



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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3rd Annual Home Winemaker Showcase is Here

By Pam Wyatt

The grass is growing, the sun is shining, and the time is here to send in your registration forms to participate in the 2011 Home Winemaker Showcase on **Sunday, May 29**.

As last year, the times for our Winemaker Showcase will be from 12 noon to 4 pm and there is **NO CHARGE** to participate. We will be selling tasting glasses this year for \$5. If you want to keep the glass, it's yours. If not, you can turn it in when tasting is over and receive a \$5 refund so your tasting will be free.

You must **pre-register PRIOR TO Friday, May 20** 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](http://www.grapestompers.com) or from the home page 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, great food available for sale, plus \$1,000 in Grapestompers gift certificates and ribbons will also be awarded. Tom may even have a few more surprises for you to enjoy!

You can enter as many different wines as you like as long as you have someone to pour for each wine! Categories include reds, whites, fruits, meads and ports so there's something for everyone.

You sure were not expecting to find the Hidden Special for the month of May here of all places, but congratulations. This month we are offering our Portuguese Floor Corker with brass iris #2263 for the unbelievable price of \$99! This item is regularly \$147.18 - that is a saving of over \$48.00. Be sure and mention the Hidden Special in the comment section of the order form to receive the special price on this item.

We will offer a **10% discount** off all winemaking supplies to participants when you place your order by **FRIDAY, MAY 20** 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 or email tom@grapestompers.com.



Winner's Row at 2010 Home Winemaker Showcase; photo by Monty Combs, Wilkesboro, NC

Hot Tip

Sweet Idea

Another way to sweeten your wine after you sulfite and sorbate is to add frozen concentrate from your grocer's freezer. I like to add 2 cans of frozen cranberry pomegranate to 5 gallons of Apple wine made from cider. Then bottle.

Submitted by Robert Viszler, Byron Center, MI

Submit your hot winemaking tip here:

www.grapestompers.com/submit_ideas.asp



Happy Memorial Day



Home Winemaker Highlights

I'm really looking forward to May 29th for grapestompers' third annual Home Winemaker Showcase Festival. If advanced entries sent to Paul (Pam's husband) are any indication, it would appear we will have a large crowd in attendance! This is a great time and place to network with your fellow home winemakers to exchange ideas and "trade secrets".

Last year we had folks coming from the 4 corners i.e. New York, Michigan, Louisiana, and Florida! The top vote getting wine came from Tennessee and was made from fresh limes. Another feature you may want to consider is the "swap meet" of equipment that you may want to trade, sell, or buy for yourself. Again, this was successful in past years for those who brought equipment because ALL items went to a different home. An example would be: You have a small carboy and wish to trade "up" to a 6 gallon carboy. You price it, sell it and then go bargain for that 6 gallon carboy that you need. There is no charge or commission for this, except you do handle the transaction among yourselves.

Ribbons for first, second and third place and gift certificates totaling over \$1,000 will be awarded at the end of the day based on public votes. While the votes are being tallied, all exhibitors will have a short session with me to discuss what I see coming down the "pike" in the future. Our hope is that it will be well worth your time. When you attend this meeting, a special gift will be given out to every home winemaker.

This year we are offering FREE of charge, overnight parking for self contained campers. So you can make this a family fun Memorial holiday. By having the festival on Sunday, it will give you plenty of time to set up on Saturday if you wish, compete on Sunday, then spend another night if needed and head in home on Monday!

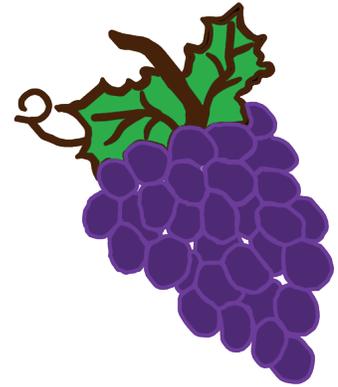
A reminder- Winemaking materials ordered by May 20th and picked up at the festival will get a 10% discount. The reason we ask you to order ahead of time is to assure that we have your items in stock and we can eliminate your waiting time, also, you can skip the shipping cost by picking it up at grapestompers.com.

