



The Stomper

The Free Monthly Winemaking Newsletter
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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!

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*Happy
New Year
2012*



*Tom and The Grapestompers Gang
wish you a very Happy and
Prosperous New Year!*

Hot Tip

To Oak or not to Oak?

When deciding whether or not to add oak to your wine, remember: oak is a "condiment" not a major food group. It should assist in adding complexity to the blend without being obvious. Oak will elevate the tannins and add a "smoky" quality.

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

Tom's Cellar

Pre-Orders not Breaking Speed Records

By Tom Burgiss

This past year home winemaking kit manufacturers have sold their trade names and/or merged with larger producers. Therefore, the delivery chain has been disrupted a bit. We have not been able to offer a steady stream of products (both old and new) and service, and other facets as we are accustomed, which has put a strain on grapestompers. Due to this the chain is slow to give you rapid service, pricing, and up-to-date information. To say the least, being able to promise a PRODUCT at a certain DATE from our producers has not had the reliability as in the past. Are we giving up? No! We see it as a challenge. Questions? Give us a call at 800-233-1505.

Because of the climate conditions throughout the world, harvest schedules have changed and sources for grapes have varied some. Restricted Quantities (RQ) and Limited Release (LR) kits offered by different producers sometimes cannot be satisfactorily processed in the timeline that is expected by the manufacturers. Therefore, these kits do not arrive on time. It is no fault of yours or grapestompers. We can only ship when the companies ship these to us. As always, we will notify you via e-mail when they are being shipped out. In all the years I have been making wine, I have never been disappointed in the quality of the pre-order kits. The only problem with good quality limited wines to share... If more are wanted, they are simply not available.

Please remember that we try to give you the best possible price on these RQ's and LR's due to the fact that your orders are placed ahead of time.

Because of the fragility of pricing and availability, we ask that you respect our position in ordering ahead of time. If you place a pre-order, cancellations will not be accepted. We order based on your order so if you do not take what you have ordered, we end up with extra kits and this causes the prices to escalate.

Our policy is to never charge anyone for anything until it goes out the door so we do not want to be forced to require "pre-payments on pre-orders"! Please help us by keeping your end of the bargain.

Now for the fun part, we know the pleasure you had over the holidays sharing your wine, so this month be sure and check out our many wine kit specials so you can "restock" at reasonable cost per bottle. With every Niagara Mist or Bent Grape kit purchased from the Specials list you can receive either free corks (#2320 or #2322) or free capsules of your choice. Just let us know which you would like. Gift certificates are welcomed to be applied ...so check out this month's hidden special!

Happy Winemaking New Year! Tom

Wine Kit News

Measuring Free SO₂

By Brant Burgiss

This question was recently submitted to me by a grapestompers customer; "I found the link on the Grapestompers site to this article by Scott Lacy on building an apparatus for measuring free SO₂. http://www.vawa.net/SO2_Analysis.pdf First, do you believe this to be a reliable and accurate test? If so, I have a question. He references "SO₂ Color Indicator" and points to piwine.com, stock number SO2I-21 for \$2.25. They no longer show such an item in their catalog. I wonder if that is the same thing as Grapestompers #2716C. I'm guessing yes, but want to verify before ordering. Finally, I should ask, "Is there an easier way to measure free SO₂?" I see many kits, but they all warn that the results are not very reliable or not very accurate, especially with red wines."

Rich Ewald, Russellville, KY

Rich, You ask a very good (and important!) question about accurately measuring SO₂. Yes, I believe the method described is a good and accurate way to test for SO₂. And no, I do not believe the item you mentioned (2716C) is the same as what you would need in the method described by Scott Lacy.

I would suggest you have a serious look at this page:

http://morewinemaking.com/view_product/18643/103333/Economy_Aeration-Oxidation_Free_SO2_Test_Kit

This page from More Wine's web site shows you an equipment set up similar to what is explained in Scott Lacy's PDF.

What's even more valuable than the equipment and chemicals themselves? Links to instructional videos that show you how to conduct the test!

If I were in your shoes, I would buy the complete kit from More Wine, since I am the type of person who is clumsy making things from scratch. The part in the PDF instructions about scoring, breaking, melting, and snapping the glass tube scares me. I would be afraid I would muck it up terribly. You see, the whole trick is to keep the hole open at the end, which I couldn't accomplish in a million years.

There is an easier way to measure SO₂ in wine - by using the [titrets](#) - but they are not nearly as accurate as the aeration - oxidation method. I would stay away from the [titrets](#) for that reason.

I know the fellows who own and operate More Wine. Have met with them 4 times over the years, and have seen this equipment in person. For its price, it is a very economical yet accurate way to measure free SO₂.

