



# The Stomper

The Free Monthly Winemaking Newsletter  
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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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## Falderal Winery to Open in May

By Paul Kovacich



Well, it has been a hectic start to the year. We have painted, built, organized, re-painted, and driven all over Western N.C. Now, finally, Falderal Winery and Wine Shoppe is opening!

Located at 131 Third Avenue West in downtown Hendersonville, NC just turn off Main street and head to the end of the second building, next to the Flanagan Printing Company. We are having a soft opening on May 5th. Wine kits and other supplies will be available for purchase.

As the summer heats up, and as soon as we are permitted, we will offer a selection of Thistle Meadow Wines as well as wines under our own label. A grand wine tasting is planned for early next month. We will be tasting wines, featuring art from local artists and products from other local Western N.C. businesses. So keep your eyes peeled for that. *(continued on pg. 4)*



### Important Announcement

## Home Winemaker Showcase is Here!

By Pam Wyatt

The time is now to send in your registration forms to participate in the 2010 Home Winemaker Showcase on **Sunday, May 30**.

As last year, the times for our Winemaker Showcase will be from 12 noon to 4 pm and there is **NO CHARGE** to participate.

You must **pre-register PRIOR TO Friday, May 28** in order to reserve your space; otherwise you cannot enter your wines on the day of the Showcase. You can download your winemaker or vendor registration form [here](#) or from the homepage of our website [www.grapestompers.com](http://www.grapestompers.com). You are welcome to mail, fax or email these to us. Phone numbers and addresses are listed on the forms.

We plan to have local craft vendors, food available for sale, plus \$1,000 in Grapestompers gift certificates and ribbons will also be awarded.

You can enter as many different wines as you like as long as you have someone to pour for each wine!

We will offer a **10% discount** off all winemaking supplies to participants when you place your order in advance and pick up on Showcase day. Be sure and bring wine-making equipment you want to sell or "swap" with others attending the festival. For more information or to register, please call us toll-free at 800-233-1505, Monday-Friday from 9am-5pm.

### The "Wine Line"

Winemakers show off their best wines at the 2009 Home Winemaker Showcase



### Cheaper Is Not Always Better

One key to making and **storing** quality wine is a good cork. If you make a superb wine, you need a good quality cork for long term storage. Don't skimp—buy the good ones. Tom Burgiss

Submit your hot winemaking tip here:

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

## On The Road Again

I don't know about all of you out there in "Stomperland", but each time I get ready to go on a wine expedition, I really get "all fired up" for the trip. The [Winemaker Magazine conference](#) gives me an opportunity to meet friends, learn from top-notch wine speakers, network with others, share wine we have made and in general have fun with my son, Brant, the Purple Toes guy.

On May 19th I'll be heading west to the state of Washington for the annual meeting put together by [WineMaker Magazine](#). It is an action-packed seminar type meeting for three days that will give me a chance to revisit some areas which I enjoyed in earlier travels i.e. Willamette Valley in Oregon. Immediately after that journey I will arrive back in North Carolina for our [2nd Annual Home Winemaker Showcase](#) on May 30th. At that time I can share with all those in attendance at the grapestompers festival my new-found wine knowledge!

By using concentrate kits, our winery is always assured of being consistent in the wine we sell. You have the same consistency using concentrate that we have at [Thistle Meadow Winery](#), year in and year out. This allows you to bypass all the worries in regard to the weather and climate conditions, diseases, mold, mildew and the deer! A noteworthy fact: between grapestompers and PurpleToes (wholesale division) we presently are serving 76 different wineries and shops throughout the U.S. Brant and I are pleased with the success of all. To ensure great customer service, we limit our program to two new accounts per month. This process is done on a first come, first served basis.

Going into Washington for the annual meeting, I am looking forward to sharing some of our wines fermented, bottled and labeled by our winery and observing the reactions from folks during the wine tasting session of the program. For the record, last year one participant ruined his special 2-year-old Amarone by overheating the bottle in his car trunk. So in making a good wine, the cost factor goes beyond the cost and quality of the concentrate; it is imperative to use good corks and proper storage techniques.

I hope to see all of you at our Home Winemaker Showcase on Sunday, May 30. Both ribbons and gift certificates will be awarded at the end of the tasting, so bring your bottles and network with friends.

If you don't want to pour, come taste and vote for the best wines!

Later, Tom

### Thistle Meadow Winery News

## Shine To Wine Festival, North Wilkesboro, NC

Photos by Monty & Brenda Combs



Just havin' fun!



