



The Stomper

The Free Monthly Winemaking Newsletter
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<http://www.grapestompers.com>

1-800-233-1505

Winter 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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Important Announcement

2012 Home Winemaker Showcase This Month

By Pam Wyatt

The grass is growing, the wine is flowing and the time is here to send in your registration forms to participate in the 2012 Home Winemaker Showcase on **Sunday, May 27.**

The times for our Winemaker Showcase will be from 12 noon to 4 pm. 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 and 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 18** to reserve your space; otherwise you cannot enter your wines on the day of the Showcase. Download your winemaker or vendor registration form [here](#) or from the homepage 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.

Grapestompers will offer a **10% discount** off all regular retail price on winemaking supplies to participants when you place your order by **FRIDAY, MAY 18** 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. You can also contact coordinator, Paul Wyatt, at 276-768-7901.



2011 Home Winemaker Winners.
You could be in the lineup for 2012.

Hot Tip

Oh, Sugar!

When making fresh fruit wine and adding large amounts of sugar per gallon to the must, it is always better to add half initially and the remainder in stages a few days apart. In this way the specific gravity is never raised so high that it threatens the yeast, but you get the correct amount of sugar that your recipe requires.

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

Important Announcement

Grapestomper Hours Back to Normal

By Tom Burgiss

During the winter months here at grapestompers the weather can get quite hairy so in November we began closing the same hours as Thistle Meadow Winery, **4pm** to keep our customers and employees from being out after dark in the snow and bad weather.

Now that winter (seems to be) somewhat over, we have gone back to regular operating hours of **9am-5pm Monday-Friday**. Thistle Meadow Winery is now operating on the summer schedule as well, **12pm-5pm Monday-Friday** and **2pm-4pm on Sundays**.

So drop by for a visit and enjoy the green grass and beautiful views!

Forget about Foam

From time to time we receive questions asking grapestompers to solve a problem (or problems). Most recently, the most popular questions have involved "FOAMING". After the customer has bottled their wine, the corks coming flying out, or when they uncork the bottle, the foam comes over the top of the bottle, or it seems to sparkle like champagne!!

All of the above concerns are related to the SAME PROBLEM... the yeast is still in the fermenting stage and active. You must give the yeast more time to convert the sugar content (called "brix") of the fruit into alcohol and CO₂. That's the cause of the foaming. Simply, it means that the fermentation process has been rushed and you have bottled too soon. To eliminate this, you must allow the air lock on your carboy to be AT REST ON TOP OF THE STEM with no active bubbles! I usually wait 5-10 additional days.

To speed up the process you can STIR (with the back of a long handle spoon) during the early fermentation stage, thereby uncovering the trapped yeast at the bottom of your lees (residue) in the carboy and allowing the yeast to be "free" in order to complete its task. I do recommend stirring 2 or 3 times while the sediment is still on the bottom of the carboy. I know you hate to do this, especially when it is so clear above the lees! It will pay off with a higher alcohol content and no more "foaming" will take place! The warm temperature of your wine can cause a faster conversion factor giving off additional amounts of foaming.

The Hidden Special for the month of May is 30 free capsules with every concentrate kit purchase. Just mention the Hidden Special in the comments section of your order form and include the stock code for the color you would like and we will include them with your order.

For smaller amounts you may work with a bottle at a time as you use it by allowing the opened bottle to breathe 2 or 3 hours before serving. Some wines foam more than others because of the grape itself. Bottom line: Do Not RUSH the process and UNTRAP the covered yeast!

Any time you have a question or concern about your wine, please don't hesitate to give us a call at 800-233-1505, or you can email me with questions at tom@grapestompers.com. We try and answer your emails promptly but sometimes things get hectic so don't give up on us! We will be in touch as soon as we can.

Later, Tom

Wine Kit News

Vineco Discontinues Kits

By Brant Burgiss

As you know from past issues of the Stomper, Vineco has purchased Cellar Craft International. Vineco recently announced that several wine kits would be discontinued upon inventory depletion. Most brands suffered 1-4 kits lost; notable among the discontinuations was the loss of the **entire Heron Bay product line**. In case you are wondering, neither the Niagara Mist nor the Cheeky Monkey brands suffered any discontinuations.

These kits will be discontinued upon inventory depletion, so you do have one last shot at these kits if you like. Many are still available in varying quantities.

Cellar Craft Specialty Dessert 12L

CF8945 Orange Muscat

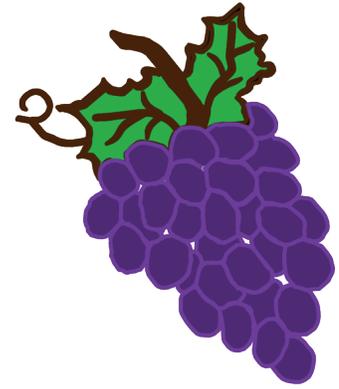
Cellar Craft Sterling 12L

CF0640 Lodi Old Vine California Zinfandel

Cellar Craft Showcase 18L

CF0050 South African Pinotage

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Customer Feedback

Pam, You came through for me again. A lot of people are supposed to be there to help with customer service, but they don't. They need to take lesson from you. True service with a true smile! You and the Grapestompers crew are the best.

