



# The Stomper

The Free Monthly Winemaking Newsletter  
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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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Get your Halloween wine kits at [grapestompers.com](http://grapestompers.com) and toast your favorite ghosts and goblins.

## Hot Tip

### Not Fermenting?

[Sulfite](#) and [Sorbate](#) are the stabilizers in the wine making kit that work to inhibit yeast activity. It is easy to understand that if, by mistake, you add them too early your wine may not finish fermenting. If you add the sorbate on day one, the yeast will never become active, and the kit will not ferment.

Submit your hot winemaking tip here:  
[www.grapestompers.com/submit\\_ideas.aspx](http://www.grapestompers.com/submit_ideas.aspx)

### Important Announcement

## See You in Laurel Springs on October 7th

By Pam Wyatt

The date is almost upon us for Crazy Tom's Annual party here at Thistle Meadow Winery. Our 15th. Annual wine festival is being held on **Sunday, October 7th** in beautiful **Laurel Springs, NC**.

Please plan to join us for this fun day. The admission fee is only \$5.00 for a tasting glass and you can taste wines throughout the day provided by local wineries.

We also plan to have food and craft vendors as well as live entertainment.

So grab a car load of friends and head on up, over or through the mountains to Thistle Meadow Winery and spend the afternoon with us.

Hours for the festival are 12pm-5pm. If you need directions or have any questions, please give us a call at 800-233-1505.

### Wine Kit News

## KenRidge and Cru Select Pre-Order Selections

By Tom Burgiss

Vineco recently announced their KenRidge Showcase Collection for 2013. This is a once a year, limited release of unforgettable wines from some of the most world renown wine growing regions.

This year's collection is an unforgettable selection of five exclusive varietals and blends available on a pre-order basis only with new styles released each month beginning in December. Using the highest quality grape juices and concentrates, each 8 week 18L kit will result in 23L of wine that delivers the finest bouquet and flavor true to each specific variety.

**ORDERS FOR THESE KITS MUST BE RECEIVED BY NOVEMBER 28, 2012.**

**Dec. 2012** - Australia (Murray River) Shiraz / Mataro (Mourvèdre) - [VC4385](#) - \$129.00

**Jan. 2013 Release** - California (North Coast) Grand Red - a blend of Cabernet Sauvignon, Merlot, Shiraz. This kit includes a 2.6 liter Super Pack which contains over 14 lbs. of crushed grapes - [VC4386](#) - \$149.00

**Jan. 2013 Release**- Italian Three Vineyards - a blend of Pinot Grigio, Chardonnay, Trebbiano, Riesling and Gewürztraminer - [VC4387](#) - \$119.00

**Feb. 2013 Release** - French Mélange a Trois - a wonderful blend of Merlot, Cabernet Sauvignon, and Petit Verdot - [VC4388](#) - \$129.00

**Mar. 2013** - Italian Sangiovese / Cabernet Sauvignon. This wine kit includes a 2.6 liter Super Pack which contains over 14 lbs. of crushed grapes - [VC4389](#) - \$149.00

Each year RJ Spagnols provides a 6 month Cru Select Restricted Quantities (RQ) Program. The Cru Select RQ collection has five varieties available through **PRE-ORDER ONLY**.

**December Releases** - Alsatian Style Riesling—[RQ113](#)—\$129.03 and Chilean Style Cabernet Sauvignon—[RQ213](#)—\$149.66

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## Let's Start at the Beginning

This month, I'd like to share with our readers just why I started grapestompers over 19 years ago. It all began when I needed to buy a hand corker for myself. In my conversation with the winemaking supply company, I asked the person to recommend a corker which would best suit my needs. Long story short, it was not the corker to suit my needs, and since it did not meet my qualifications I was disappointed. From that I learned a valuable customer service lesson: Never offer advice on a product unless you have some experience in using the recommended item!

