



The Stomper

The Free Monthly Winemaking Newsletter
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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

Grapestompers and Thistle Stop Wine Shop

By Pam Wyatt

Thistle Stop Wine Shop opened its doors in Kernersville on March 16. We really enjoy the town and have been welcomed with open arms.

Let us take this opportunity to explain the difference in the two separate entities of Grapestompers and Thistle Meadow Winery/Thistle Stop Wine Shop.

First of all, Thistle Stop and the future store in Mooresville, (Thistle Meadow Wines) feature Thistle Meadow Wines only. They are smaller locations than our main store in Laurel Springs, therefore, we have a limited amount of space. We have put a small line of basic winemaking equipment and kits in these locations to help folks get started in their winemaking ventures and to help established local customers to be able to purchase without incurring high shipping costs.

Since we have 35 plus items on sale at grapestompers every month, it is impossible to have all these items and kits at each location. Grapestompers Laurel Springs location offers kits that are getting ready to expire and sometimes only has 1 or 2 of each on a first come, first served basis.

Since these stores are separate entities, from time to time they will run in store specials of their own that will only apply at those locations, not at grapestompers in Laurel Springs.

These stores are designed to feature Thistle Meadow Wines so the grapestompers winemaking supplies are added as a convenience for local customers to be able to walk in and pick up what they need and make it a little easier on our winemakers.

We do however, make deliveries from Laurel Springs to these locations once per week, either on Thursdays or Fridays. If you would like to order grapestompers supplies or kits **before noon on Wednesday**, we will be happy to charge your credit card and deliver to Thistle Stop or Mooresville (when open) for you to pick up there. Please keep in mind and check our website for items that are marked "Special Order". In these cases, it may be 7-10 days before items will be available in Laurel Springs, therefore delaying the delivery date to our other locations.

If you have questions or comments, please feel free to call us at 800-233-1505 between the hours of 9am and 5pm Monday-Friday.

If you would like to place an order to be picked up at one of our other locations, just put a note in the comments section of your online order.

We appreciate your business and look forward to serving you for many years to come.



Grapestompers shelves are stocked with kits and ready to ship to you for your next winemaking masterpiece.

Hot Tip

Stop the Overflow

When racking from one carboy to another, rack the first cup or so into a wine glass. This gives you a small sample to smell and taste while finishing your racking and also ensures that the receiving carboy will not overflow

Submit your hot winemaking tip here:

www.grapestompers.com/submit_ideas.aspx

Tom's Cellar

Bigger is Not Always Better

This season in the mountains of North Carolina has brought an abundance of rain and consequently BIG blackberries! To help our customers, we test fruits via refractometer for the Brix (sugar content) and can therefore predict for our customers the alcohol potential of that fruit! This year the blackberries are very large but the Brix is very low. In fact some are so large, it has prevented the sun from reaching in the leaves and finishing up the ripening process and only about 1/2 of the berry is brilliant black and some so large and moist, mold has set in! This means this year's wine will not taste like last year's! No consistency from year to year because of the season.

A customer of grapestompers brought some blackberries by and had us test them and found out the Brix was very low. So she started selling pints of blackberries for 3 bucks! By selling she was able to buy kits of blackberry with her profit from selling the fruit. She was so happy because she realized that year after year her blackberry kit wine would be consistent!

An interesting point is the size of the berry does not necessary mean it will be better. Smaller fruit usually yields a higher Brix and the best wine!

So the purpose of this one little story proves that year in and year out you can make the kit wine and have consistency every time. By selling your fruit at the market one gallon of berries could produce 16 half pints at \$3.00 each or \$48.00 cash. This means with 2 gallons of berries you could have more than enough to purchase a kit!

As part of our service to local folks we invite you to bring in a sample of your fruit and at no charge we can help you to enjoy your hobby being sure you can make a consistent wine to share with friends. It only takes a minute for us to test for you. Just another service we offer our customers!

From time to time our weather "fires up" storms and may hinder our communications via the web. Just pick up the phone and call us at 800-233-1505 or fax us at 413-803-9850 and we will be here to assist you.

Later, Tom

Wine Kit Advice

Making Clearing...Clear

By Brant Burgiss

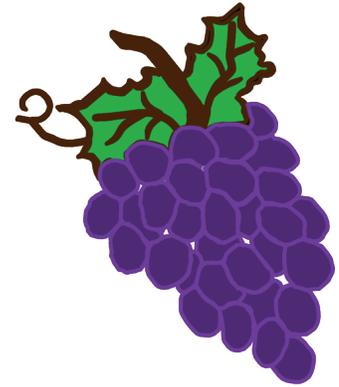
Tim Sasser of Raleigh, NC wrote in with a question about clearing his [Cheeky Monkey Riesling](#) kit. "I need some advice/help with the last kit I bought, the Vineco International Cheeky Monkey Riesling. I cannot get it to clear. According to the instructions, it should have cleared 6 days after adding the clarifier. It has been a total of 12 days and I have racked it today. Still it is very cloudy. Any thoughts? I do not have a filter. Is there another clarifier or fining agent that you could recommend or does it need a filter of some kind. Any help you could provide is appreciated."

