



Issue #162 February, 2014

<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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Light up your Valentine's Day with a gift for the one you love from grapestompers and Thistle Meadow Winery

Important Announcement

Home Winemaker Showcase Date Change

By Pam Wyatt

Ahhhh.....sweet summertime! I think with all the bad weather we have enjoyed so far this winter, everyone around the country is looking forward to Summer and warmer temperatures.

We have been brainstorming lately about the date for grapestompers' annual Home Winemaker Showcase. The festival for local home winemakers to come to Laurel Springs and share their finest products has typically been held on Memorial Day Sunday. Since this date is the beginning of the summer season and lots of families go on their first getaway of the year during this time, we have decided to change the timing of our festival.

After much consideration we have scheduled the Home Winemaker showcase for **Saturday, June 21**. Since there is no three day weekend during this time we are moving it to Saturday so that folks can come, relax and enjoy the wine, food and crafts and not have to rush home and get back to work the next day. Nothing regarding the festival itself has changed; we still plan to have a great day filled with fine wine and Tom will still be offering grapestompers ribbons and gift certificates to first, second and third place winners of the public vote for best wines in their category.

Another reason for the change in date is, if you haven't noticed, June 21st is the first day of Summer! Since weather in the mountains can be quite unpredictable, to say the least, we are hoping that this time of year will be warm but not too hot for the wines to spend the day outside.

So mark your calendar now and plan to attend our 6th Annual Home Winemaker Showcase. We plan to have all registration forms for winemakers and craft vendors on our web site in the near future so that you can get signed up. If you have any questions, please give us a call at 800-233-1505.

TMW Unveils Valentine Wine

By Pam Wyatt

What is more fitting for Valentine's Day than wine and chocolates? How about Chocolate Wine to go with the Holiday of Hearts??

Thistle Meadow Winery recently came up with a new wine just in time for Valentine's Day called New Haven Red. This is a cabernet sauvignon wine infused with chocolate, and it is sure to surprise your taste buds. If you like dark red wine with chocolate, you are going to love this new blend.

This wine will be offered for a very limited time so if you want to taste something magnificent, try New Haven Red. Experience the nice lingering chocolate finish. The new chocolate wine is available at all three locations: Laurel Springs, Mooresville and Kernersville. Stop by and try it today, you will be glad you did!

Hot Tip

Hooray for Concentrates

Because they are available all year 'round, making wine from concentrate can be done at any time--not just when grapes are harvested. You can make wines whose grapes you might never encounter in your area, another important consideration.

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

Tom's Cellar Be a Friend

FRIEND...What is your definition of a friend? Well, it simply boils down to the situation: You are either in trouble and need help, OR you have a friend who depends upon you for your help. Perhaps your friends have watched over your shoulder to observe how you make wine... OR they have enjoyed some of your wines fermented in your wine cellar.

So hopefully you can pass along this part of the newsletter about our new #3300 Complete Fruit Wine Kit designed at a lower price than ever before. This kit value is \$314.14 and this month only, as the Hidden Special, you can receive this kit for only \$189.00 and this includes the fruit concentrate kit.

In the development of this new kit, we have eliminated items no longer required, such as a corker (since this kit uses Zorks instead of corks) in order to keep the cost at a minimum. We still offer the free wine labels as usual and folks will have the choice of a sweet fruit-flavored wine (most new customers prefer to start on sweet wines). What is really amazing about this entire home winemaking hobby is the opportunity for terrific upgrades and improvements to equipment and supplies that happen almost monthly.

This affords us an opportunity to supply you with the latest news and trends which have taken place in our industry. This hobby of making great wine at home has grown both in quality and variety over the past several years. Where else but in your own home can you produce a wine for \$6 to \$7 per bottle (Amarone) which sells for \$75-\$100 per bottle at a national chain restaurant? By law, you can produce 100 gallons of wine per person over 21 in your household (max 2 people per household) per year and pay no tax. And by recycling your bottles (which we highly recommend) you can save an additional few bucks!

So be a friend and pass along our phone number (800-233-1505) and web site address, so we may answer any questions your buddies may have. With over 20 years experience, we can confidently tackle any problems that they may run into.

Thanks for passing the word to your friend!

