



# 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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## Important Announcement NC Winemakers Sweep Festival (Almost)

By Pam Wyatt

The weather cooperated and we all enjoyed a wonderful day here in Laurel Springs on May 27th at the 4th Annual Home Winemaker Showcase.

We had visitors and participants from all over the state of North Carolina, Virginia and Tennessee. If you have never been here at the Showcase, you need to make plans next year to attend. Along with great wine, crafts and food, you never know what else you will find. Our most unusual attendee this year, as well as our youngest, was Emma, a 6 week old pot bellied pig! She was just the cutest thing ever and really enjoyed all the attention she received.

We were so impressed and proud of our wine makers this year we just have to send them a great big thank you along with the gift certificates and ribbons they received for their efforts based on public vote!

### White Wine Winners

**1st. Place—Gene Flowers, Cleveland, TN** with TN White Nectar (the ONLY winner NOT from NC)

**2nd. Place—Gary & Sandra Icenhour, Taylorsville, NC** with Doug's Blanc Scuppernong

**3rd. Place—Robert Smith, Hickory, NC** with Hidden Springs Chardonnay

### Red Wine Winners

**1st. Place—Berl Childers, Youngsville, NC** with Malbec

**2nd. Place—Tom Mincarelli, Black Mountain, NC** with Eagles Nest Lodi Merlot, 2010

**3rd. Place—Sam Emory, Garner, NC** with Cabernet Sauvignon (Sam was also the lucky winner of a Vineco Legacy Cabernet Sauvignon kit given by Tom in a winemaker drawing before the festival)

### Fruit Wine Winners

**1st. Place—Tom Bradshaw, Lenoir, NC** with Strawberry

**2nd. Place—Tom Bradshaw** again with Blueberry

**3rd. Place—Gene Flowers** with Lime

Our entertainment this year was provided by **Donna Pruett, The Balloon Lady**. Donna creates about 400 items from balloons and not just for kids, she made some very impressive hats and fruit baskets for some of our attendees (see photos page 5)

Of course our festival would be nothing without our food and craft vendors so we say a most sincere Thank You for all their hard work and dedication and all the great things they had for us to browse and buy!

Our food vendors this year were **Laurel Springs Volunteer Fire Department Auxiliary** with hamburgers, hot dogs, French fries and funnel cakes and **Jessica Steele** provided kettle corn!

Craft vendors that we owe our thanks to were **Tickled Thistle, Mupsey's Baubles, Martha Holder's Goat Milk Soaps, Cazbu Pugante, Michelle Miller Wickless Candles, Kaquoli Jauli, Sherry Hayes, Daniel Moody, Mary Sue Johner, Heritage Homestead, Holly Ridge Garden & Crafts, Woodbine Nursery, Mel's Treasures, John Moretz Blacksmith, Mountain Man Walking Sticks, Grassy Creek Pottery, and Tony Maglione Soy Candles.**

If you would like to get in touch with any of our craft or food vendors, please shoot us an email to [tom@grapestompers.com](mailto:tom@grapestompers.com) or call us at 800-233-1505 and we will be glad to



The public enjoyed some fine wines at the Home Winemaker Showcase.  
Photo by Monty Combs

## Hot Tip

### Taming the Tannin

If you have an overly tannic white wine, try adding two or three drops of whole milk per gallon of wine. The proteins in the milk cause the tannins to settle and the result is a fine coating of lees.

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

## Secrets and Thank Yous

I can not express enough to you, our readers, the pleasure all the grapestompers staff has in getting the opportunity to place faces with voices over the phone during our annual meeting with fellow winemakers. This festival is also a great place to network with fellow winemakers and to learn some of their "secrets!" This year's winner in the fruit category was Tom Bradshaw (strawberry was the top vote getter) who was from Lenoir, NC. I'll bet he was "hit-on" for his SECRET! What a great wine!!!

Long ago when our (caught) mountain bootleggers were sentenced to prison (they were all sent to the same prison) this was the very first network "University". There they learned to avoid getting caught, drive faster cars (NASCAR) and to make better moonshine! Sorta like sending them to class with no tuition, AND furnishing them with room and board!

