



The Stomper

The Free Monthly Winemaking Newsletter
Published by grapestompers.com



Issue #153 April, 2013

<http://www.grapestompers.com> 1-800-233-1505

Winter 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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Star San Available at grapestompers

By Brant Burgiss

grapestompers recently added a new item to the line up for home winemakers.

Star San sanitizer, considered one of the best all-around sanitizers for home brewers and winemakers, is now available from grapestompers. It's very easy to use and has several advantages over other methods of sanitation. Star San is the USDA-approved general sanitizer that most professionals use and recommend, and I'm happy to give it my endorsement too.

I've been using it for a couple of years now, and I like how easy it is to mix and use. Just add one ounce of Star San to 5 gallons of water. Star San's main active ingredients are phosphoric acid and dodecylbenzene sulfonic acid. It does not have any odor at all when mixed with water as described. Compare that to the strong smell of sulfite solutions you may currently be using for sanitation!

Since Star San is a high foaming product, it lends itself well to being sprayed on anything you need to sanitize, from buckets and carboys to hydrometers and spoons. Just put some solution in a spray bottle and pull the trigger. You don't even have to rinse when done; simply drain whatever you're sanitizing. Best of all, you only need 1 minute of contact time for Star San to do its job. That's ten times faster than sanitizing with a 10% potassium metabisulfite solution! By the time the self-adhering foam drains off, a minute has passed and you are ready to go. Moreover, it doesn't irritate your skin or stain your clothes if you accidentally get some on you... simply rinse it off with a bit of water. I know of no other sanitizing product that can do all that.

Let me interrupt for just a second to tell you about our Hidden Special for the month of April. Ladies, you will love this one. We have our VC Grapes brand of moisturizing lotion in the 17oz. Size that normally sells for \$18.99 for only \$11.89! That is over \$7.00 in savings and I promise you will absolutely love this lotion. It is made from California grapes, not sticky, rubs in completely and leaves a nice aroma of grapes on your body. Just mention the Hidden Special in the comments of the online order form. Once you try this lotion, you will want more and more.



grapestompers sells the 8 oz. size of Star San (see item [#4800](#) online), which is enough to make 40 gallons of sanitizing solution. Remember, clean first, then sanitize with Star San!



New T-Shirt Designs in stock Now!



"Clear" Advice

Most of the kits we sell here at grapestompers come with a two step clarifier, Kieselsol and Chitosan. (#2711) When using this clarifier, remember, after the addition of the first pack you must give it some time (at least an hour or two) between the two additions, and to stir them in well but gently. Re-fit the air lock and let the wine settle.

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

Tom's Cellar grapestompers' Newest Items

One of the most fun things to do in your 80's is to share winemaking stories with folks throughout our database of over 9,000 subscribers of the "Stomper". By talking personally with our customers on the phone, it shows me how their hobby of making wine has turned into a cabin enterprise by developing new items to make winemaking easier or to save time. Here's just one example:

One fellow winemaker had difficulty in lifting filled carboys. So he sent me a picture and a sample of his new idea, which he calls a "Carboy Safety Harness". It is made out of heavy duty polypropylene webbing and thread. It will not shrink, stretch, or hold moisture. It fits all sizes of carboys: 3 gallon, 5 gallon, 6 gallon and 6.5 gallon. These come complete with handles on each side so one or two people can carry it safely without breakage or spillage! We now have them in our store and they are listed on the grapestompers web site, stock code [#4837](#) and [#4838](#).

Heavy carboys have always been a problem, One of our customers in New Jersey shared how he handled the problem. He and his wife simply inserted a long straw and sipped as needed...Talk about togetherness!!! Another example was simply to barter labor: trade a bottle of wine for the help of a neighbor! Meanwhile, if you wish more detailed information on the new Carboy Safety Harness, give us a call or check out the stock codes listed above on the grapestompers web site.

All should be aware that we have provided advice to our customers for years, free labels for your purchased grape concentrate kits, and monthly specials to our subscribers of "The Stomper". This month we have added even more items to our winemaking supplies list: OAK CUBES (Item #'s: [2518](#) -[2519](#) -[2520](#)- [2521](#)) for those of you who love some extra oak in your red or white wines. These come in 1 lb. packages or 3 oz. packages.

Interesting fact about oak... ~84% of the oak flavor is absorbed during primary fermentation, so a small taste of your primary must will indicate if this suits your palate! An oak cube can even be placed in your wine bottle like a worm in the Tequila for dramatic effect! You have just taken a GIANT step in your wine buddy's eyes!!! 3 ounces per carboy will do the trick to make your wine more oaky.

Later, Tom

Wine Kit News

Gluten in Wine?

