



Issue #160 December, 2013

<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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Monty and Brenda Combs of Wilkesboro, NC shared this photo of their kitchen/bottling room.

Hot Tip

Waxing

Nothing says "gift" on a bottle of wine as nicely as a drippy, waxy, melted seal. Try [waxing](#) the bottles you intend to give as gifts this Christmas....your recipients will be amazed!

Submit your hot winemaking tip here:

grapestompers.com/submit_ideas.asp

Important Announcement

Order Deadlines for Christmas Delivery 2013

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 18th.**

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 16th.**

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 13th.**

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 12th.**

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 11th.**

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

Important Announcement

Merry Christmas "Gift" from Grapestompers

By Tom Burgiss

The holiday season is upon us once again, and I just want to say what a thrill it is for us here at grapestompers to serve you and your winemaking needs.

Over the years we have scratched our heads over some of your problems, laughed at some of your antics, and spent many hours enjoying phone conversations and visits with many of you. We feel that we have made lifelong friends even though we may not have even met in person.

So we would like to extend our thanks for your business by sending a free special gift to you when you order wine kit during the month of December. Consider this gift just a small token of our appreciation and we hope that you enjoy it very much (available only while supplies last).

So order your kits now to receive your free gift and begin your wine for the "after holiday" relaxation time.

All the staff at grapestompers wish you and yours a very Merry Christmas and safe and prosperous New Year!



Grapestompers Goodies

Gosh! How time flies! (Because I'm getting older, it seems to go much faster) I want to pass along my thanks for allowing us to serve you.

By subscribing to our monthly newsletter, "The Stomper" you know that we always try to separate ourselves from the average supplier of your wine making needs. Having over 19 years experience in winemaking, we have grown in ability to solve problems which you have had along the way. As you may be aware, we have a 3-prong approach to grapestompers: (1) sending out wine supplies rapidly, accurately and well packaged. JAMES, our warehouse manager, does an excellent job in maintaining the proper inventory so that you can be assured your order will be both fresh and available. (2) Every employee has been actively involved in the process of winemaking, so we supply first-hand information and problem-solving based upon past experience, networking at seminars throughout the USA and hands-on fermenting, corking, bottling, labeling, etc. as well as pouring wine samples for customers who walk through the doors of our own Thistle Meadow Winery.

(3) helping others by supplying or setting up their own wineries or winemaking supply shops in over 125 different locations across our nation. All this comes together when you send in your order to us and the friendly voice of PAM waiting on the other end of the line! She always rechecks your order looking for any loose ends you may have left out.

Having read all of the above, I will share with you the advantage we offer to our customers:

1. Keeping current with the latest trends in wine making
2. Giving you the exact cost of your shipping when requested
3. Free personalized labels (with Pam's guidance)
4. No handling charge
5. Shopping for the best shipping rate based upon both weight and zip code
6. Low pricing
7. Monthly newsletter, "The Stomper" where you can be the first to view our monthly specials (published at 12:01AM first day of month - provided our electricity stays on! We are in the mountains of North Carolina)
8. beautiful spot to drop by on your next visit our way so you can try before buying and if you are interested, we can give you tips on starting your own winery in your area.

You will notice we gear the specials 4-6 months in advance so that your own wine will be available for you to drink in the proper season! i.e. we place white wines on special in time for summer drinking and reds in the summer for fall wine drinking.

MERRY CHRISTMAS AND HAPPY NEW YEAR TO ALL,

Later, Tom

Last Minute Gift Idea

What's Better than a Grapestompers Gift Certificate

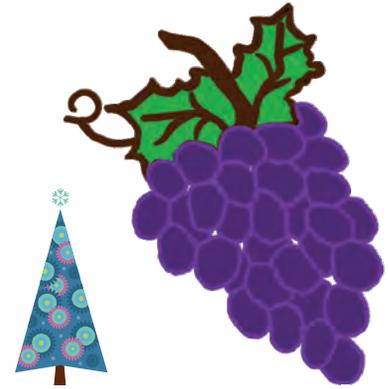
By Pam Wyatt

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 2 pm 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, not just another tie or, heaven forbid, fruitcake.