The winning wines brought in for tasting were mostly over a year old. So the "judges" did a great job in detecting that age does make a difference! So plan now to set aside that great wine for next year and you can come home with a ribbon and a gift certificate, not to mention bragging rights!

Allow me to say that without the dedication and long hours of work and planning by my staff to make this festival run smooth for all who attend, this would not be possible, so a very special Thank You to them. Also, friends Brenda and Monty Combs, our official photographers another special Thank You. To our Balloon Lady, Donna Pruet, thank you for helping us all to be young again.

In closing, I want to let all of you in on a little secret. We are very close to opening our next wine tasting room and supply location in downtown Mooresville, NC to give you an opportunity to taste and buy Thistle Meadow Wine there as well as home winemaking supplies. Keep watching the Stomper for more information.

In the mean time, be sure to visit us at our Kernersville location, Thistle Stop Wine Shop, downtown at "The Factory".

Later, Tom

### Stomper Guest Column

## Tomato Wine?

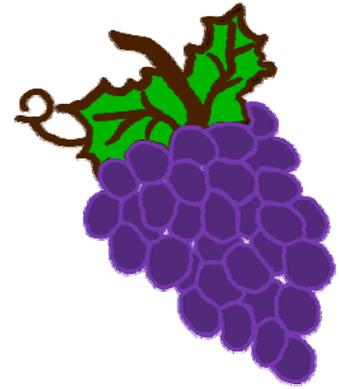
By Sara Stopek, Brooklyn, NY

I have been making homemade tomato wine!

I followed the recipe in [Making Wild Wines and Meads](#) pretty closely, and just served it to my friend who taught me to make wine - she was really impressed! I made it last year with very late-season tomatoes. This year, I'll be starting as soon as the tomatoes hit our local farmer's markets - because that way, hopefully, I'll be sipping that magic moment of summer in February, instead of May!

I found it somewhat hard to clear - the tomato pulp was very fine, and I think I'll use a strainer bag next time. It really is surprising how light and golden it is - all the red color is in the pulp. I only made 1 gallon (sigh) and it was pretty well ready to drink when I bottled it just a few days ago - could perhaps have bottled it sooner, but when I went to do that a couple of months back, it was still clearly actively fermenting.

**Do you have an unusual wine that you would like to tell us about? Send us an email to [tom@grapestomeprs.com](mailto:tom@grapestomeprs.com). If we print yours, you will receive a 10% discount off regular price items on your next grapestompers order.**



## Customer Feedback

Pam, thank you, Paul, Tom and the rest of the grapestompers gang for a great festival and all the hard work that went into making it possible. There's Tom's pocketbook to thank, too. Did Peggy and I enjoy it, YOU BET WE DID!

Gene Flowers  
Cleveland, TN

My goodness,  
Was waitin' today for my shipping confirmation and fed ex pull up this afternoon.....  
Y'all are good !!!!!

Keith French  
Burlington, NC

Thank you so much Pam. The info you sent on the oak, body and sweetness of the kits I picked out was greatly needed.

John Clanton  
Jackson, TN

Many thanks to Paul and Pam and the gang for their hospitality in accommodating us at the festival on Sunday, May 27. Looking forward to visiting again and ordering more supplies

Tom Montgomery  
Bedford, VA

Thank you so much for replying to my question about labels and for your years of GREAT service!

Vicky Warry  
Goddard, KS

"Wine is like beer, except different."  
George W. Bush

## New Products

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

ITEM #	DESCRIPTION
5498	Accordion Wine Rack, \$25.00
5633	Pub Coasters, \$10.00
4465	Screw It Polo Cap, \$15.00
5566	Wine Glass Charms, \$12.00
5631	Inflatable Ice Bucket, \$8.00
5629	Golf Club Bottle Balance, \$25.00
5545	Wine Time Wooden Sign, \$6.00
5544	Wicked Wine Wooden Sign, \$6.00
5565	Corks of the World Stopper, \$14.50

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

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

### Limited Release & Pre-Order Kits

#### Only 1 Each Left!

**CMLR112 Cheeky Monkey 20Eleven Red, 10L \$92.29**  
**RQ312 Tango, 16L, \$114.95**  
**CF3959 Red Mountain Trio, 18L, \$139.00**  
**CFLR212 Nebbiolo, 18L, \$139.00**

#### Only 2 Left!

**VCLR212 Argentinean Torrontes Chardonnay, 16L, \$117.00**

If you missed the pre-order deadline this is your last chance for these kits so order NOW!

