



The Stomper

The Free Monthly Winemaking Newsletter
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<http://www.grapestompers.com>

1-800-233-1505

Winter Hours: 9:00 AM - 4:00 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!

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Important Announcement

2012 WineMaker Wine Competition Announced

By Pam Wyatt

Enter your best homemade wines in the world's largest competition for hobby winemakers! Winemaker Magazine recently announced its 2012 International Amateur Wine Competition with deadline for entries of March 16, 2012. Any home winemaker can enter their wines to compete for gold, silver and bronze medals in 50 categories. The medals are awarded by a panel of experienced wine judges. Each winemaker can enter up to 15 wines and the entry fee is \$25 each.

By entering, you can gain international recognition for your winemaking skills and get valuable feedback on your wines from the competition's judging panel. Judging will be held April 20-22, 2012 and results will be announced at the WineMaker Magazine Conference in Ithaca, NY on June 2, 2012.

Also, if you enter a wine that you have made from a kit purchased from grapestompers and you win a medal, grapestompers will award you a **10%** discount off your next order of a regular priced kit.

For more information or to enter, visit www.winemakermag.com or email competition@winemakermag.com.

You can also pick up an entry form at grapestompers store in Laurel Springs. Good luck and happy winemaking for the New Year!



The "Babes" wish you a very Merry Christmas and Happy New Year!

Hot Tip

Is your wine "Flat"?

To deal with a "flat taste" in wine (usually attributed to insufficient acid in your must), try adding a few sprinkles of [acid blend](#) and put your [airlock](#) back on for about 2 to 4 hours. This will also help clear up a "hazy" wine.

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

Important Announcement

Order Deadlines for Christmas Delivery 2011

By James Hines

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 19th**.

For deliveries to AL, AR, CT, DE, FL, GA, IL, IN, KY, LA, MD, MS, NJ, OH, PA, TN, or WV place your order by 5 PM EST on **December 15th**.

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 **December 14th**.

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 13th**.

For deliveries to all other states on the west coast, (CA, Western CO, ID, MT, NV, OR, UT, WA, WY) please order by 5 PM EST on **December 12th**.

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

Tom's Cellar Shared Pleasures

By Tom Burgiss



Each month I have the PLEASURE to greet over 9,000 "STOMPER" subscribers and it has been my PLEASURE to see some of them appear in person through our doors here at grapestompers and Thistle Meadow Winery. We have had folks visit from every state and over 50 different countries. Thus our motto remains "You can TRY BEFORE YOU BUY". Sorta like buying a pair of shoes... Right color? Rght price? Right style? - BUT do they FIT??

By your presence here, you can taste before picking out your kit. So hopefully, on your journey to the Blue Ridge Mountains of North Carolina you can pay us a visit! Did you know we have assisted in the establishment of 18 wineries in N.C. and 98+ throughout the USA? If you have an idea of starting a winery, we will be willing to advise you. Just give us a call at 1-800-233-1505. We do limit ourselves to two new wineries per month.

Enough about **our** PLEASURES. Now it's time to think about **your** many PLEASURES in sharing your winemaking talents and good wine with your neighbors and family! With Pam's fantastic abilities, you have the PLEASURE of applying nice labels to your bottles with your name. Many of you make your own labels and what a PLEASURE it is to see some of our customers win prizes when competing in the annual WineMaker Magazine label contest.

And now for your greatest PLEASURES... sharing your ability to teach, and to give to someone the most PLEASURABLE HOBBIES of their lives as a gift for the holiday season - the PLEASURE of making their own wine!

Oh yes, another PLEASURE for us... having families drive up, enjoy a picnic lunch beside our mountain trout stream, get their toes wet in the cool water on a hot summer's day (Hint: if you have children, bring extra shoes!).

Wishing You and Yours A Joyful Holiday Season!

Later, Tom



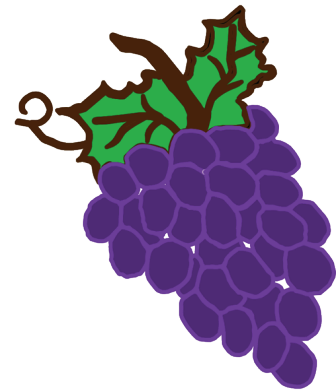
Grapestompers To Observe Winter Hours

By Pam Wyatt

As you probably already know, Thistle Meadow Winery has always observed the winter business hours of 12pm-4pm and closed on Sunday. This year, grapestompers will also follow their lead.