New ASU intern Joseph is quite the "ladies man"



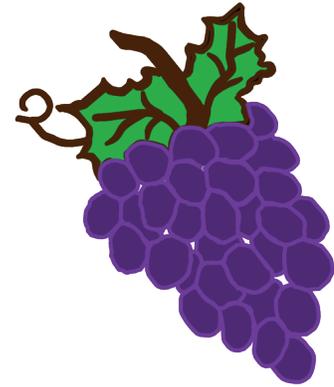
The day was lovely—the crowds were large!



Tom says "Get back to work!"

If you are looking for our Hidden Special for May, well....here it is....with every concentrate purchase we are giving away 30 Free corks #2322. All you have to do is mention the Hidden Special in the comments section of the order form to receive these.

The Grapestompers Gang would like to wish everyone a very happy Mother's Day!



## Customer Feedback

Tom, Thanks for all of the help in getting my fermentation started! Per your instruction, I turned up the heat a few degrees and took the specific gravity (started at 1.092, read 1.068 yesterday). A soon as I took off the lid, I could see that there was a slight "fizz" going on, so I immediately knew your assumptions were correct.

Thanks again for all of your help. Your customer service is the best, hands down.

Jeffrey Gotta  
Centerbrook, CT

I am a very satisfied customer of Grapestompers. Keep up the excellent work and I am looking forward to my RJ Spagnols RQ kits which should be shipping soon.

Robert Mehr  
Herndon, VA

Keep up the good Stomper info.

Francis Hefty  
Jonesville, NC

Hi Grapestompers Gang! Just bottled the [Banana-Pineapple Voignier](#). FANTASTIC!!!! Thank you for your wonderful customer service, as always.

Dave & Vicky Warry  
Goddard, KS

I really enjoyed the wine that you made from the [Vino del Vida Merlot](#) kit that I purchased. I also like your store and winery.

Phillip Winslow  
Grifton, NC

## New Products

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

ITEM #	DESCRIPTION
5490	Wine Funnel, \$19.99
4364	Highline Classic Wine Box, \$15.39
4365	Skyline Stripe Wine Box, \$15.39
5486	Woozie, Lime Green, \$7.50
5487	Woozie, Blue, \$7.50
5488	Woozie, Pink, \$7.50
5491	Wine Lounge Rack, Lemon, \$8.99
5492	Wine Lounge Rack, Blue, \$8.99
3276	OB Black Cherry Pinot Noir, \$64.42
3279	OB Blueberry Shiraz, \$64.42

### NEW FLAVOR SENSATIONS

Assorted Niagara Mist Fruit Wine Kits have arrived, 7.5L, \$64.08

### LIMITED QUANTITY AVAILABLE

3173	White Chocolate Port, 12L, \$89.00
3171	Orange Chocolate Port, 12L, \$89.00



Check out our new sale prices on select T-shirts that we are discontinuing to accommodate new spring styles

[See all these new 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

### Angel's Share:

Some wines are aged in oak barrels that are not air-tight. Over the months and years that it is aged, tiny bits of wine seep through the barrel cracks. This is known as the angel's share, considered a fair trade for the rich oaky flavor by winemakers.

Look for other wine-related definitions by viewing our online Glossary at [www.grapestompers.com/glossary.asp](http://www.grapestompers.com/glossary.asp)



### Counting Calories

For a 3.5 oz. glass of wine, which most consider to be a "full glass", the alcohol provides around 80 calories. A 12 oz. beer has around 146 calories, whereas a 2.5 oz. shot of rum, vodka, etc. has around 100-120 calories. Now, wouldn't you rather have that "glass" of wine?

Have a tip to submit? Just go to: [www.grapestompers.com/submit\\_ideas.asp](http://www.grapestompers.com/submit_ideas.asp)

