



The Stomper

The Free Monthly Winemaking Newsletter
Published by grapestompers.com



Issue #131 June, 2011

<http://www.grapestompers.com>

1-800-233-1505

Hours: 9:00 AM - 5:00 PM Eastern

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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Home Winemaker Showcase Huge Success

By Pam Wyatt

Our 3rd Annual Home Winemaker Showcase on May 29th was again a huge success. This year the Showcase was sponsored by the following companies and we all appreciate their support and send them our heartfelt thanks for all they did to make this the best festival to date! We also hope you will check out their web sites as well.

Title Sponsor: Crosby & Baker, LTD: www.crosby-baker.com



Gold Sponsors: Purple Toes: www.purpletoes.com
Russell & Cook Insurance; www.russellandcook.com
Thistle Meadow Winery: www.thistlemeadowwinery.com



Winners line up at 2011 Home Winemaker Showcase. Photo by Monty Combs, Wilkesboro, NC



Purple Toes

RUSSELL & COOK
i n s u r a n c e
Business-Auto-Homeowners



Hot Tip

Sulfite Syndrome

Some people believe that they are allergic to sulfites, and want to leave them out of their kits. While this is their option, it's a bad idea. Yeast make sulfites themselves during fermentation, so no wine can ever be sulfite-free, no matter what.

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

Supporting Sponsors for this year's event were:

- DOCUMENT IMAGING SOLUTIONS, INC.
- JUVENAL CORK
- MOUNTAIN ENDEAVORS
- UPS
- WINEMAKER MAGAZINE

Thank you to all our fine sponsors who participated and helped to make the 3rd. Annual Home Winemaker Showcase a huge success. Thanks as well to all our vendors, winemakers, and tasters. We couldn't have done it without all of you! Be sure to check out page 4 for all the winners.

Tom and the Grapestompers Gang

Report from the WineMaker Magazine Conference

By Brant Burgiss

My winemaking buddy and neighbor Robert Hernandez recently accompanied me to Santa Barbara, CA for the 4th annual WineMaker Magazine Winemaking Conference. I've attended the conference each year it's been held, but it was Robert's first time.

We decided to arrive a day early so we could visit some wineries in the local area. Along with some winemaking friends from Canada, we hired a driver to take us up the Santa Ynez Valley where we discovered some neat wineries like Gainey Vineyard, Carhartt Vineyard (our favorite!) and Bridlewood Estate Winery. We also participated in an olive oil and balsamic vinegar tasting at Global Gardens in Los Olivos, which was fabulous (thanks Debbie!).

Once the conference began on Friday, May 20th, Robert and I were able to select the seminars we wanted to attend. Up to four topics are offered at a time during the regular sessions, so it was difficult to decide which one to attend. In general, the topics covered viticulture / vine management, wine chemistry / fermentation, practical applications / techniques, or round table discussions.

One of my favorite seminars this year was the one where we did side by side comparisons of a similar Chardonnay which had been oaked by different methods and quantities. It was remarkable to see the differences between pre-fermentation and post-fermentation oak applications, as well as the differences between American and French oak.

We had a similar seminar last year, where the same lot of grape juice had been fermented using 4 different strains of yeast. The four resulting wines were remarkably different!

Even though the "official" winemaking seminars were great, to me the best part of the conference was talking to all the other home winemakers during meals and breaks. The tips and tricks shared during these conversations were invaluable. For instance, [Jason Phelps](#), who won a gold medal for his strawberry wine last year, offered a great tip about how to back sweeten my own strawberry wine with more strawberry flavor, color, and aroma. And winery owner / author [Daniel Pambianchi](#) gave me some hints on how to rescue my sparkling Riesling that didn't sparkle.

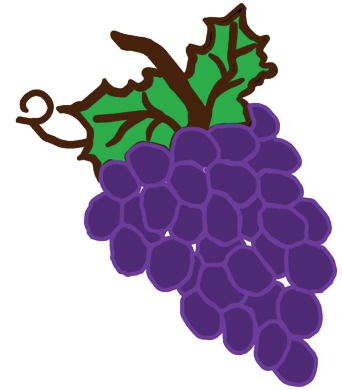
The highlight of the conference was the awards banquet on Saturday night, where winners of the annual amateur winemaking competition – the largest in the world with over 4200 entries – were announced. I am proud to say that I won a silver medal for a batch of 2010 Cellar Craft Red Mountain Cabernet Sauvignon!

