

**Issue #168 August 2014**  
<http://www.grapestompers.com> 1-800-233-1505  
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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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## Making Jalapeno Wine

*By Brant Burgiss*

Recently we received a request from **Lee Dugas** of **Howard, OH** asking if someone could share with him how to make jalapeno wine. Well Lee, you are in luck because we make jalapeno wine here at Thistle Meadow Winery! Below is the conversation I had with Lee about this great wine.

*"I am a home wine maker. Currently I have done nothing but used the kits... as I have no desire to make wine from stomping my own grapes. I have a small brewery nearby that has won many awards and sells a bottle of Jalapeno Wine. It is AMAZING! It is a white wine... and of course he will never share the recipe.*

*Might someone share with me how I might be able to create my own version? would be as simple as adding Jalapeno concentrate / flavoring to a mild white kit?*

*Any suggestions?"*

We've been making a jalapeno flavored wine at our winery for a while now... it's pretty strong and meant for cooking (not for drinking), but I suppose you could tone down the amount of jalapeno if you wanted to actually drink it.

As you surmised, we start off with a "nothing" white wine kit. An inexpensive kit like the [California White](#) (made by California Connoisseur) which we stock is a good one to work with.

We follow the kit directions up until the clearing stage. At that point, we add in the potassium metabisulfite and the potassium sorbate, but we do NOT add the clearing packets yet. Instead, we add sliced, fresh jalapenos to the batch. Just slice the peppers in cross section about as thick as 3 quarters stacked together and throw them into the carboy of wine. I do NOT include the last slice that contains the stem, but I certainly include the seeds that go along with each slice.

I generally add about 4 lbs of jalapeno per 6 gallons of wine, but as I mentioned earlier, you can add less if you want it to be a little less powerful.

Let the peppers steep in the wine for about 6 weeks under airlock before you rack off the wine and begin the clearing stage. At that point, I also recommend adding another 1/4 tsp of potassium metabisulfite as a preservative.

The peppers themselves can be used in your cooking or grilling. Pam says they taste great on hamburgers!

**WARNING:** any tubing, buckets, or racking gear you use will be permanently damaged and reek of jalapenos. If you attempt to use the gear again with other table wines, they will have a definite off-flavor.



*Tom with his new toy... The wine slushy machine! Come in and try one today; it is heaven in a glass!*

## Hot Tip

### Label—Be Gone!

To remove old label glue off clean bottles I use "[AVON SKIN SO SOFT Signature Silk Bath Oil](#)". A little on a paper towel goes a long way and it works GREAT! .

**Submitted by Nathan Sharp of Marlinton, WV**

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

## New Toys and Old Styles

By Tom Burgiss

Each month I have the privilege of sharing with our customers the fun we have here trying out different ideas, concepts, or reviews of new concentrates. We have tested all new products before offering them to our customers. We are always interested in any contact, suggestion, experience or fun you have had since you have been making wine as well.

Well, I gotta tell you about our newest toy - a wine slushy machine! (Photo on cover) During the hot days, it really gives us a great deal of pleasure to watch the customer's facial expression (big smile) when we give them a sample taste. You can do the same yourself without the machine. Here is how: take a 750 ml bottle of wine (flavor of your choice) with an equal part of water and our Frappe Vino Frozen Cocktail Drink Mix [#5763](#). Place it in a Ziploc bag, shake until the powder is dissolved and freeze. When it is almost frozen remove and mash the bag. Spoon out your wine slushy into a cup and enjoy! Flavors most popular so far have been: Peach [#3280](#), Watermelon [#3257](#) and Acai Raspberry [#3264](#).

On another note, the nice thing about our customer database system is, it allows us to look up your record and give you a wine type you made years ago, or what yeast you used on your last wine making episode! Simply stated, we take the "worry" out of your short term (or long term) memory! How 'bout that for service?

At grapestompers every effort is made to keep you abreast of the newest equipment, techniques, or information by attending national meetings to learn even more about the winemaking process. Here at grapestompers we are always trying to make our wines better with each batch. We taste wines from other sources hoping to improve even from the most famous wineries from around the world. In short, we are never satisfied about our wines... We shoot for the best wine making kits and recommendations to pass along to you in hopes that your winemaking is a successful and enjoyable experience.

## White Wine Cool Down

By Pam Wyatt

As Tom always says, "Winter is the time to make your white wines so they will be ready to drink in the summer." Now that summer is here and you have your whites ready to go, you want to enjoy them as much as possible.

