

Issue #178 June 2015

<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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Wine Kit News Complete Winemaking By Pam Wyatt

Do you want to get started into winemaking but just do not know where to begin? Do you have a friend who drinks your wine and you would like to put him on the winemaking trail for himself so he won't drink all of yours? Do you need a gift for someone you know who loves wine but you want something out of the ordinary? If your answer to any of these questions is "yes", then check out our Complete Winemaking Kits. Grapestompers has already taken the guesswork out of winemaking by putting a kit together that includes everything you need to make your first batch of wine. [The Complete White Wine kit is stock code #3200](#) and is \$236.99. You can choose a Gewürztraminer, Pinot Grigio, California White or Johannisberg Riesling kit. [The Complete Red Wine kit is stock code #3100](#) and it \$245.99. Choices on the red kits are Merlot, Bergamais, Cabernet Sauvignon and California Red. Of course you may choose to upgrade to another kit and only pay the added difference in price.

PLUS YOU WILL RECEIVE ALL THESE GOODIES:

- 2 cases of 750 ml bottles
- 6 gallon glass carboy
- 7.8 gallon fermenting bucket
- Fermenting bucket lid
- Spigot
- Bottle filler
- 5 ft. of 1/2" tubing
- Auto Siphon
- Drilled stopper
- Spoon
- Bottle washer
- Bottle washer adapter
- Bottle rinser
- Bottle drainer
- Airlock
- Portuguese hand corker
- 30 corks
- Adhesive thermometer
- Carboy brush
- Triple scale hydrometer
- Guide to winemaking DVD
- B-brite cleanser
- Potassium metabisulfite
- 30 free wine bottle labels



Evaporation

Have you ever put water in your airlock and find that it has all evaporated? Try putting a little [glycerin](#) in as it will not evaporate.

Submitted by Thomas Jones of Pickering, OH

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

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Tom's Cellar

My Advice: Try It Before You Buy It

By Tom Burgiss

Imagine this: You walk by a shoe store window and see the perfect shoes that have been on your wish list! You back up and head for the door....sure enough, you have found the perfect pair only to find out they don't fit! Do you buy them? No! It's the same with wine...TRY BEFORE YOU BUY!! You have heard this before, I am sure... I am just trying to encourage all of you to set your standards higher.

At grapestompers, we like to try out new items that are on the market in order to pass the results (good or bad) on to you. Currently we are making the new Orchard Breezin' [Tropical Lime](#) and [Strawberry Rhubarb](#) kits. When they are finished, they will be introduced in Thistle Meadow Winery so we can see what our customers think about these wines. My wish would be that all you Stomper readers lived close enough to be able to come to our winery and taste for yourselves - before you purchase these kits - but that is not possible. So trust us to give you our honest opinion on each new product!

Each year we sponsor a "HOME WINEMAKER SHOWCASE" for all who wish to enter the competition. Please go to the home page of our web site, www.grapestompers.com, for your registration form to bring wines or come as a craft vendor.

This will afford you the opportunity to network with your fellow winemakers and learn from each other. During this public tasting, folks will be given the opportunity to vote for their favorites in a particular wine category (red, white, fruit/sweet, port and mead). At the end, over \$1000 worth of gift certificates, ribbons, and recognition are up for grabs!

In order to continue providing you with the latest information on top quality products, concepts, and winemaking practices, our representative, Brant Burgiss, is currently attending the WineMaker Magazine Conference in Portland, Oregon, home of the Willamette Valley. This information will be passed along to grapestompers' customers in future issues of the "Stomper".

After months of renovations, we have officially opened our newly remodeled Thistle Meadow Winery tasting room. Come check it out! We look forward to your visit to grapestompers and Thistle Meadow Winery.

Now for something I'm sure you have all been waiting to see.... our special deal on a wine kit. This month we are calling it our "June Jam Special" and it is our Mystic kit by Cellar Craft, #CF5338. This kit normally sells for \$148.77 and this month you can get it for \$99.00. There are only 6 of these kits available so first come, first served. When these are gone, the deal is done, so order early. And as always this deal is only available at grapestompers in Laurel Springs. Later, Tom

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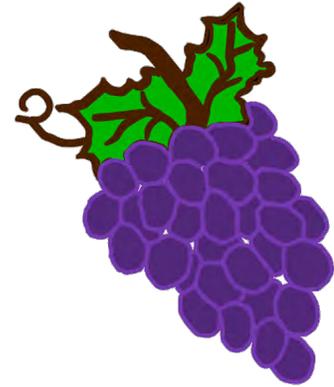
Just think: This complete kit offers EVERYTHING a brand-new hobbyist would need to begin making his or her own wine. All you need to decide is which wine kit you want!

