



# The Stomper

The Free Monthly Winemaking Newsletter  
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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

## Thistle Meadow Announces 15th Wine Festival

By Pam Wyatt

It is almost time again for Crazy Tom's Annual party here at Thistle Meadow Winery. Our 15th Annual Wine Festival is being held on **Sunday, October 7th** in beautiful **Laurel Springs, NC**. It is hard to believe that this is the 15th festival year but time sure flies when you are having wine!

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 available and craft vendors sporting their unique wares. Live entertainment will also be provided.... wonder what Tom will come up with this year?

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.

For all you food and craft vendors, an entry form can be found on the Thistle Meadow Winery website ([www.thistlemeadowwinery.com](http://www.thistlemeadowwinery.com)) that you can print and mail or fax (**413-803-9850**) to us in order to ensure your space for the day. Enter early as spaces will be limited. The cut off date to register is **Friday, Sept. 21**.

For all the wineries that would like to pick up supplies from grapestompers and Purple Toes while attending the festival, please place your orders by **Friday, Sept. 2** so that we can ensure that we have the items in stock for you.

So mark your calendar now and plan to attend our annual festival on **Sunday, October 7th**. Hopefully it will not be windy and cold like last year and we can keep all the tents on the ground! But don't worry about the weather, we can move inside if necessary.

We can hardly wait to see all our friends here in Laurel Springs.



Abby turns 1!

Our newest employee, Abigail Copley, has been with grapestompers and Thistle Meadow Winery for a year now. (Abby is the one holding the bottles) She helps James in the warehouse and also does wine tastings at Thistle Meadow.

## Hot Tip

### Know your Acid

The acidity of a wine is the tart or sharp taste. Wines too low in acid are flat or flabby tasting. Wines too high in acid are tart or sharp tasting. [Acid blend](#) may be added directly to the wine if necessary to raise the acid level. [Calcium carbonate](#) may be used to lower the acid level.

Submit your hot winemaking tip here:

[www.grapestompers.com/submit\\_ideas.aspx](http://www.grapestompers.com/submit_ideas.aspx)

## Check out This Month's Shipping Special

This month we are offering the Vineco California Connoisseur and European Select concentrate kits with FREE shipping! (please see specials listing and free shipping policy here <http://www.grapestompers.com/free-shipping.aspx>). These kits are all 7.5 liters, with a shipping weight of 25 pounds yielding 30 bottles (750 ml) of wine. We introduced these lines about 6 months ago and since that time we have received pleasing remarks.

As in the past, we always do trial runs on different kits and new products before we allow grapestompers to offer them to our customers. So here is an opportunity for you to participate and give us your observation. Due to this FREE shipping offer, we will not be furnishing free labels. Of course, we will still be here (800-233-1505) to guide you if any problems should arise. We will honor this offer of FREE SHIPPING for the entire month of September and should our supply run out, it will be shipped FREE (as long as you place your order this month) at a 10-15 day delay.

As many of you already know, James Hines is our warehouse manager and he checks every outgoing shipment for the best and most economical way to deliver!

This past Thursday it was revealed on TV about some perishables which were being shipped unrefrigerated (measured with 101 degrees inside the trailer). It's no wonder folks feel ill effects from this neglect. Rest assured, James, our warehouse manager, knows which carrier gives the best service to the different sections of the USA. His job every day is making sure your packages are wrapped and sent correctly, which allows you to be successful in making a fine wine! Long story short, we protect your purchase.

Here at grapestompers, our warehouse is climate controlled and those packages having to travel the greatest distance are shipped during the beginning of the week so they can arrive before a weekend. Anytime you can keep heat out, you can produce a wine you will be glad to label with your name attached. When that package arrives, handle it in an orderly fashion like winning a jackpot!

We appreciate our customers and wish to thank you for the kind comments both by phone and email. At grapestompers, our customers are top priority!

Later, Tom

### Important Announcement

## Thistle Meadow Wines Opens in Mooresville, NC

By Pam Wyatt

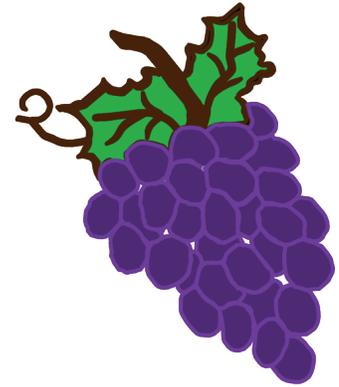
We have had numerous calls and emails lately from folks wanting to know when our new wine shop will open in Mooresville.

We have finally opened Thistle Meadow Wines! (Only 1 month behind schedule.) We opened the doors on Thursday, August 30 and have not slowed down since opening day.

