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<http://www.grapestompers.com> 1-800-233-1505
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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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It's blackberry harvest time in NC. Get ready with supplies from grapestompers.com.

Hot Tip

Abrasive Personality?
 Winemakers should never be caught with an abrasive personality. Are you guilty of cleaning your winemaking equipment with an abrasive cleanser or scrubber? We sure hope not, since they can scratch your equipment and offer a place for dirt and bacteria to hide.
 So be smart when cleaning, and keep it smooth out there folks!
 Submit your hot winemaking tip here: grapestompers.com/submit_ideas.aspx

Important Announcement Wine Kit Brand Updates By Brant Burgiss

Both of the major wine kit manufacturers that we represent - both RJ Spagnols and Vineco - are making massive changes to some of their brands.

In short, **Vineco** is discontinuing the entire brand of KenRidge Showcase wine kits, and is replacing it later this month with a new brand called **Atmosphere**.

Fortunately, many of the KenRidge Showcase kits are getting a facelift (new sourcing and/or changes in alcohol levels) under the new brand name, and most of the old KR Showcase kits will be available under the Atmosphere name. However, there are **three KenRidge Showcase wines that are going away entirely**, namely:

- South African Chenin Blanc
- Chilean Merlot
- French Sauvignon Blanc

On the other hand, there are **four new additions** to the portfolio:

- Italian Nebbiolo
- Italian Sangiovese
- California Riesling
- California Viognier

What hasn't changed? The size of the kits remains the same at 16 liters. Each kit will still make approximately 30 - 750 ml bottles per batch. Perhaps more importantly, the pricing remains the same. There is **no price increase** associated with the Atmosphere brand.

We will be adding the new Atmosphere kits to our online catalogue soon. For the moment, they will be available as **special order kits only**.



Please see the next page for the updates on RJ Spagnols kits.

Tom's Cellar Start a Winemaking Club

By Tom Burgiss

If your neighbors and friends enjoy wine, or worse, seem to help you consume your wine, start a winemaking club and create even more fun!

Enjoying and drinking wine is very much a relaxing / social thing, so there's no reason why you couldn't extend this idea to winemaking.

Since each kit makes about 30 bottles of wine, why not convince a couple of your buddies to start a batch themselves. When all the wine is bottled, you can split the proceeds and everybody could have 10 bottles of each kind of wine. That will help build your wine cellar quickly with different types of wine.

Another benefit of having a winemaking club is the potential savings on supplies and equipment. I remember my son telling me about his neighbors who pooled their money to buy a floor corker and a wine filter that was shared amongst everyone.

Imagine the fun you could have with your club's wine labels. Come up with something funny (Three Stooges Winery, etc.) or unique that describes your friendship, neighborhood, occupations, or whatever. Remember that when you buy a wine kit (grape juice concentrate) from us that you get free personalized wine labels, and you always have the option to upgrade and pay for a custom graphic on your label.

Regardless of whether you make wine as a club or as an individual, be sure to take good notes so that you can repeat that favorite batch of wine. Sometimes a little tweak, like a different kind of wine yeast or extended aging, can make a big difference in the end product.

If you need any help, just call us toll free at 800-233-1505.

Later, Tom

Wine Kit News RJ Spagnols Discontinues Several Kits

By Brant Burgiss

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As far as RJ Spagnols goes, several of their kits are being DISCONTINUED, especially in the Vino Del Vida and Cellar Classic brands. We have not been informed about their replacements, or if any are being offered. Here is a list of what we know is being discontinued:

Cellar Classic

- | | | |
|----------------|----------------------------|---------------------|
| - Chardonnay | - Gewurztraminer | - Sauvignon Blanc |
| - Rosé | - Cabernet Merlot | - Sangiovese Merlot |
| - Merlot | - Pinot Grigio | - Pinot Noir |
| - Rosso Grande | - Cabernet Syrah Zinfandel | |

Vino Del Vida

- | | | |
|----------------------|---------------------------|--------------------|
| - Nebbiolo | - Riesling | - White Zinfandel |
| - Merlot | - Chardonnay/Semillon | - Cabernet Shiraz |
| - Sangiovese Merlot | - Cabernet Sauvignon | - Gewurztraminer |
| - Pinot Noir | - Italian Pinot Grigio | - Aust. Chardonnay |
| - Australian Shiraz | - Chilean Sauvignon Blanc | - Italian Valpola |
| - Chilean Cab Merlot | | |

*note: The kits in **RED** above are **currently in stock and available for sale** until they are gone. First come, first served.



