



# The Stomper

The Free Monthly Winemaking Newsletter  
Published by [grapestompers.com](http://grapestompers.com)



Issue #125 December, 2010

<http://www.grapestompers.com>

1-800-233-1505

Hours: 9:00 AM - 5:00 PM Eastern

Monday - Friday

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!

## In This Issue

Toast for the Holidays . . . . .	1
Important Announcement. . . . .	1
Tom's Cellar . . . . .	2
Customer Comments . . . . .	2
Important Announcement. . . . .	2
Corky's Winemaking Term . . . . .	3
New Products . . . . .	3
This Month's Specials . . . . .	4
Wine Drops. . . . .	4

## Winning Toast

By Tom Burgiss

Often I enjoy proposing a toast during the holiday season. Here is one of my personal favorites that you may want to use yourself, so be my guest!

Here's to the four "hinges" of friendship: lying, stealing, swearing and drinking.

***If you're going to lie..... lie for a pretty girl.  
If you're going to steal..... steal away from bad company.  
If you're going to swear..... swear by your country.  
If you're going to drink fine wine..... DRINK MINE!***

Now I would like to "propose" something else to all our readers. 2011 will soon be upon us and I know that lots of you are seasoned "toasters". We would like to have some new toasts for the upcoming new year! If you have a favorite toast that you would like to share with us, we will certainly make it worth your while. [grapestompers.com](http://grapestompers.com) is giving away a **\$100 gift certificate** to the person with the best toast for the new year.

Deadline for entries is **December 20th**. You can email these to [tom@grapestompers.com](mailto:tom@grapestompers.com), fax them to 413-803-9850 or mail them to [grapestompers.com](http://grapestompers.com), 102 Thistle Meadow, Laurel Springs, NC 28644.

So let's see who has the best toast, old or new, that you would like to share with us and win the **\$100 prize**, just in time for the Christmas holiday. Enter as many as you like - just do it before December 20th.

### Important Announcement

## Order Deadlines for Christmas Delivery 2010

To ensure delivery of winemaking supplies in time for the Christmas season, here's our recommendation for ordering:

For deliveries to NC, VA, or SC, please ensure your order is placed (received by us) by 5 PM EST on **December 17th**.

For deliveries to AL, AR, CT, DE, FL, GA, IL, IN, KY, LA, MD, MS, NJ, OH, PA, TN, or WV please ensure your order is placed by 5 PM EST on **December 16th**.

For deliveries to IA, KS, MA, ME, RI, MI, MN, MO, Eastern NE, NH, NY, OK, TX, VT, or WI please ensure your order is placed (received by us) by 5 PM EST on **Dec. 15th**.

For deliveries to AZ, Eastern CO, ND, Western NE, NM, and SD please ensure your order is placed (received by us) by 5 PM EST on **December 14th**.

For deliveries to all other states on the west coast, (CA, Western CO, ID, MT, NV, OR, UT, WA, WY) please ensure your order is placed by 5 PM EST on **December 13th**.

This schedule is based on deliveries made no later than 22 December, and allows one extra day to compensate for possible bad weather.



*'Tis the Season' to visit Thistle Meadow Winery and Grapestompers for all your Christmas gifts!*

## Hot Tip

### No Aging Necessary

If you are looking for a nice red wine that you can drink soon after bottling try Chianti, Cabernet/Merlot, Cabernet/Shiraz and Merlot. These do not need the aging time of most full bodied reds. Of course, if you prefer to age, it won't hurt either.

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

## Been There, Done That! And Other Stuff, Too

For the past 20+ years, we have had the pleasure of introducing folks to wine and helping a lot of home winemakers.

Over these years we have given lots of advice, listened to your particular problem then helped you to clear up questions. We have also helped you when you have "skipped" a line in the instructions or you have left out one of the chemicals; as a result, about 95-98% of the time, the question you have, I have been there, done that! So we service what we sell... If we don't know the answer, we have reliable sources and we are willing to share them with you!