Later, Tom

PS All the above is geared to making the standard 23 liters (30 bottles), we can, upon request, send a paper copy of the items included in this offer!



Spagnols Kit Line Changes Size

By Pam Wyatt

As you may have noticed, RJ Spagnols recently re-named their popular Orchard Breezin' line of wine kits to more fanciful names such as [Blackberry Blast](#), [Cranberry Craze](#) and [Green Apple Delight](#).

When you receive the new packaging you will also notice another change. The amount of concentrate in the box will now say 6.8 liters instead of 7.2 liters. This breaks down into 5.4 liters of juice and 1.4 liters for the sweetener packet. This means that the sweetener packet is more concentrated than before so it takes up less space and the box can be a bit smaller than before.

Be assured that RJ Spagnols has not changed its formula for this line of concentrate kits in any way. You will still have the same great tasting fruit wines as before, just less wasted space.



Customer Feedback

Can you tell me what concentrate kits I need to make Thistle Meadow Winery's Horse Stomp Red and North Fork Red? I live in Phoenix now but used to live in NC and really miss your wines. Hoping to make a couple of them in the coming days.

Horse Stomp Red is the [Orchard Breezin' Rockin' Raspberry Rose \(Raspberry White Zinfandel\) Stock Code #3278](#). North Fork Red is [Cellar Classic Cabernet Shiraz Stock Code #3130](#)

Mark Ezzell
Phoenix, AZ

Thanks for giving me a heads up that the kit I wanted to order for Christmas was a Special Order and for suggesting another one so I could have it on time.

Brittaney Golding
Reston, VA

James,
Since I had a retail winemaking store for 10 years I am very familiar with the business, but right now I am really shocked... ordered a kit yesterday around 3 PM, received your shipping confirmation at 3:41 PM... wine kit received by 9:30 AM... holy cow. Talk about efficient.

Many, many thanks. This is the wine we use for communion wine at our Episcopal church... we just have to sweeten it up at the end of the processes.

Amazing service from Grapestompers.

Susan Kelley
Former Owner
The Vine
Hawasssee, GA

New Products

Here is a list of "old" product with "new" marked down pricing. When these products are sold, we will no longer carry them so get them before they are gone.

ITEM #	DESCRIPTION
5456	Bentwood Wine Rack, \$12.00
5278	Fleur De Lis Bottle Jewels, \$7.00
5277	Flower Bottle Jewels, \$7.00
5229	Pirate Stopper, \$3.00
5224	Cheers Coaster Set., \$1.00
5467	Infinity Scroll Wine Rack, \$2.50
5589	Facebook T-Shirt Lg., \$15.00
5590	Facebook T-Shirt XL, \$15.00
5586	Boozed T-Shirt Lg., \$15.00
5587	Boozed T-Shirt XL, \$15.00
5550	Purrfection T-Shirt M, \$8.00
5551	Purrfection T-Shirt L, \$8.00
5552	Purrfection T-Shirt XL, \$8.00
5213	Wine Server, \$10.00
4636	Wine Pairing Magnet Set, \$6.00
2914	Wine Saver Pump, \$5.00

[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

Attack

In wine tasting, the first impression of a wine on the mouth, usually perceived as a first "hit" on the tip of the tongue and at the front of mouth.



Flat Wine

If you have a flat tasting wine, it could be that there is not enough acid in it. Add 1/8 teaspoon of tartaric acid and stir into wine. Refit airlock and wait 2-4 hours then taste. If not greatly improved, add another 1/8 teaspoon and stir again. Continue until the wine tastes right to you. You could also blend the flat wine with an overly acidic one.

Have a winemaking tip to submit?

