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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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Christmas wine –Stone Mountain Red from TMW ([Cranberry Chianti](#))



Grapevine or Pet?

Grapevine trunks last as long as most trees; 220 years is about the record for a producing grapevine's life, so it is like owning a parrot or a tortoise – they might outlast us!

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

Important Announcement Order Deadlines for Christmas Delivery 2012

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 4 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 please ensure your order is placed by 4 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 4 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 4 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 ensure your order is placed by 4 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.

Wine Kit News

WineMaker Magazine Amateur Winemaking Contest

By Tom Burgiss

Enter your best homemade wines in the world's largest competition for hobby winemakers!

WineMaker Magazine recently announced its 2013 International Amateur Wine Competition with deadline for entries of March 15, 2013.

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 19-21, 2013 and results will be announced at the WineMaker Magazine Conference in Monterey, CA on May 18, 2013.

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

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

You can also pick up an entry form at grapestompers store in Laurel Springs or at Thistle Stop Wine Shop in Kernersville.

Looking Back at 20 Years of grapestompers

Grapestompers has made an effort to grow and develop pertinent information to improve your winemaking skills for better wines at an affordable price. Over the years we have helped solve problems and because of our "hands on" experience we have been able to save many bottles of wine and helped avoid wasted time and dollars! From the beginning, we have been in a helping mode. So it stands to reason that we should share the knowledge that we have gained!

How many of you have noticed how greatly this hobby has changed and improved through the years? We have gone through multiple product improvements, mergers of suppliers, high cost of fuel, computers going down, credit card terminals dying, power outages, changes in local, state and federal guidelines, and who knows what is next?

So if you have problems or questions just email me. In order to be more efficient, I will email back an answer that will individually take care of your situation such as the ones we have been faced with in the past below:

- A-** Can you tell me the name of that kit that I made 2 years ago?
- B-** What assistance can I get from you to help start my own winery?
- C-** When is the best day / time to call you to avoid a busy line?
- D-** Surest way to contact you?
- E-** What do I need to do in order to set up a wholesale account with grapestompers?
- F-** How can I receive the shipping cost before approving my order?
- G-** Why can I not put my credit card numbers on my order to you?
- H-** I have not received my "Stomper" newsletter. Why?
- I-** How do I get the best pricing on my kits?
- J-** Which manufacture makes the best concentrates?
- K-** Can you recommend a kit that seems to be the "hottest" from your **customers** ?
- L-** Can we visit you and taste a wine I am thinking about fermenting and bottling?
- M-** If I have a damaged package by UPS or FedEx what do I do?
- N-** How soon can I expect an answer from you?
- O-** If I receive a product that is broken, then what do I do?
- P-** Are the RQ and Limited Release kits any good?
- Q-** Why do I have order so far in advance (in P above); is it a firm commitment and when is it charged to my credit card?
- R-** Do you physically stock in your warehouse all your web site shows?
- S-** Do you have gift certificates, and how many are actually used by the recipient?
- T-** Last but not least, what do you recommend for a home winemaker who has everything?

Merry Christmas and the Best of the New Year, Tom

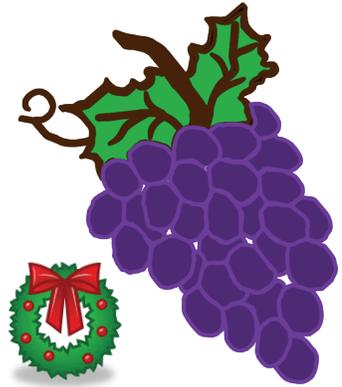
Cleaning Party Stains

By Pam Wyatt

I read something the other day that amazed me so I had to try it out. I love port wine and it is almost impossible to remove stains from carpet but this little trick works great.

As strange as it may seem, you can actually remove port wine stains by pouring white wine on it.

Lightly wet the stain with white wine and blot with paper towels. White wine is acidic so it will neutralize the stain and you can remove it easily. Your carpet may smell like a winery for a while but it is a small price to pay.



