

Issue #163 - March, 2014
<http://www.grapestompers.com> 1-800-233-1505
 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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*Get your Leprechaun on!
[Green Apple Delight](#)
 The perfect "green" wine for
 St. Paddy's Day*

Wine Kit News

Sugar Codes, What Do They Mean?

By Brant Burgiss

Here at grapestompers we are in the business of helping people make great wines and one way we are able to do this is to answer some of the questions that you have about different things, such as the wine descriptions that manufacturers give about their kits.

Recently **Pingle Reddy of Allen, TX** emailed with the following question:

"How do I interpret the SUGAR CODE indicated on your Wine Kits i.e. Sugar Code 0 = ?? and similarly for other Sugar Code numbers?"

Sugar code 0 (zero) means the wine is designed to finish DRY - with very little (if any) residual sugar left in the wine.

Sugar code 1 means the wine will finish off-dry, and contain up to about 1% residual sugar. A wine like a German-style Riesling or Piesporter, or perhaps a Viognier would describe this.

Codes 2-5 means the sugar content of the finished wine increases proportional to the number. The higher the number of the sugar code, the more residual sugar is in the wine.

An example of a 5 would be a dessert wine like an Ice Wine style or a Port style.

Most of the time you have a sugar code of 1-5, it means the wine kit contains a flavor reserve pack which contains invert sugar and natural / artificial flavors as needed. This flavor reserve packet is added towards the end of the wine-making process. Of course, all these numbers assume you follow the directions of the kits. You can always use less sweetener based on your taste.



Hot Tip

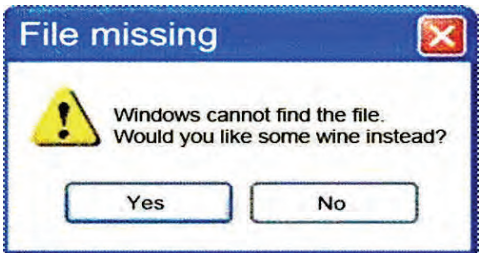
Yeast and Gluten

Recently we received an email from a customer asking if wine yeast is gluten free. You can rest easy, yeast is gluten free because it does not have any wheat or wheat by-products in it.

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

Just wondering if any of you have ever had this error message pop up on your computer screen?

Send your wine funnies to tom@grapestompers.com. We would love to see what makes you chuckle!



Tom's Cellar Water and Wine

Sometimes we have a request for information from our home winemakers regarding which water to use in making their wine from our concentrate kits. For a quick reference from grapestompers here goes: We prefer spring water or well water provided the taste is desirable, which is a nice way of saying if it tastes good enough to drink, it is good enough to use! Those of you who do not have the pleasure of good ol' mountain spring water, usually revert back to commercial sources. Water furnished by municipalities is generally loaded with chemicals such as chlorine, etc. The viability of the yeast you have just hydrated is ***killed by high levels of chlorine***; therefore no fermentation can take place, and consequently no wine will be produced!

I have observed over the years, especially in small villages or towns where on weekends, the man power is short, so the water system gets a double dose of chlorine to cover the missed day(s). If you are suspicious about the water, a simple "sniff" indicates TOO much chlorine. If you can smell chlorine in your tap water, then your chances of winemaking success are suspect.

So in winemaking, NEVER use chlorinated water if you can help it. If you have a friend or neighbor with a spring or well, pay them a visit and ask if you can have some "winemaking water". Distilled water is also not recommended as it is missing some natural minerals to help out in the fermentation process.

Concerning the yeast - the best practice for your yeast to work would be to warm up some water according to package directions, rehydrate your yeast in a clean tea cup for about 10-15 minutes and then add to the must! Hold off on stirring the yeast until just before you pitch it.

That being said, a couple of your basic problems should be solved - so happy winemaking!

Thistle Meadow Winery is getting rid of some carboys that we no longer need since we are now making most of our wines in tanks. Because of this, we are offering them for sale to our customers at a greatly reduced price.

This month we are offering as our Hidden Special, the 2201U Better Bottle 6 gallon carboy at the low price of \$15.00. Normally we would sell these used carboys for \$25.00 so that is a \$10 savings off the already reduced price. Just mention the Hidden Special when ordering on the phone or add Hidden Special to the comments section of your online order form to receive the deal.

