

Issue #183 November 2015
<http://www.grapestompers.com> 1-800-233-1505
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!

In This Issue	
Product Spotlight	1
Tom's Cellar.	2
Customer Comments	2
Corky's Wine Word	3
This Month's Specials.	3
Wine Kit News	4

Product Spotlight
Crazy Campden
By Tom Burgiss

Whoever invented [campden](#) tablets deserves a tip of the cap in my book... Now that may sound like a lofty description for such an unassuming little tablet, but it's true! I guess I like them because they're so versatile... but before we discuss all the things you can do with campden tablets, let's take a closer look at the chemistry behind them.

A campden tablet is nothing more than a little pill that contains a pre-measured amount of sulfites (potassium metabisulfite, to be exact). The tablets actually contain a lot of inert material, but this makes it easier to precisely control the amount of free molecular sulfur you are adding in the form of sulfur dioxide (SO2). Campden tablets can also be made of sodium metabisulfite - sodium has the same electrical charge as potassium - but tablets based on the potassium model are thought to be more soluble as well as easier on your blood pressure... Remember the doctors are always warning you about your sodium intake?

- Winemakers use campden tablets in a variety of ways:
- To inhibit growth of harmful bacteria
 - To create an environment where wild yeasts can't survive (creates a "clean" must before pitching wine yeast)
 - Sanitizing equipment
 - As a preservative to increase shelf life of wine
 - Rinsing bottles

So you can readily see just how versatile campden is! Generally speaking, it is not necessary to add campden tablets to wine kits in order to "clean" the must (these pre-packaged kits contain pasteurized juice and are chemically balanced before they are packaged), but we have heard of some vintners who recommend adding 1 crushed tablet during every other racking to prevent wine from becoming too oxidized. To add sulfites at racking time, crush one tablet (a mortar and pestle works best), then mix it with a little warm water to help it dissolve. Stir well until all lumps disappear. Next, add a little bit of wine (with the aid of a wine thief) and mix the resulting liquid together. If more lumps appear, keep stirring until the campden powder is completely dissolved. Finally, pour this solution into the receiving bucket or carboy, then rack your wine on top of the sulfited mixture.

If you are making wine from scratch, you DEFINITELY need to add campden to "clean" your must. Most folks recommend crushing one tablet for every gallon of must you have. By doing this, you will create an environment that will keep the natural wild yeasts at bay that could harm your wine.

After thoroughly mixing the powder in the must, wait at least 24 hours before pitching your "good" yeast. To sanitize your equipment or make a final rinse for your bottles, mix 1 teaspoon of potassium metabisulfite powder ([Item #2732](#)) in 1 quart of water. You can place this solution in your bottle rinser ([Vinator #2253](#)); allow the bottles to drain without flushing, and it will add shelf life to your wine and make it a bit "tangy".

Campden, a remarkable little pill.



Eat turkey, drink wine, and have a wonderful Thanksgiving from Tom and the grapestompers gang!

Hot Tip

Rack Me Gently

When racking from one carboy to another, rack the first cup or so into a wine glass. This gives you a small sample to smell and taste while the racking finishes and ensures that the receiving carboy does not overflow. When the racking is complete, use the wine in the glass to top up the receiving carboy.

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

Tom's Cellar

Holiday Wine Ideas

By Tom Burgiss

Over the years we have assisted our customers in the process of taste testing in order to offer the newest and best concentrates, sort of like a Consumer Guide for you. I have just finished a couple of new wines and I'm excited. As an old retired pharmacist, I have lots of fun developing something new and better for our customers.

So... allow me to share with you our latest invention - a mulled wine - which we have developed here in our own winery, Thistle Meadow. I use a premium aged wine, our spice mix and a premium apple juice. Serve warm and sip in an easy chair by the fire while you watch the snow fall. As an added bonus, heat the mulled wine in a crock pot and the aroma makes your house smell like the holidays. We are in our third year offering this wine at Thistle Meadow and it makes an excellent gift. Next time you visit be sure and ask for a taste of Sleepy Hollow Red. Call or email us here at grapestompers to get our secret recipe!

I want to remind you that our sweet/fruit wine concentrates can be made in about 45 days and they too make excellent gifts. What a nice gesture to present a fine bottle of wine to a friend and say, "I made it myself".

If you are looking for a sweet wine to make, check out our Niagara Mist line. Some of the flavors we carry include [VC4582 Mango Strawberry Moscato](#), [VC5526 Spiced Lime Sauvignon Blanc](#), [VC1746 White Pear Pinot Grigio](#) and our newcomer, [VC6056 Chocolate Black Cherry Pinot Noir](#). Now doesn't that sound like Christmas?

Of course our most popular kits at grapestompers in the Orchard Breezin' line are [3278 Rockin' Raspberry Rose](#), [3280 Peach Perfection](#) and [3164 Blackberry Blast](#) (which by the way is our Nutty November Deal. You can purchase this blackberry kit in November for only \$49.95. Only available while supplies last and only at grapestompers in Laurel Springs.).

