

Issue #191 July 2016
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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
Country Wines Revisited - and Our Recipe for Success
 By Brant Burgiss

We had such a wonderful response from last month's article about making country wines. Thank you for your kind comments!

Several of you indicated your favorite (non-grape) fruits to make wines from. Here is just a short list of some of the more popular ones:

- Blueberry
- Raspberry
- Peach
- Apple
- Pear
- Strawberry
- Blackberry
- Plum
- Boysenberry
- Pomegranate

You can make wine from anything edible, even vegetables. Imagine what you can do. The sky is the limit!

By request, we are sharing our [generic fruit \(non-grape\) wine recipe](#) and method to everyone. Even if you've never made a country wine from scratch, this easy to follow procedure will have you making great tasting dry or sweet fruit wine in no time. Just click on the blue link above to download and print.



Happy Fourth of July from
 grapestompers.com. We hope you
 and your friends have a blast!

Hot Tip

It's A Relationship: Acid vs. SO2

Were you aware that the level of free SO2 (sulfur dioxide) that is required to preserve your wine and thus help prevent oxidation is mostly dependent upon the pH of your wine?

The higher the pH (i.e., the less acidic your wine is), the MORE free SO2 you need to protect your wine. It's important that you can accurately measure both parameters for successful winemaking.

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

Wine kit News
Last Chance to Pre-Order Dessert Wine Kits
 By Brant Burgiss

Even though it's only the beginning of July, 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!

Tom's Cellar
Wine Competition Results
By Tom Burgiss



We had a beautiful day for this year's Home Winemakers Showcase - our 8th annual - and everyone appeared to have a great time. The crowd was really into the voting and eager to see if their favorite wines won the day.

The votes have been tallied, and we are pleased to announce the winners of the different classes of wine. Thanks to everyone for attending!



Posing with their medals above are the winners:

RED TABLE WINE: Gold - Megan and Gary Carmichael
Cheeky Monkey Spanish Cab/Merlot/Garnacha
Silver - Westy Fletcher - Sangiovese
Bronze - Peggy Spraker - Shiraz / Viognier

WHITE TABLE WINE: Gold - Ron Davis - Vino del Vida Gewürztraminer

FRUIT WINE: Gold - Berl Childers - Green Apple Riesling
Silver - Ron Davis - Dandelion
Bronze - Jerry Pruitt - Pear

MEAD: Gold - Mark Graham - Black Raspberry Melomel

PORT: Gold - Megan & Gary Carmichael
** The highest scoring wine overall
Cellar Craft Specialty Black Currant Dessert Wine

Folks from as far away as South Dakota were in attendance, and we had wine competition entries from at least 3 states. In addition to the medals, each winemaker received a gift certificate from grapestompers, the value depending on the prize won.

So what are you waiting for? Get working on those homemade wines now so you can enter next year's competition!

In addition to our vendors who attended, I'd also like to thank Al and Mata Lehmann who helped us set up and break down the festival. Thanks folks!

Later, Tom

Customer Feedback

Brant and Rena,
Much to our surprise, our wine kit arrived today. Thanks!
We were very impressed with the nice job you did on the labels.

Mike & Deb Taylor
Bryson City, NC

Thanks Rena,
You guys are great!

Pat Muscarella
Penfield, NY

I brought my mother and a friend to Thistle Meadow Winery on Mother's Day, Sunday, May 8. We all had an excellent time. Don gave us a tour of the winery and explained how the wine is made. He and Rena assisted in the wine tasting and made recommendations. Don and Rena were both WONDERFUL!!!! They were professional, knowledgeable and most of all personable. Please thank them for everything. You are lucky to have them at the winery.

Sherri Redmond

Brant,
Received the labels today and they look great!! Very creative and the colors printed out beautifully!
I love the way the labels came out!

John McNeil
Rochester, NY

Found you by accident while out riding around today. Just wanted to let you know you have a beautiful place. I love the barn quilts. Thanks for not running me off when I stopped to take pictures!

Darlene Gilbert

New Products

Here is a list new items that can be found on the grapestompers web site:

ITEM #	DESCRIPTION
3629	Safale US-05 Ale Yeast, \$3.45
3630	Safale S-04 Eng. Ale Yeast \$3.15
3613	Nottingham Ale Yeast, \$4.12
3617	BRY-97 American West Coast Ale Yeast, 11 g. \$4.25

New Concentrate Kits

VC6264 Niagara Mist Pineapple Coconut Pinot Grigio, 7.5L, \$69.41

Passport Series - Limited Supply

PP6189 Pinot Noir, Merlot, Syrah 18L, \$127.14 Only 1 Available

PP6190 Three Country Cabernet, 18L with CGP, \$148.05 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

Decanting

A process for separating the sediment from a wine before drinking. Accomplished by slowly and carefully pouring the wine from its bottle into another container.

Hot Tip

Document Everything

Make it a habit to write down everything you do when making a batch of wine, from the fruit sourcing, the kind of yeast used, the level of acidity, pH, specific gravity, etc., including the methods and procedures used.

If something goes wrong, make a note about what you did so you won't repeat the same mistake.

If it's a GREAT batch, you'll be able to duplicate it in the future.

