

Issue #166 June 2014

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

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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Somebody is enjoying the new hummingbird feeders at grapestompers, #5838.  
Photo by Monty Combs, Wilkesboro, NC

## Hot Tip

### Trash In-Trash Out

As the fresh fruit season approaches and you are getting ready to make wine remember, it all starts with the raw material. Your wine will only be as good as your starting material. It's possible to make good wine out of great fruit but you can't make great wine out of mediocre fruit. Choose wisely.

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

## 6th Annual Home Winemaker Showcase Time

By Pam Wyatt

Calling all winemakers and craft vendors! The month has arrived to participate in the 6th Annual Home Winemaker Showcase at grapestompers in Laurel Springs. As you know, we have changed the date to **Saturday, June 21** this year due to the fact that lots of folks go out of town for the Memorial Day holiday and we want everyone to be able to attend.

This is a fantastic day of wine, food and fun so you don't want to miss the festivities. Aside from fun, if you are a home winemaker it is well worth your time to participate! Crazy Tom is giving away **\$1,000** in gift certificates for grapestompers supplies and gift shop items. If you have a kit that you have been dying to make but didn't want to put forth the cash—it would be super nice to drive home with that kit for FREE!

Prizes will be awarded for 1st, 2nd, and 3rd place winners in each category of wine: red, white, fruit/sweet, port and mead. The public picks the winners so do your best to impress and you just might come out a winner.

If you are looking for the Hidden Special for the month of June, congratulations—here it is! This month we are offering 30 free grapestompers logo corks with every kit purchase. The 9x1.5 corks are # 2322 and the 9x1.75 corks are #2320. Please let us know which size you would like either in the comments section of your online order form, or mention the Hidden Special when calling or faxing your order to us.

There is no cost to participate as a winemaker in this festival. Just bring 2-4 bottles of each type of wine you would like to enter and any other items that you would like to use as a display. We provide the tables, tents and glasses.

If you would like to set up as a craft vendor, there is also no charge, but you must provide your own tents and tables for your wares.

Those of you who would just like to come and taste and be the "judges" for this event are required to pay \$5 for a tasting glass. If you would like to keep it that is fine; if not, turn back in at the purchasing table at the end of the day and we will refund your \$5.

Remember that you must fill out a registration form either for [winemaker](#) or [craft vendor](#) and return to us no later than **Friday, June 13** so that we can save you a space. You can find forms at the links above or on our website [www.grapestompers.com](http://www.grapestompers.com). Mail, fax, email or bring them by the gift shop. All contact information is listed on the registration form. Call us at 800-233-1505 if you need more information.

Hope to see you here on **June 21st**.

## Tom Discovers an Overpriced French Wine

By Tom Burgiss

If you look at the official number, we have published 166 issues of "The Stomper" newsletter for our customers here at [grapestompers.com](http://grapestompers.com). The main purpose of "The Stomper" and the winemaking information we provide within is simple: Every winemaker desires to make a good wine – one that stands up to a direct comparison with a commercial wine of the same type and is of a standard that you would be proud of. Well, the same is true with me. Many of you know firsthand that we service our customers with advice and pass any helpful information which can help you.

Here is a report about a recent trip my wife Nancy and I took to southern France. We took a Rhone river cruise to check on a commercial French wine to see how it compares against the wine we make from a kit that contains the same varietals. The famous wine we chased down was a Chateauneuf du Pape. We compared it to a GSM (Grenache/Syrah/Mourvedre) wine kit made by Legacy called [Vieux Chateau du Roi](#). This is one of the grape juice concentrates we stock that you can order and make yourself!

One of the goals of my trip was to buy and bring back a bottle of Chateauneuf du Pape for a taste, sensory, and chemical comparison to see just how well our private labeled "Vieux Chateaux du Roi" wine by Thistle Meadow Winery compared. I was disappointed; not in OUR wine, but in THEIR wine! Truthfully, I wish ALL wines would meet our expectations and this one failed the test on my tongue. The commercial French wine was too young and was loaded with sulfites! Had you presented me with a bottle of your wine that was too young, I would advise you to give it more time.... Age it patiently.

This drives home a point and a suggestion. If you have that problem, give it more time for aging – and allow the bottle to breathe once opened. The price of the Chateauneuf du Pape was 95 EUROS per bottle (750ml), which translates to about \$130.00. That's crazy, folks. You can serve your guests a very similar wine which you made for approximately \$3.92 per bottle (without the cost of the bottle)! Interested? Look for item [#VC0884](#) by Vineco called Vieux Chateau du Roi.

Later, Tom



## "Wine-Side"—Kiwi Melon Kit Bites the Dust

By Pam Wyatt

We really hate to be the bearer of bad news but we were hit with a blind-side (we are calling it a "wine-side") a couple of weeks ago that made us scratch our heads.

