



# The Stomper

The Free Monthly Winemaking Newsletter  
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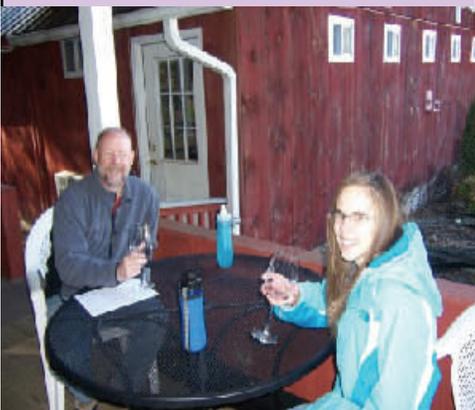
Winter Hours: 9:00 AM - 4:00 PM Eastern

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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Stephan & Kara Helfrich from Roanoke, VA enjoying a winter wine tasting on our front porch.

## Hot Tip

### Bold but too Sweet?

The crushed grape pack in some concentrates such as Cellar Craft, adds 3 things to the wine....color, body, and a little sweetness. If your wine is a bit too sweet, you may want to add a small amount of tannin (a drop or two) or a bit of tartaric acid.

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

## Wine Kit News

### Cellar Craft Formulas to Remain Unchanged

By Brant Burgiss

Greetings for 2012 - We hope you had a great New Year!

If you were concerned that the formulations of Cellar Craft wine kits might change due to the recent buyout by Vineco - worry no more! We've recently received confirmation from Vineco that they will be keeping the current recipes and vineyard sourcing for their existing products.

To quote Vineco: "Maintaining the Cellar Craft formulas is paramount to us. We are not willing to compromise the integrity of the product with alternative raw materials. We have all of Cellar Craft's formulas as they were part of the acquisition... the formulas will remain intact - we bought them for their great quality so it would not be smart of us to change them. We will continue to buy from the suppliers they use...."

The following wine kits will not be automatically restocked. Once they sell out, we will consider them to be "special order kits":

- Bent Grape Strawberry Daiquiri ([#VC2791](#))
- Bent Grape Pina Colada ([#VC2790](#))
- Cellar Craft Showcase Zweigelt 18L w/grape pack ([#CF0204](#))
- Cellar Craft Showcase Grüner Veltliner 16L ([#CF0205](#))
- Cellar Craft Sterling Amarone 12L w/grape pack ([#CF0157](#))
- Cellar Craft Sterling International GSM 12L w/grape pack ([#CF0827](#))

In their place, we will now BEGIN STOCKING small quantities of the following kits:

- Cellar Craft Sterling Chardonnay 12L ([#CF0484](#)) - from California
- Cellar Craft Premium Sangiovese 16L ([#CF0622](#)) - from Italy (available in late February)

## The Landlord's Invitation Winner Announced

In the January issue of the Stomper we announced a contest to de-code a riddle from Tom's travels. We had over 100 responses to this contest and thanks to all who participated.

The winning riddle solver was James Evans of Apex, NC who emailed the solution at 12:19am on January 1. Congratulations James! He will receive \$20 off his next grapestompers order.

If you were not able to solve the riddle, here is the answer;

**"Here stop and spend a social hour in harmless mirth and fun. Let friendship reign, be just and kind, and evil speak of none."**

Pretty good advice for all of us. For all of you who didn't win, keep trying! You never know what Tom will come up with next to test your wit.

## Get Those 'Whites' Brewing

By Tom Burgiss

At the risk of being redundant, I hope I am not insulting your intelligence! Winter and cooler weather is upon us again, so this is the time of year when home winemakers should consider making their WHITE wines.

I say this for two reasons: First of all, white wines need slower primary fermenting time to ensure better quality of the wine. Cool weather really slows down the fermentation process and the slower it ferments, the better! Since most folks ordering from us live in warmer regions, Mother Nature helps out with cooler temps and improves the wine's aroma and taste!

Second reason, it is a good idea to start your white wines now because it gives the wine more time to mature before temperatures start to get in the 80 degree range in your area. White wines are more in demand during hot seasons because of their lighter body.

The bottom line: it's best to be 6 months ahead of need and desire!

On the other hand, RED wines ferment best with a warmer temperature and summer temperatures help to eliminate money spent to keep the proper fermentation temperature of 70-72 degrees. Once again, be 6 months ahead for the season of the reds. I best stop now, before I confuse the issue.

Sometimes I use my space in "The Stomper" to explain more about our web site. In our listing of concentrate kits you will sometimes run across a "SPECIAL ORDER" item which would indicate this is only made in small amounts (due to the crop success/failure) in the vineyards; so, under those circumstances we order only on demand. Please feel free to call us toll free at 800-233-1505 so we can give to you a heads-up on the expected arrival date.

As an added reminder, we do not run your credit card until the day your order is shipped and on that same day the total amount charged and the tracking number(s) will come to you via E-Mail.

Later, Tom

## Free Shipping Policy

The 6 Heron Bay wine kits designated for "free shipping" this month ([see the list of these kits on the next page](#)) will be shipped in ONE BOX ONLY. Free shipping offer applies to goods sent to the 48 contiguous United States only. All shipping will be sent via ground services of either FedEx or UPS.