So grapestompers was born with the idea that a person selling the product should have personal, practical knowledge about the item they were selling. In much the same fashion, we hold to the principle of letting our customers be aware of any product which does not come up to standard. Many of you may remember that over a year ago we discovered a fermentation bucket where the entire bottom dropped out because of a manufacturing defect. We contacted the company immediately and the company agreed to replace any defective bucket. As it turned out, one of the factory employees failed to add a resistant alcohol ingredient and therefore the bucket failed.

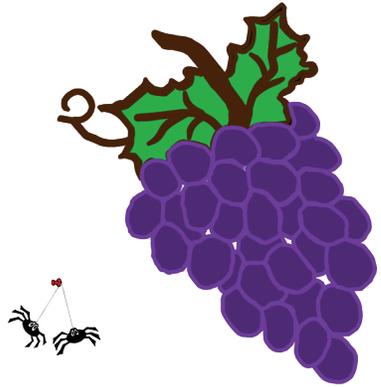
Over the past few weeks we have discovered another problem, this time with one particular brand of concentrate kits known as "**Orchard Breezin**" (which is manufactured by RJ Spagnols). Several customers have complained that the sweet fruit-flavored wines made from these kits were undergoing **re-fermentation in the bottles**, despite having precisely followed the kit instructions. In mild cases, the wines become fizzy with CO<sub>2</sub>, but in worse cases, corks have leaked or popped with wine spewing everywhere. Left untreated, bottles could shatter and cause injury. Through a process of elimination, we suspect that some of these wine kits have been packed with an inferior, **sub-standard packet of potassium sorbate**. This is the chemical (when added in concert with potassium metabisulfite at the stabilization phase) responsible for stunning the yeast and preventing any further fermentation in the bottle. We have even experienced the very same problem here at our winery, so we are definitely aware of the problem first-hand. Our solution? **Replace the bad potassium sorbate** with a similar chemical from a different source, and add it instead of the pre-packaged potassium sorbate. If you have recently purchased an Orchard Breezin' kit from us, please contact us so we can send you a complimentary dose of this chemical (1 ½ tsp. for a 6 gallon batch).

If you have already bottled your batch made from an Orchard Breezin' kit, we highly recommend you check a bottle or two to see if your batch has been affected by this problem. If so, you should uncork all the bottles, pour the wine into a clean and sanitized bucket, stir to remove any CO<sub>2</sub>, and add a dose of good sorbate and sulfite before rebottling.

So why this conversation with you? grapestompers is an organization that is (and will continue to be) on the lookout to let you know about any problem you may come across in your favorite hobby.

We are probably different than most other retailers, because we will tell you when it's good or bad! Our philosophy is that customers come first. We have been solving problems like this for years and the nice thing about it all... we use the product just like you! We have had the same experiences you may have, which means you can hardly name a problem that we have not had!

So in closing, our entire staff appreciates the opportunity to serve you. Thanks for your trust, Tom



### Customer Feedback

Received the order very quickly and very satisfied as always. Thank you.

Barbara Folsom  
Mayo, FL

I just want to say that I wish you shipped Thistle Meadow Winery wines. My husband and I visited you a while back and are finishing our last bottle of Nile Red. We live in Eastern NC and do not get up there very often, maybe once a year. But we sure liked the Nile Red wine. (Thistle Meadow Winery's Nile Red wine is made from [#3179 Cru Select Cabernet Shiraz Merlot](#) and you can make it at home!)

Nancy Mueller  
Eastern, NC

Just subscribed to your newsletter and it's awesome. I really like the wine recipes and was wondering if you have one for muscadine?

Tammy Doane  
Rutledge, TN

(Yes Tammy, just go to the [grapestompers website](#) and click on "Links" on the left bar under "Winemaking Information". The first link is for Jack Keller's Winemaking Homepage and there you can find all kinds of recipes for fresh fruit wines, including muscadine.)

So excited to get the newsletter. The kit was a bonus find--beyond the capsules! Love that hidden special!