Later, Tom

Grapestompers: Keeping Up to Date

By Pam Wyatt

Here at grapestompers we like being up to date with the latest products for winemaking as well as new wine related gift items.

Brant Burgiss and Don Mabe (winemakers at Thistle Meadow Winery) will be traveling to Richmond, VA on March 12-13 for the Wineries Unlimited trade show at the Richmond Convention Center.

This show is the biggest on the east coast and there they will see the latest items and products in the world of wine.

Check in the next issue Stomper, we will be able to share with you some exciting news about that trip, as well as some new items and ideas about wine-making.



Customer Feedback

I love grapestompers and your excellent service.

Rachel Casillas
Cudahy, WI

Thank you. Grapestompers employees are always so pleasant to work with. Thanks again for all your help and for the knowledge you have given me to make some great wines.

Rick Petoscia
Escondido, CA

Many thanks for getting the Toasted Caramel Port kit for me. Winemaker Magazine rated this one the best port kit of 2013.

Dennis Keeton
Greensboro, NC

James, Thanks for the speedy delivery.

Clyde Mendenhall
Greensboro, NC

Much thanks to Brant for helping me resolve the clarification problem that I was having with my [California Connoisseur Pinot Grigio](#). His prompt response was greatly appreciated!

Ron Edwards
Fairfield Glade, TN

We love the newsletter... read it cover to cover. Keep them coming!

Billy Clyde
Big Prairie, OH

New Products

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

ITEM #	DESCRIPTION
2201U	Plastic Carboy, Used, \$25.00
4845	Chance of Beer Towel, \$5.00
4844	Chance of Wine Towel, \$5.00
4846	Soup of the Day Towel, \$5.00
4806	Girls Night Out T-Shirt, S, \$27.99
4808	Girls Night Out T-Shirt, M, \$27.99
4798	Girls Night Out T-Shirt, L, \$27.99
4803	Wine & Skinny T-Shirt, S, \$27.99
4804	Wine & Skinny T-Shirt, M, \$27.99
4805	Wine & Skinny T-Shirt, L, \$27.99

We still have a few of our clearance gift items left. Get them while they are still available. Check out our [New Products Page](#) for a complete list including the items below.

5213	Wine Server, \$10.00
4636	Wine Pairing Magnet Set, \$6.00
2914	Wine Saver Pump, \$5.00

[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

Tirage

The process of bottling a cuveé with the addition of active yeast and sugar in order to induce a second fermentation. The carbonation produced by this second fermentation is trapped in the bottle, producing the sparkle and bubbles of Champagnes and sparkling wines.



Hot Tip

Warming Reds

The warming effect of red wine is more than just a brain trigger brought on by the thoughts of roaring fires and romance that are often associated with the dark fermented grape; it is one of the body's natural reactions to the tannins and histamines that are found in the skins of red grapes.

Have a winemaking tip to submit?

