



# 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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## To our winemaking or wine-loving friends...

By Glenn Graves

Once again our sister company, Thistle Meadow Winery, is hosting its **12<sup>th</sup> Annual Wine Festival**. The first Saturday of October (this year!) – **October 3<sup>rd</sup>** – from **noon until 5 p.m.** there will be artisans displaying and selling their creative wares, live music from **Naomi's Fancy**, and wine tasting from a variety of wineries including Thistle Meadow.

October always brings breath-taking color schemes from the trees that surround our idyllic setting here in the Blue Ridge Mountains. You are invited to come and enjoy the beauty, the fun, the music, the fellowship, and the wine samplings. This is sure to be an enjoyable occasion for all who attend.

The artisans will be offering such creative crafts as unique wood workings, hand-made quilts, jewelry to entice the most fastidious person, writing instruments such as fountain pens, pottery, hand-decorated towels and wash cloths for practical as well as esthetic usages, and even some pies, cakes, and jams for sale.

The music that will be performed that day by **Naomi's Fancy** will be a wonderful assortment of Scottish and Irish tunes to delight everyone. This group is filled with superb musicians who offer a unique blending of sounds as well as some enjoyable foot-stomping rhythms.

We are hoping to have several wineries represented this year, but you can always count on Thistle Meadow to have some new wines available for your tasting delight. Our event, as always, is rain or shine. The sunshine has cooperated with us fully over the last few years, and we hope to continue that relationship again this October.

The cost for this fun-filled fall day is only **\$5.00** and that is the price of your souvenir tasting glass. If you have already have a souvenir glass and do not wish to add to your collection, you can simply turn in your glass as you leave the party and be refunded \$5.00. Now that's something you cannot beat anywhere around. Parking is free for all visitors on the grounds here at Thistle Meadow Winery in Laurel Springs, North Carolina.

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. 421 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. The 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.

**Come join us for a great day of fun.**



Harvest the deals at [grapestompers.com](http://grapestompers.com)

## Hot Tip

### Sulfites Will Stay

Some folks ask us how to make wine without sulfites... it won't happen! Wine yeast produces sulfur dioxide (SO2) during fermentation so it is impossible to make a sulfite free wine. Sorry!

Submit your hot winemaking tip here:  
[www.grapestompers.com/submit\\_ideas.asp](http://www.grapestompers.com/submit_ideas.asp)

## Be Sure and Check your Fermenting Bucket...

We use the Stomper newsletter each month for lots of different purposes. Some include winemaking tips, helpful hints and monthly specials. We also use it to let our customers know about potential problems.

We have recently been informed that some of the 7.8 gallon white, fermenting buckets have potential problems. This bucket under study is stock code number 2211. We have learned that the troubled buckets have a date of **07/2008** on the bottom.

So here is what we want you to do, if you bought a bucket after July 2008 from [grapestompers.com](http://grapestompers.com), **TURN IT OVER** and on the bottom, look for the date of **07/2008 (Look for a clock-like circle with a line or arrow pointing to the month and the year will be at the top)**. If you see this date, push on the bottom of the empty bucket to see if you notice any separation between the sides and the bottom. If you do, then take a digital photo of the bucket (inside and out, showing the gap) and email this to us ([tom@grapestompers.com](mailto:tom@grapestompers.com)). When we receive the photo, we can determine if you need a new bucket. Obviously if your bucket leaks along the bottom seam, most likely you have a faulty bucket and we will replace it. We want you to be more than just satisfied with anything you purchase from us. We want you to be pleased. We must have a photo of your potentially faulty bucket. If you know without a doubt that your bucket is leaking, then simply send us a photo and we will take care of you by sending you another bucket.

One more thing, we send out over 8,000 newsletters each month and sometimes we have 100's rejected and sent back to us. Please make sure that you enter a valid email address when you sign up or let us know if you change your email address. That way, we will be able to make sure that you receive the latest issue in a timely manner!

Hope to see you at our wine festival Saturday, Oct. 3.

Later, Tom

### Feature Article

## Tips and Tricks from a Winemaker

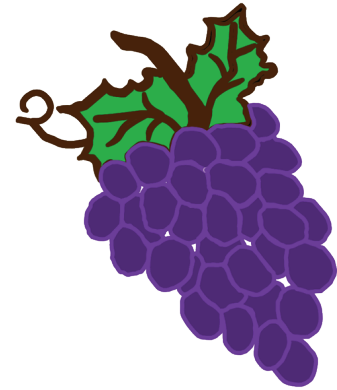
By Paul Kovacich

Whenever winemakers visit us here in Laurel Springs, they tend to learn a few things on their trip. Many times, if you're asking Tom, you'll learn more than you want to know. But that's why we're here. We love to teach people about winemaking, and we love to share the finer points of winemaking that we've learned by being in the business. So this month, we are spreading the knowledge around. Here are some tips and tricks that you've probably heard if you've been here and talked with Tom or myself.

