



# 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

### No More Traditional Racking with FastFerment

By Brant Burgiss

After making wine for over 20 years, I can honestly say that at least half of a winemaker's time is spent cleaning and sanitizing the equipment used in our craft. Cleaning and sanitizing is not exactly fun, but it's an essential part of the winemaking process. But what if I could show you a product that would save a lot of the time normally spent cleaning and sanitizing? Would you be interested?

Behold a new fermenting vessel called the [FastFerment](#), which is now stocked by grapestompers. It is a one-stage fermenter, which allows you to do primary and secondary fermentation in the same unit. The design is really ingenious! The fermenter is shaped like a conical teardrop, with the narrow end at the bottom. It holds an entire 6-gallon batch of wine (or beer), and still has room for the bubbling during primary fermentation. As the yeast sediment forms, it drops to the bottom of the vessel, where it is collected in a neat little gizmo that can be independently emptied without disturbing the wine. The time-saving advantage should be obvious: Instead of racking the wine from one vessel to another (and having to clean/sanitize the receiving vessel as well as the tubing and siphon set up), the [FastFerment](#) allows you to keep the wine in the same vessel the entire time until bottling day. The second racking (the one done after the wine falls clear, to get rid of the finings) can be done in the same manner. Again, there is no carboy, siphon cane, or tubing to wash and sanitize on racking days because you simply empty the sediment from the collection ball at the bottom of the fermenter. When you're ready to bottle, simply substitute the tubing attachment for the collection ball below the fermenter. What can be easier?



Renā says goodbye to grapestompers wine kits. Customers say ... "Hello great wine".

## Hot Tip

### 'Bean' There, Done That

A simple way to clean a really dirty wine bottle is to add a handful of small dried beans and salt, along with a dab of water. Swirl the mixture around... The beans act as a vehicle for the salt to stick to and the salt crystals act like little scrapers, cleaning the sides of the glass. Be sure to remove the beans promptly or they'll swell and may present a problem getting out of the bottle!

Submit your hot winemaking tip here:  
[grapestompers.com/submit\\_ideas.aspx](http://grapestompers.com/submit_ideas.aspx)

The [FastFerment](#) comes with everything you need to ferment your wine. Included in the box are the 7.9 US gallon / 30 liter conical fermentation vessel, a 6" screw top lid with gasket / grommated hole and airlock, wall mounts and mounting bolts and anchors (to hold the fermenter in place), sediment/yeast collection ball, 1" union Teflon valve and fittings, 2 feet of 1/2" hose, hose clamp, a permanent thermometer well, and complete instructions. Look for item [#4100](#) on our web site. At \$99.99, this is a deal! We also stock several optional accessories that are available for purchase separately, including a [thermometer](#), [metal stand](#), [carrying strap](#), [sampling port](#), and extra [collection balls](#).



## Tom's Cellar

# Home Winemaker Showcase 2016

By Tom Burgiss

What are you doing on June 18? Any plans? Even if you do have plans, you need to cancel them. Or better yet, load up all your friends and come to the mountains of Laurel Springs for our 8th Annual Grapestompers Home Wine-maker Showcase. This festival is the first of its kind in North Carolina where the home winemaker is the star.

Our Festival will be held here at grapestompers on **Saturday June 18** from noon until 4pm. As always, there is no charge to participate but we do ask that you have your registration forms to us by **Friday, June 10** so we can be sure to save you a space and list all of the great wines that will be available for sampling. Copies of the registration forms are already on the home page of the [grapestompers web site](#) so get them in to us as soon as possible.

All home winemakers who want to come, just bring 2-3 bottles of your own homemade wine to sample (at 15ml per sample, one bottle will give you 50 tastings). The more samples you have, the more chances the general public will have to vote for your wine! We do ask that you have someone to pour in each category that you enter. We have categories for red, white, fruit, port/sherry/ice wine and mead. Last year we did not have anyone enter the mead category so....calling all mead makers – we would love to have you enter so everyone can enjoy something they may never have tasted before. We will be giving away up to a total of \$1,000 in grapestompers gift certificates for the winners, so it pays to get those votes.

If you have a unique product that you make and sell, we invite you to participate as a vendor as well. Again, no charge to set up! You will also need a registration form from our web site and need to be set up by 11:30 am on festival day. We will provide a 10' x 10' space but you will need to provide your own tents and anything else you need for displaying your merchandise. This is a great way to get your products seen by the public at no charge to you.

