

Issue #176 April 2015

<http://www.grapestompers.com> 1-800-233-1505

Hours: 9:00 AM - 5:00 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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Happy Easter and Happy Winemaking
From Tom and the
grapestompers gang!

Hot Tip

Follow Me

Follow each manufacturer's instructions carefully. Wine kit manufacturers usually have plenty of experience making wine, and their instructions should be clear and easy to follow. These people find the best procedures for getting the best possible results from the ingredients in the kit.

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

Important Announcement

Spagnols Unveils New Orchard Breezin' Kits

By Pam Wyatt

We are so excited here at grapestompers to tell you about the two new wine flavors recently released by RJ Spagnols in the Orchard Breezin' line.

First is **Tropical Lime**. Formerly a Limited Release style, this kit is back as a regular part of the Orchard Breezin' lineup. Fresh and zesty lime notes are perfectly balanced with the subtle flavors of coconut and citrus. This kit is perfect for summer refreshment. The stock code is [#4881](#) and our price is only \$75.78 (or \$2.53 per bottle).

Next is **Strawberry Rhubarb**. If you live in the South, or even if you don't, you may have tasted a strawberry rhubarb pie and know that it is out of this world. Sweet juicy ripe strawberries are blended with a tart rhubarb punch to create a delicious and crisp combination of wine. This refreshingly fruity rosé will take you back to happy memories of childhood. Stock code for the Strawberry Rhubarb is [#4880](#) and is also only \$75.78 (or \$2.53 per bottle).

Both of these new offerings have a perfect balance of fruit and wine, not too sweet and not too dry. We have these in stock and ready to ship so order yours today at www.grapestompers.com or call us at 800-233-1505.

2015 Home Winemaker Showcase

By Pam Wyatt

It is hard to believe, but this year marks our 7th Annual Home Winemaker Showcase here at grapestompers in Laurel Springs. This festival has grown each year and always seems to feature new and different kinds of wines made by our customers.

This year's festival will be held on **Saturday, June 20th** from noon until 4 pm. There is no charge to enter your wines but **you must pre-register by Friday, June 12th in order to reserve your space.**

As always, we plan to have local craft vendors, food available for sale, plus \$1,000 in grapestompers gift certificates and ribbons will be awarded for the best wine in each category chosen by public vote. You can enter as many different wines as you like, as long as you have someone to pour for each wine!

If you would just like to come and see what is brewing (or fermenting we should say), there is a \$5 charge for a tasting glass so you can enjoy all the great wines and cast your vote for your favorite in each category.

So plan now to attend our Home Winemaker Showcase. Registration forms for winemakers and craft vendors will be placed on our web site www.grapestompers.com soon so keep checking back.

Tom's Cellar

Women and Wine: Part Two

By Tom Burgiss

To continue our conversation from last month...

A woman who likes **Pinot Grigio** likes to try new things, new ideas, and is always pushing to learn. She dislikes folks who talk too much, brag or boast. She loves to wear the newest style; in fact these ladies go through their closets getting rid of all the outdated clothing.

Favorite food ? First off it MUST be appealing, then she will try anything! Her disposition? Adventure, adventure!

Riesling ladies like stuffed animals, picnics in the woods, bubble baths and wide brimmed hats. Turn offs? Premarital agreements. Her favorite piece of clothing? Pearls. Favorite food? Loves muffins. Disposition is sweet!

Zinfandel (the RED) gals like milk chocolate, late movies, candy bars, daisies, and old "I Love Lucy" reruns. Favorite clothes to wear around the house are soft cotton t-shirts. Favorite food? French Fries (when no one is looking)! The Zinfandel girl does not like showy jewelry and her general disposition is: Ready for anything!

So ladies, which wine category describes you??

The other day I received an email from my sister, Pat Sanders. She included this photo of a wine bottle chandelier that she thought I might like. Since we are doing renovations in the tasting room at Thistle Meadow Winery, this might be something to consider, what do you think?

Later, Tom



Grapestompers - Back to Summer Hours

By Pam Wyatt

During the winter months in the mountains of NC, the weather can get quite "complicated" - so in November we began closing the same hours as Thistle Meadow Winery, **4 pm** to keep our customers and employees from being out after dark in the snow and bad weather.

The calendar now says "Spring" so we have gone back to regular operating hours of **9 am - 5 pm Monday-Friday, beginning April 1**. Thistle Meadow Winery is now operating on the Summer schedule as well, from 12 pm - 5 pm Monday-Saturday and 2 pm - 4 pm on Sundays.

