



The Stomper

The Free Monthly Winemaking Newsletter
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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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Wine Recipe Cucumber Wine, Anyone?

By Katie Winnick

Last year Brant had us walking through the fields to pick dandelions because he was persistent on making dandelion wine. The whole process seemed to be fairly easy until I was out there for two days picking dandelions and still didn't have quite enough. After the picking stopped, the plucking began. Plucking the petals seemed to take longer than picking the flowers, event though everybody was helping with that task. After we had enough, Brant took it from there and started to make wine. Through the whole time picking and plucking I thought Brant was crazy for wanting to make wine from a flower but then I started to think about everything else you can use to make wine that was a little out there, like cucumbers, pumpkins, yams and so on.

This year I'm going to see if I can talk Brant into trying to make a vegetable wine. Pumpkin was my first choice, but seeing how it's out of season I'm debating between cucumber or ginger. I did think about both and blending to make a ginger cucumber wine but opted not to just in case they were both bad. I've been reading recipes and I think I've found one that I would be willing to give it a try. Here's what I found:

- | | |
|--------------------|--------------------------------|
| 4 pounds cucumbers | pectic enzyme |
| 3 Campden tablets | yeast nutrient |
| 2 oranges | 1 - 5 gm. Packet of wine yeast |
| 2 lemons | water |
| 7 cups sugar | |

This recipe makes a 1 gallon batch.

Wash cucumbers. Leave skin on. Chop cucumbers and place in primary fermenter. Wash oranges and lemons. Slice thinly and add to cucumbers. Stir in sugar and yeast nutrient. Pay attention to the dose of yeast nutrient: Don't overdose!

Pour 16 cups boiling water over mixture. Stir to dissolve sugar. Let cool. Add pectic enzyme and 1 crushed, dissolved Campden tablet. About 3 or 4 drops will do.

The next day, check specific gravity -- it should be between 1.090 and 1.100. Add yeast per package directions. Stir daily for five days, until frothing stops.

Strain. Siphon into secondary fermenter and attach airlock.

For a dry wine, rack in three weeks, and every three months for one year. When specific gravity no longer drops, add 2 crushed / dissolved Campden tablets. Bottle.

For a sweet wine, rack at three weeks. Add 1/2 cup corn syrup dissolved in 1 cup wine. Stir gently, and place back into secondary fermenter. Repeat process every six weeks until fermentation does not restart with the addition of syrup. Add 2 crushed / dissolved Campden tablets. Rack every three months until one year old. Bottle.

There are some things you can change like the sugar you could use brown sugar or granulated. You could also add in tiny slices of ginger if you wanted a little spice to it. I can't wait to try my hand at this recipe!



Happy 4th of July
from grapestompers!

Hot Tip

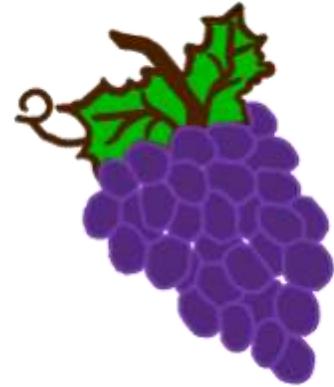
Don't Guess - Use a Hydrometer

It may sound silly, but there are lots of home winemakers who are making wine without the benefit of one of the most basic (and least expensive) pieces of test equipment, the easy-to-use hydrometer.

Without a hydrometer, you don't know your starting gravity (and thus potential alcohol), ending gravity, or how well fermentation is progressing.

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

Tom's Cellar
If It's Edible, It's Fermentable
By Brant Burgiss



Visitors to our mountaintop home winemaking supply shop have no doubt heard me say it before: you can literally make wine out of anything you can imagine! If you can put it in your mouth and swallow it without ill effect, it is entirely possible to make wine from it. In short, if it's edible, it's fermentable!

Got some berries or cherries? You can ferment that. How about some tropical fruits? We got you covered. Ever tried making wine out of vegetables, like pumpkins and squash, or onions and garlic? Sure, why not!

The trick is, of course, to have a plan for the wine. Will you be drinking it with a meal, as in a table wine? Or will the wine be intended for a sweet refreshing after dinner drink? How about a cooking (non-drinking) / flavoring wine?

Whatever you decide on the style of wine you are making, this decision will help guide you in your choice of yeast, fruit/vegetable preparation, and level of chaptalization*.

Try to keep it simple. Basic principles of fermentation, racking, and clearing are pretty much standard regardless of the type of wine you're making. No matter what you decide to make your wine from, be sure to take copious notes regarding ingredients and procedures so you can duplicate a good batch, or detect where you might have erred in the case of a subpar batch.