It seems that one of our suppliers, RJ Spagnols, has decided to cease production on the Kiwi Melon Magic (Kiwi Melon Pinot Grigio) kit. We have sold out of these kits in our warehouse and sad to say, we are not able to get any more. If this is a particular favorite of yours, we are sorry for this inconvenience but hope that you will be able to find another kit that you like just as well. One of our suggestions is the new [Orchard Crisp Riesling \(VC5104\)](#). Although not a kiwi melon flavor, it is light and refreshing and sure to be a summer favorite with flavors of apple, peach and pear.



## Customer Feedback

Just received my order today....thank you.

I informed a close friend about your site and apparently he ordered some kits from you.

Ted Smith  
Frankfort, KY

Thanks for your assistance and for everything you guys do. Your customer service is second to none!

Neil Burnette  
Reidsville, NC

Pam, Thanks for looking out for me and adding corks to my order. You're the best!

Jeffrey Gotta  
Middletown, CT

Just wanted to let you know that with my last couple of orders I have not been receiving my shipping information but always good service, regardless.

David Agusta  
Greeley, CO

Brant, Thanks so much for getting back to me with your response for my question about pH, I really appreciate it.

Ron Ferraro  
Purcellville, VA

Thank you Pam. I hope Spring has sprung for you up there in the beautiful mountains.

Frank Catanzarite  
Lakeland, FL

## New Products

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

ITEM #	DESCRIPTION
5791	Wag On Beverage Napkins, \$5.00
5792	Wine Stalker Napkins, \$5.00
5797	Teapot Cork Cage, \$33.00
5837	Wine Barrel Door Mat, \$19.99
5836	Red Wine Door Mat, \$19.99
5833	Red Wine Garden Flag, \$9.99
5834	Vineyard Bluebird Flag, \$9.99
5835	Four Part Serving Bucket, \$25.00
5798	Picnic Wine Table, \$25.00
5520R	Wine Canteen Vin Blanc, \$24.99
5828	Hummingbird Feeder, \$25.00
5832	Wine Garden Spinner, \$19.99
5839	Wine Bottle Wind Chime, \$25.00
5534	Wine Cooler Bag, \$4.85
5831	Grape Harvest Puzzle, \$12.99
5830	Sunny Hill Wine Puzzle, \$12.99

[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

### Pigeage:

Pronounced "pidjee-AHJ", this is basically translated as pushing the skins of the fruit or red grapes back down into the mixture to spread the flavor of the skins into all the liquid. Also known as giving the skins "good contact".

### Happy Father's Day



**Hot Tip**

### Falling Precip

Finding a light film inside some bottles after wine has been aged for a few months is entirely normal, especially if the wine is unfiltered. Minimally handled wines carry more tiny solids like tannins and tartrates which can fall out of solution over time and can collect in a light dust-like layer at the bottom or sides of bottles. It's all a matter of gravity.

**Have a winemaking tip to submit?**

[grapestompers.com/submit\\_ideas.aspx](http://grapestompers.com/submit_ideas.aspx)

## Monthly Specials

## Specials for June, 2014

Item #	Description	Reg. Price	Special Price
3218	VDV Chamblaise, 9L (Exp. 5/14, Only 1)	\$79.00	\$55.30
3240	VDV Verdicchio, 9L (Exp. 6/14, Only 1)	\$79.90	\$55.93
3234	CC Gewürztraminer, 15L (Exp. 3/14, Only 1)	\$131.70	\$92.19
3231	CC Chardonnay, 15L (Exp. 5/14, Only 1)	\$127.50	\$89.25
3226	CC Piesporter, 15L (Exp. 6/14, Only 1)	\$145.90	\$116.72
3235	CC Riesling, 15L (Exp. 6/14, Only 2)	\$123.00	\$86.10
3239	CC Verdicchio, 15L (Exp. 6/14, Only 1)	\$118.00	\$82.60
3248	CCH Riesling, 15L (Exp. 6/14, Only 2)	\$139.00	\$97.30
3256	CSP Riesling, 16L (Exp. 5/14, Only 1)	\$141.00	\$98.70
3184	CSP Sangiovese Merlot, 16L (Exp. 5/14, Only 2)	\$145.90	\$102.13
CF3494	Classique Barolo, 7.5L (Only 2 Available)	\$68.63	\$54.90
CF3497	Classique Chardonnay, 7.5L (Only 1 Available)	\$64.25	\$51.40
CF3508	Classique Shiraz, 7.5L (Only 1 Available)	\$65.10	\$52.08
3278	OB Raspberry Rapture, 6.8L	\$80.90	\$64.72
3276	OB Very Black Cherry, 6.8L	\$77.30	\$61.84
3289	OB Strawberry Sensation, 6.8L	\$77.30	\$61.84
CF3550	Old Vine Zinfandel, 18L w/crushed grapes	\$150.56	\$120.45
CF3541	Yakima Valley Viognier, 16L	\$163.20	\$130.56
VC0362	Niagara Mist Strawberry White Zinfandel, 7.5L	\$69.41	\$55.53
VC0875	Legacy Pinot Grigio, 16L	\$109.57	\$87.66
VC0864	Legacy Barolo, 16L	\$124.86	\$99.89
2730	Acid Blend, 3 oz.	\$2.31	\$1.85
2742	Potassium Sorbate, 1.5 oz.	\$2.20	\$1.76
2712C	24 Turbo Yeast, 205 grams	\$7.50	\$6.00
2700	Lalvin RC-212 Yeast	\$1.00	\$0.80
2254A	Bottle Drainer, 45 bottle	\$29.90	\$23.92
2262	Portuguese Hand Corker	\$23.43	\$18.74
2243	Plastic Spoon, 18"	\$3.43	\$2.74
2609A	Bottle Brush	\$3.50	\$2.80
2662	Funnel, 5" without strainer	\$1.86	\$1.49
2237A	Straining Bag, X Large, Coarse (2'x3')	\$6.29	\$5.03
2416	White Bottle Sealing Wax, 1 lb.	\$13.46	\$10.77
2410	PVC Capsules, White with Gold Grapes, each	\$0.14	\$0.10
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit—Red	\$303.33	\$245.99

