



The Stomper

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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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Vineco Announces 2015 Limited Releases

By Pam Wyatt

Vineco recently announced their line-up of 2015 Limited Release kits called the Passport Series. These kits feature grapes from the most prominent wine regions of the world.

These kits are on a pre-order basis and orders must be received at grapestompers by **Tuesday, November 18, 2014** in order to reserve.

VC5357-Petit Verdot, Washington (Yakima Valley), 18L – Traditionally used in Bordeaux blends to give color and aromatics, Petit Verdot produces a bold, well-structured wine on its own. Expect intense color and aromas of vanilla, cedar and smoke, followed by ripe cherry and blackberry flavors. This full bodied wine has warm undertones of mocha, firm tannins and a rich and robust finish. Regular \$144.94 - on sale for only \$114.99. **Scheduled for release in December, 2014.**

VC5358 – Brunello Style (with grape skins), Italy (Montalcino), 18L – An elegant wine made from Sangiovese grapes with a deep garnet hue, full body and velvety texture. Aromas of leather, cranberry, tobacco and rich flavors of ripe cherry with a hint of earthiness define this classic Italian wine style. Smooth tannins and ripe fruit driven characteristics make its well balanced with a silky finish. Regular \$168.78 – on sale for only \$134.99. **Scheduled for release in January 2015.**

VC5359 – Pinot Gris, Oregon (Willamette Valley) 18L – Look for aromatics of lemon, green apple and subtle floral notes with flavors of fresh-cut pear, mango and tropical fruits. Medium body with a pale straw color, Oregon's Pinot Gris boasts zesty acidity balanced by a slight sweetness and lingering finish. Regular \$135.82 – on sale for only \$107.99. **Scheduled for release in January, 2015.**

VC5360 – Pinot Noir, California (Sonoma Valley), 18L – Light bodied with soft aromas of cherry, vanilla and earthy undertones. On the palate bold flavors of red and black cherry and strawberry are balanced by a touch of mellow spice. This fruity and bright wine is ruby in color with a smooth satisfying finish. Regular \$144.94 – on sale for only \$114.99. **Scheduled for release in February, 2015.**

VC5361 – Volcanic Red (with grape skins), Chile (Curico Valley) 18L – Three classic Chilean varieties, Cabernet Sauvignon, Carménère and Merlot, make this bold, full bodied blend erupting with sweet fruit flavors from the Cabernet Sauvignon, spicy and earthy notes from the Carménère, rounded out with soft fruit and chocolate notes from the Merlot. Deep red, smooth and balanced, with a lingering finish. Regular \$168.78 – on sale for only \$134.99. **Scheduled for release in March, 2015.**

If any or all of these kits look delicious to you – be sure and order all you want before the deadline of November 18. When they are ordered they will not be offered again.



It's almost the time of year again for pumpkins, witches, black cats.....AND Thistle Meadow's 17th Annual wine festival!

Hot Tip

What Food with What Wine?

Foods that are browned through broiling, roasting, grilling and baking are best with oaked wines. Foods that are poached, steamed, braised or cooked in clear liquids are best with white wines or reds with subtle oak.

Submit your hot winemaking tip here:

grapestompers.com/submit_ideas.aspx

Tom's Cellar My Story (and I'm sticking to it)

By Tom Burgiss



You know, it is very hard for me to stay calm about wine... even at 83 years of age. I get too excited about wine having such versatility and the many special occasions where wine can be paired with foods: for example weddings, anniversaries, birthdays, children's births, new neighbors, celebration of friends and next door neighbors (who may have gracefully fed or watered your pet during your vacation), holiday seasons and certainly celebrating your favorite team's sports win! Last but not least just Chillin' and Grillin'.

So with your permission, I will attempt to share with you my suggestion for wine and food pairings to impress all the lucky folks as they gather around your dinner or party table.

Hamburgers on the grill; add a dash of Thistle Meadow's Jalapeno or Garlic cooking wine on top before serving for a burst of flavor!

Steaks on the grill: [Old Vine Zinfandel](#)

Spicy, Chinese and Thai foods: [Gewurztraminer](#)

Fish or seafood: [Sangria Zinfandel Blush](#) or [Green Apple Delight](#)

Lamb and beef: [Malbec](#)

BBQ, steak and lobster: [Vieux Chateau du Roi](#)

Meat sauce and veal tenderloin: [Amarone](#)

Italian food: [Sangiovese](#)

Pasta: [Barolo](#)

Lasagna or chicken: [Merlot](#)

Thanksgiving or Christmas feasts: [Cranberry Craze](#)

Fruity desserts or plain fruit: [Blueberry Bliss](#)

Chocolatey desserts: [Rockin' Raspberry Rose](#). Try some and you will see what I mean.

