



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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Important Announcement

Vineco Announces Passport Series Pre-Orders

By Pam Wyatt

Every year Vineco's Passport Series takes us to new countries - from highly touted up-and-coming regions to age-old vineyards with long histories of excellence - it is an adventure through some of the most prominent and well respected wine growing regions around the world.

This years offerings are no exception as you will see in their descriptions below.

These kits are on a **pre-order only** basis. Orders must be received by 5 pm EST on **Thursday, November 19th** in order to reserve your selections.

[PP6186—Cabernet Franc / Cabernet Sauvignon, Murray Darling, Riverland, Australia, 18L](#)—Regular price \$127.14, **sale price \$114.99**. Still somewhat of a rarity in Australia, Cab Franc has surged in plantings in recent years, becoming increasingly popular and desired for blends and varietal wines. This vibrant blend combines Cabernet Franc with Cabernet Sauvignon for a rich, fruity wine redolent with cherry, red berry, cassis, spice, and vanilla aromas. The palate is generous with black and red berry flavors, notes of herbs and spice, and firm tannins. Experiment with game meats, various lamb dishes, or black pepper crusted seared tuna steaks. Prime rib, pot roast with root vegetables, or Manchego cheese with rosemary also pair well. December, 2015 release.

[PP6187—Montepulciano, Umbria, Italy, 18L](#) (with crushed grape pack)—Regular price \$148.05, **sale price \$134.99**. Medium-bodied and deep garnet in color with gentle aromas of ripe dark fruit, warm oak, and a touch of earth and spice. This fruit-forward red boasts mouth-filling black cherry and dark plum flavors and gentle savory spice which lingers on the smooth finish. Enjoy with Italian favorites such as eggplant lasagna, ragu Bolognese, or rigatoni with sausage, tomato sauce, arugula and parmesan. Or pair with a barley, mushroom, & onion stew, or eggplant sandwich with mozzarella, prosciutto, & basil. January, 2016 release.

[PP6188—Sauvignon Blanc / Muscat, Lodi, CA, 18L](#)—Regular price \$119.14, **sale price \$107.99**. Juicy & fresh, this deliciously aromatic blend is the perfect unity of these popular varietals. Sauvignon Blanc offers citrus and fresh herb elements, while Muscat brings in stone fruit and floral notes. Bright fruit aromas lead into refreshing citrus, peach, and melon flavors with a hint of tropical sweetness and a light, crisp finish. Think simple meals and fresh flavors when pairing this California white. Chicken quesadillas, turkey burgers, lightly spiced shrimp skewers, salmon with dill, fresh herb and lemon pasta, and fresh tomato bruschetta would pair perfectly. January, 2016 release.

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Enjoy your Halloween parties with wine from grapestompers.

Hot Tip

Mistakes Happen

[Sulfite](#) and [sorbate](#), the stabilizers in a wine kit, work to inhibit yeast activity. There are some times you want yeast to be working and other times you do not. If, by mistake, you add them too early your wine may not finish fermenting. If you add the sorbate on day one, the yeast will never become active, and the kit will not ferment.

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

Tom's Cellar
Apple Dapple
By Tom Burgiss



This year marks our 18th annual wine festival at Thistle Meadow Winery, located right on our grassy meadow here in Laurel Springs. Sponsored by grapestompers, this festival boasts our “changing of the leaves” for you to enjoy, so be sure and bring your camera. They are already fancy-ing up the tree tops and it should be beautiful for the October 4th weekend!

As always, we will have local arts and crafts to enjoy throughout the day along with food provided by Laurel Springs Fire Department Auxiliary. Live music will also be provided for your dancing and listening pleasure.

We are excited to announce that 3 North Carolina wineries will be joining us this year; [Herrera Vineyards](#), [Fiddler's Vineyard](#) and [Carolina Heritage Vineyards](#). Cost is \$5 for a tasting glass and this lets you enjoy all the wines provided during the day. You can also check out our newly renovated tasting room at Thistle Meadow Winery, which also includes our new gift shop. Pam always has something new there to marvel at.

If we have chilly weather, we can provide you with some heat to warm you up. Brant's new Fire and Ice Challenge allows you to take a shot of our own chilled jalapeno wine, Devil's Potion, in a Thistle Meadow Winery shot glass....and keep the glass....if you dare! Add it to your bucket list. We'll also be releasing our seasonal hot spiced mulled wine.

This festival will be held rain or shine from 12-5pm. It'll be the perfect time to shop at grapestompers for your wine making supplies and save yourself some shipping cost.