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

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



Customer Feedback

Thank you for, as always, being so prompt.

Sherrie Heyser
Norristown, PA

Hi Pam. Thanks. I am really excited about the Vineco Primitivo pre-order kit because the location where the grape juice is from is where my ancestors are from.

Gary Mazzarino
Longmeadow, MA

Thank you so much!

Betty Fox
Louisville, KY

We vacationed in the mountains this weekend, but we did not have the opportunity to stop in at Thistle Meadow Winery / Grape Stompers. I was hoping that my wife would have opportunity to taste some of your sweet wines and pick something that she liked. Since we did not make it to the winery please share with me what are your most popular sweet wine kits. (By far the most popular are [#3278 Rock-in' Raspberry Rosé - formerly Raspberry White Zinfandel](#) and [#3164 Blackberry Blast Explosion - formerly Blackberry Merlot](#))

Phillip Winslow
Grifton, NC

Thanks much! I love that you provide such fun gifts options for me to give.

Chris Skalko
Johnson City, TN

New Products

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

ITEM #	DESCRIPTION
5648	VC Grapes Gift Pack, \$12.00
5779	Globe Bottle Stopper, \$12.00
5780	Pocket Wine Tool, \$12.00
5781	Gold Foil Wine Bag, \$2.00
5782	Limit Happy Woozie, \$7.00
5783	Carolina Plaid Woozie, \$7.00
5784	Need Hands Stem Strap, \$6.00
5785	All Zin Stem Strap, \$6.00

3171 Orange Chocolate Port 11.5L Regular Price \$124.00

Sale Price \$99.99

Only 2 Available

First Come, First Served



[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

Cold Stabilization

A process in which white wine is chilled to precipitate tartaric acid as small crystals which can then be removed before bottling. Wines that have not been cold stabilized may throw these crystals at a later stage. They are harmless, but do not look very nice floating around in the bottle.

Hot Tip

Port Pleasure

One of the benefits of making Port wines is that fortified wines are typically more shelf-stable than other table wines because its high sugar and alcohol levels helps protect it both from oxidation. This means you can open a bottle, sip a glass or two and simply cork it up and put it back on the shelf for a few days or weeks without ill-effects.

Have a winemaking tip to submit?

grapestompers.com/submit_ideas.aspx

Monthly Specials

Specials for December, 2013



Item #	Description	Reg. Price	Special Price
3135	CC Shiraz, 15L (Exp. 12/13, 1 Available)	\$134.80	\$92.00
3237	CC White Zinfandel, 15L (Exp. 8/13, 1 Avail)	\$121.27	\$82.00
3226	CC Piesporter, 15L (Exp. 10/13, 1 Available)	\$125.96	\$85.00
3172	CSP Shiraz, 10L (Exp. 12/13, 1 Available)	\$143.04	\$112.00
CF3573	Shiraz, 12L (Exp. 10/13, 2 Available)	\$90.46	\$71.00
VC0305	CM Australian Shiraz, 10L (Exp. 10/13, 1 Av.)	\$96.31	\$75.00
VC0346	Chilean Carmenere, 18L (Exp.12/13, 1 Avail.)	\$159.22	\$125.00
3257	OB Watermelon Wave, 7.2L	\$72.12	\$57.70
3262	OB Banana Pineapple Paradise 7.2L	\$75.78	\$60.62
3211	OB Green Apple Delight, 7.2L	\$76.37	\$61.10
3284	CSP Australian Chardonnay, 10L	\$138.24	\$110.59
3248	CC German Riesling Auslese, 15L	\$136.27	\$109.02
3130	CC Cabernet Shiraz, 15L	\$133.92	\$107.14
3128	CC Cabernet Merlot, 15L	\$131.83	\$105.46
VC807	ES Bergamais, 7.5L	\$79.60	\$63.68
VC0884	Legacy Vieux Chateau du Roi, 16L	\$117.64	\$94.11
VC0879	Legacy Riesling, 16L	\$109.57	\$87.66
CF3554	Rosso Fortissimo, 18L (Only 10 Available)	\$151.84	\$121.47
CF3521	Italian Pinot Grigio, 16L	\$111.22	\$88.98
CF3500	Classique Cabernet Sauvignon, 7.5L	\$65.10	\$52.08
CF3503	Classique Gewürztraminer, 7.5L	\$65.10	\$52.08
VC0366	NM Raspberry Merlot, 7.5L	\$69.41	\$55.53
2262	Portuguese Double Lever Hand Corker	\$23.43	\$18.74
2646	Brew Belt	\$26.96	\$21.57
2202	Carboy Handle	\$6.83	\$5.46
2721	B-Brite, 8 oz.	\$2.60	\$2.08
2742	Potassium Sorbate, 1.5 oz.	\$2.16	\$1.73
2714	Citric Acid, 3 oz.	\$2.12	\$1.70
2729A	Malic Acid, 1 lb.	\$4.71	\$3.77
5477	Corkatoo Corkscrew	\$12.00	\$9.60
5263	Bouquet Wine Bottle Rack, 6 bottles	\$29.81	\$23.85
5248	Port Decanter set with 4 glasses	\$30.00	\$24.00
4688	Ceramic Crock Ice Bucket	\$30.00	\$24.00
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit—Red	\$303.33	\$245.99