**Spray bottles are my best friend:** One item that you won't find on the [grapestompers](http://grapestompers.com) website, but works as an indispensable winemaking tool is your common household spray bottle. Found at any hardware store, as well as any Wal-mart, the spray bottle distributes [B-brite](#) and [sulphite](#) solutions perfectly. It is versatile, as it can spray a wide area like a bucket, as well as get into all those tight spaces such as your siphons and hoses. It also conserves cleaning solutions, since you're not dumping straight out of a jug or bottle.

**Free wine thief:** There is no [wine thief](#) available in the [#3100](#) complete kit. Fortunately, the supplied [bottle filler](#) makes a great make-shift wine thief. Simply lower the bottle filler into your bucket or carboy, give it a little shake, and boom! Now you've thieved some wine! Use the trigger on the bottom of the filler to drain, simple as that. Plus, you could also use a large drinking straw as a wine thief since it works on the same principle.

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## Customer Feedback

Thanks Pam! I love your company and your website! I could literally drive 10 minutes down the highway to my local retailer, but I prefer your selection, pricing and customer service! Kudos!

Cody Freeman  
San Jose, CA

By the way, I really enjoy the Newsletter and learn a lot. Thanks.

Paulette Bergeron  
Arundel, ME

Pam,  
I'm sending you a great big hug. You have always been wonderful. I told my new wine friend Robert (Bob) Mehr, also from Herndon, about you and I think he ordered two kits, too. He was amazed about the monthly specials. Again, THANK YOU and take care, have a wonderful day and thanks for the great customer service you folks provide.

Gisela McMullin  
Herndon, VA

I received my order today from you guys! I really appreciate how quick it came. The fast turnaround really saved me. I would not have had the equipment needed to manage my must tomorrow and thus it would have spoiled. Thanks again, you guys rock!

Jason Potter  
Grinnell, IA

Thanks for being so quick with my order and switching to the right yeast! Y'all are so helpful. Thanks!

Chris Hoyle  
Lawndale, NC

Thanks for a positive, helpful experience.

Rick Irwin  
Ogden, UT

## New Products

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

ITEM #	DESCRIPTION
2765	Chocolate Almond Liquor, \$3.62
5369	Sorrento Wine Rack, \$25.00
5370	Tuscany Bookend Rack, \$35.00
4293	Bottle Holder, Frogs, \$36.00
4296	Bottle Holder, Bassett, \$32.00
4297	Bottle Holder, Mice, \$30.00
5361	Grape Design Suncatcher, \$11.99
5360	Wine Glass Suncatcher, \$11.99
	Assorted Mouse Pads, \$7.98
	Assorted Long Sleeve T-Shirts, \$17.00

**Be sure to place your pre-order for the RJ Spagnols Restricted Quantity Kits no later than September 1**

3171	Orange Chocolate Port 12L \$99.00
3173	White Chocolate Port, 12L, \$99.00
3182	Mulled Wine, 12L, \$99.00
3185	Cream Style Sherry, 12L, \$94.00

These kits are scheduled to ship in Mid October, just in time to make and enjoy for Christmas!

[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

### Oxidation:

Chemical term relating to the reaction of juice, must or wine with oxygen. Negative effects of oxidation are browning of wine and juice or "cooked" flavors and aromas.

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



### Can't Be Too Clean

We have all been reminded many times about the need to sanitize equipment. There is one thing to sanitize that is not often talked about... your hands. Be sure to rinse your hands in the potassium metabisulfite solution along with your equipment

Submitted by Don Wagner, Woodstock, GA

Have a tip to submit? Just go to:

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

### Monthly Specials

## Specials for September, 2009

Item #	Description	Reg. Price	Special
***** \$7.95 SHIPPING ON EACH OF THE 2 KITS BELOW			
HB100	CABERNET MERLOT, 8L	\$63.56	\$63.56
HB250	PINOT GRIGIO, 8L	\$59.56	\$59.56
***** NO LABELS OR OTHER DISCOUNTS WILL BE GIVEN ON ABOVE KITS—EACH ONE WILL SHIP IN A SEPARATE BOX			
3172	CSP Australian Shiraz, 16L (exp. 10/9, 1 avail)	\$120.38	\$80.00
3107	CC Premium Port, 11.5L (exp. 09/09, 2 avail.)	\$83.33	\$60.00
CF0487	Barbera, 12L w/CGP (exp. 11/09, 4 avail.)	\$72.88	\$58.30
CF0905	Malbec, 12L w/CGP (exp. 11/09, 3 avail.)	\$72.88	\$58.30
HB125	Chard./Viognier, 16L (exp. 11/09, 1 avail.)	\$86.67	\$69.34
HB015	Aust. Cab./Sauv., 16L (exp. 11/09, 4 avail.)	\$88.89	\$71.11
3117	VDV Merlot, 9L	\$67.59	\$54.07
3121	VDV Australian Shiraz, 9L	\$71.30	\$57.04
3134	CC Pinot Noir, 15L	\$112.96	\$90.37
3248	CC German Riesling Auslese, 15L	\$114.81	\$91.85
3257	OB Watermelon White Merlot, 7.2L	\$62.04	\$49.63
3183	CSP Pinotage Cabernet, 16L ( 1 avail.)	\$120.38	\$96.30
WE3123	German Muller Thurgau	\$118.52	\$94.82
WE006	Strawberry White Merlot, 7.5L (7 avail.)	\$69.44	\$55.55
CF1515	Amarone, 18L with crushed grapes	\$125.25	\$100.20
CF8941	White Merlot, 16L	\$93.61	\$74.89
2237	Straining Bag, Small 12" x 19"	\$1.83	\$1.46
2239	Straining Bag, Lg. Coarse 20" x 22"	\$2.87	\$2.30
2600B	12" Test Jar w/ removable base	\$4.07	\$3.26
2703	Yeast, Red Star Champagne—LIMIT 20	\$0.44	\$0.35
2707	Yeast, Lalvin EC-1118—LIMIT 20	\$0.77	\$0.62
2735	Bentonite, 4 oz.	\$1.52	\$1.22
2253	Vinator Bottle Washer	\$18.06	\$14.45
2732B	Potassium Metabisulfite, 5#	\$18.42	\$14.74
2243	Spoon, 18"	\$3.05	\$2.44
2607	Fizz-X	\$29.17	\$23.34
5320	Garden Hook, Grape Design	\$14.99	\$11.99
2826	The Winemaker's Answer Book	\$14.95	\$11.96
3100	Complete Wine Kit - Red	\$303.33	\$245.99
3200	Complete Wine Kit - White	\$297.16	\$236.99

