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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*  
**8th Annual Home Winemakers Showcase**  
 By Brant Burgiss

Whether you realize it or not, another year has flown by and it's time again for grapestompers' annual **Home Winemakers Showcase**. This year will be the 8th iteration of our festival, which features what appears to be the only amateur winemaking competition that is judged by the public.

This year's Showcase will be held on **Saturday, June 18 from 12-4 pm** at our location in Laurel Springs, NC.

The wine competition is free to enter, and you may enter as many wines as you like across 5 classes of wines:

- Dry red wine
- Dry white wine
- Fruit wine (wines made from or containing fruit other than grape)
- Port or Ice Wine style
- Mead (any style)

There's a lot at stake in these competitions. Not only will medals be awarded, but valuable grapestompers gift certificates will also be given to the medal winners. Imagine winning a \$100 gift certificate for 1st place!

**Winemakers:** [See competition guidelines and download a wine entry form](#)

The public looks forward to attending this festival every year. While they may not make wine, they sure enjoy tasting it and voting for their favorites! Where else can you pay only \$5 to go to a wine festival, and receive a large 16 oz. souvenir wine glass to take home?

On top of all of that, there will be several craft and food vendors in attendance. Handmade jewelry, pottery, woodcrafts, quilts and more are usually offered each year. If you are a vendor and would like to bring a tent and set up your own booth, [download a vendor application](#).

**News Flash:** grapestompers will be offering TERRIFIC rates on cases of used wine bottles during this year's showcase. The more you buy, the better the discount! Cobalt blue and greenish brown bottles are available. Carry out only, not available online, so bring your truck or an empty trunk.

So bring the family to this wonderful outdoor event. Celebrate summer and visit the NC mountains, the New River, and the beautiful Blue Ridge Parkway while the wild flowers are in bloom. It's fun and offers something for everyone.



**These medals are up for grabs in this month's wine competition. Enter your wines today!**

## Hot Tip

**Get Your Acid in Gear**  
 Acid levels a bit too low? pH readings a bit high? Then you need to add some acid. The best way to adjust acid is the addition of tartaric acid crystals. One gram of tartaric acid per liter of grape juice increases TA by one gram per liter; similarly, one gram of tartaric acid crystals per liter reduces pH by 0.1. Acid additions are best done to juice prior to fermentation. Addition rates for finished wine are less, so bench test!

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

## Enter a Wine Competition in 2016

By Tom Burgiss

I can't emphasize how important it is to have your wines critiqued by others. It's really the only way you can get objective feedback about your wines. Perhaps you've heard of the term "cellar palate", where one has been drinking his or her own wine for so long, they've either taught their mouths to forgive faulty wines, or they've even forgotten what other wines and styles have to offer. No matter how long you've been engaged in the rewarding hobby of making homemade wines, or how much you may like your wines, there is always room for improvement.

We should all strive to make the best wine possible, and I think the best way you can find out how well others like your wine is to enter a wine competition. Nothing hurts like the truth, but in truth there is wine (I guess I just turned that famous quote on its head!)... and hopefully better wine at that!

So, even if you've never entered a wine competition before, I'd like to encourage you to enter our own little wine competition later this month. It's for amateurs only, and the judging is done by the general public. The advantages of this particular competition are several:

- It costs nothing (but a bit of your time and wine). Most wine competitions charge you at least \$25 per bottle to enter.
- You'll get instant feedback from wine tasters, instead of waiting for some hieroglyphic mystery writing to arrive in two or three weeks.
- Better yet, if you are a winner, you'll get same-day recognition and a gift certificate good for supplies in our winemaking supply shop.
- This is a low pressure wine competition, held in a friendly atmosphere. You'll be competing against your peers, not professional winemakers.
- Best yet—you'll have the opportunity to network and get tips from other winemakers

**We hope you'll consider entering this year's Home Winemakers Showcase by filling out an [entry form](#). But hurry—the deadline to enter is June 10th.**

Later, Tom

### Wine kit News

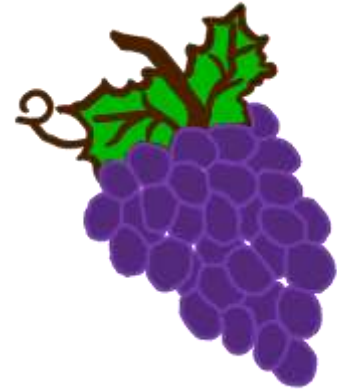
## Pre-Orders for Cru Specialty Dessert Wines

