



# 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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### Feature Article

## Security Counts

by Brant Burgiss

Happy St. Patrick's Day and month of March from the whole grapestompers gang in Laurel Springs, NC. Crazy Tom, Jimmy, Pam, and Paul send their best from the Blue Ridge Mountains of the Tar Heel State.

This month, I wanted to let you know about our continuing efforts to make sure we are doing all we can to ensure your personal information remains private from prying eyes who might try to obtain access to customer records.

Since day one, our Shopping Truck (our version of an online shopping cart) has been protected with a 128-bit secure certificate. You'll notice that the SSL certificate is turned on during the checkout process, when you get to the page where you enter in your credit card information. You can tell the SSL certificate is working, because you can see a locked padlock icon in the lower right corner of your browser (usually, Internet Explorer, Firefox, AOL, etc.). If you double-click on the padlock icon, you can see the details of the secure certificate.

We've also hired reputable outside consultants to verify that our web server, our customer database, and our local network in Laurel Springs are secure from online attacks against our system.

Despite the precautions we take at grapestompers, no one can guarantee that each online transaction is safe. Each customer has a responsibility as well - to ensure his or her computer is cleared of any trojans or viruses before shopping online, and that the computer is consistently updated with the latest virus definitions. Consumers also need to be aware of phishing scams, where emails that appear to be sent by banks or other vendors are actually sent by criminals seeking your private information.

If you should ever visit a site that requests credit card information without a visible secure certificate, our advice is to stay away from that merchant and do not consummate a purchase from that particular web site. Should your credit card ever get compromised, report it to your bank immediately.



Happy St. Patrick's Day from grapestompers

## Hot Tip

### Clean Up the Insides of Your Carboy

No carboy brush? Clean residue from the inside of your carboy by taking a clean soft cloth and put it into the carboy with the sanitizer solution. Shake it and swish it around; it cleans well with very little effort.

Source: Brenda and Clark Craig

Submit your hot winemaking tip here:

[www.grapestompers.com/submit\\_ideas.asp](http://www.grapestompers.com/submit_ideas.asp)

### Important Announcement

## grapestompers Partners with ControlScan

grapestompers has selected ControlScan to provide independent, third party security audits and verification of our web site's secure network environment in an effort to protect the private data of our customers.

If you go to the home page of our web site, you will now see the "Verified Secure" seal provided by ControlScan. This means our web site has been scanned for over 11,500 possible vulnerabilities with over 50 security auditing tools.



All grapestompers employees treat your personal information as if it were our own. We appreciate your trust and loyalty.

## Green Wine is Lucky... Just Ask Our Leprechaun!

by Tom Burgiss

If you notice on the front page of this month's newsletter, Pam made a great effort to take a photo of Laurel Springs' own resident Leprechaun to prove to you Saint Patrick's Day is on its way... It is funny how we manage to "claim" having a "little" Irish blood from our ancestors. It allows us to celebrate in full gusto!! I must confess, we cheat a little and add some green food coloring to one of our white wines and pass out the samples to those who arrive at our door step during this special day. So in that light, we hope all of you will have some friends over for a glass of your wine with a couple of stories surrounding the topic of "The good old days!"

Have a smile and a laugh and enjoy the occasion. Cheers !!!

Hidden special - We're offering 30 free corks for each grape concentrate kit purchased during March 2007 (while supplies last). Be sure to ask for the hidden special in the "Comments" box when ordering online, or you will not get the special deal.

You know, we have to plan ahead for the holidays, and for that matter, the seasons! So I guess this is as good a time as any to remind you that with the hot days of June and July that are rapidly approaching, it would be appropriate to start those refreshing summer wines!

We strongly recommend either the Heron Bay Cranberry/Shiraz (Item #HB972) or the Orchard Breezin' Cranberry/Chianti (Item #3168). Both are perfect to sit out on the deck with your wine glass in hand, sipping slowly as you overlook the lawn that needs mowing!

That way, as the sun sinks and the air gets a little cooler, you can mow with a smile on your face while thinking about that refreshing finish! Trust me, that is what I do!

Hopefully, you can also visit with us and see our spot here in the Blue Ridge Mountains. Just call ahead, and we will all await your arrival with a glass of the above mentioned wines!

Thanks, Tom

Guest Column - by Andrew St. Germain - Statesville, NC

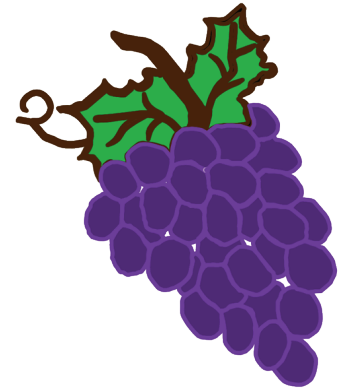
## On Becoming a Novice Winemaker

It was a Saturday in August 2006 when by circumstance I found myself driving by Thistle Meadow Winery located in Laurel Springs, North Carolina. Not being one to normally pass up such an opportunity, I easily convinced my mother-in-law who was in the passenger seat that we should take a few minutes to stretch our legs and sample some wine. If she tasted something she liked she could take it back home with her to Russia. She had been visiting us for the last two weeks, and would be making the 22 hour return flight within the next two weeks or so.