The 6 designated Heron Bay wine kits may not be substituted for any other brand or varietal. This program is strictly tied to the purchase of an 8-liter kit made by Heron Bay. There is a limit of ONE free shipping offer this month to each household in the free shipping area.

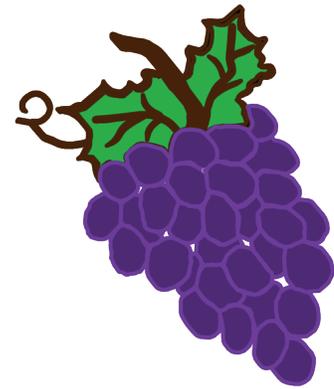
You may add small extra items to "ride along" for free with your wine kit, but these items are limited to a maximum of 2 additional pounds of non-breakable products. All items must fit safely in the box provided, allowing room for proper packing materials. If the items will not fit in the box, they will be shipped separately and you will be billed for shipping the larger item(s).

For instance, you may add such items as:

- up to 30 corks
- up to 100 capsules
- yeast packets or other small packages of chemicals such as Fermox, Clarifier, Acid Blend, etc.
- any other single item may be added weighing less than 2 lbs.

ALL ITEMS ADDED MUST HAVE A TOTAL WEIGHT OF 2 LBS. OR LESS TO BE ADDED TO THE "FREE SHIPPING" BOX.

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## Customer Feedback

Thank you Tom for getting back with me and for your help. By the way, I love your website. I refer to it often and hope to buy supplies from you soon.

John Beaver  
Email Customer

I'm a regular customer and big fan of your wonderful winery.

Lisa Chappell  
Traphill, NC

Usually small items can be shipped in one of the large padded USPS envelopes, but most of the big companies want to stick it in a UPS box, at a high rate of cost to the consumer, instead of thinking of customer service first. We appreciate your kindness in this area and your service.

I'll be making some beer, soon, and some more Apfelwein, so will be ordering a lot more, come Spring. We'd like to visit, but 400 miles is a bit much for us!

Bob & Carol Mauk  
California, MD

Tom, I always enjoy your newsletter, especially the January issue article about cooking with wine. I always cook with wine, and sometimes I even put it in the food. Happy New Year, and keep up the good work.

Jerry Horzewski  
Milwaukee, WI

The RJ Spagnols [California Old Vine Zinfandel](#) is fabulous!

Paul Weikel  
Roswell, NM

## New Products

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

ITEM #	DESCRIPTION
5540	Hounds Wine Bag, \$1.99
5541	Eros Corkscrew, \$6.99
5542	Corkscrew w/ opener, \$4.50
VC9130	Calif. White, 7.5L, \$45.85
VC8010	Pinot Grigio, 7.5L, \$53.52
CF0484	Chardonnay, 12L, \$69.82

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

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

### February Pre-Order Deadline

**CFLR312 Sauvignon Blanc/Semillon/  
Chardonnay, 18L  
Only \$139.00**

**ORDERS MUST BE RECEIVED BY  
FEBRUARY 15TH.**



**#VCLR112 Australian  
Shiraz Viognier, 16L  
\$125.00**

**Only 2 Available**

**#CMLR112 Cheeky Monkey  
2011 Red, 10L  
\$92.29**

**Only 1 Available**

**First Come, First Served**

### Corky's Corner

## Winemaking Definition

### Fruit Forward:

Wines that release their best flavor in the beginning. **Fruit wines** should be consumed within 1 or 2 years after bottling as the flavor will dissipate with time.



### Tasting Etiquette

If you plan to do some Valentine's Day wine tasting, try not to use too much perfume or aftershave. It will overshadow the aroma for you and others. The aroma of the wine is half the fun of tasting.

