



The Stomper

The Free Monthly Winemaking Newsletter
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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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Important Announcement Have I Got A Deal For You By Tom Burgiss

One joy that I find in the winter months is drinking a good wine by a roaring fireplace while enjoying the good company of family and friends. The wine that most reminds me of this relaxing evening is port - Orange Chocolate Port - to be exact.

This intensely flavored Port-style dessert wine is full-bodied and rich, with complex aromas of bittersweet dark chocolate, thick with ripe orange and marmalade flavors. Not only is it wonderful by itself, but it is brilliant with nuts and cheese, or drizzled over vanilla ice cream for a completely decadent after-dinner treat.

Recently while checking out the monthly newsletter of our supplier I ran across an amazing deal and I wanted to pass it on to our Stomper readers. Seems they have an overstock of 2013 Release Orange Chocolate Port kits and I got very excited and bought a bunch of these.

So here's the deal. Until they are gone, we are offering each one of these kits at the low price of \$99.99, which is a great price as is, but the deal only gets sweeter (just like the port as it ages). We know that this is a favorite kit of grapestompers customers so I am going to offer you one at this price and if you buy 2 kits you can get them both for **\$175.00**. That is only **\$87.50** for each kit, or \$2.92 for a 375ML bottle! Where else are you going to beat this price? Only at grapestompers can you get a deal like this.

Due to the availability of these kits, we ask that you limit your order to 2 kits. That way, more of you will be able to take advantage of this offer.

The kits will be listed on grapestompers web site for the sale price of \$99.99. All you have to do is order 2 and the price will be automatically adjusted on your final invoice from grapestompers. This deal is only available at the **Laurel Springs** location, and no other discounts apply.

This deal is only for our Stomper subscribers to show our appreciation for your loyal support over the years and to say Happy Valentine's Day. What better way to say "I Love You" to your sweetheart than with a decadent bottle of Orange Chocolate Port?

So order while they are available and while you are able to get the kits at this fantastic price. After this deal is gone, we will not be able to get any more of these.



**Start your fruit wines now
to drink when the weather warms.**

Hot Tip

Color Me Different

All wines experience color changes as they develop. As color molecules bind to each other, they fall out of solution as a fine dust at the bottom of the bottle, decreasing the overall color of the wine. Rosé wines are very susceptible to color changes because they have fewer color compounds.

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

Tom's Cellar

February's Exciting News

By Tom Burgiss

Many of you know the perfect place to buy your wine kits (to make for yourself) is right here in downtown Laurel Springs! Imagine trying to decide which kit to make. If you are local, you can come to Thistle Meadow Winery and taste! After all, you would prefer to "slip on a pair of shoes" before buying! So why not "sip" your future purchase of a wine kit?

On your next trip to the Blue Ridge Mountains, why not bring some friends and enjoy a great picnic. By enjoying your food with a glass of wine you can take in the mountain scenery from our deck or even relax next to a NORTH CAROLINA TROUT STREAM. Sure makes it hard to beat for relaxing and enjoyment!

Our breaking news is our plans to provide you with additional space for this coming summer. Hopefully the weather will cooperate and all will fall into place. We plan to totally re-vamp our winery's tasting room and along with that, offer you a few more surprises here at our Mountain Top Winery.

Ooh, yes..... P.S. As you are reading this, the "winemaking gang" is beginning to cork our famous bottles of Valentine wine, New Haven Red!! The residual taste of chocolate lingers on. Incidentally, the base wine we use is a 12 year old vintage Cabernet Sauvignon, so even the red wine folks will not sneer since we have developed tastes that complement each other in this wine.

In other breaking news, we are doing something brand new in the Stomper for 2015. Beginning this month, look for a different "Hidden Special" with a funky name. Each month we will be offering one of our top selling wine kits at a ridiculous price but you have to find it and ask for it on your online or phone order. I will give you a hint to get you started...our first offering is just Peachy! I will bet you can find it somewhere in the Stomper. This offer will only be available at our grapestompers location in Laurel Springs to either come in and buy or have shipped to you. No other discounts apply.

Happy Valentine's Day!

Tom



LR and RQ Kit Deliveries

By Pam Wyatt

If you have ordered Restricted Quantity (RQ's) or Limited Release kits from grapestompers in the past, you know that they always seem to arrive later than anticipated and this year's kits are no exception.

