



Issue #161 January 2014
<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!

In This Issue	
Important Announcements . . .	1
Tom's Cellar.	2
Customer Comments	2
New Products	3
This Month's Specials.	3
Corky's Corner	3
Wine Drops	4



Here's wishing you and yours a Happy and Wine Filled New Year from everyone at Grapestompers!



Save Me!

Want to build up your wine cellar for the new year? Make it your New Year's resolution to save back a dozen bottles from each batch. Pretty soon you will be well stocked in the cellar.

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

Important Announcement
Cellar Craft Premium and Classique to be Discontinued

By Brant Burgiss

Global Vintners Inc. (a.k.a. Vineco) has made the business decision to eliminate a couple of wine kit brands from their portfolio, most likely due to product duplications in other lines of wine kits. The following is an excerpt of text from the official announcement we just received from Vineco:

After a thorough business review, we have decided to discontinue the Cellar Craft Premium and Cellar Craft Classique product lines. To facilitate the transition away from these products, we will continue to inventory Premium and Classique for the next [couple of] months, with anticipated run out by the end of February 2014, and into March for several kits.

Vineco is highly invested in the Cellar Craft brand and is committed to reinforcing and optimizing the premium positioning of the Cellar Craft name through the Showcase and Sterling product lines.

We thank you for your business and remain committed to your success.

Let me reiterate: The Cellar Craft Showcase kits (the 18L red kits with the crushed grape packs, as well as the 16L white kits in the Showcase Collection) and the Cellar Craft Sterling kits (the 12L red and white kits, the reds with crushed grape packs) are NOT being discontinued. They will CONTINUE to be made. They and the Dessert kits will be around for a long time.

In the meantime, please feel free to order the Classique and the Premium kits. These kits pack a powerful punch, and we will continue to get them as long as we possibly can.

If you would like to know the suggested replacement for your favorites that are being discontinued, please call us at 800-233-1505 or email tom@grapestompers.com and we will be happy to help.

Also, as a result of recent agreements made in the wine industry, some wine kits have been re-named to reflect their contents instead of regional names. The affected kits are:

- Cellar Craft Specialty "Porto Corinto" CF3580 – new name: **Black Currant Dessert Wine**
- Cellar Craft Specialty "Classic Port" CF3577 – new name: **Dessert Wine**

Once we sell out of our current stock, you will begin to see the new kit names on the box exterior. Rest assured, the formulas and ingredients haven't changed a bit, only the name shown on the outside of the wine kit box.

Start off 2014 With Wine

When you receive this "Stomper", it is my wish that you are now in the process of starting a new batch of your own wine for your own personal use! After all, your own wine made great gifts for the holiday season. It seems winemakers are the easiest folks to satisfy with a gift for when winter sets in and that means it's time to "fire up" the primary bucket again. The cooler temperature is best for the red wines because of the slower fermentation, therefore, the better the quality!

Also, the folks here at grapestompers do both reading and research on what is really going in the home winemaking world. Each year we attend national meetings and seminars in order for us to stay ahead of the curve so we can pass along the latest news to you. In past years, larger concentrate companies bought out smaller companies and are now in the process of renaming wine kits of the past into their own nomenclature with different titles. The formulas at this point seem not to have varied.

Those of you who have pre-ordered **RQs** (known as **Restricted Quantity** by Spagnols or **Limited Releases** by Vineco) will be shipped when they arrive to us. Traditionally, they are always behind schedule due to weather conditions at the vineyard of source. The warehouse will ship when they arrive in Laurel Springs and you will be sent the tracking info as soon as the kits are shipped.

As we begin 2014, we are pleased to serve you with both product and information. For the past 20 years we have prided ourselves on first hand service because over the years, your problems will not be a problem that we ourselves have not experienced! After all, we do use the same ingredients, ferment the same as you (on a little larger scale), test each batch for proper balance of pH and sulfite levels, and TASTE- just like you do- to satisfy our opinion as to aging. One good example: One of the best reds which requires MORE time is [Vieux Chateau du Roi](#). It is really funny.... after 6 months it moves slowly in our tasting room, only to fly off the shelves after 10-12 months of aging in the bottle!

We invite you, any time, to drop by for a taste of a wine you may wish to consider to make for yourself. After all, before you buy a pair of shoes you may consider the price, the style, the color, but you must actually try them on to see if THEY FIT! That's the advantage of coming to see us. After all, the shoe store does not charge you for trying on shoes...we do not charge for your tasting a wine(s) that you might want to purchase! "Try Before You Buy" that's our motto!