### Corky's Corner

## Winemaking Definition

### Sparkaloid

A popular brand name of a fining agent developed by Scott Labs. Sparkaloid has a reputation for creating brilliant wine and does not strip it's character. It is available as a powder for a hot mix or cold mix.



### Find Your Fill Line

The best way to hit the right volume in your primary fermenter is by filling the carboy up to the neck with cool water. Rack the water into the primary and draw a line with a permanent marker at the water level. This will be the fill level.

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

Hidden Special—#2597A Refractometer, Regular Price \$49.95, this month only \$29.95. Just mention the Hidden Special in the comments section of the order form to receive the special price.

### Monthly Specials

## Specials for June, 2012

Item #	Description	Reg. Price	Special Price
3255	CSP Pinot Grigio, 16L <b>(Exp. 5/12, 2 Avail.)</b>	\$132.60	\$90.00
3236	CC Sauv. Blanc, 15L <b>(Exp. 6.12, 1 Avail.)</b>	\$119.13	\$80.00
VC2791	Strawberry Daiquiri, 7.5L <b>(Exp. 4/12, 2 Avail.)</b>	\$76.92	\$41.00
CF8921	Classic Port, 12L <b>(Exp. 6/12, 1 Avail.)</b>	\$85.21	\$56.00
3711	Mexican Cerveza Beer, 15L <b>(Exp. 5/12, 1 Av)</b>	\$51.83	\$28.00
46006	Light Beer, 7.5L <b>(Exp. 4/12, 1 Avail.)</b>	\$41.99	\$25.00
3279	OB Blueberry Shiraz, 7.2L	\$72.12	\$50.48
3188	OB Black Currant White Merlot, 7.2L	\$72.12	\$50.48
3130	CC Cabernet Shiraz, 15L	\$126.83	\$88.78
3223	VDV Liebfraumilch, 9L	\$68.27	\$47.79
3219	VDV Chardonnay, 9L	\$82.60	\$66.08
HB145	Chianti, 8L <b>Only 1 Available</b>	\$73.85	\$59.08
HB260	Pinot Noir, 8L <b>Only 5 Available</b>	\$73.85	\$59.08
HB315	Shiraz, 8L <b>Only 3 Available</b>	\$73.85	\$59.08
HB380	Valpolicella, 8L <b>Only 3 Available</b>	\$75.85	\$60.68
HB040	Australian Chardonnay, 8L <b>Only 1 Available</b>	\$73.38	\$58.70
HB165	Gewurztraminer, 8L <b>Only 2 Available</b>	\$73.38	\$58.70
HB175	Liebfraumilch, 8L <b>Only 1 Available</b>	\$72.31	\$57.85
HB240	Piesporter, 8L <b>Only 1 Available</b>	\$70.00	\$56.00
HB305	Sauvignon Blanc, 8L <b>Only 3 Available</b>	\$70.00	\$56.00
VC6015	Pinot Grigio, 16L	\$109.57	\$87.66
VC6004	Cabernet Sauvignon, 16L	\$124.86	\$99.89
VC001	Niagara Mist Strawberry White Zin, 7.5L	\$69.41	\$55.53
CF0097	Barbera, 18L (With Crushed Grape Pack)	\$151.84	\$121.47
2714	Citric Acid, 3 oz.	\$2.12	\$1.70
2731	Campden Tablets, 2 oz.	\$3.37	\$2.70
2732	Potassium Metabisulfite, 2 oz.	\$2.12	\$1.70
2202	Carboy Handle	\$6.83	\$5.46
2243	Plastic Spoon, 18"	\$3.27	\$2.62
2801	Recipe Handbook	\$3.85	\$3.08
2600B	Plastic Test Jar, 12" with removable base	\$5.29	\$4.23
5386	Wine Cellar Tags, 50 pk., with pen	\$5.99	\$4.79
4609	Wine Bottle Chiller	\$8.99	\$7.19
6300	Oak Wine Dispenser Barrel with bail	\$289.00	\$231.20
3100	Complete Wine Kit - Red	\$303.33	\$245.99
3200	Complete Wine Kit - White	\$297.16	\$236.99

