



The Stomper

The Free Monthly Winemaking Newsletter
Published by grapestompers.com

Issue #167 July 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!

In This Issue

Home Winemaker Showcase.	1
Tom's Cellar.	2
Customer Comments	2
New Products	3
This Month's Specials.	3
Corky's Wine Word	3
Customer Corner.	4



Wishing you a happy and safe 4th of July
Please drink responsibly!
The Grapestompers Gang!

Hot Tip

Why Use Water in the Airlock?

The water in the fermentation lock is there to act as the final gas barrier between your fermenting wine and the air. Carbon dioxide gas from the fermentation exits, bubbling up through the water, while outside air can't get in.

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

6th Annual Home Winemaker Showcase Success

By Pam Wyatt

Our Annual Home Winemaker festival here in Laurel Springs proved to be a success. Even with the cloudy skies and bit of rain that we had to endure, it was another fun day. We have decided that the wine crowd is a tough crowd and will not let a little rain dampen their spirits or their "spirits".

Last year our most unusual attendee was Emma, the pot belly pig. This year we had another strange attendee but we didn't enjoy this one as much. Seems a 6 foot long black snake picked this day to slither along the fence near the food booth! A brave soul, Spencer Mabe (brother of our winemaker, Don Mabe) was able to get rid of the intruder before some of the ladies saw it. Thanks, Spencer, for keeping the excitement down to a minimum at the start of the day!

Twenty-four wines were entered into the contest for our guests to taste and vote on and the public really seemed to enjoy their part in picking the winners. The most unusual wine this year was Squash, submitted by **Jim & Barbara Walton of Abingdon, VA**. Even though it was not a winner, we all enjoyed a wine that we had never tasted.

The Squash wine was not a winner but **Jim and Barbara** did take home the first place ribbon in the white category with their *Golden Muscat*. They also stole the show in the red category with a first place winning Foch wine. I guess they were not too disappointed about the squash wine after this.

The fruit/sweet category produced three top wines. First place was *Blackberry* – again by **Jim and Barbara Walton**. Second place went to a newcomer to our festival, **Leota Coffee of West Jefferson, NC** with her *Red Grape Wine*. Third place was captured by **Berl Childers of Yadkinville, NC**. Berl shared a *Semi Sweet Gala Apple*.

Port/Ice Wine category (my personal favorite) first and second place winner was **Glenn Church of Wilkesboro, NC** with his *Toasted Caramel* and (fortified) *Black Forest*, respectively. Third place again went to **Jim and Barbara Walton** for their *Blackberry Port*.

This year we only had one entry in the Mead category and it was *Blueberry* by **David Hanson of Erwin, TN** and needless to say it took first place honors - but was well deserved!

Congratulations to all the winners and a huge thank you to all who participated. Everyone had amazing wines!

Last but not least, our festival would not be a success without our craft and food vendors. You guys are amazing and we love your being here and sharing the day with us and our friends!

We would like to extend a very special *thank you* to the Laurel Springs Volunteer Fire Department Auxiliary. They have provided food for almost every one of our festivals and are a very vital part of what we do. We could not have this festival without you and.....we love your food!

Grapestompers would also like to thank:

Continued on Page 2

Problem Solving Found Here

By Tom Burgiss

The question is, are you concerned about your wine not fermenting properly? We get calls every day where folks say, "I started my wine a week ago and I don't see any bubbles!" Here is what I need from you:

1. Starting Specific Gravity (SG)
2. Specific Gravity on the day you are calling
3. Temperature of the must on the day you are calling
4. Temperature of the area where your fermenting wine is located
5. Type of water source
6. Type of wine: red, white, fruit, etc.
7. If the yeast was hydrated before adding or sprinkled on top
8. If this is a kit wine or fresh fruit wine

The two specific gravity readings help me determine if the wine has been working. If the wine is fermenting, the SG will be dropping.

The temperature is very important to the fermentation process. Too hot causes the fermentation to take place too fast, hurting the quality of the wine. Keeping the temperature of the wine 72-76 degrees will allow fermentation to take place as it should.

Commercial or municipality water with chlorine will kill the yeast! Spring water or well water is best, as long as these taste good. The taste of your water will most certainly transfer to the taste of your wine.

Red wines are more volatile in the primary fermentation and white wines are more volatile in the carboy as a "general rule."

Hydration of the yeast will cause the fermentation to start sooner. Leave the yeast in a teacup of warm water (not hot) for 15 minutes before adding and stir. By stirring, this will aid the yeast to disburse through out the must in the bucket. The bentonite acts as a blanket. If you don't stir, what happens is... the bentonite will take the yeast down to the bottom and cover it up, not allowing it to work properly. Therefore stirring is good to keep the yeast out in the open. We should do this every other day during the primary fermentation so the yeast will not get hidden by the bentonite!

