

Issue #197 January 2017
<http://www.grapestompers.com> 1-800-233-1505
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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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Celebrate with homemade wine.
Happy New Year from grapestompers!

Hot Tip

New Year's Resolutions
 As home winemakers, we can all agree on these resolutions for the New Year:

- To not drink any wine before it's been properly aged
- To properly clean and sanitize
- To introduce a friend to the great hobby of home winemaking

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

Important Announcement RQ Update: Kits Delayed By Renā Barnes, Warehouse Manager

While the Passport Series kits made by Vineco / Global Vintners are currently being released on time, the same is not true for the RQ (Restricted Quantities) kits from RJ Spagnols.

We just received word from our distributor that the December 2016 release, which is L'Elegance (Cabernet Sauvignon), will NOT be available for production at the plant until mid- to late January 2017 due to what has been described as a later than normal harvest in France this past season.

We apologize for this inconvenience, and we appreciate your understanding and patience for the late arrival of these RQ kits.

Rest assured, we will ship out all pre-ordered kits as soon as possible following their arrival in our Laurel Springs warehouse.

New Employee Katie Winnick Hired to Help in Warehouse By Renā Barnes, Warehouse Manager

grapestompers.com is pleased to announce our newest employee, Katie Winnick.

Katie is a native of Allegheny County and just recently graduated from Allegheny High School earlier this year.

She's learning the ropes in the warehouse from Renā, who's teaching her how to fill customers' orders and pack them with tender care.

We can hardly wait for something to break around here, because Katie is already a certified welder. In fact, her goal is to raise enough money so she can attend a prestigious underwater welding school in Florida. That's right folks, underwater welding!

Katie has a great sense of humor and enjoys meeting and talking with customers. We support her goals and hope she can soon attend the school of her dreams. Good luck, Katie!



Tom's Cellar

Wine is Like a Pair of Shoes

By Brant Burgiss

Note: Tom is taking a break from writing this month, as his wife (and my mom) Nancy is dealing with some health issues. We hope she feels better and he'll be able to return and write more for the Stomper soon.

This article's headline says it all. Wine is actually more like a pair of shoes than you might think at first blush (pun intended).

Let's put it this way: My father Tom has always said that you wouldn't buy a pair of shoes without trying them on first, so why on earth would you blindly purchase a bottle or a case of wine without seeing if you like it?

It makes total sense to me. The only way you know a pair of boots or shoes fits you for size, style, and color is to go to the store and try them out. In that same vein, our out of state friends and customers now have an opportunity to try a wine before you buy the kit!



How can we do it? Many of you know that we have a sister company called Thistle Meadow Winery. Nearly all of the wines we sell at our winery are made from the very same kits that we sell at grapes-tompers.com.

Now that we have partnered with VinoShipper.com, we are able to ship bottles of wine to customers in states where they are licensed to sell - which is a list of over 30 states! Refer to the graphic on the left to see if your state is listed. If it is, you can place your order for the bottle or two of a wine you are considering pulling the trigger on.

Give us an email or call us to let us know which kit you're interested in, and we'll let you know if one of the wines we sell at Thistle Meadow Winery is made from the kit in question. If so, we'll tell you the commercial wine's name and you can [place your order on our winery's web site](#) or [Facebook page](#).

Sorry, but we are not shipping wine in our home state of North Carolina due to several factors. If you are interested in knowing why we have chosen not to ship within the Tarheel State, feel free to call and I will share our story.

But North Carolinians shouldn't despair, for there are two places in our state where you can purchase our wine. Besides the winery itself in Laurel Springs, located in the northwestern corner of the state, we also operate a wine shop in Kernersville (located between Winston-Salem and Greensboro) called Thistle Stop Wine Shop. They are open Tuesday-Saturday, while the winery's tasting room is open 12-4 pm Monday through Saturday during the winter.

We hope you'll take advantage of trying a wine before you commit to a kit, especially if you've got your eye on a more expensive kit. It can not only save you some stress, but it can give you something to look forward to when the wine is done!

Cheers,
Brant



Customer Feedback

We love to hear your feedback! Let us know what you like about our products or service, and we may post your comments here soon.

Brant Burgiss
Manager

Thanks again for finding this month's hidden special. During January we're offering an item that's a great value - a wine filter! The VinBrite Filter Kit is being discontinued so it is on sale this month for only \$31.29, and it includes a free pack of 50 filters (a value of \$9.71), which represents a savings of over \$22. But you better act quickly because we only have 3 left in stock. Ask for item 2692, and remember to mention the hidden special on the phone or during online check out in the comments section.

Larry Vintner
Riesling, NY

... and from the archives of 2001:

Tom,
Many thanks. Your company is outstanding to deal with and your [winemaking] video is indispensable!!

Steve Kerchner

Tom, I have given away two cases of wine this Christmas. Everyone seems to love it and it is something that I made that I can give away. I just love wine making. I have made a Riesling and a White Zinfandel; what do you recommend next? Take care,

Mark Henderson
Elk City, OK

We've been in business since 1999, always striving to bring you the best in winemaking products and customer service. Thank you for your business!

New Products

Here is a list of new items that can be found on the grapestompers web site:

ITEM # **DESCRIPTION**
2201F FerMonster 6 gal carboy, \$30.99

With a wider 4" mouth, it is much easier to clean than the typical small mouth carboy.

