

Issue #188 April 2016
<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
8th Annual Home Winemaker Showcase
 By Tom Burgiss

Some of you have been checking the Stomper and the web site for news of our upcoming Home Winemaker Showcase. The wait is finally over and we are planning our **8th annual** festival for **Saturday, June 18** here in Laurel Springs. Hours will be noon until 4 pm.

There is no charge to enter your wines but **you must pre-register by Friday, June 10th in order to reserve your space.**

As always, we plan to have local craft vendors, food available for sale, plus up to a total of \$1,000 in grapestompers gift certificates and ribbons will be awarded for the best wines in each category chosen by public vote. You can enter as many different wines as you like, as long as you have someone to pour for each wine!

If you would just like to come and see what is brewing (or fermenting we should say), there is a **\$5 charge** for your tasting glass so you can enjoy all the great wines and cast your vote for your favorite in each category. When you are finished tasting, you can take your glass home as a souvenir.

So plan now to attend our Home Winemaker Showcase. Registration forms for winemakers and craft vendors will be placed on our web site www.grapestompers.com soon so keep checking back. If you have questions about the festival give us a call at 800-233-1505. We hope you will be able to join us.



Happy Spring from Tom and the grapestompers gang!

Wine Kit News
Niagara Mist Releases New Kit

It is always exciting to be able to announce a new wine kit to our customers. When Vineco discontinued the Sangria Zinfandel Blush kit back in February they planned to reveal a new flavor to replace it. The new kit is now in our warehouse and ready to ship to you and we think you will really enjoy it.

Just in time for summer comes **Stone Fruit Syrah Rosé**. Vibrant peach and tangy dried apricot aromas, with flavors of sweet, "drip-down-your-chin" juicy plum and peach, accented with lightly tart apricot notes. Loaded with ripe fruit flavors, this rosé really refreshes when lightly chilled. Excellent enjoyed on its own, or a perfect pairing for barbecue. This 7.5L kit has a sweetness level of 5 and 7% alcohol.

Order Stock Code [#VC6242 Stone Fruit Syrah Rosé](#) for only \$69.41. Try a kit today!



Hot Tip

Keepin' It Clean

You should thoroughly scrub and rinse any equipment, especially a container that will house your wine for any extended periods, immediately after you've emptied it. Getting into this practice will make the (already) tedious task of sanitizing equipment much easier. Resist the temptation to delay the cleaning job until you need the equipment; the chances of contaminating a subsequent batch are greater this way.

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

Old Fashioned—Good or Bad?

By Tom Burgiss

At my age, 84, I would like to share with you one of my difficulties of being old fashioned and trying to adjust to life in 2016. For example, the telephone. When I make a call to businesses, a real human doesn't answer any more. The only thing I hear is "Please listen carefully as our menu has changed." No matter what number you press, it turns into a non-ending process!

I'm very happy to say at [grapestompers](#), this does not happen. If we are open, you actually get to speak to a real person. If not, just leave us a short message and we will call you back when we open... yes... a live person will call you back. No automated machines.

Now my next pun about phones. When my phone bill arrives nowadays, it is in the price range of what a house payment or car payment used to be in years past. I am amazed at how prices have increased. Letters to my parents written from college cost 3 cents to mail, and while serving in the US Army, the cost of an airmail stamp was only 12 cents.

Here at [grapestompers](#) we check around to find the best shipping rate according to weight and zip code. Our staff is very familiar with every product we have in stock. You are welcome to call us at 800-233-1505 for any question regarding the use of equipment or performing any winemaking task!

Many of the grape juice concentrates that we stock are made into wine here in our winery. We can share information with you about taste, aroma, levels of dryness, sweetness, or oak, or any other concern or question you might have. Another plus when you come for a visit is that you get to taste the wine before you purchase your next kit that you want to make. You wouldn't buy a pair of shoes in the store without trying them on would you? It's the same with wine. You can taste it here at Thistle Meadow Winery before you buy the kit. The old adage is "Try before you buy".

I will leave you with another thought on aging... remember inflation is when you pay \$15 for the \$10 haircut that you used to get for \$5 when you had hair!

Later, Tom

By the way...come to Thistle Meadow Winery on April 1st and 2nd. (April Fool's Day Celebration) and bring this issue of the Stomper and receive a free glass of wine. Cheers!



