



The Stomper

The Free Monthly Winemaking Newsletter
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<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

Winemaking Information	1
Tom's Cellar	2
Customer Comments	2
Corky's Wine Word	3
This Month's Specials.	3
Shipping News	4

Winemaking Information Tips from "Dr. Wine" By Tom Burgiss

I know you have heard all this before, but it bears repeating just to refresh your memory and for information for new winemakers. This can be used as a quick reference because it is *not* covered in your concentrate instructional sheet.

1) FOLLOW INSTRUCTIONS...Do not try to "doctor" your wine by adding extra items i.e. sugar or lesser volume of water, etc.

****Why? by following the EXACT instructions in your kit, the manufacturer **guarantees** it 100%! Deviation from these instructions **voids** this guarantee! Any question you may have, please just call us 1-800-233-1505. When you call us with a problem, we will need the following info:

- A: The starting specific gravity of your must
- B: The temperature of the room where your wine is fermenting
- C: The day you started your fermentation

With this information it will help me to make a decision in helping to solve any problem you may encounter.

Thoroughly read and re-read. Use a colored highlighter to mark as you perform the task, thereby eliminating missing a step.

2) TEMPERATURE is a big factor during both the primary and secondary fermentation stages. **Reds & Sweets:** best temperature at primary stage 70-74; Whites: 67-70 (slower fermentation of white wines helps to enhance both flavor and aroma)

*****Why? If it's too cold the yeast cannot start doing its job. Solution: warm the must by placing it near a heat register (duct) in your home, put in a warmer place or use a Brew belt (item #2646) during the primary bucket stage. If you think the yeast is NOT working then this is easily detected if the specific gravity has not moved. Stirring up the lees in the bottom of the bucket (later stage of primary) will help to uncover some unused yeast and thereby allow the alcohol percentage to rise. Certainly, this step will delay the clarification but will be worth it!!

Wine must be stored at the proper temperature to preserve all your hard work. Sudden change of temperature can cause full bodied wines to leave a thin film of precipitation (lees) on the lowest side of the bottle. Solution: simply shake and it will disappear. If the temperature gets too hot, anything can happen!! Look out for bottles to break, corks to fly, and rapid loss of quality.

3) MISSING AN ITEM- Be sure and open every box because our warehouse crew uses every available packing space in order to keep your shipping cost and number of boxes as compacted as possible. Check through all the packing peanuts as well. Something may be hiding in there.

4) DAMAGED package arriving from UPS or FedEx - Place in a plastic trash bag to avoid leakage and ruining your floor or rug. Give us a call at 800-233-1505 and we will take care of the rest.



Happy St. Patrick's Day from Tom and the grapestompers gang!

Hot Tip

Move It, Don't Lose It

Wine does not take well to constant movement or vibration (particularly if there is sediment present), thus a secure storage space is a must. Don't put your bottles next to the washing machine, or in a storage area where they will have to be moved often to reach other items.

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

Tom's Cellar Snowfall Pitfalls

By Tom Burgiss

If you have been a customer of grapestompers for a while you know that customer service is a very important part of our business. We strive to help you with your winemaking because we want you to make the best end product that you can possibly make.

The weather here in the mountains this winter has been all kinds of crazy. Snow, snow and more snow, wind, rain, fog—just adding to the mix. When this happens, it kind of puts a damper on our business. Trucks can't get in to pick up or make deliveries and worst of all, our employees cannot get here on some occasions.

We know that a couple of days you have called and nobody has been here to answer the phone. We apologize for this but to me, employee safety is a top concern. Wine is very forgiving so we can answer all your questions and concerns a bit late, it won't hurt a thing.

Just to put your mind at ease though, we have installed an answering machine that will be turned on every evening and weekends for your convenience. Just leave us a message and we will return your call as soon as we can. I have normally shied away from answering machines because I like personal service. I realize that we have to change with the times and give people what they want and what will be more convenient for them, so call us....800-233-1505 and if we don't answer, just leave us a message.

On another note, in February we received our fourth Limited Release Passport pre-order kit from Vineco. This one is [#PP6189 Pinot Noir, Merlot, Syrah](#) from Chile and Argentina. This blend features red fruit notes with a touch of oak and spice. It is medium-bodied with soft, dry tannins with flavors of plum, cherry and red berries. I can say from experience that we have never had a bad pre-order kit and this one sounds very good as well.

We have ordered some extra kits and right now have 3 available for sale to the public. If you missed the order deadline and were not able to pre-order one, now is the time to get it. But order early as they are first come, first served and when they are gone, they are gone.

