



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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Thistle Meadow Introduces New Ice Wines

By Pam Wyatt

We are so excited here at Thistle Meadow Winery to bring you this news. We will soon be releasing two new Ice Wines for your drinking pleasure, a Riesling and a Gewürztraminer; rare gifts from a magical winter.

As you may or may not know, ice wine is made from grapes that are frozen on the vine, giving them their distinctive flavor. The sugars and other dissolved solids do not freeze but the water does allowing a more concentrated grape must to be pressed from the frozen grapes resulting in a very small concentrated amount of very sweet wine.

Due to the labor intensive and risky production process resulting in relatively small amounts of wine, we only have a very limited supply. We were told by vineyard managers that they start picking the grapes at 4 or 5 am and almost freeze their hands to get them.

We plan to have these bottled by the end of October so if you like ice wine, be sure and let us know if you would like to reserve a bottle or two to pick up here at the winery. You can call us at **800-233-1505** or email us at tom@grapestompers.com for more information or to reserve yours. If you are in Laurel Springs, stop by the winery and have a sample.

I have tasted the finished wine and believe me, you WILL want some. It is the best ice wine I have ever had and I know you will love it, too.

Wine Kit News

Limited Edition Kits to Arrive Soon

By Brant Burgiss

All of the major wine kit manufacturers have recently announced (or will soon) their special releases for the coming season. The following is a list of the first installment of limited release kits that are scheduled for delivery during this month:

Cellar Craft

- [CF1135](#) Rosso Fortissimo Reserve Cuvée \$145.00 Arrives 2nd week Oct.
- [CF0916](#) Spanish Old Vines Mencia \$145.00 Arrives 4th week Oct.

If these kits sound familiar, you're right! Cellar Craft is reviving these two previous gold medal-winning Limited Edition grape pack kits due to their overwhelming popularity. [Learn more about these wine kits](#) and be sure to reserve yours today before they are all gone!

We expect Cellar Craft to announce their 2011 Limited Release Collection very soon – stay tuned to this newsletter and our web site for a complete listing.

Vineco

The first Vineco brand to sport limited editions this year is Cheeky Monkey, which is well known for its economical, yet splendid, 10 liter 4-week country-of-origin wine kits. This season's lineup features two fantastic blends:

- [VC2383](#) 20Ten Red (Petit Verdot/Carmenere) \$86.99 Arrives 2nd week Oct.
- [VC2384](#) 20Ten White (Pinot Grigio/Verdelho) \$81.49 Arrives 2nd week Oct.

Learn more about these wine by reading their [special release bulletin](#).



Tom shows off grapes that will soon become Ice Wines

Hot Tip

Cork Cramming

If you are using our [Portuguese hand corker #2262](#) and are having trouble getting the corks all the way in the bottle, try putting a little less wine in the bottle. This should help release some pressure allowing the cork to go down a bit more inside.

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

Ringin' Phones....all day long!

If you have tried to reach us by phone lately, your patience may have been pushed to the outer limits. It is not our intent to carry such long question and answer sessions with folks attempting to make wine for the first time in their lives but that is what often happens. This is why our phone is busy so much of every day!

So let's see if I can be of assistance with some other questions. Recipes - If you ask 5 neighbors which color you should paint your house, more than likely you will get 5 different colors! Same for wine recipes - 5 folks, 5 different recipes! So here is the best reference for you. [Jack Keller](#) is really the source for recipes; no matter what fruit or any other item you are attempting to ferment, Jack has the answer. Just go to grapestompers home page, click on winemaking information on the left side bar and select "links". The first link is for Jack Keller's website, [The Winemaking Home Page](#). There you will find recipes for almost any wine you can imagine.

Picking your fruit - In order to obtain your goal of both aroma and alcohol content you must test your fruit for the brix reading with either a [refractometer](#) or a [hydrometer](#). Just remember two things... every year the crop will be different from past years, and if it tastes sweet to you, it does not necessarily mean it will make a sweet wine! So your taste determination may not hold true.

Once you have picked your fruit, mash it and be careful not to crush any seeds (as in a blender) because cracked seeds will cast a bitter taste throughout the entire fermenting process. Be sure to add [pectic enzyme](#) to aid in extracting more juice from the fruit and to help prevent a pectic haze. Add some yeast nutrient to ensure a healthy fermentation. Pick your fruit daily so it is at its peak. Freeze the fruit in plastic bags as you pick... this way you can delay the start of your batch of wine until you have enough ripe fruit.

When you are satisfied with the quantity, remove from the freezer and place in a refrigerator to thaw out, allow it to come to room temperature and then continue on with Jack Keller's recipe!

Proper equipment is very important at grapestompers. Our [equipment kits](#) will give you an opportunity to compare "apples to apples". We have put together different kits with the necessary items. We have over 15 years experience backing our decision to do it right for you. We pride ourselves to not only give good advice, but service what we sell!

