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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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The grapestompers gang wants to wish you and yours a very Merry Christmas and Happy New Year!

Hot Tip

O.K. to Oak
 Several types of wine do well when oaked, most notably Cabernet, Chardonnay, Merlot, Sauvignon Blanc, Pinot Noir, Bordeaux styles, Chianti, Burgundy, Fume Blanc, Semillon, Pinot Gris, Shiraz, and Pinot Blanc, just to name a few. Generally speaking, German wines are not usually oaked.

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

Important Announcement Has Santa Been in Your Wine Kit Shipment? By Tom Burgiss

Here at grapestompers, Christmas is a very important time for us... it is a time to celebrate with family and friends. Over the years we have been blessed to serve each of you in your winemaking endeavors, and not only to serve you, but to get to know you and your extended families.

During this season of giving we would like to say "thank you" by including a **free special gift** in your wine kit shipment. We believe this is something that will be very useful and will make your winemaking easier. Please consider this gift just a small token of our appreciation for letting us serve you this year (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 a safe and prosperous New Year!

Important Announcement Deadlines for Christmas Delivery 2015 By Renā Barnes, Warehouse Manager

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 16th.**

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 13th.**

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 11th.**

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 10th.**

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 9th.**

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

Tom's Cellar

"News" is Not News to Me

By Tom Burgiss

As anyone here at grapestompers will tell you, I like to keep up with the latest happenings and news in the world. I read constantly and am always bringing articles into the grapestompers office to share with people that I feel might be important to them or their families.

I was reading the US News recently and came across an article that had information about the health benefits of certain nutrients. Scratching my head I thought, this is not news to me. As a retired pharmacist and now winemaker, I knew a lot about the benefits of many of these fruits and have always tried to share this good information with my customers.

For those of you who may not know about this though, let me share with you some of the healthy things these fruits are known to be associated with and some of the wines that we offer here at grapestompers that contain them. This makes being healthy much easier!

Cherries—eases joint discomfort—[Black Cherry Pinot Noir #VC0363](#)

Peaches—supports digestion—[Peach Perfection #3280](#)

Strawberries—protects against free radicals—[Strawberry Sensation #3289](#)

Mangos—boosts energy levels—[Strawberry Mango Moscato #VC4582](#)

Coconut—supports normal blood sugar levels—[Tropical Lime #4881](#) (yes, it does have coconut in the kit even though it is called "lime")

Blackberries—promotes heart health—[Blackberry Blast Explosion #3164](#)

Pineapple—aids in digestion—[Banana Pineapple Paradise #3252](#)

Red Raspberries—supports heart health—[Rockin' Raspberry Rose #3278](#)

Blueberries—supports healthy brain function—[Blueberry Bliss #3279](#)

Acai—supports heart health—[Acai Raspberry Rapture #3264](#)

Pomegranate—supports heart health—[BluePom White Merlot #VC0372](#) (again, two benefits in one kit with blueberries and pomegranate)

Cranberries—supports digestive health—[Cranberry Craze #3168](#)

So we can surely say that not only is drinking good wine fun, but it's also good for you. Make some today and help yourself stay healthy!

While we are on the subject of kits, this month I have a very special deal for you—two kits at rock-bottom pricing instead of one to celebrate Merry December. First is [#3229 VDV White Zinfandel](#), 9L regular price \$79.90 for only \$49.95. Next is [VC787 California Connoisseur Sauvignon Blanc](#), 7.5L regular \$72.66, sale \$49.95. As always, the sale price is only available at grapestompers in Laurel Springs and only while supplies last.

Wishing you and your family a very Merry Christmas and a Happy Wine-Filled New Year!

Later, Tom

Festive Pomegranate-Orange Cocktail

By Pam Wyatt

Bright, festive, and fun, this delightful holiday cocktail goes down easy.

Ingredients:

4 oz. dry white wine (like sauvignon blanc)

3 oz. pomegranate juice

1 oz. fresh orange juice

½ oz. cognac

5 mint leaves

Ice

Tear mint leaves roughly and put in glass. Add wine, juices and cognac. Fill glass with ice. Enjoy.



