



# 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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## Spring Time Onion Wine

By Tom Burgiss

Winemakers get all involved in making wine for one purpose - to drink! It is now time to open up a new can of worms - Wines for marinating - and in this case, to marinate wild game such as venison.

So here goes a recipe (modified from [Wine Recipe Handbook](#)) for 3 gallons (11.5 liters) of onion wine.

Off the top, I use both Vidalia and Texas sweet onions, a total of 1 ½ pounds chopped, placed in water and simmered until soft and mellow (set aside, saving the liquid to be used later). Now peel 1 ½ pounds of Irish potatoes. Dice the potatoes, place in water and boil until tender. Set aside, saving the liquid.

1 pound of white grape raisins (chopped) - hydrolyze in tepid water, set aside and save the liquid.

Mix 6 lbs. sugar with just enough HOT water to dissolve the sugar.

Place the onions, potatoes and raisins in a straining bag and place in your fermenting bucket. Now add all of the liquid in that you have saved into the fermenting bucket. Add the sugar water (without the straining bag in the fermenting bucket) until your SG reaches 1.095. Now add the straining bag to the must. Next, stir in 5 teaspoons of [acid blend](#), 3 crushed [campden tablets](#) (dissolved) and 3 teaspoons of [yeast nutrient](#).

Add sufficient water to raise the level of the liquid in your primary fermenter up to the 3 gallon mark and remember... warmed "must" really helps! Stir.

After 24 hours, add 1 pack of [Lalvin EC 1118 yeast](#) (hydrated) and stir. Each day you should pull up the straining bag, squeeze it and place it back in the must.

When your SG reaches 0.9995, transfer into a carboy, attach an airlock and wait until the airlock indicates no further activity. This does not come fast.... patience is the key.

NOTE: During the time in the bucket and or carboy, the liquid might develop a white scum on top... but do not worry, this is normal. Just punch through with your siphon when ready to rack and continue.

Rack, filter, and bottle. We usually bottle onion wine in small 187's or 375's.

**WARNING** - don't tell your hunting friends... they will come back for more!



*Grapestompers and Thistle Meadow Winery, a place where everyone can kick back and feel at home!*

## Hot Tip

### Hiding Grape Skins

When your concentrate kit advertises "grape skins" sometimes you need to dig deep for them. Cellar Craft skins are moist and are packed on top. Spagnols uses dried skins and they like hiding them underneath the concentrate bag!

Submit your hot winemaking tip here:  
[www.grapestompers.com/submit\\_ideas.asp](http://www.grapestompers.com/submit_ideas.asp)

## Home Winemaker Hints

Go back with me to those days when you were in school and your favorite teacher would give you a "review of the upcoming test". With her help, you made a better grade! Well, for our upcoming Home Winemaker Festival on May 29th, I will pass along some "hints" to help you in competition with your fellow winemakers!

Over the years we have had this festival I have observed the following: In transporting your wines, I would like to suggest that you place your wine in a climate controlled atmosphere (a cooler). Last year we had a home winemaker drive in from Louisiana with a prize winning Port. Because it had been subjected to a car trunk temperature, the result was a disaster! He naturally was disappointed because his port did not win, until he tasted it himself and realized WHY it was not a favorite of the "People's Choice" vote.

This brings up another point... When you come (hint) let the "deep reds" breathe by opening early upon arrival. The older the red wine you serve the more votes you will most likely get. Be sure you taste your own wine when you arrive to assure yourself it arrived to your satisfaction.

Now, a hint for the white and sweet wines. They both are best chilled. We will have ice here for you to cool them down so chill as soon as possible. The order of tasting will be White Wines, Red Wines, Sweet Wines and then Ports, and last will be the Meads. If you are bringing 2 or more different wines, you will need extra help in pouring. I am recommending 2-3 bottles of each kind. What you don't use, you can take back with you.

We are offering a 10% discount for winemaking equipment and supplies that are ordered by May 20<sup>th</sup>. If you have used wine equipment, feel free to bring with you to sell or swap.

Paul (Pam's husband), will be wearing his jester hat and he will be your immediate contact for the festival. He will answer questions and place you in the right location. This can help you network with your fellow winemakers and learn each other's secrets.

You must register by Friday, May 20th at [www.grapestompers.com](http://www.grapestompers.com). Oh, yeah Pam has a surprise gift for your efforts and you will be given a lunch pass on us by Paul. So come and enjoy!

Later, Tom

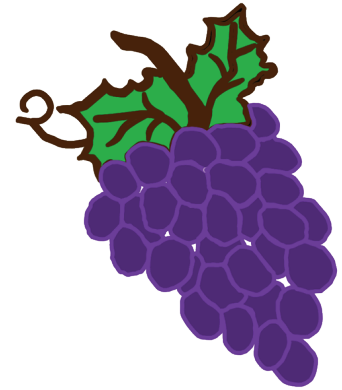
## Fruit Wine Kit Flavor Pack Info

Recently it was brought to our attention that the flavor packs in some Orchard Breezin' and Niagara Mist kits were getting hard and seeming to crystallize. So we began investigating this and found out that occasionally it has been happening with some kits here at grapestompers as well.