Gene Flowers
Cleveland, TN

I have been making carrot wine..... first....it is not orange. 30 pounds of carrots, semi blanched and then fermented to make 6 gallons. SO, fermentation is over and there is this somewhat golden wine. Taste... earthy but not like a carrot. Fast forward six months.....all sediments are racked.....clear as it can be and now it taste like pear, chardonnay.....oh wait, like Sauvignon Blanc with a hint of earth. It changed its flavor profile so often you never knew what you would get when opening a bottle. Great for parties. Not a single person ever guessed what it was. BTW....I called it 23 Karats.....Thanks again my friend, for all the great customer service.

Gisela McMullin
Herndon, VA

Well, what I had assumed the postal service would do, they did do. My envelope of label paper was folded in half and stuffed in my mail box. But due to the number of sheets ordered along with the added sheets of protective cardboard and the envelope, the sheets were not creased.

Thanks for the extra effort.

John Clanton
Jackson, TN

New Products

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

ITEM #	DESCRIPTION
6300	Wine Barrel with Stand, \$289.00
6301	Wine Barrel Bag, 5L, \$2.50
CF3494	Barolo, 7.5L, \$68.63
VC807	Bergamais, 7.5L, \$72.16
VC808	Cabernet Merlot, 7.5L, \$75.69
VC809	Cabernet Sauv., 7.5L, \$75.69
VC810	Chamblaise, 7.5L, \$65.88
VC811	Chardonnay, 7.5L, \$70.35
VC744	Chianti, 7.5L, \$70.25
CF3500	Chilean Cab. Sauv., 7.5L, \$65.10
VC766	Gewürztraminer, 7.5L, \$65.76
VC777	Johann. Riesling, 7.5L, \$65.76
VC788	Liebfraumilch, 7.5L, \$63.10
CF3504	GC Merlot, 7.5L, \$67.73
VC799	Merlot, 7.5L, \$72.04
VC816	Pinot Grigio, 7.5L, \$69.41
CF3509	Valpolicella, 7.5L, \$67.93
5629	Golf Club Bottle Balance, \$25.00
5632	Oenopull Corkscrew, \$27.00
5633	Pub Coasters, \$10.00
5634	Climbing Tendrill, \$35.00
5627	Red Shoe Bottle Holder, \$29.00

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

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

CHECK OUT OUR SALE PRICES ON SELECT STYLES OF T-SHIRTS

Corky's Corner

Winemaking Definition

Gelatin

A fining agent used to remove excessive amount of tannins and other negatively charged phenolic compounds from wine.



Good Riddance to Pesky Labels

Here is another alternative for removing wine labels especially if you do not want to use a razor blade. After soaking the bottles overnight (in dish washing detergent as mentioned) I use a metal blade putty knife to remove the label. I then use a scouring pad (Brillo etc.) to scrape off the residual glue. Quick easy and not as dangerous as using a razor blade.

