



# 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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## Stomper Guest Column

### Old World Italian Nocino Recipe

By Frank Catanzarite, Lakeland, FL

From a posting in [rec.food.drink](http://rec.food.drink) from **Luca Roncadi**: In the Italian province of Modena, a very popular homemade liqueur is named Nocino. Nocino is sweet-bitter, thick and syrupy, with a dark color like ink. In Modena Land there are a lot of recipes to prepare Nocino, every family has his secret in composition, time and handling. In Spilamberto, a small town near Modena, an Association for Nocino was founded, the members being all women, and yearly they organize contest where a prize is give to the best Nocino of the year.

To infuse Nocino, the tradition is to use an odd number of nuts (normally 29) and cut in quarters. The nut bowl must be in a very sunny place and very often it is better to control the level of the liquid inside and fill with a syrup of sugar and water prepared beforehand.

What you must know:

The walnuts for Nocino must be collected at night between June 24th and 25th because in these days the nut-husk is rich with substance, but also because we consider these nights magic, especially the dew, as it is known as "St. John dew" Nocino must be served very cold at the end of the meal as a digestive.

In the past, after filtering the Nocino, the nuts remained inside the bowl and was infused again with white wine to obtain a special vermouth.

#### Ingredients

- . 30 walnuts
- . 1 1/2 liters of pure Alcohol [grain alcohol]
- . 750 g sugar
- . 10 g cinnamon
- . 10 g cloves
- . rind of 1 lemon, sliced and scraped
- . 400 ml water

Cut the 30 green walnuts with the kernel into 4 parts and put them in a 3 liter jar, add the alcohol and half of the sugar along with the spices and lemon rind. Tightly seal the jar and place the infusion in a sunny place in direct sunlight. With the water and the other half of the sugar, a water and sugar syrup will be prepared, by melting the sugar in lukewarm water on a low heat. During the time that the infusion remains in the sun, ensure that the walnuts are covered at all times by syrup prepared previously. After 2 months the infusion of walnuts, alcohol and other ingredients will have a mauvish-black color - at this point add the remaining syrup and remove from the sunlight. The infusion should be bottled during Autumn equinox; it should be filtered with special paper cones or with layers of gauze in the funnel. Store the bottle in the cellar and consume after one year. Serve ice cold; ideal as digestive after a meal.

#### Units of measurement (unless stated otherwise)

- 1 cup = 8 ounces = 236ml    1 quart = 32 ounces = 944ml
- 1 tbsp (tablespoon) = 1/2 ounce = 15ml    1 fifth = 25.6 ounces = 750ml
- 1 tsp (teaspoon) = 1/6 ounce = 5ml    1 pint = 16 ounces = 472ml



Go Green with a Thistle Sipper to Celebrate St. Patrick's Day!

## Hot Tip

### Re-using Screw Caps

Once the cap is twisted off and the threads detach the safety and integrity of the seal are forever compromised. Though the cap will feel like it has screwed back on tight (and probably is), there is still a slight chance that microbes and oxygen could make it inside especially if the bottle is "jostled" a bit.

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

## Tom's Cellar Breaking News

By Tom Burgiss

During February, we've been busy making wines for the coming season for our winery, Thistle Meadow Winery. In my last article, I encouraged all of our readers of "The Stomper" to do the same. You really do have to think 2 to 3 months ahead for your coming season! We look forward to your online orders because you give us a call back time to assure we have your most recent credit card information. This call is used for several purposes i.e. if we have a question about duplicate items, item sizes, amounts needed, one cork instead of 100 or one foot of tubing when you meant to order five or more feet or clarification of wording on your free labels. Since we charge only the exact shipping amount, we can share the amount with you because cost depends upon the different weights and zip codes.

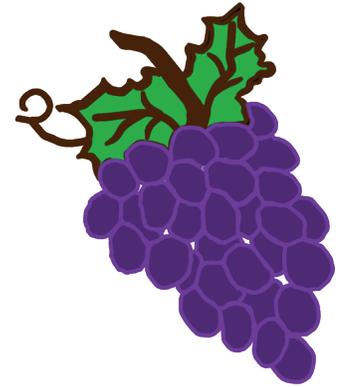
At the end of your order there is a COMMENT BOX...This is a place for you to make requests and certainly add any additional questions or comments. After 19 business years, we have strived to give good advice, shared the newest innovations in wine making and of course, the newest released concentrates. In the end, this adds up to the best service from our warehouse to your front steps!

Some exciting news coming soon: Thistle Meadow Winery's first "You Tube" video will hit the web in March 2012 which will cover two separate topics:

1) **CORKS & CORKING** Illustrating three types of home corks and the different sizes of corks available at [grapestompers.com](http://grapestompers.com). It displays different types of corks for your particular need in regard to length of storage for aging in your cellar.