Tips for Cooking with Wine

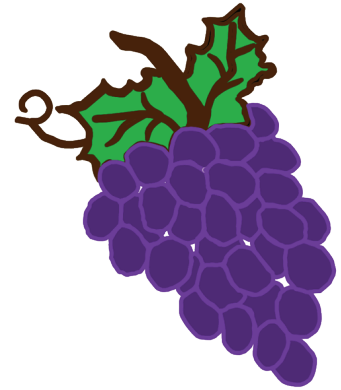
With the New Year upon us some folks enjoy doing some cooking on cold days so here are a few tips for using wine in your recipes.

Don't just throw anything into your food, especially the so-called "cooking wines"; which are often filled with salt or other preservatives. The right wine can add depth and flavor to your masterpiece. In fact, many chefs recommend using the same wine for cooking that you will be serving with the dish itself.

White wine is best used to add a touch of acidity to a recipe. Generally, choose a dry wine with a clear, cool taste; you can usually trust a good Sauvignon Blanc. For stronger and spicier dishes, you could try a bold white like Gewürztraminer.

When working with reds, remember that tannic wines can become astringent when reduced by the cooking process. Reserve your Syrah and heavy Cabernet for meaty dishes rich in fat and protein. For lighter cuisine, consider lighter wines like Pinot Noir or Chianti.

Most important: pouring some wine into the pot offers a perfect reason to pour some into your glass. Never cook empty-handed.



Customer Feedback

Hi. Thank you for your speedy order shipment.

Deb Kerr
Petersburg, PA

Looking forward to the delivery of my pre-order wine kit. I have been very happy with my previous orders.

Patty Nation
Encampment, WY

Thanks so very much!!!! I really enjoyed my visit to your winery.

Barbara Nye
Dayton, NJ

Tom, we have bought several bottles of wine from your winery and my daughters from Florida enjoyed how friendly everyone was.

Mary
Independence, VA

I came to your winery with my husband on our last vacation. It was wonderful and we had a great time, it was the one thing we both enjoyed. Since we were there my husband passed away and I will never forget how nice everyone was and the memory of this will never be gone. Thank you so much. We had always planned to come again.

Holly Rohrbach
Reading, PA

Wow...ordered at lunch time...shipped in the afternoon. You folks are working faster than Santa can deliver!

Gisela McMullin
Herndon, VA

New Products

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

ITEM #	DESCRIPTION
2371	Holiday Theme Stoppers, \$1.99
5538	Wine Glass Ornaments, \$13.49
2735C	Bentonite, 8 oz., \$3.17
2417P	PVC Capsule, Purple, .14 each
5572	Cutting Board 15", \$12.00
5573	Cutting Board, 11", \$10.00
5539	Matisse Bottle Tea Light, \$5.50

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

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

January Pre-Order Deadline

CFLR212 Nebbiolo
Only \$139.00

ORDERS MUST BE RECEIVED BY
JANUARY 15TH.

HAPPY NEW YEAR

#3191 Cranapple Chardonnay
\$76.83

Only 1 Available

#CMLR112 Cheeky Monkey 2011
Red

Only 2 Available

First Come, First Served

Corky's Corner

Winemaking Definition

Geosmin:

A chemical compound found in wild grapes that is responsible for some earthy aromas and flavors.

Geosmins are also found in beets and potatoes.

January Hidden Special—Italian Floor Corker with Brass Iris #2263—Regular \$147.18 this month only \$95.00. Be sure to mention the Hidden Special in the comments section of your order form.



Volcanos

When degassing your wine, always do a quick test stir with a spoon before using your [Fizz-X](#) (#2607) to check for gas levels—this will help avoid the “wine volcano” syndrome.

