



The Stomper

The Free Monthly Winemaking Newsletter
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<http://www.grapestompers.com>

1-800-233-1505

Hours: 9:00 AM - 5:00 PM Eastern

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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2011 Home Winemaker Showcase Announced

By Tom Burgiss

It is never too early to think about Spring or to start planning to attend our 3rd Annual Home Winemaker Showcase on **Sunday, May 29**. As in previous years, the time for our fun filled event will be from 12 noon to 4pm and there is **NO CHARGE** to participate. **You must pre-register PRIOR TO Friday, May 20 in order to reserve your space.**

We plan to have local craft vendors, food available for sale, plus \$1,000 in grapestompers gift certificates and ribbons will be awarded. You can enter as many different wines as you like, as long as you have someone to pour for each wine!

Grapestompers will offer a 10% discount off all winemaking supplies to participants when you place your order in advance and pick up on Showcase day.

So mark your calendars now for **Sunday, May 29** and plan to join us either as a winemaker or taster.

For more information or to register, please call us toll-free at 800-233-1505, Monday-Friday from 9am-5pm. You can also register by emailing tom@grapestompers.com or simply fill out the vendor or winemaker forms on our website and fax (413-803-9850) or email to us.

Hope to see you there!

What Tom Does When it Snows

By Pam Wyatt

No, he doesn't take the day off (although he should), he doesn't make a snowman or Snow Wine.....he **thinks**, and we all know how dangerous that can be because it usually means more work for us! This time though, it was a good "thinking session"; it was to help with some of the winemaking issues and questions not covered in the normal concentrate kit instructions.

Beginning in February, every kit we ship will include an extra page of instructions that Tom has put together to help with some issues that he has been asked about on the phone lately such as some "instructions" on following the instructions, a note about temperatures, yeast, when your items should arrive and (Heaven forbid) how to handle a damaged package claim.

So be sure and read this very informative insert and keep it for future reference. You can also visit our [Policies](#) page on our web site for more info.

Of course if your particular question still is not addressed, you can call us any time at 800-233-1505. We are always happy to help!



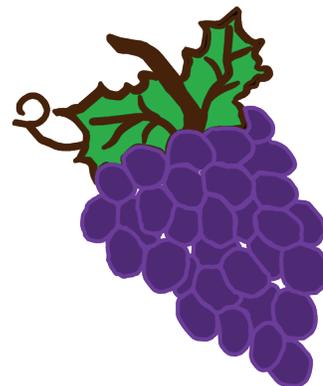
Share your love with a glass of wine
this Valentine's Day!

Hot Tip

To Bubble or Not to Bubble

If you start your wine and it doesn't "bubble" right away don't assume that it is not fermenting—check the specific gravity. If the reading is below the start level then it is "quietly" fermenting away so no worries!

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



FERMENTATION

I often share with you readers of the "Stomper" questions which I have been asked. Lately, I have had customers call about their wines not fermenting properly. Being miles away from them I can usually tell by asking them their starting SG (specific gravity) and present SG what the problem is.

Since most of this fermentation process has occurred with a lid on top and because of the holidays and busy time in their lives, they have not had time to check on their wine's progress. In the past I am sure they observed the air lock's activity, therefore thinking the wine had not fermented properly. In all cases, this was easily solved by simply taking the SG and seeing that it had moved away from the starting SG and that was proof enough to know that the "must" had moved down to .0998 . I was really proud of the fact that all had made good notes of their starting SG and by doing so I was able to solve the mystery. YES, YOUR WINE HAS FERMENTED. I cannot stress enough the importance of noting your starting SG. Later you can tell the alcohol percentage by subtracting the bottling SG from the starting SG divided by .074. This will give you the alcohol percentage EXAMPLE $1.095 - .0998 = .9952 / .074 = \text{answer: } 13.4\%$.

Because you know that all wines will NOT have a starting SG of 1.095 nor end up with a SG of .0998....Just use the figures you have to obtain your alcohol percentage. "Mist-style" wines never start with a 1.095 SG; they will always be less because these sweet wines contain less alcohol.

With winter and cold dancing around in your fermenting room, you know cool temperature SLOWS down the fermenting process, just go by your SG reading and give it more time! The colder the longer...the hotter the shorter time... 66-70 for the white wines..... 72-76 for red wines. This will work out almost to the time schedule on your work sheet provided by the manufacturer.

