



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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Hot Weather and Bottles (Full and Empty)

By Tom Burgiss

Think back to the cooler months when Grapestompers placed a good many of sweet and white wines on our specials list for the month. For those of you who took advantage of these specials, you should be reaping the benefits of a nice summer wine to enjoy during the heat of the evening.

We place whites on sale in the cooler days on purpose so that you can have time to make these wines for summertime enjoyment! Certainly, the same can be said for the delicious tasting sweeter wines. Some of the more popular concentrates such as [Cranberry Chianti](#), [Blueberry Shiraz](#), [Watermelon White Merlot](#), [Pomegranate Wildberry Zinfandel](#), [Orange Sangria Seville](#), [Green Apple Gewurztraminer](#), [Pink Grapefruit Blush](#), [Tangerine Lemon Pinot Grigio](#) are real thirst quenchers, plus many others !

Going back to the heat...now is the time to make your favorite rich full bodied red wine for the winter! Remember to make your wines to come off at the appropriate time, think ahead six months, for better timing in having that red wine in your cellar. Also, red wine primary fermentation should be conducted at a warmer temperature. That way, the absorption of the oak flavor is enhanced.

"When a man drinks wine at dinner, he begins to be better pleased with himself." Plato

Buying wine and traveling in the heat.....Or for that matter even tasting at a festival in hot weather... I have one word... DON'T! At our winery here in Laurel Springs, we stress to our customers to store purchased wine in a cooler, and never in the trunk of a car. Heat is not wine's best friend.

Bottles have become expensive to all home winemakers due to the high cost of propane (or natural gas) used in the manufacture of glass. Add to that cost the price of shipping and the fuel cost to deliver, and you know why we encourage recycling of bottles. And, when you share a bottle of homemade wine with friends, the bottles never seem to return, thereby running you short. Not much we can do about this problem!

This brings us to a very important fact about the expense of shipping bottles... Yes, our bottle prices are good (we buy bottles by the tractor trailer load and pass the savings on to you), but **shipping** is sky high nowadays!

James can supply you with the exact shipping amount in advance, so just let him know if you want this. Remember, the second wine kit purchased at regular price receives a 10% discount, helping to offset the cost of shipping.



A favorite summer wine - Orchard Breezin' [Watermelon White Merlot](#) (don't swallow the seeds in your glass)



Summer Freeze

As we head into the summer fruit season and you begin to make fresh fruit wines, remember to freeze the fruit first. This will break down fruit membranes, allowing you to extract more juice. It also gives you more time to gather extra fruit.

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

Tom's Cellar

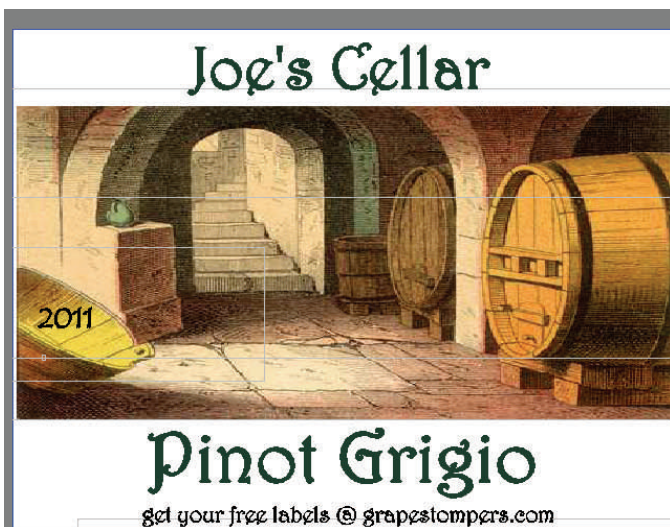
Labels, Labels and More Labels

By Tom Burgiss

Now is a very appropriate time to pay homage to a great member of our team here at grapestompers.com.... Pam, our friendly voice from the hills of Virginia! This young lady probably owns the world's record for designing and printing wine labels through her six years here. Probably MILLIONS of labels!

It does seem to be a hang-up of most folks trying to think of a name to call their winery! Home winemakers often think about the word "cellar" as part their name implying something mysterious and romantic, or some think dark, and damp, and earthy aroma. If you look it up in the dictionary, you will run across "a stock of wines". It can apply to a stash in the pantry, or under a cabinet in a penthouse. So go ahead, live dangerously. Have some fun! Name your winery "Joe's Cellar"!

Just remember- *"TASTE CANNOT BE CONTROLLED BY LAW"*
Thomas Jefferson



"O, thou invisible spirit of wine!"

