers Equipment Kit # 3001 for \$45.99; and our own Economy Winemaker's Kit with 6 gallon Plastic carboy, # 3002 at \$99.25....Check out the contents of each one on our web site along with our original pre-packaged kits - 3100 - 3200 - 1001 - 1010.

Best prices, best service, best products, best advice.....that's grapestompers.com

If you are in the neighborhood during your July 4th. travels be sure and visit us. Pick up your items and save on shipping!

All of us at grapestompers wish you a happy and safe holiday!

Later, Tom

Wine Kit News

By Brant Burgiss

I'm very sorry to pass along the news that Cellar Craft will not be receiving the new 2010 Malbec vintage from Argentina. This is due to unfavorable weather early in the crop year resulting in a shortage of premium grapes. Cellar Craft is looking into other sources of grape supply at this time to hopefully be able to offer an alternative Malbec product in the next few months.

To help ease your pain during this transition, we have ordered some alternative product from Vineco: KenRidge Showcase Argentine Malbec 16L. This product has arrived in our warehouse and is ready to ship. It is stock code [VC2515](#) and the price is \$127.54. The kit does not come with a grape pack, but it's the only Argentinean Malbec we can source from our manufacturers. We hope that you will enjoy this product from our new line.

Customer Feedback

I would like to thank Tom, Pam and the rest of the grapestompers crew for all their help and advice. You guys are the greatest! Tom, you have kept me out of trouble with my winemaking many times and Pam, what can I say, you have always a pleasure to work with.

Westy Fletcher
Cosby, TN

Tom, Thanks for the good company, good food, photographs, good wine and entertainment when our Miata Club visited. Everyone in our group had a great time. Thanks to Karen for the wonderful wine tasting at Thistle Meadow.

Thomas Kirkpatrick
Ridge Runner Miata Club

Thank you, Tom and Paul and the rest of the gang for a great Home Winemaker Showcase! It was very well planned and organized. The "grand prize" was making a lot of new friends while sharing all the love and hard work that went into making our wine. A good time was had by all, thanks to your efforts.

Jim & Barbara Walton
Chilhowie, VA

We want to "Thank you" for letting us be a part of the Home Winemaker Festival. We had a great time. We would like to return for the fall festival on Sunday, October 3.

Darren & Tyrone
Cazbu Pagunte
(craft vendors)

New Products

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

| ITEM # | DESCRIPTION |
|--------|---|
| 2222B | 1/2" Auto Siphon Clip, \$3.49 |
| 4623 | 5 pk. Pour Discs, \$6.25 |
| 4463 | Group Therapy Pink Cap, \$15.00 |
| VC2515 | Argentine Malbec, \$127.54 |
| | Assorted Sizes "Screw It" Traditional Style T-Shirts, \$15.00 |

LIMITED QUANTITY CELLAR CRAFT LIMITED RELEASE

CF0999 Two Hemispheres Riesling
ONLY \$145 While Supplies Last

NEW RHINESTONE T'S
"Group Therapy" Pink and "My Doctor Says I Need Glasses"
Ladies rhinestone t-shirts
Only \$27.99

[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

Cogener:

An impurity that is normally found in lower quality wine and dark alcohol. Cogeners are thought to cause hangovers and in fact, alcohol inhibits the action of the cogeners. This means the hangover is usually delayed until the alcohol leaves your body and only the cogeners are left behind.

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

Hot Tip

Lower Carboy Temps

My wife figured out a way to lower the temperature of our carboys. Put the carboy in a metal wash tub. Freeze water in plastic soda bottles and put in the tub around the carboy. When they melt, switch out with others in the freezer. We lowered the temperature from 78 degrees to 68 degrees this way.

