



The Stomper

The Free Monthly Winemaking Newsletter
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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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Winning the prize for the longest distance traveled to the 16th Annual Thistle Meadow Winery festival..... Argentina

Hot Tip

Beer Buzz

Ever wonder why the effects of beer begin to show up quicker when you drink it compared to wine? Even though wine has a higher alcohol content, the CO2 in beer causes the alcohol to reach your bloodstream faster.

Submit your winemaking tip here:

grapestompers.com/submit_ideas.aspx

Wine Kit News

Vineco Discontinues Wine Kits

By Brant Burgiss

Vineco recently announced that several products have been or will be discontinued. The affected kits, their predicted "out of stock" dates and their suggested replacements are found in the following table:

000282	KR Classic White Merlot	Early Dec	000299	KR Classic White Zinfandel
VC2663	CM Austrian Grüner Veltliner	Late Oct	CF3538	Cellar Craft Showcase Grüner Veltliner
VC0313	CM Syrah Rosé	Mid Nov	000299	KR Classic White Zinfandel
VC0881	Legacy Shiraz	Mid Nov	000323	KR Showcase Australia Shiraz
VC0885	Legacy White Zinfandel	Mid Oct	000299	KR Classic White Zinfandel
000315	KR Showcase Chilean Chard	Late Nov	VC0314	KR Showcase Australian Chardonnay
000334	KR Showcase SA Pinotage	Late Oct	000333	KR Showcase N. Zealand Pinot Noir
000332	KR Showcase Sp. Tempranillo	Mid Nov	CF3564	Cellar Craft Sterling Gren/Syrah/Mourv

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Good News to Share

Our 16th Annual Wine Festival was held here in Laurel Springs on Oct. 6 and I must say, it was one of the best ones we have enjoyed. The weather was perfect, the food was good, and everyone had a wonderful time enjoying the day here at the winery.

This year we featured a local band, Dennis Shaw and Friends that played everything from beach music to the latest pop tunes. As always, attendees enjoyed a balloon creation from Donna Pruett, The Balloon Lady. Donna has been with us for many years now at the TMW festival as well as the Home Winemaker Showcase and is enjoyed by young and old alike.

We always give away a door prize for the person who traveled the greatest distance to the festival. This year's winner was a young lady from Argentina. It always amazes me when folks visit from such a great distance. As a matter of fact, the winery has had visitors from all 50 states and over 50 countries!

We thank everyone who attended our annual wine festival. A special thanks to Laurel Springs Fire Department and Auxiliary for all their hard work and great food!

I must share with you a new wine that we are very proud of here at Thistle Meadow. It is called Sleepy Hollow Red and it is a mulled wine with hints of orange, nutmeg, lemon and cinnamon. This wine is best served heated so the flavors will really pop! My suggestion is to heat it up, sit in front of a roaring fire while the snow flies outside and enjoy this wonderful flavor. Next time you are in Laurel Springs, be sure to come by for a taste. We guarantee that you will not be able to leave without a bottle.

On another note, some grapestompers winemakers were recently awarded medals for their efforts.

The NC State Fair was held in Raleigh Oct. 17-27. According to Whit Winslow of the NC Department of Agriculture concerning this year's wine competition, "Returning judges raved about how the quality of the wines in this competition continues to rise and expressed their congratulations to all." Three Grapestompers customers were among this year's winners. They are Berl Childers of Youngsville, Alan Jones of Pittsboro and Clyde Mendenhall of Greensboro.

Congratulations to you all!

Happy Thanksgiving!
Later, Tom

GS and TMW Both to Observe Winter Hours

By Tom Burgiss

Colder weather has arrived here in the mountains and it means the time has come again here at Grapestompers and Thistle Meadow Winery to begin observing winter hours.

Beginning November 1st our winter hours will be **9:00 am - 4:00 pm** at grapestompers and **12 pm - 4 pm** at Thistle Meadow Winery, with both stores **closed on Sundays**.

These hours will be in effect until April 1, 2013. Normally you can get items that you need on Saturday during winery hours of **12pm-4pm**. Call ahead and we can have your items ready to pick up when you arrive, 800-233-1505.

Hidden Special for November - #2597A Refractometer, regular \$49.95 – this month only \$29.95 – a \$20 savings and a super nice gift! Just mention the Hidden Special in the comments section of your order form to receive the deal.



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

New Products

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

ITEM #	DESCRIPTION
2419P	PVC Capsules, Black, \$0.14
2418P	PVC Capsules, Brown, \$0.14
2416P	PVC Capsules, Lt. Blue, \$0.14
4735	Terra Cotta Wine Tiles, \$8.99
3197	Toasted Caramel Port, 11.5L, \$69.99 EXP. 7/13 ONLY 2 LEFT
3171	Orange Choc. Port, 11.5L, \$99.99

Remember to order all your Vineco Limited Release kits by **Nov. 18th.**

[VC 4975 Tempranillo Garnacha](#)

[VC4973 Shiraz Grenache](#)

[VC4972 Riesling Gewurz., Chard.](#)

[VC4976 Primitivo](#)

[VC4974 Grand Red](#)

[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

Refractometer

A refractometer is a tool for measuring the brix, or sugar content of fruit. It works by bending light through a prism in a way that correlates to the refractive properties of the juice. They should only be used with clear, nonfermenting juice.