Due to the renovations going on at the winery, the tasting room will not be able to observe these hours until construction is completed. You may still purchase your favorite wines, but no tastings will be done during the renovation process. We apologize for any inconvenience and hope you will visit us in our new tasting room as soon as it is open.



Customer Feedback

Thanks as always! I'm starting two people from my business meeting out with wine making lessons as I received the pre-order this week. I gave them both your information. I really appreciate your service and stock.

Julie Senko
West Chester, PA

Brant, Thanks for all your help on topic of Chardonnay!

Neil Barnett
Reidsville, NC

Although things didn't work out this time, I would do business with you again in a heartbeat. Super easy return system, refund, etc. Outstanding customer service, and it is much appreciated. It was a pleasure doing business with you Pam!

Chris Jaques
Abbotsford Wine
Sumas, WA

Thank you for the information. I also received my last order in great shape.

Tim Killian
Liberty, NY

Thanks, Pam. I have no problem with the slight delay of my order. Your service at grapestompers is still the best.

Gene Flowers
Cleveland, TN

Thanks! I look forward to receiving my 3/4 sleeve t-shirt. I always pull the sleeves up to my elbows so this will work great.

Cynthia Vanhoy
Kernersville, NC

New Products

Here is a list of New Items recently added to the grapestompers web site:

ITEM #	DESCRIPTION
2059	Dried Elderflowers, 15g, \$1.89
1248	Grape Concentrate, Red, \$16.49
1249	Grape Concentrate, White, \$12.69
1307	Primary Fermenter Liners, \$0.99
1706	Sweet Reserve Pack, 160ml, \$3.89
5810	DIY Wine Corks Book, \$12.99
5850	Stemless Wine Glass, \$5.99
5811	Insulated Wine Tumbler, \$6.98
5809	Biker Wine Bottle Holder, \$19.99
5851	Wooden Wine Glass Plaque, \$5.99 (Plaques in four new styles)

Specialty Concentrate Kits

3171 Orange Chocolate Port,
11.5L,
2013 Release, Regular \$124.00
ONLY \$99.99

[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

Frizzanti

Italian term for a mildly carbonated wine causing a slight sensation on the tongue, but enough carbonation to produce bubbles in the glass the way Champagne or other sparkling wines do.

Hot Tip

"Pop" Goes The Wine

We were asked recently if wine could be made from carbonated beverages. Although Sprite or Mountain Dew, etc. are drinks loaded with fermentable sugars, they would not make good "musts" for winemaking. The drinks are far too acidic to support a healthy yeast population. They also are carbonated, and the osmotic pressure from the carbonation would kill the yeast. So just enjoy them as they are.

Have a winemaking tip to submit?

grapestompers.com/submit_ideas.aspx

Monthly Specials

Specials for April 2015

Item #	Description	Reg. Price	Special Price
3170	CSP Amarone, 16L (Exp. 4/15, 1 Available)	\$145.90	\$102.13
3256	CSP Riesling Traminer, 16L (Exp. 4/15, 1 Av.)	\$141.00	\$98.70
3284	CSP Aust. Chardonnay, 16L (Exp. 4/15, 1 Av.)	\$141.00	\$98.70
3235	CC Riesling, 15L (Exp. 4/15, 2 Available)	\$123.00	\$86.10
3129	CC Cabernet Sauvignon, 15L (Exp. 4/15, 1)	\$136.99	\$95.89
3219	VDV Australian Chardonnay, 9L	\$92.50	\$74.00
3118	VDV Pinot Noir, 9L	\$86.99	\$69.59
3150	GC Cabernet Sauvignon, 10L	\$99.40	\$79.52
3273	GC Chardonnay, 10L	\$92.50	\$74.00
3258	CSP Sauvignon Blanc, 16L	\$141.00	\$112.80
3172	CSP Australian Shiraz, 16L	\$145.90	\$116.72
3246	CC Italian Pinot Grigio, 15L	\$137.00	\$109.60
3143	CC Rosso Grande, 15L	\$139.10	\$111.28
3211	OB Green Apple Delight, 6.8L	\$75.78	\$60.62
3202	OB Seville Orange Sangria, 6.8L	\$75.78	\$60.62
VC4582	NM Mango Strawberry Moscato, 7.5L	\$69.41	\$55.53
VC0312	SA Sauvignon Blanc, 10L (Only 3 Available)	\$90.51	\$72.41
VC768	CA Conn. Bergamais, 7.5L	\$75.61	\$60.49
VC773	CA Conn. Chardonnay Semillon, 7.5L	\$72.66	\$58.13
VC0864	Legacy Nebbiolo, 16L	\$124.86	\$99.89
VC0870	Legacy Gewurztraminer, 16L	\$118.59	\$94.87
CF3553	Red Mountain Cabernet, 18L (Only 8 Avail.)	\$170.98	\$136.78
2748	Calcium Carbonate, 4 oz.	\$1.99	\$1.59
2749	Glycerine, 4 oz.	\$3.40	\$2.72
2717	Sodium Hydroxide, 4 oz.	\$4.70	\$3.76
2716	Acid Test Kit	\$10.20	\$8.16
2253	Vinator Bottle Rinser	\$18.95	\$15.16
2254A	Bottle Drainer, Holds 45 Bottles	\$29.90	\$22.99
2604	Green Line Hydrometer	\$5.96	\$4.77
2217	Fast Flow Spigot	\$3.20	\$2.56
2220	Tubing, 1/2" (per foot)	\$0.46	\$0.37
2222B	Auto Siphon Clamp, 1/2"	\$3.75	\$3.00
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit—Red	\$303.33	\$245.99