For future reference, the best way for me to answer your questions is to email and double space so I can put answers in the body of the email and return it to you.

Later, Tom

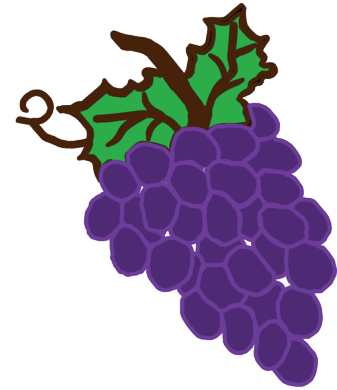
Important Announcement

6 Gallon Carboy Shortage

You may have noticed lately on the grapestompers web site that we have started limiting the purchase of our [6 gallon glass carboys #2201](#) to **one per order**. This is due to problems our supplier is having in getting shipments from Italy. They have reported to us that containers of 6 gallon carboys which should have been shipped a month ago are just leaving Italy now. This means a month of shortage during the busy season.

In order to be fair to all their customers, they are imposing restrictions on ordering until the new supply is delivered.

We apologize for any inconvenience this may cause and will be sure to alert everyone via the item description as soon as the restriction has been lifted and we have plenty in stock.



Customer Feedback

I just received my kit today and it was in perfect condition. Whoever is doing your shipping deserves a compliment. Everything was perfectly packaged and arrived in perfect condition. You guys are great. Thanks again. This means I think I am going to start for sure on Saturday. Wow.. fun fun fun... I am looking forward to many more great batches of wine in the future. By the way... this is way too much fun, I'm looking forward to drinking it. That will probably be better than making it.

Richard Richard
California

Thanks. A-1 customer service as always.

Rachel Casillas
Cudahy, WI

Thanks! I think I'm gonna like grapestompers.

Rich Ewald
Russellville, KY

Tom,

Enjoyed our tour of your winery and grapestompers. You did our tour. Thanks so much for showing us around. We will be back. To your continued success.

Nancy Huffstetler
North Carolina

Thanks, Pam. Your fast and expert assistance is always a pleasure!

Mike Sherretz
Reynoldsville, PA

"An alcoholic is someone you don't like who drinks as much as you do."

Dylan Thomas

New Products

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

ITEM #	DESCRIPTION
5430	Grape and Wine Candle, \$3..85
5432	Brass Bar Plaque, \$6.79
5433	Globe Bottle Stopper, \$9.60
5444	Wine & Grape Wall Clock, \$31.00
5445	Wine Candle Holder, \$19.99
5446	Wine Tool Key Chain, \$7.69
5434	Wine Server Stand, \$12.00
5429	Black Bear Bottle Holder, \$23.00

**CHECK OUT OUR NEW
BEER KIT LINE
BREWERS SPRING
IN THESE WONDERFUL FLAVORS
PILSNER, #46010
MEXICAN LAGER, #46008
LIGHT, #46006
LAGER, #46004
DRAFT, #46002
7.5 LITER, \$41.99 EACH**

We have a few Orange Chocolate Port #3171 and White Chocolate Port #3173 left. Order now while they are still available at only \$115.30 each. 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

Quaffer:

A wine that is simple but refreshing promoting easy swigging rather than thoughtful contemplation. Could also be considered a "gulpable" wine.

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



The "Bucket" Stops Here

When your must volume does not come high enough in the bucket to suit your needs, fill a sanitized container (such as a canning jar) full of water and put it down in the bottom of the bucket to bring up the volume level of the wine. Marbles will also work but that is a huge cleaning job!