Speaking of which... if you are a customer of ours, and you won a medal in this year's WineMaker Magazine International Amateur Winemaking Competition, please send us your name, the type of wine you made, and the medal you won. We'll be happy to post your name in next month's issue of *The Stomper*.

I hope you are encouraged to join us for next year's conference, which will be held in the Finger Lakes region of New York the first weekend in June 2012. Hope to see you there!



Brant and Robert Hernandez enjoying some wine at the WineMaker Magazine Conference
Photo by Daniel Pambianchi
Hidden Special for June
2597A Refractometer
Regular \$49.95 for only \$29.95
Ask for the Hidden Special price.



Customer Feedback

If my winemaking schedule changes, it is nice to know that you provide the service of shipping when it is convenient for me. Thanks for all the services you provide.

Holly Settles
Indianapolis, IN

Just getting started in winemaking and found that you carry a lot more concentrates. Great website...I am trying to learn everything I can.

Ron Leftige
Hemet, CA

As always, thank you for the great service.

Gene Mumper
Frostberg, MD

Thank you, as always, for your exceptional personal service!

David Warry
Goddard, KS

Opening my first bottle of wine tonight for dinner. Can't wait. The wine looks great. I will be ordering more juice in a few months. My friends want me to make more, can't keep up! Thanks for all your help.

Gary Mazzarino
Longmeadow, MA

"When it comes to wine I tell people to throw away the vintage charts and invest in a corkscrew. The best way to learn about wine is the drinking."

Alexis Lechine

New Products

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

ITEM #	DESCRIPTION
5474	Red Balsamic Vinegar, \$7.98
4824	Champagne Vinegar, \$5.00
4819	Bubble Wine Bag, \$4.00
4823	Wine Shoulder Bag, \$25.00
4820	Group Therapy Towel, \$5.00
4821	Like The Food Towel, \$5.00
4822	Save Water Towel, \$5.00
VC2663	Cheeky Monkey Austrian Grüner Veltliner, 10L, \$84.62

Bent Grape Strawberry Daiquiri Wine Cocktail kits have arrived

We now feature

Strawberry Daiquiri, 7.5L, #VC2791

Piña Colada, 7.5L, #VC2790

\$76.92 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

Brooding:

This does not refer to your mood when the house wine you've been served at the local greasy spoon is akin to Liquid Drano. It describes a complex, intense red wine with hidden nuances and glories. A brooding wine may have a hulking depth and concentration of flavor.

Look for other wine-related definitions by viewing our online Glossary at

www.grapestompers.com/glossary.asp



Blending with Port

If you have a Merlot that just doesn't seem to have the right mouth feel, a Cabernet that's lacking finish, or maybe a Zin that just needs a touch more sweetness to really pop the fruit forward and give it that 'umph' ... consider trying a small addition of port to your dry wine to enhance any one or all of these characteristics.