Be sure and check out our two new yeast packets from Lalvin, [#2703A QA 23](#), excellent choice for wine styles like Chardonnay, Sauvignon Blanc, Sémillon, Chardonnay, and Gewürztraminer. Another new yeast is [#2696 BM 4x4](#), which releases a high level of esters responsible for fruit aromas. It also brings roundness to the mouthfeel and facilitates malolactic fermentation. Try this yeast on Bordeaux style wines, but it also works with several whites!

Later, Tom

Wine Kit News

Sangria Zin Kits—Sold Out

By Pam Wyatt

In the February Stomper we reported that the Niagara Mist Sangria Zinfandel Blush kit was being discontinued. Lots of you called to reserve the last of these kits and wanted more.

We tried to order more on our February order from Vineco, only to learn that Vineco was already sold out and we are not able to get any more. Sorry for those of you on the waiting list.

Now the good news... we've recently learned that it will be replaced with a NEW flavor called **Stone Fruit Syrah Rosé**. We'll give you an update soon!



Customer Feedback

Thanks, you girls are so quick!

Dempsey Fritts
Thomasville, NC

Thanks, Renā, I appreciate your call and the personal attention.

Douglas Kish
Brevard, NC

I have been going thru and opening what I call my vacation souvenir wine, wine I usually buy when on vacation at various locations. They are getting old and most have rotted corks, sediment, wine not good of course, etc. Then I opened a bottle of Italian Stud ([#CF3554 Rosso Fortissimo](#)) I got at Thistle Meadow Winery about 2002 or 2003, cork perfect, wine just as good as new as far as I could tell. Next I opened the Horse Stomp Red ([#3278 OB Rockin' Raspberry Rosé](#)), same story, still good. Just thought you would like some info on how your wine holds up over time. By the way, the wine has just been stored at room temperature in our house. I guess I should have bought more!

James Woodman
San José, CA

Thanks for your great customer service!

Tara Stratton
Oak Ridge, NC

Thank you!

Tom Test
Hagerstown, MD

New Products

Here is a list New Items that can be found on the grapestompers website.

ITEM #	DESCRIPTION
2407M	PVC Capsules, Orange, \$0.14
2442	PVC Capsules, Purple, \$0.14
2135	LabelNator Bottle Blade, \$10.99
2696	Lalvin BM 4x4 Yeast, \$1.00
5866	Wine Tags w/Pen (50), \$7.99
3198	Raspberry Mocha Port Style, 12L, \$119.00

(Only 2 Available, First Come, First Served)

All Soda Extracts on sale!!

Passport Series Limited Supply

**PP6189 Pinot Noir, Merlot, Syrah
18L, \$127.14**

Only 3 Available

[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

Vinifera

Grape varieties originating from Europe. The species covers thousands of different varieties including most of the best known like Cabernet Sauvignon, Merlot and Chardonnay. Grapes such as Concord, Niagara and Catawba, are classified as native grapes.



Hot Tip

Oak-Ay

Oak does wonders for wine because it has a tendency to pull the tannins, acid, and alcohol into a perfect balance. Oak adds another dimension to the bouquet and flavor; it increases the acidity, lowers the pH, releases tannins and adds to the overall complexity. Hints of caramel, coconut, vanilla, roasted nuts are characteristics that can be found in oaked wine.

Have a winemaking tip to submit?

grapestompers.com/submit_ideas.aspx

Hidden Special #3257 Wild Watermelon Wave, regular \$75.78—this month only \$49.00. Stock up for spring drinking.

