



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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Be Prepared to Make Your Next Wine

By Brant Burgiss

I'll never forget the fellow who came into the shop last year about this time. He brought in a sample of wine and asked me to tell him what was wrong with it. "It doesn't taste right," he said. I looked at the plastic jar he handed me. It contained a mucky, brown and downright nasty looking liquid. After a few questions, I quickly learned that he had failed to do several things a prudent winemaker would do, namely:

- Having a plan for what wine to make
- Having the right equipment to do the job
- Utilizing proper winemaking techniques, like sanitation and fruit processing
- Having the correct additives, chemicals, etc. to do the job

I felt really sorry for him, because all he basically did was squeeze some fruit into an open jar, sprinkled a packet of bread yeast on top, and hoped for the best. He didn't even have any bottles, corks, or a way to cork the bottles. Bless his heart!

Over the course of the next couple of weeks, I spoke to many other customers who were in a similar predicament. They had some fresh fruit at hand and nothing else but a desire to make wine. My standard response was to tell each caller to throw the fruit in the freezer and hold it there until we could send them some proper supplies.

Most of the time the vintners had the majority of the equipment needed to make wine, but they lacked the proper yeast, additives, and chemicals. So here's my personal list of winemaking supplies to keep on hand at all times, because you never know when some great fruit will drop into your lap!

- A packet or two of proper wine yeast. I usually recommend [Lalvin EC-1118](#) or [K1-V116](#), which are strong fermenters that keep well under refrigeration.
- A bottle each of [Yeast Nutrient](#), [Acid Blend](#), [Pectic Enzyme](#), [Campden Tablets](#), [Bentonite](#), [Potassium Sorbate](#) and [Tannin](#).
- A [large mesh straining bag](#)
- A [triple-scale hydrometer](#) and an [acid test kit](#)
- Some sort of wine clarifier, like [Wine Clear K.C.](#)

If you aren't familiar with some of the products listed above, don't worry. Simply check out our web site or give us a call to find out what each one does and how to properly use it. Happy (prepared) winemaking!



Check out our new Bent Grape Wine Cocktail Kits in Piña Colada and Strawberry Daiquiri

Hot Tip

SG on the Rise

When making the fruit wine kits and you get to the stabilizing point, your specific gravity should be around .995. After adding the sweetener packet you can expect the SG to raise a bit. It is perfectly normal, so go ahead and bottle when ready.

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

Tom's Cellar New Kits and Wine Flowers

By Tom Burgiss

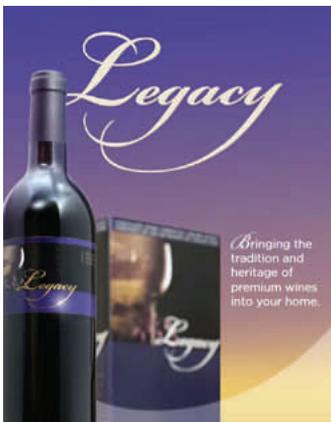
Please look at this month's specials very carefully. We are running some deals at unbelievable prices due to the fact that recently one of our main suppliers sold out to another supplier (manufacturer) and we have to make room in our warehouse to stock products from our new supplier. Another thing to note: all of Heron Bay's 16 liter kits are being discontinued, so we are bringing on board the new **Legacy*** kits by **Vineco** as replacements.

Since we are the third largest supplier of home winemaking equipment east of the Mississippi, we strive not only to give good service, prices, advice on problems, and turnover of our stock (stored in a climate controlled warehouse), one of our most important missions is to keep shipping at the lowest possible cost to you. Many of you may be aware that our warehouse manager, James, shops for the best shipping price and does NOT charge a handling cost!

Every year the concentrate manufacturers send us samples of the latest kits so we can vint, taste and make an informed decision about which kits to stock and recommend to our customers...*The Legacy kits made by **Vineco** (made some kits already) have shocked all of us with the speed of maturity of the red wines. So we sorta call this type of kit a "tweener", which eliminates your having to wait so long for the kits to mature, like you might with the more complex kits made by Cellar Craft or Cellar Classic. Incidentally, now is a good time (summer) to make your RED wines as they love a warmer temperature than the WHITE wines while completing their fermentation stages.

With SUMMER officially here, this could be the time for funny looking critters* to start appearing in your white wines! Two things can be the reason: Sudden changes in temp (starting at room temperature and shocking the wine by inserting wine in a freezer for a quick chill) or because it is a nice, complex and excellent white wine. You may remedy this by decanting off or using a bottle filter/strainer, [#4726](#) on your wine bottle. It is OK to consume.