## Wedding Wines 101

By Pam Wyatt

June is a big wedding month and nearly every bride-to-be dreams of being a “June Bride”. If you plan to be married in the month of June or know someone who is, here are some points to consider about the wedding wine.

1. Wine Source: You can use the wine list that your caterer provides or choose your own wines (if your venue allows). Caterers often charge twice the retail cost of the bottle. Better yet, make your own from a grapestompers kit! Check out page 3 for our monthly specials or choose one from our extensive list on the website. It is too late for this year (unless you planned ahead) but next year is well within reach for you or your special couple. We even have small 150ML bottles with screw tops ([stock code 2120](#)), perfect for bottling wedding favors that guests can take home with them.

2. Which Wines to Make: Consider the season (are you trying to cool your guests off or warm them up?), food (choose one red and one white to pair with the main dish), your guests (do they really appreciate nice wines or will they sip pretty much anything?), and a personal connection (such as the wine the couple had on their first date or a local wine).

3. How Much Wine: The number of bottles varies depending on the time of day (guests will drink less during the day than at night). On average, most caterers plan for each person to consume one drink per hour, which will account for those who drink less and those who drink more. Use this simple [beverage calculator](#) to find out how much alcohol you will need for your reception.

4. Budget: Find that perfect balance between sticking to your budget and giving your guests wonderful wines to remember! What better way to create a memory than to say “I made the wine myself!”

A wine kit from grapestompers will produce about 30 bottles (750ML) or 150 150ML bottles of finished product. We can also create a label with wedding date, pictures or special poem to add to your wine bottles making them truly unique.

Call us today at 800-233-1505 or place your order online for your special day.

*The Stomper*

### List Maintenance: How to Subscribe or Unsubscribe

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Past issues of the Stomper can be found at this page on our web site:

<http://www.grapestompers.com/newsletter.aspx>

*Boring stuff for lawyers: Content is gathered from sources considered to be reliable, but the accuracy of this info cannot be guaranteed. Opinions expressed by guest columnists and customer letters are those of the authors and not necessarily those of grapestompers.com.*

## Wine Drops

*Wine Drops is a catch-all for various tidbits that we find interesting. This month we have a new wine bottle—the can and info on wine and fish—and not as a meal! Also we want to give you a chance to tell us what you would like to see next month.*

One of the more romantic aspects of drinking wine is the cork pop on the bottle. Do you think of popping the cap on a can of beer or soda as being romantic? Some entrepreneurs are now trying to think outside the box and beginning to put wine in a can! A company in France called [Wine Star](#) was the first to develop wine in a can. They are saying that this will reduce the carbon footprint of shipping wine and encourage portability. Following in their footsteps are companies in Australia as well as Oregon. We will keep an eye on this idea to see how it plays out. A nice feature of this is...you can put the cans in a cooler full of ice without the label peeling off!

According to an article in [The Drinks Business](#), fish—yes fish, when drunk become aggressive, swim faster and become the “leaders in the tank”. When given too much alcohol they become slow and sluggish, like humans! What we are wondering is #1—Why would you give fish alcohol in the first place and #2—How much is too much alcohol for them?? Guess it depends on the size of the fish!

### 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.