



The Stomper

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

1-800-233-1505

Winter Hours: 9:00 AM - 4:00 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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Important Announcement

2012 Home Winemaker Showcase Announced

By Pam Wyatt

Now is the time to think Spring and to start planning to attend our 4th Annual Home Winemaker Showcase on **Sunday, May 27**. As in previous years, the times for our fun filled event will be from 12 noon to 4pm and there is NO CHARGE to participate. **You must pre-register PRIOR TO Friday, May 18 in order to reserve your space.**

We plan to have local craft vendors, food available for sale, plus \$1,000 in grapestompers gift certificates and ribbons will be awarded for the best wine in each category chosen by public vote. You can enter as many different wines as you like, as long as you have someone to pour for each wine!

With every passing year this festival has grown and is the only festival in the state of North Carolina to feature the home winemaker's skills.

Grapestompers will offer a 10% discount off all winemaking supplies to participants when you place your order in advance and pick up on Showcase day. Please remember to place your order early and assure 7-14 days lead time so that we can have the items you want in stock.

So mark your calendars now for **Sunday, May 27** and plan to join us either as a winemaker or taster.

For more information or to register, please call us toll-free at 800-233-1505, Monday-Friday from 9am-5pm. You can also register by emailing tom@grapestompers.com or simply fill out the vendor or winemaker registration forms on our website (www.grapestompers.com) and fax (413-803-9850) or email to us.

Hope to see you there ready to taste some good wine and spend time with us at grapestompers!



Thistle Stop Wine Shop's first customer **Elmer Baugess** of Whitsett, NC

Hot Tip

Love Those Legs!

To give your wine nicer looking "legs", try adding some glycerin #2749. Add about 1 tbsp. per a bottle of finished wine and stir to pump up the body. This item is also Kosher! May add a bit of sweetness so do not go overboard.

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

Important Announcement

Thistle Stop Wine Shop Opens in Kernersville

By Tom Burgiss

Remember many, many months ago we had a contest in the Stomper for all of you to submit names for our new wine shop in Kernersville, NC? You probably thought it would never happen but on Friday, March 16, Thistle Stop Wine Shop officially opened its doors for business at The Factory in downtown Kernersville and oh, what a good time we had meeting new friends and tasting lots of wine.

The physical address of the shop is 210 North Main St., Suite 134. If you are familiar with the area you know that it is a lovely, friendly town and we are very excited to be a part of the community. Our hours of

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Tom's Cellar

Help with High Shipping Costs

In this month's "Stomper" we are happy to share with you all (and especially those folks who live around the Greensboro and Winston-Salem area of North Carolina) the opening of our "Thistle Stop Wine Shop" located at 210 N. Main St. in Kernersville, North Carolina.

This endeavor will allow customers of grapestompers living in the Triad area to pick up their supplies from the new store by simply giving us a call at 800-233-1505 and making arrangements beforehand. If you call by Tuesday afternoon and the item is in stock in our Laurel Springs warehouse, you can pick up your order from 2-6 PM on Friday in Kernersville. So a phone call can save you time, miles, and shipping.

Due to delivery costs, we will not offer the 10% discount on kits picked up at Thistle Stop; the discount will only apply to orders picked up at the grapestompers warehouse in Laurel Springs.

The best time to reach us by phone without running into a busy signal is Tuesdays – Fridays from 2pm-4pm. These are the times when our ringing phone is the quietest of the day and the easiest for you to reach us. Your order will go a lot quicker and easier if you have stock codes available for your items when you call. Also, calling us directly gives you a chance to ask questions, make comments andwe just like talking to you!

Later, Tom

***** SINCE THE GRAPESTOMPERS WEB SITE WAS DOWN DURING MOST OF THE MONTH OF MARCH, WE WILL HONOR MARCH SALE PRICES DURING THE MONTH OF APRIL AS WELL AS THE NEW APRIL SALE ITEMS.

Apologies for Web Site Difficulties

By Pam Wyatt

What an exhausting month March has been....whew! I for one am glad it is over! It seems we have worked non-stop getting Thistle Stop Wine Shop completed, stocked, decorated and cleaned so we could open as soon as possible. I'm proud to say that it is a wonderful place and we can't wait for you to come visit.

Along with the good times also comes the bad times and we have had our share of those in March as well.

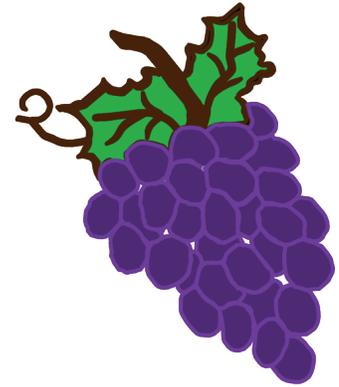
First we would like to apologize to all of you for the difficulties you may have experienced when trying to place an order via our web site. We also want to thank you for your patience and understanding while we worked out all the bugs.

At the beginning of March (the worst possible time) we started noticing problems with our web site, which caused errors with our online catalog and the shopping truck. Our webmaster at Goosedown Graphics worked day and night to fix everything and get it back in order.