We received the first shipment of Limited Release kits from Vineco in January. This include the Petit Verdot, Brunello Style and Pinot Gris. We worked steadily to ship these to you as soon as they arrived so some are probably bubbling happily in your cellar by now.

Next on the schedule from Vineco is the February release—Pinot Noir. These should be arriving soon so they will be on the way from our warehouse shortly, or, as soon as they get here!

RJ Spagnols only had two release dates this year for their Restricted Quantity offerings, the December kits of South African Chenin Blanc Sauvignon Blanc and Chile Cabernet Merlot, which you have received by now. Next from Spagnols will be Spain Vino Blanco and Italy Aglianico, both scheduled to arrive in April.

We apologize that these kits never arrive on time but please know that we try and ship them as soon as the truck docks at our warehouse so that you can begin making these special kits as soon as possible.



Customer Feedback

Thank you Pam, you're great. What personalized service.

Frank Campano
Bridgewater, NJ

Thank you so much. Looking forward to using the items I ordered.

Chris Jacques
Sumas, WA

Many thanks to all of you!

Laura Bagenat
Surf City, NC

February "**Peachy Deal**". Mention the Peachy Deal and purchase our #3280 Peach Perfection for only \$51.99. Special offer just in time to make for your summer drinking pleasure. No other discounts apply. May be purchased **only** at Grapestompers in Laurel Springs.

Thanks Tom, the [Mystic](#) wine kit I ordered came in and looks great.

George Gugich
Baton Rouge, LA

I want to remodel an area in my walk-out basement to make the four kits (Limited Release) I have on order from you!

Robert Perkins
Indian Land, SC

Thank you so much Pam. My apologies for being such a pain, but I think you really assisted me in getting what I'll need long-term. Thanks for all...

Chris White
Stedman, NC

Hot Products

Here is a list of some of the top selling items at grapestompers:

ITEM #	DESCRIPTION
5731	Booze Cakes Book, \$16.95
2826	Winemakers Answer Book, \$14.95
2801	Wine Recipe Handbook, \$3.95
4145	The Bears Apron, \$15.99
5665	VC Grapes Lotion, 12 oz., \$9.99
5701	VC Grapes Lip Balm, \$5.00
5446	Vinturi Red Wine Aerator, \$38.00
2284	Waterless Vent Stopper, \$4.99
2716	Complete Acid Test Kit, \$9.52
2224	1/2" Auto Siphon, \$15.90
2260	Floor Corker, \$72.45

New Wine Concentrate Kits

CF4087 Cabernet Franc Ice Wine Style, 12L, \$82.39

[See all these 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

Mordant

A French word for biting. Describes a wine which has a trace of bitterness, plus acidity, plus a tiny prickliness on the palate. In a blend, however, a mordant wine can improve a weak wine, although its pungent characteristics may come through in the taste.



Hot Tip

Pressured

Did you know that the pressure inside a champagne bottle is equal to 90 pounds per square inch, the same as city bus tires? Or that champagne corks can travel 50 mph? This is why you cannot cork a champagne bottle. You need [wires](#) to keep the activity inside, inside!

Have a winemaking tip to submit?

grapestompers.com/submit_ideas.aspx

Hidden Special—#2210S—7.8 gallon bucket with lid combo, regular \$17.00 this month only \$14.99. Mention the Hidden Special to receive this deal.

