



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!

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Important Announcement

Spagnols Announces 2016 RQ Line Up

By Pam Wyatt

The wines in the 2016 Restricted Quantities program – A Festival of Festivals – are inspired by local celebrations that take place in four of the world's most famous wine regions.

Festivals are created by blending together local culture, tradition, food, wine and of course, happy, joyful people. The 2016 RQ program highlights four festivals that take place in the regions where each of the RQ wine grapes are grown – La Batalla in Spain, Carrusel in Argentina, Carnevale in Italy, and Tjungu in Australia.



Due to the nature of these kits, they are only available in 'Restricted Quantities', and must be pre-ordered before they're available to ship. **ORDERS FOR ALL KITS MUST BE RECEIVED BY MONDAY, OCTOBER 12, 2015.**

Each kit is 16L and comes with its own labels and bottle dressings.

Tjungu #RQ116 - \$125.75 - Three of Australia's most celebrated grapes, Shiraz, Cabernet Sauvignon and Malbec, are blended together to contribute their own unique characteristics to this full-bodied wine. Deep in color, it exudes aromas of berry with a hint of toasty oak and cedar, complemented by flavors of black fruit. The soft tannins pair well with full-flavored meat dishes including BBQ lamb kebobs, full-flavored stews and beef lasagna. (medium oak, full bodied, dry) **KITS SCHEDULED TO ARRIVE LATE DECEMBER 2015.**

Carrusel #RQ216 - \$111.58 - This wine, reflecting the elegance and finesse of the Mendoza Grape Harvest Queen, is graced with aromas of tropical fruit. This blend of Argentina Chardonnay and Viognier is soft and round on the palate with a rich and creamy mouth feel. Crisp and refreshing, it pairs well with grilled seafood, barbecued chicken or grilled pork. (light oak, medium bodied, dry) **KITS SCHEDULED TO ARRIVE LATE JANUARY 2016.**

La Batalla #RQ316 - \$125.75 - This ruby-colored blend of Spanish Tempranillo, Grenache, and Cabernet Sauvignon reflects the brightly colored red wines enjoyed throughout this cheerful festival. Rich on the nose and palate, it features black currant, raspberry, sweet spices and dried fruit. Made in a food friendly style, it pairs well with Spanish inspired dishes like paella, roasted eggplant, or grilled chorizo. (light oak, medium bodied, dry) **KITS SCHEDULED TO ARRIVE LATE FEBRUARY 2016.**

Carnevale #RQ416 - \$111.58 - This light white blend of Italian Pinot Grigio and Sauvignon Blanc reflects an Italian tradition in wine. Clear and light in color, it is enriched with aromas of melon and citrus with a soft minerality that follows through on the palate. Enjoy it with buttery shrimp, a light crab salad, or grilled halibut. (unoaked, light, dry) **KITS SCHEDULED TO ARRIVE LATE MARCH, 2016.**



Remember, RJ Spagnols pre-order Port kits are scheduled to arrive this month, just in time to make for the holidays.

Hot Tip

Present Cork!

Have you ever been in a fine restaurant and the waiter presents you with a cork? What do you do with it? It is being shown to you so you can check its condition. A moist cork is a good sign. A dry cork may suggest a storage problem where air has entered into the bottle and oxidized the wine.

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

Tom's Cellar
Apple Dapple
By Tom Burgiss

One of the most enjoyable things about selling wine supplies with our team is determining if the products we are selling are worth your time, effort and money. To illustrate, I want to share with you my latest adventure with apple wine.

A few days ago I received a call from a gentleman who was making apple wine. He began by telling me that he had found a recipe on the internet that called for 45 lbs. of apples, 20 lbs. of sugar and 1 package of Lalvin EC-1118 yeast, to produce 6 liters of wine. (now, I was thinking to myself, there was NO WAY that 1 packet of yeast was going to ferment 45 lbs. of apples but I kept my mouth shut and listened for a while) Well the problem he needed help with wasno fermentation! After further questioning I found out that he had no idea what type of apples he had used, he did not have an airlock, no hydrometer readings, no way to tell the temperature of the must.... An impossible task.

The gentleman did have a very proud moment though when he told me about processing his apples. Seems that he had taken apart his kitchen garbage disposal, cleaned it, and used it to chop up all 45 lbs. of apples. Problem was, he had chopped up stems, seeds, peelings and everything else in there, such as worms I imagine, and this was his "must". Can you just imagine how clean his garbage disposal apples could have been? I doubt if you could ever clean and sanitize it enough to want to eat anything that had been run through it. I advised him to cut his losses and feed this stuff to the hogs if he had any. If not, I suggested he buy some and give them a treat. I did ask him to send me a copy of his recipe so I could see the source that gave him this advice.