If you call or email with the information above, I will be more able to help you solve your fermentation problems and eliminate the need to wait longer than necessary. You can reach grapestompers at 800-233-1505, Monday – Friday between 9am and 5pm.

Last but not least, please remember that one of the most important things in winemaking is PATIENCE!

Home Winemaker Festival

Continued from Page 1

Cazbu Pugante - these guys have been with us since the beginning of the Home Winemaker festival and are always such a pleasure to have with their beautiful hand crafted jewelry items.

Heritage Homestead – where else can you sample goat cheese? Thank you Carol, it is always so different and so good!

Amanda Miller – thanks for sharing your Pink Zebra line of products. All the ladies truly loved these!

Eddie Hart – you have to be talented to do what Eddie does – so thanks for sharing your custom engraved items, especially the wine items.

Mountain Top Fibers – the yarn is so soft you just want to curl up in it and go to sleep. Beautiful baskets and lovely finished goods.

Homespun – these ladies make jelly from wine, did you try the Horse Stomp Jelly? Where else can you find items like this? They even make corn hole bags!

Luray Textiles – some of the best bargains of the day. Glenn and Cindy produce some unique cloth items that will make your life easier!

The Soap Bar – amazing and unusual soaps and candles. The Soap Bar and ice cream shop just opened on Main Street in Sparta, NC.



Customer Feedback

I read some great reviews for you!!! Hope to see you soon!!!

Jill Rogers
Raleigh, NC

Thanks as always, Tom, for your help!!! Have a great day.

Les Merrell
Rockwell, NC

Pam: This order (for [Liebfraumilch](#) and [Montepulciano](#)) will complete my 112th batch of wine since 11/29/2005. One kit for me and one for my Son-In-Law. Since then we both have made purchases from your company.

Thomas Myles
McCormick, SC

Thanks Pam. Hope Spring has sprung for you up there in your beautiful mountains.

Frank Catanzarite
Lakeland, FL

Pam, you are amazing! We love the labels you created for us. One photo was from an art project our daughter did in school – we thought it would make a cute label and it did. Thank you!

Denise Smith
Rochester, NY

Pam, Thank you very much. And, I did receive the shipping e-mail for the corks.

Frank Campano
Bridgegewater, NJ

New Products

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

ITEM #	DESCRIPTION
4400C	Chance of Wine Doormat, \$17.99
5799	Corkscrew & Stopper Set, \$12.00
5804	Grapevine Shoulder Bag, \$25.00
5786	Stem Strap Glass Holder, \$6.00
2847	Wild Fermentation Book, \$24.99

**LIMITED NUMBER OF SALE ITEMS
STILL AVAILABLE—WILL BE
DISCONTINUED WHEN SOLD OUT**

5213	Wine Bottle Server, \$10.00
5278	Wine Bottle Jewelry, \$7.00
5229	Pirate Bottle Stopper, \$3.00
5467	Infinity Scroll Bottle Rack, \$2.50
4307	Grape Design Socks, \$4.00
5585	Red, White, Boozed T-Shirt, \$15.00
5590	Facebook T-Shirt, XL, \$15.00
2914	Wine Pump Bottle Saver, \$5.00

[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

Bead:

A term referring to the bubbles that float in groups on top of a fermenting wine or champagne/sparkling wine in the glass.



Hot Tip

Acid—What is it Good For?

Acidity is very crucial in wine for several reasons. It helps define the structure of the wine, it aids in the aging process and also affects the color of the wine. High acidity is helpful in white wines for the fresh and lively characteristics it adds and in sweet wines for the structure needed to balance out the sugar.

Have a winemaking tip to submit?