Important Announcement

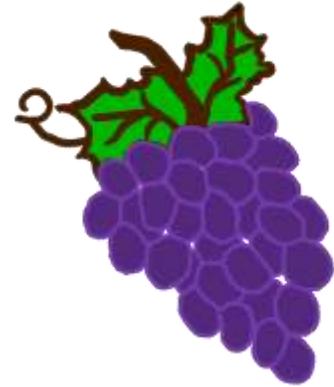
Summer Hours to be Observed

By Pam Wyatt

According to our trusty calendar, spring has arrived in the mountains. Is it me or has this past winter been really short? Could be that I'm getting older and time flies faster... who knows?

At any rate, beginning on April 1, [grapestompers](#) began observing our summer hours again, **9 am - 5 pm Monday-Friday**.

You will be glad to know that Thistle Meadow Winery hours also have changed. The winery will now be open **Monday-Thursday from 12-5 pm, Friday-Saturday from 12-6 pm and 1-5pm on Sundays**, beginning on April 1. Come visit us and see our newly renovated tasting room. It may even be warm enough to enjoy a glass of wine on the front porch.



Customer Feedback

Thanks Pam!

Donald Goers
Mt. Prospect, IL

Wow!...So many wines to choose from.

Linda Smith
Galax, VA

Well how nice to offer a 10% discount for my article. Thank you Pam.

Terry Reed
Reading, PA

Thanks as always, Pam!

Julie Senko
West Chester, PA

Our dogs are fine as well as us. Thanks to Pam and Renā.

Dempsey Fritts
Thomasville, NC

Leave it to me to order the wine but no corks. Thanks as always.

Patrick Harris
Virginia Beach, VA

Love your monthly newsletter.

Michael Williams
Cunningham, TN

Thanks, Renā and Happy St. Patrick's Day to you. Don't drink too much green beer.

Uwe Rothe
Johnson City, TN

New Products

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

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

Hidden Special for the month of April is our #2254 bottle tree. This tree (or bottle drainer) holds 81 bottles and normally sells for \$43.90. This month only you can purchase this item for only \$25

VC6242 Stone Fruit Syrah Rosé, 7.5L, \$69.41

**Passport Series Limited Supply
PP6189 Pinot Noir, Merlot, Syrah
18L, \$127.14**

Only 1 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

Aerobic Fermentation

The first part of the fermentation, conducted in the presence of air, in a tank, fermentation vat, pail or other such vessel, during which yeast builds up a strong colony of cells.



Hot Tip

Know Your Bottles

A standard wine bottle has a neck opening of approximately 18.5 mm in diameter. This will accommodate a [standard #9 cork](#). There are bottles with different neck sizes on the market, and you may encounter some as used bottles. In particular, the flagon shaped bottles from Portugal have a much smaller neck opening, and screw-top bottles have a very large neck opening. Also, with screw-top bottles, the thinness of the glass in the neck area makes them unsuitable for corking.

Have a winemaking tip to submit?

grapestompers.com/submit_ideas.aspx

Monthly Specials

Specials for April 2016

Item #	Description	Reg. Price	Special Price
3252	VDV Gewurztraminer, 9L (Exp. 5/16, 2 Avail.)	\$75.00	\$52.50
3116	VDV Sangiovese Merlot, 9L (Exp. 6/16, 1 Av.)	\$86.50	\$60.55
3273	GC Chardonnay, 10L (Exp. 5/16, 1 Available)	\$92.50	\$64.75
3172	CSP Australian Shiraz, 16L (Exp. 4/16, 1 Av.)	\$145.90	\$102.13
3231	CC Chardonnay, 15L (Exp. 4/16, 1 Available)	\$127.50	\$89.25
3133	CC Merlot, 15L (Exp. 2/16, 1 Available)	\$137.20	\$82.32
3235	CC Riesling, 15L (Exp. 5/16, 1 Available)	\$123.00	\$86.10
4881	OB Tropical Lime w/Coconut, 6.8L	\$75.78	\$60.62
3211	OB Green Apple Delight, 6.8L	\$75.78	\$60.62
VC0363	Niagara Mist Black Cherry Pinot Noir, 7.5L	\$69.41	\$55.53
VC768	CA Conn. Bergamais, 7.5L	\$75.61	\$60.49
VC778	CA Conn. Liebfraumilch, 7.5L	\$69.41	\$55.53
3138	VDV Cabernet Merlot, 9L	\$93.90	\$75.12
3259	VDV Pinot Grigio, 9L	\$70.98	\$56.78
3165	GC Malbec, 10L	\$96.60	\$77.28
3258	CSP New Zealand Sauvignon Blanc, 16L	\$123.68	\$98.94
3134	CC Pinot Noir, 15L	\$127.30	\$101.84
3248	CC German Riesling Auslese, 15L	\$141.00	\$112.80
VC0864	Legacy Nebbiolo, 16L	\$124.86	\$99.89
VC0880	Legacy Sauvignon Blanc, 16L	\$115.06	\$92.05
CF5337	CF Lodi Chardonnay, 18L	\$148.77	\$119.02
CF3549	CF Italian Barbera, 18L w/crushed grape pack	\$139.93	\$111.94
2700	Lalvin Bourgovin RC-212 Yeast, 5 gr.	\$1.00	\$0.75
2734	Pectic Enzyme, 15 ml	\$2.63	\$2.10
2731	Campden Tablets, 2 oz.	\$3.90	\$3.12
2736	Tannin Powder, 1.5 oz.	\$2.99	\$2.39
2253	Vinator Bottle Rinser	\$18.95	\$15.16
2609A	Bottle Brush	\$3.50	\$2.80
2242	Plastic Paddle, 28"	\$4.51	\$3.61
2209	1/2" Flip On/Off Spigot	\$5.40	\$4.32
2737B	American Medium Toast Oak Chips, 1 lb.	\$4.77	\$3.82
2743	French Medium Toast Oak Chips, 1 lb.	\$4.83	\$3.86
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit - Red	\$303.33	\$245.99