2) **SOLID OAK BARRELS** Illustrating our newest addition to the [grapestompers.com](http://grapestompers.com) family, the barrel will hold 5 liters of wine (about 6.6 bottles' worth) with the capability to dispense wine by the glass without the fear of oxidizing your premium homemade wines. The barrel can be custom designed with your logo (or name) carved into the solid white oak which will have your friends amazed with the ease of operation allowing the elimination of bottles. Excellent for use at weddings, celebrations, reunions, or just to place on top of your wine bar for show! Check out the photo below.

Later, Tom



## Customer Feedback

I visited Thistle Meadow Winery on Monday. The wine tasting hostess was very nice and knowledgeable. I purchased four bottles of wine and received the glass that I used for tasting. Thank you for a wonderful visit.

Gail Steel  
Levittown, PA

Thanks for all you do, and I hope to see some more great tips in the next Stomper, my new favorite newsletter!

Mark Courtney  
New Berlin, IL

Pam, as always, thanks for the great service!

Rachel Casillas  
Milwaukee, WI

Visited Grapestompers, loved it! I now have a new hobby

Marie Billings  
Independence, VA

Thanks for the quick response. Looking forward to doing more business with you folks in the near future. Being a new winemaker little differences seem bigger. Have enjoyed the helpful material on your website.

David Voigt  
Geneva, NY

Thanks for checking on my order for [Valpolicella](#). I am getting thirsty. The kits have been great!!

Pat Muscarella  
Penfield, NY

## New Products

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

ITEM #	DESCRIPTION
5578	Corkcicle Chiller, \$21.00
5579	Horseshoe Wine Rack, \$35.00
5583	Antler Wine Rack, \$39.00
5580	The Arc Wine Rack, \$23.00
5581	Purse Bottle Carrier, \$3.89
5582	Vacuum Stopper, \$8.69
5583	Spring Glass Charms, \$8.69

[See all these new products online now.](#)

If you have a suggestion for a new product, please call us at 1-800-233-1505.

### March Pre-Order Deadline

**CFLR412 RED MOUNTAIN TRIO**  
18L with crushed grape pack  
Only \$139.00

**ORDERS MUST BE RECEIVED BY  
MARCH 15TH.**

**#VCLR112 Australian Shiraz**  
**Viognier, 16L**  
**\$125.00**  
Only 2 Available

**#CMLR112 Cheeky Monkey**  
**2011 Red, 10L**  
**\$92.29**  
Only 1 Available

### Corky's Corner

## Winemaking Definition

### Digestif;

A digestif is an alcoholic drink served at the end of the meal, often after dessert. Wines served as digestifs are often sweeter and higher in alcohol content than the wines consumed with the meal. Examples include port, madeira and cream sherry. They are generally served at room temperature.



### Junking the Gunk

If you recycle bottles and some have a bit of debris in the bottom that you can't quite get out, try adding salt and uncooked rice with a bit of water. Shake this mixture around and it should loosen up the gunk.

Have a winemaking tip to submit? Go to:  
[www.grapestompers.com/submit\\_ideas.asp](http://www.grapestompers.com/submit_ideas.asp)