During the day you can meet the entire grapestomper gang and have a chat.. You will meet the friendly phone voice, Pam... Our warehouse manager, James, who assures you of proper warehouse stocking levels, packs your orders to strict standards beyond the requirements of UPS and most of all, he "shops for the best shipping rates" which translates into saving you money! You will also get to meet the Thistle Meadow Winery crew, Don and Cory, our winemakers, Karen and Susan, the lovely and friendly tasting room girls and Big Walt, maker of the famous Joke Cans featuring Potted Possum and Woodchuck Weenies! You may even want to pick up a few of these while you are here for all your family and friends back home.

Our festival coordinator, Paul Wyatt, will be on hand all day to assist you with anything you might need. He will be wearing his "jester hat" so you can spot him very easily, believe me! He'll be there with bells on.

As for me, I'm just looking forward to seeing all of you and renewing friendships that I have cultivated over the past 19 years. Of course if you want to talk wine, I'm looking forward to that as well.

Later, Tom



Customer Feedback

Hi Tom & Pam,
I received my custom labels yesterday and they were beautiful. Thanks for the great job.

Westy Fletcher
Cosby, TN

You are awesome!!! We love the custom labels. They are sooo cute. We love how you used the different colors to match the wines and the different fonts. You really work fast and we didn't expect to hear anything from you so soon let alone the labels done. Thanks.

Andy & Denise Smith
Rochester, NY

One doesn't know how many friends he/she has until they start making wine.....then everyone is your friend!!!!!!

Brenda Hoss
Newland, NC

I just bottled my first batch and it came out great!

Michael Riches
Columbus, OH

As always thank you, Pam, and you are always a treasure/pleasure to deal with. Please thank Tom for his help with the heat shrink machine, and again, Grapestompers saves the day!!

Rodney Hewitt
Greenwood, SC

"Reality is just a crutch for people who can't deal with booze."

Robin Williams

New Products

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

ITEM #	DESCRIPTION
5473	Wreath Cork Cage, \$24.95
5472	Wine Glass Cork Cage, \$24.95
5569	Balsamic Vinegar, White, \$7.98
5471	Harvest Bottle Holder, \$17.89
5470	Lobster Spread, \$6.25
5390	Harvest 2 bottle bag, \$8.00

T-Shirt Close Out
"If Found Please Return To
The Nearest Winery
4142—Medium
4143—Large
4144—XLarge
4229S—Got Wine? - Small

Limited number of each size available
 Regular \$15.00 now only **\$10.00**
 while they last

[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

Garagistes:

Winemakers whose production is so small it could fit into a home garage!

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



Stop It Up

Do you make a mess when you slosh water in your carboy to rinse or sanitize? Instead of covering the hole with your hand, use a #7 solid gum stopper (#2273) to plug the hole during this process. No mop required! I also use these same stoppers when I store empty carboys to keep anything from falling or crawling into them.