Customer Feedback

Hi Tom, Hi Pam, please process my order. You have always been fair and my inventory is running LOW!

Tim Killian
Green Oaks, IL

So glad to see you guys still at it! I stopped by there while I was road-tripping through the mountains on a Saturday something like twenty years ago. You had been featured in the NC tourism guide and it seemed like a neat place to stop. Had great conversations with Tom about wine making, and how his internet connection had totally changed his business. Even came back Sunday to the Dance Barn for brunch.

Carlton Amaigen
New York, NY

Thanks Pam. I appreciate your help.

Tim Sasser
Raleigh, NC

Hi there Pam, Thanks for responding to me so quickly. I do appreciate your looking into the labels for me. They will make my first wine production so much more exciting to share with others!

Joanna Zeiner
Uvalde, TX

Tom, Still happy that you all are still in business!

Thomas Myles
McCormick, SC

Hi Pam, I appreciate the confirmation. Have a great day!

Paul Kahlert
Berne, IN

New Products

Here is a list New Items that can be found on the grapestompers website.

ITEM #	DESCRIPTION
2135	Label-Nator (label remover) \$10.99
5520R	Sport Wine Canteen, \$22.99
5811	Insulated Wine Tumbler, \$6.98
5810	DIY Cork Crafts Book, \$12.99
5973	Dimple Wine Glass Set, \$43.95
3198	Raspberry Mocha, 12L, \$119.00

[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

Autolysis

Flinty usually describes dry white wines, such as chablis and sancerre, with an aroma of flint striking steel.

This character is believed to come from the limestone soil in which the grapes were grown and is a positive attribute.

Hidden Special for December #2254A Bottle Drainer, 45 bottles, regular \$29.90, this month only \$19.95. Be sure to mention the Hidden Special when ordering.



Wine on Stable Ground

Wine is stabilized to stop fermentation so that remaining yeast does not re-ferment added or residual sugar after bottling and cause the bottles to explode or the cork to pop out. Add ¼ teaspoon per gallon of [potassium sorbate](#) prior to bottling to stabilize wine. grapestompers recommends using one crushed [Campden tablet](#) per gallon of wine along with the sorbate, because sorbate tends to work better in the presence of sulfites.

Have a winemaking tip to submit?

grapestompers.com/submit_ideas.aspx

Monthly Specials

Specials for December 2015

Item #	Description	Reg. Price	Special Price
VC774	CA Conn. Sangiovese, 7.5L (Exp. 12/15, 1)	\$77.62	\$54.33
VC778	CA Conn. Liebfraumilch, 7.5L (Exp. 1/16, 2)	\$69.41	\$48.59
VC0301	CM Sangiovese / Syrah, 10L (Exp. 1/16, 2)	\$96.31	\$67.42
VC0312	CM Sauvignon Blanc, 10L (Exp. 1/16, 1 Avail.)	\$90.51	\$63.36
3129	CC Cabernet Sauvignon, 15L (Exp. 12/15, 1)	\$136.99	\$95.89
3234	CC Gewurztraminer, 15L (Exp. 11/15, 1 Avail.)	\$131.70	\$92.19
3235	CC Riesling, 15L (Exp. 10/15, 1 Available)	\$123.00	\$73.80
3276	OB Very Black Cherry, 6.8L	\$75.78	\$60.62
3278	OB Rockin' Raspberry Rosé, 6.8L	\$75.78	\$60.62
3115	VDV Cabernet Sauvignon, 9L	\$88.50	\$70.80
3118	VDV Pinot Noir, 9L	\$86.99	\$69.59
3275	GC Gewurztraminer, 10L	\$82.20	\$65.76
3165	GC Malbec, 10L	\$96.60	\$77.28
3255	CSP Pinot Grigio, 16L	\$141.00	\$112.80
2731	Campden Tablets, 2 oz.	\$3.90	\$3.12
2748	Calcium Carbonate Powder, 4 oz.	\$1.99	\$1.59
2735	Bentonite, 4 oz.	\$1.64	\$1.31
2727	Yeast Energizer Powder, 1 oz.	\$2.49	\$1.99
2732A	Potassium Metabisulfite, 2.2 lb.	\$11.00	\$8.80
2607	Fizz-X	\$27.98	\$22.38
2602	Glass Wine Thief	\$5.87	\$4.70
2611	Buon Vino Mini Jet Filter Machine	\$193.00	\$175.00
2400HS	Heat Shrink Machine for PVC Capsules	\$230.00	\$184.00
2203	Gallon Jug, Flint	\$5.29	\$4.23
2120	Bottles w/screw caps, 5 oz., case of 12	\$10.92	\$8.74
2243	Spoon, 18"	\$3.60	\$2.88
4726	Wine filter and saver	\$5.69	\$4.55
2250U	Carboy Drier, Used by TMW	\$9.50	\$3.50
2609A	Bottle Brush	\$3.50	\$2.80
2439A	PVC Capsules, Green w/gold stripes	\$0.14	\$0.07
2440A	PVC Capsules, Blue w/gold stripes	\$0.14	\$0.07
2441A	PVC Capsules, Ivory w/gold stripes	\$0.14	\$0.07
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit—Red	\$303.33	\$245.99