People who don't like wine will always drink pear because it is a very light, refreshing wine. Try [White Pear Pinot Grigio](#).

For weddings I recommend [Seville Orange Sangria](#) because you can serve this one chilled or at room temperature and it is not one of our sweetest wines. Here in the mountains I have discovered that if it is free – they will drink it! Of course the bride gets to choose this one herself, so it's better not to make any plans on your own.

And for any other celebration that you want to honor – [Port](#) (or Dessert Wine these days)! It has alcohol in it (quite a bit) so it will work.

Later, Tom

Thistle Meadow Winery's Big Day is Here

By Pam Wyatt

The date is almost here for Crazy Tom's Annual party here at Thistle Meadow Winery. Our 17th Annual Wine Festival is being held on **Sunday, October 5th** 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 Laurel Springs 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.

Customer Feedback

Hi Pam

We had a great time meeting you guys at grapestompers. We went to Mt. Airy the next day to see Andy and Barney, LOL. Thanks again,

Tammy Mincey
Cherokee, NC

Tom,

I wanted to let you know that we received the replacement carboy undamaged. We feel that the customer service action taken by your company concerning the crack in the carboy we ordered was a great example of exemplary service.

You had told me on the phone that you had been in business for quite a while and was going to take care of the issue and two days later, it was resolved.

With the kind of customer service that you have provided with our issue, I see this is the reason you have stayed in business, will continue to prosper and will continue to receive our business.

Rhett & Kellie Kimble
Smyrna, TN

I just wanted take the time to send you a quick thank you note for providing the resources on your website. I recently threw a dinner party for my sister in law (a wine-aficionado!) and knew very little about wine until finding your page - thanks for the great help!

Debbie DiBiase
Toledo, OH

"I wish wine went on clearance just like candy after the holidays.....every Monday would be awesome!"

Hot Products

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

ITEM #	DESCRIPTION
5843	Eagle Bottle Holder, \$30.00
5748	Wine Theme Pitcher, \$32.99
5844	Hummingbird Wind Chime, \$9.00
2439A	PVC Capsules, green, \$0.14 each
2440A	PVC Capsules, blue, \$0.14 each
2441A	PVC Capsules, ivory, \$0.14 each

Grand Cru Port Kits Available Limited Quantities

3148 Coffee, 12L, \$99.99
Only 1 Available

3152 Black Forest, 12L, \$99.99
Only 1 Available

3197 Toasted Caramel, 12L \$99.99
Only 2 Available

[See all these 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

Stomata

Tiny openings on the under sides of grapes leaves where gasses and water passes. The important gas that passes through stomata is carbon dioxide, which is on its way in to get captured by the chlorophyll and be turned into sugar.



Hot Tip

Just a Drop Will Do

Maximizing the sugar level in grapes being used for winemaking is very important. [Refractometers](#) measure the sugar level (or brix) of the grapes without requiring a large sample size. All the vintner needs is two or three drops of juice from a grape placed on a refractometer's prism window, and it will instantly tell him or her the sugar level of that sample.