Customer Feedback

Dear Brant,

This is the customer service we have always received from you and why after 12+ years we have never ordered our kits from anywhere else.

Thank you so much for your very kind consideration in accommodating our daughter's request to the best of your ability!

Grapestompers is AWESOME!!!! We hope to hear from you come October!

Vicky & Dave Warry
Goddard, KS

From the archives: September 2000:

Hi Tom,

I bottled my first batch of wine on Friday - White Zinfandel. You sold me everything I needed to make the job easy. The bottle washer, rinser, B-Brite, corker, etc. really made the job easy.

Of course, I couldn't wait to try some, so I opened a bottle that evening. Even without aging the wine tasted good! I already had a bottle of Glen Ellen White Zin open, so my wife and I did a blind tasting. We both liked my wine better! Very light and crisp. Now onto my Merlot!

Thanks again for all your help.

Brian Bantz
Fanwood, NJ

We've been in business since 1999, always striving to bring you the best in winemaking products and customer service. Thank you for your business!

New Products

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

ITEM #	DESCRIPTION
4099	FastFerment Wine Starter Kit, only \$139.99
4097	FastRack12-2 racks/1 tray \$22.99
4095	FastRack12 - rack only, \$8.99
4096	FastRack12 - tray only, \$6.49

New Lower Price
4103 FastFerment Collapsible Stand
 was \$34.99, now \$29.99

Passport Series - Limited Supply
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

Acid

A compound present in all grapes and an essential component of wine that preserves it, enlivens and shapes its flavors and helps prolong its aftertaste. There are four major kinds of acids -- tartaric, malic, lactic and citric--found in wine. Acid is identifiable by the crisp, sharp character it imparts to a wine.

Hot Tip

Reach for the Stars

When starting your wine in the primary (fermenting bucket) on day one, be sure to elevate it 3-4 feet off the ground before walking away.

That way, it will already be in the correct position to promote draining into your carboy, greatly decreasing the risk of disturbing the sediment at the bottom of the bucket.

Have a winemaking tip to submit?
grapestompers.com/submit_ideas.aspx

Monthly Specials

Specials for August 2016

Item #	Description	Reg. Price	Special Price
3231	CC Chardonnay, 15L (Exp. 7/16, 1 Avail.)	\$127.50	\$89.25
VC777	CA Conn. Johannisberg Riesling, 7.5L (Exp. 5/16, 1 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, 1 Avail.)	\$69.41	\$45.12
3143	CC Rosso Grande, 15L (Exp. 7/16, 1 Avail)	\$139.10	\$97.37
2705	Pasteur Red Wine Yeast, 5 g (Exp. 12/16 - Free - limit 2 per household - 23 available)	\$0.56	\$0.00
VC779	California Connoisseur Merlot, 7.5L	\$79.60	\$63.68
3134	Cellar Classic Pinot Noir, 15L	\$127.30	\$101.84
3139	VDV Cabernet Shiraz, 9L	\$82.00	\$65.60
3229	VDV White Zinfandel, 9L	\$79.90	\$63.92
VC0871	Legacy Liebfraumilch, 16L	\$106.04	\$84.83
VC0872	Legacy Merlot, 16L	\$124.86	\$99.89
3273	Grand Cru Chardonnay, 10L	\$92.50	\$74.00
CF3568	Cellar Craft Sterling Malbec/Shiraz, 12L w/CGP	\$90.46	\$72.37
CF3554	Cellar Craft Rosso Fortissimo, 18L w/CGP	\$151.84	\$121.47
VC6242	NM Stone Fruit Syrah Rosé, 7.5L	\$69.41	\$55.53
3168	OB Cranberry Craze, 5.5L	\$75.78	\$60.62
2723	Potassium Bicarbonate, 5 oz.	\$4.20	\$3.36
2730A	Tartaric Acid, 1 lb.	\$11.73	\$9.38
2608A	Floating Thermometer, 5"	\$5.29	\$4.23
2598	Wine Thief with Test Jar Combo	\$9.51	\$7.61
6105	Guide to Winemaking DVD	\$19.95	\$9.99
2322	Corks, agglomerate, #9 x 1.5", each	\$0.12	\$0.10
2320	Corks, agglomerate, #9 x 1.75", each	\$0.13	\$0.10
2687	Ferrari Auto Bottle Filler	\$15.70	\$12.56
2120	5 oz. Screw Top Wine Bottles, case of 12	\$10.92	\$8.74
1307	Primary Fermentation Bucket Liner	\$0.99	\$0.79
2435D	Heat Shrink Capsules, Green Matte, each	\$0.14	\$0.11
2515	Zorks, Yellow, each	\$0.59	\$0.47
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit—Red	\$303.33	\$245.99