### Monthly Specials

## Specials for March, 2012

Item #	Description	Reg. Price	Special Price
3226	CC Piesporter, 15L <b>(Exp. 2/12, 1 Avail.)</b>	\$119.13	\$79.00
3159	CC Grand Shiraz, 15L <b>(Exp. 2/12, 1 Avail.)</b>	\$128.75	\$89.00
WE3171	Chocolate Raspberry Port, 12L	\$122.00	\$69.95
3147	CCH Cabernet, Syrah, Zinfandel, 15L	\$130.77	\$104.62
3234	CC Gewürztraminer, 15L	\$122.98	\$98.38
3284	CSP Australian Chardonnay, 16L	\$132.60	\$106.08
3121	VDV Shiraz, 9L	\$83.17	\$66.54
3114	VDV Bergamais, 9L	\$74.52	\$59.62
3229	VDV White Zinfandel, 9L	\$71.06	\$56.85
3279	OB Blueberry Shiraz, 7.2L	\$72.12	\$57.70
3276	OB Black Cherry Pinot Noir, 7.2L	\$72.12	\$57.70
CF0882	Yakima Valley Syrah, 18L w/crushed grapes	\$145.08	\$116.06
CF8941	White Merlot, 16L	\$110.92	\$88.74
VC6008	Legacy Chianti, 16L	\$110.00	\$88.00
VC6002	Legacy Chardonnay, 16L	\$110.00	\$88.00
HB305	Sauvignon Blanc, 8L	\$70.00	\$56.00
HB385	Vieux Chateau du Roi, 8L	\$75.85	\$60.68
VC015	White Pear Pinot Grigio, 7.5L	\$67.08	\$53.66
46004	Lager Beer Kit, 7.5L	\$41.99	\$33.59
2731	Campden Tablets, 2 oz.	\$3.37	\$2.70
2714	Citric Acid, 3 oz.	\$2.12	\$1.70
2734	Pectic Enzyme, 15 ml.	\$2.40	\$1.92
2732B	Potassium Metabisulfite, 5 lb.	\$19.13	\$15.30
2240	18" Plastic Paddle	\$3.17	\$2.54
2740A	Sanitan Liquid Oak, 30 ml.	\$2.42	\$1.94
2254A	Bottle Drainer, (holds 45 bottles)	\$28.75	\$23.00
2224	1/2" Auto Siphon	\$16.44	\$13.15
2605	Carboy Brush	\$6.06	\$4.85
2204	5 Gallon Glass Carboy	\$38.37	\$30.70
2202	Carboy Handle	\$6.83	\$5.46
2600B	12" Plastic Test Jar with Removable Base	\$5.29	\$4.23
4673	1/2 oz. Posi Pour	\$7.39	\$5.91
5446	Vinturi Wine Aerator for Red Wine	\$39.00	\$31.20
4328	Fireman Bottle Holder	\$27.00	\$21.60
3100	Complete Wine Kit - Red	\$303.33	\$245.99
3200	Complete Wine Kit - White	\$297.16	\$236.99

## Just for Fun Punt Pun

Sometimes we get questions from customers and we post the answers to them in "The Stomper", like this one from **Bob Blanchard of Randleman, NC**:

"Pam, You might answer this in the newsletter. I'm sure there is interest by many in this age old question.

I re-use wine bottles. Some labels are quite difficult to remove and any suggestions from your readers would be appreciated. My problem, however, is cleaning the inside of the bottles. Many bottles that I get were not rinsed when they were emptied and have dried, caked wine in the bottom. The easiest ones to clean are the ones that have the flat base. The ones that have the punt often create a lot of problems. In extreme cases I sometimes have to throw the bottle away. My question is... is the punt necessary in a wine bottle for today's wines? You store wine bottles on their side so the sediment settles on the side of the bottle not the bottom. Why, then, is there a continued use of the punt? The age of screw tops is coming why not "puntless" bottles?"

Well, Bob, after a bit of research here is the answer to your question: In the early days of modern bottle making, glass blowers learned that a deep indentation made the bottle sturdier. A somewhat similar explanation is, the mechanism that glass blowers used to hold the bottle while it was being made left this indentation when the job was done.

Bottles were made this way intentionally so the sharp crease around the conical shape would form a crevice where the wine's sediment could collect and solidify.

My personal feeling is that bottle makers still use the "punt" because it serves the same purpose as the cardboard packaging inside a candy bar wrapper: It makes the bottle look like it has more wine in it than it really does!

### *The Stomper*

## List Maintenance: How to Subscribe or Unsubscribe

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## Wine Drops

*Wine Drops is a catch-all for various tidbits that we find interesting. This month we tell you what to do with all that left over Valentine candy, and a chance to tell us what you would like to see next month.*

The heart boxes have been opened, you've gained 5 pounds and you still have candy left. Why not pair it with some wine? **The percentage of cacao in the chocolate will determine what it pairs best with.** For example, we wouldn't recommend pairing a light, milk chocolate with a heavy cabernet, as the wine will drown out the chocolate. We also wouldn't recommend pairing a 90% cacao chocolate with sauvignon blanc, as the flavors will clash dramatically. So think about how bold, rich and powerful the wine is, then make your chocolate choice. White chocolate pairs nicely with Champagne, as does very light milk chocolate. If you like pinot noir, get a slightly darker chocolate. Merlot, darker still. Cabernet or zinfandel, super dark and rich. At the most decadent end of the spectrum, pair a good Port with dark chocolate truffles.

Entry deadline is **March 16, 2012** for WineMaker Magazine's 2012 International Amateur Wine Competition. For more information or to enter the completion go to [www.winemakermag.com/competition](http://www.winemakermag.com/competition).

It is not too early to start making plans to attend the 4th Annual Grapestompers Home Winemaker Showcase on **Sunday, May 27th** here in Laurel Springs, NC. Registration forms will be posted on our web site soon so keep watching!

March Hidden Special, \$5.00 off ANY regular price t-shirt. Just mention this in the comments section of your order form.

### 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.