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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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Happy 4th of July!
 Celebrate with wine!
 Tom and the Grapestompers Gang.

Hot Tip

Singing the Praises of Sulfite

[Sulfite](#) prevents your wine from spoiling, so please don't leave it out. Wine without added sulfite may have a shelf life as short as one month. [Sulfite](#) will help prevent your wine from oxidizing, prevent vinegar bacteria and a lot of other nasty things from happen to your wine.

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

Festival News 2015 Home Winemaker Showcase Winners By Pam Wyatt

It started out as a beautiful day here in Laurel Springs with temperatures in the high 80's but by mid afternoon the rain clouds began to gather. No matter... with a little wine, everybody is happy!

Our 2015 Home Winemaker Showcase was held here at Grapestompers in Laurel Springs on Saturday, June 20th and as in the past years, it was a wonderful, fun-filled day. Even with the afternoon showers, we had a great turn out and wine was flowing. Nineteen different wines were shared with the public this year and we would like to thank everyone who participated.

Winning the white category with his *Riesling Traminer* was **Westy Fletcher of Sevierville, TN.**

Our fruit/sweet category was a tight race with **Walter and Marion Schade of Cleveland, GA** taking first place with *Acai Raspberry Cabernet Sauvignon* and second place with their *Raspberry White Zinfandel*. Third place was taken by **Ron Davis of Elk Creek, VA** with the most talked-about wine... *Dandelion!*

The port / dessert category saw **Berl Childers of Youngsville, NC** come out on top, snagging first place with *Cabernet Franc Ice Wine*. Second place was awarded to **Glenn Church and Cindy Bailey of North Wilkesboro, NC** for their dual efforts on a *Black Forest Port*.

The mead category was won by **David Hanson of Erwin, TN** thanks to his *Mixed Berry Mead*. David was also the top vote getter in all categories and was presented with the Champion's Chalice—a beautiful hand-made wooden item donated by one of our talented craft vendors, **Roger Laughridge.**

Tom and the rest of the gang would like to extend our sincere thanks for participating this year and also say "Well Done Winners"!

Tom enjoys a Kodak Moment with this year's wine winners!



Showcase "Big Thank You"

By Tom Burgiss

Here at grapestompers we are all about YOU....our customers, so that is why I came up with the idea about seven years ago to host the Home Winemaker Showcase, where our customers get a chance to show off their winemaking talents. I must say this festival is unique and very enjoyable, I believe, for everyone who attends. We get to taste some fantastic wines that most people have only heard about, such as this year's talked about wine....Dandelion!

This festival gives all the home winemakers a chance to visit with us and their fellow wine people and talk about what they do, problems they have and also successes. You may find that what is working for someone else may work well for you, too. So if you have never participated, please plan to join us in 2016!

I would like to express my thanks to all who came this year. You are not only our customers but also our friends as we continue on this "wine journey" together and learn from each other.

Special thanks to all our winemakers: **Westy Fletcher of Sevierville, TN; Berl Childers of Youngsville, NC; Ron Davis of Elk Creek, VA; John Hawley of Purlar, NC; David Hanson of Erwin, TN; Walter and Marion Schade of Cleveland, GA; and Glenn Church and Cindy Bailey of North Wilkesboro, NC.** Some of you have been with us from the beginning and some are new but we enjoy having you here with us very much. Thank you for your time and for sharing your wines with our attendees. Congratulations to all the winners but no matter what the vote count was, you were all winners in our book. Everyone had amazing wines!

We would also like to thank all our craft vendors: **Darren Pope and Tyrone Powell with Cazbu Pugante; Debbie Gaskin with Yarndeb; Shelley Williams and Carol Stolt; Robert Laughridge; Glenn Church and Cindy Bailey with Luray Textiles, Vickey Dudley with Daddy's Girls; Aleynis Ditinyak, Beth Holcomb and Meachele Montgomery.**

Last but not least, we would like to extend a very special thank you to the **Laural 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!

I would like to extend an invitation to you to let us know what you thought about this year's festival....good, bad, improvements? We welcome your comments and suggestions for what you would like to see in the future. Send us an email to tom@grapestompers.com. We would like to hear from you.