The next week, bam! The same problems started happening again. The problem was fixed and it lasted a good four days and we thought everything was fine but.....you guessed it, things messed up again. During all this time, the web site had to be opened and closed several times so we're sure you never knew if you would be able to place an order or not.

The third Monday in a row this happened, we did some investigating and discovered what happened. With this new information, our webmaster was able to plot a solution to the web site woes.

So, we are glad to report that everything is fixed and back to normal. We would like to thank you for your patience during this ordeal and we look forward to serving your home winemaking needs for several years to come!



Customer Feedback

Pam, thank you a bunch of grapes, and you guys are great, by the way.

George Gugich
Baton Rouge, LA

Our nephew who had researched wine making found your site to be the better of those he found. He has done business with you in the past and when we expressed a desire to make our own wine he recommended your company.

Virginia McDougall
Hudson Falls, NY

Thanks Tom for replacing my [Ferrari Bottle Filler](#) that was broken. You guys have always been great!

Ron Sand
Baltimore, MD

Thanks so much for your very informative articles.

Bev Mustchin
Victoria, BC

The [Vineco Chianti](#) was our 70th kit which of course means we started our 2100th bottle if my math is worth anything. We don't have near that much in our cellar. Don't know where it went?

Dempsey Fritts
Thomasville, NC

Tom, I have been using a lot of info from your website. Thanks for that and that you will ship to South Africa.

Pieter Rensburg
Lytelton, SA

New Products

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

ITEM #	DESCRIPTION
5629	Grape Lotion, 12 oz., \$18.99
5627	Red Shoe Bottle Holder \$29.00
5628	Red Winged Corkscrew, \$6.25
CF0484	CA Reserve Chard., 12L, \$69.82

SINCE OUR WEB SITE WAS DOWN DURING MOST OF THE MONTH OF MARCH

GRAPESTOMPERS WILL HONOR MARCH SALE PRICES DURING THE MONTH OF APRIL

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

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

If you love Girl Scout cookies like we do here at Grapestompers, here's how to make some of them a really "adult" treat. Try pairing your Samoas and Thin Mints with Port and your Thank You Berry Much cookies with a good Pinot Noir.



Corky's Corner

Winemaking Definition

Véraison

A French word (derived from vérité for "truth") that means the time in late summer when a color change allows you to finally tell red grapes from white. Here is this month's Hidden Special: our #2597A Refractometer, regular \$49.95, during the month of April is just \$29.95 if you mention the Hidden Special on your order form.



Reaching Maturity

We have been asked "When is a red wine really mature?" Although there is no set time for this to occur, basically a wine is mature when its components (acid, alcohol, tannin, and fruit) no longer stand out as isolated entities.

Have a winemaking tip to submit? Go to:

www.grapestompers.com/submit_ideas.asp

Monthly Specials

Specials for April, 2012

Item #	Description	Reg. Price	Special Price
46004	Lager Beer Kit, 7.5L (Exp. 3/12, 1 Avail.)	\$41.99	\$29.00
3191	OB Cranapple Chardonnay, 7.2L (1 Avail.)	\$76.83	\$61.46
3251	OB Kiwi Melon Pinot Grigio, 7.2L	\$72.12	\$57.70
3188	OB Black Currant White Merlot, 7.2L	\$72.12	\$57.70
3211	OB Green Apple Gewurztraminer, 7.2L	\$72.12	\$57.70
3259	VDV Pinot Grigio, 9L	\$78.75	\$63.00
3139	VDV Cabernet Shiraz, 9L	\$78.37	\$62.70
3133	CC Merlot, 15L	\$126.83	\$101.46
3131	CC Chianti, 15L	\$119.13	\$95.30
3231	CC Chardonnay, 15L	\$119.13	\$95.30
3226	CC Piesporter, 15L	\$119.13	\$95.30
CF0288	Red Mountain Cabernet 18L w/crushed grape	\$163.85	\$131.08
CF8898	Chardonnay Semillon, 16L	\$97.23	\$77.78
HB185	Merlot, 8L (8 Available)	\$73.85	\$59.08
HB165	Gewurztraminer, 8L (4 Available)	\$73.38	\$58.70
VC010	Tangerine Pinot Grigio, 7.5L	\$67.08	\$53.66
VC6011	Legacy Cabernet Merlot, 16L	\$115.38	\$92.30
VC6024	Legacy Riesling, 16L	\$104.62	\$83.70
2732	Potassium Metabisulfite, 4 oz.	\$2.12	\$1.70
2730	Acid Blend, 3 oz.	\$2.31	\$1.85
5264	B-Brite Cleaner, 5 lb.	\$18.17	\$14.54
2265	Bottle Washer, Fermtech Blast	\$11.73	\$9.38
2603	Hydrometer, Triple Scale	\$6.06	\$4.85
2687	Ferrari Auto Bottle Filler Tap	\$14.90	\$11.92
2609A	Bottle Brush	\$2.98	\$2.38
2243	Plastic Stirring Spoon, 18"	\$3.27	\$2.62
2250	Carboy Drier	\$9.13	\$7.30
2662	Funnel without Strainer, 5"	\$1.73	\$1.38
6105	Winemaking DVD by Grapestompers	\$19.95	\$15.96
2600A	Plastic Test Jar, 14"	\$4.52	\$3.62
2801	Recipe Handbook	\$3.85	\$3.08
4726	Wine Filter and Saver	\$5.69	\$4.55
2901	Waiter's Corkscrew	\$5.77	\$4.62
5096	Strawberry Swirl Cheesecake Mix, 4 oz.	\$4.98	\$3.98
3100	Complete Wine Kit - Red	\$303.33	\$245.99
3200	Complete Wine Kit - White	\$297.16	\$236.99

