



# 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!

## In This Issue

Toast Winner Announced. . . .	1
Wine Kit News. . . . .	1
Tom's Cellar . . . . .	2
Customer Comments . . . . .	2
Corky's Winemaking Term. . . .	3
New Products . . . . .	3
This Month's Specials . . . . .	3
Wine Drops . . . . .	4

## New Years Toast Winner Announced

By Tom Burgiss

In the December Stomper we asked folks to send us their favorite toast to begin the new year. We had many fantastic entries and it was hard to decide on a winner for the \$100 Grapestompers gift certificate. After much debate and reading over and over we picked the following toast sent in by Barb and Chuck Lohrke of Loveland, OH.

***To family, friends and lovers dear...  
We toast the good time far and near,  
May life be filled with joy and cheer  
And homemade wines, cuvéé premier!***

I have to tell you that we loved the reference to homemade wine in this toast and also used it at our grapestompers employee get-together. Congratulations to Barb and Chuck. They will be using their gift certificate from Grapestompers to make more of their

*Continued on page 2*

## Cheeky Monkey 20Ten Red Instructions Explained

By Brant Burgiss

Recently a customer contacted grapestompers about her Cheeky Monkey 20Ten Red instructions recommending that the carboy not be topped up. We went to Brant, who is the Vineco Distributor, for his advice and explanation for this and here is what he said.

"As you already surmised, the fact that Cheeky Monkey's directions actually tell you to NOT TOP UP at day 20 is a bit backwards from what hobby wine-makers have been told by the kit manufacturers for years..... but allow me to explain the logic behind their weird instructions! At day 20, you are only 8 days away from bottling. So long as you have a good seal with your airlock, any negative affect that oxygen might have on your wine would be minimal, even if you had a pretty good sized airspace above your wine in the carboy. Something else to consider: Realize that a LARGE number of these kits are sold to the Canadian market, where there are many brew-on-premise stores. These are establishments where customers buy the kit and the service of having their wine made at the dealer's site instead of at their home. By Canadian law, brew-on-premise store owners are NOT allowed to top up the carboy with similar wine. On the other hand, of course, the store owners could top up with water, but that would weaken the wine as far as alcoholic content, aroma, and flavor go.

*Continued on page 4*



*Grapestompers.com wants to wish everyone a healthy and happy wine-filled 2011.*

## Hot Tip

### Stand UP!

Oxygen is the enemy of wine. When storing a re-corked bottle, stand it up to ensure the minimum surface area of the wine is in contact with the air.

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

## Winter Time is White Wine Time

Winter has arrived, so now is the time to start your "white wines". Why? In the winter, generally, you will have an automatic "cool area" in your home just right for starting your primary fermentation of white wines. Air conditioning will not be needed; and since the fermentation process is slowed down by the cooler temperature, it will enhance the flavor and aroma! White wines are generally quieter and less active during primary fermentation which aids in the development of a better quality of white wine. Coolness pays off in the fermentation of all white wines.

For this reason, we always include white wines in our specials to be purchased during the cooler part of the season, this way it will help you in saving money and have a super white wine. If your favorite white wine is not on sale, you can receive a 10% discount off the regular retail price on the second kit (the most expensive one) when you add the concentrate to your shopping truck.

### FYI – we do not discount sale items.

All of this planning is done for you to “acquaint the concept” of making wines 6 months in advance, so now your whites will be ready for summertime sipping!

This goes without saying, the red wines are best made in the warm weather (warmer fermentation is best) to be used for colder seasons. Also, thinking 6 months in advance, it gives you a better entry for your participation in our ANNUAL HOME WINEMAKERS SHOWCASE always held on Memorial Day weekend on Sunday in May.

Check each month for our Hidden Specials (lots of time this is a Free item). The catch is that you must mention the Hidden Special when you order. Remember from day one, we have offered free labels for wines with your name and varietal. This really helps you to "polish your wine" when you give it as a gift.

Enjoy our Wintery View—Tom



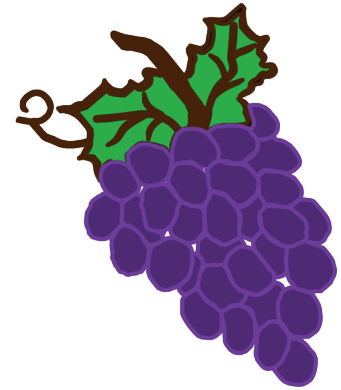
## Toast Winner - continued from page 1

homemade wines.

One other thing....most of you remember last summer's "accident" with the hawk and skunk that put Grapestompers out of commission for about a week. Well, Barb actually wrote a toast dedicated to the Grapestompers Gang that we had to throw it in and give it an Honorable Mention.