Have a winemaking tip to submit?

grapestompers.com/submit_ideas.aspx

Monthly Specials

Specials for July 2016

Item #	Description	Reg. Price	Special Price
3128	CC Cabernet Merlot, 15L (Exp. 5/16, 1 Avail.)	\$134.50	\$94.15
VC777	CA Conn. Johannisberg Riesling, 7.5L (Exp. 5/16, 2 Available)	\$72.66	\$50.86
3107	Cru Specialty Premium Dessert Wine 11.5L (Exp. 3/16, 1 Available)	\$108.99	\$76.29
VC0363	NM Black Cherry, 7.5L (Exp. 3/16, 3 Avail.)	\$69.41	\$45.12
VC3331	KRS Chilean Malbec, 10L (Exp. 8/16, 1 Avail)	\$137.25	\$109.80
2705	Pasteur Red Wine Yeast, 5 g (Exp. 12/16)	\$0.56	\$0.39
VC768	CA Conn. Bergamais, 7.5L	\$75.61	\$60.49
VC781	CA Conn. Pinot Chardonnay, 7.5L	\$72.66	\$58.13
3116	VDV Sangiovese Merlot, 9L	\$86.50	\$69.20
3229	VDV White Zinfandel, 9L	\$79.90	\$63.92
VC0305	Cheeky Monkey Australian Shiraz, 10L	\$96.31	\$77.05
3273	Grand Cru Chardonnay, 10L	\$92.50	\$74.00
3279	OB Blueberry Bliss, 5.5L	\$75.78	\$60.62
3264	OB Acai Raspberry Rapture, 5.4L	\$75.78	\$60.62
VC0870	Legacy Gewürztraminer, 16L	\$118.59	\$94.87
VC0869	Legacy Sangiovese, 16L	\$115.92	\$92.74
CF3548	Cellar Craft Chilean Carmenere, 18L w/CGP	\$160.55	\$128.44
3179	CSP Cab/Shiraz/Merlot, 16L	\$145.90	\$116.72
2205	3-gallon carboy, glass	\$31.40	\$25.12
2399	2-in-1 Fast Seal Tool	\$4.80	\$3.84
2733A	Fermax Yeast Nutrient, 1 lb.	\$7.90	\$6.32
2521	French Oak Cubes, Light Toast, 1 lb.	\$24.78	\$19.82
2519	French Oak Cubes, Medium Plus Toast, 1 lb.	\$24.78	\$19.82
2703A	Lalvin QA23 Wine Yeast, 5 g.	\$1.00	\$0.80
2618	Buon Vino SuperJet Wine Filters, #1 Coarse	\$5.20	\$4.16
2619	Buon Vino SuperJet Wine Filters, #2 Polishing	\$5.20	\$4.16
2622	Buon Vino SuperJet Wine Filters, #3 Sterile	\$6.36	\$5.09
2253	Bottle Rinser - Vinator	\$18.95	\$15.16
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit—Red	\$303.33	\$245.99

Wine Kit Lingo Kit Sizes Explained

For many first-time or novice makers of wine kits, we have noticed there is usually some confusion regarding the SIZE of the kits versus the finished batch size. The most common question we get is something akin to “Does a 9 liter kit make less wine than a 15 liter kit?”

What a great question! To begin with, almost ALL wine kits* are designed to make 6 US gallons / 23 liters / about 30 standard 750 ml bottles of finished wine, regardless of how much grape juice / concentrate is in the boxed kit.

Kits come in a variety of sizes, such as 7.5 liters, 9 liters, 10 liters, 12 liters, 15 liters, 16 liters, and 18 liters. You can correctly surmise that the smaller kits cost less (because they contain less fresh juice and a higher percentage of concentrate), and tend to end up being lighter in body because they need more water to be added to bring the batch up to the full 23 liters.

Conversely, the larger format kits contain much more fresh grape juice and less concentrate overall than their cheaper counterparts, and you only need to add a teensy bit of water to make up the 23 liter batch. These kits tend to make a wine that is fuller, richer, and has more body and aroma.

As the old saying goes, “You definitely get what you pay for!” in this hobby.

*the only exception to this rule is if you have a dessert wine kit (like a port, sherry, or ice wine), which only makes a 3-gallon batch of wine.



*A photo taken from the
entrance to
grapestompers.com*

*Notice the natural beauty of
the Blue Ridge Mountains of
North Carolina!*

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 the caloric content of wine, how long an opened bottle of wine remains fresh.... Also we want to give you a chance to tell us what you would like to see next month.

Do you love drinking wine, but are worried about the calories involved? Check out the following link to see [how many calories are in a glass of wine!](#)

Are you tired of looking for this month's hidden special? Didn't get the Father's Day gift you secretly wanted? Then look no further. Our hidden deal for the month of July 2016 is the Buon Vino Mini Jet wine filter. Normally selling for \$193.00, this month it is only \$153.99, a savings of over \$39.00. Be sure and ask for the hidden special when you place your order so that you get the special price.

Ever wonder how long an opened bottle of wine will last? Well, it varies depending on the type of wine. Check out this [article about the life of an open bottle](#) on 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](#).