



The Stomper

The Free Monthly Winemaking Newsletter
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<http://www.grapestompers.com>

1-800-233-1505

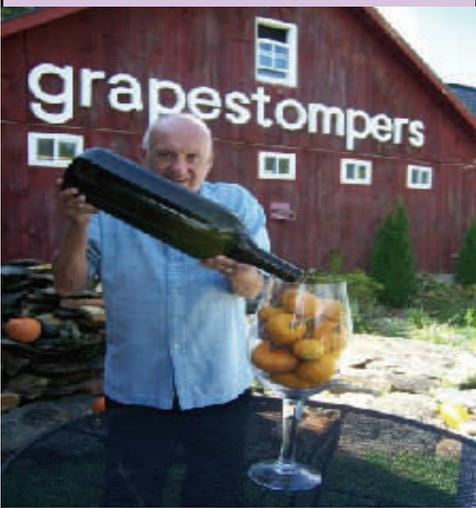
Hours: 9:00 AM - 5:00 PM Eastern

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!

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How many pumpkins can you pour into YOUR glass?

Hot Tip

Measure of Campden

Campden tablets are potassium metabisulfite in tablet form. One tablet equals 1/4 teaspoon of powder. If you are adding the tablet form to your fresh fruit, you may want to dissolve it in water first. It will work much faster to kill the "wild" yeast in your fruit before adding your wine yeast. Otherwise it may take a while to dissolve on its own.

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

This Is It...TMW Wine Festival is Here

By Pam Wyatt

It's time once again for Crazy Tom's Annual party here at Thistle Meadow Winery. Our 14th Annual wine festival will be held on **Sunday, October 2nd** in beautiful **Laurel Springs, NC** and we are expecting a record turn out.

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. Hopefully the weather will cooperate and we will have a day filled with sunshine and wine.

This year our entertainment will be The Balloon Lady, Donna Pruett, who can make over 400 items out of her balloons for you to enjoy. She will be available from 1pm to 4pm so go by her booth to see if you can stump her with a balloon creation.

We have had **13 wineries** sign up to attend, 3 food vendors and 23 craft vendors so there will be something for everyone to enjoy. For the kids (or kids at heart) we plan to have a corn hole toss. Tom is sure to have a few surprises up his sleeve as well.

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 that has been married the longest. Also, a case of wine made up of wine from wineries attending will be given away at the end of the festival to one very lucky attendee. So you just have to stick around for this because you must be present to win. We are planning to open grapestompers warehouse and gift shop and Thistle Meadow winery at 4pm for those of you who want to pick up supplies or take home some TMW wines.

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 plan to come join us at Thistle Meadow Winery on Sunday. Eat, drink, shop for unusual gift items and enjoy the day with good friends.

Important Announcement

Count the Pumpkins

By Pam Wyatt

Fall is the time of year for pumpkins, corn, changing leaves and of course, wine.

If you noticed the photo of Tom above, you can see our oversized wine bottle that was given to us at the 2010 Wineries Unlimited Show in Richmond, VA. Since then we have been looking for a "companion" to go with it and we found the 6 liter wine glass! That's one huge glass! Tom filled it up with pumpkins for your enjoyment. He is offering the first 5 people who can guess how many it will hold, that % amount OFF your next grapestompers order. For example, if you guess 30 and it is correct, you will receive 30% off your order!

Just put your guess in the comments section of your order form and we will let you know if you are a lucky winner.

Tom's Cellar

Try it Before you Buy it

By Tom Burgiss

How time flies from one "Stomper" to another... I must say to you out there in cyber space, thanks for opening up your "Stomper" each month and most importantly, thanks for your emails about problems you are facing, because it gives me ammunition for 'Tom's Cellar'.

This past year, as always, in most of the USA, we have had many to try their hand at making wine from their own fruit. So with that said, let's attack a few prevalent problems that folks have contacted us with ... "The wine I am making smells terrible and I cannot stop it from fermenting, it just keeps on going!"