For all your holiday sweet wines we recommend using the [Zork](#) closures. These have a pull tab so there's no need for a corkscrew and then you have a re-usable stopper to put back in your bottle....if you happen to have any left.

In closing, remember we are as near to you as your telephone or email and are here to serve you. Call Pam at 800-233-1505 and ask her to make some holiday labels for your wine bottle gifts next time you purchase a kit.

Happy Thanksgiving to you and yours!
Later, Tom

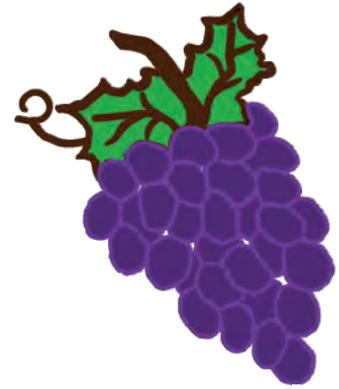
Winter Hours to be Observed in Laurel Springs

By Pam Wyatt

No snow as of yet, but colder weather has arrived here in the mountains and it means the time has come again here at Grapestompers and Thistle Meadow Winery to begin observing winter hours.

Beginning **November 1st** our winter hours will be **9:00 am - 4:00 pm** at grapestompers and **12 pm - 4 pm** at Thistle Meadow Winery, with both stores closed on Sundays. These hours will be in effect until April 1, 2016.

Normally you can get items that you need from grapestompers on Saturday during the winery hours of 12 pm—4 pm. Call ahead and we can have your items ready to pick up when you arrive, 800-233-1505. You can also email us at tom@grapestompers.com.



Customer Feedback

I just received my order from grapestompers. As I am right now processing my backyard concord grapes combined with some store bought cranberries for a concord cranberry blend, the items are just in time. The order is in fine condition and all items are included.

Mike Catania
Green Oaks, IL

Hidden Special for the month of November. Buy 2—VC782 Pinot Grigio kits and pay only \$50 each! This is a savings of over \$40 on both. You must buy 2 kits to receive this deal and be sure to mention the *Hidden Special* when ordering.

The grapestompers
gang

Thanks. The info (on cleaning and sanitizing) was very helpful.

Rachel Casillas
Cudahy, WI

All my best to the grapestompers gang. You have been most helpful over the years.

Rich Ewald
Russellville, KY

Tom, thank you again for allowing us to tour your winery and grapestompers.

John Barrier
Boone, NC

Hi Tom, Thank you! I really appreciate your genuine interest in satisfying your customers.

Marie Elred
Cambridge Springs, PA

New Products

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

ITEM #	DESCRIPTION
2210S	Solid bucket w/lid, \$17.99
1248	Red grape concentrate, \$16.49
1249	White grape concentrate, \$12.6



Pre-Order Only
Orders for these kits must be received by Monday, Nov. 19

PP6186	Cabernet Franc, Sauvignon Blanc, 18L, \$114.49
PP6187	Montepulciano, 18L \$134.99
PP6188	Sauvignon Blanc, Muscat, 18L \$107.99
PP6189	Pinot Noir, Merlot, Syrah, 18L \$114.99
PP6190	Three Country Cab, 18L \$134.99

[See all these products online now.](#)

Corky's Corner

Winemaking Definition

Autolysis

The decomposition of dead yeast cells that can be favorable or unfavorable, depending on the wine and the yeast involved. The favorable process can occur in wines that are aged on the lees. Certain wines such as chardonnay or sauvignon blanc, benefit from autolysis because they gain complexity during the process that enhances the wine by giving it extra body and increasing its aromatic complexity.



Shake, Shake, Shake Your Bottle

Some folks are sensitive or allergic to sulfites in wine, yet want to drink wine. This tip has worked for some: open the wine, pour out several ounces, recap or re-cork and shake vigorously, release gas. Do this seven times. Sulfite (SO₂) will volatilize, or be released from the wine.

