

Issue #193 September 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!

In This Issue	
Important Announcement . . .	1
Tom's Cellar . . . . .	2
Wine Kit News . . . . .	2
Corky's Wine Word . . . . .	3
This Month's Specials. . . . .	3
Passport 2017 Kits. . . . .	4

**Important Announcement**  
**2017 RQ Program - Le Château Noblesse**  
*By Brant Burgiss*

The 2017 RQ program from RJ Spagnols, titled Le Château Noblesse, highlights the original noble grapes of France - Cabernet Sauvignon, Chardonnay, Sauvignon Blanc, and Merlot

These are classic French wines that remain true to their centuries-old heritage. For winemakers who know and appreciate the difference, this year's RQ collection offers the opportunity to experience the pure essence of these varietals as expressed by their native French terroir.

The reds include RJS's GenuWine Winery Dried Grape Skins for elevated structure, tannin, and age-worthiness, and are finished with French oak. Both reds and whites include varietal-specific yeast for optimizing color and bouquet.

If you're not familiar with the RQ program, these kits represent a special and unique offering of superior grape juice and concentrate that are offered only once per harvest year. Due to the nature of these kits, they are only available in "Restricted Quantities" and must be pre-ordered before they're available to ship. Thus, **these kits are available by pre-order only and MUST be ordered no later than October 12, 2016.**



**Renā, our warehouse manager, says "Howdy!" from grapestompers.com.**

## Hot Tip

**10% KMS Solution**  
 A 10% solution of potassium metabisulfite (sometimes referred to as KMS) is easy to make and store for future use in your wine lab. Measure out 10 grams of KMS powder and add it slowly to 90 ml of distilled water until all the powder is dissolved. Your total resulting volume will be 100 ml, 10% of which is the KMS. Store in a tightly capped bottle until needed for use.

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

SKU	STYLE	PRICE	AVAILABLE
<a href="#">2017RQ1</a>	L'Elegance (Cab Sauvignon)	\$125.59	Jan 2017
<a href="#">2017RQ2</a>	Grace (Chardonnay)	\$111.59	Feb 2017
<a href="#">2017RQ3</a>	Luxe (Merlot)	\$125.59	March 2017
<a href="#">2017RQ4</a>	Vaillance (Sauvignon Blanc)	\$111.59	April 2017



## Tom's Cellar

# 19th Annual Wine Festival Scheduled for Oct. 2nd

By Tom Burgiss

Well, another year has flown by, and once again it's time to remind everyone of our annual wine festival event.

Always held on the first Sunday in October (which this year is October 2nd), this year is looking to be one of the best yet. Look at all we have to offer:

- Wines from Thistle Meadow Winery
- Wines from other invited NC wineries
- Live music
- Craft and Art vendors
- Food vendors

And all of this for only a \$10 admission fee. Your admission includes:

- 16 oz. souvenir TMW logo wine glass
- Tastings from all participating wineries
- Free parking
- Door prizes
- Free trout fishing (bring your pole and NC fishing license)
- Wonderful autumn scenery / colorful leaves of NC mountains
- Well-behaved dogs on leashes are permitted outdoors

We hope you can join us for our 19th annual party! The wine festival runs from 12 noon until 5 pm. Hope to see you here in Laurel Springs soon.

Later, Tom

## Wine Kit News

# Select En Primeur & Atmosphere Kits Have Arrived

By Renā Barnes

grapestompers always strives to have the best overall selection of wine kits available for our customers, which is why we've chosen to fill a couple of spots in our wine kit portfolio. Recently arrived in our warehouse are the following:

SKU	STYLE	PRICE
<a href="#">EP4814</a>	En Primeur Australian Pinot Noir, 18L	\$155.99
<a href="#">EP4824</a>	En Primeur Spanish Grenache Syrah, 18L	\$155.99
	<i>Note: the above kits come with GenuWine grape skins</i>	
<a href="#">VC6307</a>	Atmosphere German Müller-Thurgau, 16L	\$117.89
<a href="#">VC6313</a>	Atmosphere New Zealand Sauv. Blanc, 16L	\$117.89
<a href="#">VC6304</a>	Atmosphere French Cabernet Sauvignon, 16L	\$122.81
<a href="#">VC6298</a>	Atmosphere Australian Cab/Shiraz/Merlot, 16L	\$122.81

These kits are available in limited quantities for the moment, at least until we see what kind of interest is generated by these offerings.