Shakespeare: Othello, Act II

Corkscrew for "Lazy Drinkers"

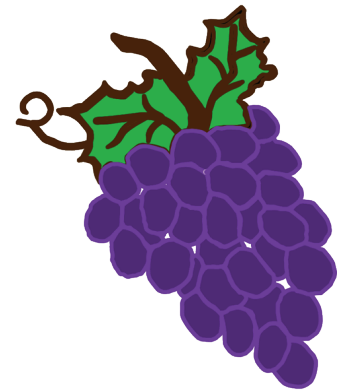
Dan Donovan of Greensboro, NC recently wrote to us, saying "I wanted to see if you guys can find something for us. We drink wine frequently and use a table top wine opener, a free standing unit we just leave out on the kitchen counter. I haven't been able to locate one that lasts much more than 6 months before the cheap plastic (somewhere) breaks and renders the unit worthless. Can you find a source and stock a few for us winemakers without the patience to use the pocket size corkscrews?"

Well, Dan, we have found the perfect corkscrew for you and all your winemaking buddies. It is called *The Vinomatico* and it is stock code [#5299](#).

This automatic wine opener gets all your bottles open without even breaking a sweat! We have tried it out here at [grapestompers](http://grapestompers.com) and believe me, we are all fighting to take a turn opening bottles!

The *Vinomatico* is fully rechargeable and comes with its own charging base. The rubberized body ensures that you can comfortably open bottle after bottle. The regular price of this unit is \$49.99 but this month you can own the *Vinomatico* for only \$31.00 with our Hidden Special. That is a savings of over \$18.00. Be sure to mention the Hidden Special when ordering and enjoy your new corkscrew!

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Customer Feedback

As always, thank you!

Michael Rozos
Vero Beach, FL

We were passing through your area on 06/11/11 and stopped by Thistle Meadow Winery. We met Mr. Tom Burgiss and had a wonderful visit. We want to thank Mr. Burgiss for talking to us and sharing some of his and the winery's history. We will be back by next time we are in your area.

Jim & JoAnn Brennan
Princeton, WV

Just wanted to let you know that my order arrived safely yesterday. You folks at Grapestompers always do such a great job of packing. Thanks again!

Peter Lynch
Princeton, NJ

You folks are the best!

Bob DiMartino
Carmel, NY

I visited grapestompers and Thistle Meadow Winery on Monday 7/18/11. The wine tasting hostess was very nice and knowledgeable. I purchased four bottles of wine.

Gail Steele
Levittown, PA

"A woman drove me to drink and I didn't even have the decency to thank her."

W.C Fields

New Products

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

ITEM #	DESCRIPTION
5507	Fancy Rednecks Wine Glass, 1/2 Pint Size, \$13.95
5508	Fancy Rednecks Wine Glass, Pint Size, \$15.95
4401A	Group Therapy Door Mat, \$17.29
4060	Rhinestone Tank Top, S, \$21.99
4061	Tank Top, Medium, \$21.99
4062	Tank, Top, Large, \$21.99
4063	Tank Top, X Large, \$21.99
5522	Wine Cooler Bag, Red, \$4.85
5523	Wine Cooler Bag, Purple, \$4.85
VC2664	Cheeky Monkey Cabernet Merlot Garnacha, 10L, \$89.99
VC2663	Austrian Grüner Veltliner, 10L, \$84.62
VC9060	Pinot Chardonnay, 7.5L, \$63.31
VC9280	California Red, 7.5L, \$58.00

CF1144 Marsanne Viognier Roussane
18L, Reg. 152.30

Sale Price \$122.00

ONLY 3 AVAILABLE—BUY NOW!

[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

Gnarly:

Perceived as rough-edged, overly extracted young wine that has been left too long in contact with the grape skins. This term applies only to red wines.



Boiling Hot Tip

When preparing your fruit to make wine, remember that too much boiling will end up partly cooking the fruit. This may extract extra flavor, but gives a more boiled fruit taste. It also extracts pectin which will make the wine cloudy.

Have a winemaking tip to submit?

Go to:

www.grapestompers.com/submit_ideas.asp

Monthly Specials

Specials for August, 2011

Item #	Description	Reg. Price	Special
3133	CC Merlot, 15L (Exp. 8/11, 2 Avail.)	\$116.35	\$79.00
3159	CC Grande Shiraz, 15L (Exp. 9/11, 1 Avail.)	\$118.27	\$82.00
HB030	Cabernet Shiraz, 8L (Exp. 5/11, 1 Avail.)	\$77.69	\$54.38
VC2383	20Ten Red Petite Verdot, 10L (Ex. 9/11, 2 Av.)	\$92.28	\$64.59
CF0487	Barbera, 12L w/CGP (Exp. 8/11, 2 Av.)	\$90.46	\$63.32
3145	CC Sang. Merlot, 15L (Exp. 12/09, 1 Avail.)	\$119.23	\$69.00
3262	OB Banana Pineapple Viognier, 7.2L	\$71.06	\$56.85
3188	OB Black Currant White Merlot, 7.2L	\$67.21	\$53.77
3248	CC Riesling Auslese, 15L	\$119.23	\$95.38
3161	GC Petite Syrah, 10L	\$80.67	\$64.54
3273	GC Chardonnay, 10L	\$80.67	\$64.54
3121	VDV Shiraz, 9L	\$79.81	\$63.85
CF8957	Rosso Fortissimo, 18L w/crushed grape pack	\$145.08	\$116.06
CF8912	Late Harvest Riesling, 16L	\$117.77	\$94.22
HB185	Liebfraumilch, 8L	\$72.31	\$57.85
HB385	Vieux Chateau du Roi, 8L	\$75.85	\$60.68
3731	Stout Beer Kit	\$44.13	\$35.30
2243	Plastic Spoon, 18"	\$3.17	\$2.54
2609A	Bottle Brush	\$2.88	\$2.30
2222B	Auto Siphon Clamp, 1/2"	\$3.49	\$2.79
2253	Vinator Bottle Rinser	\$18.75	\$15.00
2204	5 Gallon Glass Carboy	\$38.37	\$30.70
2251	Brass Bottle Washer	\$12.60	\$10.08
2742	Potassium Sorbate, 1.5 oz.	\$2.16	\$1.73
2732B	Potassium Metabisulfite, 5 lb.	\$19.13	\$15.30
2600B	12" Test Jar with Removable Base	\$4.23	\$3.38
2239	Straining Bag, Large Coarse, 20" x 22"	\$2.98	\$2.38
2703	Pasteur Champagne Yeast (Limit 10 pks.)	\$0.49	\$0.39
2700	Lalvin RC-212 Yeast (Limit 10 pks.)	\$0.77	\$0.62
2734	Pectic Enzyme, 15ml	\$2.40	\$1.92
2730	Acid Blend, 3 oz.	\$2.31	\$1.85
2733	Fermax Yeast Nutrient, 4 oz.	\$2.87	\$2.30
5241-42	Terra Cotta Wine Chiller, Green or Purple	\$14.99	\$11.99
4171-74	T-Shirt, Our Wine Club...Small-XLarge, Pink	\$27.99	\$22.39
3100	Complete Wine Kit - Red	\$303.33	\$245.99
3200	Complete Wine Kit - White	\$297.16	\$236.99

Come Camp With Us

By Pam Wyatt

How many of you love the outdoors and camping? Or maybe eating “out” and “camping” in your RV?? (I agree with the latter by the way).

Thistle Meadow Winery and grapestompers.com is proud to announce that we are now members of the program [Harvest Hosts](#).

For those of you who have not heard of Harvest Hosts, this is a network of vintners, farmers, growers and producers who invite self-contained RV'ers (no services required) to visit their vineyards and farms and allow them to stay overnight, no longer than 24 hours, free of charge.

Membership for RV'ers is only \$30 for 12 months so if you calculate the cost of motel rooms for a one week trip, this is a spectacular deal.

The best part is you get to visit areas that are scenic, fun and full of history and at the end of the day you'll enjoy the peace and tranquility of an overnight stop in the country, not to mention great wine to taste as well.

So check out Harvest Hosts at www.HarvestHosts.com and see the wonderful stops you can enjoy on your next RV trip.



The Stomper

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<http://www.grapestompers.com/newsletter.asp>

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Wine Drops

Wine Drops is a catch-all for various tidbits that we find interesting. This month we invite you to attend our Thistle Meadow Wine Festival, some interesting websites to check out and a chance to tell us what you would like to see next month.

Mark your calendars now and plan to join us on Sunday, October 2nd, for the 14th Annual Thistle Meadow Wine Festival here in Laurel Springs, NC. We will feature local wineries, craft and food vendors and live entertainment. More details will be announced in future Stomper issues.

A new website was recently launched called PopClue.com where you can get real wine reviews from real people. Check it out at www.popclue.com. It is a fun and easy way to find and talk about great (and not so great) wine!

Each day, The Daily Sip brings you a new and interesting nugget of helpful information from the world of wine. Whether it's a look at a region or wine variety worth a try, tips on pairing wines with takeout, a book you should read to expand your know-how, a funky gadget or an interesting person who you should get to know, you'll hear about it--right in your inbox. You can sign up to receive your “Daily Sip” here <http://www.bottlenotes.com/daily-sip-signup>

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.

“Pour it and they will come.”

Professor Steven Mutkoski
Cornell University