Just like the Laurel Springs and Kernersville locations, Thistle Meadow Wines will offer all the wines that Thistle Meadow Winery in Laurel Springs produces as well as grapestompers gift shop items and a limited line of home winemaking equipment, supplies and concentrate kits.

The address of Thistle Meadow Wines is 240 North Main St. and the phone number is 704-660-9803. Hours will be Tuesday-Saturday from 10am-9pm.

Please come by and say hello, do a wine tasting and relax and enjoy the atmosphere of this beautiful new wine shop.



## Customer Feedback

I'm already on the grapestomper mailing list and love it. My wife and I are looking at trying our hand at our first wine making and have started gathering info and saw on the website where I can have some brochures sent to us...we look forward to receiving them.

Terry Swade  
Advance, NC

We visited in October 2011 & I LOVE the wine I bought & took back to Arizona. It is all gone and I need to buy more.

Sandy Skinner  
Tempe, AZ

I visited today and loved the wine and the atmosphere at Thistle Meadow Winery and Grapestompers. I am coming back and bringing some friends with me.

Donna Beach  
Taylorsville, NC

Thanks for your help, you guys are the greatest!

Gail Roper  
Franklin, NC

As always your courteous prompt service is much appreciated!

Joe DeSevo  
Stockton, NJ

What a timely article in the August issue! I'm trying to improve my degassing process!

Rich Ewald  
Russellville, KY

## New Products

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

ITEM #	DESCRIPTION
5476	Bear Cub Bottle Holder, \$33.50
5480	Moose Bottle Holder, \$33.50
6676	Puppy Bottle Holder, \$33.00
4249PT	Carboy Cleaner, \$32.00
4241PT	Replacement Pads, \$17.50
5477	Corkatoo Corkscrew, \$12.00
6613	Nautilus Corkscrew, \$32.50
5478	Glacier Rocks, \$14.50
5479	Black Bear Stopper, \$9.99
2438M	Purple/Gold PVC Capsule, \$0.14
6611	Wall Wine Rack, \$32.50

### NEW WINE KITS

VC0266	KenRidge Chardonnay, 10L, \$82.40 Bent Grape—7.5L
VC4021	Pina Colada/Orange Twist
VC4022	Lemon Kiss/Strawberry Dream \$69.00

[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

### Pips

Pips are the grape seeds which are a source of tannins in red wine. Pips can also impart a bitter taste, so the amount of contact they have with a juice must be monitored.

By the way, our Hidden Special for September is 30 free capsules when you buy a concentrate kit. Be sure to mention the Hidden Special and please indicate which capsules you would like by stock code on your order form.



### Pressing Question

A customer asked recently if a grape press can only be used for grapes. While presses are sold with the intent of being used for making grape wine, they work perfectly fine for pressing other fruits. Everything from tiny elderberries on up to apples can be pressed with a grape press.

Have a winemaking tip to submit? Go to:

[grapestompers.com/submit\\_ideas.aspx](http://grapestompers.com/submit_ideas.aspx)

Monthly Specials

## Specials for September, 2012

Item #	Description	Reg. Price	Special Price
<b>FREE SHIPPING ON VINECO CALIFORNIA CONNOISSEUR AND EUROPEAN SELECT KITS LISTED BELOW LIMITED SUPPLY IN OUR WAREHOUSE, <a href="#">SEE FREE SHIPPING POLICY</a></b>			
VC768	BERGAMAIS, 7.5L	\$75.61	\$75.61
VC769	CABERNET SAUVIGNON, 7.5L	\$77.62	\$77.62
VC770	CALIFORNIA RED, 7.5L	\$67.74	\$67.74
VC771	CALIFORNIA WHITE 7.5L	\$65.74	\$65.74
VC773	CHARDONNAY SEMILLON, 7.5L	\$72.66	\$72.66
VC774	CHIANTI, 7.5L	\$77.62	\$77.62
VC776	GEWURZTRAMINER, 7.5L	\$72.66	\$72.66
VC777	JOHANNISBERG RIESLING, 7.5L	\$72.66	\$72.66
VC778	LIEBFRAUMLICH, 7.5L	\$69.41	\$69.41
VC779	MERLOT, 7.5L	\$79.60	\$79.60
VC781	PINOT CHARDONNAY, 7.5L	\$72.66	\$72.66
VC782	PINOT GRIGIO, 7.5L	\$71.74	\$71.74
VC807	BERGAMAIS, 7.5L	\$79.60	\$79.60
VC808	CABERNET MERLOT, 7.5L	\$83.69	\$83.69
VC809	CABERNET SAUVIGNON, 7.5L	\$83.63	\$83.63
VC810	CHAMBLAISE, 7.5L	\$72.66	\$72.66
VC811	CHARDONNAY, 7.5L	\$77.62	\$77.62
VC814	MERLOT, 7.5L	\$83.63	\$83.63
VC816	PINOT GRIGIO, 7.5L	\$77.62	\$77.62
VC820	SAUVIGNON BLANC, 7.5L	\$77.62	\$77.62
2239A	Straining Bag, Elastic Top, 20" x 22"	\$5.19	\$4.15
2730	Acid Blend, 3 oz.	\$2.31	\$1.85
2731	Campden Tablets, 2 oz.	\$3.37	\$2.70
2714	Citric Acid, 3 oz.	\$2.12	\$1.70
2734	Pectic Enzyme, 15ML	\$2.40	\$1.92
2732	Potassium Metabisulfite, 4 oz.	\$2.12	\$1.70
3249	VDV Chard. Semillon, 15L (Exp. 9/12, 1 Avail.)	\$72.12	\$45.00
3135	CC Shiraz, 15L (Exp. 9/12, 1 Available)	\$126.83	\$89.00
3172	CS Shiraz, 10L (Exp. 9/12, 1 Available)	\$138.37	\$99.00
BS0250	Brewers Spring Light Beer (Exp 7/12, 1 Avail)	\$41.99	\$21.99
BS0251	B Spring Mexican Lager (Exp 4/12, 2 Avail)	\$41.99	\$27.17
3100	Complete Wine Kit - Red	\$303.33	\$245.99
3200	Complete Wine Kit - White	\$297.16	\$236.99