### A fun hint for you...

Already, all of you have learned that making wine allows you (wink, wink) to pick up MANY MORE WINE friends than you may need. So here is my "fun" suggestion - give them your worst wine, brag on it, insist on just how PROUD you are of it, tell them to please come back for more.....you will probably never see them again!! (Really, I try to be a nice guy, BUT I do like to have fun!)

### Service, service, service

Here at grapestompers we strive to give our customers stellar service, starting with receiving your order, to shipping it out our warehouse door heading your way. Our biggest nemesis is our local co-op phone system because from time to time it is not working correctly. We apologize for this inconvenience, and want you to know we are working to try and correct this issue.

To avoid this problem, it is a good idea to email us your questions and place your order on our web site. This way we can avoid your having a telephone mishap. We will also have a hard copy of your actual order or problem, in case there is a mistake.

If you do need to place your order over the phone, please have the stock codes of the items you want to order handy; this will make your order go much faster. It is our goal to send it out the day the order arrives if it gets to us before 2 PM EST.

### One other thing

During the years we have helped over 100 vineyards/wine making shops get started all over the US (including NC). We don't have franchises for sale but will gladly help you get set up. We do limit 2 new wholesale businesses per month in order to serve our retail customers better.

If you are interested in becoming a wholesale customer we require you to be located in an actual store-front location, have a re-sale tax ID number from your state and a signed W-9 federal form.

MERRY CHRISTMAS TO ALL!

Tom

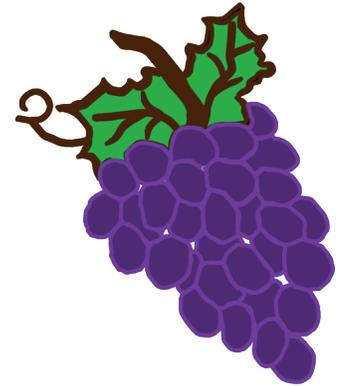
### Important Announcement

## TMW Ice Wine Makes Debut

If you have been excited for your chance to taste the new Riesling and Gewurztraminer Ice Wines from Thistle Meadow Winery, your wait is over. The Ice Wines have been bottled and are available for tasting and purchase.

Due to the high quality of these wines, we must charge \$2 per tasting. The Riesling is regularly \$50 and the Gewurztraminer is \$45 but Tom is offering a special deal on these just for the holidays. Both wines are on sale for 10% off now through Christmas - and when you do the tasting and decide to purchase, we will also deduct the \$2 tasting fee from the final price of the Ice Wine.

So stop by and try these wonderful wines. They would be a great addition to any wine cellar. Have you been looking for the December Hidden Special? Well...here it is....#5118 Essential Extractor, Reg. \$355.00 on sale for \$299.00. Tell us you saw it here!



## Customer Feedback

Thank you very much! Love your web-site!

Jonathan Stetz  
Thompson, OH

Hi Tom, Got your newsletter here in Malaga, Spain. Wonderful weather now and tons of good inexpensive wine. Hope all is well with you. Finished in Abu Dhabi so may be coming for a kit after Christmas.

Robert Perkins  
Malaga, Spain

Thanks for switching to biodegradable packing peanuts! They compost nicely!

Christine Klahn  
Rutherfordton, NC

I love receiving your email information (newsletter) and am enjoying the preparation in making wine.

Mary Hinsey  
Benbrook, TX

Thanks for everything (and thanks for shipping to a DPO address!). I've been telling everyone at our Embassy about Grapestompers.

Mark Cameron  
Dulles, VA

I was at your place about a month ago and had a wonderful time. Tom is a hoot and it was well worth the drive to visit. Thanks again for everything.

David Bradley  
Mebane, NC

Merry Christmas...another Hidden Special, 30 free capsules with any concentrate purchase. Just let us know the stock code of your choice and we'll ship them with your order.

