



# The Stomper

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



Issue #154 May, 2013

<http://www.grapestompers.com> 1-800-233-1505

Winter 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!

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## Home Winemaker Showcase this Month

By Pam Wyatt

What better way to say goodbye to winter than to send in your registration forms to participate in the 2013 Home Winemaker Showcase on **Sunday, May 26?**

As in years past, the times for our Winemaker Showcase will be from 12 noon to 4 pm and there is **NO CHARGE** to participate. We will be selling tasting glasses this year for \$5. If you want to keep the glass, it's yours. If not, you can turn it in when tasting is over and receive a \$5 refund so your tasting will be free.

Winemakers must **pre-register PRIOR TO Friday, May 17** in order to reserve your space; you cannot enter your wines on the day of the Showcase. You can download your winemaker or vendor registration form [here](#) or from the home page of our web site at [www.grapestompers.com](http://www.grapestompers.com). You are welcome to mail, fax or email these to us. Phone numbers and addresses are listed on the forms.

We plan to have local craft vendors, great food available for sale, plus \$1,000 in grapestompers gift certificates and ribbons will also be awarded. And if you have joined us in the past, you know that Tom will have a surprise or two up his sleeve!

You can enter as many different wines as you like as long as you have someone to pour for each wine! Categories include reds, whites, fruits, meads and ports so there's something for everyone.

We will offer a **10% discount** off all regular price winemaking supplies to participants when you place your order by **FRIDAY, MAY 17** and pick up on Showcase day. Be sure and bring winemaking equipment you want to sell or "swap" with others attending the festival.

If you decide that you don't want to enter your wines, come and taste. The participants win by public vote and you will always find something you can't live without from our wonderful craft vendor tables!

For more information or to register, please call us toll-free at **800-233-1505** or email [tom@grapestompers.com](mailto:tom@grapestompers.com).



See... We DO have spring in NC.  
April showers bring May Flowers!  
Biltmore Tulips—Photo by  
Monty Combs, Wilkesboro, NC

## Hot Tip

### Winter Storage

As the warm weather approaches we all want to pack up those wooly winter clothes and move on to the lighter fare of spring. If you plan to pack up your winter boots, try putting a bottle of wine in them. This will keep them standing upright and the tops nice and shapely to be ready for next winter's snow season.

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



**HAPPY MEMORIAL  
DAY!**



## Restaurant Wines vs. Homemade Wines

The next time you dine out, take a peek at the wine list. Lots of familiar wine names appear on that list, most of which you have made and enjoyed. I'm betting yours are superior!

I started thinking how home winemakers could compare the price of their wine to wines served in a restaurant and here are some interesting figures for comparison. Please keep in mind that these are only estimates on shipping cost and not the actual amount. That would be determined by the zone it is going to and the farther west it is headed, the more the shipping cost is. Let's do the math!

Cost Per Bottle using an example of [Cellar Craft 18L Amarone](#) at grapestompers with a selling price of \$160.55, based on a 30 bottle yield and shipped outside the state of NC.

<b>Concentrate</b>	<b>= \$5.35</b>
<b>Cork</b>	<b>= .16</b>
<b>Capsule</b>	<b>= .14</b>
<b>Label</b>	<b>FREE</b>
<b>Bottle</b>	<b>=\$1.05</b>
<b>Tax</b>	<b>FREE (except in NC)</b>
<b>Shipping</b>	<b>= .81</b>
<b>Handling</b>	<b>FREE</b>
<b>Cost/Bottle</b>	<b>= \$7.51</b>

When you see that the menu prices of the same wine in a restaurant is between \$35-\$100 it makes the price of making your own wine look very appealing! Not to mention the pleasure of saying "I made this wine myself."

When you order the smaller kits - say either a 7.5L, 9L, 10L, or 12L kit - your cost per bottle will go down even more because they cost less per bottle to make. Plus, we ship by weight and zone so the less weight you have, the less your shipping cost will be and NO handling charges are ever added.

So how do your wines compare?  
Later, Tom

### Wine Kit News

## Chocolate Ports Returning

By Brant Burgiss

Due to their popularity, Vineco will re-release some of their best-selling Cellar Craft Specialty Chocolate Port kits.

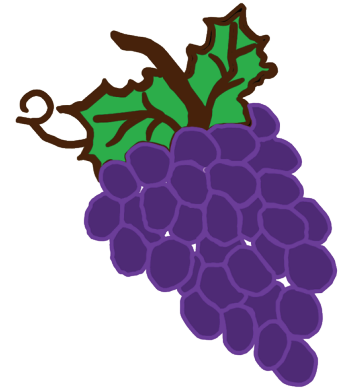
These 6-week kits make 3 US gallons; the pertinent information is below.