And don't forget... you can always return your winemaking video and receive a credit for \$19.95 on your next purchase...that's like getting the video for free! All we ask is that you return it in good condition.

Grapestompers also has other money-saving kits such as the [Basic Kit, #1001](#), the [Deluxe kit, #1010](#), and the [Fresh Fruit kit, #3001](#), which comes with a 1 gallon glass jug instead of a 6 gallon carboy (because most recipes for fresh fruit wine make 1 gallon batches).

Along with the equipment kits we also offer a [Chemical Pack, #3000](#), which includes the yeast and other chemicals that you need to make a batch of wine from fresh fruit, all in one simple package.

So remember, life is too short to make bad wine, so make your own! Order online or call us today at 800-233-1505.



Customer Feedback

I have "lost" my Cab labels and I am asking you to print some more for me, please. Now the bottles are finished. Except for the drinking!!!!

Rodney Hewitt
Greenwood, SC

Pam-- Received the labels today, and they all look great! They look so professional. In fact, the reality is that your labels look much better than most of my wines actually taste.

John McNeil
Rochester, NY

The last kit I got, [Pinot Noir \(#3134\)](#), is EXCELLENT!!!

Patrick Muscarella
Penfield, NY

Hi Tom,
Today is D-Day. I finally got to taste my wine so please excuse my spelling and maybe slurrrrrrring my words. I can't believe how this wine tastes ([Merlot](#)). It is just great; my wife even liked it. You were right about giving it to friends, they get none. I'm waiting for my next batch to get done then I will choose between them, thank you very much. I'll be in touch soon. Thanks again.

Ed Csencsits
Hellertown, PA

I just wanted to tell you guys that I think you're terrific – My kit arrived fine and in record time. I'll let you know how my first wine comes out.

Leslie Bocker
Centereach, NY

New Products

Here is a list of New Items recently added to the grapestompers website

ITEM #	DESCRIPTION
2210S	Bucket/Lid Combo, 7.8 gal., \$17.00
5972	Got Cork? Magnet, \$4.00
2100	Screw Top Bottles, 750ml, \$16.39
5973	Dimple Chilling Glass Set, \$43.95
5974	Dimple Chilling Cones, \$19.95
5914	Woof Wooden Sign, \$5.00
5915	Home and Wine Sign, \$5.00
1248	Grape Concentrate, Red, \$16.49
1249	Grape Concentrate, White, \$12.69

New Concentrate Kits

4881	OB Tropical Lime, 5.5 L, \$75.78
4880	OB Straw. Rhubarb, 5.5L, \$75.78
CF3545	Cabernet Merlot, 18L, \$139.93
CF5837	Cabernet Sauv., 18L, \$168.42
CF3547	Chat Du Pays, 18L, \$139.93

Check out our sale on wine related books

[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

Solera

A system of fractional blending that gives Sherry its character. A complex process by which several vintages are blended together over many years in a building known as a Solera, before bottling.

June Hidden Special #2611 Buno Vino Mini Jet Filter, regular price \$193.00—this month only \$150.00. Great deal!



Hot Tip

One and Done

If you and your spouse or friends have different tastes in wine (sweet vs. dry) why not split the batch and create both types of wine from a single wine kit? When it's time to bottle, simply bottle the dry wine first, then add sweetener ([#2746 Wine Conditioner](#)) to taste, stir, and bottle the rest!

Have a winemaking tip to submit?