Continued from page 1

operation will be 1pm to 8pm Wednesday through Saturday, 2pm-6pm on Sunday and closed on Monday and Tuesday.

In order to serve our home winemakers, we have also included a section in the shop where you can purchase basic chemicals, equipment, supplies and kits.

If you have a larger order that you would like to get but don't want to drive all the way to grapestompers, just let us know by Tuesday afternoon and we can deliver the order to Thistle Stop on Friday. If the item or items you want are not in stock at grapestompers warehouse, please allow 7-14 days to be ordered. Because of space limitations, we do ask that you pick up your order on the Friday it is delivered. To place your order, or for more information, you can call grapestompers at **800-233-1505** or Thistle Stop at **336-310-4503**.

Running the day to day operations of the shop will be Paul Wyatt and Emily Basic. These two folks have been employed at Thistle Meadow Winery and grapestompers in the past and are ready and willing to help with anything you may need pertaining to wine and winemaking supplies so stop by and say "Hello" or give them a call.



The Stomper

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Past issues of the Stomper can be found at this page on our web site:

<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 tell you some things going on in NC's world of wine, share a customer label removal tip and a chance to tell us what you would like to see next month.

If you have visited NC wineries in the past few weeks, you may have noticed the new winery maps from the NC Wine and Grape Council. These are a product of NC's launching of the nationwide wine tourism campaign. Also feature in the campaign are billboards and a smart phone app. Read more about NC's Wine Campaign here <http://myfox8.com/2012/02/09/nc-launches-national-wine-tourism-campaign/>

Reader Bob Blanchard (*Punt Fun, March 2012 newsletter*) posed the question regarding label removal from a wine bottle. I soak them in warm water with a little dishwashing detergent in a bathtub, sink, or even a small pail; they must be completely submerged for about 3 hours. After emptying the water from the bottles use a retractable metal razor blade scraper (probably a \$2 purchase at the hardware store) and the labels remove quite easily. Let the bottles dry for 24 hours, then use De-Solve-It citrus cleaner (Wal-Mart) with the same scraper to remove the dried glue. I have probably used this technique on more than 100 bottles that I have either emptied myself or claimed from my local recycling station.

**Bob Heisserer
Rogers, AR**

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.

Important Announcement

New Barrel Serving System Available to Order

By Tom Burgiss

In our last issue of "The Stomper" we shared a picture of our latest innovation, the grapestompers customized oak wine barrel, which has been modified by a local wood craftsman.

Allow us to describe the research we have been conducting in recent months - how quickly oxidation can take place in wines that you have taken great care to make! During our trial studies we have developed a system to preserve the integrity of your wine for as long as a 3 month period: an airtight, tamper-proof tap!

This oak barrel system works well for Cabernets and other full-bodied oxygen sensitive red wines. Its airtight design allows you to show off your best wine to different friends at different times. It works especially well in restaurants, where the most expensive bottles of wine served by the glass remain partially unused and the owner, in the end, has to either pour it out due to oxidation or take it home for their consumption!

This tap system offers a high level of tightness (0.4 bars of pressure) even if tartar deposit slips between the membrane and the body of the tap, if you have a substantial increase in temperature, or even when the valve is opened and closed a thousand times!

The barrel is made of solid oak, weighs approximately 16 pounds and is just the perfect size for your countertop. Its outside measurements are: 15.2 inches high (at highest point), 15.5 inches long and 11 inches wide. The end plates can be custom carved and/or painted with your name and/or logo.

Oak Barrel and Bag Pricing

\$289.00 plus shipping and handling

Price includes Oak Barrel Wine Dispenser and Stand (#6300)

5-Liter Wine Bags (#6301) (holds 6.6 750ml bottles) cost \$2.50 each, or 5 for \$10.00

Prices for Personalized Plates & Logos: (#6302)

Carved Name Only: \$20.00 (Natural finish) or \$25.00 (Painted)

Carved Logo Only: \$35.00 (Natural finish) or \$40.00 (Painted)

Carved Name & Logo: \$45.00 (Natural finish) or \$50.00 (Painted)

If plates are ordered separately, shipping for the plate will be \$5.00.



Please allow 2-4 weeks for delivery. Order on the grapestompers web site or call us at 800-233-1505.

Check out our Barrel Video on YouTube <http://youtu.be/U0jMKduQXSY>