By Brant Burgiss

Even though it's only the beginning of summer, it is time to plan NOW for your holiday dessert wines. Many old favorites are returning, but there are also some new flavors to tempt your taste buds. All of the kits below (with the exception of the Cranapple Celebration) make a 3 gallon batch of port-style dessert wine:

SKU	Wine Kit Name	Pre-order Price	Reg. Price
3199	Vanilla Fig	\$99.00	\$123.90
3152	Black Forest	\$99.00	\$123.90
3197	Toasted Caramel	\$99.00	\$123.90
3198	Raspberry Mocha	\$99.00	\$123.90
3148	Coffee	\$99.00	\$123.90
3191	OB Cranapple Celebration	\$57.48 (makes 6 gal.)	\$71.86

The pre-order deadline is July 11, 2016. Be sure to place your order by this date to ensure holiday dessert wine happiness!



## Customer Feedback

Hi Brant,

We are excited! This will be the first time we've ever entered a wine in competition. Everyone tells us how awesome our wines are, so we'll see. I hope you noticed, we had probably 15 different wines to consider for our entry, but I decided to make 2 of them ones that y'all sell at grapestompers! Hopefully, people will be beating the door down to get these kits.

Megan Carmichael  
Floyd, VA

Thank you! Still the same great service with a smile.

Gene Flowers  
Cleveland, TN

Thanks for providing a hidden special that was deep within your monthly newsletter. It was so hard to find it this time. Sneaky! So this is our hidden special for the month of June 2016: Get a case of 12 - 150 ml clear glass bottles with screw top caps for only \$7.49, a savings of over 30%. You can only get the deal if you quote the words "hidden special" in your order comments.

Bartholomew  
Elkin, NC

Just fabulous! Being able to try a wine before you buy the kit is DEFINITELY the way to go. No risk and so good!

Bob and Judy Truelove  
Apex, NC

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 web site.

ITEM #	DESCRIPTION
2715B	Isinglass liquid, 1 liter, \$10.70
2059	Dried elderflowers, 15 g, \$1.89
1249	White grape concentrate, one liter, \$12.69

### New Concentrate Kits

**VC6264 Pineapple Coconut Pinot Grigio, 7.5L, \$69.41**

**Cru Select Fall Port Kits have now been added to the grapestomper web site under "New Products". These are pre-order kits with an order deadline of July 11, 2016. See accompanying article in this issue of The Stomper.**

### 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

### Bloom

A dusty or waxy coating on grapes and most other fruit, composed of dust, wild yeast, bacteria, and fungal spores. Bloom gives grapes a matte appearance when fresh and a bluish, powdery appearance when dried. It reduces the rate of water loss from the skins.

## Hot Tip

### Avoid Rocket Fuel

Many wine recipes that you see online, especially for country wines, often tell you to add "x" number of cups of sugar to the juice before you pitch the yeast. May we suggest that you make a conscious decision about the style of wine you're after (sweet / dry) and determine your desired amount of alcohol? Blindly adding sugar to your juice without taking a reading is akin to driving a car without looking.