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

### Monthly Specials

## Specials for February, 2012

Item #	Description	Reg. Price	Special Price
<b>FREE SHIPPING ON THE 6 HERON BAY 8L KITS LISTED BELOW WHILE SUPPLIES LAST. LIMITED AMOUNTS—FIRST COME, FIRST SERVED SEE FREE SHIPPING POLICY ON PAGE 2</b>			
<b>HB070</b>	<b>Bergamais, 8L (10 Available)</b>	\$75.85	\$75.85
<b>HB110</b>	<b>Cabernet Sauvignon, 8L (10 Available)</b>	\$73.85	\$73.85
<b>HB260</b>	<b>Pinot Noir, 8L (8 Available)</b>	\$73.85	\$73.85
<b>HB135</b>	<b>Chardonnay, 8L (7 Available)</b>	\$70.00	\$70.00
<b>HB165</b>	<b>Gewurztraminer, 8L (7 Available)</b>	\$73.38	\$73.38
<b>HB045</b>	<b>Riesling, 8L (8 Available)</b>	\$73.38	\$73.38
3716	Red Ale Beer, 15L (Exp. 1/12, 1 Avail.)	\$44.13	\$30.00
3731	Stout Beer, 15L (Exp. 1/12, 1 Avail.)	\$44.13	\$30.00
3278	OB Raspberry White Zinfandel, 7.2L	\$71.06	\$56.85
3289	OB Strawberry Riesling, 7.2L	\$67.21	\$53.77
3128	CC Cabernet Merlot, 15L	\$116.35	\$93.08
3237	CC White Zinfandel, 15L	\$105.77	\$84.62
3132	CC Valpolicella, 15L	\$115.29	\$92.23
3219	VDV Chardonnay, 9L	\$78.75	\$63.00
3224	VDV Piesporter, 9L	\$67.21	\$53.77
3256	CSP Riesling Traminer, 16L	\$128.85	\$103.08
CF9022	Yakima Valley Merlot, 18L w/crushed grapes	\$134.85	\$107.88
CF8912	Late Harvest Riesling, 16L	\$117.77	\$94.22
VC6015	Legacy Pinot Grigio, 16L	\$104.62	\$83.70
VC011	Wildberry White Zinfandel, 7.5L	\$67.08	\$53.66
2730	Acid Blend, 3 oz.	\$2.31	\$1.85
5264	B-Brite, 5 lb.	\$18.17	\$14.54
2742	Potassium Sorbate, 1.5 oz.	\$2.16	\$1.73
2120	Bottles, 150ML, 12 per case	\$8.99	\$7.19
2662	Funnel, 5" without strainer	\$1.73	\$1.38
2687	Ferrari Automatic Bottle Filler Tap	\$13.94	\$11.15
2243	Plastic Spoon, 18"	\$3.17	\$2.54
2609A	Bottle Brush	\$2.88	\$2.30
4823	Wine Theme Tote Bag	\$25.00	\$20.00
2906	Private Preserve, 120 uses	\$10.99	\$8.79
2238	Straining Bag, Large (12" x 19"), Fine	\$6.73	\$5.38
<b>5154-80</b>	<b>50% off Steel Sculpture Bottle Holders</b>	<b>1/2 off</b>	<b>1/2 off</b>
3100	Complete Wine Kit - Red	\$303.33	\$245.99
3200	Complete Wine Kit - White	\$297.16	\$236.99

Just for Fun

## Customer Chuckle

I had to chuckle at the 'Hot Tip' on Wine Volcanoes in the January issue, and thought I should add my 2 cents worth. DO NOT place your hand over the mouth of the carboy. You Will Lose! The pressure will build up while you are screaming for help and a small high pressure stream will start spraying your walls. When you finally admit defeat and remove your hand the spray will reach your ceiling and start dripping - seemingly forever. If you are in this situation - DO WALK AWAY and calmly go get some towels to clean up the inevitable mess...

**Jeff Racer**  
Port Byron, IL

Customer Idea

## Speaking of Oak....

Our friends, since deceased, would get the empty oak barrels from the Calvert Distillery, in Baltimore, and use them for his winemaking. Since the distillers use them only once, they just sell or scrap them or give them to winemakers to re-use ("Who you know" also works here). They are also used to make furniture, like barrel chairs. When you sit in them the unmistakable "whiskey" smell emits. I like the wine-making idea the best! LOL

**Robert Mauk**  
California, MD

## Free Shipping Policy

Continued from page 2

Extra items over this weight or large items that will not fit in the box will be shipped separately, and you will be billed for this shipping and any other boxes involved.

To qualify for free shipping, orders for your 8L Heron Bay wine kit must be received during the month of February 2012, no later than 11:59:59 PM Eastern Standard time on February 29, 2012.

*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.

You have found the Hidden Special for the month of February! We are offering our WE3171 Chocolate Raspberry Port kits, regular \$122.00 for the fantastic price of only \$69.95. Be sure to mention the Hidden Special price.

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.*

## Wine Drops

*Wine Drops is a catch-all for various tidbits that we find interesting. This month we found a list of airline wines, a reminder about all the things going on at WineMaker Magazine and a chance to tell us what you would like to see next month.*

Do you like to have a little wine when traveling by air? Our friends at BottleNotes have prepared a list of airlines and which wines they serve on board so check it out here before your next trip; <http://www.bottlenotes.com/the-daily-sip/wine-tips/wine-airlines-travel-flying#airlines>

If you follow basketball at all, you know the name Yao Ming, the recently retired Chinese NBA superstar who stands at 7 feet, 6 inches tall. In December, 2011 he launched Yao Ming Cabernet Sauvignon in China. The wine is available in the USA but the website asks that you limit your purchase to only one bottle as there were only 1500 cases produced; <http://www.yaofamilywines.com/>

Entry deadline is **March 16, 2012** for WineMaker Magazine's 2012 International Amateur Wine Competition. Enter your best homemade wines in the world's largest competition for hobby winemakers. For more information or to enter the completion go to [www.winemakermag.com/competition](http://www.winemakermag.com/competition).

It is not too early to start making plans to attend the 4th Annual Grapestompers Home Winemaker Showcase on Sunday May 27th here in Laurel Springs, NC. Registration forms will be posted on our website soon so keep watching!

### 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.