



# 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!

## In This Issue

Winemaking Advice . . . . .	1
Tom's Cellar. . . . .	2
Wine Kit News . . . . .	2
New Products . . . . .	3
This Month's Specials. . . . .	3
Customer Corner . . . . .	4
Wine Drops . . . . .	4



Our [#6300 Oak Barrels](#) can be customized to suit your needs for weddings, anniversaries or parties. Your photo or logo can be added for a small additional charge.

## Hot Tip

### Keep 'em Standing

After all of your bottles have been safely filled and corked, keep the bottles standing upright for a couple of days. This will allow the cork to re-expand and fully seal. Then you can store them on their side. You can decorate your bottles by putting capsules over the neck of the bottle.

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

## Sulfur and Buckets

By Brant Burgiss

We get a lot of questions at [grapestompers](http://grapestompers.com) concerning winemaking problems. As you have read in Tom's Cellar, there is not a problem that you have had that we have not experienced ourselves at one time or another. We wanted to share the following with you in case you may have experienced this as well.

*"I am having problems with some (not all) of my wine. I can't figure out why/how I am getting a sulfur smell to my Black Raspberry and Blackberry wines. I follow the same recipes, use the same bottled water, use the same yeast (Lavin 1116), use the same processes, and in the same location in my house. The only difference in the process is the time of year. I start these wines in December so they are ready to bottle by late spring. I have had no problems with primary fermentation. But after moving to a carboy, the sulfur smell shows up between the move and the first racking."*

*The only variable that I can see in the process is the temperature of the room is lower in the winter, so the temperature may be the problem. But the temp is above 60 degrees and research on Lavin 1116 indicates the yeast is good all the way down to 40 degrees. The only other possibility I can think of is Food Lion changed their Spring Water supplier and there aren't enough minerals in the water. Either way, based on my research, indicators are the yeast was under stress for some reason and now I am dumping out 10 gallons of wine. BTW, I tried to remove the sulfur smell by filtering and running the wine over copper, which removed some of the smell. But anytime the wine is left to sit in a wine glass, the exposure to air seems to bring back the odor."*

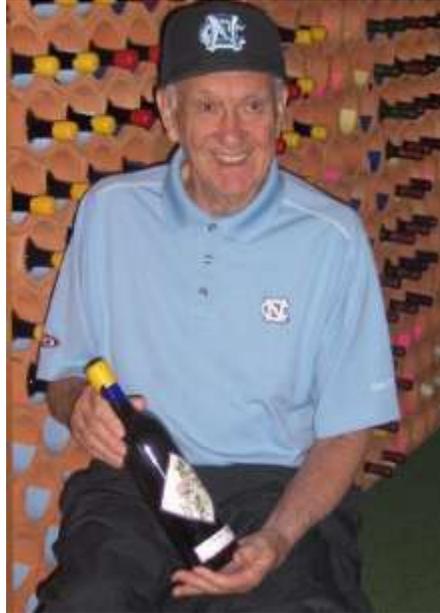
My first thought about your problem was that you might be over sulfiting at the beginning of your process to keep the wild yeast at bay. But since primary fermentation went well and to the end, that's probably not the case.

Sometimes when you get an over the top sulfur smell - think rotten egg or burnt rubber - it could have been caused because the yeast was under stressful conditions during fermentation. Your best insurance to prevent this from happening is to do two things: Add some yeast nutrient to your must as a hedge against nutrient-poor juice, and rehydrate the yeast and pitch it according to package directions. If you were to add the dry yeast directly to the must (without rehydrating), that really stresses out the yeast and hurts yeast cell / colony viability.

You should ascertain that the buckets you get from the hardware store are food grade. It is doubtful they are, since most people getting buckets from that source tend to be doing something "non food" with them; thus, hardware stores have little reason to stock food grade buckets. A non food grade bucket could certainly lend off tastes and odors, since some compounds used to make the plastic can leach into your acidic liquid (wine).

Instead of relying on a time span to define whether buckets need replacing, it's better to go by what the buckets look and feel like. If they are starting to get stains that you can't remove, that's an indication that the inner surface has become scratched a bit, and those scratches can harbor harmful bacteria that can ruin a batch of wine.

## Tom's Cellar Face to Face



Greetings from the Blue Ridge Mountains of NC. As you can tell by the photos, I am a UNC fan. That is an understatement; my blood runs Carolina Blue! Just wanted to share some photos taken of me recently at our winery by Brenda and Monty Combs of Wilkesboro, NC.

Now that you know what I look like, I would like to know what you look like!