[Chocolate Hazelnut Port, 12L – VC3192 – Your price: \\$89.00](#)

[Chocolate Strawberry Port, 12L – VC3193 – Your price: \\$89.00](#)

**We are accepting pre-orders for these delicious kits through Thursday, July 25, 2013.** In order to get these kits, you MUST pre-order them and commit to their delivery; no extra kits will be ordered. These kits are scheduled to be manufactured early in September 2013. We expect them to arrive in our warehouse for shipping in mid September, 2013, ensuring plenty of time to get them made before the holiday season.

Even though these kits will come with either a hazelnut or strawberry flavoring, you CAN omit these flavorings and just make a straight Chocolate Port like before.



## Customer Feedback

I wanted to drop you a line and compliment your site. Nice layout, great info, great resources. I was looking around at a few related sites and I definitely thought yours was one of the best.

Whelen Panes  
La Habra, CA

OOPS! Please ignore all the questions from my previous e-mail, I just checked further into your website and found the answers to my questions. Thanks again for a very enjoyable bottle of wine. We will plan a trip soon to check out your winery, and purchase our favorites.

Gloria Harville  
Salters, SC

Thank you for taking care of our order. It is greatly appreciated.

Mary Wagner  
Royalton, MN

I really enjoy your newsletter and I think your business is a most exciting one.

C. Ed Moss  
Monroe, NC

I have ordered from you in the past, thanks guys!

Bruce O'Sullivan  
Hartsville, SC

Tom, Thanks for the encouragement and great advice. You were dead on about the wine conditioner. Can't wait to pour a glass.

Ted Murphy  
Cleveland, GA

## New Products

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

ITEM #	DESCRIPTION
5649	VC Grapes Body Wash, \$9.99
5753	Corkscrew Bookends, \$29.00
5758	Marquis Decanter, \$29.00
5755	Rabbit Bottle Stoppers, \$5.00
5751	Drip Free Pour Spout, \$7.99
4683	Dr. Wine Metal Sign, \$7.50
4684	WineO4VR Sign, \$7.50
5752	Top Banana Stopper, \$9.99

### Check out our new Rhinestone T-shirts

Mi Amore

This Wine Is Making Me Awesome

Drink Up Bitches

Will Work For Shoes And Wine

[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

### Vintage Date

This word refers to the year the grapes were harvested and to the wine made from those grapes. To place a vintage on the label, most wine producing regions now require that at least 95% of the wine contain grapes harvested from only that year. Historically, some wine regions were lax in requiring that vintage dates be accurate. Wines that are blended from more than one harvest are called nonvintage (NV) wines.



### Using Proper Equipment

When you start making your wine, don't just grab anything you see around the house—like your Grandma's pickle crock, peanut butter pails, garbage cans, or wooden spoons. These can't be sanitized easily and might taint your wine. Proper winemaking equipment is made of food-grade plastic and is designed to give you the best results possible. Call grapestompers, we will be glad to help you find everything you will need.

Have a winemaking tip to submit?

[grapestompers.com/submit\\_ideas.aspx](http://grapestompers.com/submit_ideas.aspx)