Monthly Specials

Specials for March 2016



Item #	Description	Reg. Price	Special Price
3225	VDV Sauvignon Blanc, 9L (Exp. 3/16, 1 Av.)	\$85.78	\$60.05
3234	CC Gewurztraminer, 15L (Exp. 11/15, 1 Av.)	\$131.70	\$79.02
3133	CC Merlot, 15L (Exp. 2/16, 1 Available)	\$137.20	\$96.04
3279	OB Blueberry Bliss, 6.8L	\$75.78	\$60.62
3289	OB Strawberry Sensation, 6.8L	\$75.78	\$60.62
VC5526	NM Spiced Lime, 7.5L (Only 4 Available)	\$62.10	\$49.68
VC773	CA Conn. Chardonnay Semillon, 7.5L	\$72.66	\$58.13
VC779	CA Conn. Merlot, 7.5L	\$79.60	\$63.68
3121	VDV Australian Shiraz, 9L	\$93.90	\$75.13
3222	VDV Riesling, 9L	\$80.50	\$64.40
3117	VDV Merlot, 9L	\$69.88	\$55.90
3275	GC Gewurztraminer, 10L	\$82.20	\$65.76
3116E	GC Sangiovese Merlot, 10L	\$94.20	\$75.36
3255	CSP Pinot Grigio, 16L	\$141.00	\$112.80
3147	CC Cabernet, Syrah, Zinfandel, 15L	\$146.00	\$116.80
3235	CC Riesling, 15L	\$123.00	\$98.40
3237	CC Rosé, 15L	\$123.70	\$98.96
CF5837	Cabernet Sauvignon, Sonoma, CA, 18L	\$168.42	\$134.74
VC0868	Legacy Chardonnay, 16L	\$115.06	\$92.05
VC0873	Legacy Montepulciano, 16L	\$124.86	\$99.89
2700	Lalvin Bourgovin RC-212 Yeast, 5 g.	\$1.00	\$0.80
2707	Lalvin EC-1118 Yeast, 5 g.	\$1.00	\$0.80
2712C	Alcotec 24 Turbo Yeast, 205 g.	\$7.50	\$6.00
2730	Acid Blend, 3 oz.	\$2.31	\$1.85
2715	Sparkaloid Hot Mix, 1 oz.	\$2.16	\$1.73
2748	Calcium Carbonate, 4 oz.	\$1.99	\$1.59
2745	BTF Sanitizer, 4 oz.	\$5.90	\$4.72
2786	Red Head Capper	\$19.12	\$15.30
2320	GS agglomerate logo cork, #9 x 1.75"	\$0.13	\$0.10
2322	GS agglomerate logo cork, #9 x 1.5"	\$0.12	\$0.10
2660	8" Funnel with strainer	\$7.50	\$6.00
2602	Glass Wine Thief	\$5.87	\$4.70
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit—Red	\$303.33	\$245.99

Shipping News Shipping Woes

By Renā Barnes, Warehouse Manager

We never like to hear bad news but everyone knows that things are not “wine and roses” all of the time. Recently we received the email below from a customer that was not very happy with grapestompers.

Anthony Valley of Pittsford, NY wrote “You should at least give your customer an estimated shipping charge when ordering. I have stopped buying your kits because of this. No other site has this policy.”

We would like to express that we are sorry to see Anthony go but want everyone to know that here at grapestompers, customer service is very important to us and we are here to help our customers any way that we can.

We realize that every year, shipping costs go up, up, up and we really do not have any control over that. Even the ol’ US Postal service took a jump on package shipping this year.

Unlike most companies that you order from on the internet, grapestompers does not add handling charges to your order. We do not profit at all from shipping so you can rest assured that what we are quoted by UPS and Fedex to ship your kits is exactly what we charge you.

We are located in North Carolina so if you order a 50 pound plus order and it is going to California, of course it will be expensive, that is a given. When you consider that you are making wine for \$4 or \$5 per bottle though, you can begin to see the worth, even with shipping added in.

There are companies out there that advertise free shipping. Trust me, they are covering the shipping cost somehow, check the regular price of the item you are buying. Is it more expensive than grapestompers? There is your free shipping! You just don’t see it.

Anytime you want to know what your shipping cost will be prior to us charging your credit card, all you have to do is **let us know**. Either note this in the comments section of your online order form, send us an email to tom@grapestompers.com or call us at 800-233-1505. We will be more than happy to do this for you.

We are here to serve YOU, our loyal customers—and we appreciate your business very much!

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 some benefits of concord grape juice and news on the best time to plant your grapes.. Also we want to give you a chance to tell us what you would like to see next month.

According to an article in the [Raleigh News and Observer](#), if you’re interested in growing grapes in North Carolina it can be done on a small scale with a mere handful of vines. If this interests you, now is the time to start planting: soon, warmer weather will bring the growing season.

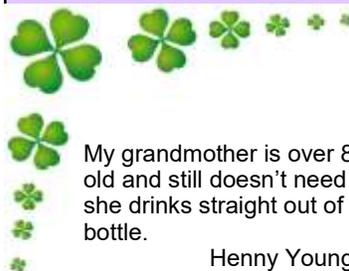
Lots of Concord grapes are grown here in the mountains. *Welch Foods* recently did a study and found that concord grape juice may boost memory and performance for working moms if consumed on a daily basis. Another good reason to make and drink wine. Read the article [here](#).

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Make plans now to attend the 2016 WineMaker Conference. This year’s conference will be May 19-22 in Santa Rosa, CA. For details or to register visit www.winemakermag.com.

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](#).



My grandmother is over 80 years old and still doesn’t need glasses, she drinks straight out of the bottle.

Henny Youngman