grapestompers.com/submit_ideas.aspx

Monthly Specials

Specials for June 2015

Item #	Description	Reg. Price	Special Price
3256	CSP Riesling Traminer, 16L (Exp. 4/15, 1 Av.)	\$141.00	\$84.60
3248	CCH Riesling Auslese, 15L (Exp. 4/15, 1 Av.)	\$141.00	\$84.60
3133	CC Merlot, 15L (Exp. 6/15, 2 Available)	\$137.20	\$96.04
3128	CC Cabernet Merlot, 15L (Exp. 6/15, 2 Avail.)	\$134.50	\$94.15
3131	CC Sangiovese Merlot, 15L (Exp. 6/15, 2 Av.)	\$127.40	\$89.18
CF3577	Dessert Wine, 12L (Exp. 4/15, 1 Available)	\$80.70	\$56.49
CF3571	Pinot Noir, 12L (Exp. 6/15, 1 Available)	\$92.15	\$64.51
3168	OB Cranberry Craze, 5.5L	\$75.78	\$60.62
3164	OB Blackberry Blast Explosion, 5.5L	\$75.78	\$60.62
VC0362	NM Strawberry White Zinfandel, 7.5L	\$69.41	\$55.53
3139	VDV Cabernet Shiraz, 9L	\$80.39	\$64.31
3249	VDV Chardonnay Semillon, 9L	\$80.50	\$64.40
3166	GC Merlot, 10L	\$93.00	\$74.40
3275	GC Gewurztraminer, 10L	\$82.20	\$65.76
3179	CSP Cabernet Shiraz Merlot, 16L	\$145.90	\$116.72
3255	CSP Pinot Grigio, 16L	\$141.00	\$112.80
VC770	CA Conn. California Red, 7.5L	\$67.74	\$54.19
VC771	CA Conn. California White, 7.5L	\$65.74	\$52.59
CF3545	Cabernet Sauvignon, 18L	\$139.92	\$111.94
VC0872	Legacy Merlot, 16L	\$124.86	\$99.89
VC0875	Legacy Pinot Grigio, 16L	\$109.57	\$87.66
2712B	Alcotec 48 Turbo Yeast, 135 gr.	\$6.49	\$5.19
2705	Red Pasteur Red Yeast, 5 grams	\$0.56	\$0.45
2301	8" x 1.5" Corks, each	\$0.15	\$0.12
2714	Citric Acid, 3 oz.	\$2.12	\$1.70
2735	Bentonite, 4 oz.	\$1.64	\$1.31
2734	Pectic Enzyme, 15 ml	\$2.40	\$1.92
2604	Green Line Hydrometer	\$5.96	\$4.77
2256	Airlock, 3 pc.	\$0.90	\$0.72
2250	Carboy Dryer	\$9.50	\$7.60
2240	Plastic Paddle, 18"	\$3.60	\$2.88
2202	Carboy Handle	\$7.50	\$6.00
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit—Red	\$303.33	\$245.99

Recipes

Red Wine Vinegar Recipe

By Pam Wyatt

If you like to cook, here is something that might be of interest to you. Red Wine Vinegar is hard to find (a good one, that is) so now you can make your own.

Ingredients

1 bottle of red wine (choose a bottle that you enjoy drinking yourself. Lower alcohol, fruitier wines tend to be more successful)

1-gallon container (earthenware is best, but a glass container will work too)
Cheesecloth

A "mother" (a live starter to get the fermentation process going. The bacteria eat the alcohol and turn it into acetic acid. Can be found at a wine and beer making store, online, or from a friend who makes red wine vinegar)

2 cups of water

Instructions

1. Pour the wine and water into the container
2. Add the mother
3. Cover tightly with cheesecloth
4. Store in a warm (70-80 °F), dark place
5. Add a glass or two of wine (it doesn't have to be the same wine that started the batch) to the jar every week. Move aside the "mother" when you pour in the wine so as not to disturb the fermentation process.
6. Store for about 2 and a half months, or until it tastes like vinegar.
7. Pasteurize the vinegar to keep it from continuing to ferment: dilute with water by 25%, heat to 155 °F on the stove, and keep it at this temperature for 30 minutes.
8. Strain through clean cheesecloth or a coffee filter into bottles or jars.

WARNING: Do NOT make vinegar ANYWHERE near where you make wine.

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 the June festival date for our sister company, Thistle Meadow Winery and news about a Jerusalem wine press recently found. Also we want to give you a chance to tell us what you would like to see next month.

Have you registered for Grapestompers 7th Annual Home Winemaker Showcase? Registration forms are on the home page of our web site and must be received by June 12 in order to participate. Festival is Saturday, June 20th from 12-4pm.

Join Thistle Meadow Winery on Saturday, June 6th in downtown Winston-Salem for [Salute! The NC Wine Celebration](#). Hours are 12-6pm. Please visit their site for more information or to purchase tickets for this event.

Many wines are made to be enjoyed as soon as they are bottled like white wines, lighter reds or sweet wines. Some wines really benefit from age such as Bordeaux or Burgundy. You can keep tabs on the "drinkability" of your wines through cellartracker.com. This website and more like it will help you determine whether to drink or hold specific bottles if you are in doubt.

According to [Harretz online magazine](#), a jogger in Jerusalem recently "ran across" an ancient wine press. According to the story, the wine press was believed to be from the 6-7th century AD.

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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.