After contacting the company we now have the explanation. It seems that when some of the fruit kits are kept in a really cold place, it causes the flavor pack to harden. This could happen during shipping—either in or out of our warehouse—or after it arrives at your location if it is stored in extreme cold.

Keep in mind that this will not hurt your fruit concentrate kit in any way. If you find this has happened to your kit, just put the flavor pack in a bowl of warm water, let it set for a few minutes, take it out and "knead" it a few times. This will cause it to turn to liquid again and you can then add it to your wine.

Remember, if you have any questions or concerns with your winemaking, we are only a phone call away at 800-233-1505. You can also send us an email at [tom@grapestompers.com](mailto:tom@grapestompers.com). This is probably the quickest way to reach us as our phone is busy most of the time and sometimes hard to get through.



## Customer Feedback

Hi Tom & Pam,  
I just finished my 24th wine batch along with 11 batches of beer since September 2009 thanks to both of you and the Grapestompers team. A friend gave me two wine kits recently to make and they turned out excellent. They are Wine Cellar Sommelier Reserve 18 Liter kits. The Amarone and Symphony are both excellent and perhaps the best I made thus far. I thought you might want to check them out yourself, for a Premium kit that delivers as promised.  
Thanks again.

Mike Sherretz  
Pudong, Shanghai

I don't know how you do it but I received my wine only two days after I ordered it. It is a pleasure doing business with you. Keep up the excellent work.

Donald Graham  
McCormick, SC

Tom,  
Thanks for the winemaking advice. It was nice to talk to you again.

Matt Reggiero  
Glenolden, PA

I placed my order on March 8th and received it on March 9th. Great service, thank you!

Bridget Dunford  
Nebo, NC

I just had a bottle of [Chardonnay](#) that we made two and one half years ago. It was so much better than last year.

Julia Daum  
Apex, NC

## New Products

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

ITEM #	DESCRIPTION
5394	Beverage Parasols, \$1.99
4175	Wine O'clock Door Mat, \$17.29
5385	Neon Corkscrews, \$4.99
5395	Ice Tongs, \$5.79
5468	Coaster Set, \$12.00
5399	Resin Grape Stopper, \$3.00

Check out our new line of Spring t-shirts

Try our new Wine Cocktail Kit  
VC2790 Bent Grape Piña Colada  
Only \$76.92



[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

### Debourbage:

This word refers to a process in which the must of a white wine is allowed to settle before racking off the wine, this process reduces the need for filtration or fining.

Look for other wine-related definitions by viewing our online Glossary at [www.grapestompers.com/glossary.asp](http://www.grapestompers.com/glossary.asp)

## Hot Tip

### Bottling Tip

A standard 750 ml. bottle of wine contains four 6 oz. drinks which is a bit much for one person at one sitting. When it's time to bottle my wine I bottle a few 12 oz. beer bottles along with my 750 ml. bottles. Wine purists might balk at drinking wine out of a beer bottle, but it works for me! Since I cap the beer bottles, they don't need to be stored on their sides either.

Submitted by Richard Lauhead,  
St. Paul, MN.

Have a hot winemaking tip to submit?  
Just go to:

[www.grapestompers.com/submit\\_ideas.asp](http://www.grapestompers.com/submit_ideas.asp)

Monthly Specials

## Specials for April, 2011

Item #	Description	Reg. Price	Special
3260	OB Orange Passionfruit, 7.2L (Exp. 4/11)	\$67.21	\$49.00
3234	CC Gewurztraminer, 15L (Exp. 3/11, 3 Avail.)	\$114.42	\$85.00
3134	CC Pinot Noir, 15L (Ex. 10/10, 2/11, One Ea.)	\$117.31	\$89.00
3132	CC Valpolicella, 15L (Exp. 5/11, 4 Avail.)	\$115.29	\$87.00
CF0050	SA Pinotage, 18L (Exp. 4/11, 4 Avail.)	\$144.92	\$109.00
3262	OB Banana Pineapple Viognier, 7.2L	\$71.06	\$56.85
3204	OB Pomegranate Wildberry Zinfandel, 7.2L	\$71.06	\$56.85
3170	CSP Amarone, 16L	\$128.85	\$103.08
3258	CSP Sauvignon Blanc, 16L	\$125.00	\$100.00
3226	CC Piesporter, 15L	\$109.62	\$87.70
3271	GC Pinot Grigio, 10L	\$72.98	\$58.38
CF1515	Amarone, 18L with crushed grape pack	\$146.77	\$117.42
CF8941	White Merlot, 16L	\$102.38	\$81.90
HB045	Riesling, 8L	\$73.38	\$58.70
HB380	Valpolicella, 8L	\$75.85	\$60.68
HB160	Gewürztraminer, 16L	\$107.00	\$85.60
HB060	Barolo, 16L	\$107.60	\$86.08
VC006	Cranberry Shiraz, 7.5L	\$67.08	\$53.66
2732	Potassium Metabisulfite, 4 oz.	\$2.12	\$1.70
2735	Bentonite, 4 oz.	\$1.58	\$1.26
7355B	Malic Acid, 5 lb.	\$22.11	\$17.69
2660	8" Nylon Funnel with Strainer	\$6.25	\$5.00
2243	18" Plastic Spoon	\$3.17	\$2.54
2262	Portuguese Double Lever Corker	\$17.21	\$13.77
2600	14" Glass Test Jar with Bumper	\$7.79	\$6.23
2724	Titrets, 10 Test Pack	\$17.79	\$14.23
5462	Wine Glass Bottle Stoppers, 2 pk.	\$4.99	\$3.99
2707	Lalvin EC-1118 Yeast Pk. 5 grams (Limit 10)	\$0.77	\$0.62
2801	Wine Recipe Handbook	\$3.70	\$2.96
4727	Hors d'Oeuvre Plate with Glass Holder	\$2.99	\$2.39
4135B	Rhinestone T-Shirt, Screw It...Small	\$27.99	\$22.39
4136	Rhinestone T-Shirt, Screw It...Medium	\$27.99	\$22.39
4137	Rhinestone T-Shirt, Screw It...Large	\$27.99	\$22.39
4138	Rhinestone T-Shirt, Screw It...X Large	\$27.99	\$22.39
3100	Complete Wine Kit - Red	\$303.33	\$245.99
3200	Complete Wine Kit - White	\$297.16	\$236.99



