



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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Have Fun at Thistle Meadow Winery's annual festival. Join us and see what all the fuss is about!

2014 Pre-Order Kits Announced

By Pam Wyatt

Lots of customers have been asking when the Limited Release kits from Vineco and the Restricted Quantity kits from RJ Spagnols will be announced. We received the following notifications at the end of September so here is the line up for 2014.

KenRidge Showcase by Vineco. These kits are all 18L, even the white kit. Orders must be received by November 18, 2013. Grapestompers will offer these kits at a special sale price until the order cut off date.

[VC4975 Tempranillo Garnacha \(Spain, La Mancha\)](#), \$114.00, Release date December 2013

[VC4972 Riesling / Gewurztraminer / Chardonnay \(Australia, Riverland\)](#), \$105.00, Release date January, 2014.

[VC4973 Shiraz Grenache Australia, Riverland \(with grape skins\)](#), \$129.00, Release date January, 2014.

[VC4976 Primitivo \(Italy, Puglia\)](#), \$114.00, Release date February, 2014.

[VC4974 Grand Red II California, Napa Valley \(with grape skins\)](#), \$129.00, Release date March, 2014.

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Important Announcement

Festival is Here—Join us on Sunday

By Pam Wyatt

The date is almost upon us for Crazy Tom's Annual party here at Thistle Meadow Winery. Our 16th Annual Wine Festival is being held on **Sunday, October 6th** in beautiful **Laurel Springs, NC**.

Please plan to join us for this fun day. The admission fee is only \$5.00 for a tasting glass and you can taste wines throughout the day provided by local wineries.

We also plan to have food and craft vendors as well as live entertainment. 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. 421N 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 grab a car load of friends and head on up, over or through the mountains to Thistle Meadow Winery and spend the afternoon with us. Hours for the festival are 12pm-5pm. Grapestompers will be open so you can come buy and pick up any supplies you might need or visit our gift shop and see what is new.

Hot Tip

A Crushing Problem

Campden tablets are used to add sulfites to your wine to protect it from spoilage but are sometimes hard to crush. Potassium metabisulfite does the same job so if you can't seem to get the tablets crushed, use potassium metabisulfite.

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

Wine Makes Great Holiday Gifts

Don't forget you can start a batch of wine now in time to make gifts for your kin, friends, business associates, and neighbors for the HOLIDAY SEASON... A gift from your home to their home with a personal label (Pam, the wonder, can fix you up!) with our new supply of concentrates made by Vineco. The "Legacy" line is designed so that your wines will reach maturity in less time. So because of the quality of this line, you can start easily in October and have the time for your wine gifts to be bottled by the holidays!

Speaking of the holidays, it reminds me that Fall is here and the weather is getting cooler. As a suggestion, you may want to try this recipe for a MULLED WINE (tastes spicy sort of like a Russian Tea) for a cold snowy winter night by the fireplace, which will be here before we know it.

Equal parts of: Your favorite wine (be it white, red, blush, or sweet) plus canned or bottled apple juice PLUS our [CROWN MULLING SPICE #5140](#) (ONLY \$3.65 PER 6 OZ. PACKAGE). Mix the wine and apple juice and add the mulling spice until the mixture reaches the desired spiciness that you prefer. You can then put this mixture in a crock pot on low and let it heat up. A beneficial side effect of this method is the wonderful holiday aroma that your house will have while the mulled wine is heating.

In case you are wondering, our hidden special for the month of October is our #2260 Portuguese Floor Corker so you can cork your bottles easily. The regular price of this corker is \$72.45. This month only you may purchase this corker for only \$49.00. This is over \$20 in savings. Just mention the hidden special in the comments section of your online order form or tell us when calling to get the special price. Remember, this would make the perfect gift for the wine-maker on your list.

The package of mulling spices also comes with extra recipes for toddies and breads as well.

The next time you visit Thistle Meadow Winery, be sure to try our newest addition to our wine line up – Sleepy Hollow Red – which is our version of a mulled wine. DELICIOUS, if I do say so myself.

Later, Tom



Customer Feedback

I once stumbled upon an interesting surprise when my granddaughter "helped" me by dropping a dozen or so flowers from the Rosemarie bush my wife has in our yard, into the carboy of Zinfandel must. They were so small, I decided it would be too much work to try to spoon them out. But to my surprise, and delightful amusement, I could taste those little sweet flowers in the wine when I opened the first bottle. They didn't change the flavor of the Blush, rather enhanced the flavor through the subtle change in fragrance. Since then I have not been able to duplicate that wine, sorry. I guess I'll have to have my grandbaby do it for me.