Hot Tip

Affects of Temperature

Since the density of a solution changes with temperature (warm/less dense, cool/more dense) any hydrometer reading should be calibrated to the temperature at which the reading is taken. Be sure to use the temperature conversion chart that comes in the package with your hydrometer.

Have a winemaking tip to submit?

grapestompers.com/submit_ideas.aspx

Monthly Specials

Specials for October, 2013

Item #	Description	Reg. Price	Special Price
3197	Toasted Caramel Port, 11.5L (Exp. 7/13, 2 A)	\$99.99	\$69.99
3226	CC Piesporter, 15L (Exp. 10/13, 1 Avail.)	\$125.96	\$85.00
3237	CC White Zinfandel, 15L (Exp. 8/13, 1 Avail.)	\$121.27	\$82.00
3175	CSP Old Vine Zinfandel, 16L (Exp. 11/13, 2)	\$143.04	\$100.13
3258	CSP Sauvignon Blanc, 16L (Exp. 8/13, 1 Av.)	\$138.24	\$94.00
3235	CC Johannisberg Riesling, 15L	\$120.59	\$96.47
3129	CC Cabernet Sauvignon, 15L	\$134.31	\$107.45
3133	CC Merlot, 15L	\$134.51	\$107.61
3255	CSP Italian Pinot Grigio, 16L	\$138.24	\$110.59
3275	GC Gewurztraminer, 10L	\$80.59	\$64.47
3121	VDV Shiraz, 9L	\$85.17	\$68.14
3168	Cranberry Chianti, 7.2L (Cranberry Craze)	\$75.78	\$60.62
3289	S-berry Riesling, 7.2L (Strawberry Sensation)	\$74.22	\$59.38
3188	Black Currant White Merlot, 7.2L (Blushing BC)	\$69.41	\$55.53
VC0372	BluePom White Merlot, 7.5L	\$75.78	\$60.62
CF3508	Classique Shiraz, 7.5L	\$65.10	\$52.08
CF3497	Classique Chardonnay, 7.5L	\$64.25	\$51.40
VC0876	Legacy Pinot Noir, 16L	\$117.65	\$94.12
VC0875	Legacy Pinot Grigio, 16L	\$109.57	\$87.66
CF3515	Chardonnay Semillon, 16L	\$104.08	\$83.26
CF3548	Carmenere, 18L w/CGP (Only 10 Available)	\$160.55	\$128.44
3721	Munich Dark Lager Beer Kit	\$54.22	\$43.38
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
2743	French Medium Toast Oak Chips, 1 lb.	\$4.83	\$3.86
2600A	14" Plastic Test Jar	\$4.79	\$3.83
2711A	Grapestompers Wine Clarifier	\$1.29	\$0.99
2700	Lalvin RC-212 Yeast	\$0.89	\$0.69
2701	Red Star Montrachet Yeast	\$0.51	\$0.39
2201B	6 Gallon Glass Carboy, Used	\$46.06	\$22.00
5709	4 Pc. Fruit Theme Coaster Set	\$9.99	\$7.99
5140	Crown Mulling Spice, 6 oz.	\$3.56	\$2.85
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit—Red	\$303.33	\$245.99

Vineco Discontinues Kits

VC0364	Niagara Mist Pink Grapefruit	Late Dec	No suggested replacement
CF3543	Cellar Craft Austrian Zweigelt	Mid Nov	CF3542 Cellar Craft Showcase Argentine Malbec
CF3557	Cellar Craft Sp. Tempranillo	Late Dec	CF3553 Cellar Craft Red Mountain Cabernet
CF3558	Cellar Craft Yakima Syrah	Early Nov	CF3573 Cellar Craft Sterling California Syrah
CF3574	Cellar Craft Sterl. Tempranillo	Mid Oct	CF3562 Cellar Craft Sterling Cal. Cab Sauv.
CF3575	Cellar Craft Sterl. White Shiraz	Late Oct	000299 KR Classic White Zinfandel
VC0810	European Select Chamblaise	Late Nov	000772 Cal. Connoisseur Chamblaise
000784	Cal. Conn. Red Bordeaux	Mid Dec	000769 Cal. Conn. Cabernet Sauvignon
000791	Cal. Conn. White Bordeaux	Early Nov	000787 Cal. Conn. Sauvignon Blanc
VC3576	Cellar Craft Specialty Sherry	OUT OF STOCK	No suggested replacement

All kits listed may not be carried by grapestompers as regular stock items. If you are interested in ordering any of the suggested replacement kits please let us know by calling 800-233-1505 or email tom@grapestompers.com.

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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 an example of what not to do when visiting a winery. Also we want to give you a chance to tell us what you would like to see next month.

Don't let this happen to you!

A couple of weeks ago we were getting ready to close Thistle Meadow Winery and a couple came walking in. They told us that knowing what time we close, they were rushing to get here and got a speeding ticket! How bad do you think they wanted our wine??

Ever wonder how many grapes it takes to make wine on a large scale? A half-ton (1,020 pounds) of red grapes yields approximately 75-80 gallons of wine. A half ton of white grapes yields about 80-85 gallons.

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

WineMaker Magazine

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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.

