



The Stomper

The Free Monthly Winemaking Newsletter
Published by grapestompers.com



Issue #134 September, 2011

<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
Important Announcement	1
Tom's Cellar	2
This Month's Specials.	3
Corky's Winemaking Term. . . .	3
New Products	3
Breaking News	4
Wine Drops	4

14th Annual Thistle Meadow Wine Festival

By Pam Wyatt

It is almost time again for Crazy Tom's Annual party here at Thistle Meadow Winery. Our 14th Annual wine festival is being held on **Sunday, October 2nd** in beautiful **Laurel Springs, NC**. It is hard to believe that this is the 14th 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 crafts from vendors sporting their unique wares.

Some of the wineries planning to attend this year include, **Fine Vine Wines, Falderal Winery, Rag Apple Lassie, Raintree Cellars, Slightly Askew Winery, and Wall Street Wines**, just to name a few. This year we will also feature The Balloon Lady, Donna Pruet, who can make over 400 items out of balloons for you to enjoy.

Prizes will be awarded throughout the day for various people in attendance, such as the oldest person and folks from the farthest distance away, as well as the couple in attendance who has been married the longest.

You can call us for directions (**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 2nd**. Can't wait to see you there!



Festival Fun! Scene from 2010 Thistle Meadow Winery Festival. Photo by Monty Combs, Wilkesboro, NC

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 2nd. 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, use the online order form or send us a fax at 413-803-9850 and place your orders by **Friday, September 23rd**, 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

Pickin' Time

Fruit that is really ripe makes the best wine, but if it is too ripe, you are going to have a problem with flies and bugs getting into the fruit. Learning the right time to pick the fruit is really crucial. Tom says "When the birds start eating it, it is ready for winemaking."

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

Tom's Cellar

Try it Before you Buy it

By Tom Burgiss

Many folks have asked me why I started grapestompers.com. My answer... I have always enjoyed all types of wines, from the deep full-bodied reds to the whites and even the dessert wines. This is why we stock three complete lines of concentrates / wine kits.

Another question often asked is, "What is your favorite wine?" My answer is always the same - "What am I having for dinner?" I enjoy the game of matching my wine with an evening meal, especially wine which I have bottled and fermented myself. Of course, I secretly remind myself each time how much I am saving and what a nice hobby it is!

By making wines here at our winery, it allows us to offer our customers the chance to "TRY BEFORE BUYING". This past summer about 80% of the customers at grapestompers loved testing (tasting) when they wanted to purchase a different concentrate to make at home. By doing so, they were assured of making a good choice. Grapestompers is the only wine supply company we know of that (legally) allows a taste test! Presently, we are serving over 60 different types of wines here at Thistle Meadow Winery that you can sample to help make a decision in picking out the right wine to make at home!

Since we are the third largest supplier of home winemaking supplies east of the Mississippi river, wine kit companies send us samples for fermentation up to a year in advance of their own full production. This extra layer of decision allows grapestompers to aid in the selection of concentrates which will be pleasing and offers you a jump on your fellow home winemakers! So we are that "guard at the gate" protecting your ability to be the first on the block with the latest wine kits!!!

If you are in our neck of the woods come on by on your next trip, we will welcome you with open arms.

Later, Tom

Grapestompers Wholesale Order Request

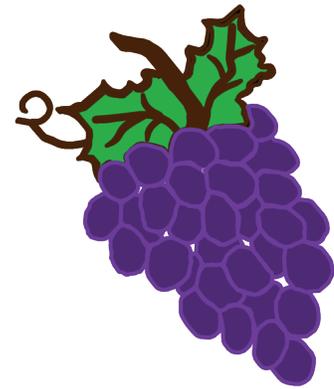
By James Hines, Warehouse Manager

Grapestompers.com, the 3rd largest supplier of home winemaking equipment East of the Mississippi, currently deals with 98 wholesale customers across the United States and gets requests from potential customers at least once per week.

In order to become a wholesale customer of ours, you must be a brick and mortar building selling wine or wine supplies, have a resale state tax number and a Federal ID number. We limit our wholesale additions to two new accounts per month with an average start up cost of less than \$10,000.

For those of you who have already met these requirements and are currently ordering from us we need to make a request.

We take pride in our customer service and strive to supply every one of your needs to the best of our ability. Since customer satisfaction is so important to us (wholesale as well as retail) and we deal in both aspects of the business, we are asking that all wholesale customers give us **7-10 days lead time** on all orders so that we can ensure the items you want will be in stock and ready to ship to you complete without back orders and extra shipping costs. Also, we place our orders on Wednesday so please call us prior to Wednesday morning to ensure your order makes it to us so we can in turn get your items on the next shipment in to us. Planning ahead for your needs makes it easier for you and us so just give us a call at 800-233-1505 when you know what you will be needing and we will be more than happy to help in any way we can.



