



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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Moving On: Paul Opening His Own Shop

By Paul Kovacich

With each New Year comes change. And with this year, we will see my departure from Thistle Meadow Winery and Grapestompers.com as the full time winemaker. I'm leaving Tom and the gang to open an extension shop to Grapestompers in western North Carolina. Falderal Winery and Winemaking Shoppe will open early this year in Hendersonville NC, right in downtown. We will be featuring and supplying wine kits and other winemaking products, and hope one day to serve as a Vint-on-Premises.

In my past four years here, I've seen myself go from an amateur home winemaker to a professional. I've also seen Thistle Meadow Winery go from using buckets and siphons to 80 gallon stainless steel tanks. By making an ocean of wine and answering your winemaking questions, I am now ready to go out and create my own product. Plus, I'm not the only one who has gone pro. Over a dozen small wineries in North Carolina have had their start by making kits from Grapestompers at home. We have fed our passion for wine and our love to spread knowledge. We represent the antithesis of big commercial wineries and help make wine more accessible and enjoyable for everyone. So if you feel that you can make a good wine, and you want to share it with your community, start a small winery; we'd love for you to join us! As I depart, I'd just like to say to Tom, Pam, Brant and all the rest, that working here has been a wonderful and rewarding experience. You all are my family, and I will miss working with you. No worries though dear readers - I'm still going to be a part of the Grapestompers gang. I'll still bring you news and advice through "The Stomper" and will still be available to answer any of your winemaking questions. So until then, Happy Winemaking!



Important Announcement

This Shipment of Clay Wine Tiles may be our Last

By Pam Wyatt

Many of you have visited us at Grapestompers and Thistle Meadow Winery and have seen our wonderful wine storage [clay tiles \(#4734\)](#) that are displayed and used to market our wines.

These tiles are imported from Portugal. They are decorative as well as very useful for keeping the wine at a constant temperature. Each tile holds two bottles of wine and can be stacked into a variety of shapes to make your very own wine cellar.

Our last order was received in November (738 tiles) and we were informed by our supplier that this shipment would be the last that they would import due to rising shipping costs.

We wanted to let you know this in advance in case you had been thinking about purchasing these for your cellar.

The tiles sell for \$6.93 each for 1-49, \$6.43 for 50-99 and \$5.93 for 100+. Be sure and place your order early because when these are gone, there will be no more exactly like this and the price will most likely be increased if we do happen to find them again.

Please call in advance for shipping prices on this item 800-233-1505.

Everyone here at grapestompers.com would like to wish you and yours a Wonderful, Wine-Filled New Year!!

Hot Tip

To Swirl or Not to Swirl

When visiting wineries and doing wine tasting it is recommended that you swirl the wine in the glass before drinking. This is done to invite oxygen into the glass and allow the aromas to escape to your nose.

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

Problem Solving and Other "Tid-Bits"

Each month we send out over 7,000 Stomper newsletters so it is a great privilege to wish all of you "A FANTASIC 2010!!"

Along that same line, we hope also that "The Stomper" will help solve many sticky winemaking situations as we share problems we encounter and their solutions with our loyal customers. So... saying no more, let's attack a problem (we average at least one call per week in this regard!).

PROBLEM: "When bottling my wine, the last bottles seem to be lower in body and less in color with less aroma, etc. WHY??"

SOLUTION: The "bolder" wines (especially the reds), which are heavier in weight, have a tendency for the body and flavor to migrate toward the bottom of the container. In order to obtain a homogeneous mixture, stirring with your spoon will eliminate that very easily!

Hint: During bottling, we personally stir after every 10 bottles!

I must add, to accomplish the above, your wine should have already been "racked" clear. **No lees, please!**

NEW CONCENTRATES ADDED TO OUR ONLINE STORE

This past year we have had some great new concentrate kits come our way. To name two; [Pomegranate Wild Berry Zinfandel](#) (#3204) and [Sangria Seville Orange](#) (#3202). These kits literally jumped off the shelves in a hurry both to our grapestompers customers, and the Thistle Meadow Winery side of our business. Customers who visit our winery seem to love these wines and it seems like we can't make them fast enough.

Because we are the second largest supplier of home winemaking supplies east of the Mississippi, we are often sent trial kits before they are released by leading companies. This allows us to test them before stocking and recommending them to our customers. We are now in the process of fermenting and testing 5 more new kits! We will report back and share with you when we reach our conclusions. It really is fun and exciting for us to test! Even funnier are the surprises we get! Some kits we think will be great but THEY ARE NOT when all is said and done!