The parking lot was nearly full and the tasting room was hopping, many people drive to the mountains in the summer to escape the heat and humidity of the lower elevations. When the list of available wines was presented I was impressed by the wide variety of wines that were available. As we made our selections for the tasting I heard Tom talking to some folks about the feasibility of making their own wine in the comfort of their own home for a fraction of the price. Quite honestly I did not pay a whole lot of attention, the thought of making my own wine had really never crossed my mind and it seemed to me it was just easier to go to the store and buy it. My attention was further diverted once I began tasting Tom's wines, which are truly fantastic. Go there if you have the opportunity, you will not be disappointed.

As Russians prefer sweet wines, we ended up leaving that day with two bottles of Peden White (Peach), and two bottles of Bluebird Song. One of each was consumed within a day or two and the remaining bottles ended up on the flight back to Russia.

(Continued on page 4)



## Customer Feedback

Hi,  
A few weeks ago I called you guys to ask for help with the wine I ordered from you that wasn't clearing. I had the Orchard Breezin' Kiwi-Melon Pinot Grigio.

I talked to Tom and he told me to put it out in my garage and it should clear. Tom asked me to let him know if it worked, and I am glad to say it worked! I would like to say THANK YOU!!! for your advice. I look forward to making another order soon. THANX AGAIN!!!

Christine Wohlberg  
Osceola WI

Dear Pam,  
I want to thank you very much for your artistry on the wine labels. You really do a great job and I really appreciate your labor. Everyone likes the personal labels; you really do add a special touch to the wine.

Thanks again.

Wayne Wheatley  
Cochranville, PA

First off I would like to thank you all for being such a great help. Around 6 or 7 years ago you helped my wife pick out winemaking equipment for me and were a great help. I have since started making beer and left the wine scene for a while and forgot about your company (sorry). I have recently started looking into making wine again and through all the searching I have done, your store has the best prices on the best brands of wine kits.

I just ordered a 16L Heron Bay Shiraz for \$55 which is totally awesome and intend to send all of my business your way from now on. You emailed me promptly about shipping prices and shipped my order very quickly. Thanks again for a great hobby.

Ronny Wright  
Cypress, TX

## New Products

Here is a list of new products we've added since last month:

- 2111A PET Beer Bottles, 500 ml, \$18.45  
24 bottles per case
- 5051 Coasters, Flip Flop design, \$9.99
- 5058 Coasters, Tennis shoe, \$9.99
- 5059 Golf bag wine holder, \$9.99

**Be sure to reserve your Limited Edition Wines by placing your pre-order today!**

Order by March 15, 2007:

CF0287 Tempranillo Cabernet 18L \$117.99

[See all these new products online now.](#)

If you have a suggestion for a new product, please call us at 1-800-233-1505. Special orders welcomed for unique winemaking items or supplies.

### Corky's Corner

## Winemaking Definition

### ABV

This simple winemaking acronym stands for "alcohol by volume", or percentage of alcohol.

Look for other wine-related definitions by viewing our online Glossary at [www.grapestompers.com/glossary.asp](http://www.grapestompers.com/glossary.asp)



### Rubber Mallet Tip for Winemakers

Here are three reasons to keep a rubber mallet on hand in a winery:

#1 Use it to tap plastic corks into champagne bottles.

#2 When you have trouble getting a good seal on a primary fermenter use it to tap the lid down. It saves wear and tear on your fist.

#3 Having difficulty opening the wine kit boxes that are sealed with hot glue? Just rap the lid twice with the mallet. Presto! The glue breaks loose and the box opens easily.

Our thanks to Tony Petruso for these tips.

Have a tip to submit? Let us know your favorite winemaking tip by going to:

[www.grapestompers.com/submit\\_ideas.asp](http://www.grapestompers.com/submit_ideas.asp)