There are a couple of things you can do... but first a quick explanation. Kit wines usually fail to clear for 3 main reasons:

1. Poor job of racking wine off sediment (which is not likely your case, since you are an experienced winemaker. This is usually a newbie mistake).
2. Poor job of degassing (CO2 left in the wine helps keep sediment in suspension)
3. Failing to wait the proper amount of time between the additions of fining agents (usually Kieselsol and Chitosan).

The first thing I would do is to degas your wine again. The instructions for Cheeky Monkey kits ask you to stir / degas the wine several times (at least six times) over the course of two days before you add the clarifying packet. I have found that that's not necessarily enough, since everyone stirs for differing amounts of time and with different amounts of aggression. Assuming it's still in the carboy, you can either use the sanitized handle of a long food grade plastic spoon / paddle to stir and agitate the wine, or you can use one of those Fizz-X devices attached to a drill... anything to stir the wine rapidly will do.

Continued on Page 4



Customer Feedback

I was VERY pleased with my [Old Vine California Zinfandel \(#CF3567\)](#) last order. My current Riesling is taking forever to de-gas. I have to pick up speed with my winemaking. My wife's consumption is gaining on me!

Dorsey Deaton
Stone Mountain, GA

Hi Tom Just to tell you, that the 11 [Amarone](#) wine kits from Cellar Craft we got from you helped my friend Jim and I to win a silver medal this year. You may remember us from your Home Winemaker Showcase back in 2010.

Jim Hollabaugh
West Palm Beach, FL

Thanks for the follow up with multiple emails and your capable assistance as always.

Donald Goers
Mt. Prospect, IL

Thanks so much for replying to my questions and for your years of GREAT service.

Vicky Warry
Goddard, KS

It was very nice meeting all of you this past Spring. Looking forward to our first bottles of wine.

Kate Anderson
Columbus, OH

"Always carry a corkscrew and the wine will provide itself"

Basil Bunting

New Products

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

ITEM #	DESCRIPTION
4465	Screw It Polo Cap, \$15.00
4187	Polly Wants Wine Apron, \$15.99
4185	Screw It Apron, \$15.99
5547	Wine Shop Napkins, \$5.00
5549	Here For The Wine Napkins, \$5.00
5658	Neon Foil Cutter, \$6.89
4558	Facebook T-Shirt, M, \$25.00
4559	Facebook T-Shirt, L, \$25.00
4560	Facebook T-Shirt, XL, \$25.00
4840	Stacked Glasses Bag, \$29.00
4902	Wine Bottle Bag, \$29.00
5666	Wine Bitch Tank Top, M, \$23.99
5667	Wine Bitch Tank Top, L, \$23.99
5668	Wine Bitch Tank Top, XL, \$23.99
5669	Fight Like A Girl T-Shirt, M, \$27.99
5670	Fight Like A Girl T-Shirt, L, \$27.99
5671	Fight Like A Girl T-Shirt, XL, \$27.99

CF3505 Pinot Grigio, 7.5L, \$66.88

VC4021 Pina Colada Orange Twist

VC4022 Lemon Kiss Strawberry Dream
7.5 L, \$69.00

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

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

Corky's Corner

Winemaking Definition

Extract

The substances, mostly derived from grape skins and just under the skin's surface, that contribute tannin, color, glycerol and flavor to a wine. Some wines can be "over-extracted" meaning too much of these elements have been extracted, making the wine inky and bitter.



Peach Wine

If you have a peach tree and use lots of peaches, save the peelings. One and one half pounds of peelings with sugar, acid blend, etc makes an excellent gallon of peach wine. Freeze the peelings in bags until you have enough to make a batch.

For more fresh fruit recipes and advice try <http://winemaking.jackkeller.net>.

