

Issue #180 August 2015
<http://www.grapestompers.com> 1-800-233-1505
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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Important Announcement
Grapestompers Warehouse Gets a Facelift
By Pam Wyatt

Grapestompers was not going to let Thistle Meadow Winery out-do them with their renovations, we had to do some renovating of our own this summer.

For those of you who visit grapestompers in Laurel Springs on a regular basis, you know that when you come in to get supplies, you go to the warehouse and get what you want then bring everything in the office to pay. Not any more! We have moved the grapestompers sales counter and label printer inside the warehouse so it will be easier for our customers to shop. No longer will you have to go out into the hot sun or freezing snow to do your shopping. We have all the supplies, kits, corks and capsules in one place and you are welcome to look and shop for as long as you like. We have also added a few other wine goodies such as corkscrews, stoppers, pourers and other items that winemakers and wine drinkers enjoy.

This change will also help streamline purchases during our wine festivals. Hopefully we can get you in and out without a long wait.

Our grapestompers office area has now been turned into the accounting office and Tom's special "Man Cave" with a relaxing couch where you can sit and chat with Tom about wine, winemaking and whatever else may be on your mind when you visit.

Grapestompers is unique in the home winemaking business because you can walk next door to Thistle Meadow Winery and taste the wines that are made from the very same kits you can buy and make yourself. It's a no-risk way to "try it before you buy it". One of our newest kits is Niagara Mist's [Spiced Lime Sauvignon Blanc](#). This kit is currently being tested here at the winery. It just so happens that this particular wine kit is on sale this month. Be sure and check out all our specials on page 3 of this issue of The Stomper!



No time for sitting around, Tom! These packages need to be shipped.

Hot Tip

Check out the Grape

When buying fresh grapes for wine, try squeezing a berry or two between your thumb and forefinger; a loose pulp sac that squeezes easily off the skin is a good sign of ripeness. Taste the skins for tannins, they should have some "bite" without feeling harsh or bitter.

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



Sun and Wine Don't Mix

By Tom Burgiss

I enjoy chatting with our Stomper subscribers each month and passing along a couple of hints that will help you, the home winemaker, enjoy more success in making a better tasting wine.

Even though it's a sad story, I must relate to you the one about a home winemaker who had the misfortune of leaving his wine in a closed vehicle during the day. It was a very hot day (over 100 degrees outside) and every bit of his wine was ruined by the high temperature... So one of my helpful hints is DON'T DO THIS! Store your wine in a cool place.

Another helpful reminder - if you have a question, please call us toll free at 800-233-1505. That way, you can talk directly to us and avoid the small delay that ensues with the exchange of e-mails. If you do prefer email though, that is fine. Just remember that we cannot always email back in the next few minutes.

The best time to call is 9:00 to 10:00 AM or from 4:00 to 5:00 PM Eastern Daylight Time. You may wonder, "Why that time of day?" Well, you can get me before you go to work or when business begins to slow down here for us and we have more time to talk to you. Remember, do not call us after 5:00 PM Eastern time. I know you folks on the West coast are just revving up but we do have to go home sometime!

For orders, we do prefer that you fill out our secure online order form. Also, when you receive your order, please check it against your enclosed packing slip. If anything is broken or missing PLEASE CALL US. DO NOT WAIT.

When packing your boxes with winemaking goodies, we use every nook and cranny to save you on shipping. So please look inside every box! If ordering a wine concentrate, your free wine labels or paper sheets are usually packed in an envelope and taped to your concentrate box.

At any rate we invite you to call us or email with questions, concerns or if you have a problem. That is what we are here for... to take care of you, our customers.

Oh, I almost forgot to tell you about our wine kit special for the month. Our special is called the Awesome August Deal. Since now is the time to make your red wines for winter drinking, we are offering item #3160 Grand Cru Bergamais, 10L kit. This kit normally sells for \$90.20 and this month only you can purchase this kit for only \$65.00!

Bergamais is one of the most heart healthy wine you can drink because it is loaded with antioxidants. So buy them early while we are offering this \$25.00 savings on this kit.