Customer Corner

Help with Sticky Elderberry Gunk Removal

By John Washam, Huntersville, NC

Anyone who has ever fermented elderberry wine from fresh berries has undoubtedly run into the "Curse of the Green Gunk". The primary will be coated with the sticky substance. The stuff also coats spoons used for stirring and just about everything else that has come in contact with the wine. This stuff defies every effort to clean and is closely akin to getting chewing gum in your hair as a kid - the more you mess with it, the worse it gets!

Not sure where I ran across a tip a few years ago. It may have been from Jack Keller or someone else, but it involves cooking oil. Simply rub or spray (think: Pam non-stick spray) cooking oil over the coated surfaces. Wait a few minutes and then wash with Dawn dish detergent and then rinse well. The best results are obtained when the oil is physically rubbed into the gunk to insure that it's completely penetrated. No hard rubbing is necessary and you'll know when the gunk starts to smear and break down.

You may have to repeat the oil treatment on some stubborn areas, but once usually does the trick.

I'm not a chemist, but I imagine the oil blends with the residue and creates a kind of emulsion that the Dawn can then wash away. Regardless, it's been a life saver for me.

I have 5 gallons in the primary that I started yesterday from last year's berries that had been frozen. I punched down for the first time this morning, and sure enough, my stirring spoon was covered. Time to load up on Pam cooking spray!

Hope this helps and happy fermenting.

Thanks to John for submitting this article. To show our appreciation, we're offering him a 10% discount on his next order. Want a discount of your own? Write an article and submit it. If we select it for publication in a future issue of the Stomper, you're in!

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 classic wine and food pairings, where and how toasting originated, and more. Also we want to give you a chance to tell us what you would like to see next month.

Have you ever wondered which wines to pair with certain foods? Wine Folly has published an article that describes what they consider the [Six Classic Perfect Pairings with Wine](#). Have a look - there are links to several other food pairing articles too.

This month's hidden special follows: Item #2597A Refractometer, range 0-32 Brix with ATC. Normally \$49.95, this month it goes for \$29.95, a significant savings. Be sure to mention the hidden special when you place your order so that you get the special price.

The term "toast" originated in ancient Rome when the Senate ordered that the emperor Augustus be honored with a toast at every meal. The custom began with a piece of burnt toast, known as the "tostus", being dropped into a glass of wine. This was done to mask the wine's unpleasant flavors, the ancient equivalent of oaking. Everyone would then raise their glasses to the guest of honor, giving rise to today's well-known custom.

However, with treachery rife, and poisoning the preferred way to pay off outstanding debts, it became customary for hosts to toast each guest before a meal, drinking from a common bowl to prove the wine had not been poisoned.

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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](#).