By Tom Burgiss

Many of you have called and emailed grapestompers asking if there is gluten in our wine kits. Our distributor recently received a message from Vineco to answer this question about their line of juices / concentrates.

GLUTEN

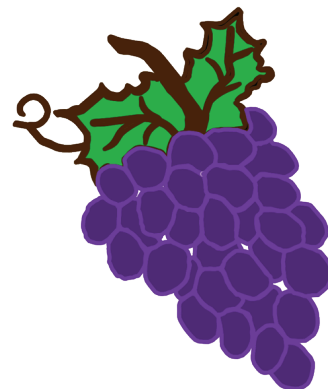
Recently questions regarding the use of gluten in wine kits has been brought to our attention. Please note that our kits contain no gluten.

While we still do not know about kits from other manufacturers, we thought you would like to know the latest news direct from Vineco on this subject.

In case you didn't know, Vineco makes the following wine kit brands: KenRidge, Cellar Craft, Niagara Mist, Legacy, Cheeky Monkey, European Select, and California Connoisseur.

If you have any questions or comments, please call or write.

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Customer Feedback

We are at it again. We have bottled white zin, apple, and peach wines. We are making some new flavors this time. We love making our own wine. Thank you for helping us and having everything we need.

Tammy Mincey
Whittier, NC

Look forward to receiving the new wine kit. The last one was very good. If I only can get my wife to let it age a bit more. She likes it a lot.

Salvatore Constantino
Pickens, SC

Thanks for your help Pam. I will definitely be tapping your knowledge going forward. I am looking to place an order from you guys shortly. I started making wine about 7 years ago but stopped when I moved to a new house. Now I have my wine room set up and am looking to resume my hobby.

John Tramontana
Smithtown, NY

I was introduced to your South Fork Red (Washington Merlot # CF3551 wine in Oct., 2011, in a local restaurant near you. I loved the wine so much that when I returned to your area I found Thistle Meadow Winery! I obviously think this wine is outstanding.

Nancy Towe
Hertford, NC

New Products

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

ITEM #	DESCRIPTION
4837	Carboy Safety Harness, \$19.95
4838	Carboy Safety Harness, \$19.95
4689	Guitar Cork Cage, \$32.00
4687	Windmill Cork Cage, \$30.00
5747	Host Chill Pour Spout, \$19.98
5750	Host Adjustable Aerator, \$35.00
5749	Host Aerator/Pourer, \$25.00
4688	Ceramic Ice Bucket, \$30.00
4466	Wine Bitch Polo Cap, \$15.00

Check out our new Oak Cubes

2518	French Medium Toast, 3 oz., \$5.89
2520	French Light Toast, 3 oz., \$5.89
2519	French Medium Toast, 1 lb., \$27.89
2521	French Light Toast, 1 lb., \$27.89

[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

Phylloxera

The name of a root louse which attacks and devastates grapevines. It spread from America to Europe in the 1860's and destroyed the vineyards of France, then spread elsewhere. Most of the world's vineyards are now planted on American rootstock (which is more resistant to Phylloxera). However, in the last 20 years it has become rampant in the Napa Valley and caused major replanting.



"Clear" Advice

Just as your skin doesn't appreciate too many UV rays, neither does your wine. Heat will cook wine, ruining it fairly quickly. Wild fluctuations in humidity can damage the cork, allowing oxygen to invade the bottle. So to protect your wines, find the coolest, darkest spot in your home. As long as there are no radical fluctuations in heat or humidity, your wine should be just fine.

Have a winemaking tip to submit?