Customer Feedback

As always, thank you soooooo much for everything you do. I certainly enjoyed my last visit there and tasting all the wine. We have the ice wine fermenting now, and I am excited to try it.

Karen Boehner
Salisbury, NC

Thank you for such incredible hospitality during our visit in July. It was so kind of you to show us around the winery, the rental farmhouse and your personal home. You truly are a very fortunate man. We loved meeting your charming wife, Nancy (Clay still can't figure out how you captured her). Seriously, we understand why you are so successful in life and the winery. Tom, you are such a giving, caring, sharing person and we can't wait to spend time with you again...SOON! Give your wife a hug for us and tell Susan we said hello.

Clay & Julie McLawhon
Holly Ridge, NC

I am a "newbie" at this winemaking "thing." Thanks again for your promptness and for any information you care to send.

Thomas Truelove
Homestead, FL

Package came yesterday and looks great. I am forming a wine club and plan to have lots of orders for members on various equipment/supplies needed. Glad you are around. Thanks again.

Tom Mincarelli
Black Mountain, NC

New Products

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

ITEM #	DESCRIPTION
5516	Mudslide In A Bag, \$6.89
5515	Piña Colada In A Bag, \$6.89
5513	Peach Bellini Wine Freeze, \$6.89
5514	Sangria Wine Freeze, \$6.89
5511	Strawberry Wine Freeze, \$6.89
5512	Margarita Wine Freeze, \$6.89
5519	Red & White Stoppers, \$7.99
5520	Wine Canteen, \$24.99
5522	Wine Cooler Bag, Purple, \$4.85

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

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

REMINDER:

ALL PRE-ORDER PORT
AND SPECIALTY HOLIDAY KITS ARE
SCHEDULED TO ARRIVE IN OUR
WAREHOUSE

MID-SEPTEMBER
THIS INCLUDES:

CHOCOLATE RASPBERRY
CHOCOLATE ORANGE
CHOCOLATE STRAWBERRY
CHOCOLATE HAZELNUT
WHITE CHOCOLATE
SPICED PLUM
COFFEE

Corky's Corner

Winemaking Definition

Anthocyanins:

Natural organic chemical compounds responsible for the red, blue and purple colors of grapes and wine.



How Much Wine Can I Make?

You can make up to 100 gallons of wine per year (about 500 bottles' worth). If you live in a household with another adult, both of you can make up to a total of 200 gallons per year. It can be for your own personal consumption or to hand out as wine making gifts to friend and relatives. Just make sure you don't sell it. That would be illegal!

Have a winemaking tip to submit?

Go to:

www.grapestompers.com/submit_ideas.asp

Monthly Specials

Specials for September, 2011

Item #	Description	Reg. Price	Special
3711	Mexican Cerveza Beer (Exp. 9/11, 1 Avail.)	\$44.13	\$30.89
46008	Mexican Lager Beer 7.5L (Exp. 5/11, 2 Avail.)	\$41.99	\$25.00
CF8932	Riesling Ice Wine, 12L (Exp. 9/11, 1 Avail.)	\$95.54	\$75.00
CF8921	Classic Port, 12L (Exp. 10/11, 2 Avail.)	\$85.31	\$59.72
CF0640	Old Vine Zinfandel, 12L (Exp. 11/11, 3 Avail.)	\$92.15	\$73.72
3114	VDV Bergamais, 9L	\$71.06	\$56.85
3257	OB Watermelon White Merlot, 7.2L	\$67.21	\$53.77
3289	OB Strawberry Riesling, 7.2L	\$67.21	\$53.77
46010	Pilsner Beer, 7.5L	\$41.99	\$33.59
3234	CC Gewurztraminer, 15L	\$114.42	\$91.54
3129	CC Cabernet Sauvignon, 15L	\$119.23	\$95.38
3237	CC White Zinfandel, 15L	\$105.77	\$84.62
3143	CC Rosso Grande, 15L	\$118.27	\$94.62
HB315	Shiraz, 8L	\$73.85	\$59.08
HB165	Gewurztraminer, 8L	\$73.38	\$58.70
VC6011	Legacy Cabernet Merlot, 16L	\$115.38	\$92.30
VC009	Green Apple Sauvignon Blanc, 7.5L	\$67.08	\$53.66
CF8944	Pinot Grigio, 16L	\$104.15	\$83.32
CF0097	Barbera, 18L with crushed grape pack	\$145.08	\$116.06
2729	Acid Blend, 1 lb.	\$5.96	\$4.77
2732A	Potassium Metabisulfite, 1 lb.	\$4.81	\$3.85
2735	Bentonite, 4 oz.	\$1.58	\$1.26
2734	Pectic Enzyme, 15ml	\$2.40	\$1.92
2731	Campden Tablets, 2 oz.	\$3.37	\$2.70
2714	Citric Acid, 3 oz.	\$2.12	\$1.70
2237	Straining Bag, Small, Coarse (12" x 19")	\$1.90	\$1.52
2239A	Straining Bag, Lg. Elastic Top (20" x 22")	\$2.88	\$2.30
2237A	Straining Bag, XL Coarse (2' x 3')	\$6.20	\$5.03
2600	Glass Test Jar with Bumper	\$7.79	\$6.23
2707	Lalvin EC-1118 Yeast (Limit 10)	\$0.77	\$0.62
2701	Red Star Montrachet Yeast (Limit 10)	\$0.49	\$0.39
2662	Nylon Funnel, 5" without strainer	\$1.73	\$1.38
2240	Plastic Paddle, 18"	\$3.17	\$2.54
6105	Grapestompers Winemaking DVD for kits	\$19.95	\$15.00
3100	Complete Wine Kit - Red	\$303.33	\$245.99
3200	Complete Wine Kit - White	\$297.16	\$236.99

Name That Wine Shop

By Pam Wyatt

Grapestompers.com and Thistle Meadow Winery is very excited to announce that we will soon be opening a wine shop and winemaking supply store in downtown Kernersville, NC at "The Factory".

We are extremely proud to say that we will feature our 60 plus line of wines currently offered in Laurel Springs as well as concentrate kits and other equipment and supplies. We have had many requests from customers who live in that area and it seems that it is finally going to happen.

There will not be any changes and it will still be business as usual in Laurel Springs for those of you who love to come and visit us here.

To celebrate this expansion we are asking for your help. Our new shop needs a unique name! We still want to include the word "Thistle" in the title but we want something new and exciting to begin our latest adventure.

Tom is offering anyone who comes up with the perfect name a \$100 gift certificate from grapestompers. This can be used toward the purchase of concentrates, supplies, equipment or items from our gift shop.

So please call us at 800-233-1505, send a fax to 413-803-9850, or email tom@grapestompers.com and send us your ideas. The winner will be announced in the November issue of the Stomper, so get those creative juices flowing.

Santa Monica Wine Takes Gold and Bronze

By Brant Burgiss

Two of the wines we've imported from Viña Santa Monica in Rancagua, Chile (which are for sale at the winery) have won medals at the 2011 Indianapolis International Wine Competition, which hosts one of the largest commercial competitions in the world. The 2004 Late Harvest Semillon-Riesling won a GOLD medal, and the 2009 Sauvignon Blanc won a BRONZE medal. Check out the following web site to see the announcement information: <http://www.indyinternational.org/winners/exhibitor/purple-toes-inc/>

By the way, the Hidden Special for the month of September is #2263 Italian Floor Corker, regular \$147.18 this month only \$99. Be sure and mention the Hidden Special to receive the deal. As an added bonus, you can request 30 free grapestompers logo corks with any kit purchase, #2320 or #2322.

The Stomper

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<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 invite you to Thistle Meadow Winery at a September wine festival, a new item to check out, some great news from the world of wine and a chance to tell us what you would like to see next month.

For those of you who love pairing wine and chocolate, take a look at the newest thing on the market. Wine bottles DIPPED in chocolate! It is messy, most likely, but still worth looking at. Order your own "custom dip" at www.blissinablottle.com.

According to a story in International Business Times, a Spanish study has recently revealed that drinking wine can protect the skin against sunburn and skin damage thanks to a compound found in grapes! Read the article at <http://www.ibtimes.com/articles/190658/20110801/drinking-wine-prevent-sunburn-skin-damage.htm>. Ahhh, yes, another great reason to drink wine!

Be sure to join Thistle Meadow Winery at the Mountain Heritage Festival in downtown Sparta, NC on Saturday, Sept. 17. Stop by the booth to say hello to Tom and the gang and taste some of our newest wines.

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.

"Excellent wine generates enthusiasm. And whatever you do with enthusiasm is generally successful."

Phillippe de Rothschild
French Vintner