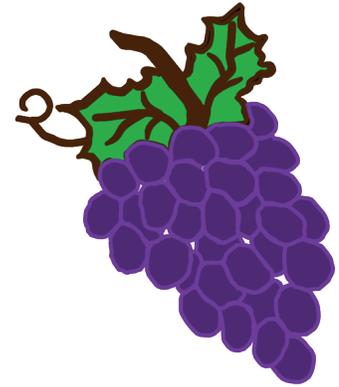
Good surprises in the past have been: The [Pink Grapefruit White Shiraz](#) (#3205), this one is great for wedding brunches because it relaxes the bridal party and in a relaxed atmosphere all weddings seem to go smoooooth! The [Green Apple Gewurztraminer](#) (#3211) and [Green Apple Riesling](#) (#HB335) kits are also a hit. Both go GREAT with any salad or salmon off the grill! We serve these with the salad course of our luncheons at Thistle Meadow Winery.

NEW GIFT ITEMS COMING TO OUR ONLINE STORE

Each month you will read in "The Stomper" about new gift items. In order to purchase and list a new gift item, Pam, our gift buyer, sends a request to the manufacturer for a sample to check out the quality, the cost, and of course the overall value in a competitive field. Many times we are able to stock a superior item at a lower cost. So we hope you take a closer look each time and enjoy Pam's great effort as we do. Short story: she's a good shopper! With two kids (three if you count her husband) and two dogs, she has to be!

Just a hint about a new item or two that we are looking at for spring. We are currently reviewing a sample of ladies wine-themed (red and white) summer flip flops. These come complete with grapes and glasses to show off your love of wines. We are also looking at a sports line for all the baseball, soccer and tennis fans out there. You ladies can kick back and watch the game in your "wine-flops" while enjoying your favorite glass of homemade wine!

Later, Tom



Customer Feedback

Thank you. I'm always pleased with my orders and continue to recommend you to my large family and friends.

Paulette Bergeron
Arundel, ME

I have been making homemade wine for almost a year now, and I'm totally HOOKED! I have about four or five different types ageing right now, and am getting better with one. I number my "Batches" and am on Batch # 13. So far, so good, no serious problems yet.

Tim Deary
Pittsburgh, PA

As usual, thank you. Enjoy the holidays and the deep snow in NW NC.

Michael Rozoz
Vero Beach, FL

Just wanted to tell all of you that I appreciate you and your company. I have shopped around, from local suppliers to eBay and elsewhere. Your prices continue to lead the way, your customer service is top shelf and I could not be happier with every aspect of our business relationship. May God continue to bless you through this Holi-est of seasons and into the coming year!

Randy Long
W. Lafayette, LA

As always, thanks Pam. Any snow yet?

Frank Shackelford
Monroe, GA

New Products

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

ITEM #	DESCRIPTION
5900-5904	Grapestompers Logo Sweat Shirts, Asst. Sizes, \$15.00
4733	Haley's Corker/Filter, \$5.69
4646	Zebra Print Bottle Bag, \$7.25
2100A	750ML Burg. Flint Bottles, \$17.04
4900	Euro Sticker, ZIN, \$3.99
4901	Euro Sticker, Corkscrew, \$3.99
4903	Euro Sticker, VIN, \$3.99

Don't forget to order your Pre-Orders in the month of January



CFLR210 Uruguay Tannat, \$145.00

Orders Must Be Received by
January 15



RQ410 Trio do Vinho Tinto, \$121.58

Orders Must Be Received By
January 31



[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

Acetification:

The formation of acetic acid from alcohol or what we would call the conversion of wine to vinegar. To avoid acetification, the fermentation vessel should be sanitized and kept full.

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



Sanitizing vs. Cleaning

Many times we are asked "What do I use to clean or sanitize equipment?" There is a big difference between **sanitizing** and **cleaning**. We recommend **B-Brite** for cleaning and **potassium metabisulfite** for sanitizing (killing bacteria and germs). **B-Brite** is a cleaner only so it will not get rid of pesky germs!

Have a tip to submit? Just go to:

www.grapestompers.com/submit_ideas.asp

Monthly Specials

Specials for January, 2010

Item #	Description	Reg. Price	Special
WE3248	Symphony, 15L (Exp. 1/10, 2 Avail.)	\$101.85	\$81.48
WE3120	Aust. Cab/Sauv, 15L (Exp. 1/10, 2 Avail.)	\$125.93	\$77.84
WE3270	Italian Amarone, 15L (Exp. 1/10, 3 Avail.)	\$129.63	\$75.97
WE009	Mango Citrus, 7.5L, (Exp. 1/10, 5 Avail.)	\$69.44	\$41.66
WE012	White Cran. Pinot Gris, 7.5L, (Exp. 1/10, 6 Av.)	\$69.44	\$41.66
3163	CC Vieux Chat Du Roi, 15L, (Exp. 1/10, 1 Av.)	\$112.96	\$67.77
WINTER IS THE BEST TIME FOR MAKING YOUR WHITE WINES			
3226	CC Piesporter, 15L	\$105.56	\$84.45
3237	CC White Zinfandel, 15L	\$96.30	\$77.04
3246	CCH Pinot Grigio, 10L	\$107.41	\$85.93
3255	CSP Pinot Grigio, 16L	\$116.37	\$93.10
3271	GC Pinot Grigio, 10L	\$65.27	\$52.22
3259	VDV Pinot Grigio, 9L	\$64.81	\$51.85
HB285	Riesling, 16L	\$86.67	\$69.34
HB245	Pinot Grigio, 16L	\$86.67	\$69.34
HB135	Chardonnay, 8L	\$59.56	\$47.65
HB175	Liebfraumilch, 8L	\$57.63	\$46.10
HB305	Sauvignon Blanc, 8L	\$59.56	\$47.65
HB400	White Grenache Blush, 8L	\$59.56	\$47.65
3149	VDV Red Zinfandel, 9L	\$67.59	\$54.07
3261	OB Tangerine Lemon Sauvignon Blanc, 7.2L	\$62.03	\$49.62
HB320	Black Cherry Pinot Noir, 6L	\$58.52	\$46.82
WE3106	Old Vines Zinfandel, 16L (ONLY 2 AVAIL.)	\$159.26	\$127.41
CF0050	South African Pinotage, 18L w/crushed grapes	\$124.85	\$99.88
CF0204	Zweigelt, 18L with crushed grape pack	\$124.85	\$99.88
3131	CC Chianti, 15L	\$100.00	\$80.00
3172	CSP Australian Shiraz, 16L	\$120.38	\$96.30
5264	B-Brite, 5 lb.	\$17.50	\$14.00
2735	Bentonite, 4 oz.	\$1.52	\$1.22
2716	Acid Test Kit	\$8.33	\$6.65
2609A	Bottle Brush	\$2.78	\$2.22
2253	Vinator Bottle Rinser	\$18.06	\$14.45
5900-04	Grapestompers Logo Sweatshirts, S-XXL	\$15.00	\$12.00
3100	Complete Wine Kit - Red	\$301.33	\$240.99
3200	Complete Wine Kit - White	\$294.16	\$230.99

Tips from our Readers

We love to hear from our readers about what makes winemaking easier and more fun for them. Here are a couple that we wanted to share with all of you and remember, keep your winemaking tips coming!

Jim King of Sequim, WA writes: "I find that honey makes a nice sugar replacement, in part or completely. I have also found that adding some honey (raw) to a batch that is fermenting sluggishly helps get things going and the honey adds a very nice touch of its own to the flavor. The most popular wine I made last year was Mango & honey, everybody wanted some. Unfortunately, I only made a small batch and presently only have one bottle left. Going to be a dry spell on that one, waiting for some more to reach drinking stage."

From **Gordon Whitfield of Houma, LA** we received an email and this photo:

In an earlier edition of "The Stomper", readers submitted ideas on transferring juice from wine kits to the primary.

Here is the device I came up with, using a cap from a kit I drilled a hole in the top. Then using a double barbed 1/4 turn valve, I inserted one side into the top, making sure the hole was undersized and it was a tight fit. On the other end I put a section of vinyl hose. Now when I start a kit, I remove the cap and replace it with this one, making sure the valve is closed and hose end is in the primary. I lay the box on its side, open the valve, and voila! Gravity does the rest - no mess, and no wasted juice.



The Stomper

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Wine Drops

Wine Drops is a catch-all for various tidbits that we find interesting. This month we found some interesting alcohol trivia, wine bottle sizes, a link for a free issue of Winemaker Magazine and a chance to tell us what you would like to see next month.

Interesting wine trivia

Before thermometers were invented, brewers would dip a thumb or finger into the liquid to determine the ideal temperature, neither too hot nor too cold, for adding yeast. From this we get the phrase "rule of thumb."

Check out more fun facts as well as alcohol trivia and legends here:

<http://www2.potsdam.edu/hansondj/FunFacts/AlcoholTrivia.html>

How big can a wine bottle get?

Capacity (Liters) followed by the number of standard size bottles contained:

Standard (.75) 1
Magnum (1.5) 2
Jeroboam (3) 4
Rehoboam (4.5) 6
Methuselah (6) 8
Salmanazar (9) 12
Balthazar (12) 16
Nebuchadnezzar (15) 20

Happy New Year! You found our Hidden Special! This month we are offering our Italian Bench Corker stock code #2263B for the low price of \$89.63. This corker regularly sells for \$127.69. Be sure to mention the Hidden Special in the comments section of your order form or you will not be able to get this item for the special price.

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.