

Issue #165 May 2014

<http://www.grapestompers.com> 1-800-233-1505

Summer 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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Wine Kit News

Spagnols Announces Port Pre-Order Deadlines

By Pam Wyatt

Many of you have asked if we could get any more of the 2013 holiday port wine kits from RJ Spagnols. We have checked with our supplier and are sorry to say that we are not able to do so. As you might imagine, these kits sell out pretty quickly.

On a nicer note, this year's port line-up has been announced and all kits are being offered on the grapestompers web site for pre-order **now**.

This year's order process is a little different than years past. The kits are now available for pre-order but the deadline for receiving these at grapestompers is **May 29th**. Normally we have more time to order, but all we can suggest is to order now since we do not charge your credit card for these until they are shipped. Kits are scheduled to arrive in our warehouse near the end of August but as you know from other pre-orders, they are always a bit later than anticipated. Anyway, they will be here just in time to make for the holiday season so you can give as gifts or enjoy at your holiday gatherings.

This year's line-up consists of the following kits:

- [3152 Black Forest Port Style, 12L](#) – Regular \$124.00 - **Only \$99.99**
- [3197 Toasted Caramel Port Style, 12L](#) – Regular \$124.00 - **Only \$99.99**
- [3171 Orange Chocolate Port Style, 12L](#) – Regular \$124.00 – **Only \$99.99**
- [3148 Coffee Port Style, 12L](#) – Regular \$124.00 - **Only \$99.99**
- [3191 Orchard Breezin' Cranapple Celebration, 6.8L](#) – Regular \$81.90 – **Only \$69.99**

For those of you who attend our annual Home Winemaker Showcase, you had the opportunity to taste some of these last May. For those of you who were not able to attend, some of the comments we heard were – "smooth", "wonderful taste", "amazing flavor", "best port I've ever tasted" and "where can I order this kit". The Toasted Caramel was also the blue ribbon winner by public vote in our Port Category during the festival.

So look these over and decide which one (or more) you would like to make this year. Remember these are only offered once each year and it is unknown at this time if we will be able to get any extras, so order all you want while they are available. Be sure and get your orders to us by May 29th because after the supplier cuts off the order, they will not be able to take any more.

Order online at www.grapestompers.com, fax the order to us at 413-803-9850, email tom@grapestompers.com or call us Monday-Friday from 9am-5pm Eastern Daylight Time and we will be happy to take your order on the phone. No matter what method you use – just order!



Tom checks out the daily shipping load on Grapestompers loading dock.

Hot Tip

Funky Smells

The strong smell that you may notice coming from your bucket is normal and is produced by the yeast converting the sugar to alcohol and carbon dioxide. The smell should be similar to those created by baking. Rest assured it will go away in several days and that there is nothing wrong with your wine.

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

Note From Tom

By Tom Burgiss

I'm ready for warm weather (me too, says Pam)! In the Blue Ridge Mountains we have had a "Wham-O" winter so...we have consulted Blum's Almanac 2014 Edition for a forecast on the date of June 21, 1st day of summer and also the scheduled date for Grapestompers Home Winemaker Showcase. You will be happy to note the forecast is warm and variably cloudy – which is great weather for our festival, not too hot and not too cold with a little bit of clouds for shade!

This festival is a chance for all our amateur wine makers to have some fun, a chance to win ribbons, gift certificates (we give away \$1,000 in gift certificates for supplies at Grapestompers) and the ability to network with fellow winemakers – as a plus – to learn what new concepts or "tricks" they can use to improve their own wine.

There is no charge to participate, but you do have to register. Just bring 2-3 bottles of your own homemade wine to sample (15cc or 15ml or one bottle will give you 50 tastings). The more samples you have, the more chances the general public will have to vote for your wine! We do ask that you have someone to pour in each category that you enter. We have categories for red, white, fruit, port/sherry and mead. Last year we did not have anyone enter the mead category so....calling all mead makers – we would love to have you enter so everyone can enjoy something they may never have tasted before.

Highlights From 2013 Competition:

1. Folks voting were very much into voting for their favorites and thoroughly enjoyed the competition. In fact, winners of blue ribbons were separated by as little as 2 votes.
2. We heard comments like "I don't know how to vote, they are all so good!"
3. Great selection of craft vendors to enjoy.
4. Wonderful food to purchase provided by the Laurel Springs Fire Department Auxiliary – not only are you enjoying the food but supporting the local fire department.
5. A chance for folks attending to pick up supplies from grapestompers and save on shipping costs. Plus you receive a 10% discount on retail priced concentrate kits when you purchase from our store in Laurel Springs.
6. One of our newest customers (first wine he ever made) won a blue ribbon in the fruit category. Needless to say, he was very excited.