Beginning November 15th we began closing at 4pm as well. The new winter hours for grapestompers.com store and warehouse will be **9am-4pm, Monday-Friday and closed on Sunday**. These hours will continue until April 1, 2012.

Normally we can get items that you need on Saturday as well during winery hours of **12pm-4pm**. Call ahead and we can have your items ready to pick up when you arrive, 800-233-1505.



Customer Feedback

I just wanted to let you know that I received the labels. They look great. I will enjoy giving my wine to family and friends this Christmas with your label on them.

John Clanton
Jackson, TN

The people at GRAPESTOMPERS are the best in the business!

Gene Flowers
Cleveland, TN

Thank you. I will always do business with Grapestompers because you have great customer service.

Gary Mazzarino
Longmeadow, MA

Thank you! You guys are great! I tell all my wine making buddies about you.

Ed Capers
Alloway, NJ

Thank you so much. I received the package in two days on Saturday, Oct. 22! Fast! Great service!

Bette Stewart
Silverton, OR

Thank you for the prompt shipment of our recent order. Due to Hurricanes Rita and Ike hitting our area we have taken a little break from wine making and have decided to resume a favorite pastime.

Teresa Franklin
Buna, TX



New Products

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

ITEM #	DESCRIPTION
5532	CitruSaw, \$6.75
5961	Champagne Sipper, \$14.00
5906	Cork Bulletin Board, \$30.00
5568	Cork Tray, \$29.00
5570	Flask, Translucent Blue, \$12.00
5571	Flask, Translucent Red, \$12.00
5905	Fusion Bottle Rack, \$29.00

[See all these new products online now.](#)

If you have a suggestion for a new product, please call us at 1-800-233-1505.

December Pre-Order Deadlines

RQ212 Toro

(Manastrel, Tempranillo, Cabernet Sauvignon)

RQ312 Tango

(Tempranillo Malbec
\$114.95 each)

**ORDERS MUST BE RECEIVED BY
DECEMBER 5**



**CFLR112 Pinot Noir
\$139.00**

**ORDERS MUST BE RECEIVED BY
DECEMBER 15**

Monthly Specials

Specials for December, 2011



Item #	Description	Reg. Price	Special Price
3130	CC Cabernet Shiraz, 15L (Exp. 11/11, 2 Av.)	\$119.23	\$79.00
3160	GC Petit Sirah, 10L (Exp. 12/11, 1 Avail.)	\$80.67	\$62.00
3256	CSP Riesling Traminer, 16L (Exp. 11/11, 2 A)	\$128.85	\$94.00
3731	Stout Beer, 15L (Exp. 1/12, 1 Avail.)	\$44.13	\$35.30
3716	Red Ale Beer, 15L (Exp. 1/12, 1 Avail.)	\$44.13	\$35.30
3204	OB Pomegranate Wildberry Zinfandel, 7.2L	\$71.06	\$56.85
3289	OB Strawberry Riesling, 7.2L	\$67.21	\$53.77
3121	VDV Australian Shiraz, 9L	\$79.81	\$63.85
3114	VDV Bergamais, 9L	\$71.06	\$56.85
3256	VDV Gewurztraminer, 9L	\$68.27	\$54.62
3237	CC White Zinfandel, 15L	\$105.77	\$84.62
WE3171	Chocolate Raspberry Port, 12L	\$122.00	\$92.00
VC2791	Bent Grape Strawberry Daiquiri, 7.5L	\$76.92	\$61.54
VC2790	Bent Grape Piña Colada, 7.5L	\$76.92	\$61.54
CF0204	Zweigelt, 18L with crushed grape pack	\$160.46	\$128.37
CF0857	Yakima Valley Viognier, 16L	\$153.62	\$122.90
HB070	Bergamais, 8L	\$75.85	\$60.68
HB045	Riesling, 8L	\$73.35	\$58.68
VC6015	Legacy Pinot Grigio, 16L	\$104.62	\$83.70
VC6004	Legacy Cabernet Sauvignon, 16L	\$118.92	\$95.14
VC005	Niagara Mist Pink Grapefruit Blush, 7.5L	\$67.08	\$53.66
2732B	Potassium Metabisulfite, 5 lb.	\$19.13	\$15.30
2744	Potassium Sorbate, 1.5 oz.	\$2.16	\$1.73
2730	Acid Blend, 3 oz.	\$2.31	\$1.85
2253	Vinator Bottle Rinser	\$18.75	\$15.00
2687	Ferrari Auto Bottle Filler Tap	\$13.94	\$11.15
2609A	Bottle Brush	\$2.88	\$2.30
2243	Plastic Spoon, 18"	\$3.17	\$2.54
5140	Mulling Spice, 6 oz.	\$3.09	\$2.47
5386	Wine Cellar Tags, 50 ct. with pen	\$5.99	\$4.79
5263	Bottle Bouquet Rack	\$29.81	\$22.00
4291	Grape and Barrel Bottle Holder with stopper	\$29.00	\$23.00
5446	Vinturi Aerator for Red Wine	\$39.00	\$31.20
2597A	Refractometer	\$49.95	\$39.96
3100	Complete Wine Kit - Red	\$303.33	\$245.99
3200	Complete Wine Kit - White	\$297.16	\$236.99