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

Monthly Specials

Specials for October, 2010

Item #	Description	Reg. Price	Special
3175	CSP Old Vine Zin, 16L (Exp. 11/10, 2 Avail.)	\$130.77	\$89.00
WE3280	S. African Pinotage, 15L (Only 1 Avail.)	\$136.54	\$99.00
WE3101	Washington Riesling, 16L (Only 1 Avail.)	\$159.62	\$119.00
3139	VDV Cabernet Shiraz, 9L	\$74.90	\$59.92
3116	VDV Chianti, 9L	\$71.06	\$56.85
3231	CC Chardonnay, 15L	\$106.73	\$85.38
3134	CC Pinot Noir, 15L	\$117.31	\$93.85
3256	CSP Riesling Traminer, 16L	\$128.85	\$103.08
3262	OB Banana Pineapple Viognier, 7.2L	\$71.06	\$56.85
3251	OB Kiwi Melon Pinot Grigio, 7.2L	\$71.06	\$56.85
VC006	Cranberry Shiraz, 7.5L	\$67.08	\$53.66
3172	CSP Shiraz, 16L	\$128.85	\$103.08
3171	GC Orange Chocolate Port, 11.5L (1 Avail.)	\$120.85	\$115.30
3173	GC White Chocolate Port, 11.5L (4 Avail.)	\$120.85	\$115.30
HB400	White Grenache Blush, 8L	\$73.38	\$58.70
HB300	Sauvignon Blanc, 16L	\$103.85	\$83.08
HB255	Pinot Noir, 16L	\$107.69	\$86.15
HB385	Vieux Chateau du Roi, 8L	\$75.85	\$60.68
CF8912	Late Harvest Riesling, 16L	\$117.77	\$94.22
CF0097	Italian Barbera, 18L with crushed grape pack	\$144.92	\$115.94
2765	Chocolate Almond Liquor Extract	\$3.62	\$2.90
2803	Book, Home Winemaking Step by Step	\$17.59	\$14.07
2784	Sake Kit, Plain	\$10.82	\$8.66
2240	Plastic Paddle, 18"	\$3.17	\$2.54
2265	Fermtch Blast Bottle Washer	\$11.73	\$9.38
2243	Plastic Spoon, 18"	\$3.17	\$2.54
2646	Brew Belt	\$20.28	\$16.22
2732B	Potassium Metabisulfite, 5 lb.	\$19.13	\$15.30
2714	Citric Acid, 3 oz.	\$2.12	\$1.70
7355B	Malic Acid, 5 lb.	\$22.11	\$15.00
5140	Crown Mulling Spice, 6 oz.	\$3.29	\$2.63
5131	Under Counter Stemware Rack	\$10.29	\$8.23
4363	Beverage Napkins, Just You Wait...	\$2.50	\$2.00
5261	Wooden Wine Glass Puzzle	\$16.25	\$13.00
3100	Complete Wine Kit - Red	\$303.33	\$245.99
3200	Complete Wine Kit - White	\$297.16	\$236.99

Grapestompers Guest Column

Making Liqueurs

By Tom Korevec, Warrensville, NC

Here's a great little secret – you can make your own liqueurs for a fraction of what you'd pay in a liquor store and they will taste at least as good as the commercially available drinks. It's all perfectly legal and you'll be surprised at how little time it takes.

Liqueurs are made by taking tasteless, colorless, and odorless liquor and adding the taste, color, and smell. I start with the least expensive Vodka I can buy. I then add enough distilled water to get to the strength I want. Make sure to use distilled water. You don't want to add any taste, colors, or odors from the water. Next add essences. The essences give the liquor its taste, color, and smell. Finally, if the recipe calls for it, add sugar.

You can buy very high quality essences from Grapestompers. Each little bottle has a label with the recipe for that particular drink and is mixed with 25 ounces of Vodka/water mix and, in most cases, sugar. I use a digital scale to measure the precise amount of sugar, according to the recipe. The accompanying chart shows how much distilled water and Vodka to mix to get 40% liquor. You can use different strengths of liquor for different liqueurs but I find that 40% works great for all of them.

Heat the proper amount of water and add the sugar, stirring until it is completely mixed. Let the water cool a bit before pouring it into a bottle. Add the essences and then the Vodka. Pour some Vodka into the empty essence bottles and shake to get every last drop of the flavoring. Put the top on your mixing bottle and shake vigorously. That's all there is to it! Although your liqueur will taste pretty good at this point, it will get much better over the next two weeks and then, slowly better over the next two months.

For the liqueurs that we like, I usually make about a gallon. If you mix 4 bottles of essences, 100 ounces of the Vodka/water mix, and the required sugar, you will get very close to a gallon. I store it in the gallon jugs that Grapestompers sells and, because of the relatively high alcohol level, it lasts forever - unless my children come to visit!

I also keep several of the empty 1.75 liter Vodka bottles to make test batches of the essences I'd like to try. You can make a single batch using 1 bottle of essences to make sure you'll like it before making a whole gallon.

During the holidays, I sometimes make very large batches and then bottle it in smaller bottles for gifts. If you do that, use the biggest stock pot you have to make all you need at once. That will keep the flavor consistent.

Now you have an option, in case you get tired of wine!

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 a white wine discussion, a new wine book on the market, a link for a free issue of Wine-maker Magazine and a chance to tell us what you would like to see next month.

Check out an interesting discussion about the serving temperature of white wine at The Vino Shoppe here www.thevinoshoppe.com.

Registration is now open for The Wineries Unlimited Trade Show. This year it will be held in Richmond, VA at the [Greater Richmond Convention Center](#) March 29 – April 1, 2011! Visit www.wineriesunlimited.com for more information or to register.

If you like reading about wine you may be interested in the new book *Wine Myths and Reality* by Benjamin Lewin. This book delves into the mystique of wine and wine making. You can find it here www.vendagepress.com/Myths.htm

Please join us in Laurel Springs for Thistle Meadow Winery's 13th Annual Wine Festival on Sunday, October 3rd. from noon until 5pm.

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.

Hidden Special—During the month of October, purchase **ANY** of our **in stock** Steel Sculpture Bottle Holders (5100 series) for only \$39.95! These are regularly \$65.50-\$99.00. What a bargain! Just mention the Hidden Special on your online order form.