Submitted by Joseph Wentz, Lebanon, VA

Have a winemaking tip to submit?
grapestompers.com/submit_ideas.aspx

Monthly Specials

Specials for November 2015

Item #	Description	Reg. Price	Special Price
3258	CSP Sauvignon Blanc, 16L (Exp. 11/15, 1 Av.)	\$141.00	\$98.70
3284	CSP Aust. Chardonnay, 16L (Exp. 11/15, 2)	\$141.00	\$98.70
3234	CC Gewürztraminer, 15L (Exp. 11/15, 2 Avail.)	\$131.70	\$92.19
3237	CC Rosé, 15L (Exp. 11/15, 1 Available)	\$123.70	\$86.59
VC771	Ca. Conn. California White, 7.5L (Exp. 9/15, 1)	\$65.74	\$46.02
VC0307	CM WA Pinot Gris, 10L (Exp. 11/15, 1 Avail)	\$90.51	\$63.36
VC774	Ca. Conn. Sangiovese, 7.5L (Exp 11/15, 1 Av.)	\$77.62	\$54.33
3211	OB Green Apple Delight, 6.8L	\$75.78	\$60.62
3202	OB Seville Orange Sangria, 6.8L	\$75.78	\$60.62
VC0367	NM Tropical Fruit Riesling, 7.5L	\$69.41	\$55.53
VC770	Ca. Conn. California Red, 7.5L	\$67.74	\$54.19
3249	VDV Chardonnay Semillon, 9L	\$80.50	\$64.40
3222	VDV Riesling, 9L	\$80.50	\$64.40
3139	VDV Cabernet Shiraz, 9L	\$82.00	\$65.60
3116E	GC Sangiovese Merlot, 10L	\$94.20	\$75.36
3275	GC Gewürztraminer, 10L	\$82.20	\$65.76
3134	CC Pinot Noir, 15L	\$127.30	\$101.84
3129	CC Cabernet Sauvignon, 15L	\$136.99	\$109.59
CF3559	Amarone, 18L with crushed grape pack	\$160.55	\$128.44
VC0870	Legacy Gewürztraminer, 16L	\$118.59	\$94.87
VC0878	Legacy Primo Rosso, 16L	\$128.47	\$102.78
2729	Acid Blend, 1 lb.	\$5.96	\$4.77
2733	Fermax Yeast Nutrient, 4 oz.	\$2.98	\$2.38
2747	Dried Elderberries, 4 oz.	\$5.50	\$4.40
5264	B-Brite Cleaner, 5 lb.	\$21.40	\$17.12
2743C	French Medium Oak Chips, 4 oz.	\$1.87	\$1.50
2253	Vinator Bottle Rinser	\$18.95	\$15.16
2646	Brew Belt	\$29.90	\$23.92
2310	Agglomerate Corks, 9 x1.75	\$0.16	\$0.13
2716	Acid Test Kit	\$10.20	\$8.16
2717	Sodium Hydroxide, 4 oz.	\$4.70	\$3.76
2214A	Bucket/Pail Opening Tool	\$6.80	\$5.44
2242	Plastic Paddle, 28 in.	\$4.51	\$3.61
1307	Fermenting Bucket Liners	\$0.99	\$0.79
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit—Red	\$303.33	\$245.99

Wine Kit News

Chocolate Cherry Pinot Kit Arrives at Grapestompers

By Brant Burgiss

The Niagara Mist chocolate-flavored Black Cherry Pinot Noir kit has been released on a limited basis. These have recently arrived in our grapestompers warehouse for shipping, first come, first served. Here is the product description:

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 chocolaty 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.

[Chocolate Cherry Pinot Noir Stock Code VC6056](#) – your price: \$77.63 each

Get yours today! These will not last long and when they are gone, we will not have any more.



The Stomper

List Maintenance: How to Subscribe or Unsubscribe

To subscribe to *The Stomper* winemaking hints newsletter, simply go to our subscription request page at <http://www.grapestompers.com/stomper.aspx> or go to our home page and click the “Subscribe to the Stomper” button. If your email address has changed and you have ordered from us before, update your email address the next time you shop or send an email to tom@grapestompers.com and let us know your name and your old and new email address.

To quit receiving *The Stomper* winemaking hints newsletter, simply visit this page: http://www.grapestompers.com/quit_stomper.aspx
If you have never purchased anything from us, and wish to change your email address, simply unsubscribe the old address using the link above, then subscribe with the new one.

Past issues of the Stomper can be found at this page on our web site:
<http://www.grapestompers.com/newsletter.aspx>

Boring stuff for lawyers: Content is gathered from sources considered to be reliable, but the accuracy of this info cannot be guaranteed. Opinions expressed by guest columnists and customer letters are those of the authors and not necessarily those of grapestompers.com.

Wine Drops

Wine Drops is a catch-all for various tidbits that we find interesting. This month we have a link to an article about wine “blushing” and some fun wine facts. Also we want to give you a chance to tell us what you would like to see next month.

Many people have a very distinctive side affect when drinking wine... blushing or alcohol “flush”. What exactly is this side affect and does it mean they are allergic to alcohol? Read the [Wine Spectator article](#) about this and find out why this happens.

Here are just a few fun facts we found about wine that you may not know;

- * *The Romans mixed lead with wine to improve preservation, flavor and texture, Unfortunately...lead is poisonous!*
- * *Red wine gets lighter in color as it ages and white wine becomes darker.*
- * *55% of wine sold in restaurants is red.*
- * *Airen is the world's most widely planted grape varietal, in terms of area planted. It is grown mainly in Spain and used to make white wine and brandy.*

If you have some fun or unusual facts about wine that you would like to share, send us an email to tom@grapestompers.com.

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](#).

“An empty wine bottle is filled with happy memories.”