



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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Crazy Tom's Annual Party

By Pam Wyatt

It is almost time again for Crazy Tom's yearly party here at Thistle Meadow Winery. Our 13th Annual Wine Festival is being held on **Sunday, October 3rd** in beautiful **Laurel Springs, NC**. It is hard to believe that this is the 13th festival year but time sure flies when you are having fun!

A **\$5 entry fee** provides you with a souvenir tasting glass allowing you to enjoy the various wines offered. If you do not want to keep your glass, we will refund your \$5 fee at the end of the festival. Hours will be from noon to 5 pm. As always, we plan to have various local wineries in attendance where you can taste and purchase their wines, as well as food and craft vendors sporting their unique wares.

Prizes will be awarded throughout the day for various people in attendance such as the oldest person and folks from the farthest distance away.

You can call us for [directions](http://www.grapestompers.com) (800-233-1505) or simply follow Hwy. 18 North from Hwy. 421. Highway 421 is accessed by taking I-77 North out of Charlotte or taking Hwy. 421 out of Winston-Salem. On Hwy. 18 continue north to Laurel Springs until you see the barn roof sign which says simply "winery." Turn right onto Elk Knob Road just after the barn. Then turn right again at the first driveway at the large sign. If you are coming along the Blue Ridge Parkway, simply turn onto Elk Knob Road at MP 246. We will be on the left side, in the valley, approximately 2.5 miles from the parkway.

So mark your calendar now and plan to attend our annual festival on **Sunday, October 3rd**.

Hope to see you there!



Tom entertaining wine tasters at Thistle Meadow's 2009 Festival
Photo by Monty Combs

Important Announcement

Order NOW for Festival Pick Up

By Pam Wyatt

Don't forget to place your grapestompers wine making supply orders early for pick up at the Thistle Meadow Wine Festival on Sunday, October 3rd. This will save shipping costs for you and remember, you receive a **10% discount** off any **regular price** concentrate that you pick up in Laurel Springs. So it is a win-win situation.

Call us at 800-233-1505, order online via our Shopping Truck or send us a fax at 413-803-9850 and place your orders by **Friday, September 24th**, to insure we will have time to order any items you may want and have them in our warehouse by the festival date.

If orders are not received by this date, we cannot guarantee that all items you want will be in stock.

Hot Tip

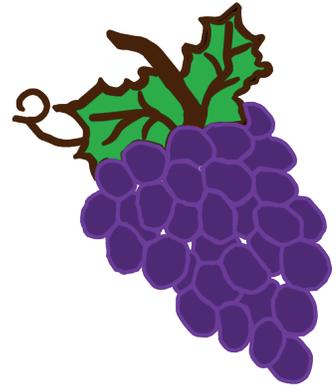
When to Harvest Your Fruit

Many people ask Tom "When is my fruit ready to pick for winemaking?" Tom replies "When the birds start eating it, then you know it's ready because THEY know when it's ready."

Submit your hot winemaking tip here:

www.grapestompers.com/submit_ideas.asp

You Be The Doctor - Solve the "unbubbling" carboy



It has always been our objective at grapestompers.com to help our customers by listening to their problems, giving good advice, and in the end, solving the mystery, thereby making their hobby more enjoyable with less stress.

Here was a recent problem from a customer involving one carboy simply not fermenting at all while the other one was "bubbling away" Why???? Both wines were made on the same day, and placed under the same temperatures. The customer had recorded the beginning S.G. properlyso let's play a game with you. How would you solve the problem? Don't rush...take your time.....don't peek at the answer below yet.

I asked for the present S.G. reading and it turned out to be the same as the reading of the bubbling kit, which would indicate both wines were fermenting equally yet NO bubbles in one? So here was how the problem was solved:

When the bung was inserted into the neck of the carboy there was water and moisture between the two fittings. With time, it began drying out, thereby allowing the bubbles (CO2 gas) to escape around the bung into the open space and not go through the airlock.

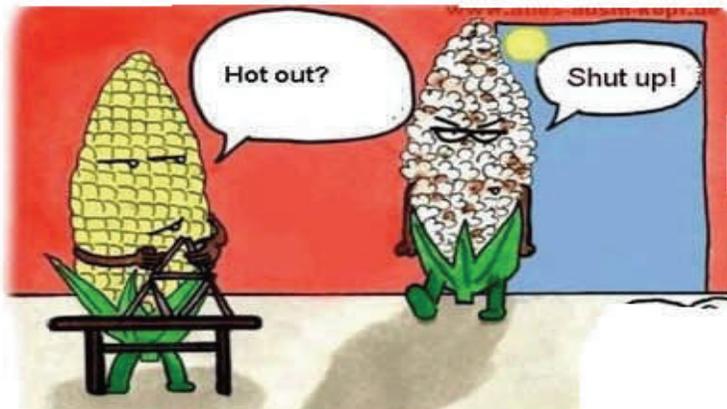
So how did you do??? See the fun we have? We are never bored. Exciting place to be around....