Later, Tom

Recipe

Grapestompers Shipping Schedule

Here at grapestompers customer service is a big part of our business. We love being able to help with any problems that may come along whether it be shipping, winemaking or tips on which kit you may enjoy making.

We have had some questions about why it may be taking longer to receive kits during the summer and we wanted to explain this.

We prefer to ship your kits Monday-Wednesday, especially if they are taking quite a long ride to you. The reason is that we do not want them to be caught somewhere over the weekend on a hot truck or outside on a loading dock soaking up the sun and ruining the grape juice concentrate.

So during hot or warm months, if you order a kit on Thursday, Friday or the weekend, it will be shipped the following Monday.

This is one way that we can protect your wine investment because we want it to arrive in the best possible shape.



Customer Feedback

Thanks afresh! Got the link and replaced the wine kit instructions my dog ate for lunch. Spagnols kit now doing well, stinking up the basement. Always enjoy your customer care excellence. Again, thanks.

Ron Summerville
Columbia, MD

Thank you, thank you!

Marlene Thompson
Charlotte, NC

Tom - Thanks again for all your help. Keep up the great work

Tim Killian
Liberty, NY

Thanks for your prompt reply, Tom. I am anxious to try the [Orchard Breezin' Strawberry Rhubarb](#) kit.

Ivy Bailie
Fosston, MN

Very impressed with your site and company.

Avi Borenstein
Israel

Brought several couples to your last homemade wine event 6/20 and had a great time and all bought many bottles of your wonderful wines. Can't wait for the next event.

Tom Duncan
Stomper Subscriber



Inside every box of raisins is a tragic tale of grapes that could have been wine.

New Products

You have located our Hidden Special for the Month of August. Since harvest time is nearing, we are offering our 32 Brix Refractometer #2597A—Regular \$49.95—for only \$39.00.

Here is a list of Best Selling and New Items that can be found on the grapestompers web site:

ITEM # DESCRIPTION

2696 Lalvin BM 4x4 Yeast, \$1.00
2224D 3/8" Siphon Tube Tip, .39
5855 Drink Up Bitches Tray, \$10.49

CHEESECAKE MIX FLAVORS

4915 Maple Walnut, 4 oz., \$5.69
4916 Sea Salt Caramel, 4 oz., \$5.69
4905 Blackberry Buckle, 4 oz., \$5.69
4906 Cherry Chunk, 4 oz., \$5.69
4907 Red Velvet, 4 oz., \$5.69

New Concentrate Kit

VC4582 Strawberry Mango Moscato, 7.5L, \$69.41

All Soda Extracts—\$5.00

[See all these 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

Skin Contact

The pre-fermentation period in which the grape juice rests in contact with the skins of the grapes; used in red winemaking to enhance colors and texture; may be used briefly in white winemaking to enhance aromas.



Stand it up

Once your wine is bottled and corked, you may want to store it upright for a few days. The wine is under a bit of pressure from corking and this allows this pressure to dissipate through the cork. You will then want to store your wine on its side or upside down to keep the cork moist from the wine so it does not dry out.

Have a winemaking tip to submit?