grapestompers.com/submit_ideas.aspx

Monthly Specials

Specials for April, 2013

Item #	Description	Reg. Price	Special Price
3159	CC Grand Shiraz, 15L (Exp. 3/13, 1 Avail.)	\$136.47	\$95.53
3134	CC Pinot Noir, 15L (Exp. 4/13, 1 Avail.)	\$124.80	\$87.36
3172	CSP Australian Shiraz, 16L (Exp. 4/13, 1 Av.)	\$143.04	\$100.13
CF3577	Classic Port, 12L (Exp. 4/13, 2 Avail.)	\$85.31	\$59.72
VC2663	CM Grüner Veltliner, 10L (Exp. 5/13, 1 Avail.)	\$84.62	\$59.23
VC0303	CM Riesling, 10L (Exp. 5/13, 1 Avail.)	\$90.40	\$63.28
3164	OB Blackberry Merlot, 7.2L	\$75.78	\$60.62
3251	OB Kiwi Melon Pinot Grigio, 7.2L	\$75.78	\$60.62
3188	OB Black Currant White Merlot, 7.2L	\$75.78	\$60.62
VC0362	NM Strawberry White Zinfandel, 7.5L	\$69.41	\$55.53
3143	CC Rosso Grande, 15L	\$136.37	\$109.10
3226	CC Piesporter, 15L	\$125.96	\$100.77
3255	CSP Italian Pinot Grigio, 16L	\$138.24	\$110.59
3256	CSP Riesling Traminer, 16L	\$80.59	\$64.47
3270	GC Johannisberg Riesling, 10L	\$80.59	\$64.47
CF3558	Yakima Valley Syrah, 18L with crushed grapes	\$151.84	\$121.47
CF1515	Chardonnay/Semillon, 16L	\$104.49	\$83.59
CF3503	Gewurztraminer, 7.5L	\$83.50	\$66.80
CF3508	Shiraz, 7.5L	\$68.63	\$54.90
VC0873	Legacy Montepulciano, 16L	\$124.86	\$99.89
VC0879	Legacy Riesling, 16L	\$109.57	\$87.66
2730	Acid Blend, 3 oz.	\$2.31	\$1.85
2742	Potassium Sorbate, 1.5 oz.	\$2.16	\$1.73
2735	Bentonite, 4 oz.	\$1.58	\$1.26
2707	Lalvin EC-1118 Yeast	\$0.89	\$0.69
2709	Lalvin K1V-1116 Yeast	\$0.89	\$0.69
2704	Red Star Cote Des Blancs Yeast	\$0.51	\$0.39
2705	Red Star Pasteur Red Yeast	\$0.51	\$0.39
2743C	French Medium Oak Chips, 4 oz.	\$1.87	\$1.50
2906	Private Preserve Wine Preserver	\$10.99	\$8.79
2254A	Bottle Drainer, 45 Bottles	\$31.27	\$25.00
2222B	Auto Siphon Clamp, 1/2"	\$3.75	\$3.00
2660	Funnel, 8" without Strainer	\$6.27	\$5.02
5584	Glass Stem Spring Charms	\$8.69	\$6.95
3100	Complete Wine Kit—Red	\$303.33	\$245.99
3200	Complete Wine Kit - White	\$297.16	\$236.99

grapestompers Summer Hours

During the winter months here at grapestompers the weather can get quite hairy so in November we began closing the same hours as Thistle Meadow Winery, **4pm** to keep our customers and employees from being out after dark in the snow and bad weather.

Even though winter is still with us (you have to bite the bullet sooner or later), we have gone back to regular operating hours of **9am-5pm Monday-Friday, beginning April 1**. Thistle Meadow Winery is now operating on the summer schedule as well, **12pm-5pm Monday-Saturday** and **2pm-4pm on Sundays**.

The Life and Times of Red Wine

By Pam Wyatt

At Thistle Meadow Winery, which is right next door to grapestompers, we have folks come in and buy wine and they often ask "How long will left over red wine last?" We first have to wonder, what is left over wine? Then we come to our senses and give them an answer.

First of all you don't want to leave a bottle of opened red wine sitting on the kitchen counter due to this probably being the warmest room in your house. Store left over wine, even reds, in the refrigerator. The cold will slow down the oxidation process, because as you know, oxygen is NOT a friend of wine. While making dinner, or waiting for the pizza delivery boy, pull out the bottle of red and by the time you are ready to dig in to your dish, or slice, the wine will be at a nice temperature for drinking.

Just remember, red wine will not spoil like milk so you should not worry about it making you sick. Your taste buds are the best judge so if it does not taste good, don't drink it.

One more thing, when you buy any wine, especially during the warmer weather, treat it like a dog. You wouldn't travel with your dog in the trunk of your car or leave it while you go shopping, would you? Treat your wine with the same love and respect and it will make a safe and happy trip with you to your destination.

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 info on Grapestompers Home Winemaker Showcase and details of Thistle Meadow's first festival of the season. Also we want to give you a chance to tell us what you would like to see next month.

Mark your calendar and plan to attend Grapestompers 5th Annual Home Winemaker Showcase on Sunday, May 26 from 12pm—4pm. You are welcome to join us as a winemaker, vendor or taster. To register go to www.grapestompers.com and fill out the registration form for a winemaker or vendor and fax (413-803-9850), email (tom@grapestompers.com) or mail to us at 102 Thistle Meadow, Laurel Springs, NC 28644. **Deadline for entries is Friday, May 17**. We would love to have you join us this year for a day of fun in the mountains.

Join Thistle Meadow Winery on Saturday, April 13 at the [Blue Ridge Wine and Food Festival](#) in downtown Blowing Rock, NC. This is our first festival of the season and we look forward to seeing some new faces and saying hello. Please note that the times for the festival have changed. This year's wine tasting event will run from 2pm—6pm.

If you want to know whether to age a bottle of wine or drink right away, check out cellartracker.com to check drinkability of your bottles.

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.