Customer Corner
Friendly Fermentation
By Pam Wyatt



Many of us who use a crock pot have discovered plastic liners in our local grocery store to use during cooking that will save lots of headaches and time during clean up. Just put the liner in the crock pot, pull it over the edge, put in the food, and begin cooking. When your meal is done, remove the food and throw away the bag... no messy clean up!

This month grapestompers introduces the same concept for your fermentation bucket. Recently we started stocking a plastic bucket liner that will fit inside your 7.8 gallon primary fermenter. Just put the liner into the bucket, pull it down over the sides, add the juice and chemicals according to the instructions and you are ready to go. When the wine is ready to rack into the carboy with your [auto siphon](#), all that is left in the bucket is the lees. Just pull out the bag and you have a clean bucket. Throw the bag and sediment away and you are finished. Pretty neat!

If you have been anticipating our wine kit deal for April, we will not keep you in suspense any longer. This month our special is called April Shower Deal and you white wine lovers will be happy to know that it is our Cru Select Pinot Grigio kit, stock code [#3255](#). This 16 liter kit is regularly \$141.00 and this month only you can get it for only \$99.00! This is a savings of over \$40. This deal, as always, is only available while supplies last and only available at grapestompers in Laurel Springs. Happy "White-Making"!

The bucket liners are available now to order at [grapestompers.com](#). The stock code is [#1307](#) and they are only \$0.99 each! You can also find them on the web site under "New Items" on the homepage. Stock up now so you will have easy clean up later.

The Stomper

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<http://www.grapestompers.com/newsletter.aspx>

Boring stuff for lawyers: Content is gathered from sources considered to be reliable, but the accuracy of this info cannot be guaranteed. Opinions expressed by guest columnists and customer letters are those of the authors and not necessarily those of grapestompers.com.

Looking for this month's Hidden Special? We are offering our galvanized wine bucket, #5835, for \$15.99. this bucket normally sells for \$24.99 and is the perfect item for backyard get-togethers. Just mention the Hidden Special when placing your phone order or add in the Comments section of the online order form.

Wine Drops

Wine Drops is a catch-all for various tidbits that we find interesting. This month we have an article about saké production in the US, and info about the 2015 Winemaker Magazine Conference. Also we want to give you a chance to tell us what you would like to see next month.

When you think of Japan, a couple of things come to mind immediately: sushi and saké. According to an article in "Bottlenotes", a line of organic saké is now being made in Oregon. Read the article [here](#).

Join fellow hobby winemakers from across North America in the Pacific Northwest's famous Willamette Valley wine country for three days packed with seminars and special events to help you make your own great wine. Register now for the 2015 Winemaker Magazine Conference May 28-10 in Portland Oregon. Find more information and registration forms [here](#). For a limited time, save \$50.

According to *"The Drinks Business"* sales of single serve bottles of wine are soaring at United Kingdom supermarkets due to a consumer desire to control their weekly unit intake and avoid waste. Waste? Wine?? I don't understand; we've never known wine to be wasted.

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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.

*****CHECK OUT OUR SALE ON WINE RELATED BOOKS*****