John Barilone
Augusta, GA

Thanks again Pam – love that Amarone! ([CF3559 Cellar Craft Amarone](#))

Julie Senko
West Chester, PA

Thank you for your help. I've been following grapestompers for the past 5-ish years.

Jeannie Randell
San Ramon, CA

I just wanted to let you know how grateful I am for the extra fast shipping and handling. You guys are the greatest!

Belinda Baggett
Chatsworth, GA



2014 Pre-Order Wine Kits

Continued from page 1

RJ Spagnols announces 5 kits from the Cru Select line. Each kit is 16L and pre-orders must be received by **October 31, 2013**. **All Restricted Quantity kits will be offered at a special sale price until the order cut off date.**

[RQ114 Semillon Sauvignon Blanc \(Australia\)](#), \$119.00, Release date December 2013

[RQ214 Shiraz, Viognier \(Australia\)](#), \$139.00, Release date December 2013

[RQ314 Torrontes \(Argentina\)](#), \$119.00, Release date December 2013

[RQ414 Monastrell Petit Verdot \(Spain\)](#), \$139.00, Release date March 2014

[RQ515 Nero D'Avola \(Italy\)](#), \$125.00, Release date March 2014

Be sure and order early before the cut-off date. We will not be able to get more kits after this date.

New Products

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

ITEM #	DESCRIPTION
5799	Globe Bottle Stopper, \$12.00
5483	Howdy Hat Bottle Caps, \$9.00
5780	Pocket Wine Tool, \$12.00
5484	Slugger Bottle Caps, \$9.00
5482	Schoolyard Wine Glass, \$10.00
5481	Retro Truck Bottle Holder, \$34.00
2419P	PVC Capsules, Black, .14
2418P	PVC Capsules, Brown, .14
2416P	PVC Capsules, Lt. Blue, .14
4735	Terra Cotta Wine Tiles, \$8.99

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

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

REMEMBER THAT RJ SPAGNOLS RESTRICTED QUANTITY KIT ORDERS MUST BE RECEIVED BY THURSDAY, OCTOBER 31ST. RQ114-RQ514

HAVE A SAFE AND HAPPY HALLOWEEN

Corky's Corner

Winemaking Definition

Terroir

It's hard to talk about wine these days without someone mentioning the word *terroir*. This French term does not have a simple definition, but refers to the impact that all the natural surroundings of a vineyard have on the wine that ends up in the bottle. Climate, slope, and soil all factor into giving wine a sense of place or terroir.



Go To The Top

Topping off is the process of adding more liquid to your carboy to reduce the amount of oxygen in the carboy. Once you have stabilized your wine, you need to keep your carboy topped off. The general rule of thumb is no more than 2 inches of air between the wine and the bottom of the stopper.

Have a winemaking tip to submit?