Serving a white wine too warm may cause the delicate flavors to "fall flat" and you certainly do not want to serve your guests flat wine that you have made yourself. They may think all your wine tastes this way when that is absolutely the wrong impression! Not to mention that a warm Riesling or Pinot Grigio on a hot day is simply not refreshing.

The very best way to chill your wine is to put it in the refrigerator overnight and remove it 15-30 minutes before serving. Unfortunately not everyone uses this kind of planning where wine is concerned. We just arrive home from work and can't wait to enjoy a cold glass of wine or a friend pops over to enjoy a glass but oops....all our bottles are at room temperature.

What to do??

Here are some tips to chill your wine in record time.

**Put the bottle in ice water.** Water conducts heat away from the bottle much quicker than air, so fill a bucket or pot with cold water and lots of ice and submerge the bottle.

**Add salt.** This will lower the melting point of the ice and allow it to melt faster and cool the water.

**Spin the bottle.** Rotate the bottle in the water to move the wine around allowing more wine to water contact.

Try these tricks and you can have your refreshing cool wine in as little as 10 minutes!



## Customer Feedback

Thanks for your great service!

Bruce O'Sullivan  
Hartsville, SC

You guys are the best! Thanks so much for all you do.

Julie Senko  
West Chester, PA

Tom and Pam, Thanks so much for spending time talking with me and educating me about your wine. I can't wait to taste your wine - and now I hope one day to make it to Laurel Springs to tour your winery.

Sharon Miller  
Knightdale, NC

I love your newsletter, keep up the good work.

Ed George  
Sudbury, MA

Thanks Pam, you are so helpful!

Neil Burnett  
Reidsville, NC

Confusion is sometimes my middle name but you folks at grapestompers have just been great! That is why I continue to order from you!

Jimm Gordon  
St. Maries, ID

***"If God forbade drinking, would He have made wine so good?"***

***Cardinal Richelieu***

## Hot Products

This month we thought you might like to see what's hot at grapestompers! Also, you have found the Hidden Special for August! We are offering our 32 Brix Refractometer, item #2597A for only \$39.95! This is a \$10 savings for you if you mention the Hidden Special when placing your online or phone order.

ITEM #	DESCRIPTION
3164	Blackberry Blast Explosion, \$77.30
2746	Wine Conditioner, \$7.31
2284	Waterless Venting Stopper, \$4.99
2604	Green Line Hydrometer, \$5.96
5520R	Wine Canteen, \$24.99
2792	Blackberry Flavoring, \$8.56
5665	Vineyard Grapes Lotion, \$9.99
5763	Frappe Vino Drink Mix, \$9.99
5788	Corky the Dog Cork Holder, \$32.00
4827	Drink Up Bitches Towel, \$5.00

[See all these 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

### Fino

A dry, light style of sherry that has a distinctive salty, tangy flavor that comes from being aged under a layer of yeast cells, called a 'flor'. Although these are usually 15% alcohol or above, they make quite good food wines due to their dry, savory character. But beware a bottle of fino that has been sitting opened for four months: this style needs to be drunk young, and once opened a bottle must be treated in the same way as any dry white wine.

## Hot Tip

### Sugar, Sugar!

If you feel that you need to add some sugar to the must of your fresh fruit wines, don't just add it by dumping it – it may not dissolve. We recommend adding your sugar to some boiling water to dissolve it. After the water has cooled, you can add it to your must.

Have a winemaking tip to submit?