## Customer Corner

### When “Vibes” Are A Problem

We received a very interesting comment from **Joseph Wentz of Lebanon, VA** concerning the August Stomper article about clarification.

“The August edition of The Stomper answers the problem about clarification. Here is what happened to a friend of mine. His white wine would not clarify with degassing and additional clarifier. The answer to the problem was his brewing location, which was in his laundry room. The vibration of washer or dryer at the right timing of the process kept the wine cloudy. He moved the carboy to a corner of the living room, opposite side of the house, and it cleared up. Vibration seemed to be the problem”

Thanks Joseph! We appreciate the input and know Stomper readers will enjoy this tip.

Joseph will also receive a 10% discount off regular price merchandise on his next order at grapestompers for sharing this tip with us.

## Wine Kit News

### Argentinean Malbec Returns

After two years of waiting for its return, Cellar Craft Showcase Argentinean Malbec is now back in stock here at grapestompers!

Cellar Craft company was not able to acquire the grapes for this fine kit for a couple of years due to the fact that some crops had failed. From time to time this will happen with other varieties as well because you cannot depend on Mother Nature to be consistent.

The stock code for this kit is [CF3542](#) and the price is \$173.08. This 18L kit has 16 liters of concentrate as well as a 2 liter crushed grape pack, making a wonderful, full-bodied wine.

For those of you who haven't tried Argentinean Malbec, you need to make one and see what a smooth, flavorful wine this kit produces.

Order online today or call us at **800-233-1505**. We will be happy to assist you!



## The Stomper

### List Maintenance: How to Subscribe or Unsubscribe

To subscribe to *The Stomper* winemaking hints newsletter, simply go to our subscription request page at <http://www.grapestompers.com/stomper.aspx> or go to our home page and click the “Subscribe to the Stomper” button. If your email address has changed and you have ordered from us before, update your email address the next time you shop or send an email to [tom@grapestompers.com](mailto:tom@grapestompers.com) and let us know your name and your old and new email address.

To quit receiving *The Stomper* winemaking hints newsletter, simply visit this page: [http://www.grapestompers.com/quit\\_stomper.aspx](http://www.grapestompers.com/quit_stomper.aspx)

If you have never purchased anything from us, and wish to change your email address, simply unsubscribe the old address using the link above, then subscribe with the new one.

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

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

*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 have info on health benefits of red wines, a bit of wine trivia and give you a chance to tell us what you would like to see next month.*

According to a story from CBS News, a new study shows that large amounts of red wine's component resveratrol may help with balance in elderly people. The study also shows that folks who want to achieve this would need to drink about 700 bottles! Read the rest of the story here: [http://www.cbsnews.com/8301-504763\\_162-57498234-10391704/large-amounts-of-red-wine-compound-resveratrol-may-help-with-balance-in-elderly-people/](http://www.cbsnews.com/8301-504763_162-57498234-10391704/large-amounts-of-red-wine-compound-resveratrol-may-help-with-balance-in-elderly-people/)

For those of you who love wine trivia like I do, here are some interesting little tidbits for you that we found while searching the web.... well.... just because.

- Red wine becomes lighter in color as it ages, but white wine become darker.
- There are more chemical compounds in wine than in blood.
- There are about 44 million bubbles in a bottle of sparkling wine.
- 90% of wine produced in America comes from California
- The Book of Jonah is the only book in the Old Testament that contains no reference to wine or the vine

### 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.