A word about airlocks. Over the years home winemakers have known about the importance of protecting their own wines from oxygen exposure. Many years ago, balloons were used as a make-shift airlock. Then folks placed tubes under water from the carboy or container allowing oxygen to escape and “bubble” under the water without getting more oxygen back into the wine. Things got a little easier with the 3 piece airlock and double bubble airlock where water was added inside to do the same job without all the hassle of tubes and balloons.

The newest airlock that grapestompers offers is the [#2284 5 hole vent stopper](#) that does the same job but uses no water – making life even easier! Attach it to your carboy and nothing else is needed. We will be happy to show these to you when you stop by grapestompers during the festival, just ask us.

Every year Brant attends the latest wine shows and conventions to keep us up to date on the latest products and services out there so we can pass them on to our customers. This airlock was his latest find at the Wineries Unlimited show in Richmond, VA this past March.

The challenge we offer you at grapestompers is to make each batch of wine better than your last. We can help and are happy to do so. We want to see you succeed and make great wine. So if you have a question, concern or winemaking story to share, feel free to let us know.

Grapestompers October Spook-Tacular Special is our Orchard Breezin' Cranberry Craze #3168 regular price \$75.78, this month only \$49.95. Make this in time for your holiday gatherings. This is our Christmas Wine here at Thistle Meadow because it goes excellent with your holiday meals. As always, this special is only available at grapestompers in Laurel Springs and only while supplies last.

Customer Feedback

Brant,
Thank you so much for the advice on my wine. It helps me understand what I'm doing.

Todd Wasulko
Tamarac, FL

Pam, I'm excited to see your designs for my labels. You always do such a good job.

Lorie Beedle
Rochester, NY

My parents have visited your location multiple times and I am planning a visit very soon.

Zach Moore
Atlanta, GA

Thank you very much for your service.

Bob Stewart
Eutawville, SC

I own the Cabins at Healing Springs, NC and we have 14 rental units. Our guests have enjoyed visting your winery and grapestompers.

Anne
Crumpler, NC

Hi Pam, we are interested in ordering labels again this year. You always do such a good job with them.

Andy & Denise Smith
Rochester, NY

“Age is just a number. It's totally irrelevant unless, of course, you happen to be a bottle of wine.”

Joan Collins

New Products

Here is a list New Items that can be found on the grapestompers website.

ITEM # DESCRIPTION
5866 Bottle Tags, Set of 50, \$7.99
5811 Insulated Wine Tumbler, \$6/98

Limited Release Dessert Wine Kits
Available While Supplies Last

3197 Toasted Caramel, 12L
3198 Raspberry Mocha, 12L
Reg. \$123.90 now only \$119.00



Pre-Order Only
Orders must be received by
Monday, Oct. 12

RQ116 Tjungu, 16L, \$125.75
RQ216 Carrusel, 16L, \$111.58
RQ316 La Batalla, 16L, \$125.75
RQ416 Carnevale, 16L, \$111.58

[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

Gross Lees

Loose sediments containing a large quantity of fine pulp from the fruit or other base materials from which the wine is made. The pulp does not compact well on its own and is loosely suspended in wine. Gross lees can be compacted somewhat by adding gelatin to the wine or they can be coarsely filtered to recover much of the wine trapped within them.



Sulfites...Good or Bad?

Some people believe that they are allergic to sulfites and want to leave them out of their wine kits. While this is their option, it's a bad idea. Yeast makes sulfites themselves during fermentation, so no wine can ever be sulfite-free. Without added sulfites, the kit will oxidize and spoil very rapidly.

Have a winemaking tip to submit?

