



The Stomper

The Free Monthly Winemaking Newsletter
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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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Home Winemaker Showcase Winners

By Pam Wyatt

We could not have ordered a more perfect day for our 5th Annual Home Winemaker Showcase here in Laurel Springs on May 26. We have had so much rain and cold weather lately that this perfect day was a most welcome one.

Eighteen different wines were featured by our friends and fellow winemakers from North Carolina, Tennessee, Georgia and Florida.

In the Dry White Wine category, **Gary Icenhour** won **first place** with his wine *Traminer Spatlese*. **Berl Childers** was our second place winner with his *Viognier* wine and third place was captured by **Kevin Auten** with his *Niagara*.

For the Dry Red Wine category, **Berl Childers** received first place with his *Cabernet Sauvignon*, **Gene Flowers** won second place with *Old Vine Zinfandel*, and **Sandra Icenhour** took home third place with her *Cabernet Merlot*.

In the Fruit/Sweet Wine category, newcomer **Gregory Tooley** won first place with his *Blackberry Merlot*, second place went to **Marion and Walter Schade** for their *Blackberry Merlot* and third place was awarded to **Kevin Auten** and his *Strawberry Wine*.

Finally, in the Port category, **Westy Fletcher** won first place with his *Toasted Caramel* and **Marion and Walter Schade** took second and third place with *Toasted Caramel* and *Chocolate Strawberry*.

The judging was done by everyone who tasted the wines and dropped their "voting bead" into the designated wine bottle (empty of course). The first place winners each won a **\$100 Gift Certificate** (and a Blue Ribbon) toward the purchase of wine making supplies from grapestompers. The second place winners won **\$75 Gift Certificates** (and a Red Ribbon) from grapestompers, and the third place winners won **\$50 Gift Certificates** (and a Yellow Ribbon) from grapestompers.

In addition to the wonderful free wine samplings for the crowd, there were lots of local crafts – an array of wood crafts, bird houses, pictures, kettle corn and other goodies, like jams, jellies and jewelry.

Special thanks to our vendors, **Darren Pope & Tyrone Powell, Randy Braswell, Carol & Shelly, Sherry Hayes, Jessica Steele and David Moose**.

Last but certainly not least we want to thank **Laurel Springs Fire Department and Auxiliary** for their hard work and wonderful food provided for the event.

We couldn't have done it without any of you and we appreciate all that you did to make this year's event such a great success!

A word now for all of you home wine makers who did not attend this year. This would be the time to make sure that you get your wines started and so you are ready for the next Home Winemakers Showcase in 2014. We look forward to your coming and sharing some of your excellent wines.

Thanks again to everyone from Tom and the grapestompers gang!



If you don't want to save corks in your cork cage, it also doubles as a Bird Sanctuary! This one serves as a nesting site and is on our porch here at grapestompers.

Hot Tip

Modify your Fermenting Bucket

Drill a hole in the lid of your fermenting bucket big enough to fit a #10 stopper where the grommet hole is. This makes stirring, taking readings and sampling much easier than having to remove the lid.

Submit your hot winemaking here:

www.grapestompers.com/submit_ideas.aspx

Tom's Cellar

RJ Spagnols 2013 Port Line Up

At our Winemaker Showcase here at grapestompers, one of the most popular wines was the Toasted Caramel Port, receiving over 100 votes for the best in the Port category.

We are pleased to be able to offer this kit again by pre-order this year along with some other favorites and a brand new specialty kit by RJ Spagnols!

First off, let me say that the prices on these kits have increased this year but we wanted to keep our prices the same as last year because everyone enjoys these kits so much at the holidays. So all the port pre-orders will be **\$99.99** if you place your order with grapestompers by the **deadline of June 25**.

New this year to the port family is the [Black Forest Port - #3152](#). This full-flavored port has red and dark cherry flavor with a hint of dark chocolate, plum and toasted oak. Sure to be a new hit for the holidays.

Next is the ever popular [Toasted Caramel - #3197](#). This port combines rich caramel and red fruit flavor that reminds you a bit of the old time caramel apple from the county fair.

[Coffee Port - #3148](#) is appearing again this year for all you "Late Lovers". The aromas of toffee, burnt marshmallow and chocolate can't hurt either.

A rare treat for port lovers is the [White Chocolate Port - #3173](#). This one offers a hint of toasted hazelnut and vanilla along with the white chocolate. Try it over vanilla ice cream, what a treat!

Of course the port line up would not be complete without everyone's favorite [Orange Chocolate Port - #3171](#). This one has been popular at grapestompers for years already.

Also on the list for the holidays is [Cranapple Celebration - #3191](#). Formerly Cranapple Chardonnay, this low alcohol wine features green apples paired with cranberries. This kit is specially priced at **\$69.99**.

Order now before the deadline of **June 25** and be ready to amaze this holiday season.