grapestompers.com/submit_ideas.aspx

Monthly Specials

Specials for March, 2014

Item #	Description	Reg. Price	Special Price
3133	CC Merlot, 15L (Exp. 11/13, 1 Available)	\$134.51	\$94.16
3171	CSP Orange Chocolate Port, 11.5L (1 Avail.)	\$124.00	\$86.80
3248	CCH Riesling Auslese, 15L (Exp. 3/14, 1 Av.)	\$136.27	\$95.39
VC770	California Red, 7.5L (Exp. 3/14, 2 Available)	\$67.74	\$47.42
3147	CCH Cabernet, Syrah, Zinfandel, 15L	\$143.14	\$114.51
3132	CC Valpolicella, 15L	\$129.96	\$103.97
3219	VDV Australian Chardonnay, 9L	\$86.57	\$69.26
3222	VDV Johannisberg Riesling, 9L	\$74.10	\$59.28
3168	OB Cranberry Craze, 6.8L	\$75.78	\$60.62
3257	OB Watermelon Wave, 6.8L	\$72.12	\$57.70
3204	OB Pomegranate Wildberry Wave, 6.8L	\$75.78	\$60.62
CF3553	Red Mountain Cabernet, 18L with CGP	\$170.98	\$136.78
VC0871	Legacy Liebfraumilch, 16L	\$106.04	\$84.83
VC0873	Legacy Montepulciano, 16L	\$124.86	\$99.89
VC0372	NM BluePom White Merlot, 7.5L	\$69.41	\$55.53
VC777	Johannisberg Riesling, 7.5L	\$72.66	\$58.13
2646	Brew Belt	\$26.96	\$19.99
2224	Auto Siphon, 1/2"	\$16.86	\$13.49
2735	Bentonite, 4 oz.	\$1.58	\$1.26
2742	Potassium Sorbate, 1.5 oz.	\$2.16	\$1.73
2733	Fermax Yeast Nutrient, 4 oz.	\$2.87	\$2.30
2748A	Calcium Carbonate Powder, 1 lb.	\$3.85	\$3.08
2729A	Malic Acid, 1 lb.	\$4.71	\$3.77
2712C	24 Turbo Yeast, 205 g.	\$7.50	\$6.00
2604	Green Line Hydrometer	\$5.96	\$4.77
2202	Carboy Handle	\$6.83	\$5.46
2609A	Bottle Brush	\$3.14	\$2.51
2240	Plastic Paddle, 18"	\$3.47	\$2.78
2120	Screw Top Bottles, 150ML, 12 pk. Case	\$10.92	\$8.74
2600A	Plastic Test Jar, 14"	\$4.79	\$3.83
2402	PVC Capsules, Copper	.14 each	.10 each
5697	Malibu Coconut Rum Chocolates, 2 oz.	\$3.25	\$2.60
5446	Vinturi Red Wine Aerator	\$39.00	\$31.20
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit—Red	\$303.33	\$245.99

Port Blending

If you have a Merlot that just doesn't seem to have the right mouthfeel, a Cabernet that's lacking finish, or maybe a Zin that just needs a touch more sweetness to really pop the fruit forward and give it that 'umph' that certainly grabs people's attention... consider trying a small addition of port to your dry wine to enhance any one or all of these characteristics.

Adding Port, rather than grape concentrate, will give your wine many additional positive elements and a far more elegant and complex finished product. Port blending doesn't require any filtration, plus it adds to the overall volume of your wine lot.

St. Paddy's Day Drink

White Wine Sangria

While searching through *Pinterest* the other day I came across a very neat recipe for St. Patrick's Day sangria that I wanted to share. Everyone will love this green drink and it only takes 5 minutes to make.

Bottle of white wine (Riesling, Chablis, Pinot Grigio, Chardonnay or Sauvignon Blanc)

2 Oranges cut in wedges plus 1 orange, sliced thin

1 lemon, half cut in wedges, half sliced thin

1 lime, half cut in wedges, half sliced thin

2/3 cup white sugar

½ liter of ginger ale or club soda

Few drops of green food coloring added until desired color is reached

Pour wine into a pitcher and squeeze the citrus wedges into the wine. Toss in the sliced fruit (leaving out seeds if possible) and stir in sugar. Chill overnight. Add ginger ale or club soda just before serving. If serving right away, use chilled white wine and serve over lots of ice.

You can also put food coloring into water used in ice cube trays and freeze into cubes for added "green-ness".

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 information on spotting different wine flavors and interesting info on winery growth in the US. Also we want to give you a chance to tell us what you would like to see next month.

Make plans now to attend the 6th Annual Home Winemaker Showcase here in beautiful Laurel Springs, NC. Please remember the date has been changed this year to **Saturday, June 21st**, the first day of Summer!

A St. Patrick's Day traditional food is corned beef and cabbage but what wine pairs well with this dish? A Pinot Noir would do well in bringing acidity to this food. If you like something bolder try a Malbec.

Have you ever hear the person beside you at a wine tasting comment that they taste butter, flowers, vanilla or even bacon in the type of wine they are drinking? Where do all these flavors come from? We found an interesting article at Wine Folly about identifying the flavors in wine. Check it out here; <http://winefolly.com/review/identifying-flavors-in-wine/>

According to [Wines & Vines magazine](#), winery growth in 2013 was up 6.3% with the US now having 7,762 wineries. Fifteen states have over 100 wineries with North Carolina at the #11 spot, having 130.

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.