



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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Cheeky Monkey—Wine Kits with an Attitude

By Brant Burgiss

grapestompers is pleased to announce the addition of a new brand of wine kits made by Vineco called Cheeky Monkey. These 4-week premium country-of-origin wine kits contain 10 liters of varietal grape juice and grape juice concentrate that will make about 30 – 750 ml bottles of great tasting wine. There are 14 different wine kits in all. As a bonus, each kit comes with colorful peel 'n stick wine labels.

We were eager to try this brand of wine kit because Cheeky Monkey offers several different varietal blends that were previously not available to our customers, such as Italian Sangiovese Syrah, California Zinfandel Shiraz, and Argentinean Syrah Rosé, just to name a few. There are lots of country-of-origin varietals to try as well, like Chilean Pinot Noir, Washington State Pinot Gris, South African Sauvignon Blanc, and Chilean Malbec.

Ready to learn more about these fantastic new kits? [Download the Cheeky Monkey brochure](#), or simply head over to the [Cheeky Monkey product page](#) on our web site.

"Why is there so much wine left at the end of my money?"
Milan Maximovich

Important Announcement

Thistle Meadow Wine Festival Fast Approaching

By Pam Wyatt

Mark your calendars now for **Thistle Meadow Winery's 13th Annual Wine Festival, Sunday, October 3rd** in beautiful **Laurel Springs, NC**. It is hard to believe that this is the 13th festival year, but time sure flies when you are having fun!

The celebration is nothing more than Crazy Tom's wild party. A **\$5 entry fee** provides you with a souvenir tasting glass allowing you to enjoy the various wines offered. If you do not want to keep your glass, we will refund your \$5 fee at the end of the festival. Hours will be from noon to 5 pm.

As always, we plan to have various local wineries in attendance where you can taste and purchase their wines as well as food available and craft vendors sporting their unique wares.

Prizes will be awarded throughout the day for various people in attendance such as the oldest person and folks from the farthest distance away.

So mark your calendar now and plan to attend our annual festival on **Sunday, October 3rd**. Hope to see you there!



Anyone who can guess the correct number of corks in the bottle, wins 30 free corks for your next batch of wine. Email tom@grapestompers.com

Hot Tip

tubing Hassle... resolved

Before attaching your tubing to the auto siphon, bottle filler or spigot, wet the end of the tube and tubing. This will make it slide on with much less hassle and also slide off much easier when finished.

Submit your hot winemaking tip here:

www.grapestompers.com/submit_ideas.asp

No Laughing Matter ("T'Ain't Funny")

I have a neighbor who comes by every once in a while and gives me his famous quote, "t'ain't funny" and of course after that, a dialog always follows - a story about one of his mishaps. So now it is my turn-With all of last winter's ice and wind, and now the heat, I say along with my neighbor, "t'ain't funny!"

With that being said, below are the steps we are taking to insure the safe arrival of your concentrate kit ordered from our warehouse.

First off, you will happy to learn that our warehouse is climate controlled and the concentrates are never subjected to overheating. This of course, includes all of our yeast as well. Our warehouse manager, James, is delaying some shipments of concentrates so they will not be held over somewhere on a hot shipping dock during a long weekend. Our bio-degradable packaging helps out by providing insulation. So all of us are busy at grapestompers striving to protect your purchase on its way to the front door of your home.

As many of you are aware, this past winter grapestompers was chosen as a testing station for 14 new summer type wines. Some of the kits we enjoyed making for summer drinking are [Tangerine Lemon Sauvignon Blanc, #3261](#), [Tangerine Pinot Grigio, #VC010](#), [Banana Pineapple Viognier, #3262](#) and [Kiwi Melon Pinot Grigio, #3251](#). Of course, just like you there at home, we make each of them carboy by carboy. Then when finished, we report our findings to our readers and let visitors taste the finished product at Thistle Meadow Winery, sort of like a "consumer guide".

This past year was a banner year for "citrus type" kits and out of 14 new ones, we believe 12 were noteworthy. So check out our specials on the new citrus types; you can still enjoy them in the hot days ahead during August. And the good news to all those home winemakers going the "citrus route" is you will be pleasantly refreshed with our new summertime sipping wines.

Careful now, don't spread the word too fast, because you WILL PICK UP MORE FRIENDS than you might need.

Oh, by the way, I want to tell you about this month's Hidden Special. We are offering our Portuguese Floor Corker, #2260, regular \$69.13 now only \$49.00. Be sure and mention the "Hidden Special" on the comment section of the order form.