grapestompers.com/submit_ideas.aspx

Monthly Specials

Specials for February, 2014



Item #	Description	Reg. Price	Special Price
3255	CSP Pinot Grigio, 16L (Exp. 01/14, 1 Avail.)	\$138.24	\$99.00
3114	VDV Bergamais, 9L, (Only 2 Available)	\$77.94	\$62.35
3168	GC Merlot, 10L	\$91.18	\$72.94
3179	CSP Cabernet-Shiraz-Merlot, 16L	\$138.37	\$110.70
3248	CCH Riesling Auslese, 15L	\$136.27	\$109.02
3231	CC Chardonnay, 15L	\$125.00	\$100.00
3234	CC Gewurztraminer, 15L	\$129.12	\$103.30
3280	OB Peach Perfection, 6.8L	\$74.22	\$59.38
3261	OB Tangerine Lemon Tango, 6.8L	\$75.78	\$60.62
3264	OB Acai Raspberry Rapture, 6.8L	\$77.75	\$62.20
CF3505	Classique Pinot Grigio, 7.5L (Only 4 Avail.)	\$66.88	\$53.50
CF3504	Classique Merlot, 7.5L (Only 3 Available)	\$67.73	\$54.18
VC0882	Legacy Valpolicella, 16L (Only 5 Available)	\$117.64	\$94.11
VC0874	Legacy Piesporter, 16L (Only 4 Available)	\$109.57	\$87.66
CF3551	Yakima Valley Merlot, 18L (Only 8 Available)	\$141.41	\$113.13
CF3558	Yakima Valley Syrah, 18L (Only 2 Available)	\$151.84	\$121.47
VC0361	Niagara Mist Peach Chardonnay, 7.5L	\$69.41	\$55.53
2730	Acid Blend, 3 oz.	\$2.31	\$1.85
2742	Potassium Metabisulfite, 1.5 oz.	\$2.16	\$1.73
2731	Campden Tablets, 2 oz.	\$3.63	\$2.90
2240	Plastic Paddle, 18"	\$3.47	\$2.78
2605	Carboy Brush	\$6.37	\$5.10
2660	Funnel With Strainer, 8"	\$6.27	\$5.02
2262	Portuguese Double Lever Hand Corker	\$23.43	\$18.74
2237B	Straining Bag, Small Fine, (12" x 18")	\$5.29	\$4.23
2238	Straining Bag, Large Fine, (20" x 22")	\$6.73	\$5.38
2906	Private Preserve	\$10.99	\$8.79
2600B	Plastic Test Jar, 12"	\$5.39	\$4.31
2597A	Refractometer, 32 Brix ATC	\$49.95	\$39.96
2743C	Oak Chips, French Medium, 4 oz.	\$1.87	\$1.50
5262	Wine Bottle Tags with Pen	\$4.00	\$3.20
5477	Corkatoo Corkscrew	\$12.00	\$9.60
5396	Push Button Bottle Stopper	\$6.75	\$5.40
3200	Complete Wine Kit - White	\$323.39	\$236.99
3100	Complete Wine Kit - Red	\$339.71	\$245.99

Customer Corner Wine Tasting Party

The following photo and article was sent to grapestompers by **Rick and Kathy Music** of **Nicholasville, KY**.

"Here is a photo from our first tasting of our homemade wines. The bottles contain our first batch of [Chardonnay](#) (on the left) and our first [Pinot Grigio](#), (on the right). Our label is Cambridge Reserve, named for the neighborhood where live -- Cambridge Estates. We did a blind tasting of both and had great fun comparing and guessing which was which.

Our friends raved about the wines and we had a great evening! This hobby is such fun! Thanks to all at Grapestompers for getting us started on the right foot."



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Wine Drops

Wine Drops is a catch-all for various tidbits that we find interesting. This month we have info about wine and diabetes and how to spot an aromatic wine. Also we want to give you a chance to tell us what you would like to see next month.

According to a recent article in UK's "The Telegraph", ingredients in red wine and chocolate could help prevent the development of diabetes. Read the article here: <http://www.telegraph.co.uk/health/healthnews/10582636/Red-wine-ingredient-linked-to-lower-diabetes-risk.html>

You grab a glass of crisp white wine, but before you can even get your nose in the glass for a good sniff, the aromas are already leaping out at you: peach, grapefruit, melon, honey! You have just experienced an aromatic wine. Aromatic wines refer to a category of white grapes that produce wines with leap-out-of-the-glass aromas. Grapes included in this category include Riesling, viognier and the most aromatic, gewürztraminer. Remember winter is the time to make your white wines so they will be ready to drink when the warm weather arrives.

Winter is a great time to visit your local winery. The hubbub of the summer crowd is over and the atmosphere is more relaxed. Chances are you will be one of few visitors therefore getting very special treatment!

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.