Of course, we can special order ANY of the En Primeur or Atmosphere wine kits. Just let us know what you would like, and we'll get it for you!

Please allow 4-6 weeks for special order kits to arrive.



## Customer Feedback

Good afternoon Brant,  
I wanted to thank you for assisting me so much with starting up my own wine making hobby and collection. I'm sure I was a slight pain on my first batch but I pretty much have it down now and enjoy it a lot.

I really like the labels I made. I know handwriting dates and specifics aren't the usual traditional and classy wine labeling but I like it as it gives it a personal touch. As I was labeling them yesterday I couldn't help to wonder what my dad would have thought of my design and over all taste of my wine.

I'm going to start my Riesling Monday morning and then I'll order the red my dad last produced. Just wanted to thank you again.

Todd Wasulko  
Tamarac, FL

*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!*

If you were looking for this month's hidden special, look no more! For September 2016, how about the VinBrite Filter Kit, item #2692? Normally selling for \$43.77, on sale for \$31.29 - AND it includes a free pack of 50 labels as an added bonus. Save over \$22.00 with this deal. Be sure to mention the hidden special when you place your order so that you get the special price!

## New Products

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

ITEM #	DESCRIPTION
2237H	Hop Bag, 8" x 9.25" \$3.75
2774	SuperFood, 75 grams \$5.47
VC6298	Cab/Shiraz/Merlot 16L, \$122.81
VC6304	French Cab Sauv 16L, \$122.81
EP4814	Aussie Pinot Noir 18L, \$155.99
EP4824	Grenache Syrah 18L, \$155.99
VC6307	Müller-Thurgau 16L, \$117.89
VC6313	NZ Sauv. Blanc 16L, \$117.89

### 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

### Charring

The effect of continually heating the inside of a wine barrel over an open fire. It usually causes browning, or even blackening of the inside surface of the staves. A certain degree of toasting occurs as a normal result of the manufacturing process.

## Hot Tip

### Resolve to Dissolve

Anytime you need to add a powdered or crystalline chemical or additive to your wine or must, dissolve it in a bit of water, juice, or wine first before adding it to the batch.

Adding a chemical without dissolving it first can compromise the efficacy and diffusion of the intended dose.

**Have a winemaking tip to submit?**

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

### Monthly Specials

## Specials for September 2016

Item #	Description	Reg. Price	Special Price
VC0330	KRS Cab Shiraz, 16L (Exp. 9/16, 2 avail.)	\$122.81	\$85.97
3133	Cellar Classic Merlot, 15L (Exp. 8/16, 1 available)	\$137.20	\$96.04
3246	Cellar Classic Pinot Grigio, 15L (Exp. 9/16, 2 available)	\$137.00	\$95.90
3131	CC Sangiovese Merlot, 15L (Exp. 9/16, 1 avail)	\$127.40	\$89.18
VC769	Cal Conn Cabernet Sauvignon, 7.5L	\$77.62	\$62.10
VC781	Cal Conn Pinot Chardonnay, 7.5L	\$72.66	\$58.13
3115	VDV Cabernet Sauvignon, 9L (only 2 available)	\$88.50	\$70.80
3229	VDV White Zinfandel, 9L (only 3 available)	\$79.90	\$63.92
VC0878	Legacy Primo Rosso, 16L	\$128.47	\$102.78
VC0868	Legacy Chardonnay, 16L	\$115.06	\$92.05
3273	Grand Cru Chardonnay, 10L	\$92.50	\$74.00
3237	Cellar Classic Rosé, 15L (only 1 available - being discontinued)	\$123.70	\$98.96
3147	CC Cab Syrah Zinfandel, 15L (only 1 available - being discontinued)	\$146.00	\$116.80
CF5328	Cellar Craft Showcase Viognier, 18L	\$161.40	\$129.12
CF3559	Cellar Craft Showcase Amarone, 18L w/CGP	\$159.99	\$127.99
VC0367	Niagara Mist Tropical Fruit Riesling, 7.5L	\$69.41	\$55.53
3279	OB Blueberry Bliss, 5.5L	\$75.78	\$60.62
2703A	Lalvin QA23 wine yeast, 5 g. (14 available, Exp. 12/16)	\$1.00	\$0.49
2690	VinBrite Filter Papers, approx. 50 filters	\$9.71	\$7.77
2254	Bottle Draining Tree, holds 81 bottles	\$39.99	\$31.99
2748	Calcium Carbonate, 4 oz.	\$1.99	\$1.59
6105	Guide to Winemaking DVD	\$19.95	\$9.99
2717	Sodium Hydroxide, 4 oz.	\$4.70	\$3.76
2723	Potassium Bicarbonate, 5 oz.	\$4.20	\$3.36
2726	Ascorbic Acid, 2 oz.	\$4.99	\$3.99
4837	Carboy Harness	\$19.95	\$15.96
2437D	Heat Shrink Capsules, Cobalt Blue Matte, each	\$0.14	\$0.11
2610	Carboy Cap	\$2.90	\$2.32
2202	Carboy Handle	\$7.50	\$6.00
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit- Red	\$303.33	\$245.99

