



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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New Product Spotlight **LabelNator Bottle Blade**

By Tom Burgiss

Here at grapestompers we enjoy keeping up with the latest products on the market and we recently found one that we believe will make your winemaking endeavors much easier, at least when it comes to bottling.

Many of you collect used wine bottles and there is absolutely nothing wrong with that. It is much more economical to re-use wine bottles but sometimes it can be a real pain removing the labels.

If you have had this problem in the past, we suggest that you check out our newest product—the [LabelNator](#), stock code #2135.

Whether you are bottling your favorite beverage or cleaning up your canning jars for the season, the LabelNator bottle blade makes scraping those pesky labels **safer, quicker and easier**.

This patent pending design uses a durable scraping tool that cradles in the palm of your hand for **safer** label scraping.

Featuring a full 4" arched razor, the LabelNator scrapes more of the label surface, making your work much **quicker**.

It provides an ergonomically correct palm and finger placement for comfortable repeated passes, making scraping **easier**.

So be sure and check out the [LabelNator](#) on the grapestompers website. At only \$10.99 each, you can't go wrong so order a few. Also makes a great gift!



Important Announcement

Message from the Warehouse

By Renā Barnes, Warehouse Manager

Well, I am celebrating my one year anniversary with grapestompers. I would just like to say what a pleasure it has been working with all our customers and friends and how much I look forward to serving you in 2016.

We have calls here at the grapestompers warehouse from folks who order a wine concentrate kit and they say they did not receive the free labels. I just want to make you aware of where to find them in your package. When your labels are shipped we don't want them to be misplaced in the packaging peanuts so 99% of the time, I tape them to the side of the concentrate kit, so be sure and check there first. If it is a large envelope, it will be taped to the inside of the shipping box. We sure don't want you to miss your labels.

So...let's make wine! Looking forward to working with you in the coming year so order, order, order!! I'm excited to see what new products we will be offering you this year.



Just an idea for your New Year's Resolution from grapestompers.

Hot Tip

Sorbate Stickler

Customers are always calling grapestompers to ask "Are my chemicals going bad?" According to Tom, if your [potassium sorbate](#) has a "pink" tint to the color, throw it away. This is a good indication that it has gone south and should not be used.

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

Tom's Cellar

Your Winemaking Consumer Guide

By Tom Burgiss

Thanks for allowing us to serve as your winemaking supplier for more than 20 years. We appreciate the fact that you have trusted us for advice when you had either a question or a problem.

As you may or may not be aware, we have a winery, Thistle Meadow Winery, and we make our wines from the very same types of kits which you receive from us. Over these past 20 years we have experienced many, many improvements in the kits we have used through the years. Interesting, because of our being a large distributor, we are sometimes sent new types of kits (sweet/fruit) to make and test in regard to our appraisal! One year we received 10 different varietals and of that group only one made it to the selling point! So, we sorta feel like we are a home winemaker consumer guide! Every year, with 4 to 5 different suppliers sending us samples, you can imagine the time it takes and what fun we have. What will they think of next?

Each year we send representative(s) to wine making seminars in the US to bring back NEW information so we are abreast of the newest techniques and equipment available. We pass this on to you, so check with us often, read the newsletter and go to the website so you can see what new things we are sharing.

STORAGE - To insure KEEPING a good wine good, proper storage is a must. Heat is wine's enemy (this not only applies to your own wine but a "store bought" wine as well)! A simple way to keep your wines cool naturally – Place your wines in boxes on concrete (they can transfer the coolness of the earth directly to the wine). The boxes can be stacked on top of each other as well to obtain the same result. Three box height is perfect!

Here's some helpful information for those of you who prefer to carry wines a long distance: There are 3 things you DO NOT place in the trunk of a car - A baby! A pet! Or a bottle of wine! Just carry an empty cooler with you. NO ICE IS NEEDED for short drives, just the cooler itself! 10 degree differences will not harm your wine.

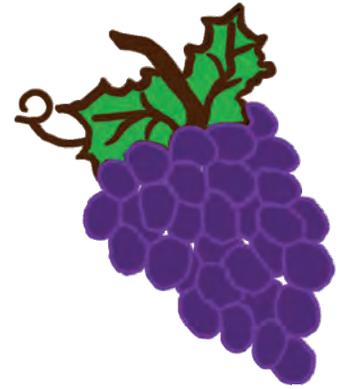
SHIPPING- Many folks have made nice comments to us about our good quick service, and we sincerely appreciate your comments. Here in our warehouse we delay shipment of kits to the west and southwest sending the order to you at the first of the week to make sure it does not sit on a HOT dock at a trucking terminal for extra days over the weekend! Also, our warehouse is climate controlled so... HAVE A PROSPEROUS NEW YEAR 2016!