Later, Tom

Recipe

Red Wine Popsicles

Looking for a cool treat this summer? Try our Red Wine Popsicles. How can you go wrong with wine AND chocolate?

- 1 cup red wine
- 1 1/2 cups dark chocolate chips
- 1 1/2 cups milk

In a small pot simmer the wine over low/medium heat for 12-18 minutes, allowing it to reduce. Remove from heat and whisk in the chocolate until completely melted. Stir in the milk. Pour into your popsicle tray and freeze over night. (Note: you can use milk instead of wine for regular fudgesicles.) Makes 4-6 popsicles.

Although this recipe does not specify a particular wine, try using syrah. The spiciness of the wine and hints of black cherry will pair well with the chocolate.



Customer Feedback

WOW! Fast Action! Thanks for your quick attention and, especially, your bottom line. Always a pleasure to do business with such an outstanding bunch of oenophiles. Even spelled it right.

Ron Summerville
Columbia, MD

Thanks for the useful links on your website, I utilize them quite often. I and others appreciate them.

John Reyes
New York, NY

Tom - thanks a bunch. Got the concentrates in good shape. Really think a lot of companies could take a leaf out of your book where customer service is concerned. You guys really are the best. Thanks again.

Brian Page
Linden, NJ

Pam, the labels and capsules you picked out looked great. I would have emailed you sooner but I was out of town. I knew I could trust you.

Dempsey Fritts
Thomasville, NC

I just wanted to thank you for your excellent communication and customer service. We really feel like you went above and beyond, and we just wanted to take a moment to thank you. Your service was truly professional and it confirmed our choice to order through grapestompers.com. You can count on a positive recommendation from us for grapestompers.

David Crane
Jacksonville, FL

New Products

Here is a list of Best Selling and New Items that can be found on the grapestompers web site

ITEM #	DESCRIPTION
5809	Motorcycle Bottle Holder, \$19.99
2110	750ML Screw Top Bottles, \$16.39
2059	Dried Elder Flowers, \$1.89
1706	Sweet Reserve Pack, \$3.89
1307	Fermenter Bucket Liners, \$0.99
5506	American Spirit Coozie, \$9.99
5660	American Spirit Corkscrew, \$9.50
5548	American Spirit Napkins, \$5.00

New Concentrate Kits

4881	OB Tropical Lime, 5.5 L, \$75.78
4880	OB Straw. Rhubarb, 5.5L, JULY SALE \$49.00
CF3545	Cabernet Merlot, 18L, \$139.93
CF5837	Cabernet Sauv., 18L, \$168.42
CF3547	Chateau Du Pays, 18L, \$139.93

All Soda Extracts—\$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

Anaerobic fermentation

The second part of the fermentation process, conducted under an air-lock. This is the time when most of the alcohol is formed.



Does Color Matter?

Good wine glasses are always clear. Those pretty pink or green glasses may look nice in your china cabinet but they interfere with your ability to distinguish the true colors of the wine.

Have a winemaking tip to submit?

grapestompers.com/submit_ideas.aspx

Hidden Special for the month of July. #2101 Glass Carboy, 6 gallons, regular \$46.06—now only \$34.99 when you mention the Hidden Special.