**Have a winemaking tip to submit?**

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

### Monthly Specials

## Specials for June 2016

Item #	Description	Reg. Price	Special Price
3128	CC Cabernet Merlot, 15L (Exp. 6/16, 2 Avail.)	\$134.50	\$94.15
VC777	CA Conn. Johannisberg Riesling, 7.5L (Exp. 5/16, 2 Available)	\$72.66	\$50.86
VC0370	NM Wildberry White Zinfandel 7.5L (Exp. 1/16 and 3/16, 5 Available)	\$69.41	\$45.12
VC0363	NM Black Cherry, 7.5L (Exp. 3/16, 5 Avail.)	\$69.41	\$45.12
VC0303	CM Riesling, 10L (Exp.5/16, 1 Available)	\$90.51	\$63.36
2705	Pasteur Red Wine Yeast, 5 g (Expiring 12/16)	\$0.56	\$0.39
VC774	CA Conn. Sangiovese, 7.5L	\$77.62	\$62.10
3219	VDV Australian Chardonnay, 9L	\$92.50	\$74.00
3116E	Grand Cru Sangiovese Merlot, 10L	\$94.20	\$75.36
VC0875	Legacy Pinot Grigio, 16L	\$109.57	\$87.66
VC0884	Legacy Vieux Chateau du Roi, 16L	\$117.64	\$94.11
3129	CC Cabernet Sauvignon, 15L	\$136.99	\$109.59
3143	CC Rosso Grande, 15L	\$139.10	\$111.28
3236	CC Sauvignon Blanc, 15L	\$112.72	\$90.18
CF5338	Cellar Craft Mystic (Apothic Red clone), 18L w/crushed grape pack	\$148.77	\$119.02
4854	OB Citrus Sunshine, 5.4L	\$75.78	\$60.62
3202	OB Seville Orange Sangria, 5.4L	\$75.78	\$60.62
3170	CSP Amarone Style, 16L	\$145.90	\$116.72
2708	Lalvin 71B-1122 Wine Yeast, 5 grams	\$1.00	\$0.80
2203	1 gallon glass fermenting jug, flint (clear)	\$5.29	\$4.23
2254	Bottle Draining Tree, holds 81 bottles	\$43.90	\$35.12
2734	Pectic Enzyme, 15 ml (0.5 oz)	\$2.63	\$2.10
2731	Campden Tablets, approx. 110 tablets	\$3.90	\$3.12
2730	Acid Blend, 3 oz.	\$2.31	\$1.85
2716	Acid Test Kit	\$10.20	\$8.16
2746	Wine Conditioner, sweetens wine, 32 oz.	\$7.31	\$5.85
2223	Airlock, Double Bubble	\$0.94	\$0.75
2604	Hydrometer, Green Line	\$5.96	\$4.77
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit—Red	\$303.33	\$245.99

## *It's Summertime!* **Country Wines are Fun to Make and Drink**

June is already here, so get ready for the berry harvest! The strawberries are picked and gone, and perhaps your dandelion wine is bubbling merrily away, but hopefully more berries and fruits are on their way (to your fermenter!).

We tried to tailor this month's specials for the winemaker who might need small batch supplies, just in time for prime berry season. You'll notice several items, among them [Lalvin 71B-1122](#), our favorite yeast for making off-dry berry wines. We've also had good success using EC-1118 and D-47, but we prefer the 71B since it does so well with young, sweeter wines and tends to offer a more interesting nose.

Here's an idea: Make several small batches of (for example) blackberry or raspberry wine, using different strains of yeast as the only unique factor. Start your batches under the same conditions and starting sugar and acid levels. Do all the other steps the same way (racking, clearing, back sweetening, etc.) and at the same time. You will be amazed at the difference a strain of yeast can make. And to help you do this, we've got our small [1-gallon glass jugs](#) on sale during this month.

And please: don't blindly add a quantity of sugar just because a recipe calls for it. Each harvest is different, so the amount of sugar you might add each year will vary too. Use your [hydrometer](#) to find a good starting point. It's measurable, and you can hit the target every year if you get a good batch.

Acid levels are important. It's better to test for, and know, your acid levels so you can repeat good results. Our inexpensive [Acid Test Kit](#) is on sale too.

Line your batches up, side by side, and be sure to take good notes on which yeast strain is in which vessel. Label your bottles with the yeast strain, because the bottles will get mixed up once they get corked!

This simple experiment will help you determine the best yeast to use for your taste and style in the coming years.

Lastly, remember to freeze your fruit when picked and to use [pectic enzyme](#) during fermentation. These steps will help break down the flesh and cell walls of the fruit and allow you to maximize the amount of juice you can get from your fruit.

### *The Stomper*

## **List Maintenance: How to Subscribe or Unsubscribe**

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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 the largest amateur winemaking competition, a link to a great sulfite calculator, and a link to a tutorial that helps you pick out the right way to serve wine.... Also we want to give you a chance to tell us what you would like to see next month.*

Another WineMaker Magazine conference has come and gone... and the results of the largest amateur wine-making competition in the world are in!

If you are a customer of ours, and you won a medal in this prestigious competition, please let us know so we can shower congratulations on you!

Speaking of WineMaker Magazine, there's one resource on their web page that we constantly use. Their [Sulfite Calculator](#) is an invaluable tool to make sure you have enough free SO<sub>2</sub> for the pH of your wine.

Confused about which glassware to use with each wine? Check out this neat article, entitled [7 Basics to Serving Wine and Glassware](#), courtesy of Wine Folly.

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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](#).