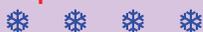
## New Products

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

ITEM #	DESCRIPTION
5456	Bentwood Wine Rack, \$19.29
5461	Ice Bag Chiller, Clear, \$8.99
5467	Infinity Wine Rack Scroll, \$5.29
5464	Wine Bag, Frosted Cat, \$2.79
5459	Wine Bottle Tumbler Set, \$25.99
5426	Wine Glass Stoppers, \$4.99
5495	Glass Woozie, Dots, \$8.00
5499	Wine Lounge, Tangerine, \$8.99

**RJ Spagnols December Pre Order**  
**RQ311 Trek (Malbec, Syrah, Cabernet Sauvignon, Merlot), 15L**  
**\$122.90**

**Orders must be received by Dec. 14**  
**Kits will ship in late February, 2011**



**Cellar Craft December Pre Order**  
**CFLR111 Grenache Quartet, 18L**  
**\$122.00**

**Orders must be received by Dec. 14**  
**Kits will ship late January, 2011**

[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

### Carbonic Maceration:

The Beaujolais process in which whole grapes are fermented without crushing. This process creates a very fruity wine with characteristic aromas of bananas, strawberries and cotton candy.

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



### Crystals in My Wine, Why?

Tiny crystals found in the bottom of some wine bottles are formed due to the aging process and are usually a sign that the wine is of a good quality. These totally harmless "wine diamonds" are called tartrate crystals and are more common in red wines but may also be found in whites. Don't shake the bottle and pour gently and these will usually stay in the bottom of the bottle.

Have a tip to submit? Just go to: [www.grapestompers.com/submit\\_ideas.asp](http://www.grapestompers.com/submit_ideas.asp)

*Monthly Specials*

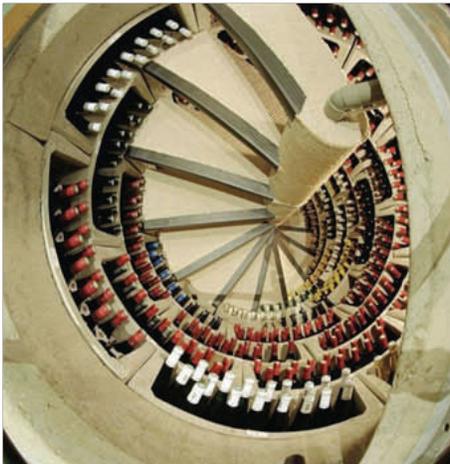
## Specials for December, 2010

Item #	Description	Reg.	Special
HB050	Australian Shiraz, 16L (Exp. 11/10, 2 Avail.)	\$116.15	\$85.00
3147	CCH Cab/Syrah/Zin, 10L (Exp. 10/10, 1 Avail.)	\$130.77	\$94.00
3130	CC Cabernet Shiraz, 15L (Exp. 11/10, 2 Avail.)	\$119.23	\$86.00
3211	OB Green Apple Gewurztraminer, 7.2L	\$67.21	\$53.77
3265	OB Mango Mint Sauvignon Blanc, 7.2L	\$69.13	\$55.30
3276	OB Black Cherry Pinot Noir, 7.2L	\$67.21	\$53.77
3251	OB Kiwi Melon Pinot Grigio, 7.2L	\$71.06	\$56.85
3121	VCV Shiraz, 9L	\$79.81	\$63.85
3224	VDV Piesporter, 9L	\$67.21	\$53.77
3132	CC Valpolicella, 15L	\$115.29	\$92.23
3270	GC Johannisberg Riesling, 10L	\$72.12	\$57.70
CF8900	Chardonnay, 16L	\$85.31	\$68.25
CF1135	Rosso Fortissimo Reserve Cuvee, 18L	\$153.82	\$145.00
HB175	Liebfraumilch, 8L	\$72.31	\$57.85
HB065	Barolo, 8L	\$73.85	\$59.08
HB245	Pinot Grigio, 16L	\$103.85	\$83.08
HB050	Australian Shiraz, 16L (Expiration 2011)	\$116.15	\$92.92
VC010	Tangerine Pinot Grigio, 7.5L	\$67.08	\$53.66
7355B	Malic Acid, 5 lb.	\$22.11	\$14.99
2732	Potassium Metabisulfite, 4 oz.	\$2.12	\$1.70
2737	American Light Oak Chips, 1 lb.	\$4.04	\$3.23
2604	Green Line Hydrometer	\$5.87	\$4.70
2733	Fermax Yeast Nutrient, 4 oz.	\$2.87	\$2.30
2687	Ferrari Auto Bottle Filler Tap	\$13.94	\$11.15
2716	Acid Test Kit	\$8.65	\$6.92
2646	Brew Belt	\$20.28	\$16.22
2240	18" Plastic Paddle	\$3.17	\$2.54
5371	Crackled Glass Decanter, Hourglass Design	\$24.95	\$15.99
5372	Crackled Glass Decanter, Slender Design	\$24.95	\$15.99
5276	Oriental Rose Wine Gift Box, 1 Bottle	\$4.00	\$3.20
5429	Black Bear Bottle Holder	\$23.00	\$18.40
4328	Fireman Bottle Holder	\$27.00	\$21.60
4631	Cork Trivet Kit	\$18.99	\$15.19
4229S	Got Wine? Long Sleeve T-shirt, Small	\$15.00	\$10.00
4229	Got Wine? Long Sleeve T-shirt, Medium	\$15.00	\$10.00
3100	Complete Wine Kit - Red	\$303.33	\$245.99
3200	Complete Wine Kit - White	\$297.16	\$236.99