### Monthly Specials

## Specials for May, 2013

Item #	Description	Reg. Price	Special Price
3133	CC Merlot, 15L (Exp 5/13, 1 Available)	\$134.51	\$94.16
3226	CC Piesporter, 15L (Exp. 5/13, 2 Available)	\$125.96	\$88.17
3135	CC Shiraz, 15L (Exp. 5/13, 1 Available)	\$134.80	\$94.36
3256	CSP Riesling Traminer, 16L (Exp. 5/13, 2 Av.)	\$138.24	\$96.77
VC0313	CM Syrah Rosé 10L (Exp. 5/13, 2 Available)	\$92.55	\$64.79
VC0362	Strawberry White Zin., 7.5L (Exp. 5/13, 2 Av.)	\$69.41	\$48.59
CF3577	Classic Port, 12L (Exp. 4/13, 1 Available)	\$85.31	\$59.72
CF3531	White Merlot, 16L (Exp. 4/13, 1 Available)	\$115.45	\$80.82
CF3497	Classique Chardonnay, 7.5L (Exp. 4/13, 2 Av.)	\$66.88	\$46.82
CF3504	Classique Merlot, 7.5L (Exp. 4/13, 2 Avail.)	\$67.73	\$47.41
3147	CCH Cabernet / Syrah / Zinfandel, 15L	\$143.14	\$114.51
3128	CC Cabernet Merlot, 15L	\$131.86	\$105.49
3284	CSP Chardonnay, 16L	\$138.24	\$110.59
3114	VDV Bergamais, 9L	\$77.94	\$62.35
3271	GC Pinot Grigio, 10L	\$80.29	\$64.23
3204	OB Pomegranate Wildberry Zinfandel, 7.2L	\$75.78	\$60.62
3257	OB Watermelon White Merlot, 7.2L	\$72.12	\$57.70
VC1746	NM White Pear Pinot Grigio, 7.5L	\$69.41	\$55.53
CF3500	Classique Cabernet Sauvignon, 7.5L	\$65.10	\$52.08
CF3502	Classique Emerald Riesling, 7.5L	\$61.65	\$49.32
VC0869	Legacy Chianti, 16L	\$115.92	\$92.74
VC0870	Legacy Gewürztraminer, 16L	\$118.59	\$94.87
CF3521	Cellar Craft Premium Pinot Grigio, 16L	\$108.55	\$86.84
CF3549	Italian Barbera, 18L with crushed grape pack	\$151.84	\$121.47
2250	Carboy Dryer	\$9.13	\$7.30
2731	Campden Tablets, 2 oz.	\$3.63	\$2.90
2732	Potassium Metabisulfite, 4 oz.	\$2.12	\$1.70
2603	Triple Scale Hydrometer	\$6.06	\$4.85
2243	18" Spoon, food grade	\$3.43	\$2.74
2262	Portuguese Hand Corker	\$23.43	\$18.74
2600B	12" Plastic Test Jar	\$5.39	\$4.31
2704	Red Star Cotê des Blancs Yeast	\$0.51	\$0.35
2705	Red Star Pasteur Red Yeast	\$0.51	\$0.35
2902	Vacuvin Wine Saver	\$12.22	\$9.78
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit—Red	\$303.33	\$245.99



## Vineco to Discontinue One Brand of Wine Kits

Global Vintners Inc. (a.k.a. Vineco) has made the business decision to focus their ultra premium grape skin efforts on the Cellar Craft Showcase brand and as a result they will be eliminating the [KenRidge Founders Series brand](#).

We anticipate the KRFS brand will be discontinued by late summer, depending on sales. We will gladly special order these kits for you as long as they are available, so let us know if you'd like any before they are all gone.

## Summer Time Sipping

By Pam Wyatt

Waistline alert, ladies (and gents)! We're right on the eve of summer, and guess what? Three of the most popular adult summertime beverages are also three of the most fattening! Margaritas, piña colodas, and Long Island iced teas all contain more calories than a big burger (up to 780 calories). Staggering, isn't it?!

The good news is that wine is one of the most calorically modest beverages around, and there's an endless variety of types to try. Most table wines check in at 25 calories per ounce, or 125 calories per single serving (5 ounces) Check out the [USDA report](#) on wine nutrient data.

That means you can enjoy six glasses of wine in place of one Long Island iced tea (not that you should)!

Fortified wines, which contain more alcohol and more sugar, will naturally contain more calories, but of course, a standard pouring of a fortified wine like Sherry or Port (wonderful poured over vanilla ice cream, but that does not help matters, does it?) is smaller than a standard pour of wine, so you come out in the same place calorie-wise.

Due to the fact that alcohol itself has calories, non-alcoholic wines have the least number of calories per serving, with 10 calories per 5-oz glass count. But I've got to ask, where's the fun in that?

*The Stomper*

## List Maintenance: How to Subscribe or Unsubscribe

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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.aspx>

*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 have info on where to visit Thistle Meadow Winery at the monthly festivals. Also we want to give you a chance to tell us what you would like to see next month.*

Join Thistle Meadow Winery on Saturday, May 4th at the [Bud Break Wine Festival](#) from 12-6pm in downtown Mt. Airy, NC. Also at the end of the month on Saturday, May 25, join us at Tanglewood Park in Clemmons, NC for the [13th Annual NC Wine Festival](#). Times will be 12-6:30 pm for this event. If you have not had enough wine, come to Laurel Springs on Sunday, May 26 for the Grapestompers Home Winemaker Showcase and enjoy an entire weekend of wine.

Here is our Hidden Special for the month of May and it is a good one. This month you can get a 6 gallon glass carboy, #2201, for only \$29.99. that is over \$16 in savings off the regular price of \$46.06! Just mention "Hidden Special" in the comments section of your online order form to receive the special price.

### 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.

NOTE: Tom's son and Purple Toes owner, Brant Burgiss, will be attending the annual WineMaker Magazine conference in Monterey, CA this month learning more and more about the world of wine. When he returns, we are sure he will have news to share with all of us.