



The Stomper

The Free Monthly Winemaking Newsletter
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Winter Hours: 9:00 AM - 4:00 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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Take a trip to Paris in a hot air balloon!
Check out our new cork cages

Hot Tip

What is a Triple Scale Hydrometer?

We have had a few folks call or email and want to know what the "triple scale" refers to on a [triple scale hydrometer](#). The first scale is used to read your specific gravity. The second one is used to measure potential alcohol level of your wine and the third measures the brix, or sugar content.

Submit your hot winemaking tip here:

www.grapestompers.com/submit_ideas.aspx

2013 Home Winemaker Showcase

By Pam Wyatt

We can surely say that grapestompers has something no one else has: our annual Home Winemaker Showcase festival, held exclusively for home winemakers to show off their wonderful wines. Always on Memorial Day Sunday, this festival is fast becoming one of the most popular in the area!

Our 5th Annual Home Winemaker Showcase will be held on **Sunday, May 26**. As in previous years, the times for our fun filled event will be from 12 noon to 4 pm and there is NO CHARGE to participate. **You must pre-register PRIOR TO Friday, May 17 in order to reserve your space. To register, go to www.grapestompers.com for a reservation form, either for a winemaking participant or a craft/food vendor.**

Not only will we have crafts from local vendors and food available for sale, but we'll be awarding \$1,000 in grapestompers gift certificates and ribbons for the best wine in each category chosen by public vote. You can enter as many different wines as you like, as long as you have someone to pour for each wine! As you know, there is a category for red, white, sweet/fruit, mead and port.

With every passing year this festival has grown; it is the only festival in the state of North Carolina that features the home winemaker's skills.

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. Please remember to place your order early and ensure 7-14 days' lead time so that we can have the items you want in stock

So mark your calendars now for **Sunday, May 26** and plan to join us either as a winemaker, taster or vendor.

We have already been contacted by a few folks wanting to reserve a space so be sure and register early!

For more information or to register, please call us toll-free at 800-233-1505, Monday-Friday from 9am-4pm. You can also register by emailing tom@grapestompers.com or simply fill out the vendor or winemaker registration forms on our website (www.grapestompers.com) and fax to (413-803-9850) or email to us.

Hope to see you here on Sunday, May 26 and we hope that Spring will have at least arrived in the mountains by then!



Cures for Stuck or Slow Fermentation

Writing for *The Stomper* gives me the opportunity to discuss with our customers some of the problems encountered when making wine.

This past month we have run across folks having problems with stuck or sluggish fermentation in their primary fermentation.

The following is a list of problems and solutions, not necessarily in priority:

Not rehydrating yeast in warm water before pitching - Best results are obtained by allowing the yeast to "soak" in 2 oz. of water (~105 degrees) for 15 minutes before adding to the must. Then stir into the warmed must.

Cold primary - In the winter time, water from the tap, spring, or well is usually 57-59 degrees... This makes the yeast work very slowly and therefore takes more time for your fermentation to start. During the primary stage the room should be ~ 65 to 71 degrees. The best yeast to use is [Lalvin EC118](#) (#2707) because it is such a strong fermenter. So temperatures are important! Also, be sure to check to ensure the yeast you are using is in date!

Initial Brix too high - If the Brix (sugar content) from your own fruit is too high, the yeast may stall and sputter. Keep initial S.G. below 1.12 if possible.

Initial SO2 too high - You certainly need to add some sulfite at crush to keep wild yeast at bay, but levels above 70 mg/L of SO2 can add rapidly to your problem and prevent fermentation from starting. Avoid the need for a lot of sulfite by using only sound and mold free grapes. Remember to keep your pH below 3.65 to avoid spoilage. One of the best references for troubleshooting problems is - [The WineMaker's Answer Book](#) by Alison Crowe (# 2826).

Once again we have a new addition of sweet wine kits. We are currently making a Grand Cru California Muscat here at Thistle Meadow Winery and we'll let you know what we think when it is finished. As you know, we always test the newest kits before we put them on our web site to offer to sell to you; that way you can have our firsthand opinion of the newest offerings.

This kit is made by RJ Spagnols and is a 12L, 5 week kit. The description is as follows:

This fresh and vibrant white wine is a true crowd pleaser. Light-bodied with aromas of passion fruit, pineapple, elderflowers and lychee, a sip of this wine will treat your palate to an impressive lineup of tropical and stone fruit. This one promises to be loaded with fruit so hopefully, it will be an excellent Spring release.