### Monthly Specials

## Specials for March 2007

Item #	Description	Reg. Price	Special
CF0155	Cellar Craft Syrah 12L CGP	\$72.71	\$58.17
CF0157	Cellar Craft Amarone 12L CGP	\$81.45	\$65.16
HB902	Heron Bay Cabernet Merlot, 8L	\$47.99	\$38.39
HB915	Heron Bay Chamblaise, 8L	\$43.99	\$35.19
HB930	Heron Bay Barolo, 16L	\$69.99	\$55.99
HB978	HB Tropical Fruit Pinot Grigio, 6L	\$42.99	\$34.39
HB952	Heron Bay Riesling, 16L	\$66.89	\$53.51
3184	CSP Chianti Riserva, 16L	\$103.64	\$82.91
3249	VDV Chardonnay Semillon, 7L	\$53.18	\$42.54
3231	Cellar Classic Chardonnay, 15L	\$89.00	\$71.20
3282	Orchard Breezin' Calypso Bianco, 7.2	\$52.27	\$41.82
3138	VDV Cabernet Merlot, 9L	\$62.27	\$49.82
Various	All Brew House Beer Kits (in stock)	20% off	reg. price
5116	Oak Barrel, 46L (holds two kits)	\$299.00	\$225.00
2262	Hand Corker	\$16.29	\$13.03
2126	Amber Transition Bottles, 750 ml, cs	\$8.99	\$7.19
2210	Fermenting Bucket/Lid/Spigot combo	\$17.27	\$13.82
2732B	Potassium Metabisulfite, 5 lbs	\$17.27	\$13.82
2707	Lalvin Wine Yeast, EC-1118	\$0.77	\$0.62
2708	Lalvin Wine Yeast, 71B-1122	\$0.77	\$0.62
5058	4-Piece Coaster Set, Tennis Shoe	\$9.99	\$7.99
2909	Vacuum Wine Saver	\$9.87	\$7.90
2910	Extra Vacuum Stoppers, set of 2	\$5.69	\$4.55
4602	Wine Chiller	\$7.75	\$6.20
2111A	PET Beer Bottles, Amber 500 ml, cs	\$18.45	\$14.76
3100	Complete Wine Kit - Red	\$241.42	\$199.00
3200	Complete Wine Kit - White	\$232.29	\$189.00

#5116A



#2262



All Brew House Kits



## Becoming a Novice Winemaker

(Continued from page 2)

Fast forward to January 2007, my mother-in-law was back for another visit and was insistent on going back to Thistle Meadow Winery for more of the same wines. They had been a huge hit with her friends and family back home, and I could tell she would not get on the plane until her suitcase was stocked. It was a snowy Tuesday and my profession had me back in the Laurel Springs area. Because of the weather, and the somewhat slick roads, there was not a crowd as there had been back in August. In fact there was only one other gentleman tasting some wine, and stocking up on wine making supplies from the Grapestompers store. This time I listened in more intently as Tom was giving some advice, sharing some of his techniques, as well as talking about some of the available wine making kits and the quality of wine they produced.

When it came my turn, I told Tom I was after the same Peach and Blueberry wine I had purchased from him a few months earlier. What happened next was a whirlwind, and before I knew it I was leaving Laurel Springs with a complete wine making kit that included the Heron Bay Peach Chardonnay concentrate. Tom really gave me the individualized attention and walked me through all the steps necessary to be successful. The instructional DVD included in the kit also has served as a good reminder of the things Tom and I went over. Before I left, Tom was already on the phone helping a customer who needed some help with his wine making endeavors.

I started the primary fermentation approximately six days ago, and have already been back to Grapestompers to purchase three additional wine kits, a second carboy, and a few tools that will really help me save some time. I have made a few small mistakes in putting together the first batch and had to call for advice as to what to do.

Paul was on the phone in minutes and got me right back on track. Many of you reading this have probably had similar dealings with Tom and the folks at Grapestompers and already know them to be patient and honest people.

I look forward to the moment my first batch is ready to drink; my only regret through this whole experience is that I did not get involved in this hobby sooner. Wish me luck!

Andrew St. Germain  
Statesville, NC

### Like To Be A Guest Columnist For The Stomper Newsletter?

Just email us a 3 or 4-paragraph article to [articles@grapestompers.com](mailto:articles@grapestompers.com). If your article is published, you'll receive a discount on your next grapestompers.com order.

### The Stomper

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## Wine Drops

*Wine Drops is a catch-all for various tidbits that we find interesting. This month, we offer another suggestion about removing wine labels.*

### Wine Label Removal

Charles Fisher from Greeneville TN writes:

I know you have had suggestions on recycling bottles before; I thought I would send in my easy but effective method for removing wine labels and adhesive.

Obtain a 5 gallon bucket with lid. The one I use came from a local restaurant (free).

Clean only five 750ml bottles at a time. Fill bottles with hot water so they will not float and space them in the bucket so they do not touch. In the bucket, squirt in a small amount of your favorite dish washing liquid and approximately 1/4th cup of bleach to prevent mold (do not use dish washing liquid with ammonia).

Fill with hot water to cover bottles (bubbles will run over in the process, so do it in a sink or outside). Cover and let stand seven days. PATIENCE in soaking is the key.

With an inexpensive pocket knife (no serrated edge) scrape off labels, with motion only in direction away from you. The one I use has a stainless steel blade and plastic handle, so there's no rust to worry about.

With a stiff bristle nylon brush simply scrub away excess adhesive; this requires very little effort. Thoroughly rinse and drain.

When ready to bottle, thoroughly clean and sanitize as normal.

Charles Fisher  
Greeneville TN

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