Later, Tom

Crown Mulling Spice - Not Just for the Holidays

By Pam Wyatt

If you have been to grapestompers and Thistle Meadow Winery lately, more than likely you have had a taste of our hot mulled wine, Sleepy Hollow Red, made with [Crown Mulling Spice, #5140](#). This wine is wonderful for the holidays, and heating it in a crock pot makes your entire house smell heavenly. But Crown Mulling Spice is not just for wine and other beverages, nor just for holidays. This is a very versatile spice that can be used in lots of recipes. In fact, there are recipes included with every pack you purchase. Some featured include banana bread, pumpkin dip, doughnuts and peach cobbler smoothie! So try a pack of Crown Mulling Spice today, we guarantee you will want more. The best thing is... it is on sale during the month of January so you may even want to stock up now. We will include a recipe sheet with every purchase so that is an added bonus.



Customer Feedback

Thank you Pam, I have really enjoyed working with your company!

JoDee Burton
Fancy Gap, VA

Time to bottle my October order!

Tim Sasser
Raleigh, NC

Thanks Pam!!! We are excited about having the grapestompers products available to our customers here at Are You Ready To Party?.

Betty-Ann Davis
Waterville, ME

Thanks for your fast response. I appreciate it.

Christopher Ray
Monroe, GA

Thanks, Tom. I've been looking forward to starting up my winemaking again.

Paulette Bergeron
Arundel, ME

Thank you for your fast delivery. Have a great holiday!

Julie Smith
Bloomsburg, PA

Looking forward to making wine again after a break.

Frank Judice
West Granby, CT

Awesome service... Thank you.

Fred Bolhamm
Cedarburg, WI

New Products

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

ITEM #	DESCRIPTION
5520R	Sport Wine Canteen, \$22.99
5811	Insulated Wine Tumbler, \$6.98
5810	DIY Cork Crafts Book, \$12.99
3198	Raspberry Mocha Port Style, 12L, \$119.00
(Only 2 Available, First Come, First Served)	
2135	LabelNator Bottle Blade, \$10.99

[See all these products online now.](#)

Hidden Special for the month of January is our #2263 Italian Floor Corker with a chromium plated iris. This corker normally sells for \$162.65 but we are starting the new year off by offering it for only \$112.65. That is a \$50 savings for you. Wouldn't you like to have this great item to cork your 2016 wine bottles?

If you have a suggestion for a new product, please call us at 1-800-233-1505.

Corky's Corner

Winemaking Definition

Fermentation media

The pulp or other solid material from which wine will be made. Fermentation media differs from must in that the must is the media, the water, the yeast, and all other ingredients mixed together, while the fermentation media more narrowly refers to the crushed grapes, chopped raisins, pulped peaches, cracked wheat, or other material used either for flavoring, natural sugar content, or both. It is also called the base ingredient or wine base.



Glycerin—Not Just for Winemaking

Finding it hard to insert a [synthetic cork](#)? Try adding a tiny bit of food-grade glycerin to the jaws or mouth of your corker and repeat the process every 10 corks or so. Those pesky corks will go right in! Be sure to wipe off any excess [glycerin](#) from the corker when finished corking. This will keep dust from accumulating on your corker.

Have a winemaking tip to submit?