Later, Tom

Air Lock Advice

By Brant Burgiss

Here is a question that we received from a grapestompers customer last month;

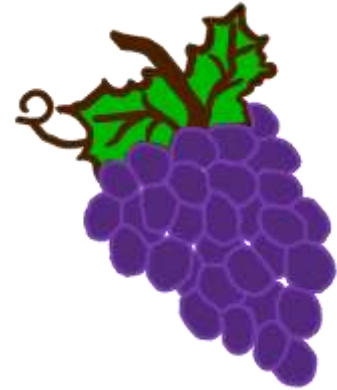
Grapestompers,

I am leaving for three months, and will not be able to attend to my wine kit. The question is, what can I do to keep my airlock from evaporating? My idea is, [could] I put cooking oil either on top of the water or instead of the water in the airlock? I know the density of oil is more than water so the volume of oil would probably need to be less than water so the gasses can still escape.

*Thank you,
Ben*

Instead of cooking oil, I'd recommend you use glycerin in your airlock as a hedge against evaporation. It's thicker than water, and if it should accidentally get sucked into the wine due to negative pressure in the carboy, the small amount of glycerin will not harm the wine.

You can very likely get glycerin at your local pharmacy, or you may order it from grapestompers... see item #2749 at http://www.grapestompers.com/Product_Details.aspx?SubCatID=&ProductID=211



Customer Feedback

I look forward to getting my kit. THANKS!

Tara Stratton
Reidsville, NC

Tom, I entered a bottle of the [Legacy Sauvignon Blanc](#) in the Kentucky Wine & Vine Festival amateur wine making contest this past weekend. It received a bronze medal! Not bad for a guy who only picked up the hobby last fall. The Sauvignon Blanc was my third batch of wine ever!

Rick Music
Nicholasville, KY

Pam

Thanks so much for working with me thru this minor inconvenience of a damaged kit. Y'all are super!

Bobby Alston
Lorena, TX

Thank you! We love the wine at Thistle Meadow and will be looking forward to another visit and more of your wonderful wine.

Suzanne Coley
Concord, NC

I have attached a copy of the product sticker on my leaking kit. Thanks again for following up with the manufacturer. I am sure many suppliers would just blow off the incident. You guys are great!

Chris Anderson
Lebanon, OH

**Treat your dad to an oak barrel
for Father's Day! [#6300](#)**

New Products

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

ITEM #	DESCRIPTION
5763	Cocktail Mix, \$9.99
5762	Cow Cork Cage, \$27.50
5727	Glass Seal Shield, \$12.00

New Wine Kit

CF3557 Spanish Tempranillo, 18L w/crushed grapes \$151.84

**ONLY 1 EACH AVAILABLE
ORDER NOW**

RQ113 Alsatian Style Riesling

RQ513 New Zealand Style Pinot Gris 16L, **\$129.03**

[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

Titrets

These test vials are used with the [Titrettor Hand Tool](#) to test the amount of sulfite either during aging or bottling. Knowing the amount of sulfite in the wine helps you ensure that wine retains color and flavor.

Our Hidden Special for the month of June is our Accordion Wine Rack #5398. Normally \$25, this month only \$19. Just mention the Hidden Special in the comments section of your online order form to get this deal.



How Much Wine?

A household of two adults or more can make up to 200 gallons of homemade wine annually. Single adult households can make up to 100 gallons of homemade wine annually. You may also want to check with your state and local authorities to see if there happens to be any other local restrictions in your area on home wine making.

Have a winemaking tip to submit?

grapestompers.com/submit_ideas.aspx

Monthly Specials

Specials for June, 2013

Item #	Description	Reg. Price	Special Price
CF3508	Classique Shiraz, 7.5L (Exp. 6/13, 1 Avail.)	\$68.63	\$48.04
CF3547	Chateau du Pays, 18L (Exp. 6/13, 1 Avail.)	\$111.98	\$78.39
CF3572	Sauvignon Blanc, 12L (Exp. 6/13, 1 Avail.)	\$86.99	\$60.89
3256	CSP Riesling Traminer, 16L (Exp. 5/13, 2 Av.)	\$138.24	\$82.94
3135	CC Shiraz, 15L (Exp. 5/13, 1 Available)	\$134.80	\$80.88
3188	OB Black Currant White Merlot, 7.2L	\$75.78	\$60.62
3278	OB Raspberry White Zinfandel, 7.2L	\$79.31	\$63.45
3211	OB Green Apple Gewurztraminer, 7.2L	\$76.37	\$61.10
3279	OB Blueberry Shiraz, 7.2L	\$75.78	\$60.62
3234	CC Gewurztraminer, 15L	\$129.12	\$103.30
3131	CC Chianti, 15L	\$134.70	\$107.76
3231	CC Chardonnay, 15L	\$125.00	\$100.00
3237	CC White Zinfandel, 15L	\$121.27	\$97.02
3150	GC Cabernet Sauvignon, 10L	\$97.45	\$77.96
3259	VDV Pinot Grigio, 9L	\$78.75	\$63.00
3117	VDV Merlot, 9L	\$81.86	\$65.49
VC0371	NM Sangria Zinfandel Blush, 7.5L	\$69.41	\$55.53
CF3494	Classique Barolo, 7.5L	\$68.63	\$54.90
CF3507	Classique Sauvignon Blanc, 7.5L	\$66.88	\$53.50
VC0865	Legacy Cabernet Merlot, 16L	\$121.25	\$97.00
VC0874	Legacy Piesporter, 16L	\$109.57	\$87.66
CF3531	White Merlot, 16L	\$115.45	\$92.36
CF3550	Old Vines Zinfandel, 18L w/crushed grapes	\$143.14	\$114.51
2730	Acid Blend, 3 oz.	\$2.31	\$1.85
2735	Bentonite, 4 oz.	\$1.58	\$1.26
2733	Fermax Yeast Nutrient, 4 oz.	\$2.87	\$2.30
5264	B-Brite Cleaner, 5 lb.	\$19.02	\$15.22
2609A	Bottle Brush	\$3.14	\$2.51
2204	Glass Carboy, 5 gallon	\$38.37	\$30.70
2202	Carboy Handle	\$6.83	\$5.46
2254A	Bottle Drainer, 45 Bottle	\$31.27	\$25.02
2724	Titrets, 10 Test Pack	\$19.22	\$15.38
2705	Red Star Pasteur Red Yeast	\$0.51	\$0.35
2709	Lalvin K1-1116 Yeast	\$0.89	\$0.65
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit—Red	\$303.33	\$245.99