Registration forms for vendors and winemakers can be found on the home page of the [grapestompers website](#) so send them in early to reserve your space.

So bring your wines and your friends for a good time on June 21. Hope to see you here!

Later, Tom

Grapestompers Annual Home Winemaker Showcase

By Pam Wyatt

You will probably agree that this has been one long winter. But be of good cheer because the time has arrived to send in your registration forms to participate in the 2014 Home Winemaker Showcase on **Saturday, June 21st**.

As in previous years, the times for our event will be from noon to 4 pm and 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. 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, June 13** in order to reserve your space; otherwise you cannot enter your wines on the day of the Showcase.

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Customer Feedback

I see your prices are pretty competitive from other locations I have been seeing so I'm hoping you can help me out with buying some wine making equipment.

Joe Giguere
Los Angeles, CA

Tom, I have had some problems in the past with my wine being a bit fizzy from dissolved CO2, but remembered seeing a solution in one of your hot tips. I went back through my collection of The Stomper and found it in the February, 2013 edition - Stir, Stir, and Stir Some More. Thank you.

Lawrence Nottingham
Mt. Jackson, VA

Thanks Pam. I think I had credit card expiration problems last time and just wanted to check in with you about my order, but this may be the second time I did not receive shipping info from the warehouse and am now wondering what address the warehouse is sending updates to. I believe the last time the package came so fast, though, that it was here before I could ask for an update. Fast this time, too

Paul Kahlert
Berne, IN

Thanks for your great service.

Bruce O'Sullivan
Hartsville, SC

**"A bottle of wine begs to be shared;
I have never met a miserly wine lover."**

Clifton Faidan

New Products

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

ITEM #	DESCRIPTION
5827	Bailey's Chocolates, 7 oz., \$9.99
5828	Slate Cheese Board, \$19.50
5829	Decanter Drying Stand, \$11.50

Pre-Order Kits

3191	Cranapple Celeb., 6.8L, \$69.99
3152	Black Forest Port, 12L, \$99.99
3148	Coffee Port, 12L, \$99.99
3171	Orange Chocolate Port, 12L, \$99.99
3172	Toasted Caramel Port, 12L, \$99.99

Last one in stock from the Vineco 2014 Limited Release Collection

VC4976 Primitivo, 18L
\$114.00

First Come, First Served

[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

Sur Lie:

If you see these words on a wine label, it means that the wine was aged on the lees: the gunk at the bottom of a barrel or tank that consists mostly of dead yeast cells. It can add complex, yeasty flavors to a white wine.

Our Hidden Special for May is 30 free capsules (your choice) each time you order a concentrate kit. Please let us know your choices in the comments section of your online order form and mention the "Hidden Special".



Topping Off

Topping off is the process of adding more liquid to your carboy to reduce the air headspace above your wine. This is necessary to prevent your wine from aging too fast and becoming flabby or worse, spoiled. Once you have stabilized your wine, you need to keep your carboy topped off. The general rule of thumb is no more than 2 inches of air between the wine and the bottom of the stopper.

Have a winemaking tip to submit?