**critters, sometimes called by others— flowers, wine diamonds, snowflakes, stars or even as one customer put it, "dust" are tiny floaters in your wine bottle that may cause you to think it should have been filtered.*

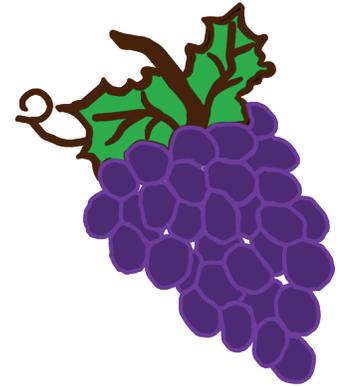


A woman was sipping on a glass of wine, while sitting on the patio with her husband, and she said, "I love you so much, I don't know how I could ever live without you."

Her husband asked, "Is that you, or the wine talking?"

She replied, "It's me... talking to the wine."

Submitted my friend, Joe Jones of Sparta, NC



Customer Feedback

The KenRidge Oregon Pinot Noir Limited Release kit turned out great. I can't wait to uncork a bottle after it sits for a while.

Brandon Wells
LaGrange, NC

You have been in our thoughts during the Grapestompers Extravaganza and Hoedown! In addition, our kit and capsules were ordered Wednesday and by Friday they magically appeared on our doorstep. You guys are really amazing!

Chuck & Barb Lohrke
Loveland, OH

As usual, thank you for your prompt attention to detail.

Joe DeSevo
Stockton, NJ

What a great day it was at the 2011 Winemakers Showcase. It was nice to see everyone again. Susie and I had a great time and as usual all of you folks were wonderful, helpful, and generous with your time and knowledge. Of course winning in the white wine category did not hurt. Thanks for a great time and we are looking forward to coming back next year.

Westy Fletcher
Cosby, TN

Tom,
Thank you again for all that you have done for us through the years.

Tim Sasser
Raleigh, NC

New Products

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

ITEM #	DESCRIPTION
5471	Wine Bottle Holder, \$17.89
5504	Pig Chef Bottle Holder, \$32.00
5502	Rooster Bottle Holder, \$35.00
5299	Rechargeable Corkscrew, \$49.99

Pre-Order Only

Vineco Limited Release
Chocolate Hazelnut Port, 12L
Chocolate Strawberry Port, 12L

\$76.00 EACH

**ORDERS MUST BE RECEIVED BY
WEDNESDAY, JULY 27**

We now feature
Vineco Wine Cocktail
Strawberry Daiquiri, 7.5L, #VC2791
Piña Colada, 7.5L, #VC2790
\$76.92 each

[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

QPR:

Acronym used by Mail-list users as shorthand for "Quality-Price-Ratio". Generally refers to a wine considered good value for the price asked.

Look for other wine-related definitions by viewing our online Glossary at

www.grapestompers.com/glossary.asp

You have located our Hidden Special for the month of July! All Cork Cages, Regular \$24.95 are now only \$20. Be sure and mention the Hidden Special when ordering.



Vanilla & Chocolate—Velvet!

When making some of the reds (Merlot or Cabernet especially) I like to take a fresh vanilla bean, cut it lengthwise to expose the seeds and add it to my carboy after stabilizing. I then keep my wine in the carboy for 4 to 6 months or longer before bottling. Often I will add some oak too, especially to a big Cabernet - the result is an oaky nose with a slightly more velvety finish of chocolate/vanilla.

