



The Stomper

The Free Monthly Winemaking Newsletter
Published by grapestompers.com



Issue #86 September, 2007

<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

Feature Article	1
Announcement	1
Tom's Cellar	2
Customer Feedback	2
Corky's Winemaking Term	3
New Products	3
This Month's Specials	3
Guest Column	4
Wine Drops	4

Feature Article

How Fat Is Your Wine?

by Brant Burgiss

Happy September to all our winemaking friends and neighbors from the hills of northwestern North Carolina! We hope everyone had a fabulous and fun Labor Day. Now that summer is over and the kids are back in school, this may be your first chance to make another batch of wine - so hop to it, especially if you intend on giving away some homemade wine during the upcoming holiday season. Dollar for dollar, a gift of wine for your friends is probably the least expensive yet the most wonderful gift you can give!

Speaking of the holidays, it's an established fact that people are concerned about gaining weight during the season of family gatherings and feasts. I've often wondered how much the wine I drink contributes to my total intake of calories, so I looked up the answer and will share it with you.

If you're looking for our hidden special, you've come to the right place! During September, our special is 30 free grapestompers corks with the purchase of every grape concentrate kit. Be sure to ask for the hidden special in the "Comments" box when ordering online, or you will not get the special deal.

There's an easy mathematical formula you can use to help you approximate the amount of calories in a glass of wine. Simply take the alcoholic percentage of the wine, multiply it by the number of ounces you are drinking, and then multiply that figure by 1.6.

For example, let's say you're drinking a 4-ounce glass of Pinot Noir with an alcoholic percentage of 12%. Doing the math: $12 \times 4 \times 1.6 = 77$ calories.

Hey, that's not too bad at all. At that rate, I think I'll have another glass!

Important Announcement

10th Annual Wine Festival Scheduled for October 7

grapestompers.com would like to invite you and your friends to our 10th annual wine festival, scheduled for Sunday afternoon, October 7 at [Thistle Meadow Winery](#) in Laurel Springs, NC. The festivities begin at noon, and will continue until the wine and food are gone. Five dollars gets you a souvenir wine glass and the chance to taste several wines from Thistle Meadow as well as other North Carolina wineries.

Local craftspeople will have their wares on display, and Chef Jimmy Bengé will be cooking up some great food to complement the wine. Of course, Crazy Tom is sure to have a trick or two up his sleeve, and you'll definitely want to meet our newest employee Glenn Graves.

Be sure to see Tom's comments about this year's festival on the next page.



Crazy Tom eating lunch in the warehouse

Hot Tip

Tip for Leftover Wine

If you only have a small bit of wine left over (not enough for a glass), consider making ice cubes out of the extra wine. You can use these "wine cubes" to add a bit of flavor to a sauce when cooking.

Thanks to Margie Jacky for this tip.

Submit your hot winemaking tip here:

www.grapestompers.com/submit_ideas.asp

Glenn Graves Joins The grapestompers Gang

by Tom Burgiss

Next month we will be hosting our 10th Annual Wine Festival at our farm in Laurel Springs, NC and we want everyone to mark their calendar for Sunday, October 7th starting at noon until.... There will be wine tasting, great food, fellowship, and more!

All customers of grapestompers are invited to bring along a sample of their wines. We will provide some space under the tent so you can share your stories about this great hobby of making wine! Please contact me if you are interested in sharing your wine.

Several prizes will be given out, so please make plans to attend.

This past month has been a very busy month and we wish to thank all of you for thinking about us for your winemaking needs. When you study this month's specials you will find many specials are timed to help you right at harvest time! We do not suggest that you buy extra stock, just to have on hand i.e. yeast or corks. Yeast, if not properly stored, can go down hill as well as corks drying out in a hot dry storage area. So buy for what your immediate need may be. We do have a hidden special that will be a good savings to all who order a concentrate from us. So read carefully!

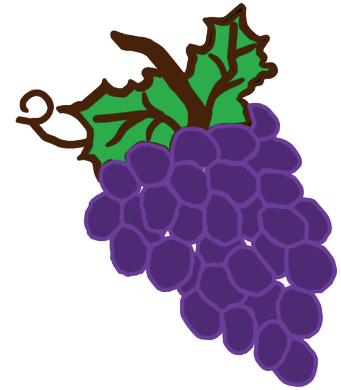
As our business has grown we have added more staff; this month allow us to introduce to you Glenn and Cindy Graves from Gretna, Virginia. Glenn is a home winemaker who has never met a stranger and his real hobby is bottling wine! His wife, Cindy has two full time jobs... teaching in our local school system and helping Glenn run a B&B.