Later, Tom

October Festival Pre-Ordering

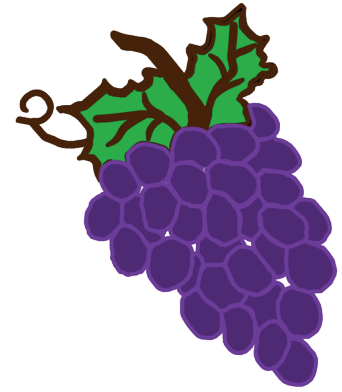
By Pam Wyatt

With the month of August arriving we will begin planning our annual Thistle Meadow Wine Festival. This year we are holding it on Sunday, October 3rd. If you remember, we tried holding it on Saturday in 2009 but with so many festivals in the area, we ran into lots of conflicts so we changed the day back to the original "Sunday", hoping to better serve everyone that likes to attend everything going on!

We wanted to let you know that we are more than happy to have you pick up grapestompers orders at our warehouse on that day, in fact, we encourage you to do so. This will save shipping costs for you and remember, you receive a **10% discount** off any **regular price** concentrate that you pick up in Laurel Springs. So it is a win-win situation.

Just call us or place your online order ahead of time and we can have everything ready for you to load and go when you are ready to leave the festival.

This year we are asking you to place your order by **Friday, Sept. 17** to insure we will have time to order any items you may want and have them in our warehouse by the festival date. Otherwise we cannot guarantee that everything you want will be in stock due to demand.



Customer Feedback

Thanks again, Grapestompers has been great...

Tom Tripp
New London, TX

I REALLY appreciate all your help, one reason we love doing business with you all and will continue to do so in the future.

Debby Kay
Harpers Ferry, WV

Tom, Thanks for the great afternoon of winemaking instruction on June 24th. We learned a lot and enjoyed it tremendously. We really appreciate your taking your time to talk to us and the other couple.

We really enjoyed the festival on Memorial Day Sunday and look forward to the one in October.

Judy & Chester Leggett
Crumpler, NC

This Peach Chardonnay we ordered is the BEST! ([#VC000 Niagara Mist Peach Chardonnay](#)) You all are so efficient.

Debbie Hitt
Jefferson City, MO

Thank you for the great customer service and exchanging the wine kit. I appreciate your winery and the great customer service. You have a loyal customer.

Robin Kinnaird
Laurel Springs, NC

WOW!!! I received my order today by FedEx, That was VERY FAST!

Debra Fox-Helser
Glen Alpine, NC

New Products

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

ITEM #	DESCRIPTION
5377	Cheeseball Mix, Red Wine, \$4.99
5378	Cheeseball Mix, White Wine, \$4.99
5494	Lg. Glass Woozie, Pink, \$10.50
5493	Lg. Glass Woozie, Green, \$10.50
5495	Med. Glass Woozie, Dots, \$7.50
5497	Accordion Wine Rack, Red, \$15.50
5498	Accordion Rack, Black, \$15.50

**CHECK OUT OUR NEW
CONCENTRATE LINE
BY VINECO INTERNATIONAL**

**CHEEKY MONKEY
10 LITER
\$84.62—\$89.99**

**TWO HEMISPHERES RIESLING
CF0999
ONLY 1 LEFT
CF0999
ORDER NOW!**

**STILL HAVE A FEW CLOSE OUT T-
SHIRTS LEFT
ORDER NOW**

[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

Grappa:

A traditional Italian drink made from the left over skins and seeds of grapes called the pomace. The pomace is fermented and distilled in its natural state resulting in about 90 proof and is clear in color. Best consumed after a meal in a small glass.

Look for other wine-related definitions by viewing our online Glossary at www.grapestompers.com/glossary.asp



Label Trick

When putting the grapestompers personalized labels on your wine bottles, try wetting the bottle instead of the label itself, then stick the label on. Only so much water will stay on the bottle therefore your label will not get overly wet and you avoid excess water messing up the picture.