Customer Corner Testing Free So2

By Brant Burgiss

Here at grapestompers we receive many questions about the winemaking process. Below is a question that we received recently that we thought may be of interest to other Stomper readers.

"I have been reading a lot about free SO2s and testing. I had a question for you on SO2 testing. Do you have any recommendations for testing kits - I know there are testing strips (inexpensive at about \$30) and meters (approx \$250 and up) out there but don't know which ones are "worth the money"?"

David Deluca

Unfortunately, David, I've found there is no inexpensive way to measure free SO2 with any real accuracy.

In grapestompers' winery (Thistle Meadow), we use a new product called the Vinmetrica SC-300. It is a bit more expensive than some test equipment (such as the wildly inaccurate titrets and the aeration / oxidation method), but less costly than a comparable device by Hanna. Plus, the Vinmetrica (to my mind at least) is easier to use compared to the oxidation method.

During the month of December, for your gift giving pleasure, we are offering any in stock [cork cage](#), regular price \$24.95-\$32.00—only \$19.95. Perfect gift for Christmas.....if you drink wine.....you have corks

Vinmetrica also makes a less expensive model, the SC-100A, but it ONLY measures free SO2. We got the SC-300 because we needed a pH meter too. And, as you know, knowing the free SO2 level is pointless unless you know the pH of the wine, because it's the pH that we use to calculate whether the free SO2 we measured is enough for that particular wine! But if you already own a pH meter, the SC-100A may be all you'll ever need.

Here is one page that shows the prices on some of the things I mentioned above:<http://morewinemaking.com/category/so2-test-kit-machines.html>.

The Stomper

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Wine Drops

Wine Drops is a catch-all for various tidbits that we find interesting. This month we have info on the 2014 WineMaker magazine conference and some popular "Duck Dynasty" wine news. Also we want to give you a chance to tell us what you would like to see next month.

The 2014 Winemaker Magazine conference will be held in Leesburg, VA June 5-7, 2014. Register now to join fellow hobby winemakers from across North America in Northern Virginia's wine country for three days packed with seminars and special events to help you make your own great wine.

Visit <http://winemakermag.com/images/stories/confeence/2014/2014WineConferenceInsert.pdf> for more information or to register for the conference.

The A&E reality TV show, "Duck Dynasty" is all the rage now and it seems the Robertson clan recently made their way into the wine world. Trincherro Family Estates winery toasted their new joint wine label venture with members of the cast at a winery luncheon in St. Helena, CA. Read the story [here](#).

Do you have a Kroger store near you? The Kroger Co. recently announced that it was named the 2013 Retailer of the Year by Wine Enthusiast Magazine. See what this is all about [here](#).

WineMaker Magazine

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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.