grapestompers.com/submit_ideas.aspx

Monthly Specials

Specials for July, 2014



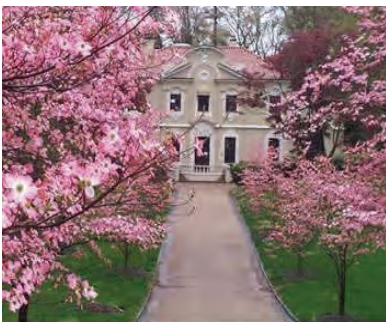
Item #	Description	Reg. Price	Special Price
3284	CSP Australian Chard., 16L (Exp. 6/14, 1 av.)	\$141.00	\$98.70
3256	CSP Riesling Traminer, 16L (Exp. 5/14, 2 av.)	\$141.00	\$98.70
3248	CCH Riesling Auslese, 15L (Exp. 6/14, 2 av.)	\$139.00	\$97.30
3235	CC Riesling, 15L (Exp. 6/14, 1 available)	\$123.00	\$86.10
3211	OB Green Apple Delight, 6.8L	\$77.90	\$62.32
3204	OB Pomegranate Wildberry Wave, 6.8L	\$77.30	\$61.84
3262	OB Banana Pineapple Paradise, 6.8L	\$77.30	\$61.84
3275	GC Gewürztraminer, 10L	\$82.20	\$65.76
3223	VDV Liebfraumilch, 9L	\$79.00	\$63.20
3122	VDV Valpolicella, 9L	\$93.90	\$75.12
3133	CC Merlot, 15L	\$137.20	\$109.76
3129	CC Cabernet Sauvignon, 15L	\$136.99	\$109.59
3170	CSP Italian Amarone, 16L	\$145.90	\$116.72
VC0368	Green Apple Sauvignon Blanc, 7.5L	\$69.41	\$55.53
VC782	CA Connoisseur Pinot Grigio, 7.5L (3 Avail.)	\$71.74	\$57.39
CF3561	Barbera w/CGP, 12L (Only 3 Available)	\$90.46	\$72.37
CF3553	Red Mountain Cabernet, 18L (10 Available)	\$170.98	\$136.78
VC0869	Legacy Sangiovese, 16L (Only 5 Available)	\$115.92	\$92.74
VC0874	Legacy Piesporter, 16L (Only 4 Available)	\$109.57	\$87.66
2732	Potassium Metabisulfite, 4 oz.	\$3.78	\$3.02
2733	Fermax Yeast Nutrient, 3 oz.	\$2.98	\$2.38
2735	Bentonite, 4 oz.	\$1.64	\$1.31
2202	Carboy Handle	\$7.10	\$5.68
2240	Plastic Paddle, 18"	\$3.47	\$2.78
2605	Carboy Brush	\$6.37	\$5.10
2262	Portuguese Double Lever Hand Corker	\$23.43	\$18.74
2604	Green Line Hydrometer	\$5.96	\$4.77
2701	Red Star Montrachet Yeast	\$0.56	\$0.45
2707	Lalvin EC-1118 Yeast	\$1.00	\$0.80
2600B	12" Test Jar with Removable Base	\$5.39	\$4.31
2747	Dried Elderberries, 4oz.	\$5.10	\$4.08
5631	Inflatable Ice Bucket	\$8.00	\$6.40
5731	Booze Cakes Recipe Book	\$16.95	\$13.56
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit—Red	\$303.33	\$245.99

Customer Corner 50th Anniversary Celebration

By Pam Wyatt

We love to receive letters and emails from all our grapestompers customers telling us about their wines and their lives. It makes us feel like we are really connected to everyone, not just a place where they purchase winemaking supplies. This wonderful news was sent to us from **Dorsey Deaton** and his lovely wife, Pam, of **Stone Mountain, GA**. Next order, Dorsey will receive a 10% discount on regular price items for sharing his story with us. Congratulations and best wishes from the grapestompers gang!

We just celebrated our 50th wedding anniversary with 100 guests in a party at an Italian Mansion in Atlanta that was used as the Symphony Decorator Show House. We used all our own wine-- and a case of my brother Tom's Riesling-- made from your concentrates. We drank or gave to the guests 60 bottles in all. The wine was a hit! Below are two of the labels we used.



Palazzo Rosa
Montepulciano
Ravello
2014

The Stomper

List Maintenance: How to Subscribe or Unsubscribe

To subscribe to *The Stomper* winemaking hints newsletter, simply go to our subscription request page at <http://www.grapestompers.com/stomper.aspx> or go to our home page and click the "Subscribe to the Stomper" button. If your email address has changed and you have ordered from us before, update your email address the next time you shop or send an email to tom@grapestompers.com and let us know your name and your old and new email address.

To quit receiving *The Stomper* winemaking hints newsletter, simply visit this page: http://www.grapestompers.com/quit_stomper.aspx

If you have never purchased anything from us, and wish to change your email address, simply unsubscribe the old address using the link above, then subscribe with the new one.

Hidden Special for the month of July: #2201B - 6 gallon glass carboy USED by Thistle Meadow Winery for only \$25 each. Since we have started using mostly tanks, we are letting some go that we no longer need. Just mention the Hidden Special in the comments section of your online order form.

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 some wines to try with PB&J—and a like to an article about taste buds. Also we want to give you a chance to tell us what you would like to see next month.

There's nothing better for summertime snacking than the good old fashioned peanut butter and jelly sandwich. Have you ever thought about washing down this delicacy with wine?? Some wine to try with this: Creamy Prosecco would be good; anything grapey will work; and if you're going all-out on the wine, count on Champagne to get the peanut butter off the roof of your mouth!

According to an article in [The Drinks Business](#) women are better tasters than men. The article states "Women are better discriminators, and that's perhaps because mothers are always smelling and testing things before giving them to their children, they have an inherent ability to screen food and drink." But then, we knew this all along, right ladies?

[Wine Spectator Magazine](#) announced recently in a blog that the California grape harvest will most likely be earlier than usual this year so if your vacation plans include a trip to California wine country for harvest, you better get moving.

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.