Thanks for recommending us to your fellow wine friends. Now have a healthy 2014 and enjoy a glass a day.

Later, Tom

Making Red Wine Vinegar

By Pam Wyatt

We received this simple recipe for red wine vinegar in an email the other day, and thought there may be some of you who would enjoy making your own vinegar so we wanted to share it.

Ingredients

1 bottle of red wine (choose a bottle that you enjoy drinking yourself. Lower alcohol, fruitier wines tend to be more successful)

1-gallon container (earthenware is best, but a glass container will work)

A "mother" (a live starter to get the fermentation process going)

2 cups of water



Customer Feedback

Hi Pam,
I got my order last night. What fast service!

Gale Glascock
Blue Ridge, GA

Your site is very helpful and informative. Great resource for first time winemakers. Thank you.

Misthula Blakley
Dunnellon, FL

Happy New Year Pam and everyone on staff. Thanks for your help and service

Lee Campbell
Lithia Springs, GA

Tom or Whomever, I have only made white wines so what would you recommend for a sweet red? We would recommend [#3164 Blackberry Blast Explosion – formerly Blackberry Merlot](#) because who doesn't like blackberries, right?

Michael Swaar
Mason City, IL

Tom, Thanks for being a source of knowledge and sounding board for us.

Robert Sypereck
Chicago, IL

Thanks for giving me a heads up that the kit I wanted to order for Christmas was a Special Order and for suggesting another one so I could have it on time.

Brittaney Golding
Reston, VA

Continued on Page 4

New Products

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

ITEM #	DESCRIPTION
5820	Soup/Wine Garden Flag, \$9.88
6122	Scotsman Travel Flask, \$12.59
5483	Howdy Hat Bottle Cap, \$9.00
5484	Sluggo Bottle Caps, \$9.00

LAST CHANCE SPECIALS
3171 Orange Chocolate Port
11.5L Regular Price \$124.00
Sale Price \$99.99
Only 1 Available
First Come, First Served

VC4389 Italian Sangiovese Cabernet Sauvignon
18L Regular Price \$165.46
Sale Price \$149.00
Only 1 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

Fall Bright

The point when a wine becomes limpid, or clear, after all the cloudy sediments falls to the bottom of container. The wine is then usually racked over the sediment.



Frozen Juice

During the cold winter months the freezing of shipped concentrates becomes a concern for customers - but don't worry, it will not hurt the juice. The manufacturers sometimes do this on purpose to ensure a steady supply of concentrate during the off season months when grapes are not as available.

Have a winemaking tip to submit?

grapestompers.com/submit_ideas.aspx

Monthly Specials

Specials for January, 2014

Item #	Description	Reg. Price	Special Price
3255	CSP Pinot Grigio, 16L (Exp. 12/13, 1 Avail.)	\$138.24	\$99.00
3284	CSP Chardonnay, 16L, (Exp. 1/14, 1 Avail.)	\$138.24	\$99.00
3159	CC Grand Shiraz, 15L (Exp. 1/14, 1 Avail.)	\$136.47	\$98.00
3197	CS Toasted Caramel Port, 11.5L (Exp 7/13, 1)	\$124.00	\$95.00
3132	CC Valpolicella, 15L	\$129.96	\$103.97
3143	CC Rosso Grande, 15L	\$136.37	\$109.10
3139	VDV Cabernet Shiraz, 9L	\$80.39	\$64.31
3275	GC Gewurztraminer, 10L	\$80.59	\$64.47
3160	GC Bergamais, 10L	\$88.43	\$70.74
3273	GC Chardonnay, 10L	\$90.69	\$72.55
3251	OB Kiwi Melon Magic, 7.2L	\$75.78	\$60.62
3257	OB Wild Watermelon Wave, 7.2L	\$72.12	\$57.70
3204	OB Pomegranate Wildberry Wave, 7.2L	\$75.78	\$60.62
CF3542	Argentinean Malbec, 18L (ONLY 10 AVAIL.)	\$173.08	\$138.46
CF3520	Late Harvest Riesling, 16L	\$123.29	\$98.63
CF3507	Classique Sauvignon Blanc, 7.5L	\$64.25	\$51.40
CF3494	Classique Barolo, 7.5L	\$68.63	\$54.90
VC0363	Black Cherry Pinot Noir, 7.5L	\$69.41	\$55.53
VC0872	Legacy Merlot, 16L	\$124.86	\$99.89
VC0870	Legacy Gewurztraminer, 16L	\$118.59	\$94.87
2243	Plastic Stirring Spoon, 18"	\$3.43	\$2.74
2609A	Bottle Brush	\$3.14	\$2.51
2662	Funnel, 5" without strainer	\$1.86	\$1.49
2731	Campden Tablets, 2 oz.	\$3.63	\$2.90
2732	Potassium Metabisulfite, 4 oz.	\$2.12	\$1.70
2254A	Bottle Drainer, Holds 45 Bottles	\$31.27	\$25.02
2224	Auto Siphon, 1/2"	\$16.86	\$13.49
2716	Complete Acid Test Kit	\$9.52	\$7.62
4726	Wine Filter and Pourer	\$5.69	\$4.55
2600	Glass Test Jar with Bumper, 14"	\$8.29	\$6.63
4800	Star San Sanitizer, 8 oz.	\$14.00	\$11.20
2747	Dried Elderberries, 4 oz.	\$5.10	\$4.08
5140	Crown Mulling Spice, 6 oz.	\$3.56	\$2.85
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit—Red	\$303.33	\$245.99