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

www.grapestompers.com/submit_ideas.asp

Monthly Specials

Specials for June, 2011

Item #	Description	Reg. Price	Special
3153	GC Pinot Noir, 10L (Only 1 Available)	\$83.65	\$66.92
3273	GC Chardonnay, 10L	\$80.67	\$64.54
3139	VDV Cabernet Shiraz, 9L	\$74.90	\$59.92
3134	CC Pinot Noir, 15L	\$117.31	\$93.85
3236	CC Sauvignon Blanc, 15L	\$109.63	\$87.70
3175	CSP Old Vine Zinfandel, 16L	\$130.77	\$104.62
3115	VDV Cabernet Sauvignon, 9L	\$74.90	\$59.92
3262	OB Banana Pineapple Viognier, 7.2L	\$71.06	\$56.85
3265	OB Mango Mint Chenin Blanc, 7.2L	\$69.13	\$55.30
3257	OB Watermelon White Merlot, 7.2L	\$67.21	\$53.77
CF0288	Red Mountain Cabernet, 18L w/CGP	\$153.62	\$122.90
CF8932	Riesling Ice Wine, 12L	\$95.54	\$76.43
HB400	White Grenache Blush, 8L	\$73.38	\$58.70
HB030	Cabernet Shiraz, 8L	\$77.69	\$62.15
HB245	Pinot Grigio, 16L	\$103.85	\$83.08
HB180	Merlot, 16L	\$107.69	\$86.15
VC013	BluePom White Merlot, 7.5L	\$67.08	\$53.66
2253	Vinator Bottle Rinser	\$18.75	\$15.00
2607	Fizz-X Wine Agitator	\$30.29	\$24.23
2609A	Bottle Brush	\$2.88	\$2.30
2243	18" Plastic Spoon	\$3.17	\$2.54
2222B	Auto Siphon Clamp, 1/2"	\$3.49	\$2.79
2732B	Potassium Metabisulfite, 5 lb.	\$19.13	\$15.30
2733	Fermax Yeast Nutrient, 4 oz.	\$2.87	\$2.30
2730	Acid Blend, 3 oz.	\$2.31	\$1.85
2736	Tannin, 1.5 oz.	\$2.40	\$1.92
2251	Brass Bottle Washer	\$12.60	\$10.08
2262	Portuguese Double Lever Corker	\$17.21	\$13.77
4506	Group Therapy Garden Flag—Purple	\$9.88	\$7.90
4507	Group Therapy Garden Flag—Green	\$9.88	\$7.90
5397	Sophia's Vineyard Stemware, 4 pc.	\$29.00	\$23.20
5446	Vinturi Wine Aerator (for RED wine)	\$39.00	\$31.20
4609	Wine Bottle Chiller	\$8.99	\$7.19
5386	Wine Cellar Tags, 50 ct. with pen	\$5.99	\$4.79
3100	Complete Wine Kit - Red	\$303.33	\$245.99
3200	Complete Wine Kit - White	\$297.16	\$236.99

Home Winemaker Winners Announced

The 3rd Annual Home Winemaker Showcase has come and gone once again and it was a wonderful day here in Laurel Springs, NC. The weather cooperated so fun, food and good wine was shared by all in attendance.

Winners received grapestompers.com gift certificates and ribbons for their fine efforts.

In the white wine category, Sauvignon Blanc took first place and Chardonnay snared second, both made by Westy Fletcher from Cosby, TN. Third was Pacifica White, Ltd., made by Fred Stokes from Granite Falls, NC.

The red winner was Tennessee Red Neck-Tar by Gene Flowers of Cleveland, TN. The name was a winner as well! Second was Fred Stokes' Amarone and third was a Bergamais made by Robert Acton of Bryson City, NC.

The sweet category was again dominated this year by Gene Flowers' Lime Wine. Marion and Walter Schade's Blackberry Merlot took second and they won again with a third place ribbon for their Blackberry Malbec. Marion and Walter also hail from Cleveland...Georgia, that is.

The Port category only had a first place winner and that happened to be Marion and Walter Schade as well for their Premium Port.

Thanks to everyone who attended, tasted and voted. All in all we had 30 different wines to taste in four categories, white, red, sweet and port, 18 craft vendors with everything from goat cheese and handmade jewelry to dog treats and shiitake mushroom logs.

We also had a representative from [Operation Smile](#), the worldwide charity geared toward helping children repair cleft palates.

A special thanks to our three food vendors, Laurel Springs Fire Department Auxiliary, Tammy Weddington with Kettle Corn and Calloway and Holman Concessions who helped to keep the crowd fed throughout the day.

Be sure to check out photos from the festival later in the week [here](#).

If you couldn't make it this year, make plans now to attend next year. You certainly will not regret the decision to have a fun-filled good time.

The Stomper

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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 festivals Thistle Meadow Winery will attend in June 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 June Festivals:

[Salute! The North Carolina Wine Festival](#), Downtown Winston-Salem, NC, Saturday, June 4 from 12pm – 6pm

[Arts D'Vine](#), Downtown Kernersville NC, Friday, June 10, from 5pm-9pm

For all you folks who visit Thistle Meadow Winery in Laurel Springs we have some exciting news for you. Beginning in June, we will feature a special deal on a different wine each month called "Winemaker's Special". So be sure and come by and check out what our winemaker has picked for the month of June!

Over the past 2 years sales of alcohol have increased significantly. A recent article in [Business Week Magazine](#) recorded an increase of 1.4% for value priced liquors, 6% for cheap wine, and over 7% for the cheapest beer. So...why not **make** your own wine and save even more!!!

This year we will experience very unusual dates; 1/1/11, 1/11/11, 11/1/11 and 11/11/11. Just some useless trivia that you can think about over a glass of your favorite wine!

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.