Have a tip to submit? Just go to: www.grapestompers.com/submit_ideas.asp

Monthly Specials

Specials for August, 2010

Item #	Description	Reg. Price	Special
3132	CC Valpolicella, 15L (Exp. 06/10, 2 Avail.)	\$103.85	\$74.00
3256	CSP Riesling Traminer, 16L	\$115.38	\$92.30
3107	CC Premium Port, 11.5L	\$86.54	\$69.23
HB355	Strawberry White Zinfandel, 6L (Exp. 09/10)	\$58.52	\$39.00
3265	OB Mango Mint Chenin Blanc, 7.2L	\$67.26	\$53.81
3260	OB Orange Passionfruit Grenache, 7.2L	\$64.42	\$51.54
VC005	Pink Grapefruit Blush, 7.5L	\$67.08	\$53.66
VC009	Green Apple Sauvignon Blanc, 7.5L	\$67.08	\$53.66
VC008	Tropical Fruit Riesling, 7.5L	\$67.08	\$53.66
VC010	Tangerine Pinot Grigio, 7.5L	\$67.08	\$53.66
VC011	Wildberry White Zinfandel, 7.5L	\$67.08	\$53.66
VC012	Sangria Zinfandel Blush, 7.5L	\$67.08	\$53.66
VC013	BluePom White Merlot, 7.5L	\$67.08	\$53.66
VC050	Strawberry Lychee Traminer, 7.5L	\$67.08	\$53.66
VC060	Raspberry Dragonfruit White Shiraz, 7.5L	\$67.08	\$53.66
HB175	Liebfraumilch, 8L	\$72.31	\$57.85
HB030	Cabernet Shiraz, 8L	\$77.69	\$62.15
HB035	Australian Chardonnay, 16L	\$107.69	\$86.15
HB375	Merlot, 16L	\$107.69	\$86.15
CF8923	Pousse Blanc, 16L	\$80.15	\$64.12
CF0288	Red Mountain Cabernet, 18L w/crushed grape	\$153.62	\$122.90
7355B	Malic Acid, 5 lb.	\$22.11	\$17.69
2735	Bentonite, 4 oz.	\$1.58	\$1.26
2730	Acid Blend, 3 oz.	\$2.31	\$1.85
2732	Potassium Metabisulfite, 4 oz.	\$2.12	\$1.70
2742	Potassium Sorbate, 1.5 oz.	\$2.16	\$1.73
2604	Green Line Hydrometer	\$5.87	\$4.70
2600B	12" Plastic Test Jar w/removable base	\$4.23	\$3.38
2253	Vinator Bottle Rinser	\$18.75	\$15.00
2237A	Straining Bag, XL Coarse	\$6.25	\$5.00
2804	Book, From Vines to Wines	\$19.63	\$15.70
4726	Wine Filter and Saver	\$5.69	\$4.55
4146	Apron, You Pour The Wine, I'll Cut the Cheese	\$15.99	\$12.79
2763	Tequila Liqueur Extract, 3 oz.	\$3.62	\$2.90
3100	Complete Wine Kit - Red	\$303.33	\$245.99
3200	Complete Wine Kit - White	\$297.16	\$236.99

Customer Tips Corner

By Pam Wyatt

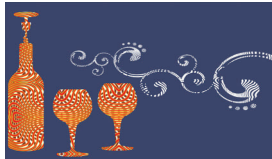
We have had so many helpful winemaking tips and comments come in lately from our customers that we wanted to share some of them this month with all our readers in hopes that they will be as useful to you as they were to us.

Gene Flowers of Cleveland, TN writes "A tip I want to pass on to others is that the new style bucket spigot (#2217) has a vent hole in it. Once you shut the spigot off, since it is gravity fed, the vent hole causes the line to purge itself; possibly causing you to overfill your bottles. Maybe it will save someone else the pain of running good wine out on the floor. The wine tends to lose something when it runs out on the floor and mixes with your tears when trying to suck it up with a straw."

From **Barb Lohrke of Loveland, OH** we received "This spring we started making our wine upstairs where it was warmer. However, we seemed to have a terrible time getting it to clear--something that had never happened to us before. It didn't seem to matter what kind of wine it was, it stayed cloudy for weeks. We finally started moving the carboys downstairs hoping that maybe that would help. Mysteriously, the wine started to clear immediately. We finally figured out that walking across the floor was creating enough mild vibrations to keep the wine from clearing."

Tony Vlasak of Conestoga, PA (who visits and brings me CHOCOLATE by the way) had this to say, "Thanks for helping my father-in-law with his order for me. I'm looking forward to another [Cellar Craft Amarone SuperPak Concentrate Kit \(#CF1515\)](#). For those of you who might not want to risk the cost of these kits, don't worry. The first one made a fantastic Amarone that compared favorably with a \$50 bottle I had one evening at a restaurant. Also, my friends who were lucky enough to get one as a gift raved about it. One wanted to buy a case."

Many thanks to each of you for passing along your views, observations and comments. We ask more of you to do the same. Winemaking is so much more fun when we all share our experiences and lend a helping hand to others.



"Anyone who tries to make you believe he knows all about wine is obviously a fake."

Leon Adams

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 a new vending machine to check out, a new ladies accessory you may be interested in purchasing, a link for a free issue of WineMaker Magazine and a chance to tell us what you would like to see next month.

We have all purchased soft drinks, gum, snacks and lately DVD's from vending machines. But have you ever considered buying **wine** from a vending machine? It seems that Pennsylvania has introduced the first wine kiosk located outside Harrisburg and according to reports, it is being well received. Read more about this new age rage <http://www.msnbc.msn.com/id/38143937/from/toolbar>

It seems that a New Jersey based company has invented a bra designed to hold up to 25 oz. of your favorite wine in the cup. The bra named Wine Rack sells for \$29.95 and comes complete with sipping straw so the wearer can sneak drinks on the sly. What WILL they think of next? Read more about this newest addition in ladies fashion at <http://www.topix.com/wine/2010/07/bra-enhances-bust-smuggles-wine>

WineMaker Magazine

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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.

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