Barbara Lohkre  
Loveland, OH



## New Products

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

ITEM #	DESCRIPTION
5818	Aerating Pour Spout, \$10.00
6648	Angel Candle Holder, \$15.00
6653	Wine Tasting Corkscrew, \$9.50
6655	Stopper & Corkscrew Set, \$16.00
6645	Cheeseboard Gift Set, \$20.00
2844	Root Beer & Soda Book, \$14.95
2845	CA Winemaker Recipes, \$9.95
5819	Climbing Tendril Rack, \$21.00

**RJ Spagnols Pre-Order kits**  
Order by October 31, 2012

**RQ113, Alsatian Style**  
**Riesling, 16L \$129.03**

**RQ213 Chilean Style**  
**Cabernet Sauvignon, 16L, \$149.66**

[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

### Structure

Structure is a tasting term. To describe a wine as "well-structured" is very complimentary. Hidden Special for the month of October is our Refractometer #2597A, regular price \$49.95, this month we are offering this refractometer for only \$25.00.

It means it has an "architecture" of fruit, ACIDITY, ALCOHOL and TANNINS. These components allow it to age well. Wines that lack structure are said to be bland or wishy-washy.



### Where does Sugar Go?

With fresh fruits in season, lots of folks are making wine from these and want to know about sugar vs. alcohol. About half the sugar in a wine must is turned to CO2 gas, the other half to alcohol. That is to say that if you add a pound of sugar to a wine must and it ferments completely, you will have added 1/2 pound of alcohol to the resulting wine. The other half floats away as CO2 gas.

Have a winemaking tip to submit? Go to:

[grapestompers.com/submit\\_ideas.aspx](http://grapestompers.com/submit_ideas.aspx)

Monthly Specials

## Specials for October, 2012



Item #	Description	Reg. Price	Special Price
3107	CS Premium Port, 10L (Exp. 10/12, 1 Avail.)	\$100.96	\$69.00
3132	CC Valpolicella, 15L (Exp. 11/12, 2 Avail.)	\$121.06	\$89.00
VC810	Chamblaise, 7.5L (Exp. 9/12, 2 Avail.)	\$72.66	\$49.00
CF3494	Classique Barolo, (Exp. 10/12, 1 Avail.)	\$68.63	\$45.00
VC0301	Italian Sang/Syrah, 10L (Exp. 11/12, 1 Avail.)	\$94.51	\$59.00
BS0252	Pilsner Beer Kit, 7.5L (Exp. 8/12, 2 Avail.)	\$41.99	\$29.00
3275	GC Gewurztraminer, 10L	\$76.83	\$61.46
3284	CSP Australian Chardonnay, 16L	\$132.60	\$106.08
3223	VDV Liebfraumilch, 9L	\$68.27	\$54.62
3133	CC Merlot, 15L	\$126.83	\$101.46
VC0372	Niagara Mist BluePom White Merlot, 7.5L	\$69.41	\$55.53
VC0363	Niagara Mist Black Cherry Pinot Noir, 7.5L	\$69.41	\$55.53
CF3502	Emerald Riesling, 7.5L	\$61.65	\$49.32
CF3559	Cellar Craft Amarone, 18L w/crushed grapes	\$160.55	\$128.44
VC0874	Legacy Piesporter, 16L	\$109.57	\$87.66
VC0881	Legacy Shiraz, 16L	\$124.86	\$99.89
2701	Red Star Montrachet Yeast (Limit 10)	\$0.51	\$0.41
2707	Lalvin EC-1118 Yeast (Limit 10)	\$0.89	\$0.71
2730	Acid Blend, 3 oz.	\$2.31	\$1.85
2742	Potassium Sorbate, 1.5 oz.	\$2.16	\$1.73
2732B	Potassium Metabisulfite, 5 lb.	\$19.13	\$15.30
2735C	Bentonite, 8 oz.	\$3.17	\$2.54
5393	Bottle Candle, Grapes	\$7.99	\$6.39
5524	Tappo Pour Stopper and Filter	\$4.75	\$3.80
5140	Crown Mulling Spice, 6 oz.	\$3.56	\$2.85
5525	Bottle Pens, Set of 2, Silver	\$4.75	\$3.80
2600	14" Glass Test Jar with Bumper	\$8.29	\$6.63
2237A	Straining Bag, X-Large, 2' x 3'	\$6.29	\$5.03
2253	Vinator Bottle Rinser	\$18.75	\$15.00
2243	18" Plastic Spoon	\$3.27	\$2.62
2605	Carboy Brush	\$6.06	\$4.85
2250	Carboy Dryer	\$9.13	\$7.30
2724	Titrets, 10 pack	\$18.75	\$15.00
2725	Titrettor for use with Titrets	\$7.21	\$5.77
3100	Complete Wine Kit—Red	\$303.33	\$245.99
3200	Complete Wine Kit - White	\$297.16	\$236.99