Monthly Specials

Specials for February 2015

Item #	Description	Reg. Price	Special Price
3259	VDV Pinot Grigio, 9L (Exp. 2/15, 1 Available)	\$89.90	\$62.93
3134	CC Pinot Noir, 15L (Exp. 2/15, 2 Available)	\$127.30	\$89.11
3234	CC Gewurztraminer, 15L (Exp. 3/15, 1 Avail.)	\$131.70	\$92.19
CF3549	Italian Barbera, 18L (Exp. 2/15, 1 Available)	\$151.84	\$106.29
3289	OB Strawberry Sensation, 6.8L	\$77.30	\$61.84
3279	OB Blueberry Bliss, 6.8L	\$77.30	\$61.84
3138	VDV Cabernet Merlot, 9L	\$93.90	\$75.12
3115	VDV Cabernet Sauvignon, 9L	\$88.50	\$70.80
3224	VDV Piesporter, 9L (Only 1 Available)	\$77.90	\$62.32
3275	GC Gewurztraminer, 10L	\$82.20	\$65.76
3165	GC Malbec, 10L	\$96.60	\$77.28
3236	CC Sauvignon Blanc, 15L09.57	\$128.50	\$102.80
3170	CSP Italian Amarone, 16L	\$145.90	\$116.72
VC787	Ca. Conn. Sauvignon Blanc, 7.5L	\$72.66	\$58.13
VC779	Ca. Conn. Merlot, 7.5L	\$79.60	\$63.68
VC0873	Legacy Montepulciano, 16L	\$124.86	\$99.89
VC0874	Legacy Piesporter, 16L	\$109.57	\$87.66
CF5337	Lodi Chardonnay, 18L	\$148.77	\$119.02
CF3559	Amarone w/crushed grape pack, 18L	\$160.55	\$128.44
2262	Portuguese Double Lever Hand Corker	\$23.43	\$18.74
2609A	Bottle Brush	\$3.50	\$2.80
2610	Carboy Cap	\$2.70	\$2.16
2646	Brew Belt	\$27.90	\$22.32
2598	Wine Thief with Test Jar Combo	\$9.51	\$7.61
2520	Oak Cubes, French Light, 3 oz.	\$5.89	\$4.71
2518	Oak Cubes, French Medium, 3 oz.	\$5.89	\$4.71
2612	Mini Jet Filter Pads, #1 Coarse	\$3.10	\$2.48
2613	Mini Jet Filter Pads, #2 Polishing	\$3.10	\$2.48
2614	Mini Jet Filter Pads, #3 Sterile	\$3.80	\$3.04
5264	B-Brite Cleaner, 5 lb.	\$19.40	\$15.52
2732	Potassium Metabisulfite, 4 oz.	\$3.78	\$3.02
4624	Wine Bottle Tags, Set of 50	\$4.99	\$3.99
2773-81	All Soda Extracts, Close Out Special, Limited Quantities Available	\$8.81-\$8.95	\$5.00
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit—Red	\$303.33	\$245.99

Customer Corner

“Can” I Top Up?

By Brant Burgiss

When we receive emails here at grapestompers it makes us happy to know that you folks are reading the Stomper because we are glad to help with your winemaking questions.

Recently we received the following question from **Eric Kneidel of Piedmont, SC**. Eric asks;

“Regarding topping off of wine in a previous newsletter, do you know if anyone has tried this to displace the oxygen in the top of the carboy, I believe it is basically [nitrogen in a can](#)?”

Yes, of course you can add any noble gas (Nitrogen, Argon) to top off the head space in the carboy. That's certainly a viable alternative!

The trick is to fill the airspace VERY SLOWLY and not blast the air. Blasting the air with too much velocity tends to draw in just as much fresh air as you are trying to push out!

Argon is technically better than nitrogen since it is heavier than air. As you add argon, the lighter O2 and fresh air is lifted out of the carboy. Since nitrogen is lighter than air, it can prove very difficult to use when filling from the top of the vessel. We actually use CO2 as our blanket in the winery, since it is heavier than air and a lot cheaper to buy than nitrogen.

Even when you fill the head space carefully with your desired gas, you need to re-apply it EVERY week. I saw a study done that showed that the gas dissipates / diffuses over time, and that was their recommendation.

“*Since in this sphere we have no abiding place,
to be without wine and a lover is a mistake*”

Omar Khajjam, *The Ruba'iyat*



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 historical alcohol trivia, a shout out to Pinot Noir and info about Winemaker Magazine's International Wine Competition. Also we want to give you a chance to tell us what you would like to see next month.

We all know that George Washington was a great wine lover and had an extensive wine cellar at his home. Another historical figure that enjoyed his bubbly was Winston Churchill, Britain's famous Prime Minister. Rumor has it that he consumed 42,000 bottles of champagne in his lifetime. Chances are he was not prone to drinking water.

Salute to Pinot Noir! Pinot noir is one of the most ancient grapes in the world. Its ancestral home is the Burgundy region of France and all red Burgundies are 100% pinot noir. This grape likes a cool climate and if you try to grow it in a warm climate, the result may taste something like a cross between prune juice and flat cola!

Don't forget to enter your wines in the [Winemaker Magazine](#) 2015 International Winemaker Amateur Wine Competition. Deadline for entries is March 6, 2015. Enter your best homemade wines in the worlds largest competition for hobby winemakers. Find rules, medal categories and entry form [here](#).

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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.