(Continued from page 2)

Plastic bag cork retriever: I found [this video](#) online. It shows you how a cork stuck inside a wine bottle can be retrieved using only a plastic bag. If done correctly, the plastic bag will grab the lost cork, pull it toward the opening of the bottle, and slide it right through the neck. We tried it here at the winery with pretty good success. We had a little trouble with the part where you inflate the plastic bag by blowing into the bottle. Air got trapped inside the bag and made it impossible to extract. We found that if you get the cork nestled on top of the plastic bag, the cork will come out with no trouble.

So give some of these tricks a try. It may change the way you make wine forever. We have lots more knowledge to share. If you ever have any trouble or questions, give us a call (ask for Tom, he gives better advice).

Also, don't forget to join us here at Thistle Meadow Winery for our annual wine festival on Saturday, Oct. 3. Hope to see you there!

Happy Winemaking, Paul

## Thistle Meadow Winery joins Facebook

By Mitchell Wyatt

Grapestompers.com's sister company, [Thistle Meadow Winery](#), can now be found on facebook.com! This new marketing tool will now allow fans of Thistle Meadow to keep up with everything going on at the winery via the web.

For those of you who are unfamiliar with Facebook, it is a social networking site where you can connect with your friends and family as well as keep up with your favorite brands and businesses. It's quick and easy to set up an account, so give it a try! Just go to [www.facebook.com](http://www.facebook.com) and sign up. Once you're logged on, just search for the Thistle Meadow Winery page and click "Become a Fan". Once you're a fan, you can write comments on the "Wall" about your experiences at the winery or join discussions with other friends of Thistle Meadow.

Be sure and check out the upcoming events as well as our current wine specials. You can also browse photos taken throughout the year at the winery. In addition, Facebook is a great way to get in contact with the staff here at the winery, so feel free to post your questions or comments.

We will check and update our page daily so logon, join the fun, and stay connected with Thistle Meadow Winery through Facebook!

*The Stomper*

## List Maintenance: How to Subscribe or Unsubscribe

To subscribe to *The Stomper* winemaking hints newsletter, simply go to our subscription request page at <http://www.grapestompers.com/stomper.asp> or go to our home page and click the "Subscribe to the Stomper" button. If your email address has changed and you have ordered from us before, update your email address the next time you shop or send an email to [tom@grapestompers.com](mailto:tom@grapestompers.com) and let us know your name and your old and new email address.

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Past issues of the Stomper can be found at this page on our web site: <http://www.grapestompers.com/newsletter.asp>

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## Wine Drops

*Wine Drops is a catch-all for various tidbits that we find interesting. This month we offer some interesting trivia you may want to know, a link for a free issue of Winemaker Magazine and a chance to tell us what you would like to see next month.*

**Interesting tid-bit of trivia that we found**  
According to the International Organization of Vine and Wine (OIV) based in Paris, in 2008, global wine consumption contracted by 0.8%, the first drop since the count began in 2004. A decline in French and Italian wine consumption put the U.S. in the position as the world's largest wine consumer by total volume, surpassing Italy for the first time.

You can visit the OIV website here <http://www.oiv.int/uk/accueil/index.php>

**Hidden Special**—During the month of September we are offering our new crackled glass decanters for an unbelievable price of \$14.95, regular price \$24.95 (a \$10 savings). You can choose either the hour glass design #5371 or the slender design #5372. These make wonderful gifts. Be sure to mention "Hidden Special" in the comments sections of the order form to get this price. These will be available only while supplies last so buy early.

"In wine there is wisdom,  
In beer, there is freedom,  
In water there is bacteria."  
Ben Franklin

### 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.