I marvel sometimes at the expense and trouble folks run into when following an incomplete set of instructions for winemaking. Here at grapestompers, we pride ourselves on giving you "correct" advice and if we don't know the answers to your questions, we will find out. We want everyone who makes wine to be successful. Like I always say, if you ask 5 people what color to paint your house, most likely you will receive 5 different color choices. The same with winemaking advice, so please use a source that you trust and that has experience behind their advice.

This gentleman could have saved a lot of time and expense if he wanted to make apple wine. Our [Orchard Breezin Green Apple Delight #3211](#) has an outstanding apple flavor without all the work. By making this kit, he could have enjoyed 30 bottles of his wine in about 4 weeks time and not even had to clean out his garbage disposal!! For what it's worth, he does have a clean disposal now.

So having said this, have fun with your winemaking. Drop me an email if you have had a strange winemaking experience... tom@grapestompers.com. I would love to read what happened.

Later, Tom

P.S. I almost forgot to tell you about our wine kit deal for the month of September.

Since it is almost time for cooler weather you know what that means....Port! During the month of September we are offering an amazing deal on the [2013 Orange Chocolate Port](#) kits, 12L (#3171-13) that we have left in stock. These kits are regularly priced at \$123.90 but with our Spectacular September Special you can purchase one for only \$79.00. We only have 4 of these kits available so first come, first served. As always these are only available at grapestompers in Laurel Springs.



Customer Feedback

Tom and all of the ladies in the warehouse: I am Joyce Blackwelder. I was in your warehouse on Wednesday and purchased a [white grape concentrate #1249](#) to make jelly with. I told the ladies I would let them know how the jelly making went. Today, I made 13 and 1/2 pints of the prettiest jelly you ever saw. I would send you a picture if my camera wasn't broken. Thanks for your kindness. We will probably see you again on our next trip. Let everyone know that it does make delicious jelly.

Joyce Blackwelder
Concord, NC

I absolutely love the [white wine purse hanger #5641](#) and would like to order another one.

Gina Vetrano
San Jose, CA

Thank you very much!

Robert Stewart
Eutawville, SC

Thanks Pam! Have a great day yourself!

Julie Senko
West Chester, PA

You guys are great!!! Everything arrived right on time. You not only did a super job with shipping my order, but the labels are just great also (as usual). That's why I enjoy shopping here, not only the price, but the friendly fast service.

Thanks again,

Rick Schroeder
Antwerp, OH

New Products

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

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

Limited Release

VC6056 Niagara Mist Chocolate Black Cherry Pinot Noir, 7.5L, Reg. \$77.63
Sale Price \$62.11

Pre-Order Only

**Orders must be received by
 Monday, Oct. 12**

RQ116 Tjungu, 16L, \$125.75
RQ216 Carrusel, 16L, \$111.58
RQ316 La Batalla, 16L, \$125.75
RQ416 Carnevale, 16L, \$111.58

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

Carbonic Gas

A natural by product of the fermentation process in which yeast cells convert sugar into nearly equal parts alcohol and carbonic gas. While a small amount stays present in the wine as carbonic acid, most of the gas will rise to the surface of the fermenter and attempt to escape into the air. If the fermentation vessel is closed (such as a sealed wine bottle used to make sparkling wine), the gas will dissolve into the wine and when released will make the wine sparkling.



Wine Tasting 101

It is not necessary to rinse your glass with water between each wine when tasting. Water has a big diluting effect on the wine to come. You only need to rinse your glass with water if the wine you just tried was flawed. Shake the water out well (or dry the glass) before moving on.

Have a winemaking tip to submit?