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

### Monthly Specials

## Specials for August, 2014

Item #	Description	Reg. Price	Special Price
3231	CC Chardonnay, 15L (Exp. 8/14, 1 Available)	\$127.50	\$89.25
3246	CC Italian Pinot Grigio, 15L (Exp. 8/14, 1 Av.)	\$137.00	\$95.90
3128	CC Cabernet Merlot, 15L (Exp. 8/14, 1 Avail.)	\$134.50	\$94.15
3284	CSP Aust. Chard., 16L (Exp. 6/14, 1 Avail.)	\$141.00	\$98.70
3258	CSP Sauvignon Blanc, 16L (Exp. 8/14, 1 Av.)	\$141.00	\$98.70
3122	VDV Valpolicella, 9L (Only 2 Available)	\$93.90	\$65.73
3229	VDV White Zinfandel, 9L	\$79.90	\$63.92
3117	VDV Merlot, 9L	\$88.50	\$70.80
3134	CC Pinot Noir, 15L	\$127.30	\$101.84
3132	CC Valpola, 15L	\$129.50	\$103.60
3234	CC Gewürztraminer, 15L	\$131.70	\$105.36
3160	GC Bergamais, 10L	\$90.20	\$72.16
3276	OB Very Black Cherry, 6.8L	\$77.30	\$61.84
3202	OB Seville Orange Sangria, 6.8L	\$77.30	\$61.84
3264	OB Acai Raspberry Rapture, 6.8L	\$79.30	\$63.44
VC1746	NM White Pear Pinot Grigio, 7.5L	\$69.41	\$55.53
VC773	CA Conn. Chardonnay Semillon, 7.5L	\$72.66	\$58.13
VC779	CA Conn. Merlot, 7.5L	\$79.60	\$63.68
VC0879	Legacy Riesling, 16L	\$109.57	\$87.66
VC0866	Legacy Cabernet Sauvignon, 16L	\$124.86	\$99.89
CF3548	Carmenere w/Crushed Grape Pack, 18L	\$160.55	\$128.44
2730	Acid Blend, 3 oz.	\$2.31	\$1.85
2731	Campden Tablets, 2 oz.	\$3.90	\$3.12
2742	Potassium Sorbate, 1.5 oz.	\$2.20	\$1.76
2711A	Wine Clear by Grapestompers, 2.2 oz.	\$1.29	\$0.59
2703	Red Star Champagne Yeast	\$0.56	\$0.45
2243	Plastic Spoon, 18"	\$3.43	\$2.74
2609A	Bottle Brush	\$3.50	\$2.80
2607	Fizz-X Wine Agitator	\$31.90	\$25.52
2254A	Bottle Drainer, (holds 45 bottles)	\$29.90	\$23.92
2251	Brass Bottle Washer	\$15.59	\$12.47
2598	Wine Thief w/Test Jar	\$9.51	\$7.61
2239A	Straining Bag w/Elastic Top, Coarse, 20"x22"	\$5.19	\$4.15
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit—Red	\$303.33	\$245.99

## Customer Corner Chuckles & Other Stuff

By Pam Wyatt

*"Lord, give me coffee to change the things I can change... and wine to accept the things I can't."*

Sent to us by **Timothy Shaw, Johnson City, TN**



*"The best issue of the Stomper for me was when someone shared the recipe for their award winning Strawberry Wine using Golden Raisins. I'm sorry I don't recall who shared the recipe so I can thank them. I would like to ask if any others are willing to share as my friends and I enjoy drinking this one on a regular basis."*

Sent in by **Ed George, Sudbury, MA**

*~We would love for readers to submit their recipes for Strawberry Wine. Just go to [grapestompers.com/submit\\_ideas.aspx](http://grapestompers.com/submit_ideas.aspx) and we will share it in the Stomper. And remember, everyone who shares will receive a 10% discount off regular price merchandise on their next order after their item appears.*



*"Whenever we bottle our wine, we always make 4-6 small bottles. We call these "tasters." When the time arrives to try a wine, or we just can't wait, we use the tasters to sample. If the wine is not ready, we haven't wasted an entire bottle. In addition, having a small quantity often helps us to wait until the wine is really ready!"*

Sent in by **Barb Lohrke, Loveland, OH**



*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 some info on "Slow Wine" and date for the annual TMW wine festival. Also we want to give you a chance to tell us what you would like to see next month.*

We live in a fast paced world, laptops, cell phones, travel all seem to be at hyper speed these days. An organization founded in 1989 called Slow Foods and its wine branch, Slow Wine has a goal of supporting a slower, simpler way of life. We winemakers know the importance of "slow wine" so read about what this organization is focused on at <http://www.slowfood.com/international/20/get-involved>.

Make plans now to attend the annual Thistle Meadow Winery festival here in Laurel Springs. This festival is always held the first Sunday in October, this year, October 5th. Local wineries, craft and food vendors will participate and the cost is only \$5 per person.

If you are in a wine club and receive deliveries once a month or bi-monthly, there may have been a time when you have forgotten about the delivery and arrived home from vacation to find your club wine has been sitting on your 90 degree porch for five days. If this has happened to you, you may have a need for [Oeon Vaults](http://www.oenovaults.com). This company will pick up your wine from any location, store in a temperature controlled cellar and deliver it to you whenever you want. Check them out here <http://www.oenovaults.com>.

### 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.