Let's go back and examine these problems you have had - First off, every year the growing of fruit will be different...Why?? Because the season and growing days vary (warm days and nights, rainy days, dry days, sunny days, cloudy days) and all this time natural yeast is beginning to form, but to what degree? This is and always will be an unknown factor. That is why you are asked to use those [campden tablets](#) to kill the unknown naturally occurring yeast (that smell is most likely to be S02 (sulfur type) coming off the top and smells like rotten egg!). If it smells like baking bread, you are most likely using the wrong yeast.

Let take it by steps, Step 1 - Be sure you crush and dissolve the campden tablets in warm water (1 tablet per gallon please), then STIR into the must... and stir all the way to the BOTTOM of the vessel you are using! As you can imagine some of the heavier "must" will go to the bottom and be covered over by the "lees" (residue-junk- what ever you want to call it, a [straining bag](#) at this point would be helpful.) That way you can be assured that all the natural yeast is killed! WAIT 24 HOURS, GIVE THAT CAMPDEN TABLET(S) time TO DO ITS DUTY!... After 24 hours hydrate your WINE yeast (NOT BREAD YEAST) in a cup of warm water for 10 minutes according to packet directions, again stirring well to the bottom of the vessel to assure a homogenous mixture. About every two days stir the must in your primary fermenter to expose those brix (sugar content) in the fruit for more conversion to alcohol and taste.

Now the last step, be sure your air lock indicates no more C02 is being produced by your must before racking to your carboy with an air lock . Rest and relax, you are on the home stretch!

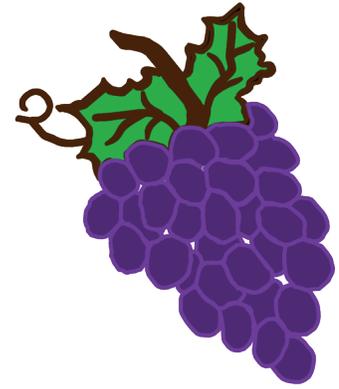
Your communication to Pam or anyone who answers the phone is very helpful to me in being able to diagnose your problems and get back to you with the most effective way to fix it, so be as detailed as possible! One thing that is very important is your Specific Gravity so be sure and tell us that. This is one reason that we prefer email because you can normally be more detailed when writing rather than talking on the phone and it gives me time to read it over again if need be. Also, as you probably have noticed, our phone is busy a lot and we don't want you to experience so much tension trying to reach us that you give up.

I just want to say thank you for sharing your problems....after all in 19 years, you cannot have a problem that we have not already experienced.

We make it easy on purpose so you can enjoy your winemaking hobby.

By the way, if you would like to own a Giant Wine Glass like the one on the front page, it just happens to be the October Hidden Special. The stock code is 5531 and the regular price is \$49.99. This month only we are offering this special glass for only \$39. Be sure and mention the Hidden Special when ordering.

Later, Tom



Customer Feedback

Received everything today. Thank you. You have just made this American in China a very happy man.

David Puckett
Chanchung Jilin, China

Tom,
I want to thank you for your time with Nancy and me when we visited grapestomeprs and Thistle Meadow Winery. I learned a lot from you and I will try the blending of the wine we talked about. Please thank your staff for me. Everyone did all they could to make our time there to be remembered. I hope to come back soon.

Rick and Nancy Kane
Aberdeen, MD

Tom, Thanks for taking the time to help me resolve the issues regarding my [HB Pinot Grigio](#). It was much appreciated.

Ron Edwards
Fairfield Glades, TN

Thanks once more, you guys do a great job.

Jim Parker
Decatur, TX

Tom, I truly love making wine, and I thank you for helping me become a great wine maker.