Monthly Specials

## Sweet Spring Blow Out—Specials for May, 2010

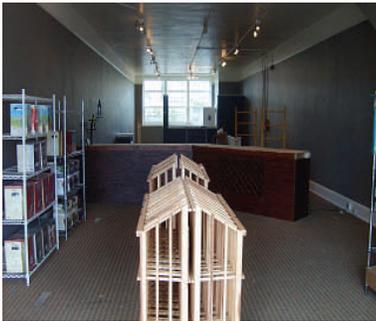
Item #	Description	Reg.	Special
WE001	Peach Apricot Chardonnay, 7.5L (1 Avail.)	\$69.44	\$55.55
WE003	Black Raspberry Merlot, 7.5L (2 Avail.)	\$69.44	\$55.55
WE006	Strawberry White Merlot, 7.5L (1 Avail.)	\$69.44	\$55.55
WE009	Mango Citrus Symphony, 7.5L (4 Avail.)	\$69.44	\$55.55
WE010	Kiwi Pear Sauvignon Blanc, 7.5L (4 Avail.)	\$69.44	\$55.55
WE011	Blueberry Pinot Noir, 7.5L (6 Avail.)	\$69.44	\$55.55
WE012	White Cranberry Pinot Gris, 7.5L (3 Avail.)	\$69.44	\$55.55
WE013	Pomegranate Zinfandel, 7.5L (4 Avail.)	\$69.44	\$55.55
CF0285	South African Stellenbosch Shiraz (3 Avail.)	\$148.54	\$103.98
3171	CS Orange Chocolate Port, 12L	\$105.76	\$89.00
3173	CS White Chocolate Port, 12L	\$105.76	\$89.00
3165	GC Malbec, 10L	\$80.77	\$64.62
3170	CSP Amarone, 16L	\$123.08	\$98.46
3248	CC Riesling Auslese, 15L	\$119.23	\$95.38
HB355	Strawberry White Zinfandel, 6L	\$58.52	\$46.82
HB330	Cranberry Shiraz, 6L	\$58.52	\$46.82
CF9022	Yakima Valley Merlot, 18L w/crushed grapes	\$134.85	\$107.88
CF8941	White Merlot, 16L	\$102.38	\$81.90
HB260	Pinot Noir, 8L	\$73.85	\$59.08
HB045	Riesling, 8L	\$73.38	\$58.70
HB025	Cabernet Shiraz, 16L	\$116.16	\$92.92
HB245	Pinot Grigio, 16L	\$103.85	\$83.08
2707	Lalvin EC-1118 Yeast Packet (LIMIT 10)	\$0.77	\$0.62
2730	Acid Blend, 3 oz.	\$2.31	\$1.85
2609A	Bottle Brush	\$2.88	\$2.30
2732B	Potassium Metabisulfite, 5 lb.	\$19.13	\$15.30
2733	Fermax Yeast Nutrient, 4 oz.	\$2.87	\$2.30
2742	Potassium Sorbate, 1.5 oz.	\$2.16	\$1.73
2716	Acid Test Kit, Complete	\$8.65	\$6.92
2598	Wine Thief with Test Jar	\$8.75	\$7.00
2801	Winemaker's Recipe Handbook	\$3.70	\$2.96
2807	Growing Wine Grapes Book	\$11.39	\$9.11
2806	Grapes Into Wine Book	\$18.00	\$14.40
2831	The Backyard Vintner Book	\$19.99	\$15.99
2908	Vacu Vin Wine Savor	\$12.22	\$9.78
3100	Complete Wine Kit - Red	\$303.33	\$245.99
3200	Complete Wine Kit - White	\$297.16	\$236.99

Continued from page 1

Ultimately, we will be a fully equipped and licensed "Vint on Premises". That means that you will be able to make a batch of your own wine on site. We are particularly excited about this since there are only a handful of these shops in the entire country. Until then, we will be serving you with all your home wine-making needs. So come by and say hello. We would love to see you!

Paul & Julia

*Paul has been our winemaker here at Thistle Meadow for the past 4 years and he will be missed. grapestompers wishes him much success and happiness in his new business.*



## Say Cheese

By Pam Wyatt

Pairing cheese and wine is much like pairing any food and wine; match complimentary flavors and bodies. Here are a few rules of thumb when considering a cheese and wine match up:

1. Softer cheeses typically pair best with sparkling, less-dry whites or less-dry rose wines.
2. Pungent cheese typically pair best with sparkling, spicy or sweet whites.
3. Nuttier cheeses typically pair best with dry whites or lighter-bodied reds.
4. Many cheeses typically pair with fruity or sweet whites
5. Hard or milder cheese typically pair best with light -to-medium bodied reds.
6. Sharp cheeses typically pair best with medium-to-heavy bodied reds.



*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 link for information about the Winemaker Magazine annual conference, a link for a free issue of Winemaker Magazine and a chance to tell us what you would like to see next month.*

The 2010 Winemaker Magazine Conference will be held May 21-22 in Stevenson, WA. This year's conference will feature 34 seminars, classes on winemaking techniques and grape growing, social events to trade ideas with fellow winemakers and more. Find more details on the conference [here](#).

A bit of wine trivia for you; the wreck of the Titanic holds the oldest wine cellar in the world and despite the depth and wreckage, the bottles are still intact. Do you know a bit of wine trivia that you would like to share in the Stomper? Let's see how many you can come up with for a future issue. Send your trivia by submitting our [contact form](#).

Be sure to check out the Events page for our sister company, Thistle Meadow Winery to see all the wine festivals we will be attending in the area: [www.thistlemeadowwinery.com/events.asp](http://www.thistlemeadowwinery.com/events.asp).

### 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.

*People are always pointing fingers about wine not being good for the diet. But great wine and great food are two of the few pleasures we have left.*

Jim David, Cartoonist  
(Creator of Garfield)