grapestompers.com/submit_ideas.aspx

Monthly Specials

Specials for September 2015

Item #	Description	Reg. Price	Special Price
3248	CC Riesling Auslese, 15L (Exp. 9/15, 1 Avail.)	\$141.00	\$98.70
3236	CC Sauvignon Blanc, 15L (Exp. 9/15, 2 Avail.)	\$128.50	\$89.95
3231	CC Chardonnay, 15L (Exp. 10/15, 1 Available)	\$127.50	\$89.25
3134	CC Pinot Noir, 15L (Exp. 10/15, 1 Available)	\$127.30	\$89.11
3289	OB Strawberry Sensation, 6.8L	\$75.78	\$60.62
3279	OB Blueberry Bliss, 6.8L	\$75.78	\$60.62
3138	VDV Cabernet Merlot, 9L	\$93.90	\$75.12
3150	GC Cabernet Sauvignon, 10L	\$99.40	\$79.52
3237	CC Rosé, 15L	\$123.70	\$98.96
VC776	CA Conn. Gewürztraminer, 7.5L	\$72.66	\$58.13
VC768	CA Conn. Bergamais, 7.5L	\$75.61	\$60.49
VC0307	Cheeky Monkey Pinot Gris, 10L	\$90.51	\$72.41
CF3551	Yakima Valley Merlot w/CGP, 18L	\$141.41	\$113.13
VC0874	Legacy Piesporter, 16L	\$109.57	\$87.66
VC0884	Legacy Vieux Chateau du Roi, 16L	\$117.64	\$94.11
2730	Acid Blend, 3 oz.	\$2.31	\$1.85
2731	Campden Tablets, 2 oz.	\$3.90	\$3.12
2733	Fermax Yeast Nutrient, 4 oz.	\$2.98	\$2.38
2732A	Potassium Metabisulfite, 2.2 lbs.	\$11.00	\$8.80
2736	Tannin Powder, 1.5 oz.	\$2.99	\$2.39
2714	Citric Acid, 3 oz.	\$2.12	\$1.70
2727	Yeast Energizer Powder, 1 oz.	\$2.49	\$1.99
2701	Red Star Montrachet Yeast, 5 gm.	\$0.56	\$0.45
2700	Lalvin RC-212 Yeast, 5 gm.	\$1.00	\$0.80
2711A	Wine Clear by Grapestompers	\$1.29	\$0.99
2284	#7 Silicone 5 Hole Vent Stopper	\$4.99	\$3.99
2253	Vinator Bottle Rinser	\$18.95	\$15.15
2218	Bottle Filler, 1/2 in.	\$5.20	\$4.16
2605	Carboy Brush	\$6.99	\$5.59
2254	Bottle Drainer, Holds 81 Bottles	\$43.90	\$35.12
2239A	Straining Bag w/Elastic Top, Large-Coarse	\$5.19	\$4.15
2603	Triple Scale Hydrometer	\$6.60	\$4.85
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit—Red	\$303.33	\$245.99

Important Announcement

Niagara Mist NEW Limited Release Kit

Available NOW to Order

We are so excited to bring you the news that Vineco now has a new kit for your drinking pleasure and what could be better than chocolate and Pinot Noir paired together?

The [Niagara Mist Chocolate Black Cherry Pinot Noir, stock code #VC6056](#) has been added to the grapestompers web site and is available to order now. This kit is a Limited Release and will not be available very long so order your supply while you still can.

A luscious blend of juicy black cherry, rich dark chocolate, and subtle vanilla flavors; from the alluring cocoa and ripe red fruit aromas to the gentle chocolate finish, you'll savor every second. With the signature Niagara Mist easy-drinking, fruit-forward sweetness and light body, Chocolate Cherry Pinot Noir is just decadent enough to be a treat, but still light enough for every day.

Regular price for this kit is \$77.63 but you can purchase it now for only \$62.11—a \$15 savings off the regular retail price.

These kits should arrive in our warehouse at the end of September for shipping in early October. So order your Chocolate Black Cherry Pinot Noir today and enjoy it for the holidays.

"Compromises are for relationships, not wine."

Important Announcement

New Yeast Name

Please be aware that the name of [Red Star Pasteur Champagne Yeast #2703](#) has now been changed to **Pasteur Blanc**.

This yeast will still be the same yeast you have been using in the yellow packet when you receive your order but it will say Pasteur Blanc on the front instead of Pasteur Champagne.

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Wine Drops

Wine Drops is a catch-all for various tidbits that we find interesting. This month we have Thistle Meadow Winery festival dates and information on grape vine diseases. Also we want to give you a chance to tell us what you would like to see next month.

Come on out and join our sister company, Thistle Meadow Winery, for our last two festivals of the season off premises on Saturday, Sept. 19. TMW will be at the [Mountain Heritage Festival](#) in downtown Sparta, NC from 10am– 4:30pm, and also at the [Shine To Wine](#) Festival in downtown North Wilkesboro, NC from 1-7pm. Make plans now to join us for our 18th Annual Thistle Meadow Wine Festival here in Laurel Springs on Sunday, Oct. 4.

According to an article in *Wine Spectator*, vine trunk diseases are affecting grape vines around the globe threatening an epidemic. Read the rest of the article [here](#).

Do you really want to know how many calories are in the glass of wine you are drinking? In 2007, the [Tax and Trade Bureau](#) or TTB, proposed mandatory labeling but it was never finalized. Consumer advocates would like to see labels marked with serving sizes plus carb, sugar, fat, sodium and other information. Read the rest of the story at www.bottlenotes.com

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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.

Hidden Special 3 gallon glass carboy #2205 regular \$31.40, this month only \$24.99.