I would like to extend a personal invitation to come visit us here at Thistle Meadow Winery and Grapestompers! We talk to you on the phone about orders, wine issues and help you decide what kind of wine to buy that best suits your particular taste. Not only would we like to meet you but here you will be able to taste from among over 60 wines that we sell, so you can truly "try it before you buy it".

On another note, if you have entertained the thought of starting your own winery in your area, I would love to help. Give me a call at 800-233-1505 or send an email to [tom@grapestompers.com](mailto:tom@grapestompers.com) and we can discuss the ins and outs of starting your own winery. Currently we are serving 200+ accounts on a wholesale basis. It is very reasonable to get started buying with grapestompers to service your own store or winery.

Later, Tom

## New Box Designs for Spagnols

By James Hines

RJ Spagnols recently announced that they will begin using new box designs this summer for Grand Cru, Cru Select Vino Del Vita and Brew House beer kits.

The wines are still the same, they just have a whole new look.

These boxes have starting arriving in our warehouse now so be sure and look for these new cleaner, clearer and nicer box designs when you receive your next grapestompers order.



## Customer Feedback

Hi Pam, The labels look great! Thank you very much!

Paul Weikel  
Roswell, NM

Tom, You called me about a week ago to help me figure out how to clear a cloudy wine that was already bottled. I wanted to let you know that I followed your instructions and put all the wine back into the carboy, along with the [campden tablets](#). Then I let it sit on a cold porch. This worked very well. Yesterday I racked it to the bucket and re-bottled it. It looks great and tastes good too. Am looking forward to drinking it in a few months. Thanks for all your help!

Laura Kennedy  
Bernville, PA

Concerning the Air Lock Advice from the June stomper, I suggest using vodka in the airlocks. This is what I use and if the vodka gets in the wine, what's a little more alcohol?

Robert Mauk  
California, MD

I have been receiving your Grape Stomper newsletter for some time now and have enjoyed reading it.

Terry Edwards



**HAPPY  
4TH OF JULY  
FROM THE  
GRAPESTOMPERS  
GANG!**

## New Products

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

ITEM #	DESCRIPTION
4692	Word Search Napkins, \$4.00
4690	Rooster Cork Cage, \$32.50
5772	Woody Cork Cage, \$30.00
5771	Flower Bottle Stopper, \$9.00
5766	Grape Measuring Spoons, \$17.00
5767	Wine Measuring Spoons, \$17.00
5769	12 pc. Coaster Set, \$9.00
5770	Sexy Jiggle Stopper, \$7.50

**Pre-Order Deadline**  
**July 25**

**VC3192 Chocolate Hazelnut Port**  
**VC3193 Strawberry Chocolate Port**  
**12L, Only \$89.00 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

### Recioto

Italian wine made from grapes that have been dried on mats after harvest. This "raisons the grapes, making them very sweet. [Amarone](#) is made from Recioto grapes, but fermented out fully to be dry and concentrated.



### Temperamental Yeast

Kit instructions tell you to ferment your wine within a specific temperature range. We recommend 20 to 23°C (70 to 75°F). Yeast likes these temperatures and it doesn't like fluctuations. In other words, yeast is going to be happy in the same kind of environment that people find comfortable.

**Have a winemaking tip to submit?**  
[grapestompers.com/submit\\_ideas.aspx](http://grapestompers.com/submit_ideas.aspx)