One of the people I met from the eight WineMaker Magazine conferences I have attended hails from Montana. At first blush (pun intended), you might think that Montana is so cold that hardly anything grows up there. But you would be wrong, for my buddy Alan Putnam has a knack for making wine out of anything, and I mean *anything!* The very first time I tried dandelion wine, or rose hip wine, or any other type of flower-based wines, it was due to my friend's passion for making wine, regardless of the source.

He taught me the important lesson about "thinking outside the box" when it comes to winemaking. Throw caution to the wind, and take a chance on some weird wine. Just make a gallon or so to test the waters. If it turns out well, you can always make more the following season. Even in the worst case, where the wine doesn't turn out as planned, you can learn something from your experience and either fix the problem or skip to the next source of wine.

One of the best sources for one gallon wine recipe ideas is Jack Keller's web site. Hailing from Texas, Jack is another winemaker who has broken the typical paradigms that define wine. Not only will you find wine recipes for typical fruit styles, but he also has recipes for things you may not have imagined.

Check out his list of recipes here:
<http://winemaking.jackkeller.net/recipes.asp>

We'd love to hear about your experiences making homemade wine from "out of the ordinary" fruits, flowers, and vegetables. If you've had particular success with a wine or two, we invite you to share your recipe and methods with us so we can pass the information along to our Stomper subscribers.

**For information regarding chaptalization (adding sugar to the must before pitching the yeast), please refer to our [article about chaptalization](#).*

We hope you enjoyed this article. Let us know what you'd like to learn next!

Cheers,
Brant

(Continued on page 4)

Customer Feedback

We love to hear your feedback! Let us know what you like about our products or service, and we may post your comments here soon.

Brant Burgiss
Manager

CELEBRATING OUR 20th YEAR

From the archives:

I visited today and loved the wine and the atmosphere at Thistle Meadow Winery and grapestompers. I am coming back and bringing some friends with me.

Donna Beach
Taylorsville, NC

Thanks for your help, you guys are the greatest!

Gail Roper
Franklin, NC

As always your courteous prompt service is much appreciated!

Joe DeSevo
Stockton, NJ

What a timely article in the August issue! I'm trying to improve my degassing process!

Rich Ewald
Russellville, KY

Thanks for finding our monthly hidden special. During the month of July 2018, we're offering a deal on the Buon Vino MiniJet Wine Filter, item #2611, at a \$30 savings. Be sure to mention this hidden special when ordering so you can get the deal!

We've been in business since 1998, always striving to bring you the best in winemaking products and customer service. Thank you for your business!

New Products

Here is a list of some new winemaking products that were recently added to the grapestompers web site:

ITEM #	DESCRIPTION	
CL25A	PBW (Powdered Brewer's Wash), 1 lb. jar	\$9.89
FIN65	Reduless, 3 gram packet Treats H2S problems	\$2.29

Extra Passport and RQ Wine Kits Now Available

PP6844	French Grenache	\$147.37
PP6848	CA Two Roads Red w/CGP (blend Cab/Zin/Petit Syrah)	\$167.00
2018RQ1	Shiraz / Viognier	\$165.99

If you have a suggestion for a new product, please call us at 1-800-233-1505.

Corky's Corner

Winemaking Definition

Aggressive

A wine described as unpleasantly harsh in taste or texture, usually due to high levels of tannin or acid and CO2.



Seasonal Wine Kits to be Announced

Each year about this time, the wine kit manufacturers announce their one-time special offerings for the coming season.

RJ Spagnols celebrates year end with their series of special flavored dessert wines (think port) and their RQ (Restricted Quantities) series of table reds and whites.

Vineco (aka Global Vintners) offers their series of Passport kits, representing the best dry white and red wines.

We expect to hear more from them soon.

Have a winemaking tip to submit?