Submitted by Phil Notarange
Bel Air, MD

Have a winemaking tip to submit? Go to:
www.grapestompers.com/submit_ideas.asp

Monthly Specials

Specials for May, 2012

Item #	Description	Reg. Price	Special Price
3131	CC Chanti, 15L (Exp. 4/12, 1 Available)	\$119.13	\$69.78
3226	CC Piesporter, 15L (Exp. 5/12, 1 Available)	\$119.13	\$83.39
3132	CC Valpolicella, 15L (Exp. 5/12, 1 Available.)	\$121.06	\$84.74
3246	CC Pinot Grigio, 15L (Exp. 5/12, 1 Available)	\$128.75	\$90.13
3235	CC Johan. Riesling, 15L (Exp. 5/12, 2 Avail.)	\$115.29	\$80.70
3135	CC Shiraz, 15L (Exp. 5/12, 1 Available)	\$126.83	\$88.78
3255	CSP Pinot Grigio, 16L (Exp. 5/12, 2 Avail.)	\$132.60	\$92.82
3256	CSP Ries. Traminer, 16L (Exp. 5/12, 2 Avail.)	\$132.60	\$92.82
46004	Lager Beer, 7.5L, (Exp. 3/12, 1 Available)	\$41.99	\$27.17
46002	Draft Beer, 7.5L (Exp. 3/12, 1 Available)	\$41.99	\$27.17
3711	Mexican Cerveza, 15L (Exp. 5/12, 1 Avail.)	\$51.83	\$29.17
3262	OB Banana Pineapple Viognier, 7.2L	\$74.02	\$59.22
3278	OB Raspberry White Zinfandel, 7.2L	\$73.53	\$58.82
3133	CC Merlot, 15L	\$126.83	\$101.46
HB250	Pinot Grigio, 8L (5 Available)	\$70.00	\$56.00
HB100	Cabernet Merlot, 8L (4 Available)	\$73.85	\$59.08
VC014	Niagara Mist Blackberry Malbec, 7.5L	\$69.41	\$55.53
VC6009	Legacy Merlot, 16L	\$124.86	\$99.89
VC6006	Legacy Sauvignon Blanc, 16L	\$115.06	\$92.05
CF8957	Rosso Fortissimo, 18L w/crushed grape pack	\$151.84	\$121.47
CF8944	Pinot Grigio, 16L	\$108.55	\$86.84
2240	18" Plastic Paddle	\$3.47	\$2.78
2609A	Bottle Brush	\$2.98	\$2.38
2660	8" Funnel with Strainer	\$6.63	\$5.30
2262	Portuguese Double Lever Corker	\$20.67	\$16.54
2742	Potassium Sorbate, 1.5 oz.	\$2.16	\$1.73
2237A	Straining Bag, XLg. Coarse 2' x 3'	\$6.29	\$5.03
2743C	French Medium Oak Chips, 4 oz.	\$1.87	\$1.50
2724	Titrets, 10 pk.	\$18.75	\$15.00
2600	14" Glass Test Jar with Bumper	\$8.29	\$6.63
2700	Lalvin RC-212 Yeast (Limit 10)	\$0.89	\$0.71
2705	Red Star Pasteur Red Yeast (Limit 10)	\$0.51	\$0.41
2416	Bottle Sealing Wax, White, 1 lb.	\$14.46	\$10.77
2903	Winged Corkscrew	\$7.50	\$6.00
3100	Complete Wine Kit - Red	\$303.33	\$245.99
3200	Complete Wine Kit - White	\$297.16	\$236.99

Continued from page 2

Heron Bay 8L

HB100 Cabernet Merlot (Chile)
HB030 Cabernet Shiraz (Australia)
HB145 Chianti
HB260 Pinot Noir (California)
HB315 Shiraz (California)
HB380 Valpolicella (Italy)
HB165 Gewürztraminer (Australia)
HB175 Liebfraumilch (California)
HB250 Pinot Grigio (California)
HB857 Sauvignon Blanc (California)

Since many of you have grown to love the kits that are being discontinued, grapestompers will be happy to suggest alternative wine kits in the current Vineco portfolio that best match the discontinued kit in terms of alcohol, taste, body, and aroma. Many of the new kits shown in this month's issue fit the bill.

Dandelion Wine Recipe

If you can't beat those pesky things in your yard that seem to pop up over night, just make wine out of 'em! An old timey recipe follows:

1 quart yellow dandelion blossoms, well rinsed
1 gallon boiling water
1 package yeast
8 cups white sugar
1 orange, sliced
1 lemon slice

Directions

Place dandelion blossoms in the boiling water, and allow to stand for 4 minutes. Remove and discard the blossoms, and let the dandelion "tea" cool to 90 degrees F (32 degrees C).

Stir in the yeast, sugar, orange slices, and lemon slice; pour into a fermenter, and attach an airlock. Let the wine ferment in a cool area until the bubbles stop, 10 to 14 days. Siphon the wine off of the lees, and strain through cheesecloth before bottling in quart-sized, sterilized canning jars with lids and rings. Age the wine at least a week for best flavor.

The Stomper

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Wine Drops

Wine Drops is a catch-all for various tidbits that we find interesting. This month we tell you some things going on in the world of wine, share wine festivals we are attending this month and a chance to tell us what you would like to see next month.

Moderate alcohol consumption—particularly wine—may reduce the risk of dementia. See what researchers at Loyola University's Chicago Stritch School of Medicine have learned [here](#).

Join grapestompers and Thistle Meadow Winery at the [Budbreak Wine Festival](#) on Saturday, May 5th in Mount Airy, NC. Also on May 5th at the [Shine To Wine Festival](#) in downtown North Wilkesboro, NC. Both festivals run from 12pm-6pm. It will be interesting to see how we pull off two wine festivals in one day!

Join us again on May 26th at the [North Carolina Wine Festival](#) at Tanglewood Park in Winston-Salem. Hours for this festival are 12pm-6:30pm which gives you plenty of time to rest then swing on up to Laurel Springs for our Home Winemaker Showcase on Sunday, May 27th.

Did you know that Thomas Jefferson, our third president, left such detailed notes on wine that books have been written from them including [Thomas Jefferson on Wine?](#) Check out his book [here](#).

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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.

"Even a wino can admit that some occasions call for liquor"