



# 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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*Why did the turtle cross the road?  
To get to grapestompers, of course!  
What wine goes best with turtle soup??*

## Hot Tip

### Longer is Better

If you aren't able to go to the next stage in your winemaking according to the time frame in the instructions, then wait till you can. Don't go to the next step before the recommendations in the instructions. Extending the time between stages will not affect the quality of your wine.

Submit your winemaking tip here:

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

## Thistle Meadow Annual Wine Festival Time

By Tom Burgiss

It is almost time again for my annual party here at Thistle Meadow Winery. Our 16th Annual Wine Festival is being held on **Sunday, October 6th** in beautiful **Laurel Springs, NC**. It is hard to believe that this is the 16th festival year, but time sure flies when you are having fun (or drinking 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 and craft vendors sporting their unique temptations and wares.

If you are a craft vendor and would like to participate, please go to [www.thistlemeadowwinery.com](http://www.thistlemeadowwinery.com) to get a registration form and get it to us by Friday, September 27 to reserve your space. There is no charge to set up and sell your crafts.

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 3 miles from the parkway.

So mark your calendar now and plan to attend our annual festival on **Sunday, October 6th**. Can't wait to see you there and share some wine with you.

### Important Announcement

## Order NOW for Festival Pick Up

By James Hines

Don't forget to place your grapestompers wine making supply orders early for pick up at the Thistle Meadow Wine Festival on Sunday, October 6th. 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 20th**, 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.

## Tom's Cellar Let's Talk About Oak

Recently I had a phone call concerning [oak](#) in the concentrate kit that our customer was making at home.

His question was - "In my Red Legacy kit I received 3 packs of oak! What am I to do with it?"

Here is my answer - First off, do you like oak???? If so, you have a choice to make- For lots of oak flavor, place your oak in a small bag (like a little cheese cloth type or a [straining bag](#)) which you may remove out of the wine after you reach the oak flavor you are seeking. If you REALLY like oak, use all three packs of oak! By making your OWN wine, you make it to your own taste. That is the advantage you have in making your own — make it like you like it.

We have a customer in Texas who LOVES oak. While on a visit to our location here in Laurel Springs, NC, he brought me a sample of his oaked red wine....I thought I was drinking an oak board!

Just remember, we are as close to you as your phone! With years of experience, you cannot have a problem which we have not encountered... 19 years in this wine supply and advice business can pay off for you in avoiding an error, just call us at 800-233-1505 or email [tom@grapestompers.com](mailto:tom@grapestompers.com)

Later, Tom

Liquid Oak #2740A



Oak Cubes #2518



Oak Chips #2743C



## Wine Kit News RJ Spagnols Changes Concentrate Kit Names

RJ Spagnols recently announced that as part of the agreement between the European Community and Canada on trade in wine and spirit drinks, RJS craft winemaking is proactively changing all names of wines that imply geographical indications. Below are some changes that you can expect to see on RJ Spagnols products on the grapestompers' web site.

- **Johannisberg Riesling** will be changed to **Riesling**
- **Piesporter** will be changed to **Piesporter Style**
- **Chianti** will be changed to **Sangiovese Merlot**
- **Barolo** will be changed to **Nebbiolo**
- **Brunello** will be changed to **Sangiovese**
- **Amarone** will be changed to **Amarone Style**
- **Valpolicella** will be changed to a **Valpola**
- **Liebfraumlch** will be changed to **Liebfraumlch Style**
- **Soave** will be changed to **Garganega**

These changes will occur as the new kit names arrive in the grapestompers warehouse.

Orchard Breezin' names will also be changing to highlight the fruit flavors using fun and fanciful names reflecting the easy-going and approachable nature of this brand. New names will be as follows on the grapestompers web site:

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## Customer Feedback

I have visited Thistle Meadow Winery several times and I hope to visit again soon. Best Wine Ever.....

Tammy Blalock  
Hurdle Mills, NC

Thanks (for allowing me to add to my order), you all continue to be excellent to work with.

David Fox  
Hardy, VA

Our friends rave about the wines! This hobby is such fun! Thanks to all at Grapestompers for getting us started on the right foot.