A Complete Wine Kit is your Best Value, because it includes EVERYTHING you need

to make your first batch of wine: Your first wine kit, plus all the equipment and chemicals that you need - even the bottles, labels, and corks! Take the plunge.

Wine News Yeast Strains By Pam Wyatt

Spring is here and it is almost time to begin thinking about wines made from fresh fruits. Here at grapestompers, we get lots of calls from customers wanting to know which yeast to use for a particular wine. We decided to include some information for you about the yeast we carry in hopes that this will help make ordering yours a bit easier.

Lalvin 71B-1122 - A semi-dry white wine yeast that will enhance fruit flavors and add fruity esters. Can be used with whites and rosés. Alcohol tolerance 14%. Dry white wine.

Lalvin BM 4X4 -A blend of strains formulated for reliability under difficult conditions. Dependable fermentation, enhances tobacco, cedar, leather and jam characteristics. Alcohol tolerance 16%. Dry red wine.

Lalvin D-47 -Leaves a wine very full bodied. Accentuates varietal character and contributes ripe tropical fruit and citrus notes. Alcohol tolerance 14%. Dry white wine.

Lalvin EC-1118 -A low foaming, unflavored, vigorous and fast fermenter, good for reds and whites. Also ideal for ciders and sparkling wine. Alcohol tolerance 18%.

Lalvin K1V-1116 -A vigorous fermenter with a neutral effect on varietal, well suited to fruit wines as well as wines from grapes. Alcohol tolerance 18%.

Lalvin QA23 -Used for production of fresh, fruity white wines. Alcohol tolerance 16%.

Lalvin RC-212 -Ideal for full bodied red wines. Emphasizes fruit and spice notes. Alcohol tolerance 14%.

Red Star Cote Des Blanc -One of the most traditional strains for white wines. An excellent choice for fruity wines. Alcohol tolerance 14%

Red Star Montrachet - A good fermenter useful in producing dry, full-bodied reds and whites. Alcohol tolerance 15%.

Red Star Pasteur Blanc -All purpose and vigorous, this yeast is moderately foaming and sulfite-tolerant, used for producing white and red wines. Recommended for treating stuck fermentation. Alcohol tolerance 18%.

Red Star Pasteur Red -One of the best choices for quality red wine. Encourages development of varietal fruit flavors, balanced by complex aromas. Alcohol tolerance 15%.

Red Star Premier Cuvée -One of the fastest, cleanest and most neutral of all Res Star wine yeasts. Recommended for reds, whites and sparkling wines. Alcohol tolerance 16%.

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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 wine careers and smells of alcohol.... Also we want to give you a chance to tell us what you would like to see next month.

According to a recent article in [VinoEnology](#), people exposed to the smell of alcohol are less likely to maintain their self-control because the aroma is too distracting to focus on a task, new research has concluded. Read the article and see what you think.

Why do people like winemaking? How many have ever considered making a career out of it? Winemakers and brewers should count their blessings, as their jobs are among the top dream careers that people would most like to do, a [new study](#) has revealed. When asked for their main reasons for taking up the craft, 62% of respondents claimed that they would find it therapeutic.

Here's a bit of fun wine trivia for you. A "cork-tease" is someone who constantly talks about the wine he or she will open but never does. Also, Oenophobia is an intense fear or hatred of wine.

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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](#).