grapestompers.com/submit_ideas.aspx

Monthly Specials

Specials for January 2016

Item #	Description	Reg. Price	Special Price
VC787	CA Conn. Sauv. Blanc, 7.5L (Exp. 12/15, 2 Av)	\$72.66	\$50.86
VC778	CA Conn. Liebfraumilch, 7.5L (Exp. 1/16, 2)	\$69.41	\$48.59
3219	VDV Aust. Chardonnay, 9L (Exp., 2/16, 1 Av.)	\$92.50	\$64.75
3249	VDV Chard./Semillon, 9L (Exp. 2/16, 1 Avail.)	\$80.50	\$56.35
3246	CCH Pinot Grigio, 15L (Exp. 2/16, 2 Available)	\$137.00	\$95.90
3231	CC Chardonnay, 15L (Exp. 1/16, 1 Available)	\$127.50	\$89.25
3168	OB Cranberry Craze, 6.8L	\$75.78	\$60.62
3164	OB Blackberry Blast, 6.8L	\$75.78	\$60.62
VC0372	Niagara Mist BluePom White Merlot, 7.5L	\$69.41	\$55.53
VC771	CA Conn. California White, 7.5L	\$65.74	\$52.59
VC769	CA Conn. Cabernet Sauvignon, 7.5L	\$77.62	\$62.10
3252	VDV Gewürztraminer, 9L	\$75.00	\$60.00
3116	VDV Sangiovese Merlot, 9L	\$86.50	\$69.20
3122	VDV Valpola, 9L	\$93.90	\$75.12
3269	GC Pinot Blanc, 10L	\$80.29	\$64.23
3161	GC Petite Sirah, 10L	\$80.90	\$64.72
3258	CSP New Zealand Sauvignon Blanc, 10L	\$123.68	\$98.94
3179	CSP Cabernet-Shiraz-Merlot, 16L	\$145.90	\$116.72
3248	CCH German Riesling Auslese, 15L	\$141.00	\$112.80
3128	CC Cabernet Merlot, 16L	\$134.50	\$107.60
CF3554	Rosso Fortissimo, 18L with crushed grapes	\$151.84	\$121.47
VC0866	Legacy Cabernet Sauvignon, 16L	\$124.86	\$99.89
VC0871	Legacy Liebfraumilch, 16L	\$106.04	\$84.83
2256	Airlock, 3 pc.	\$0.90	\$0.72
2308	Agglomerate Corks, 9x1.5"	\$0.15	\$0.12
2612-13	Mini Jet Filter Pads, #1, Coarse & #2 Polishing	\$3.10	\$2.48
2614	Mini Jet Filter Pads, #3, Super Sterile	\$3.80	\$3.04
2733A	Fermax Yeast Nutrient, 1 lb.	\$7.90	\$6.32
2909	Vac U Vin Wine Pump w/Stopper	\$12.22	\$9.78
2660	8" Funnel without Strainer	\$7.50	\$6.00
2265	Fermtch Blast Bottle Washer	\$12.25	\$9.80
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

Important Reminder Use that Gift Certificate

By Pam Wyatt

The holidays are a time of rushing here and rushing there, making sure you have a gift for everyone on your list and hardly a moment to take time out for yourselves.

Here at grapestompers, it is a busy time for us too, and we realize that it is also a busy time for our customers so we just wanted to give you a little reminder about something.

Gift certificates are a hot item here at grapestompers, especially during the holidays. We mail these out to our customers practically every day. This is a wonderful gift for winemakers on your list because they can come to grapestompers and apply their gift certificate to a kit or equipment they would like.

We noticed before Christmas that we still have quite a few outstanding certificates that have been purchased but never used and this makes us sad. We want you to enjoy the gift that your friends or family purchased for you. And besides, what better way to get those items that you don't have in your cellar that would make your hobby more enjoyable? Also, please be aware that the gift certificates that we issued in 2015 have an expiration date. They expire 1 year from the date of purchase.

So if you have an old gift certificate that you have never used, how about redeeming it on your next order? If you are not sure if yours is still open, just give us a call with your certificate number and we can look it up for you. If you think you received one but have misplaced it somewhere, we can also find it for you.

If you have your number available for your next online order, just put the certificate number in the comments section of the order form and we will apply it to the order for you.

It would be a shame to let this gift go to waste. If you prefer, just give us a call at 800-233-1505 or drop us an email to tom@grapestompers.com and we will be happy to help. Our hours are Monday-Friday from 9am-4pm, Eastern Standard Time.

If you need to purchase a gift certificate for someone, we can help with that as well. What better way to start the new year than with a gift from grapestompers!

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 reading champagne labels for sweetness and information on the WineMaker Magazine wine conference. Also we want to give you a chance to tell us what you would like to see next month.

Many people celebrated the New Year with champagne. These always carry an indication of their sweetness on the label but most are very cryptic. Here are definitions of sweetness in champagne that just might help you when you make your next purchase.

Extra brut—Totally dry

Brut—Dry

Extra dry—Medium dry

Sec—Slightly sweet

Demi-sec—Fairly sweet

Doux—Sweet

Make plans now to attend the 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.

Are you interested in great wines from around the world? Each year Wine Spectator releases their Top 100 wines of the year, honoring successful wineries, regions and vintages around the world. Check out the list for 2015 [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](#).

Wishing you and yours a happy wine-filled new year!