Monthly Specials

Specials for July 2015

Item #	Description	Reg. Price	Special Price
3128	CC Cabernet Merlot, 15L (Exp. 6/15, 1 Avail.)	\$134.50	\$80.70
3133	CC Merlot, 15L (Exp. 6/15, 2 Available)	\$137.20	\$82.32
3248	CC Riesling Auslese, 15L (Exp. 4/15, 1 Avail.)	\$141.00	\$84.60
3264	OB Acai Raspberry Rapture, 6.8L	\$75.78	\$60.62
3204	OB Pomegranate Wildberry Wave, 6.8L	\$75.78	\$60.62
3222	VDV Riesling, 9L	\$80.50	\$64.40
3229	VDV White Zinfandel, 9L	\$79.90	\$63.92
3259	VDV Italian Pinot Grigio, 9L	\$89.90	\$71.92
3165	GC Malbec, 10L	\$96.60	\$77.28
3273	GC Chardonnay, 10L	\$92.50	\$74.00
3172	CSP Australian Shiraz, 16L	\$145.90	\$116.72
3258	CSP Sauvignon Blanc, 16L	\$141.00	\$112.80
3234	CC Gewürztraminer, 15L	\$131.70	\$105.36
VC779	Ca. Conn. Merlot, 7.5L	\$79.60	\$63.68
VC777	Ca. Conn. Johannisberg Riesling, 7.5L	\$72.66	\$58.13
VC0876	Legacy Pinot Noir, 16L	\$117.65	\$94.12
VC0871	Legacy Liebfraumilch, 16L	\$106.04	\$84.83
CF3554	Rosso Fortissimo, 18L w/crushed grape pack	\$151.84	\$121.47
CF3553	California Reserve Chardonnay, 12L	\$96.00	\$76.80
2730	Acid Blend, 3 oz.	\$2.31	\$1.85
2731	Campden Tablets, 2 oz.	\$3.90	\$3.12
2736	Tannin Powder, 1.5 oz.	\$2.99	\$2.39
2721	B-Brite Cleaner, 8 oz.	\$2.90	\$2.32
2727	Yeast Energizer Powder, 1 oz.	\$2.49	\$1.99
2609A	Bottle Brush	\$3.50	\$2.80
2210S	Bucket and Drilled/Grommetted Lid Combo	\$17.00	\$13.60
2120	Screw Top Bottles, 150 ml (caps included)	\$10.92	\$8.74
2716	Acid Test Kit	\$10.20	\$8.16
2237A	Straining Bag, Coarse, XL (2' x 3')	\$6.29	\$5.03
4937	Carboy Harness	\$19.95	\$15.96
2262	Portuguese Hand Corker	\$23.43	\$18.74
2435D	PVC Capsules, Green Matte, each	\$0.14	\$0.10
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit—Red	\$303.33	\$245.99

Recipes

Red Tomato Wine

By Pam Wyatt

It is about that time of year when we start thinking of what kind of wine we can make out of whatever grows. Here in the mountains, our fruits and vegetables are not as quick to ripen as they may be in your part of the world.

The next thing I am expecting to reap from my garden is tomatoes. There's nothing better than a tomato, mayo and cheese sandwich...yum! Never heard of that? Guess it's a Southern thing.

When looking through the [Winemaker's Recipe Handbook](#), I came across a one-gallon recipe for red tomato wine that I thought I would share. Could be as good as the sandwich.

3 1/2 lbs. red tomatoes
1 cup raisins
6 pints water
1 1/2 lb. sugar
2 1/2 tsp. [acid blend](#)
1/4 tsp. [tannin](#)
1 tsp. [yeast nutrient](#)
1 [campden tablet](#), crushed
1 package yeast



Wash, tomatoes, remove any bruised portions and cut into pieces. Using a straining bag, mash out juice into primary fermenter, leaving pulp in bag. Tie top of bag and place in fermenter. Stir in all ingredients except yeast and cover primary. After 24 hours add yeast and re-cover primary fermenter.

Stir daily, check S.G. and press pulp lightly to aid extraction. When ferment reaches 1.040 (3-5 days), lightly press juice from bag. Siphon off wine sediment into glass secondary. Attach airlock.

When ferment reaches 1.000 (about 3 weeks), siphon off sediment into clean secondary and re-attach airlock. To aid clearing, siphon again in 2 months and again if necessary before bottling.

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 a special we are sure you have been looking for and some theories why we clink wine glasses together. Also we want to give you a chance to tell us what you would like to see next month.

Have you ever wondered why we "clink" wine glasses? Well as with most other traditions, there are a few theories as to why. One is that during the Middle Ages, glasses were clinked together so that wine sloshed between cups in order to show the drinkers were not trying to poison each other. Another theory is that it is a symbolic tradition from the days when everyone at a gathering drank from the same cup, bringing a group together and saving on the dish washing chore! Do you have another theory? If so send us an email and let us know. Send to tom@grapestompers.com.

"If one glass of wine is good for you, just imagine what an entire bottle can do!!"

The July amazing wine kit deal is called the Firecracker Special and is our recently added Strawberry Rhubarb kit by Orchard Breezin, #4880. This kit normally sells for \$75.78 and this month you can try it for the special price of \$49.00!! As always this deal is only available at grapestompers in Laurel Springs and only while supplies last.

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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.