Have a winemaking tip to submit?
grapestompers.com/submit_ideas.aspx

Monthly Specials

Specials for October, 2014



Item #	Description	Reg. Price	Special Price
3171	2013 Orange Choc. Port, 12L (Exp. 10/14, 3)	\$124.00	\$86.80
3170	CSP Amarone, 16L (Exp. 9/14, 1 Available)	\$145.90	\$102.13
3159	CC Grande Shiraz, 15L (Exp. 11/14, 1 Avail.)	\$139.20	\$97.44
3122	VDV Valpolicella, 9L (Exp. 10/14, 2 Available)	\$93.90	\$65.73
3123	VDV Vieux Chateau du Roi, 9L (1 Available)	\$88.50	\$70.80
3240	VDV Verdicchio, 9L (1 Available)	\$79.90	\$63.92
VC050	NM Straw. Lychee Tram., 7.5L (Exp. 10/14, 1)	\$67.08	\$46.96
3279	OB Blueberry Bliss, 6.8L	\$77.30	\$61.84
3204	OB Pomegranate Wildberry Wave, 6.8L	\$77.30	\$61.84
3276	OB Very Black Cherry, 6.8L	\$77.30	\$61.84
3235	CC Riesling, 15L	\$123.00	\$98.40
3234	CC Gewürztraminer, 15L	\$131.70	\$105.36
3131	CC Sangiovese Merlot, 15L	\$127.40	\$101.92
3117	VDV Merlot, 9L	\$88.50	\$70.80
VC0370	NM Wildberry White Zinfandel, 7.5L	\$69.41	\$55.53
VC769	CA Conn. Cabernet Sauvignon, 7.5L	\$77.62	\$62.10
VC777	CA Conn. Johannisberg Riesling, 7.5L	\$72.66	\$58.13
VC0307	Washington State Pinot Gris, 10L	\$90.51	\$72.41
VC0884	Legacy Vieux Chateau du Roi, 16L	\$117.64	\$94.11
VC0868	Legacy Chardonnay, 16L	\$115.06	\$92.05
CF3542	Argentinean Malbec w/CGP, 18L	\$173.08	\$138.46
2710	Lalvin D-47 Yeast	\$1.00	\$0.80
2709	Lalvin K1V-1116 Yeast	\$1.00	\$0.80
2704	Red Star Cote Des Blancs Yeast	\$0.56	\$0.45
2706	Red Star Premier Cuvee Yeast	\$0.56	\$0.45
2731	Campden Tablets, 2 oz.	\$3.90	\$3.12
2732A	Potassium Metabisulfite, 2.2 lb. (1 kg)	\$11.00	\$8.80
2730	Acid Blend, 3 oz.	\$2.31	\$1.85
2607	Fizz-X Wine Agitator	\$31.90	\$25.52
2603	Hydrometer, Triple Scale	\$6.06	\$4.85
2610	Carboy Cap	\$2.70	\$2.16
2660	Funnel, 8" with Strainer	\$6.99	\$5.59
2254A	Bottle Drainer, holds 45 bottles	\$29.90	\$23.92
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit—Red	\$303.33	\$245.99

Recipe Pumpkin Wine

I don't know about where you live, but pumpkin patches have taken over Alleghany County. With pumpkins being so available this year, we thought you may enjoy a "different" kind of wine venture. This recipe was taken from our [Wine Recipe Handbook](#), stock code #2801.

Pumpkin Wine (Yield: 1 gallon)

4 lbs. pumpkin "meat"
7 pints water
2 ¼ lb. sugar
2 ½ tsp. tannin
1 tsp. yeast nutrient
1 campden tablet, crushed
1 pkg. wine yeast



Wash, cut open pumpkin and remove seeds and stringy material. Rough peel skin. Grind or mash up pumpkin into nylon straining bag. Squeeze juice out into primary fermenter, tie top, and leave bag in fermenter. Stir in all other ingredients except yeast and cover.

After 24 hours, rehydrate yeast according to package directions and pitch. Cover primary. Stir daily, check S.G. and press pulp lightly to aid extraction. When S.G. reaches 1.040 (3-5 days) lightly press juices from bag. Siphon off wine sediment into glass secondary and attach airlock.

When S.G. reaches 1.000 (about 3 weeks) siphon off sediment into clean secondary and re-attach airlock.

To aid in clearing, siphon again in 2 months and again if necessary before bottling.

You may prefer to age this wine dry or sweeten it back slightly. Sweeten at bottling: add ½ tsp. stabilizer then add ¼ tsp. dissolved sugar per gallon.

Happy Halloween from Tom
and the Grapestompers Gang!



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 some fun facts about the sauvignon blanc grape and a bit of news from Napa. Also we want to give you a chance to tell us what you would like to see next month.

How much do you know about sauvignon blanc? Did you know that it is the world's 8th most planted wine grape? Did you know that sauvignon blanc and cabernet franc are the parents of cabernet sauvignon? Read this interesting [article](#) at bottlenotes.com for facts about this grape that you thought you knew.

We were all saddened by the news of the terrible earthquake in California's Napa Valley wine region in August. According to the Napa Valley Register, efforts in the California Legislature to provide Napa County residents and government agencies some relief stalled before the session lapsed and will have to be brought back in December or January. Read the rest of the story [here](#).

According to thedrinksbusiness.com, a "milky" alcoholic residue has been found on pieces of pottery in an ancient Mexican city confirming that its residents not only drank alcohol, but may have used it to provide essential nutrients during food shortages.

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Hidden Special for the month of October is #2597A Refractometer. Regular price \$49.95—this month only \$39.95. Just mention Hidden Special on your order form to receive the special deal.

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.