Rick & Kathy Music  
Nicholasville, KY

The last Chianti I made is DELISH!  
([VDV Chianti #3116—now called Sangiovese Merlot](#))

Patrick Muscarella  
Penfield, NY

After 8 years of wine making I set my glass carboy down on a concrete floor and broke the bottom out of it! I cried.

Thomas Myles  
McCormick, SC

(Tom—so sorry for your misfortune. Just be glad the carboy was empty—at least, we hope it was empty?)

It's very nice to know I'm dealing with such a reputable business.

Jim Ferigone  
Granby, CT

## New Products

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

ITEM #	DESCRIPTION
2703A	Lalvin QA23 Yeast, \$0.89
5770	Jiggle Stopper, \$7.50
5769	Happy Hour Coasters, \$9.00

### LIMITED RELEASE KITS LAST CHANCE TO ORDER

- 3197 Toasted Caramel Port, 12L  
Only 8 left
  - 3171 Orange Chocolate Port, 12L  
Only 8 left
  - 3152 Black Forest Port, 12L  
Only 2 left
- Special Sale Price of \$99.99 each**

- VC4388 Melange A Trois, 18L,  
**Special Sale Price \$129**
- VC4389 Sangiovese, Cab. Sauv., 18L  
**Special Sale Price \$149**

[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

### MW

You may often see names of people in the wine trade followed by the letters MW. This stands for Master of Wine, and indicates that these dedicated individuals have passed the grueling professional exams set by the Institute of Masters of Wine. Only a few hundred people have so far gained this qualification.

## Hot Tip

### Ice and More Ice

A good solution to cooling down fermentation in the hot summer months is to use food-grade plastic jugs (orange juice, for example) filled with water and frozen dropped into the fermenter. These are durable, easy to use, and reusable. You should stir the must a few times each day to keep the temperature uniform. Otherwise, the ice creates pockets of very cold juice that will impede the yeast.

**Have a winemaking tip to submit?**

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

### Monthly Specials

## Specials for September, 2013

Item #	Description	Reg. Price	Special Price
VC0305	CM Shiraz, 10L (Exp. 7/13, 2 Available)	\$94.51	\$66.16
3234	CC Gewurztraminer, 15L (Exp. 8/13, 1 Avail.)	\$129.12	\$90.38
3128	CC Cabernet Merlot, 15L (Exp. 9/13, 3 Avail.)	\$131.86	\$92.30
3256	CSP Riesling Traminer, 16L (Exp. 5/13, 1 Av.)	\$138.24	\$96.77
3258	CSP Sauvignon Blanc, 16L (Exp. 8/13, 1 Av.)	\$138.24	\$96.77
VC778	Liebfraumilch, 7.5L (Exp. 9/13, 2 Available)	\$69.41	\$48.59
CF3559	Amarone, 18L w/CGP (ONLY 10 AVAILABLE)	\$160.55	\$125.00
3248	CCH Riesling Auslese, 15L	\$136.27	\$109.02
3147	CCH Cabernet, Syrah, Zinfandel, 15L	\$143.14	\$114.51
3179	CSP Cabernet, Syrah, Merlot, 16L	\$138.37	\$110.70
3170	CSP Amarone, 16L	\$143.04	\$114.43
3226	CC Piesporter, 15L	\$125.96	\$100.77
3160	GC Bergamais, 10L	\$88.43	\$70.74
3204	OB Pomegranate Wildberry Zinfandel, 7.2L	\$75.78	\$60.62
3278	OB Raspberry White Zinfandel, 7.2L	\$79.31	\$63.45
3188	OB Black Currant White Merlot, 7.2L	\$75.78	\$60.62
CF3557	Spanish Tempranillo, 18L (ONLY 4 AVAIL)	\$151.84	\$121.47
CF3541	Viognier, 16L	\$156.63	\$125.30
CF3506	Classique Pinot Noir, 7.5L	\$65.10	\$52.08
VC0864	Legacy Barolo, 16L	\$124.86	\$99.89
VC0868	Legacy Chardonnay, 16L (Only 5 AVAIL)	\$115.06	\$92.05
VC0361	Niagara Mist Peach Chardonnay, 7.5L	\$69.41	\$55.53
2730	Acid Blend, 3 oz.	\$2.31	\$1.85
2732	Potassium Metabisulfite, 4 oz.	\$2.12	\$1.70
2733	Fermax Yeast Nutrient, 4 oz.	\$2.87	\$2.30
2605	Carboy Brush	\$6.37	\$5.10
2240	18" Plastic Paddle	\$3.47	\$2.78
2239A	Straining Bag, Large, Elastic Top, 20" x 22"	\$5.19	\$4.15
2747	Elderberries, 4 oz.	\$5.10	\$4.08
2222B	Auto Siphon Clamp, 1/2"	\$3.75	\$3.00
2254A	Bottle Drainer, Holds 45 Bottles	\$31.27	\$25.02
5396	Push Button Wine Bottle Stopper	\$6.75	\$5.40
5749	Host Wine Aerator	\$25.00	\$20.00
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit—Red	\$303.33	\$245.99