Bob & Karen Thomas
Cape Coral, FL

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

Monthly Specials

Specials for July, 2010

| Item # | Description | Reg. Price | Special |
|--------|--|------------|----------|
| WE3266 | Cabernet Shiraz, 15L (Exp. 8/10, 2 Avail.) | \$136.54 | \$99.00 |
| WE3231 | Luna Bianca, 15L (Exp. 9/10, 2 Avail.) | \$114.81 | \$87.00 |
| WE3125 | Chardonnay, 15L (Exp. 10/10, 3 Avail.) | \$124.07 | \$89.00 |
| WE3113 | New Zealand Sauv. Blanc, 16L (2 Avail.) | \$172.22 | \$105.00 |
| WE011 | Blueberry Pinot Noir, 7L (5 Avail.) | \$69.44 | \$49.00 |
| 3280 | OB Peach Chardonnay, 7.2L | \$62.50 | \$49.60 |
| 3204 | OB Pomegranate Wildberry Zinfandel, 7.2L | \$64.42 | \$51.54 |
| 3131 | CC Chianti, 15L | \$103.85 | \$83.08 |
| 3304 | CS Red Ice Wine, 12L (Exp. 8/10, 1 Avail.) | \$104.82 | \$83.86 |
| 3161 | GC Petit Sirah, 10L | \$75.96 | \$60.77 |
| 3121 | VDV Shiraz, 9L | \$74.04 | \$59.23 |
| HB045 | Riesling, 8L | \$73.38 | \$58.70 |
| HB315 | Shiraz, 8L | \$73.85 | \$59.08 |
| HB245 | Pinot Grigio, 16L | \$103.85 | \$83.08 |
| HB180 | Merlot, 16L | \$107.69 | \$86.15 |
| CF0882 | Yakima Valley Syrah, 18L w/crushed grapes | \$134.85 | \$107.88 |
| CF0857 | Yakima Valley Viognier, 16L | \$146.77 | \$117.42 |
| VC002 | Black Cherry Pinot Noir, 7.5L | \$67.08 | \$53.66 |
| VC006 | Cranberry Shiraz, 7.5L | \$67.08 | \$53.66 |
| 2600 | Glass Test Jar with Bumper | \$7.60 | \$6.08 |
| 5264 | B-Brite, 5 lb. | \$18.17 | \$14.54 |
| 2202 | Carboy Handle | \$6.83 | \$5.46 |
| 2237B | Straining Bag, Small Fine | \$5.29 | \$4.23 |
| 2240 | Plastic Paddle, 18" | \$3.17 | \$2.54 |
| 2733 | Fermax Yeast Nutrient, 4 oz. | \$2.87 | \$2.30 |
| 2707 | Lalvin EC-1118 Yeast (Limit 10) | \$0.77 | \$0.62 |
| 2703 | Red Star Champagne Yeast (Limit 10) | \$0.49 | \$0.39 |
| 2731 | Campden Tablets, 2 oz. | \$3.37 | \$2.70 |
| 2605 | Carboy Brush | \$5.58 | \$4.46 |
| 3140M | Chocolate Rye Malt, 10 lb. (1 Avail.) | \$16.83 | \$10.00 |
| 4136 | Screw It T-shirt, Medium | \$27.99 | \$22.39 |
| 4137 | Screw It T-shirt, Large | \$27.99 | \$22.39 |
| 4138 | Screw It T-shirt, X Large | \$27.99 | \$22.39 |
| 5095 | Key Lime Cheesecake Mix | \$4.98 | \$3.98 |
| 3100 | Complete Wine Kit - Red | \$303.33 | \$245.99 |
| 3200 | Complete Wine Kit - White | \$297.16 | \$236.99 |



Photos by Monty & Brenda Combs, Wilkesboro, NC
Have a safe and Happy 4th of July. Please drink responsibly!
Tom and the grapestompers gang!

Tell us What YOU Think

By Pam Wyatt

Our 2nd Annual Home Winemaker Showcase was a huge success this year with the weather in full cooperation! Everyone had a super time and enjoyed lots of good wine and even some new flavors that we had never tasted before including the favorite of the day, Lime Wine.

Monty and Brenda Combs were strolling through the festivities snapping photos of everything. Be sure to check these out on our website homepage or this link <http://www.grapestompers.com/wine-maker-festival-2010.asp> and see if you recognize anyone!

Even though things ran smooth as silk from our point of view, we realize that we are not perfect and there are things that we could do better. So we are now asking for your help.

We want this to be a fun filled day for everyone involved because we hope this one of a kind festival will continue for many years to come and even inspire others to host a similar event.

If you have any comments or suggestions on things you would like to see or do, or things we need to change, we encourage you to please let us know.

You can send us an email to tom@grapestompers.com or call 800-233-1505.

We want to hear from you and hope you will make plans to attend our 3rd. Winemaker Showcase in 2011. With your help we know that this festival will continue to grow and be the most attended event in Laurel Springs!

Hope to see you there since I don't have a child graduating in 2011. ☺

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 some advice for how to "treat" your wine, a great bottling tip, a link for a free issue of Winemaker Magazine and a chance to tell us what you would like to see next month.



The correct way to treat a good wine...
Open the bottle to allow it to breathe.
If it does not look like it's breathing,
Give it mouth-to-mouth resuscitation.

Submitted by Clyde Mendenhall
Greensboro, NC

Whenever we bottle our wine, we always make 4-6 small bottles. We call these "tasters." When the time arrives to try a wine, or we just can't wait, we use the tasters to sample. If the wine is not ready, we haven't wasted an entire bottle. In addition, having a small quantity often helps us to wait until the wine is really ready!

Submitted by Barb Lohrke
Loveland, OH

Be sure to follow Thistle Meadow Winery and Grapestompers on Facebook and Twitter.

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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.