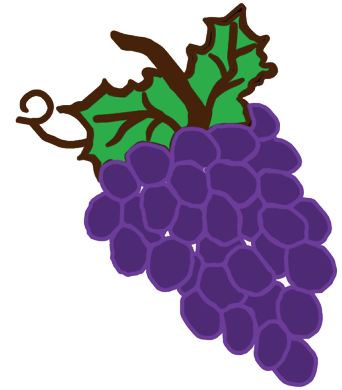
On another note, my son Brant and I will be traveling to Richmond, VA on March 13-14 for the Wineries Unlimited trade show at the Richmond Convention Center.

This show is the biggest on the east coast and there we will see the latest innovations in winemaking and the newest products available this year. Hopefully, in the next *Stomper*, we will be able to share with you some exciting news about that trip, as well as some new items and ideas about winemaking.

Later, Tom

"Without question, the greatest invention in the history of mankind is wine. Oh, I grant you that the wheel was also a fine invention, but the wheel does not go nearly as well with pizza."

- Dave Barry



Customer Feedback

Thanks again, guys! Keep up the good work.

Robert Huffman
Bellaire, OH

I keep telling everyone that Grapestompers is THE ONLY place to shop for wine and accessories.

Mike Sherretz
Shanghai, China

I just wanted to tell you that I am very pleased with the products that you have sent me. I have enjoyed ordering from your company.

Penny Lemberger
Algoma, WI

Thanks so much for the awesome service, as always.

Jane Phillips
Custar, OH

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

Barbara Folsom
Mayo, FL

I just subscribed to your newsletter and it is awesome! I love the wine recipes.

Tammy Doane
Rutledge, TN

Just wanted to tell you that the last [Amarone](#) I got from you is another winner.

Patrick Muscarella
Penfield, NY

New Products

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

ITEM #	DESCRIPTION
5731	Booze Cakes Book, \$16.95
5737	Double Wall Glass Set, \$14.00
5732	Fishbowl Bottle Stopper, \$10.00
5735	Decanter with Handle, \$32.00
5733	Nebula Corkscrew, \$12.00
5727	Seal Shield for Glasses, \$12.00
4800	Star San Sanitizer, 8 oz., \$14.00
5718	Traditional Decanter, \$29.00

[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

Leesy

Not to be confused with "cheesy", leesy is a tasting term noting the rich aromas resulting from a wine which spends time resting on its bed of lees.



Hot Tip

Sanitize Long Equipment

Here's a nice, easy way to sanitize your long, skinny items like racking canes, auto siphons, spoons, etc. Fill a wallpaper tray with a half gallon of potassium metabisulfite solution. There's plenty of extra room to drop in small items like stoppers and air locks. You can get a 30" wallpaper tray for less than five dollars at your hardware store or paint store.

Submitted By Rich Ewald of Russellville, KY

Have a winemaking tip to submit?

grapestompers.com/submit_ideas.aspx

Our Hidden Special for the month of March is #2262 Portuguese Double Lever Hand Corker. This corker normally sells for \$20.67 and this month only you can purchase it for only \$14.95. Just mention the Hidden Special in the comments section of the online order.