## Vineco Limited Edition Series 2017 Passport 2017 Series Available for Pre-Order

By Brant Burgiss

Vineco has announced their 2017 line up for the special one-time releases, known as the Passport Series. For the first time ever, they are offering a true rosé wine made from Sacramento County (CA) Cabernet Sauvignon grapes. In addition, the March release is a wonderful red blend (Grenache, Mataro, and Shiraz) that comes with a 2 liter grape skin pack.

SKU	STYLE	Special PRICE	AVAILABLE
<a href="#">VC6358</a>	Syrah (France)	\$104.50	Dec. 2016
<a href="#">VC6357</a>	Nero D'Avola (Sicily)	\$104.50	Jan. 2017
<a href="#">VC6360</a>	Riesling (Australia)	\$98.25	Jan. 2017
<a href="#">VC6359</a>	Cab. Sauv. Rosé (CA)	\$102.25	Feb. 2017
<a href="#">VC6361</a>	Kookaburra Red (Aus) (includes grape pack)	\$121.25	March 2017

Please place your pre-order no later than November 18, 2017 in order to reserve your kits. Once ordered, you are committed to accept delivery.



*The Stomper*

### List Maintenance: How to Subscribe or Unsubscribe

To subscribe to *The Stomper* winemaking hints newsletter, simply go to our subscription request page at <http://www.grapestompers.com/stomper.aspx> or go to our home page and click the "Subscribe to the Stomper" button. If your email address has changed and you have ordered from us before, update your email address the next time you shop or send an email to [tom@grapestompers.com](mailto:tom@grapestompers.com) and let us know your name and your old and new email address.

To quit receiving *The Stomper* winemaking hints newsletter, simply visit this page: [http://www.grapestompers.com/quit\\_stomper.aspx](http://www.grapestompers.com/quit_stomper.aspx). If you have never purchased anything from us, and wish to change your email address, simply unsubscribe the old address using the link above, then subscribe with the new one.

Past issues of the Stomper can be found at this page on our web site: <http://www.grapestompers.com/newsletter.aspx>

*Boring stuff for lawyers: Content is gathered from sources considered to be reliable, but the accuracy of this info cannot be guaranteed. Opinions expressed by guest columnists and customer letters are those of the authors and not necessarily those of grapestompers.com.*

## Wine Drops

*Wine Drops is a catch-all for various tidbits that we find interesting. This month we have information on oak alternatives and more. Also we want to give you a chance to tell us what you would like to see next month.*

### Oak Barrel Alternatives

No matter how you look at it, using new oak barrels for every vintage is wasteful. It's also very expensive. An oak tree will only make enough wood for about 2 barrels, which will hold only about 50 cases of wine. As demand for wine worldwide increases, oak forests will be strained. Oak barrel alternatives are a good idea and here's why:

### Oak barrel alternatives are more efficient

A lot of the aroma compounds in new oak barrels are wasted in unused surfaces (ie the outside of the barrel). [Oak staves, oak chips and oak cubes](#) are smaller and can use all sides to add aromas to wine.

### Oak Barrels can be used for upwards of 100 years

It's perfectly okay if a winemaker is using oak barrels, after all they last for up to 100 years. Using oak barrels to store wine is great because forests are a renewable resource. After the first 2-3 uses an oak barrel stops flavoring a wine and is considered 'neutral.'

### Oak alternatives are cheaper

Not only are oak barrel alternatives cheaper because they can use more of a single oak tree, they are also more efficient to ship. Oak alternatives take up a much smaller carbon footprint than costly and heavy barrels.

**WineMaker Magazine** [Get a free trial issue](#) to WineMaker Magazine, the leading magazine and reference guide for the hobby of home winemaking.

You'll be amazed at all the winemaking articles, including hints, recipes, stories, new products, and much, much more. Start your risk-free subscription today.

**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](#).