As in years past we plan to have food available for purchase by the Laurel Springs Fire Department Auxiliary. If you have joined us before you know that the food is excellent as well as the price, so no need to have lunch before you come—just enjoy the meal with us and help out the fire department at the same time.

If you have any questions or need directions just give us a call at 800-233-1505. We are open Monday-Friday from 9am to 5pm. Or shoot us an email anytime, [tom@grapestompers.com](mailto:tom@grapestompers.com). Looking forward to seeing you on June 18 here in Laurel Springs!

Later, Tom

## Wine kit News

# RJ Spagnols Releases Citrus Sunshine

By Pam Wyatt

Spring has arrived and along with the season comes the release of a brand new wine kit by Orchard Breezin' – [Citrus Sunshine](#). Like the rest of the Orchard Breezin' line, this kit promises to be a favorite among all our friends.

Bursting with aromas of ripe orange and zesty grapefruit, this wine is equally as vibrant on the palate, blending fresh orange and grapefruit flavors with lemon and lime notes to finish.

This kit has arrived in our warehouse and is now ready to ship to you. The stock code is [#4854](#) and the price is \$75.78. Try a batch of Citrus Sunshine today!



## Customer Feedback

Awesome service!

Fred Bohlman  
Cedarburg, WI

Thanks for the email notifications.

Mike Taylor  
Bryson City, NC

Thanks Pam and Renā.

Uwe Rothe  
Johnson City, TN

I just had to let you know how excited we are about making our own wine. You have a wonderful place there and we have already told several people about it. I can't wait for our first brew to be ready. It was so nice to meet you.

Bob Brantly  
Rocky Mount, NC

The wine I made was mmmmmmm, great! I was so pleased at the way it turned out! Can't wait until we make the next batch. You are right.. it is addicting! And we couldn't have done it without the confidence that you gave us. Thanks again and I hope to send a few more customers your way!

Laura Bonkowski  
Garden City, MI

Aloha Renā, Thanks for the update .....You guys and gals are great. Be well.

Stephen Klopping  
Haiku, HI

Description of a corkscrew...the wine lover's best friend.

## New Products

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

ITEM #	DESCRIPTION
4100	FastFerment Fermenter, \$99.99
4101	FF Extra Collection Ball, \$19.99
4102	FF Thermometer, \$19.99
4103	FastFerment Stand, \$34.99
4104	FastFerment Carry Strap, \$14.99
4105	FF Sampling Port, \$15.99

### New Concentrate Kits

**VC6242 Stone Fruit Syrah Rosé, 7.5L, \$69.41**  
**4854 OB Citrus Sunshine, 6.8L, \$75.78**

**Cru Select Fall Port Kits have now been added to the grapestomper web site under "New Products"**

### 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

### Hot

Rather than meaning that the temperature of the wine is too warm to drink, hot denotes that the wine is too high in alcohol and therefore leaves a burning sensation in the back of the throat when swallowed. Wines with alcohol levels in excess of 14.5% often taste hot if the requisite depth of fruit is not present.

## Hot Tip

### The Art of Decanting

The action of decanting as well as the large surface area in contact with the air in the decanter, alters the wine, softening its youthful bite and encouraging the development of the more complex aromas that normally develop with years in bottle. For this reason also more affordable wines can benefit from decanting, if a first taste reveals a tannic, grippy, youthful structure.

**Have a winemaking tip to submit?**

[grapestompers.com/submit\\_ideas.aspx](http://grapestompers.com/submit_ideas.aspx)