Customer Feedback

We have carboys full of wine everywhere. LOL. Hope you all are well. Please let Tom know he saved our Muscadine and Scuppernong wines with his advice. We are getting ready to bottle the last run of Scuppernong. Thanks.

Tammy Mincey
Whittier, NC

This is my first time making my own wine and your company came highly recommended. I'm very excited about this new adventure! Thanks so much!

Kristin Lindsay
Gretna, LA

Tell Tom that the [Portuguese floor corker](#) that I purchased works great. Really nice.

Kenneth Bowen
Maxton, NC

Shipment arrived very fast. My compost pile will enjoy the packaging pebbles.....winter menu. HA! It's awesome to be able to depend on your outstanding customer service.

Gisela McMullin
Herndon, VA

Thanks so much for your years of GREAT service.

Vicky Warry
Goddard, KS



New Products

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

ITEM #	DESCRIPTION
5909	Chardonnay Candle, \$14.00
5912	Merlot Candle, \$14.00
5701	VC Grapes Lip Balm, \$5.00
5699	VC Grapes Gift Pack, \$18.00
5693	Tendril 4 Bottle Rack, \$45.00
5907	Scroll Cookbook Stand, \$25.00
5698	Polar Bear Bottle Holder, \$30.00
5691	Oeno Ice Wand, \$30.00
4465	Screw It Polo Cap, \$15.00

RJ Spagnols Port Kits Still Available

[#3178 Apple Tatin White Port, 12L](#)

[#3173 White Chocolate Port, 12L](#)

**Only 1 Each Available
First Come, First Served**

\$99.00 Each

[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

Cremant

A category of champagne or sparkling wine that contains less carbonation than standard champagnes or sparkling wines. These products are normally quite light and fruity.



Hot Tip

Color Me Red

During the holidays everything is normally bright red and green in color. If your strawberry or other red fruit wine that you are serving to guests is not a pleasing red color, you may add a food grade red coloring. This is pretty concentrated so a "little dab will do you". It will not hurt the taste of the wine but will make it much prettier to look at.

Have a winemaking tip to submit? Go to:

grapestompers.com/submit_ideas.aspx

Monthly Specials

Specials for December, 2012



Item #	Description	Reg. Price	Special Price
CF8923	Pousse Blanc, 16L (Exp. 12/12, 9 Avail.)	\$95.54	\$69.00
3132	CC Valpolicella, 15L (Exp. 10/12, 2 Avail.)	\$121.06	\$79.00
3184	CSP Chianti Riserva, 16L (Exp. 10/12, 1 Av.)	\$138.37	\$89.00
VC810	Chamblaise, 7.5L (Exp. 9/12, 1 Available)	\$72.66	\$39.00
3231	CC Chardonnay, 15L	\$119.13	\$95.30
3143	CC Rosso Grande, 15L	\$128.75	\$103.00
3252	VDV Gewurztraminer, 9L	\$71.06	\$56.85
3222	VDV Johannisberg Riesling, 9L	\$71.06	\$56.85
3271	GC Pinot Grigio, 10L	\$76.83	\$61.46
3278	OB Raspberry White Zinfandel, 7.2L	\$73.53	\$58.82
3204	OB Pomegranate Wildberry Zinfandel, 7.2L	\$72.60	\$58.08
VC0311	Cheeky Monkey S.A. Cab/Sauv, 10L	\$96.40	\$77.12
VC0868	Legacy Chardonnay, 16L	\$115.06	\$92.05
VC0876	Legacy Pinot Noir, 16L	\$112.00	\$89.60
CF3503	Classique Gewurztraminer, 7.5L	\$66.88	\$53.50
CF3508	Classique Shiraz, 7.5L	\$68.63	\$54.90
CF3548	Carmenere, 18L with crushed grape pack	\$160.00	\$128.00
VC0366	Raspberry Merlot, 7.5L	\$69.41	\$55.53
2733	Fermax Yeast Nutrient, 4 oz.	\$2.87	\$2.30
2732	Potassium Metabisulfite, 4 oz.	\$2.12	\$1.70
2735	Bentonite, 4 oz.	\$1.58	\$1.26
2604	Green Line Hydrometer	\$5.96	\$4.77
2253	Vinator Bottle Rinser	\$18.75	\$15.00
2243	Plastic Spoon, Food Grade, 18"	\$3.27	\$2.62
2262	Portuguese Double Lever Hand Corker	\$20.67	\$16.54
2120	Screw Top Bottles, 150ML	\$8.99	\$7.19
2716	Acid Test Kit	\$9.52	\$7.62
6676	Yellow Lab Puppy Bottle Holder	\$33.00	\$26.40
4902	Wine Glass Tote Bag, Black	\$29.00	\$23.20
4840	Wine Bottle Tote Bag, Colored	\$29.00	\$23.20
5446	Vinturi Wine Aerator, Red Wine	\$39.00	\$31.20
5526	Chill Decanter, 18"	\$25.00	\$20.00
5634	Climbing Tendril Bottle Holder	\$35.00	\$28.00
5659	Owl Cork Cage	\$30.00	\$24.00
3100	Complete Wine Kit—Red	\$303.33	\$245.99
3200	Complete Wine Kit - White	\$297.16	\$236.99