grapestompers.com/submit_ideas.aspx

Monthly Specials

Specials for July 2018

Item #	Description	Reg. Price	Special Price
VC6788	NM Melon Berry Merlot , 7.5L (1 available, expired June 26, 2018)	\$72.28	\$50.60
VC0312	Cheeky Monkey SA Sauvignon Blanc, 10L (Limit 1 per household)	\$90.53	\$72.42
CF3562	Cellar Craft Sterling Cabernet Sauvignon, 12L with crushed grapes	\$106.67	\$85.34
VC6930	Après Chocolate Salted Caramel Dessert Wine, 11.5L (port style; makes 3 US gallons)	\$109.99	\$87.99
VC786	California Connoisseur Riesling, 7.5L	\$67.72	\$54.18
VC768	California Connoisseur Bergamais, 7.5L	\$71.23	\$56.98
VC0879	Legacy Riesling, 16L	\$110.11	\$88.09
VC0865	Legacy Cabernet Merlot, 16L	\$125.54	\$100.43
3255	Cru Select Italian Pinot Grigio, 16L	\$132.32	\$105.86
3160	Grand Cru Bergamais, 10L	\$83.64	\$66.91
3275	Grand Cru Gewürztraminer, 10L	\$78.38	\$62.70
VC5104	NM Strawberry Orchard Crisp, 7.5L	\$72.28	\$57.82
3280	Orchard Breezin' Peach Perfection, 5.4L	\$72.49	\$57.99
CF3548	Showcase Chilean Carménère, 18L w/CGP	\$176.84	\$141.47
8008A	Mocha Liquid Oak Tannin, 2 fl. oz.	\$8.35	\$6.68
2733	Fermax Yeast Nutrient, 4 oz.	\$2.98	\$2.38
2715	Sparkolloid Powder, hot mix fining agent, 1 oz.	\$2.16	\$1.73
2254	81-Bottle Draining Tree	\$40.99	\$32.79
2721	B-Brite Cleanser, 8 oz.	\$2.55	\$2.04
2399	Fast Seal Tool	\$4.80	\$3.84
2601	Wine Thief, Plastic, 18"	\$5.75	\$4.60
2248	Siphon Tube, 30" tall, 3/8" OD	\$2.30	\$1.84
2250	Carboy Dryer	\$9.50	\$7.60
2787	Soda / Beer Bottle Caps, package of 144	\$3.79	\$3.03
2230	#8 Drilled Rubber Stopper	\$1.80	\$1.44
2519	French Oak Cubes, medium plus toast, 1 lb.	\$24.78	\$19.82
2708	Wine Yeast, Lalvin 71B-1122, 5 g.	\$1.00	\$0.80
2407M	PVC Capsules, solid orange, each (heat shrinkable)	\$0.14	\$0.10
2308	Corks, Agglomerated #9 x 1.5" (38 mm)	\$0.15	\$0.12
3200	Complete Wine Kit - White (includes 1st kit!)	\$323.39	\$236.99
3100	Complete Wine Kit - Red (includes 1st kit!)	\$339.71	\$245.99

Wine Festivals are Fun and Informative

by Brant Burgiss

Some of the events I look forward to around this time each year are the many wine festivals that occur throughout our state and nation. They're a celebration of wine, music, food, and people that is simply hard to resist.

If you've never been to a wine festival, please take my advice and go to one this season - you won't be disappointed! Imagine participating in wine tastings for not one winery, but several, in one convenient location on a single afternoon for one all-inclusive price.

You can expect to pay \$40 or \$50 for admission to a large wine festival, which includes your souvenir tasting glass. On the surface it appears to be a lot of money, but consider how much it would cost to attend 15 to 40 wineries one at a time and do a tasting at each. So not only do you save time (less driving), but you save money as well.

Use the opportunity to try different types of wine and learn more about the wines being sampled. Ask the wineries questions about winemaking methods!

If you do attend a festival, here are some suggestions to help maximize your enjoyment:

- Have a sampling plan. Start with dry wines and work to sweets.
- Drink lots of water to stay hydrated. Don't forget to eat!
- Avoid sunburn. Wear sunscreen, a shade hat, and sunglasses.
- Bring a lawn chair or blanket. Most festivals offer live music, so that makes it convenient to sit and enjoy the tunes while enjoying a bottle of wine
- Wear a wine glass holder around your neck, which are clever devices designed to hold your glass of wine and keep your hands free for eating or other important duties like greeting friends or telling tall tales.
- Bring a designated driver (festivals offer discounted tickets for DD's) or at least arrange for one with a local taxi or Uber-like service.

We hope you enjoy your wine festival experience!

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 information about our newsletter. Also we want to give you a chance to tell us what you would like to see next month.

It's the 18th Anniversary of The Stomper Newsletter

Many of you may not realize this, but the first issue of the Stomper was published 18 years ago, way back in the summer of 2000. Wow. That's a long time ago, and a lot of issues... 215 so far and counting!

We hope you are enjoying reading the articles of our monthly newsletter, whether it is an article of a technical winemaking nature or one where we share some of our funny and adventurous stories of people and wine.

Whatever reason you have for subscribing, we're happy that you're here and are traveling along with us on our journey of home winemaking.

Remember to keep in mind that our hobby of winemaking is meant to be enjoyed by everyone, both the makers and the drinkers... This is about the only hobby I've been involved with where everybody has a great time, regardless of proficiency.

Happy Fourth of July!

Thank you for choosing grapestompers for your wine making supplies.

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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](#).