***For our good friends in West Podunk  
Who survived the likes of hawk and skunk!  
Winemaking myths they do debunk  
Let's toast their friendship and their spunk!***

The search is finally over for our January Hidden Special. This month we are offering our popular Cork Cages in bottle design (#5411), hand bag design (#5418) and barrel design (#5419) for only \$15.99 each. This special unbelievable price will not be seen again this year so order now! Be sure to mention the Hidden Special price and the design you prefer in the comments section of our order form to receive the deal. Start the New Year off with a cute place to store all those used corks.



## Customer Feedback

Thank you. I don't have a supply store where I can just "drop in" and ask questions. It's very cool to be able to get personalized coaching on my new hobby. I think I'll try the [Chianti](#) on my next order. If the wine is as good as the customer service, I'll be a happy boy.

Rich Ewald  
Russellville, KY

Thanks people, I already got my items I ordered just yesterday. That's what I call quick. You all are the best. Happy Holidays to you, and all of your friends and family.

Anthony Doric  
Lebanon, KY

I enjoy all the tips and helpful information. Now I just have to get my mom more active in making or give up and give me the stuff!

Mike Schlievert  
Genoa, OH

Loved the December newsletter. Wow, those wine cellar photos were amazing. I couldn't help, personally, thinking that I would catch the edge of my toe on the corners. Or, slop stuff on the gorgeous cover. Maybe that's just, (he, he) sour grapes.

Barb Lohrke  
Loveland, OH

I bought my first kit before I found your site. I look forward to buying my next from Grapestompers!!

Michael Selbert

## New Products

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

ITEM #	DESCRIPTION
5465	Serving Platter, \$15.88
5466	Serving Bowl, \$15.88
VC9280	California Red, 7.5L, \$58.00
VC2210	Chardonnay, 10L, \$79.23

**RJ Spagnols January Pre Order**  
**RQ411 Hang Ten (Syrah, Zinfandel, Barbera), 15L**  
**\$122.90**

Orders must be received by **Jan. 10**  
 Kits will ship in late March

**Cellar Craft January Limited Release**  
**CFLR211 Chateau Du Pays Reserve Cuvee, 18L**  
**\$122.00**

Orders must be received by **Jan. 13**  
 Kits will ship in late February

[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

### Elevage:

A French word describing a wine's maturation in a barrel, *élevage* is also the word used to describe raising a child. Since fine French wines develop much of their flavor while aging in barrels, using the term *élevage* makes sense. A cellar master nurtures and watches over his wines (their "upbringing") as much as a parent does a son or daughter.

Submitted by **Gregg Schlaudecker**  
 Jamestown, NC

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



### Table Wine or Fortified Wine?

Think of fortified wine as table wine wearing an overcoat! A fortified wine begins as a table wine with a standard alcohol level of 12-13%. When a winemaker adds some "umph", usually brandy, the alcohol % is then boosted to 17-24, making a fortified wine. Notables are sherry and port. A little bit of these goes a long way to warm the soul on a cold winter day.

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 January, 2011

Item #	Description	Reg. Price	Special
	<b>WINTER IS THE TIME TO MAKE WHITE WINE</b>		
3231	CC Chardonnay, 15L (Exp. 12/10, 1 Avail.)	\$106.73	\$75.00
HB025	Cabernet Shiraz, 16L (Exp. 12/10)	\$116.15	\$79.00
3255	CSP Pinot Grigio, 16L	\$125.00	\$100.00
3248	CCH German Riesling Auslese, 15L	\$119.23	\$95.38
3273	GC Chardonnay, 10L	\$80.67	\$64.54
3219	VDV Chardonnay, 9L	\$78.75	\$63.00
3259	VDV Pinot Grigio, 9L	\$72.98	\$58.38
3107	CC Grand Premium Port, 11.5L	\$86.54	\$69.23
3234	CC Gewurztraminer, 15L	\$114.42	\$91.54
3237	CC White Zinfandel, 15L	\$105.77	\$84.62
3128	CC Cabernet Merlot, 15L	\$116.35	\$93.08
3168	OB Cranberry Chianti, 7.2L	\$69.13	\$55.30
3262	OB Banana Pineapple Viognier, 7.2L	\$71.06	\$56.85
VC002	Black Cherry Pinot Noir, 7.5L	\$67.08	\$53.66
HB165	Gewurztraminer, 8L	\$73.38	\$58.70
HB100	Cabernet Merlot, 8L	\$73.85	\$59.08
HB035	Australian Chardonnay, 16L	\$107.69	\$86.15
CF1245	Old Vine Zinfandel, 18L with crushed grapes	\$128.00	\$102.40
CF8923	Pousse Blanc, 16L (i.e. Pouilly Fuisse)	\$80.15	\$64.12
2112	750ML Frosted Bordeaux Bottles, (3 Cases)	\$25.86	\$20.69
2399	Fast Seal Tool	\$6.20	\$4.96
2609A	Bottle Brush	\$2.88	\$2.30
2243	18" Plastic Spoon	\$3.17	\$2.54
2742	Potassium Sorbate, 1.5 oz.	\$2.16	\$1.73
2731	Campden Tablets, 2 oz.	\$3.37	\$2.70
5264	B-Brite Cleanser, 5 lb.	\$18.17	\$14.54
2909	Vac U Vin Wine Saver	\$12.22	\$9.78
2910	Vac U Vin 2 pk. Stoppers	\$6.89	\$5.51
2764	Orange Brandy Liqueur, 50ML	\$3.82	\$3.06
2765	Swiss Chocolate Almond Liqueur, 50ML	\$3.82	\$3.06
5140	Crown Mulling Spice, 6 oz.	\$3.09	\$2.47
4555	Wines Constantly L/S T-Shirt, Medium	\$29.99	\$23.99
4556	Wines Constantly L/S T-Shirt, Large	\$29.99	\$23.99
4557	Wines Constantly L/S T-Shirt, X Large	\$29.99	\$23.99
3100	Complete Wine Kit - Red	\$303.33	\$245.99
3200	Complete Wine Kit - White	\$297.16	\$236.99