grapestompers.com/submit_ideas.aspx

Monthly Specials

Specials for May, 2014

Item #	Description	Reg. Price	Special Price
3139	VDV Cabernet Shiraz, 9L	\$82.00	\$65.60
3118	VDV Pinot Noir, 9L	\$79.90	\$63.92
3252	VDV Gewürztraminer, 9L	\$75.00	\$60.00
3256	CSP Riesling Traminer, 16L	\$141.00	\$112.80
3184	CSP Sangiovese Merlot, 16L	\$145.90	\$116.72
3273	GC Chardonnay, 10L	\$92.50	\$74.00
3132	CC Valpolicella, 15L	\$129.50	\$90.65
3143	CC Rosso Grande, 15L (Only 2 Available)	\$139.10	\$111.28
3264	OB Acai Raspberry Rapture, 6.8L	\$79.30	\$63.44
3168	OB Cranberry Craze, 6.8L	\$77.30	\$61.84
3204	OB Pomegranate Wildberry Wave, 6.8L	\$77.30	\$61.84
VC3331	KRS Chilean Malbec 16L (exp 2/2014 - 1 avail)	\$137.25	\$96.08
VC0370	Niagara Mist Wildberry White Zinfandel, 7.5L	\$69.41	\$55.53
VC0865	Legacy Cabernet Merlot, 16L	\$121.25	\$97.00
VC0880	Legacy Sauvignon Blanc, 16L	\$115.06	\$92.05
CF3559	Amarone w/Super Grape Pack, 18L	\$160.55	\$128.44
CF3563	California Reserve Chardonnay, 12L	\$69.82	\$55.86
2731	Campden Tablets, 2 oz.	\$3.90	\$3.12
2732	Potassium Metabisulfite, 4 oz.	\$3.78	\$3.02
2733	Fermax Yeast Nutrient, 3 oz.	\$2.98	\$2.38
2729A	Malic Acid, 1 lb.	\$5.10	\$4.08
2605	Carboy Brush	\$6.37	\$5.10
2240	18" Plastic Paddle	\$3.47	\$2.78
2687	Ferrari Auto Filler Tap	\$14.90	\$11.92
2251	Brass Bottle Washer	\$15.59	\$12.47
2253	Vinator Bottle Rinser	\$18.95	\$15.16
2202	Carboy Handle	\$7.10	\$5.68
2660	Funnel, 8" with strainer	\$6.99	\$5.59
2205	3 Gallon Glass Carboy (Use for making Port)	\$31.40	\$25.12
2716	Acid Test Kit	\$9.52	\$7.62
2737B	American Medium Oak chips, 1 lb.	\$4.77	\$3.82
4726	Wine Filter and Saver	\$5.69	\$4.55
4727	Hors D'Oeuvre Plate with Glass Holder	\$2.99	\$2.39
5736	Watering Pail Cork Cage	\$27.95	\$22.36
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit—Red	\$303.33	\$245.99

Home Winemaker Showcase

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You can download your [winemaker](#) or [vendor registration](#) form using the appropriate link, or from the home page of our web site 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. Ribbons will also be awarded to winners in our wine categories. 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.

We will offer a **10% discount** off all winemaking supplies to participants when you place your order by **FRIDAY, June 13** and pick up on Showcase day. Be sure and bring winemaking equipment you want to sell or swap with others attending the festival. This is a great time to talk to your fellow winemakers to gain tips and tricks about winemaking.

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.

TMW Kicks off Summer Festival Season in May

By Pam Wyatt

Thistle Meadow Winery will kick off its summer travels on May 3 at the [Bud-break Festival](#) in downtown Mt. Airy, NC. Times are 12-6 pm for this event.

Next on the schedule is the [14th Annual NC Wine Festival](#) at Tanglewood Park in Clemmons, NC. Times for this event will be 12-6 pm as well.

Finally to wrap up the month, Thistle Meadow will travel to downtown Winston Salem for the [Salute! The NC Wine Celebration](#) on May 31 and again times are 12-6 pm.

Advance tickets are available to purchase online at any of the web sites above or you can choose to pay at the event itself.

If you are planning to be in the area, come by and say hello and taste some wonderful wines that you can make yourself at home.

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 information on aging wine underwater and some cool summer wine treats. Also we want to give you a chance to tell us what you would like to see next month.

Most of you know the benefits of aging wine for long periods of time but a winery in California last year put some bottles in the ocean to try aging to see if there was a difference. [Mira Winery](#) in the Napa Valley tried aging a 2009 Cabernet Sauvignon. They believe the absence of light, constant temperature and the gentle rocking of the waves might just benefit the wine.

With summer on the way, you may be thinking popsicles! This summertime treat is not just for kids anymore. Try freezing up a batch of Sangria Wine Sicles or how about Blackberry Pinot Noir treats? Go to [LA Confidential](#) magazine's web site to find more wine popsicle recipes and ideas.

Ladies, do you want to talk and share ideas about wine with other ladies? Visit [Wine Sisterhood](#), an online community where women can join the conversation about wine, food, travel, style and entertaining. Just take the [short survey](#) and hook up with other women of wine.

WineMaker Magazine

[Get a free trial issue](#) to WineMaker Magazine, the leading magazine and reference guide for the hobby of home winemaking.

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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.



Wine is "Win"
with an E on
the end!