## Introducing New Faces

By Pam Wyatt

Grapestompers is constantly growing and changing as well as our sister company, Thistle Meadow Winery. As they say, 'Nothing ever stays the same' and this applies to us as well.

We are happy to introduce a couple of new faces to all of you.

We are pleased to welcome Don Mabe to our staff at Grapestompers and Thistle Meadow Winery. Don is a life long resident of Laurel Springs and has been literally "right in our back door" for years.

Don is currently training under Tom's watchful eye to be our new winemaker here at Thistle Meadow. When he isn't busy making wine, he does wine tastings and entertains the customers (which he is learning from Tom as well). He has also been helping James in the grapestompers warehouse packing and shipping orders, loading and unloading trucks. Seems like there's always lots to do here, so he is never bored.

Don will be attending all the spring and summer festivals so be sure and come by and say "Hello". You will not meet a friendlier fellow and no, he didn't learn that from Tom.

Next is Cory Wyatt. Cory is a freshman at Wilkes Community College and in his spare time, he helps Don with all the winemaking duties including bottling and labeling. He really enjoys every aspect of the wine business and says he has learned more from Tom than he has learned in college! Not sure if that's a good thing or not as Cory happens to be my son!

At any rate, these guys do a fantastic job and we are lucky to have them be a part of the "grapestompers gang."

Cory Wyatt



Don Mabe

The Stomper

## List Maintenance: How to Subscribe or

To subscribe to *The Stomper* winemaking hints newsletter, simply go to our subscription request page at <http://www.grapestompers.com/stomper.asp> or go to our home page and click the "Subscribe to the Stomper" button. If your email address has changed and you have ordered from us before, update your email address the next time you shop or send an email to [tom@grapestompers.com](mailto:tom@grapestompers.com) and let us know your name and your old and new email address.

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If you have never purchased anything from us, and wish to change your email address, simply unsubscribe the old address using the link above, then subscribe with the new one.

Past issues of the Stomper can be found at this page on our web site:

<http://www.grapestompers.com/newsletter.asp>

*Boring stuff for lawyers: Content is gathered from sources considered to be reliable, but the accuracy of this info cannot be guaranteed. Opinions expressed by guest columnists and customer letters are those of the authors and not necessarily those of grapestompers.com*

## Wine Drops

*Wine Drops is a catch-all for various tidbits that we find interesting. This month we have festivals Thistle Meadow Winery will be attending, wine bottle recycling ideas and a chance to tell us what you would like to see next month.*

If you enjoy tasting and drinking Thistle Meadow wine, come join us at these April Festivals:

### [Blue Ridge Wine and Food Festival](#),

Saturday, April 16 in Blowing Rock, NC

[Budbreak Wine Festival](#), Saturday, April 30 in Mount Airy, NC

Mark your calendar now to attend the [3rd Annual Home Winemaker Showcase](#) here at grapestompers in Laurel Springs on Sunday, May 29. Download a winemaker or vendor form on the homepage of our website [www.grapestompers.com](http://www.grapestompers.com).

Grapestompers Hidden Special for the month of April, #5248 Porto Decanter with glasses for only \$21.53. This item is regularly \$30 and makes a great gift. Be sure to mention the Hidden Special in the comments section of the order form

Ever wonder what to do with all those wine bottles that you never use? Check out this link for some interesting ideas on recycling them and making some useful items for your home as well; <http://webcoist.com/2011/02/28/booze-it-up-13-rad-recycled-bottle-crafts-projects/>

### 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.