Corky's Corner

Winemaking Definition

Anaerobic:

Refers to a chemical process that takes place in the absence of oxygen. As a wine ages in a sealed wine bottle, it is going through anaerobic changes.



When to Blend

Blending wine right after fermentation will protect the final product from oxidation and also gives the wines the opportunity to age together into a single wine rather than separately.

**Have a winemaking tip to submit?
Go to:**

www.grapestompers.com/submit_ideas.asp

Holiday Suggestion Last Minute Gift Idea

By Pam Wyatt



Are you a little short on time this year and forgotten to get Uncle Joe the winemaker a gift? Don't know what to give your father-in-law, again? Have you thought about a gift certificate from grapestompers?

Gift certificates are the perfect solution for your situation. We offer gift certificates in any amount and can do them in a flash. They can be mailed, faxed or emailed to you or the recipient on the same day you order if you place your order by 2pm Eastern time. This way, Uncle Joe or Dad (or whomever) can sit down and view our online catalog and pick out something they really want.

So just give us a call at 800-233-1505 or send us an email to tom@grapestompers.com and we can help. As comedian George Carlin always said "Don't pet the sweaty stuff and don't sweat the petty stuff".

Cellar Craft Purchased by Vineco

By Brant Burgiss

In case you haven't heard, Vineco recently bought out Cellar Craft. The good news is that the great wine kits you've come to appreciate will still be offered, but there will be a transitional period when some kits are not available due to either a lack of raw material or the time needed to move their wine kit production machinery from the west coast of Canada to Ontario. There will be some product delays while the machinery is set up and the kits are transported to the manufacturer's warehouse in St. Catharines, Ontario.

Get your friends and family started in the hobby of winemaking with December's Hidden Special. We are offering our Economy Winemaking Equipment Kit, #3002 for only \$67.99! That is over \$15 worth of savings from the regular price of \$84.99 for the Christmas holiday. Be sure and mention the Hidden Special in the comments section of the online order form to receive the deal. Winemaking kits make a wonderful Christmas gift!

We appreciate your understanding while the transition is taking place and we apologize in advance for any delays in late shipping of Cellar Craft kits that we may experience.

The Stomper

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<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 share the best places to wine and dine, a new and different book now on the market, and a chance to tell us what you would like to see next month.

An article in the Chicago Tribune says that TripAdvisor, the website powered by user-generated reviews, has named its 2011 Travelers' Choice Food and Wine U.S. Destinations. According to TripAdvisor, these spots were determined "based on the most highly rated food and wine destinations by travelers in TripAdvisor reviews." One destination is in our very own state of North Carolina! See which town holds this honor and read about all the top 10 here http://articles.chicagotribune.com/2011-10-11/travel/sc-trav-1011-food-advisor-awards-20111011_1_tripadvisor-shad-roe-shrimp-and-grits

An interesting book has recently come on the American market. An original Japanese book, *The Drops of God* by Tadashi Agi (a pseudonym for the brother-and-sister team, Shin and Yuko Kibayashi), seamlessly blends a Japanese adventure comic strip with essential wine information. As with all Japanese books, this one meant to be read from right to left. The front cover is actually the back, so to read the book, you have to start at the top right hand corner of the back of the book and read the panels and bubbles from right to left. [Check it out on the New York Time book review.](#)

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.

"When it came to writing about wine, I did what almost everybody does—faked it."

Art Buchwald