Melissa Self
Birmingham, AL

New Products

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

ITEM #	DESCRIPTION
5600	America Spirit Corkscrew, \$9.50
5601	Love Wine Corkscrew, \$9.50
5602	Wine Tasting Corkscrew, \$9.50
5604-06	Wine T-Shirt, \$19.99
5621	Shoe Bottle Holder, \$29.00
5650	Bottoms Up Stopper, \$10.00
5451	Bottoms Up Stopper, \$10.00
5475	Boot Cork Cage, \$24.95
2438	Capsule, Purple & Silver, \$0.14
5603	Vineyard Rapid Chiller, \$8.99
2842	Making Wine Book, \$3.95
2843	Making Liqueurs Book, \$3.95
2766	Coconut Rum Liqueur, \$4.35

[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:

#WE3171 Raspberry Chocolate Port Has arrived and pre-orders have been shipped.

We do have a limited number of extra kits for those of you who missed the pre-order deadline. Order while they are available. When they are gone, there will be no more!

Special Price Only \$99.00

Corky's Corner

Winemaking Definition

Vegetal:

Tasting term describing characteristics of fresh or cooked vegetables detected on the nose and in the flavors of the wine. Hints of bell peppers, grass, and asparagus are common "vegetal" descriptions.



Winemaking First Step

When making wine from fresh fruits, the first item you will need is a recipe. This will guide you with the correct amount of chemicals you will need for your particular fruit. These can be found at numerous places online including www.grapestompers.com

Have a winemaking tip to submit? Go to:

www.grapestompers.com/submit_ideas.asp

Monthly Specials

Specials for October, 2011

Item #	Description	Reg. Price	Special
46002	BS Draft Beer, 7.2L (Exp.10/11, 2 Avail.)	\$41.99	\$29.39
VC2399	CM Syrah Rosé, 10L (Exp. 10/11, 1 Avail.)	\$88.46	\$61.92
VC6100	Legacy Primo Bianco, 16L (Exp. 10/11, 1 Av.)	\$112.00	\$78.40
CF0148	Malbec Shiraz, 12L (Exp. 10/11, 2 Avail.)	\$90.46	\$63.32
3171	Orange Chocolate Port, 12L (Only 2 Avail.)	\$117.00	\$99.00
WE3171	Raspberry Chocolate Port, 12L	\$122.00	\$99.00
HB035	Australian Chardonnay, 16L (Only 3 Avail.)	\$107.69	\$86.15
HB285	Australian Riesling, 16L (Only 3 Avail.)	\$107.69	\$86.15
HB105	Cabernet Sauvignon, 16L	\$107.69	\$86.15
HB145	Chianti, 8L	\$73.85	\$59.08
HB305	Sauvignon Blanc, 8L	\$70.00	\$56.00
CF1245	Old Vine Zinfandel, 18L w/crushed grapes	\$136.54	\$109.23
CF8900	Chardonnay, 16L	\$97.23	\$77.78
VC008	Tropical Fruit Riesling, 7.5L	\$67.08	\$53.66
3188	OB Black Currant White Merlot, 7.2L	\$67.21	\$53.77
3168	OB Cranberry Chianti, 7.2L	\$69.13	\$55.30
3130	CC Cabernet Shiraz, 15L	\$119.23	\$95.38
3179	CSP Cabernet-Shiraz-Merlot, 16L	\$128.85	\$103.08
2732B	Potassium Metabisulfite, 5 lb.	\$19.13	\$15.30
2733	Fermax Yeast Nutrient, 4 oz.	\$2.87	\$2.30
2730	Acid Blend, 3 oz.	\$2.31	\$1.85
2253	Vinator Bottle Washer	\$18.75	\$15.00
7355B	Malic Acid, 5 lb.	\$22.11	\$12.00
2243	18" Plastic Spoon	\$3.17	\$2.54
2609A	Bottle Brush	\$2.88	\$2.30
2646	Brew Belt	\$20.28	\$16.22
2608A	5" Thermometer with Suction Cup	\$5.29	\$4.23
5175	Bottle and Glass Stem Caddy	\$5.29	\$4.23
5140	Crown Mulling Spice, 6 oz.	\$3.09	\$2.47
5248	Port Decanter and Glasses Set	\$30.00	\$24.00
2412	Burgundy Bottle Wax, 1 lb.	\$13.46	\$10.77
2913	Wine Savor Pump with Stoppers	\$10.25	\$8.20
2761	Hazelnut Liqueur Flavoring	\$3.82	\$3.06
5457	Petit Chateau Wine Bottle Rack, 5 bottles	\$25.96	\$20.77
3100	Complete Wine Kit - Red	\$303.33	\$245.99
3200	Complete Wine Kit - White	\$297.16	\$236.99