Submitted by Michael Sjulstad,
Medford, MN

www.grapestompers.com/submit_ideas.asp

Monthly Specials

Specials for July, 2011

Item #	Description	Reg. Price	Special
3132	CC Valpolicella, 15L (Exp. 7/11, 2 Avail.)	\$115.29	\$80.70
3129	CC Cab. Sauvignon, 15L (Exp. 3/11, 2 Avail.)	\$119.23	\$83.46
3231	CC Chardonnay, 15L (Exp. 6/11, 1 Avail.)	\$106.73	\$74.41
3128	CC Cabernet Merlot, 15L (Exp. 5/11, 1 Avail.)	\$116.35	\$81.45
3130	CC Cabernet Shiraz, 15L (Exp. 3/11, 2 Avail.)	\$119.23	\$83.46
3131	CC Chianti, 15L (Exp. 5.11, 1 Avail.)	\$111.44	\$78.01
3256	CSP Riesling Traminer, 16L (Exp. 4/11, 1 Av.)	\$128.85	\$90.20
VC2393	CM Pinot Gris, 10L (Exp. 6/11, 1 Avail.)	\$84.62	\$59.23
VC2387	CM Sangiovese Syrah, 10L (Exp. 6/11, 1 Av.)	\$89.99	\$62.99
VC2398	CM S. African Sauvignon Blanc, 10L (1 Avail)	\$84.62	\$67.70
VC2515	KR Argentine Malbec, 16L (Exp. 5/11, 1 Av.)	\$127.54	\$89.28
HB115	Cabernet Merlot, 16L (Exp. 5/11, 1 Avail.)	\$107.69	\$75.38
HB025	Cabernet Shiraz, 16L (Exp. 6/11, 3 Avail.)	\$116.15	\$81.31
HB180	Merlot, 16L (Exp. 6/11, 4 Avail.)	\$107.60	\$75.38
HB375	Valpolicella, 16L (Exp. 6/11, 2 Avail.)	\$107.69	\$75.38
HB000	Amarone, 16L (Exp. 6/11, 1 Avail.)	\$123.08	\$86.16
HB160	Gewürztraminer, 16L (Exp. 6/11, 4 Avail.)	\$107.60	\$75.38
HB285	Riesling, 16L (Exp. 6/11, 3 Avail.)	\$107.69	\$75.38
HB020	Aust. Cab. Sauvignon, 8L (Exp. 7/11, 1 Avail.)	\$77.69	\$54.38
3204	OB Pomegranate Wildberry Zinfandel, 7.2L	\$71.06	\$56.85
3114	VDV Bergamais, 9L	\$71.06	\$56.85
CF0204	Zweigelt, 18L with crushed grape pack	\$160.46	\$128.37
CF0205	Grüner Veltliner, 16L	\$163.85	\$131.08
HB260	Pinot Noir, 8L	\$73.85	\$59.08
HB240	Piesporter, 8L	\$70.00	\$56.00
VC007	NM Raspberry Merlot, 7.5L	\$67.08	\$53.66
5264	B-Brite Sanitizer, 5 lb.	\$18.17	\$14.54
2735	Bentonite, 4 oz.	\$1.58	\$1.26
2240	Plastic Paddle, 18"	\$3.17	\$2.54
2732	Potassium Metabisulfite, 4 oz.	\$2.12	\$1.70
2707	Lalvin EC-1118 Yeast (LIMIT 10 PKS.)	\$.77	\$.62
2701	Red Star Montrachet Yeast (LIMIT 10 PKS.)	\$.49	\$.39
2733A	Straining Bag, 2' x 3' Extra Large Coarse	\$6.29	\$5.03
2237B	Straining Bag, 12" x 19" Small Fine	\$5.29	\$4.23
3100	Complete Wine Kit - Red	\$303.33	\$245.99
3200	Complete Wine Kit - White	\$297.16	\$236.99

Temperature Control for Cool Climates

Submitted By Dave Whipp, Helvetia, WV

I live in the mountains of West Virginia where it can be chilly, even in the summer, so I generally need to add a bit of heat to my must. I use a ReptiTemp 500R remote sensing thermostat to control a heating pad. I use a cheap, wired indoor/outdoor thermometer to monitor the temperature. I tape the remote sensors for the thermostat and the thermometer side by side near the top of the bucket or carboy and tape some felt over them to insulate them from the air. The thermostat seems to keep the temperature within about a 1 degree range. 75 degrees is at the bottom of the thermostat's range, so if you want it much cooler than this it probably won't work.

I usually do two kits at once and just put the heating pad between the two buckets or carboys and wrap the containers in some felt and old blankets. I use two thermometers and monitor both buckets but only 1 thermostat. This lets me adjust the heating pad to make sure both containers are at the same temperature.

The ReptiTemp is for people who raise reptiles but it works well for wine. Check out the website http://www.reptilesupply.com/product.php?products_id=75.



←Thermometer



Thermostat ↑



In Action

The Stomper

List Maintenance: How to Subscribe or Unsubscribe

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Boring stuff for lawyers: Content is gathered from sources considered to be reliable, but the accuracy of this info cannot be guaranteed. Opinions expressed by guest columnists and customer letters are those of the authors and not necessarily those of grapestompers.com

Wine Drops

Wine Drops is a catch-all for various tidbits that we find interesting. This month we have a carboy lifter photo submitted by our customer, another link for strawberry wine and a chance to tell us what you would like to see next month.



Could you please put this picture on your site? Got tired of throwing out my back so had a welder make this one. He is in King N.C. and said he can make them for about \$300 each. His name is David Mabe and his number is 336-983-9890 if anyone is interested in this lifter.

Submitted by Rick Turner

Last month we had an article by Brant Burgiss reporting on the WineMaker conference. He mentioned a blog about sweetening strawberry wine by Jason Phelps. Many of you have contacted grapestompers asking for more info on his blog so here is a follow up. Just follow this link <http://ancientfirewine-blog.blogspot.com/2011/06/strawberry-wine-revisited.html>

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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.