Monthly Specials

Specials for March, 2013

Item #	Description	Reg. Price	Special Price
CF3558	Syrah, 18L (Exp. 3/13, only 2 Available)	\$151.84	\$106.29
VC820	Sauvignon Blanc, 7.5L (Exp. 3/13, 4 Avail.)	\$77.62	\$54.33
VC781	Pinot Chardonnay, 7.5L (Exp. 2/13, 1 Avail.)	\$72.66	\$50.86
VC0271	Sauvignon Blanc, 10L (Exp. 3/13, 1 Avail.)	\$77.10	\$53.97
VC0885	Legacy White Zinfandel, 16L (Exp. 8/12, 1 Av)	\$109.57	\$69.00
3218	VDV Chamblaise, 9L (Exp. 4/13, 1 Avail.)	\$68.27	\$47.79
3122	VDV Valpolicella, 9L (Exp. 1/13, 1 Available)	\$82.60	\$57.82
3231	CC Chardonnay, 15L (Exp. 3/13, 1 Available)	\$119.13	\$83.39
3248	CC Riesling Auslese, 15L (Exp. 12/12, 1 Av.)	\$128.75	\$90.13
3116E	GC Chianti, 10L (Exp. 1/13, 1 Available)	\$88.37	\$61.86
RQ112	Muscat Symphony, 16L (Exp. 11/12, 2 Avail.)	\$136.44	\$95.51
3278	OB Raspberry White Zinfandel, 7.2L	\$73.53	\$58.82
3202	OB Sangria Seville Orange, 7.2L	\$72.60	\$58.08
3280	OB Peach Chardonnay, 7.2L	\$72.12	\$57.70
VC0370	NM Wildberry White Zinfandel, 7.5L	\$69.41	\$55.53
3234	CC Gewurztraminer, 15L	\$122.98	\$98.38
3223	VDV Liebfraumilch, 9L	\$68.27	\$54.62
VC0874	Legacy Piesporter, 16L (Only 2 Available)	\$109.57	\$87.66
VC0884	Legacy Vieux Chateau Du Roi, 16L (3 Avail.)	\$117.64	\$94.11
VC0875	Legacy Pinot Grigio, 16L	\$109.57	\$87.66
VC0882	Legacy Valpolicella, 16L	\$117.64	\$94.11
CF3553	Red Mountain Cabernet, 18L w/crushed grape	\$170.98	\$136.78
CF3541	Yakima Valley Viognier, 16L	\$156.63	\$125.30
VC811	European Select Chardonnay, 7.5L	\$77.62	\$62.10
VC770	California Red, 7.5L	\$67.74	\$54.19
2253	Vinator Bottle Rinser	\$18.75	\$15.00
2240	Plastic Paddle, 18"	\$3.47	\$2.78
2731	Campden Tablets, 2 oz.	\$3.37	\$2.70
2733	Fermax Yeast Nutrient, 4 oz.	\$2.87	\$2.30
2747	Elderberries, 4 oz.	\$5.10	\$4.08
2600B	Test Jar, 12"	\$5.39	\$4.31
5386	Cellar Tags with Pen, 50 ct.	\$5.99	\$4.79
4726	Wine Filter and Saver	\$5.69	\$4.55
2239A	Straining Bag w/Elastic Top, 20" x 22"	\$5.19	\$4.15
3100	Complete Wine Kit—Red	\$303.33	\$245.99
3200	Complete Wine Kit - White	\$297.16	\$236.99

Customer Corner

In the ancient world wine was universally drunk, but drunkenness was regarded as a grave disgrace. Wine was usually highly diluted, in the proportion of two parts of wine to five parts of water. The grapes were pressed and the juice extracted. Some of it was used just as it was as an unfermented drink. Some of it was boiled to a jelly, and the jelly used to give body and flavor to poor wines. The rest was poured into great jars, which were left to ferment for nine days, then closed, and opened monthly to check the progress of the wine. Even slaves had abundant wine as part of their daily ration, since it was no more than 2½ pence per gallon.

Submitted by Tom Korevec, Warrensville, NC

St. Patty's Day Wine Idea

By Pam Wyatt

Are you having a St. Patrick's Day party and want to serve your guests some traditional color wine? Well here is a simple idea to do just that.

Green Wine Spritzer

Ingredients

Green food coloring
1-750ml bottle of white wine (chilled)
1 liter plain or lime flavored seltzer (chilled)

Preparation

Place 1 drop of green food coloring into each of 8 wine glasses (or 8 drops in a large pitcher).

Divide 1 chilled 750ml bottle of dry white wine among glasses, or pour into pitcher.

Top with 1 liter chilled plain or lime-flavored seltzer; stir lightly. Serve promptly. Serves 8



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Wine Drops

Wine Drops is a catch-all for various tidbits that we find interesting. This month we have info on the Muscat grape and a wine competition that you may be interested in entering. Also we want to give you a chance to tell us what you would like to see next month.

Grapestompers is currently making a new Muscat wine kit and we will let you know how it turns out when complete. Here is some information regarding the Muscat grape that we found interesting. The white Muscat grape produces spicy, floral wines that often do something most other wines don't: they actually taste like grapes. Muscats can range from very dry and fresh to sweet and syrupy. This varietal is often served with puddings and chocolate desserts.

Home winemakers can still enter the Winemaker Magazine 2013 International Amateur Wine Competition. Deadline for entries is March 15, 2013. Any home winemaker can enter their wines to compete for gold, silver and bronze medals in 50 categories. The medals are awarded by a panel of experienced wine judges.

For more information or to enter visit www.winemakermag.com or email competition@winemakermag.com.

WineMaker Magazine

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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](#) to let us know.

Thomas Jefferson helped stock the wine cellars of the first five U.S. presidents and was very partial to fine Bordeaux and Madeira.