grapestompers.com/submit_ideas.aspx

Monthly Specials

Specials for October, 2013



Item #	Description	Reg. Price	Special Price
3256	CSP Riesling Traminer, 16L (Exp. 5/13, 1 Av.)	\$138.24	\$96.77
3170	CSP Amarone, 16L (Exp. 10/13, 1 Available)	\$143.04	\$100.13
3147	CCH Cab/Syrah/Zin, 15L (Exp. 10/13, 3 Avail.)	\$143.14	\$100.20
3143	CC Rosso Grande, 15L (Exp. 10/13, 2 Avail.)	\$136.37	\$95.46
3237	CC White Zinfandel, 15L (Exp. 8/13, 1 Avail.)	\$121.27	\$84.89
3134	CC Pinot Noir, 15L (Exp. 10/13, 1 Available)	\$124.80	\$87.36
3226	CC Piesporter, 15L (Exp. 10/13, 1 Available)	\$125.96	\$88.17
3128	CC Cabernet Merlot, 15L (Exp. 9/13, 2 Avail.)	\$131.86	\$92.30
VC0305	CM Shiraz, 10L (Exp. 7/13, 2 Available)	\$94.51	\$66.16
VC0312	CM Sauvignon Blanc, 10L (Exp 10/13, 2 Avail.)	\$88.63	\$62.04
VC782	CC Pinot Grigio, 7.5L (Exp. 11/13, 3 Available)	\$71.74	\$57.39
VC777	CC Johan. Riesling, 7.5L (Exp. 11/13, 2 Avail.)	\$72.66	\$58.13
3197	Toasted Caramel Port, 12L (Exp. 7/13, 7 Av.)	\$99.99	\$69.99
3235	CC Riesling, 15L	\$120.59	\$96.47
3273	GC Chardonnay, 10L	\$90.69	\$72.55
3257	OB Wild Watermelon, 7.2L	\$72.12	\$57.70
3262	OB Banana Pineapple Paradise, 7.2L	\$75.78	\$60.62
3279	OB Blueberry Bliss, 7.2L	\$75.78	\$60.62
VC0367	Tropical Fruit Riesling, 7.5L (ONLY 4 AVAIL.)	\$69.41	\$55.53
CF3550	Old Vines Zinfandel, 18L (ONLY 10 AVAIL.)	\$143.14	\$113.00
CF3516	Cellar Craft Chardonnay, 16L	\$104.08	\$83.26
CF3509	Classique Valpolicella, 7.5L (ONLY 4 AVAIL.)	\$67.73	\$54.18
VC0878	Legacy Primo Rosso, 16L	\$128.47	\$102.78
VC0880	Legacy Sauvignon Blanc, 16L	\$115.06	\$92.05
2801	Wine Recipe Handbook	\$3.95	\$3.16
2735	Bentonite, 4 oz.	\$1.58	\$1.26
2742	Potassium Sorbate, 1.5 oz.	\$2.16	\$1.73
2703	Red Star Champagne Yeast	\$0.51	\$0.39
2707	Lalvin EC-1118 Yeast	\$0.89	\$0.69
2237	Straining Bag, Small, Coarse 12" x 19"	\$1.90	\$1.52
2239	Straining Bag, Large, Coarse 20" x 22"	\$2.98	\$2.38
2608A	Floating Thermometer, 5" w/suction cup	\$5.29	\$4.23
2201B	6 Gal. Glass Carboy—used by TMW - not new	\$46.06	\$22.00
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit—Red	\$303.33	\$245.99

Customer Corner

Thistle Meadow Winery Piece of Art

Recently we received a very nice email from a customer of Thistle Meadow Winery, Alycia Nash of Monroe, NC. She wanted to share a woodworking piece with us that was made by her father. You can see a photo of the piece below. Amazing what can be done with corks and a bit of imagination.

Alycia writes:

"This piece was actually made by my father, Bill Nash. He has been doing woodworking as a hobby for many years. We actually brought him and my mom up the winery last year, and they loved it! Thistle Meadow, and his love of a good wine, was the inspiration for making this beautiful wall hanging. He even made one for my brother and sister, as well.

We all live in Union County, North Carolina, in the small town of Monroe. My husband and I have been traveling to the Sparta/Roaring Gap area for years, and I would even like to be able to call that area home one day! Thistle Meadow Winery is almost always on our list of places to visit when we are in the mountains. You all have always been so welcoming to us when we visit, and provide us with the best service and conversation!

Always looking forward to the next visit!"

Thanks to Alycia for sharing this beautiful wall hanging and we are so glad that you all enjoyed your visits to the Mountains!



The Stomper

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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 the 2014 WineMaker magazine conference, and a food you may not expect to eat with wine. Also we want to give you a chance to tell us what you would like to see next month.

The 2014 WineMaker Magazine Conference will be taking place at the Lansdowne Resort in Leesburg, VA just outside Washington, D.C. and a short drive from the region's 40+ wineries. Dates for the conference are June 6 & 7. Details and registration information will be in the December-January issue of WineMaker Magazine and posted on winemakermag.com November 1.

What better comfort food on a cool night than the grilled cheese sandwich... try pairing the old favorite with your favorite wine! You may be pleasantly surprised. Here are a couple of suggestions on pairings.

- Pair like with like: if you use an acidic cheese like goat cheese, pair it with an acidic wine like a sauvignon blanc.
- Pair opposites: A really rich cheese, like a blue cheese, may need a wine with strong acidity to balance it out, like a sparkling wine.

When we think of Japan we think of sake but Japan is beginning to produce wine. Read the story here: <http://travel.cnn.com/raising-glass-japanese-wine-669571>

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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.