## Vineco and RJ Spagnols Pre-Order Selections

**January Release**—Australian Style Grenache Syrah—[RQ313](#)—\$149.66

**February Release**—Italian Style Sangiovese Merlot—[RQ413](#)—\$129.03

**March Release**—New Zealand Style Pinot Gris—[RQ513](#)—\$129.03

The first deadline to order the Spagnols RQ's is on **October 31, 2012** for item #RQ113 and #RQ213. Release date will be **late December 2012**.

The second deadline to order is on **November 30, 2012**.

#RQ313, Release date will be end of **January 2013**.

#RQ413, Release date will be end of **February 2013**.

#RQ513, Release date will be end of **March 2013**

Now is the time to order the wonderful kits so you do not forget to order the one you want before the ending deadline. You can place your order on our website [www.grapestompers.com](http://www.grapestompers.com) or give us a call at 800-233-1505. Please have the stock code available for the kits you would like to purchase if you call so you will not have to wait for us to look it up. You can also fax your order to us at 413-803-1505.

## Grapestompers Discounts at Satellite Locations

By Pam Wyatt

Since opening our new wine shops, Thistle Stop Wine Shop in Kernersville and Thistle Meadow Wines in Mooresville, we have had some questions arise concerning the 10% discounts offered to grapestompers customers when the kits are picked up in Laurel Springs.

Unfortunately the kits delivered to either of the wine shop locations for pick up (regardless of how they were ordered, i.e. online or over the phone) are not eligible for the 10% discount like the kits picked up by customers in Laurel Springs.

The reason for this is, we must deliver to Kernersville and Mooresville ourselves instead of shipping to customers, which saves them the high shipping cost so we cannot offer this discount. When you pick up locally, you save money in shipping so we feel that the loss of the 10% discount far outweighs the cost the customers would normally have had to pay in shipping.

So in order to keep our prices low, the 10% discount will only be applied to kits picked up at the Laurel Springs location or on the 2nd kit ordered online that we ship from Laurel Springs. We appreciate your understanding of this matter and look forward to serving your winemaking needs for many years to come. If you have any questions or concerns, please give us a call at 800-233-1505. We will be happy to help any time.

*The Stomper*

## List Maintenance: How to Subscribe or Unsubscribe

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

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

*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 info on a local wine festival that Thistle Meadow Winery will be attending, and give you a chance to tell us what you would like to see next month.*

Mark your calendar and plan to attend the [3rd. Annual Lake Norman Wine, Beer and Food Festival](#) at Kenton Place in Cornelius, NC. The festival will be on October 20th from 12pm-6pm. Come by and say hello to the Thistle Meadow Wine crew from Mooresville as we introduce them to their very first festival and of course, taste some wonderful Thistle Meadow Wine.

If you follow the rock and roll scene at all (maybe it's not called that any more?) you have surely heard of the group Black Eyed Peas and you will be pleased to note their lead singer, Fergie, has not only rocked the charts but now plans to rock the wine world with the release of her new line of wines. According to an article in Forbes Magazine [Ferguson Crest](#) will produce about 1,000 cases of wine including viognier, cabernet sauvignon and syrah.

### 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.

### The Secret of Enjoying a good wine:

1. Open the bottle to allow it to breathe.



2. If it does not appear to be breathing, give it mouth to mouth.