## Niagara/Strawberry Wine Recipe

Submitted by **Bob Gunn, Carriere, MS**

"This is a favorite of all who taste it...Hope you enjoy it too."

### Niagara/Strawberry Blush (3 gallon batch)

4-5 16 oz. Containers of strawberries (ripe is best)  
5- 11.5 oz. White Frozen Juice Concentrate (Welch's or equivalent)  
¼ tsp acid blend.  
Pectic enzyme  
Campden Tablets  
Sugar  
Bottled Water  
½ tsp tannin  
1 pkg. champagne yeast

De-stem, wash and freeze berries for a few days (this helps them release the juice). After thawing, cut or crush berries, covering with warm water by 1 in.

Add campden, according to package directions and acid blend to strawberries. In separate container, place juice and enough water to make ½ gallon from each 11.5 oz. container.

Let both sit out for 24 hrs.

After 24 hrs., place berries in strainer bag and add that and liquid to juice.

Add tannin to 2 cups warm water and mix well, then add to wine once cool.

Add pectic enzyme according to directions.

Measure S.G. With hydrometer, adding sugar and bottled water until S.G. reaches 1.08-1.09.

Start and pitch champagne yeast.

Let ferment in bucket until S.G. reaches about 1.005-1.009 or below (about 1 week).

Rack into 3 gallon carboy, filling any remaining airspace with bottled water.

Let ferment until all sugar is gone, but at least 3-4 weeks.

Clarify, finish to taste and preserve by accepted methods.

Bottle and enjoy, this makes a delightful wine with all positive reviews.

*The Stomper*

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## Wine Drops

*Wine Drops is a catch-all for various tidbits that we find interesting. This month we share wine festivals we are attending, tell you where to check out some cool new flip-flops, and give you a chance to tell us what you would like to see next month.*

Be sure to join grapestompers and Thistle Meadow Winery on June 2nd. for [Salute! The NC Wine Celebration](#) on 4th Street in downtown Winston-Salem, NC, 12pm to 6pm.

Also, we will be attending the [Arts d'Vine](#) festival in downtown Kernersville, NC on Friday, June 8th from 5pm to 8pm. While in Kernersville, be sure to visit [Thistle Stop Wine Shop](#) where you can try some of our 60+ Thistle Meadow Wines as well. Thistle Stop is located on main street in the lower level of The Factory.

When you finish a bottle of wine have you ever thought of wearing the corks on your feet? Well a Vancouver based footwear company, [Sole](#), in partnership with a cork recycling initiative, [BevMo](#) is doing just that, turning used corks into flip-flops. The corks get a new life and some lucky ladies and gents get a new pair of "happening" flip flops! Check them out, you may want to buy a pair for yourself.

Ever sit out on the deck with a bottle of Horse Stomp Red and wish the wine would stay a little colder for just a little longer? Well, to solve that crisis, take a look at the [Corksicle](#). The item is a cork with a long chilling device that you pull from your freezer and insert into your wine, helping it stay at the perfect temperature. Who doesn't need that?

### 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.

## Home Winemaker Showcase Photo Gallery

*Photos by Monty and Brenda Combs, Wilkesboro, NC*

Sometimes we forget to thank folks that are always here doing their thing. Monty and Brenda Combs always come to visit us with their cameras in hand and take some amazing photos of our events. So thanks to them, here is a taste of what went on here in Laurel Spring at our festival this year. For more photos go to [www.grapestompers.com](http://www.grapestompers.com).