Wine Kit News

Vineco Announces 2012 KenRidge Limited Kits

By Brant Burgiss

This Collection is a once a year, limited release of unforgettable wines. Every year Vineco scours the globe to create a limited series of unique and distinctive Country of Origin wine kits. This year's collection is an unforgettable selection of four exclusive varietals and blends available on a pre-order basis only with one style released each month beginning in December. Using the highest quality grape juices and concentrates, each 6 week 16L kit will result in 23 L of wine that delivers the finest bouquet and flavor true to each specific varietal.

December - #[VCLR112—Australian Shiraz Viognier](#) (New South Wales) - your price \$125.00

January - #[VCLR202—Argentinean Torrontés Chardonnay](#) (Mendoza) - your price: \$117.00

February - #[VCLR312—Spanish Cabernet Sauvignon](#) (Penedès) - your price: \$125.00

March - #[VCLR212—Italian Nebbiolo](#) (Piedmont) - your price: \$125.00

Pre-order deadlines on ALL the above kits is **Tuesday, November 29**. Order early!

Vineco is also pleased to present two Limited Release kits for the fall season. These 4-week, 10L wine kits from Cheeky Monkey contain wonderful origin-specific varietal blends. Kits are due in our warehouse near the end of October.

#[CMLR112—20Eleven Red](#) - blend of Chilean Carménère and Merlot. **\$92.29**

Chile is known for its delicious Carménère grape varietal, and Cheeky has taken it up a notch by blending it with a smooth Merlot. This spicy infusion is sure to please as aromas of smoke, dark cherries and mint add a complex texture on the nose. Flavors of black currant, dark berries with vibrant fruit characteristics fill the palate leaving you with a medium-bodied, satisfying finish.

#[CMLR212—20Eleven White](#) - blend of Chilean Carménère and Merlot. **\$87.67**

This Chilean blend of Viognier and Chardonnay is sure to shake up your taste buds with extraordinary bursts of flavor. Due to Chile's hot summers and cool coastal breezes, this region is ideal for grape growing and producing outstanding wines. Fruity and fresh, you can expect notes of peach, apricot, violet and citrus on the palate and nose. It's a balanced white wine that leaves you with a sweet and crisp finish.

The Stomper

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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 Thistle Meadow Winery at an October wine festival, some great news from the world of wine and a chance to tell us what you would like to see next month.

Wine enthusiasts rarely need a reason to uncork, but if you're looking for one, here it is: Wine in moderation is good for your brain. Researchers at Loyola University's Chicago Stritch School of Medicine have found that moderate drinking reduces the risk of dementia. Read the entire good news here <http://slt.bottlenotes.com/7gh7.7z9/TneDemxxzRa2pC-ZB6210>

A recent article in the *High Point Enterprise* stated that the number of wineries in the state of North Carolina has doubled since 2005 and has grown five-fold in the last decade. This was according to Governor Beverly Perdue's office. North Carolina ranks ninth in wine and grape production in the United States. Read more at the [High Point Enterprise](#). Way to go North Carolina!!

Be sure to join Thistle Meadow Winery at the Lake Norman Wine And Food Festival on Saturday, October 22 in Cornelius, NC. 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.

"Good wine can not be made from poor grapes"

William E. Masee