grapestompers.com/submit_ideas.aspx

Monthly Specials

Specials for October 2015

Item #	Description	Reg. Price	Special Price
VC771	CA Conn. Calif. White, 7.5L (Exp. 9/15, 1 Av.)	\$65.74	\$46.02
VC776	CA Conn. Gewürztraminer, 7.5L (Exp. 9/15, 1)	\$72.66	\$50.86
VC778	CA Conn. Liebfraumilch, 7.5L (Exp. 10/15, 1)	\$69.41	\$48.59
3133	CC Merlot, 15L (Exp. 6/15, 1 Avail.)	\$137.20	\$82.32
3236	CC Sauvignon Blanc, 15L (Exp. 9/15, 1 Avail.)	\$128.50	\$89.95
3235	CC Riesling, 15L (Exp. 10/15, 2 Available)	\$123.00	\$86.10
3256	CSP Riesling Traminer, 16L (Exp. 10/15, 2)	\$141.00	\$98.70
3172	CSP Australian Shiraz, 16L (Exp. 10/15, 1)	\$145.90	\$102.13
3262	OB Banana Pineapple Paradise, 6.8L	\$75.78	\$60.62
3257	OB Watermelon Wave, 6.8L	\$75.78	\$60.62
3219	VDV Australian Chardonnay, 9L	\$92.50	\$74.00
3259	VDV Pinot Grigio, 9L	\$89.90	\$71.92
3117	VDV Merlot, 9L	\$88.50	\$70.80
3269	GC Pinot Blanc, 10L	\$80.29	\$64.23
3160	GC Bergamais, 10L	\$80.20	\$64.16
3143	CC Rosso Grande, 15L	\$139.10	\$111.28
CF3548	Carmenere w/crushed grape pack, 18L	\$160.55	\$128.44
VC0879	Legacy Riesling, 16L	\$109.57	\$87.66
VC0882	Legacy Valpolicella, 16L	\$117.64	\$94.11
VC774	CA Conn. Sangiovese, 7.5L	\$77.62	\$62.10
VC787	CA Conn. Sauvignon Blanc, 7.5L	\$72.66	\$58.13
2687	Ferrari Auto Bottle Filler Tap	\$15.70	\$12.56
2735	Bentonite, 4 oz.	\$1.64	\$1.31
2748	Calcium Carbonate Powder, 4 oz.	\$1.99	\$1.59
2734	Pectic Enzyme, 1.5 oz.	\$2.40	\$1.92
2742	Potassium Sorbate, 1.5 oz.	\$2.20	\$1.76
2732A	Potassium Metabisulfite, 2.2 lbs.	\$11.00	\$8.80
2721	B-Brite Cleaner, 8 oz.	\$2.90	\$2.32
2202	Carboy Handle	\$7.50	\$6.00
2707	Lalvin EC-1118 Yeast	\$1.00	\$0.80
2304	Altec Corks, 44mm x 24.2 mm	\$0.32	\$0.26
5866	Wine Bottle Tags, Set of 50 w/pen	\$7.99	\$6.39
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit—Red	\$303.33	\$245.99

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Passport Series Pre-Orders

[PP6189—Pinot Noir / Merlot / Syrah, Chile & Argentina, 18L](#), Regular price \$127.14, **sale price \$114.99**. This South American blend of Pinot Noir, Merlot, & Syrah features vibrant red fruit notes with a touch of oak and spice. Deep ruby in color, this medium-bodied red has soft, dry tannins, with flavors of plum, cherry, and red berries. Gentle notes of spice, smoky oak, and red berry linger on the finish. Serve with roasted or grilled meats such as steak, veal chops, beef tenderloin or brisket. Meat-based pizza, shepherd's pie, meatloaf, or a Portobello club sandwich are also great matches. Try with cheeses like Asiago, Le Chevre Noir, and Manchego. February, 2016 release.

[PP6190—Three Country Cab, California, South Africa, Spain, 18L](#), Regular price \$148.05, **sale price \$134.99**. Big, bold, and beautiful – a stunning blend of Cabernet Sauvignons from three powerhouse producers. Look for a bouquet of ripe black fruits, with notes of cocoa, vanilla, and oak. This deep red, full-bodied Cab is firm, dry, and brimming with flavors of black currant, blackberry, blue plum, vanilla, and spice. Notes of black tea, spice, and oak linger on the finish. Pair this big, bold red with hearty, flavorful dishes such as beef and mushroom kabobs, rack of lamb, prime rib roast with root vegetables, or beef tenderloin wrapped in bacon. Also an excellent companion for 2 to 4 year old Canadian cheddar or 70% dark chocolate. March, 2016 release.

These kits are available for pre-order now and will ship during the release month noted in each description. So order now while they are available because they will not be offered again.



Wishing you a “spooktacular”
Halloween.
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 info on new wine “bottles”, and a new wine perfume to check out. 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 [bottle-notes](#), glass is not the only way to bottle wine these days. Plastic, aluminum and yes... paper are showing up on the shelves at your favorite wine store. Read the article to find out more.

Need to buy a bottle of wine for your beer loving friends but don't know which type would be best suited to their beer taste? Check out this [article](#) in *aboutfood.com* about which wine might be closest to their favorite beer flavor.

There is a new perfume line on the market that lets you “wear” your favorite wine. The *Notes of Wine Collection* by [Kelly and Jones](#) is a set of five hand-crafted perfumes that mimic the scents of five different grape varieties. The “flight” consists of sauvignon blanc, riesling, chardonnay, merlot and cabernet sauvignon.

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October Hidden Special, carboy driers #2250U. These were used by Thistle Meadow Winery and are no longer needed. You can buy them this month only for \$3.50 each. Regular price for this items is \$9.50. Offer available only at Grapestompers in Laurel Springs while supplies last.

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](#).