Customer Corner

Wine Bottling Made Easier

By Pam Wyatt



Thanks to **Tim Mussman** of **Arlington Heights, IL** for submitting the following bottling tip to grapestompers. Tim has already used his 10% discount on regular price merchandise for submitting this tip. You can also earn the 10% discount by submitting your tip or winemaking articles or ideas. Just go to the following link to do so www.grapestompers.com/submit_ideas.aspx. You can also email to tom@grapestompers.com.

"This tip helps during the bottling process and has saved my father-in-law and me a lot of spilled wine especially when filling dark bottles. We set up our bottling area with a light bulb behind the bottle being filled such that you can clearly see the level of the wine as you are filling."

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 wine-maker 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, relax and view our online catalog and pick out something they really want.

So just give us a call toll-free at 800-233-1505 or send us an email to tom@grapestompers.com and we can help.

By the way, our Hidden Special for the month of Ho-Ho-Ho December is the BV Mini Jet Filter #2211. This filter normally sells for \$193.00 and this month it can be yours for only \$173.00—a \$20 savings just in time for Christmas. Just mention the Hidden Special in the comments section of our online order form.

Here's wishing all our friends a wonderful Christmas Season full of love, laughter and of course, wine!

The Stomper

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Past issues of the Stomper can be found at this page on our web site:

<http://www.grapestompers.com/newsletter.aspx>

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Wine Drops

Wine Drops is a catch-all for various tidbits that we find interesting. This month we have some wine tasting advice and give you a chance to tell us what you would like to see next month.

Next time you plan an outing out with friends to visit wineries you may want to read this article on diluting your wine when tasting. Most folks like to wash their glasses when changing from whites to reds and so on, but maybe not. Check out this link to see why it is suggested that we not do this when tasting new wines: <http://tablascreek.typepad.com/tablas/2012/11/when-wine-tasting-step-away-from-the-carafe.html>

A sure sign that the holidays are approaching is the desire to drink something warm and rich around the fireplace. But don't give up wine. Try our [Crown Mulling Spice](#) mixed with your favorite wine and fruit juice. It may be your favorite cold weather treat. A free recipe sheet is included with every order with 15 more delicious recipes using the spice.

The online marketplace giant, Amazon, has recently added wine to its extensive market and North Carolina is one of the few states on their ship and sip list. Amazon claims to offer over 1,000 wines from US wineries. Read the article here: <http://www.charlotteobserver.com/2012/11/13/3662612/amazon-now-ships-wine-to-nc.html>

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.