It comes with an O-ring and air-tight one piece lid with a hole that will take a #10 stopper. If you want to use an air lock, get a size #10 drilled stopper.

Made of heavy PET plastic from 100% virgin material, it is BPA free and is food safe.

There are no ribs, only smooth sides, so no yeast or sediment will adhere to walls during fermentation.

[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

Cold Stabilization

A clarification technique in which a wine's temperature is lowered to 32° F, causing the tartrates and other insoluble solids to precipitate.

Read Daniel Pambianchi's article about cold stabilization in his wonderful book called "[Techniques in Home Winemaking](#)". A must read!

Hot Tip

Don't Go to Bed Dirty

After a long day of working in the wine cellar, you may be tempted to simply rinse your winemaking equipment with water and put it away to save time.

Don't do it!

Failing to properly clean and sanitize your equipment prior to storage will only increase your chances of a bad batch due to bacterial infection.

Have a winemaking tip to submit?

grapestompers.com/submit_ideas.aspx

Monthly Specials

Specials for January 2017

Item #	Description	Reg. Price	Special Price
4881	Orchard Breezin' Tropical Lime, 5.4L (Exp. 11/16, 1 available)	\$67.80	\$47.46
VC787	Calif. Connoisseur Sauvignon Blanc, 7.5L (Exp. 01/17, 1 available)	\$60.70	\$42.49
CF3561	Cellar Craft Sterling Barbera, 12L w/CGP (Exp. 01/17, 1 available)	\$94.04	\$65.83
EP4824	En Primeur Spanish Grenache/Syrah, 18L (Exp. 01/17, 1 available)	\$155.99	\$109.19
VC0312	Cheeky Monkey SA Sauvignon Blanc, 10L	\$80.35	\$64.28
3121	VDV Australian Shiraz, 9L (only 2 in stock)	\$93.90	\$75.12
3116E	Grand Cru Sangiovese/Merlot, 10L (only 2 in stock)	\$81.36	\$65.09
VC774	Calif. Connoisseur Sangiovese, 7.5L	\$63.86	\$51.09
VC0361	Niagara Mist Peach Chardonnay, 7.5L	\$63.86	\$51.09
VC0368	Niagara Mist Green Apple Sauv. Blanc, 7.5L	\$63.86	\$51.09
3264	OB Acai Raspberry Rapture, 5.4L	\$67.80	\$54.24
VC0302	Cheeky Monkey Calif. Zinfandel/Shiraz, 10L	\$85.61	\$68.49
VC0865	Legacy Cabernet Merlot, 16L	\$108.50	\$86.80
VC0871	Legacy Liebfraumilch, 16L	\$94.88	\$75.90
CF3563	Cellar Craft Sterling Calif. Chardonnay, 12L	\$87.02	\$69.62
CF3549	Cellar Craft Showcase Italian Barbera, 18L with crushed grape pack	\$152.98	\$122.38
Various	ALL Soda Pop base flavors	\$8.17+	\$0.99
2203	1 gallon glass jug/carboy, clear	\$5.29	\$4.23
same	- 4 pack of 1 gallon glass jugs (deep discount)	\$21.16	\$14.99
2736D	Liquid Tannin, 2 oz.	\$1.35	\$1.08
2730	Acid Blend, 3 oz.	\$2.31	\$1.85
2704	Red Star Cote des Blancs wine yeast, 5 g.	\$0.56	\$0.39
2743C	French Oak Chips, medium toast, 4 oz.	\$1.87	\$1.50
2308	Corks, agglomerate, #9 x 1.5", each	\$0.15	\$0.11
2437D	Heat Shrink Capsules, Cobalt Blue Matte, each	\$0.14	\$0.10
2761	Hazelnut extract, to make hazelnut liqueur	\$4.25	\$3.40
4624	Wine Bottle Tags, 50 (reusable)	\$4.99	\$3.99
2791	Cherry Flavoring, 4 oz.	\$6.58	\$4.99
6105	Guide to Winemaking DVD	\$19.95	\$5.99
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit- Red	\$303.33	\$245.99

Customer Corner Making Wine in Georgia

Courtesy of Gale Glascock

We always enjoy receiving photos of our customers' winemaking endeavors.

These two photos were among several that were sent to us by Gale Glascock of Blue Ridge, GA.

Gale has quite the set up for a home wine-maker. Not everyone is lucky enough to be able to offer permanent space for his hobby, but as you can see, he has put his space to good use. He even has a deep sink to boot!

Notice the photo below. When the doors are closed, it looks like a mild-mannered closet. But open the doors, et voila! Wine for days.



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 world's largest amateur winemaking competition and more. Also we want to give you a chance to tell us what you would like to see next month.

Your Wine Could Be a Winner!

Enter your homemade wines in the world's largest amateur winemaking competition, sponsored by WineMaker Magazine. Prepare your entries now. The entry deadline is March 3, 2017. The cost is only \$25 per wine, and there will be bronze, silver, and gold medals awarded in up to 50 categories of wine, ranging from the standard to the very weird.

The actual judging will take place in early April, with the results announced at WineMaker Magazine's annual conference, scheduled this year in the Finger Lakes region of NY for the weekend of June 3, 2017.

We have several entry forms available at grapestompers, and are currently stuffing them in outgoing boxes that contain a wine kit.

HAPPY NEW YEAR
from grapestompers.com

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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](#).