Cleaning Tips from Star San

A new year has begun and we all make those New Year's resolutions. In case your resolution was to do a better job at winemaking, here are eight rules of cleaning and sanitizing as recommended by our friends at Five Star Chemicals, makers of Star San.

1. You can only sanitize CLEAN equipment.
2. Dirty equipment will ALWAYS contain bacteria.
3. Cleaners are NOT sanitizers. Whether alkali or acid, cleaners should not be used as the final procedure.
4. Sanitizers are NOT cleaners. Sanitizers should be used only as the final procedure.
5. The more heat and the longer the contact time, the better and easier the cleaning job becomes
6. DO NOT OVERUSE CLEANERS OR SANITIZERS. Never think "if a little is good, then a lot is better." Generally, "a lot" is bad. Higher concentrations don't always work as well, normally require more water to rinse, can leave a chemical residue or cake and plug equipment.
7. Cleaners and sanitizers can only do their job if they came in direct contact with the soils. This means that all surfaces must be directly soaked or hand cleaned with the cleaners and then directly soaked with sanitizers.
8. ALWAYS add cleaning or sanitizing chemicals to water. NEVER add water to chemicals.

Red Wine Vinegar Continued from page 2

Instructions

1. Pour the wine and water into the container
2. Add the mother
3. Cover tightly with cheesecloth
4. Store in a warm (70-80 °F), dark place
5. Add a glass or two of wine (it doesn't have to be the same wine that started the batch) to the jar every week. Move aside the "mother" when you pour in the wine so as not to disturb the fermentation process.
6. Store for about 2 and a half months, or until it tastes like vinegar.
7. Pasteurize the vinegar to keep it from continuing to ferment: dilute with water by 25%, heat to 155 °F on the stove, and keep it at this temperature for 30 minutes.
8. Strain through clean cheesecloth or a coffee filter into bottles or jars.

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.aspx> 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 and let us know your name and your old and new email address.

To quit receiving *The Stomper* winemaking hints newsletter, simply visit this page: http://www.grapestompers.com/quit_stomper.aspx

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 ice wines and how to get a good value at restaurants.. Also we want to give you a chance to tell us what you would like to see next month.

The Ice Wine Harvest cometh! January is the month when winemakers of Germany, Canada and Upstate New York harvest their frozen product to make the wonderful ice wines that we enjoy. Let's hope for a good, hard freeze this month!

Buy the bottle, not the glass: Here's a little insider secret: by-the-glass prices at restaurants often reflect the price that the restaurant paid for the entire bottle of wine. (They're covering themselves if only one person orders a glass of that wine that night). So you're better off ordering a bottle and sharing but better yet, make it yourself and take it along! (just kidding)

Have you ever thought about a paper wine bottle? Recently Green Bottle introduced the paper bottle, made from 80% used corrugated cardboard. To find out more about this new invention, read the blog [here](#).

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.

Start off your 2014 with one of the newest products on the market. Our Hidden Special for the month of January is the Host Wine Aerator and Pourer #2749. This product normally sells for \$25.00 but this month only you can receive the special price of \$15.00 just by mentioning the Hidden Special.

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.