Customer Corner

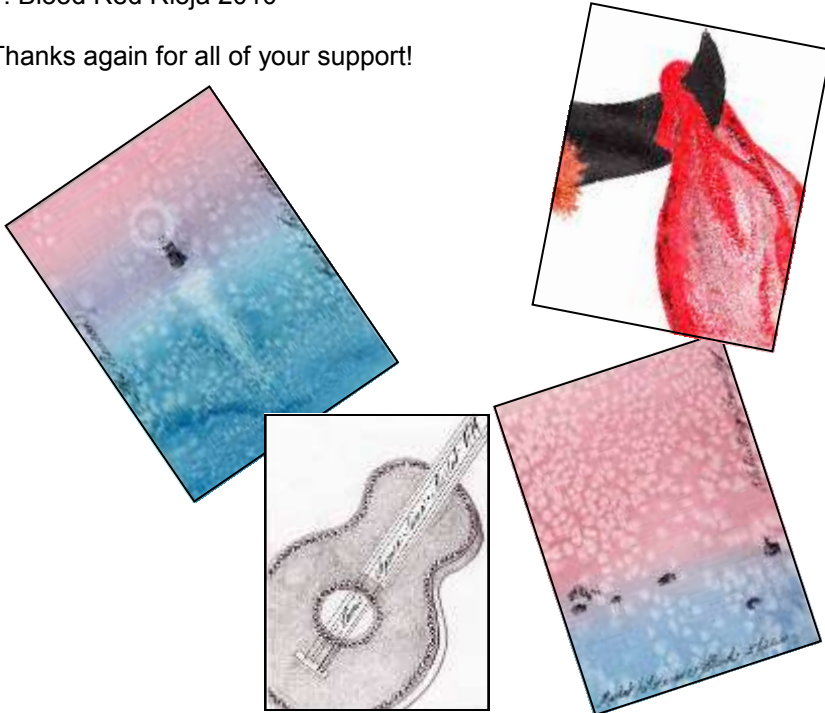
Hi Tom, Pam and all at Grapestompers!

I cannot tell you how much I have enjoyed your wine kits and your knowledge over the past 5 years. Yes, I have been making wine with you for 5 years and I have enjoyed every drop.

I would like to share a few labels for my wines. My wife, Teresa, is the artist of the family. She created all of these labels using different media (water colors, chalk, pastels, pen and pencil.)

1. Tim's Spare Time Merlot 2011
2. Birthday Merlot Amarone Blend 2011
3. Beacon Pinot Noir 2012
4. Blood Red Rioja 2010

Thanks again for all of your support!



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 where to visit Thistle Meadow Winery at the monthly festivals and a wine competition you may be interested in. Also we want to give you a chance to tell us what you would like to see next month.

Join Thistle Meadow Winery on Saturday, June 1st. at the [Salute! NC Wine Celebration](#) in downtown Winston-Salem, NC. Hours will be from 12-6 pm.

Ladies, it is time once again for the 2013 International Women's Wine Competition. Wines made by women and judged by women are the focus of this competition. Check out the website www.winecompetitions.com for more information and entry forms. Deadline for entries is June 20th.

Where did wine grapes originate? According to an article in Wine Spectator, grape geneticist Dr. José Vouillamoz and biomolecular archaeologist Dr. Patrick McGovern think they might know. Their research revealed that most of the wine grapes cultivated today come from the southern region of Turkey, and that farmers there grew grapevines to make wine as long ago as 8,000 B.C. (and possibly before). Read the entire article [here](#).

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.

Did you know that Sangiovese wine make the perfect pairing for an old-school bowl of spaghetti and meatballs?