grapestompers.com/submit_ideas.aspx

Monthly Specials

Specials for August 2015

Item #	Description	Reg. Price	Special Price
3128	CC Cabernet Merlot, 15L (Exp. 6/15, 2 Avail.)	\$134.50	\$80.70
CF3563	Chardonnay, 12L (Exp. 7/15, 1 Available)	\$96.00	\$67.20
CF3577	Dessert Wine (Classic Port), 12L (Exp. 4/15, 1)	\$80.70	\$56.49
VC3213	Cab, Malbec, Carmenere, 16L (Exp.8/15, 2 Av)	\$137.25	\$109.80
3280	OB Peach Perfection, 6.8L	\$75.78	\$60.62
4881	OB Tropical Lime, 5.5L	\$75.78	\$60.62
3252	VDV Gewürztraminer, 9L	\$75.00	\$60.00
3122	VDV Valpola, 9L	\$93.90	\$75.12
3225	VDV Sauvignon Blanc, 9L	\$85.78	\$68.62
3161	GC Petite Syrah, 10L	\$90.90	\$72.72
3271	GC Pinot Grigio, 10L	\$81.90	\$65.52
3170	CSP Amarone, 16L	\$145.90	\$116.72
3256	CSP Riesling Traminer, 16L	\$141.00	\$112.80
3236	CC Sauvignon Blanc, 15L	\$128.50	\$102.80
3147	CC Cabernet/Syrah/Zinfandel, 15L	\$146.00	\$116.80
3248	CC Riesling Auslese, 15L	\$141.00	\$112.80
VC781	CA Conn. Pinot Chardonnay, 7.5L	\$72.66	\$58.13
VC769	CA Conn. Cabernet Sauvignon, 7.5L	\$77.62	\$62.10
VC5526	NM Spiced Lime Sauvignon Blanc, 7.5L	\$62.10	\$49.68
CF3542	Argentinean Malbec w/Crushed Grapes, 18L	\$161.40	\$129.12
VC0880	Legacy Sauvignon Blanc, 16L	\$115.06	\$92.05
VC0869	Legacy Sangiovese (i.e. Chianti), 16L	\$115.92	\$92.74
5264	B-Brite Cleaner, 5 lb.	\$21.40	\$17.12
2308	Agglomerate Corks, 9 x 1.5", each	\$0.15	\$0.12
2707	Lalvin EC-1118 Yeast, 5 gm packet	\$1.00	\$0.80
2710	Lalvin D-47 Yeast, 5 gm packet	\$1.00	\$0.80
2733A	Fermax Yeast Nutrient, 1 lb.	\$7.90	\$6.32
2742	Potassium Sorbate, 1.5 oz.	\$2.20	\$1.76
2732	Potassium Metabisulfite, 4 oz.	\$3.78	\$3.02
2660	8" Funnel w/strainer	\$7.50	\$6.00
2608A	Floating Thermometer w/suction cup	\$5.29	\$4.23
2254A	Bottle Drainer, Holds 45 bottles	\$29.90	\$23.92
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit—Red	\$303.33	\$245.99

Product Spotlight Vinator Bottle Rinser

By Brant Burgiss

Here is a product that I believe you beginning winemakers will enjoy using that will cut your bottle washing and sanitizing time in half.

After you've made wine a couple of times, you'll probably notice that you spend just as much time washing, rinsing, and otherwise prepping bottles as you do actually making the wine... and who among you got into this money-saving palate-pleasing hobby because you liked doing dishes!?

Thankfully, someone has figured out a way to make things move along more smoothly - witness the wonderful bottle rinser by [Vinator...#2253](#).

Use this spring-loaded contraption to effectively squirt sanitizing solution or rinsing water into your upended bottles. Just fill up the small reservoir with either liquid, place the mouth of your bottle over the nozzle, and push the bottle down. This motion shoots the liquid inside the upended bottle... et voila! You're ready to do the fun stuff of actually making wine in no time. This time-saving device will literally pay for itself the first time you use it.

Some experienced winemakers we know actually own TWO bottle rinsers - one rinse with and another to squirt the sanitizer solution. Now that's what we call real efficiency!



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 a story about some wine sniffing dogs, some trivia about the California grape harvest and info about keeping your wine purchases cool. Also we want to give you a chance to tell us what you would like to see next month.

Being the dog lover that I am, I was interested to read a recent article from **bottlenotes** about select wineries training dogs to identify wine faults such as TCA (aka:"cork taint"). Inspired perhaps by bloodhounds or, more ominously, bomb-sniffers, a small handful of cellars have employed dogs trained to detect TCA in their wines. Hats (or collars) off to these wine sniffing canines. Read the rest of the [story](#).

A bit of wine trivia: a ton of grapes usually makes about 60 cases, or 720 bottles, of wine. Another bit of trivia, a fast California harvest worker can generally pick 2 to 3 tons of grapes a day. I'm tired already.

When you buy a bottle of wine from your favorite spot in hot weather, make sure it gets home with the same taste it had when you purchased it. Tom says wine is like your children—if you are comfortable, the wine will be comfortable, so let it ride inside the air-conditioned car with you. Don't stick it in the trunk where it will get lonely and too hot!

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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](#).