Oh, I have one more thing to tell you about and it is our Hidden Special, or should I say "Specials". This month we are offering our Table Top Hardwood Grape Press, stock code #2615C for only \$175.00. This item is regularly \$199.00 so that is a savings of \$24.00. We do have one in stock so order early to avoid having to wait for the Special Order.

As a surprise to our loyal customers we are also offering our 46L Oak Barrel, regular \$299.00 for \$250.00. This is a savings of \$49.00! Don't forget to mention the Hidden Special in the comments section of your order form to receive the special pricing on these items.

From all the grapestompers crowd in the (hot) Northwestern Mountains of North Carolina, Happy Ordering!

Later, Tom



Just a reminder that you can visit us at the Mountain Heritage Festival in downtown Sparta, NC on Saturday, September 18th. Stop by and taste our wine or just say "hello" to the Thistle Meadow Winery gang.

Customer Feedback

I'm so glad you guys noticed the error on the order with my auto siphon and tubing. This is going to be a pleasant endeavor...you guys are great to work with.

Gary West
Calhoun, GA

Thank you, Pam. The wine has been yummy :)

Janet Kuha
Temple, TX

Tom, I have enjoyed our association over the past three years and look forward to seeing you and your staff on my next visit.

Robert Bullard
Kingsport, TN

I just received my order and I am amazed at how fast it got here. Thank you!

Eric Slagle
Zionville, NC

Awesome, thank you so much. You guys have the best customer service!

Melodie Kolmetz
Bergen, NY

Here in the NC mountains we all have TOMATOES coming out our ears now so we found some interesting wine pairings to try out with our acidic friends

Red Tomatoes and Pinot Noir
Yellow Tomatoes and Pinot Grigio
Green Tomatoes and Rosé
Sun Dried Tomatoes and Chianti
Try it, you may be surprised.

New Products

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

ITEM #	DESCRIPTION
5428	Bottle Stopper, Wine Barrel, \$14.49
5426	Ornament, Wine Barrel, \$13.49
5427	Ornament, Wine Bottle, \$13.49
7355B	Malic Acid, 5 lb., \$22.11

**CHECK OUT OUR NEW
CONCENTRATE LINE
BY VINECO INTERNATIONAL**

**CHEEKY MONKEY
10 LITER
\$84.62—\$89.99**

BACK BY POPULAR DEMAND

Orange Chocolate Port #3171
White Chocolate Port #3173
NEW—Apple Tatin White Port #3178
ONLY \$115.30

NEW—Cranapple Chardonnay #3191
NEW—Spiced Plum Pinot Noir #3196
\$72.12

**PRE-ORDER ONLY
ORDERS MUST BE RECEIVED
BY SEPT 1ST. So Order TODAY!**

[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

Kabinet:

This is an official wine term in Germany, often seen on bottles of Riesling and simply means "table wine". Since Germany is well known for sweeter wines, such as ice wine and late harvest, this term lets you know the wine is not one of the sweeter ones.

Look for other wine-related definitions by viewing our online Glossary at

www.grapestompers.com/glossary.asp



Increase the Alcohol

If you want to increase the alcohol level of your wine, add corn sugar. Wait until the SG reaches the desired level in the primary fermenter and add the sugar at this point to re-energize the yeast and produce more alcohol. Typically this will increase the level about 3-4% (not recommended for concentrates, only fresh fruit wines).