## What a Wine Cellar!

By Pam Wyatt

These amazing wine cellar photos were sent to us by Bill and Kate Mahler of Ivanhoe, VA and we thought they were worth sharing. We don't know where this is actually located but wouldn't we all love to have something similar? It would be a super Christmas gift, right ladies?



**MERRY CHRISTMAS FROM THE GRAPESTOMPERS GANG!**

*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.

To quit receiving *The Stomper* winemaking hints newsletter, simply visit this page: [http://www.grapestompers.com/quit\\_stomper.asp](http://www.grapestompers.com/quit_stomper.asp)

If you have never purchased anything from us, and wish to change your email address, simply unsubscribe the old address using the link above, then subscribe with the new one.

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

*Boring stuff for lawyers: Content is gathered from sources considered to be reliable, but the accuracy of this info cannot be guaranteed. Opinions expressed by guest columnists and customer letters are those of the authors and not necessarily those of grapestompers.com*

*The Stomper Winemaking Newsletter - Copyright © 2010 grapestompers inc. All rights reserved.*

## Wine Drops

*Wine Drops is a catch-all for various tidbits that we find interesting. This month we have customer who would like your comments on blending, a wine myth about "LEGS", and a chance to tell us what you would like to see next month.*

Hello . . .I've been doing a lot of blending lately with red French Hybrids using either 20% blueberry juice (for "Burgundy"), 20% blackberry juice (for Beaujolais), or combinations thereof, and often for more feral "grapy-ness" of the hybrids, I've compensated by adding smaller amounts of Concord, which is locally available here fresh in western NY state. Recently I've begun adding small amounts of solid raisins or currants (both hydrated with inferior wines), and then later blended via a food processor) to add to the complexity. But my successes have been marginal. I drink 'em anyway, often too early, but I'd love to know more about the actual successes made by other winemakers.

Dennis Walrod  
Lakewood, NY

If you have a comment or suggestion on your successes, you can email Dennis at [dennis@walrod.us](mailto:dennis@walrod.us).

Taking in a wine's appearance can be as pleasurable as breathing in its aromas. When you swirl a wine (in addition to aerating it), you also get a perfect moment to admire its color and clarity. That said, many wine drinkers put too much emphasis on a wine's "legs," the rivulets of wine that run down the inside of the glass after swirling. Legs (sometimes called tears) are not an indicator of a wine's quality. Legs, in fact, are the complex mathematical result of the interaction between the surface tension of the liquid on the one hand and the evaporation of alcohol on the other. So, a wine with "great legs" is generally a wine that's higher in alcohol than one with "poor legs," but quality remains a toss-up.

Submitted by Gregg Schlaudecker  
Jamestown, NC

### 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.