Submitted by Rich Ewald, Russellville, KY

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

www.grapestompers.com/submit_ideas.asp

Monthly Specials

Specials for May, 2011

Item #	Description	Reg. Price	Special
3234	CC Gewurztraminer, 15L (Exp. 3/11, 1 Avail.)	\$114.42	\$79.00
3226	CC Piesporter, 15L (Exp. 5/11, 3 Avail.)	\$109.62	\$74.00
WE3268	Montepulciano, 15L (Only 1 Available)	\$142.88	\$89.00
VC011	Wildberry White Zin, 7.5L (Exp. 5/11, 2 Avail.)	\$67.08	\$44.00
VC002	Black Cherry Pinot Noir, 7.5L (Exp. 5/11)	\$67.08	\$44.00
3168	OB Cranberry Chianti, 7.2L	\$69.13	\$55.30
3264	OB Acai Raspberry Cabernet Sauvignon, 7.2L	\$69.13	\$55.30
3219	VDV Australian Chardonnay, 9L	\$78.75	\$63.00
3114	VDV Bergamais, 9L	\$71.06	\$56.85
3161	GC Petit Sirah, 10L	\$80.67	\$64.54
3246	CCH Pinot Grigio, 15L	\$119.23	\$95.38
3237	CC White Zinfandel, 15L	\$105.77	\$84.62
HB250	Pinot Grigio, 8L	\$70.00	\$56.00
HB110	Cabernet Sauvignon, 8L	\$73.85	\$59.08
HB035	Australian Chardonnay, 16L	\$107.69	\$86.15
HB115	Cabernet Merlot, 16L	\$107.69	\$86.15
VC000	Peach Chardonnay, 7.5L	\$67.08	\$53.66
CF0882	Yakima Valley Syrah, 18L w/crushed grapes	\$134.85	\$107.88
CF8898	Chardonnay Semillon, 16L	\$78.02	\$62.42
3731	Brew House Stout Beer Kit	\$44.13	\$35.30
2687	Ferrari Automatic Bottle Filler Tap	\$13.94	\$11.15
2265	Fermtech Blast Bottle Washer	\$11.73	\$9.38
2240	18" Plastic Paddle	\$3.17	\$2.54
2610	Carboy Cap	\$2.21	\$1.77
2618	Super Jet Filter Pads, #1 Coarse, 3 pk.	\$5.48	\$4.38
5264	B-Brite Cleaner, 5 lb.	\$18.17	\$14.54
2731	Campden Tablets, 2 oz.	\$3.37	\$2.70
2712C	Alcotec 24 Turbo Yeast (LIMIT 1)	\$7.50	\$6.00
2745	B-T-F Sanitizer, 4 oz.	\$5.30	\$4.24
4150	Vintage Wine Coaster Set, 6 pk.	\$8.59	\$6.87
2913	Wine Savor Pump with 2 Stoppers	\$10.25	\$8.20
4726	Wine Filter and Saver	\$5.69	\$4.55
5307	Pinot Noir Trivet	\$5.69	\$4.55
5490	Cascadia Wine Funnel	\$19.99	\$15.99
3100	Complete Wine Kit - Red	\$303.33	\$245.99
3200	Complete Wine Kit - White	\$297.16	\$236.99

Strawberry Wine Recipe

Yield: One US Gallon

It's almost strawberry season here in the mountains so we thought we would share this strawberry wine recipe with everyone.

9 lbs. Strawberries (Tom recommends freezing all fruit before beginning your wine. This will cause the juice yield to be higher.)

7 pints water

2 lbs. sugar**

1 tsp. [acid blend](#)

1/4 tsp. [tannin](#)

1/2 tsp. [pectic enzyme](#)

1 tsp. [yeast nutrient](#)

1 [campden tablet](#), crushed

1 pkg. [yeast](#)



****Starting S.G should be 1.090-95**

Using a nylon straining bag, mash fruit and strain juice into primary fermenter. Keeping all pulp in the straining bag, tie the top and place in the primary. Stir in all other ingredients except yeast and cover the primary. After 24 hours add the yeast and re-cover the primary.

Stir the mixture daily, check S.G. and press pulp lightly to aid extraction. When fermentation reaches an S.G of 1.030 (about 5 days), strain juice from bag. Siphon wine off sediment into glass secondary and attach air lock.

When fermentation is complete and S.G. has dropped to 1.000 (about 3 weeks) siphon off sediment into clean secondary and reattach air lock. To aid clearing, siphon again in 2 months and again before bottling if necessary.

This makes a good dry wine but you may slightly sweeten it also. Before bottling, simply add 1/2 teaspoon stabilizer then add 1/4 lb. dissolved sugar per gallon.

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

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Wine Drops

Wine Drops is a catch-all for various tidbits that we find interesting. This month we have a new iPhone app to check out, festivals Thistle Meadow Winery will attend in May and a chance to tell us what you would like to see next month.

We would love to see you and say Hi at the Thistle Meadow booth at these May Festivals;

[7th. Annual Shine to Wine Festival](#), North Wilkesboro, NC, Saturday May 7th from 12-6pm

[Foothills Wine Festival](#), Glen Alpine, NC, Saturday, May 14th from 11am-5pm

[11th Annual North Carolina Wine Festival](#), Tanglewood Park, Winston-Salem, NC, Saturday May 28th. from 12-6:30pm

[3rd Annual Grapestompers/Thistle Meadow Winery Home Winemaker Showcase](#), Laurel Springs, NC, Sunday, May 29th from 12pm-4pm

NC Vineyards, LLC now has a new iPhone app available. The application will enable users to locate North Carolina vineyards, restaurants, lodging, and wine events using the Geo-location feature on your iPhone. Visit www.ncvineyards.com/iphone/iphone.mov to view the demo

"If food is the body of good living, wine is its soul"

Clifton Fadiman

Shared with us by The Vino Shoppe, High Point, NC

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.