What Goes With Port? Anything!

By Pam Wyatt

I have been a port fan since Tom gave me a taste way back in 2005 when I began working at grapestompers. I was sure this was the best thing I had ever tasted and pretty much, still feel the same way. Believe it or not, I have even made a couple of ports myself. I have 1 bottle left from an Orange Chocolate Port that I made in 2007 which my son informed me was going to be opened at his wedding.... guess we will never be drinking that bottle!

We all know that port is good with chocolate, but while reading an email article recently called **The Daily Sip by Bottlenotes**, I found some interesting port pairings that I had never imagined before and I just want to share some of them with you. This is the time of year most folks like to enjoy port, so I know many of you have one brewing as we speak.

White Port – Made from white port grapes, this style with refreshing acidity can be subtly sweet or completely dry. It is classically paired with salty nuts such as almonds but it also is very good with seafood such as crab cakes or smoked salmon.

Ruby Port – One of my favorites, is bold and fruity. With flavors of cherries, berries, spices and vanilla, Ruby Port pairs well with chocolate but also complements blue cheese, brownies and blackberry pie.

Tawny Port – The rusty colored Tawny Port gets its color from being aged a while. The color becomes more pale but the flavors pop with nutty and caramel notes. Try this port with aged gouda cheese, nuts and pecan pie.... yes, pecan pie!

Vintage Port - Refers to a rare jewel of port that has been aged from 10-50 years or more. Needless to say, not many people get to enjoy these but if you do, try matching with the finest cheese, fresh roasted nuts or chocolate.

I couldn't talk about all these pairings without telling you about my favorite....vanilla ice cream. You can pour a bit of port on top like chocolate syrup....yum! This combination also works well with sherry. Tom taught me that trick too, by the way!

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 information on the 2016 WineMaker Wine Conference and some exciting news about white wine and your eyesight. Also we want to give you a chance to tell us what you would like to see next month.

Winemaker Magazine recently announced its 2016 WineMaker Conference. This year's conference will be May 19-22 in Santa Rosa, CA. For details or to register, visit www.winemakermag.com.

A recent article in *Wine Spectator* says a new study out of Australia has found a correlation between the moderate intake of wine and a reduction in diabetic retinopathy, a vision problem brought on by diabetes. To read the article, go [here](#).

Think you know your bubbly? *The Decanter* recently featured a champagne quiz that you might enjoy. See how much you know [here](#).

According to a recent article in [ABC Business](#), wine is not going to replace tobacco in North Carolina anytime soon, but the state's viticulture industry has exploded. The war on smoking -- lawsuits, new laws and higher taxes -- has left farmers looking for alternatives. Good news for us here in the state.

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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](#).