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## New Wine Kit Names

- #3264 **Acai Raspberry Cabernet Sauvignon** will be **Acai Raspberry Rapture**
- #3262 **Banana Pineapple Viognier** will be **Banana Pineapple Paradise**
- #3278 **Black Cherry Pinot Noir** will be **Very Black Cherry**
- #3188 **Black Currant White Merlot** will be **Blushing Blackcurrant**
- #3164 **Blackberry Merlot** will be **Blackberry Blast**
- #3279 **Blueberry Shiraz** will be **Blueberry Bliss**
- #3168 **Cranberry Chianti** will be **Cranberry Craze**
- #3211 **Green Apple Gewürztraminer** will be **Green Apple Delight**
- #3251 **Kiwi Melon Pinot Grigio** will be **Kiwi Melon Magic**
- #3289 **Peach Chardonnay** will be **Peach Perfection**
- #3204 **Pomegranate Wildberry Zinfandel** will be **Pomegranate Wildberry Wave**
- #3278 **Raspberry White Zinfandel** will be **Rockin' Raspberry Rosé**
- #3202 **Sangria Seville Orange** will be **Seville Orange Sangria**
- #3289 **Strawberry Riesling** will be **Strawberry Sensation**
- #3261 **Tangerine Lemon Sauvignon Blanc** will be **Tangerine Lemon Tango**
- #3257 **Watermelon White Merlot** will be **Watermelon Wave**

Again, you will begin to see the changes of the kit names posted on our web site as they arrive in our warehouse. Our Hidden Special for the month of September is the #2611 BV Mini Jet Filter. This item is regularly priced at \$193.00 but this month you can purchase this item for only \$169.00—that's over \$20 off the regular price. All you have to do is mention the Hidden Special in the comments section of your online order or tell us when you call in your order at grapestompers at 800-233-1505 and we will be happy to give you the Special Price. Please note that these kits are the same quality and taste as they always have been, they just have an updated name.

***“One barrel of wine can work more miracles  
than a church full of saints.”  
Italian Proverb***

*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.

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Past issues of the Stomper can be found at this page on our web site: <http://www.grapestompers.com/newsletter.aspx>

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## Wine Drops

*Wine Drops is a catch-all for various tidbits that we find interesting. This month we have info on where you can catch a taste of Thistle Meadow Wine in September and some bread and wine pairings you might want to try. Also we want to give you a chance to tell us what you would like to see next month.*

Join Thistle Meadow Winery on September 14th at the 11th Annual Taste Carolina Wine Festival. This festival is located at the Piedmont Triad Farmer's Market in Greensboro, NC. For more information visit: [www.TasteCarolinaWine.com](http://www.TasteCarolinaWine.com).

Due to the outstanding impact of the North Carolina Wine and Grape industry, Governor Pat McCrory, has proclaimed September, 2013 to be North Carolina Wine and Grape Month so enjoy some good NC wines this month in celebration.

Tearing a nice hunk of bread off of a fresh loaf can be pretty awesome. Add the right wine, and it's a little party in your mouth. Any bread with raisins or fruit and nuts, or anything slightly sweet goes best with riesling. If you've got a crusty French baguette, which will be mild in flavor and not bitter or acidic like a sourdough, pinot grigio. If you have a wheat and rye combo you may find it goes great with pinot noir.



### 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.