### Monthly Specials

## Specials for May 2016



Item #	Description	Reg. Price	Special Price
3128	CC Cabernet Merlot, 15L (Exp. 6/16, 2 Avail.)	\$134.50	\$94.15
3133	CC Merlot, 15L (Exp. 2/16, 1 Available)	\$137.20	\$79.00
3234	CC Gewurztraminer, 15L (Exp. 6/16, 2 Avail.)	\$131.70	\$92.19
3248	CC Riesling Auslese, 15L (Exp. 6/16, 2 Avail.)	\$141.00	\$98.70
CF3560	Amarone, 12L w/CGP (Exp.6/16, 4 Available)	\$95.54	\$66.88
3257	OB Watermelon Wave, 6.8L	\$75.78	\$60.62
3276	OB Very Black Cherry, 6.8L	\$75.78	\$60.62
VC0368	NM Green Apple Sauvignon Blanc, 7.5L	\$69.41	\$55.53
VC770	CA Conn. California Red, 7.5L	\$67.74	\$54.19
VC777	CA Conn. Johannisberg Riesling, 7.5L	\$72.66	\$58.13
3117	VDV Merlot, 9L	\$69.88	\$55.90
3225	VDV Sauvignon Blanc, 9L	\$76.75	\$61.40
3229	VDV White Zinfandel, 9L	\$79.90	\$63.92
3249	VDV Chardonnay Semillon, 9L	\$80.50	\$64.40
3161	GC Petite Sirah, 10L	\$80.90	\$64.72
3271	GC Pinot Grigio, 10L	\$81.90	\$65.52
3236	CC Sauvignon Blanc, 15L	\$112.72	\$90.18
3170	CSP Amarone, 16L	\$145.90	\$116.72
3284	CSP Australian Chardonnay, 16L	\$123.68	\$98.94
VC0872	Legacy Merlot, 16L	\$124.86	\$99.89
VC0874	Legacy Piesporter, 16L	\$109.57	\$87.66
CF3551	Washington Merlot w/crushed grape pack, 18L	\$141.41	\$113.13
2733A	Fermax Yeast Nutrient, 1 lb.	\$7.90	\$6.32
2714	Citric Acid, 3 oz.	\$2.12	\$1.70
2727	Yeast Energizer Powder, 1 oz.	\$2.49	\$1.99
2721	B-Brite Cleaner, 8 oz.	\$2.90	\$2.32
2202	Carboy Handle	\$7.50	\$6.00
2603	Triple Scale Hydrometer	\$6.06	\$4.85
2250	Carboy Dryer	\$9.50	\$7.60
2613	Mini Jet Filter Pads, #2, Polishing	\$3.10	\$2.48
2256	Airlock, 3 pc.	\$0.90	\$0.72
2239	Straining Bag, Large, 20" x 22"	\$3.50	\$2.80
2399	Fast Seal Tool	\$4.80	\$3.84
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit—Red	\$303.33	\$245.99

## Customer Corner

### Fitting Carboys with Handles in Carboy Dryer

Here at grapestompers, customer service is a big part of what we do. We are very blessed to not only have customers but make new friends.

A long time customer of grapestompers, **Westy Fletcher** of **Sevierville, TN** and his wife **Susie** were able to visit us a couple of weeks ago and spend some time sipping wine on our porch. Westy is an inventor of sorts - you may remember the item we featured in our newsletter a couple of years ago that Westy made to hold the bottle steady on the floor while using the [Portuguese hand corker](#). It seems that he has come up with yet another great idea and wanted to share it with you. Below is an email we received from Westy when he returned home from his trip.

*"Pam, It was great seeing you at Grapestompers last week. Thanks for all your help with the kits and supplies, I started one of the kits using the strainer bags and all is going well. We are looking forward to the Winemakers Showcase in June and seeing all the Grapestompers crew. Please tell Tom to follow the PT's instructions, get well fast, and I look forward to a race with him during the festival. (For those of you who do not know, Tom just underwent knee replacement surgery and is recovering nicely.)"*

*Here is an idea that I have used for about 10 years and have found it very useful: If you are using a carboy handle (#2202) on your carboys and are having trouble draining them using the carboy dryer (#2250), cut a slot in the side of the carboy dryer 2 1/4" by 2 1/4". This will allow the carboy with the carboy handle to sit down on the carboy dryer perfectly. I used a hack saw to make the cuts."*

For contributing this idea to our Stomper newsletter, Westy will receive a 10% discount on regular priced items on his next order from grapestompers. You can do the same. Just submit an article, tip or comment for the newsletter and if it's published, you can save on your next order. Go to [grapestompers.com/submit\\_ideas.aspx](http://grapestompers.com/submit_ideas.aspx) and send us your information.

## 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 fruit parazines and what research says causes you to buy a certain brand of wine.... Also we want to give you a chance to tell us what you would like to see next month.*

Have you ever wondered why some wines taste like green peppers and other savory flavors? According to a recent article in "[Wine Folly](#)" this is due to an aroma compound called [parazines](#). A grower can tweak what sort of aromas reveal themselves in their grapes by controlling the leafy part of the vine. Read the rest of the article [here](#).

If you are not familiar with a particular brand of wine what motivates you to buy it? According to research, 90% of consumers buy a bottle of wine based on the design of the bottle and packaging. Do you agree? Read the research findings at [Wine Industry Network](#).

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Hidden Special for the month of May is our 32 Brix Refractometer w/ATC, Regular \$49.95 for only \$29.95—a \$20 savings off regular retail price. Look for item #2597A.

There is still time 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](http://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](#).