Glenn and Cindy Graves

Glenn adds:

It is a grand adventure for Cindy and myself to join the group at grapestompers.com, [Thistle Meadow Winery](#), and the [Burgiss Farm Bed & Breakfast](#). Cindy and I have been living in Virginia for the past 15 years and then Tom invited us to come back to the mountains, to idyllic Laurel Springs, and join the cast and crew of this zany group of dedicated winemakers and sellers. While it is true that I have been making wine in my home for the past ten years or more, I have learned much from Paul, our vintner here at Thistle Meadow in just 5 weeks or so. He is a talented creator of really good wines. I have also learned that this team runs very well because of the behind-the-scene work of Pam (who runs the office and gift shop) and Jimmy (who runs the warehouse). It is a good feeling to join forces with such talented and dedicated people. Do come see us! We want you to not only taste our wines, but to enjoy the flavor of life here in the valley just off of Elk Knob Road in beautiful Laurel Springs, North Carolina. Cindy and I believe it is great to be a small part of such an exciting adventure. So come visit us!



Customer Feedback

Hello,
I haven't made any wine for several years. My first wine was made when a truck carrying cranberries wrecked in town. We called it the Great Cranberry Caper. A lot of wine was made, but not all of it was successful.

Tom came to my rescue at that time, and not only salvaged, but made this batch of wine my most successful. I haven't made any for a few years because I got disappointed with kits. They all seemed to taste pretty much the same.

The choke cherries are ready to pick here in northern Maine, and I would like to find a good choke cherry wine recipe. If you could help an old customer out I would sure appreciate it. Thanks,

Jim Smyth
Moose River, ME

Pam,
Thank you so much for your help. I am sure we will be thrilled with the labels. We are always happy with grapestompers!!!

Bronwyn Revell
Tallahassee, FL

Hi Burgisses,
You are the nicest people! Rest assured that any wine making stuff I'll need in the future will be purchased from your outfit... Way to go!!

Ben Kniss
Ottawa Lake, MI

New Products

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

4150	Coasters, Vintage Wine Set of six \$5.99
5070	Cutting Board, Vintage Wine black & white, \$11.99
5069	Cutting Board, glass Vintage Wine, color, \$11.99
4737	Dessert plates, 7", \$2.99
4736	Beverage Napkins, \$2.49
4617	2-Bottle Jute Wine Carrier, \$5.50

Check out these new decorative stainless steel bottle holders!

5181	Bicycle Rider, \$70.90
5183	Chopper, \$76.50
5184	Motorcycle Rider, \$70.90
5182	Shaggy Dog, \$65.50
5185	Wine Taster, \$70.90

[See all these new products online now.](#)

If you have a suggestion for a new product, please call us at 1-800-233-1505. Special orders welcomed for unique winemaking items or supplies.

Corky's Corner

Winemaking Definition

Tendril

Part of a grapevine, tendrils are tiny slender stems that are branched at their ends. By coiling themselves around trellising wires, tendrils help anchor the vines and promote ripening by preventing the leaves from shading the grapes.

Look for other wine-related definitions by viewing our online Glossary at www.grapestompers.com/glossary.asp

Hot Tip

More Tricks with Wine Ice Cubes

Tired of watering down your wine when the ice melts in your glass of Pinot Grigio?

Consider using some wine ice cubes made from the same type of wine instead of ice made from water. Your wine stays cold without losing flavor.

Have a tip to submit? Just go to:

www.grapestompers.com/submit_ideas.asp

Monthly Specials

Specials for September 2007

Item #	Description	Reg. Price	Special
3115	VDV Cabernet Sauvignon, 9L	\$58.64	\$46.91
3140	Cellar Classic Bergamais, 15L	\$90.00	\$72.00
3156	Grand Cru Cabernet Franc, 10L	\$67.18	\$53.74
3159	Cellar Classic Grande Shiraz, 15L	\$98.18	\$78.54
3160	Grand Cru Bergamais, 10L	\$62.73	\$50.18
3171	Orange Chocolate Port, 12L	\$85.99	\$69.99
3226	Cellar Classic Piesporter, 15L	\$96.17	\$76.94
3231	Cellar Classic Chardonnay, 15L	\$93.63	\$74.90
3235	Johannisberg Riesling, 15L	\$84.55	\$67.64
3283	Cru Select Platinum Viognier, 16L	\$96.82	\$77.46
HB905	Heron Bay Chianti, 8L	\$51.99	\$41.59
HB938	Heron Bay Shiraz, 16L	\$76.78	\$61.42
HB943	Heron Bay Chardonnay, 16L	\$73.58	\$58.86
HB955	Heron Bay Wildberry Chianti, 6L	\$46.38	\$37.10
HB975	HB Strawberry White Zinfandel, 6L	\$46.38	\$37.10
2733	Fermax, 4 oz.	\$2.36	\$1.88
2742	Potassium Sorbate, 1.5 oz	\$1.99	\$1.59
2732	Potassium Metabisulfite, 4 oz.	\$1.98	\$1.59
2734	Pectic Enzyme, 15 ml	\$2.27	\$1.89
2731	Campden Tablets, 2 oz.	\$2.64	\$2.11
2612	Mini Jet Filters, Coarse (#1)	\$2.76	\$2.20
2613	Mini Jet Filters, Polishing (#2)	\$2.76	\$2.20
2614	Mini Jet Filters, Sterile (#3)	\$3.36	\$2.69
4326	Wine Aerator, Stainless Steel	\$19.25	\$14.99
4736	Napkins, Green Leaf Design (20 cnt)	\$2.49	\$1.99
4737	Plates, Green Leaf Design 7" (8 cnt)	\$2.99	\$2.29
4402	T-Shirt, "Save Water, Drink Wine" Lg	\$15.00	\$7.00
4403	T-Shirt, "Save Water, Drink Wine" XL	\$15.00	\$7.00
4403A	T-Shirt "Save Water, Drink Wine" XXL	\$15.00	\$7.00
4409	T-Shirt, "Wine Is Life", Large	\$15.00	\$7.00
4410	T-Shirt, "Wine Is Life", XL	\$15.00	\$7.00
4411	T-Shirt, "Wine Is Life", Medium	\$15.00	\$7.00
3100	Complete Wine Kit - Red	\$248.37	\$208.00
3200	Complete Wine Kit - White	\$239.24	\$198.00

**The T-Shirts mentioned above are being discontinued.
Limited quantities are available;
first come, first served until they are gone.**

Who Will Be Next?

It doesn't take a rocket scientist to make great tasting wine at home, nor does it take an English Literature degree to write a funny story, an instructive how-to tutorial or lessons learned concerning the fun hobby of winemaking.



Have your corks ever shot across the basement when you bottled too soon? Did your boss finally start making sense after the fourth glass of wine? Have you ever made wine from onions or garlic? Did you invent the next wine widget that will garner millions and untold fame?

Tell us about learning winemaking from your grandfather, or tell us about your winemaking club. We're eager to hear from you.

So come on... send us an article! If we print your article, you may not become famous, but you will definitely save some money since we reward you with a discount off your next purchase.

Send us a photo of your winemaking exploits. Tell us where your wine making video is posted on YouTube, and we might even link it from our newsletter.

Like To Be A Guest Columnist For The Stomper Newsletter?

Just email us a 3 or 4-paragraph article to articles@grapestompers.com. If your article is published, you'll receive a discount on your next grapestompers.com order.

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.asp> 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.asp

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.

Past issues of the Stomper can be found at this page on our web site: <http://www.grapestompers.com/newsletter.asp>

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 offer a list of customers who won wine awards and a web link.

Award-Winning Wine Labels

For our customers who entered this year's wine label competition sponsored by WineMaker Magazine, please let us know if you won an award. We'd like to recognize you in a future issue of *The Stomper* newsletter. If you missed the deadline, be sure to enter next year!

Heard In the Vineyard

Bill and Kate Mahler sent us this one:

It has been scientifically proven that if we drink 1 liter of water every day, at the end of the year we would have absorbed more than 1 kilo of E. coli bacteria (found in feces).

In other words, we are consuming more than 2 pounds of poop!

However, we do not run that risk when drinking wine because alcohol goes through a purification process of boiling, filtering and/or fermenting.

Water = Poop

Wine = Health

Therefore, we may conclude that it is better to drink wine and talk stupid, than it is to drink water and be full of (well, you know what word might go here!).

There's no need to thank me for this valuable information, I am doing this as a public service. Now you go on and have a nice day !

Bill and Kate Mahler

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.