YEAST

Most instructions on your concentrate kit work sheet call for sprinkling the yeast on top of your "must"... but the best results can be obtained by hydrating your yeast in a teacup of warm water and allowing it to hydrate (soak) for 10 minutes, then add to your "must" and stir. By doing so it will help get all of the "goody" out of your yeast. Just follow the hydration instructions provided on the yeast packet. After all, the yeast converts the brix (sugar) into alcohol. We here at grapestompers do not recommend that you buy yeast until you have a need. We keep our yeast in a cool environment. The expiration date will run about 2 years from the date of manufacture. Keep your yeast in a cool spot in your home... and not on a window sill or in the freezer! We protect yeast because we want you to have success every time.

For those of you who received a wine making kit as a Christmas gift, just remember, you will have a hobby that you can enjoy throughout your entire life! I will say..."watch it"... you can pick up more "wine friends" (in a hurry) than you want or need! Shhhhhhh, don't tell anyone!

AND, most importantly, if you have a question-CALL US 1-800-233-1505. We pride ourselves in "servicing what we sell" and welcome you as part of our wine family. It is hard to believe but you will get a human on the other end to actually answer the phone, no buttons to push and no talking to a machine. Remember, no question is too small. We have been in business for over 19 years so chances are that we have encountered the same problem in the past that you are having now.

FIRE AWAY!

Later, Tom

Customer Feedback

I placed a order from you for everything I need to start my home wine making process. Everything arrived perfectly and my whole experience with you has been great! Once again, thanks for all the great supplies and I look forward to doing business with you in the future.

Johnathan Stetz
Thompson, OH

Thank you. We enjoy your website and the great information you offer, neighbor!!

Sherry & Jess Parks
Todd, NC

I'm a repeat customer because I like what you do, I like your website and your prices are in line.
Thanks,

Sarah Wood
Lubbock, TX

Grapestompers.com is a great website on product and information. Keep up the good work. I know it takes somebody's TIME!!

Duane Grubb
Covington, IN

Thank you for everything over the years :)

Austin Griffith
Iowa City, IA

Thanks, as always I can count on top quality customer service from Grapestompers. How can one resist the monthly specials? They are so tempting and rewarding. I wonder if my husband realized I saved him money. HA!

Gisela McMullen
Herndon, VA

New Products

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

ITEM #	DESCRIPTION
5383	Bottle Topper, \$5.50
5385	Neon Corkscrew, \$4.99
5379	Barrel Bottle Holder, \$15.00
5380	Wine Bottle Tin, \$6.00

RJ Spagnols February Pre Order
RQ511 Tango (Pinot Grigio, Chardonnay, Torrontes) 15L
\$122.90

Orders must be received by **Feb. 14**
 Kits will ship in late April

Cellar Craft February Limited Release
CFLR311 Marsanne-Viognier-Roussanne- Rhone Style, 18L
\$122.00

Orders must be received by **Feb. 14**
 Kits will ship in late March

[See all these new 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

Phenolics:

Compounds found in wine, mostly coming from grape skins. These include tannin and flavor compounds. Also important in making wine beneficial to health such as lowering cholesterol and risk of heart disease.

Look for other wine-related definitions by viewing our online Glossary at www.grapestompers.com/glossary.asp

Hot Tip

Cracked Up

Ever notice those hairline cracks that form around the bottom of a primary fermentation bucket over time? Well, with time they will leak. I had a roof leak from the sound the drips were making. But no, I lost half a batch, or 3 gallons of a nice [Viognier](#) during the first week. So check your buckets for cracks to see if they leak and if so discard the bucket or find another use for it.

Submitted by **Tim Shaw, Gray, TN**

FYI: If you bought your bucket at Grapestompers we will replace if it cracks with normal use

Have a tip to submit? Just go to:

www.grapestompers.com/submit_ideas.asp

Monthly Specials

Specials for February, 2011

Item #	Description	Reg. Price	Special
3159	CC Grande Shiraz, 15L (Exp. 10/10, 1 Avail.)	\$118.27	\$72.00
3239	CC Verdicchio, 15L (Exp. 1/11, 1 Avail.)	\$101.92	\$69.69
3218	VDV Chablis, 9L (Exp. 11/10, 1 Avail.)	\$60.58	\$49.00
3225	VDV Sauv. Blanc, 9L (Exp. 11/10, 1 Avail.)	\$72.98	\$52.65
3123	VDV Vieux Chat du Roi, 9L (Exp.12/10, 1 Av.)	\$74.04	\$56.27
HB285	Riesling, 16L (Exp. 12/10, ONLY 1 Avail.)	\$107.36	\$72.69
HB025	Cabernet Shiraz, 16L (Exp. 12/10, 3 Avail.)	\$116.15	\$75.00
3261	OB Tangerine Lemon Sauv. Blanc, 7.2L	\$71.06	\$56.85
3188	OB Black Currant White Merlot, 7.2L	\$67.21	\$53.77
3260	OB Orange Passionfruit Grenache, 7.2L	\$67.21	\$53.77
3270	GC Johannisberg Riesling, 10L	\$72.12	\$57.70
3256	CSP Riesling Traminer, 16L	\$128.85	\$103.08
3246	CCH Pinot Grigio, 15L	\$119.23	\$95.38
3147	CCH Cabernet Syrah Zinfandel, 15L	\$130.77	\$104.62
3252	VDV Gewurztraminer, 9L	\$68.27	\$54.62
CF0050	South African Pinotage, 18L w/crushed grapes	\$144.92	\$115.94
CF0485	White Shiraz, 12L	\$76.77	\$61.42
HB305	Sauvignon Blanc, 8L	\$70.00	\$56.00
HB070	Bergamais, 8L	\$75.85	\$60.68
HB000	Amarone, 16L	\$123.08	\$98.46
HB285	Riesling, 16L (IN DATE)	\$107.69	\$86.15
2254A	Bottle Drainer, 45 Bottle	\$28.17	\$22.54
2714	Citric Acid, 3 oz.	\$2.12	\$1.70
2733	Fermax Yeast Nutrient, 4 oz.	\$2.87	\$2.30
2732B	Potassium Metabisulfite, 5 lb.	\$19.13	\$15.30
2598	Wine Thief with Test Jar	\$8.75	\$7.00
2906	Private Preserve	\$10.99	\$8.79
2600	14" Glass Test Jar with Bumpers	\$7.60	\$6.08
4148	Computer Mouse Pad, "Sip Happens"	\$7.98	\$6.38
4736	Beverage Napkins, Green Leaf, 20 count	\$5.09	\$4.07
2783	Cream Soda Extract, 60 ml	\$6.57	\$5.26
5490	Cascadia Wine Funnel	\$19.99	\$15.99
4647	Pinot Noir Cheese Server with Knife	\$11.99	\$9.59
5457	Petit Chateau 5 Bottle Wine Rack	\$25.96	\$20.77
3100	Complete Wine Kit - Red	\$303.33	\$245.99
3200	Complete Wine Kit - White	\$297.16	\$236.99

Grapestompers Cork Hits NY Magazine

Recently a customer of grapestompers sent us the news that her wines made the cover of a New York food magazine.

Ellen Zachos of New York, NY has her wine bottles featured on the cover of *Edible Manhattan* magazine. And guess what cork she used? You are right, the [#2322 grapestompers logo cork](#) and it is visible in the bottle!

It was so nice of Ellen to share this good news with us and tell us about the cork so we thought all of her fellow winemakers would like to see it.

View the cover here; <http://www.ediblemanhattan.com/20110110/issue-no-15-now-also-online-its-all-about-alcohol/>.

Congratulations, Ellen, from the grapestompers gang!

On The Matter of Topping Up.....

A Grapestompers Guest Column
By Logan Wilson, Mexia, TX

We have a small (200 foot of row) vineyard at our farm. We grow and make wine of Muscadine, Black Spanish and Blanc Du Bois grape.

"Topping off" turns out to be an awkward method of protecting our wine from oxidation in the finish fermenters. You will find it takes smaller and smaller containers as you top off at each racking. Then there's the problems of keeping up with the wines if you have several batches going at the same time.

Rather than top off we now use bottled argon gas. After each racking we give a short squirt of argon into each fermenter. It takes very little gas as argon is very heavy and covers the surface of the wine as a blanket and precludes the atmospheric gasses (namely oxygen) from coming into contact with the wine (the purpose of topping off). Argon is an inert gas, and is therefore not flammable and imparts no smell or taste to the wine. It works!

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 a fun event you may want to check out, news about this years' WineMaker Wine Competition, and a chance to tell us what you would like to see next month.

On Sunday, **February 6** (Super Bowl Sunday) Weathervane Winery in Welcome, NC will once again hold its annual Chili Event. Complimentary Chili as long as the pot is not empty. Visit Weathervane's [event](#) page for more details and other happenings for the month of February.

Now is the time to enter your best homemade wines in the world's largest competition for hobby winemakers, the **2011 WineMaker Magazine International Amateur Wine Competition**. Enter your wines and compete for gold, silver and bronze medals in 50 categories awarded by a panel of experienced wine judges. Entry deadline is March 4, 2011. For more information and entry forms visit www.winemakermag.com/competition.

WineMaker Magazine

[Get a free trial issue](#) to WineMaker Magazine, the leading magazine and reference guide for the hobby of home winemaking.

You have located the Hidden Special for February! This month we are offering our #2597A Refractometer, for the super low price of \$29.95. That is a \$20 savings off the regular price of \$49.95. Be sure and mention the Hidden Special in the comments section of the order form or tell us when you call to place your order!

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.