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

Monthly Specials

Specials for August, 2012

Item #	Description	Reg. Price	Special Price
3741	Pilsner Beer Kit, 15 L (Exp. 8/12, 1 Avail.)	\$51.83	\$34.00
3116E	GC Chianti, 10L (Exp. 9/12, 1 Avail.)	\$88.37	\$69.00
3122	VDV Valpolicella, 9L	\$82.60	\$66.08
3170	CSP Amarone, 16L	\$138.28	\$110.70
3226	CC Piesporter, 15L	\$119.13	\$95.30
3246	CC Pinot Grigio, 15L	\$128.75	\$103.00
3133	CC Merlot, 15L	\$126.83	\$101.46
3202	OB Sangria Seville Orange, 7.2L	\$72.60	\$58.08
3264	OB Acai Raspberry Sauvignon Blanc, 7.2L	\$72.60	\$58.08
VC0365	Niagara Mist Cranberry Shiraz, 7.5L	\$69.41	\$55.53
VC0864	Legacy Barolo, 16L	\$124.86	\$99.89
VC0870	Legacy Gewurztraminer, 16L	\$118.59	\$94.87
CF3550	Old Vines Zinfandel, 18L w/crushed grapes	\$143.14	\$114.51
CF3541	Viognier, 16L	\$156.63	\$125.30
CF3497	Classique Chardonnay, 7.5L	\$66.88	\$53.50
CF3500	Classique Cabernet Sauvignon, 7.5L	\$65.10	\$52.08
2732B	Potassium Metabisulfite, 5 lb.	\$19.13	\$15.30
2731	Campden Tablets, 2 oz.	\$3.37	\$2.70
2714	Citric Acid, 3 oz.	\$2.12	\$1.70
2742	Potassium Sorbate, 1.5 oz.	\$2.16	\$1.73
2733	Fermax Yeast Nutrient, 4 oz.	\$2.87	\$2.30
2734	Pectic Enzyme, 15ML	\$2.40	\$1.92
2721	B-Brite, 8 oz.	\$2.60	\$2.08
2687	Ferrari Auto Bottle Filler	\$14.90	\$11.92
2253	Vinator Bottle Rinser	\$18.75	\$15.00
2262	Portuguese Hand Corker	\$20.67	\$16.54
2600B	12" Test Jar with Removable Base	\$5.29	\$4.23
2120	Screw Top Bottles, 5 oz.	\$8.99	\$7.19
2238	Straining Bag, Large Fine, 20" x 22"	\$6.73	\$5.38
2237B	Straining Bag, Small Fine, 12" x 19"	\$5.29	\$4.23
Various	All Lalvin Yeast Packets (Limit 10 Each)	\$0.89	\$0.71
Various	All Red Star Yeast Packets (Limit 10 Each)	\$0.51	\$0.41
2747	Elderberries, 4 oz.	\$5.10	\$4.08
2711A	Clarifier by Grapestompers	\$1.29	\$0.99
3100	Complete Wine Kit - Red	\$303.33	\$245.99
3200	Complete Wine Kit - White	\$297.16	\$236.99

Keep stirring until the CO2 bubbles no longer appear (stir like crazy for 10 seconds, then stop and evaluate), continuing as necessary. As for myself, I generally double-check my level of degassing by pulling a small vacuum on the carboy with one of those handheld, battery-operated food vacuum pumps, used mainly for removing air from special food "baggies". There is no shame in having an incomplete first degas. Even very experienced winemakers have this happen from time to time, since we all get lazy every now and then. The important thing is to recognizing improper degassing and rectifying it before bottling.

4. The second thing to do (if wine fails to start clearing 2-3 days following degassing) is to add another dose of the clearing agents mentioned above. Pam can have the warehouse ship you another additive pack for this purpose. We have extras in stock for just this purpose. An alternative to adding Kieselsol and Chitosan (usually added 1-2 hours apart, with ample stirring at each addition) is to add a bit of liquid Isinglass, another additive that helps clear wine. You may want to order a small bottle of this to be safe. Dosage directions are on the package. **NOTE:** Cheeky Monkey kits provide just ONE packet (usually numbered packet #5) of a fining agent instead of both K/C, but it would be OK to add K and C as described above.

5. The last thing to try (short of filtering, that is) is to chill your wine over a night or two. If it were late fall or winter, you could probably set the carboy outside and let Mother Nature do the work... but since it's still warm in NC, hopefully you have access to a spare refrigerator. Just remove the shelves and stick it in there.

Wine Recipe Idea **Watermelon Spritzer**

It wouldn't be summer without the refreshing taste of watermelon. We found a summer spritzer idea that we just had to share. Try this at your next get together or cookout! Stay Cool!

Watermelon Moscato Spritzer

- 1/4 part moscato wine (sparkling or still)
- 1/4 part watermelon juice
- 1/4 part sparkling water
- 1/4 lemon juice
- skewer of frozen watermelon balls to nibble on (like olives in a martini)
- Mint leaves for garnish



Pre-chill all ingredients in your refrigerator for 12 hours before preparing the spritzers. Measure and mix all ingredients into a pitcher or individual glasses. Stir individual glasses with the skewer(s) of frozen watermelon balls. Serve immediately. Enjoy!

The Stomper

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Wine Drops

Wine Drops is a catch-all for various tidbits that we find interesting. This month we have info on the wine competition for women only and Thistle Meadow Winery's annual festival and give you a chance to tell us what you would like to see next month.

Now is the time to start making plans to attend the 15th Annual Thistle Meadow Wine Festival on Sunday, October 7th from 12pm–5pm here in Laurel Springs. Admission is \$5 and includes tasting glass that may be returned at the end of the day for a refund. Local wineries will be attending as well as food and craft vendors and live entertainment.....no telling what you will see this year at Tom's annual "party in the mountains".

Registration is still open for the International Women's Wine Competition sponsored by Vineyard and Winery Management. The mission of this competition? To provide the female perspective to professional wine buyers and consumers. So ladies, get your best wines and enter! For more information or to register go to [Vineyard and Winery Management](#). Entry deadline is August 9th.

This month's Hidden Special is 30 free wine bottle corks with every concentrate purchase! Just mention the Hidden Special in the comments section of the order form and we will include 30 corks for your batch of wine. Free is always better!

WineMaker Magazine

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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.