Have a winemaking tip to submit? Go to:
www.grapestompers.com/submit_ideas.asp

Monthly Specials

Specials for January, 2012

Item #	Description	Reg. Price	Special Price
Choose 30 Free Corks (#2320 or #2322) or 30 Free Capsules of your choice with any Niagara Mist or Bent Grape purchase below			
VC000	NM Peach Chardonnay, 7.5L	\$67.08	\$50.31
VC001	NM Strawberry White Zinfandel, 7.5L	\$67.08	\$50.31
VC006	NM Cranberry Shiraz, 7.5L	\$67.08	\$50.31
VC009	NM Green Apple Sauvignon Blanc, 7.5L	\$67.08	\$50.31
VC013	NM BluePom White Merlot, 7.5L	\$67.08	\$50.31
VC014	NM Blackberry Malbec, 7.5L	\$67.08	\$50.31
VC015	NM White Pear Pinot Grigio, 7.5L	\$67.08	\$50.31
VC2790	Bent Grape Pina Colada, 7.5L	\$76.92	\$46.15
VC2791	Bent Grape Strawberry Daiquiri, 7.5L	\$76.92	\$46.15
3178	Apple Tatin Port, 12L (Exp. 8/11, 2 Avail.)	\$117.00	\$81.90
HB250	Pinot Grigio, 8L	\$70.00	\$56.00
CF0485	White Shiraz, 12L	\$83.54	\$66.83
CF1515	Amarone, 18L with crushed grape pack	\$153.62	\$122.90
CF0205	Grüner Veltliner, 18L	\$163.85	\$131.08
3150	GC Cabernet Sauvignon, 10L	\$87.50	\$70.00
3271	GC Pinot Grigio, 10L	\$72.98	\$58.38
3273	GC Chardonnay, 10L	\$80.67	\$64.54
3147	CCH Cabernet, Syrah, Zinfandel, 15L	\$130.77	\$104.62
3239	CC Verdicchio, 15L	\$101.92	\$81.54
3236	CC Sauvignon Blanc 15L	\$109.63	\$87.70
3234	CC Gewurztraminer, 15L	\$114.42	\$91.54
3222	VDV Johannisberg Riesling, 9L	\$67.27	\$53.82
3223	VDV Liebfraumilch, 9L	\$65.29	\$52.23
3188	OB Black Currant White Merlot, 7.2L	\$67.21	\$53.77
3211	OB Green Apple Gewurztraminer, 7.2L	\$67.21	\$53.77
2731	Campden Tablets, 2 oz.	\$3.37	\$2.70
2733	Fermax Yeast Nutrient, 4 oz.	\$2.87	\$2.30
2240	Plastic Paddle, 18"	\$3.17	\$2.54
2605	Carboy Brush	\$5.58	\$4.46
2764	Orange Brandy Liqueur	\$3.82	\$3.06
2600B	12" Test Jar with Removable Base	\$4.23	\$3.38
5462	Red and White Stopper Set	\$4.99	\$3.99
3100	Complete Wine Kit - Red	\$303.33	\$245.99
3200	Complete Wine Kit - White	\$297.16	\$236.99

Tom's New Year Puzzle

By Pam Wyatt

If you know Tom, you know he likes fun as well as practical jokes. Honestly I don't know where he comes up with all the stuff he comes up with.

Regular readers of the Stomper might remember his Toast Contest from last January where the winning toast of the New Year reaped benefits from grapestompers in the form of 20% off your order.

This year he has come up with another contest to challenge your wit and skill. The little "diddy" below is something Tom picked up on his travels at The Fox and Hound Pub in Norfolk County, England.

The Landlord's Invitation

Here's to Pa' nds Pen Das

O C I Alh OU Rin ha! RM

Les Smi rth a!nD Funle T.

Fr! iEn ds **HIPRE** iGn BeJu

St and KlIn dan Devils Pe

AK of N. One

So here's the deal, all you have to do is figure out what this piece is saying! Not too hard, right? You love doing puzzles, right?? We thought so.

The first person who can figure out The Landlord's Invitation in a way that actually makes sense, will receive \$20 off your next order with grapestompers! Of course you MUST order at least \$20 worth to be eligible for this offer.

So send in your best work to us by email, tom@grapestompers.com or if you prefer, you can mail to Grapestompers.com, 102 Thistle Meadow, Laurel Springs, NC 28644.

We will publish the correct form of The Landlord's Invitation in the February issue of the Stomper along with the winner's name.

Get busy, you only have a month!

The Stomper

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Past issues of the Stomper can be found at this page on our web site:

<http://www.grapestompers.com/newsletter.asp>

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Wine Drops

Wine Drops is a catch-all for various tidbits that we find interesting. This month we would like to tell you about all the things going on at WineMaker Magazine and a chance to tell us what you would like to see next month.

Entry deadline is **March 16, 2012** for WineMaker Magazine's 2012 International Amateur Wine Competition. Enter your best homemade wines in the world's largest competition for hobby winemakers. For more information or to enter the completion go to www.winemakermag.com/competition.

Another exciting event from WineMaker Magazine... plan to attend this year's Conference at the Finger Lakes in Ithaca, NY. The conference dates are **June 1-2, 2012**. Go to www.winemakarmag.com/conference to check out the schedule of events.

A lot of you have asked when the Kernersville location, Thistle Stop Wine Shop, is going to open. Things are moving along and we are waiting on license. Hopefully soon we will be up and running. We will be sure and let you know as soon as we are able.

According to thecw33.com "cheeky" wine names are making a hit in Dallas, TX. Names like All My Exes, and Itch with a B are showing up on bottles at local retailers and seem to be selling strictly for the names. Read the rest of the story here and see more names that we were hesitant to mention here but were cute all the same, www.the33tv.com/news/kdf-winemakers-get-sassy-with-cheeky-names

So, can you come up with some of your own?

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.

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.