*Monthly Specials*

## Specials for July, 2013

Item #	Description	Reg. Price	Special Price
3107	Premium Port, 12L (Exp. 7/13, 2 Available)	\$106.37	\$74.46
3235	CC Johannisberg Riesling, 15L (Exp. 7/13, 1)	\$120.59	\$84.41
3256	CSP Riesling Traminer, 16L (Exp 5/13, 2 Av.)	\$138.24	\$82.94
VC811	Chardonnay, 7.5L (Exp. 7/13, 1 Available)	\$77.62	\$54.33
VC814	Merlot, 7.5L (Exp. 7/13, 1 Available)	\$83.63	\$58.54
VC808	Cabernet Merlot, 7.5L (Exp. 8/13, 2 Available)	\$83.69	\$58.58
VC820	Sauvignon Blanc, 7.5L (Exp. 7/13, 1 Available)	\$77.62	\$54.33
VC776	Gewurztraminer, 7.5L (Exp. 8/13, 2 Available)	\$72.66	\$50.86
VC769	Cabernet Sauvignon, 7.5L (Exp. 8/13, 1 Avail.)	\$77.62	\$54.33
VC0881	Legacy Shiraz, 16L (Exp. 8/13, 1 Available)	\$124.86	\$87.40
3257	OB Watermelon White Merlot, 7.2L	\$72.12	\$57.70
3251	OB Kiwi Melon Pinot Grigio, 7.2L	\$75.78	\$60.62
3262	OB Banana Pineapple Viognier, 7.2L	\$75.78	\$60.62
3121	VDB Shiraz, 9L	\$85.17	\$68.14
3160	GC Bergamais, 10l	\$88.43	\$70.74
3128	CC Cabernet Merlot, 15L	\$131.86	\$105.49
3184	CSP Chianti Riserva, 16L	\$143.04	\$114.43
3246	CCH Pinot Grigio, 15L	\$134.31	\$107.45
CF3559	Amarone, 18L with crushed grape pack	\$160.55	\$128.44
CF3520	Late Harvest Riesling, 16L	\$144.23	\$115.38
VC0871	Legacy Liebfraumilch, 16L	\$106.04	\$84.83
VC0866	Legacy Cabernet Sauvignon, 16L	\$124.86	\$99.89
CF3504	Classique Merlot, 7.5L	\$67.73	\$54.18
CF3505	Classique Pinot Grigio, 7.5L	\$66.88	\$53.50
VC0373	Blackberry Malbec, 7.5L	\$69.41	\$55.53
2662	Funnel, 5" without strainer	\$1.86	\$1.49
2253	Vinator Bottle Rinser	\$18.75	\$15.00
2243	Spoon, 18" plastic food grade	\$3.43	\$2.74
2731	Campden Tablets, 2 oz.	\$3.63	\$2.90
2742	Potassium Sorbate, 1.5 oz.	\$2.16	\$1.73
2262	Portuguese Hand Corker	\$23.43	\$18.74
2322	Grapestompers Logo Cork, 9 x 1.5", each	\$0.15	\$0.12
2237A	Straining Bag, X Large (2' x 3')	\$6.29	\$5.03
4800	Star San Sanitizer, 8 oz. concentrate	\$14.00	\$11.20
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit - Red	\$303.33	\$245.99

## Customer Corner

I've always had a problem removing old labels from recycled wine bottles. Rooting in the garage the other day I rediscovered a small steam cleaner which my wife and I both forgot we had. Surprise, surprise it had a wallpaper remover attachment, with a small steam jet attachment and a soft plastic scraper. I tried it out and it is easily the best 'label remover' I've ever had! It works perfectly, even old dried-up glue and gum literally flies off. It's also good for cleaning the insides before sterilizing. They are on sale at any 'do-it-yourself' store, quite cheaply.

Tom Hewitt  
Ulverston, Cumbria. UK

## Southern Wine Style

By Pam Wyatt

We took a trip to Charleston, SC last summer and I was amazed to find the most popular dish in almost every restaurant was shrimp and grits. This southern favorite combines the fresh, ocean-breeze taste of shrimp with the rich, comforting soul of grits cooked with plenty of butter and cheese, also southern things.

What to pour in your glass to accompany these classic flavors? How about a chardonnay?

Unlike more delicate seafood, shrimp can handle a wine with some weight and oak (as is the case with many chardonnays). When you add in the decadent amounts of butter and cheese in many grits recipes, it's clearly no time for a feathery-light wine.

So next time you visit the south and have your shrimp and grits, try pairing it with a nice chardonnay. You may even want to try making one yourself from grapestompers.

If you are considering a Chardonnay, the [Cellar Craft Classique Chardonnay](#) is a good one to start with. It's 7.5L concentrate it easy to handle and produces a great tasting wine in approximately 4 weeks. Not to mention the nice price of **\$66.88** helps too!



*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 Thistle Meadow's annual fall festival and some great summer drinks that you can make at home. Also we want to give you a chance to tell us what you would like to see next month.*

It is not too soon to begin planning to attend the Annual Thistle Meadow Wine Festival, always on the first Sunday in October. This year it will be held on October 6 in beautiful Laurel Springs, NC. We will feature local wineries, craft vendors, food vendors and live entertainment. Make plans now to join us.

It's time for those summer cocktails so if you have a bounty of seasonal fruit on hand, consider mixing up a pitcher of sangria for a group of friends or your next party. The nice thing about sangria is that you are only limited by your creativity. Use red, white, even rosé wine, along with fresh fruit, sugar, and a touch of (optional) brandy. Right before serving finish with some sparkling water, lemon-lime soda, or ginger ale. Hidden Special for June, #6300 Wine Barrel, regular \$289.00 now only \$229.00.

**Red Wine and Coke?** Popular in Spain, this 50-50 mix of red wine and Coke is about as simple as making a cocktail can be. Served over ice, the sweetness of the Coke balances out the tannins in the wine, making for a fine late afternoon sipper.

### 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.