Have a tip to submit? Just go to:

www.grapestompers.com/submit_ideas.asp

Monthly Specials

Specials for September, 2010

Item #	Description	Reg. Price	Special
HB355	Strawberry White Zinfandel, 6L (Exp. 9/2010)	\$53.52	\$29.99
WE010	Kiwi Pear Sauv. Blanc, 7.5L (Only 1 Avail.)	\$69.44	\$55.55
WE3205	Merlot, 10L (Only 1 Avail.)	\$79.63	\$63.70
WE3101	Riesling, 16L (Only 2 Avail.)	\$159.62	\$127.70
WE3106	Old Vine Zinfandel, 16L (Only 1 Avail.)	\$171.51	\$137.21
WE3280	SA Pinotage, 15L (Only 1 Avail.)	\$136.54	\$109.23
3168	OB Cranberry Chianti, 7.2L	\$69.13	\$55.30
3114	VDV Bergamais, 9L	\$71.06	\$56.85
3121	VDV Shiraz, 9L	\$79.81	\$63.85
3273	GC Pinot Chardonnay, 10L	\$80.67	\$64.54
3235	CC Johannisberg Riesling, 15L	\$105.77	\$84.62
CF0204	Zweigelt, 18L with crushed grape pack	\$153.62	\$122.90
CF0205	Gruener Veltliner, 18L	\$150.23	\$120.18
HB000	Amarone, 16L	\$123.08	\$98.46
HB025	Cabernet Shiraz, 16L	\$116.15	\$92.92
HB285	Riesling, 16L	\$107.69	\$86.15
HB250	Pinot Grigio, 8L	\$70.00	\$56.00
HB260	Pinot Noir, 8L	\$73.85	\$59.08
2711A	Grapestompers Wine Clear K.C.	\$1.29	\$1.03
2618	Super Jet Filter Pad, #1 Coarse	\$5.48	\$4.38
2703	Red Star Champagne Yeast (LIMIT 10)	\$0.49	\$0.39
2262	Portuguese Double Lever Corker	\$17.21	\$13.77
2607	Fizz-X Wine Agitator	\$30.29	\$24.23
2254A	Bottle Drainer, 45 bottles	\$28.17	\$22.54
2609A	Bottle Brush	\$2.88	\$2.30
2202	Carboy Handle	\$6.83	\$5.46
2731	Campden Tablets, 2 oz.	\$3.37	\$2.70
5264	B-Brite, 5 lb.	\$18.17	\$14.54
4638	Wine Cellar Tags with Pen, 20 count	\$6.25	\$5.00
2600	Glass Test Jar with Bumper	\$7.60	\$6.08
5217	Wine Away Stain Remover, 8 oz.	\$9.59	\$7.67
4365	Highline Classic Wine Box	\$15.39	\$12.31
4364	Skyline Stripe Wine Box	\$15.39	\$12.31
4647	Glass Cheese Board with Knife	\$11.99	\$9.59
3100	Complete Wine Kit - Red	\$303.33	\$245.99
3200	Complete Wine Kit - White	\$297.16	\$236.99

Thistle Meadow Production Increase Could Save YOU Money

By Pam Wyatt

Thistle Meadow Winery, grapestompers' sister company, recently increased their production level. It became increasingly hard to keep up with the demand of the wonderful wines we make and sell here at the complex so we had to have more space to produce our wines and bigger equipment to accomplish this task. Wines only a few years ago that were made "one batch at a time" suddenly had to be produced in tanks.

We are thankful that business is good in these hard economic times and we are also glad that we can pass some of the savings on to you.

With the increase in production, we had to install a new filter system. The [Super Jet Filter \(#2616\)](#) that we had been using, no longer was able to handle the work so we decided to sell it. This filter has only been used at Thistle Meadow for about a year and is still in perfect condition. Tom has decided to offer this to you for the low price of only \$279.00. The filter normally sells as a Special Order item for \$345.00

So check out the photos below and see if you would like to be the lucky person to own the Super Jet. You must call us to order at 800-233-1505 and the customer must pay shipping cost. We will be happy to give you a shipping quote on this item also, just let us know. Since we only have one of these machines, first come, first served so order early!



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 suggestions on choosing and pouring wines, a comment from Cellar Craft, a link for a free issue of Winemaker Magazine and a chance to tell us what you would like to see next month.

Here are a few tips to choose and pour wine like a pro:

Yellow gold shades in white wine can indicate an oaky flavor.

Orange or brick tones in red wine can indicate maturity.

A dry brittle cork indicates poor storage.

A wide bottom carafe will help your wine breathe.

Store wine on its side with the label side up.

Don't store wine in the kitchen where it will be affected by heat.

White wine needs to breathe and should stand at room temperature for around 30 minutes before pouring.

Only dessert wine and champagne should be served extra cold.

The best time for wine tasting is in the morning when the palate is fresh.

A "cork-tease" is somebody who constantly talks about the wine that he or she will open, but never does...

Submitted by Christina Olson of Cellar Craft

WineMaker Magazine

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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.

"If your heart is warm with happiness, you'll need a glass of wine—if sorrow chills your heart, have two!"

Hannu, Wine Lover