Continued from page 1

So hopefully you can see why the directions say what they do regarding "topping up"... it is one way the manufacturer is trying to protect the store owners from inadvertently breaking the law.

Now obviously, you are making the wine at your home. You are not having it made at a brew-on-premise establishment. If you desire to conduct extended bulk aging in the carboy, topping up is essential... and I would recommend topping up with a similar wine. But if you are going to bottle at day 28, on schedule, the manufacturer is basically saying you can safely get by without topping up if you don't want to. I hope that addresses your concern about the topping up directions. Please feel free to contact grapestompers or me if you have any other questions about Vineco products."

## Mulling it Over at TMW

By Pam Wyatt

With the cold winter weather and the holidays here, Thistle Meadow Winery has been making a warm and festive hot mulled wine with our [Crown Mulling Spice, #5401](#), which is on sale this month

All it takes is some apple or cranberry juice, mulling spice and your favorite Merlot or other dry red wine.

Mix the wine and juice in a crock pot, add the spices and let it heat up. The smell is so inviting that you will expect to see a big roaring fire and an easy chair in our tasting room when you walk through the door!

When you purchase the mulling spice, you also receive a recipe sheet with breads, drinks and other items as well, that you can make for the holiday season by adding the spice.

So come visit us and have a cup of hot mulled wine. Thistle Meadow tasting room is open Monday - Saturday from 12-4pm and closed on Sunday during the winter months.

Of course if you visit us now we have another gift for you besides the mulled wine.....FREE SNOW. (Please feel free to take as much as you like.)

Happy New Year from all of us here at Grapestompers and Thistle Meadow!

*The Stomper*

## List Maintenance: How to Subscribe or Unsubscribe

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## Wine Drops

*Wine Drops is a catch-all for various tidbits that we find interesting. This month we have a wine fest you may want to visit, a rare bottle of wine discovered and a chance to tell us what you would like to see next month.*

January 27-30

### Winterfest, Blowing Rock, NC

Join the village of Blowing Rock as they celebrate the fun side of winter at the 13th Annual Blowing Rock Winterfest. From the wine auction to the Chili Cook-Off and live bluegrass, kids' activities and the Polar Plunge in Chetola Lake there is something for everyone. Visit [www.blowingrockwinterfest.com](http://www.blowingrockwinterfest.com).

February 4-6

### NC Winegrowers Association Annual Conference, Greensboro, NC.

Visit [www.ncwinegrowers.com](http://www.ncwinegrowers.com).

A restaurant in Tampa, FL recently uncovered a rare treasure...a bottle of 1947 Chateau Latour with an estimated value of \$30,000. How would you like to find that in your basement? Read the complete story here <http://www.suntimes.com/news/world/3009979-418/wine-bottle-restaurant-bern-renaud.html>

Start making your plans now to attend Grapestompers Home Winemakers Showcase in Laurel Springs, NC on Sunday, May 29th. Showcase your best wines and win Grapestompers.com gift certificates. Think spring!

### 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.

*"Go, eat your food with gladness, and drink your wine with a joyful heart, for it is now that God favors what you do."*

Ecclesiastes 9:7