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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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**Important Announcement**  
**Prices Lowered on Orchard Breezin' and Niagara Mist Kits**  
 By Brant Burgiss

If you keep a close eye on our wine kit prices, you may have noticed some price changes over the past few weeks. Some kits (most notably a select few of the Cellar Craft Showcase reds) increased in price, but the good news is that some kit prices have actually gone down.

The most significant price decreases occurred in both lines of our sweet, fruit-flavored wine kits, Orchard Breezin' (made by RJ Spagnols) and Niagara Mist (made by Vineco). In one case, your savings from the old price to the new price is nearly \$8.00! Refer to the table below:

BRAND	OLD PRICE	NEW PRICE	SAVINGS
Orchard Breezin'	\$75.78	\$67.80	<b>\$7.98</b>
Niagara Mist	\$69.41	\$63.86	<b>\$5.55</b>

If you're not familiar with these kinds of kits, they make a batch of about 30 bottles' worth of temptingly delicious sweet fruit flavored wine with a little kick. These wines have an ABV of about 8% and offer around 3% residual sugar.

Couple these regular price savings with our monthly specials, and you've got a real bargain going! We always offer at least one Orchard Breezin' kit and one Niagara Mist kit on sale each month, so do yourself a favor and check out our specials on page 3 of this newsletter.

Other kit brands where prices were lowered include:

- Cheeky Monkey
- KenRidge Classic

We're also happy to announce the **Legacy brand** of wine kits had **no price changes**, which is great news because this brand of kits represents a terrific value for your money. These 6-week, 16 liter grape juice and concentrate kits consistently make a great wine, and our mountaintop winery has won several medals in the commercial winery category with these kits.

One advantage of the Legacy kits is that the reds seem to come off well at an early date after bottling, much more so than the big red kits that come with a grape pack. So if you find yourself needing to insert a quick red into your wine cellar, to bide the time until your big red is ready to enjoy, why not try a Legacy wine kit?



Happy harvest 2016  
from [grapestompers.com](http://grapestompers.com).

## Hot Tip

### Pop The Top

A regular bottle opener will open the wine concentrate container / juice bag really well. You know the one, the cheap one with a can opener on one end and a pop bottle opener on the other. It really works well.

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

## Tom's Cellar Yeast - The Fungi Knows

By Tom Burgiss

From the Stomper archives... Tom wasn't able to provide a new article this month, so we thought we would re-publish an oldie-but-goodie article about yeast that still rings true today. Enjoy!

Ah... the magic of that little packet of yeast! Who would have thought that 5 grams of fungi could have such an impact on the winemaking process? I remember reading somewhere that 90% of winemaking is directly related to the yeast used to make wine; the other 10% is technique (what to do when and how to do it).

I'm not sure I would go that far, but certainly choosing the right yeast is THE major factor in making a great wine. Why? In simple chemical terms, yeast is the "magic" that turns sugar into alcohol and carbon dioxide (CO<sub>2</sub>). It does not matter what the source of the sugar is - whether it's from grapes, blackberries, plums, or whatever - the yeast knows what to do as long as it is used under correct conditions.

A long time ago, winemakers relied upon the wild yeasts that were naturally present on the skins of the grapes to commence fermentation; sometimes the wines turned out great and sometimes they didn't... Nowadays, scientists have isolated the best strains of yeasts for making wine, and these cultured yeasts allow for more consistent fermentation.

When you purchase yeast, check out the expiration date (usually located at the top or the side of the packet) and only use yeast that is in date. Store yeast in a cool dark place, away from sources of heat or sunlight. At grapes-tompers, we keep ours in a cool warehouse. Add your yeast to the must (this is called "pitching" your yeast) when the temperature of the must is between 60 and 70 degrees Fahrenheit, and primary fermentation should commence nicely within a day or two. If the wine gets too hot (say, in the 90's), it can kill your yeast, so take care!

Our customers commonly ask, "Which yeast should I use?" When you buy a wine kit from grapes-tompers, the guesswork is eliminated, because the proper yeast is included as part of your kit. No worries!

For winemakers who make wine from scratch, let me offer a couple of web site links so you can explore a little:

Lalvin Wine Yeasts home page:

<http://www.lallemandwine.com/north-america/products/wine-yeasts/>

Jack Keller's Wine Yeast page:

<http://winemaking.jackkeller.net/strains.asp>

These links should give you some hints about which wine yeast is best for your type of wine.

Later, Tom



## Customer Feedback

Dear Sir,

I read many newsletters from many companies to get more information of the products I buy. I can easily state that your newsletter is the most friendly and informative. As I am somewhat a newcomer to wine making (at least after immigrating to US), I find your newsletter very informative and useful and help me in deciding what I can buy with confidence.

I live in Blackwood, New Jersey. Is there an amateur winemaker's association or club in this area? If anyone knows, I will be thankful for the information.

Raman Kolluri  
Blackwood, NJ

Got the Piesporter bottled - couldn't resist a taste - outrageous !! Will be bottling the Shiraz in 2 weeks, the Riesling is in secondary fermentation still, and the Chenin Blanc gets started this weekend. So I have a little production line going here. I am very impressed with the quality - even tasting right after bottling (tasting was 2 bottles by the way !!).

But your tutorial said the wine could be "swung" to your personal taste, and my wife has a sweeter tooth than I, so I will split future batches as necessary. Appreciate your help as always. Best regards,

Brian Page  
Linden, 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
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

**New Lower Prices**  
**All Orchard Breezin' Wine Kits**  
**were \$75.78, now \$67.80**

**All Niagara Mist Wine Kits**  
**were \$69.41, now \$63.86**

**Passport Series - Limited Supply**  
**PP6190 Three Country Cabernet, 18L**  
**with CGP, \$148.05 Only 2 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

### Extended Maceration

The process of letting the red grapes remain in contact with the juice for an extended amount of time after fermentation is complete (before being pressed), to more fully develop the flavor and richness of a wine.



Hot Tip

### Degassing Hint

Some instructions that come with the wine kits tell you to add your packet of potassium metabisulfite before degassing. WE DISAGREE.

Since SO2 gas is highly volatile, stirring madly (like you do in the degassing stage) would make you lose part of the SO2 to the atmosphere. We recommend you degas first, then dissolve the KMS in a bit of water before adding it to the wine and stirring in gently.

**Have a winemaking tip to submit?**

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

Monthly Specials

## Specials for October 2016

Item #	Description	Reg. Price	Special Price
CF3561	Cellar Craft Sterling Barbera, 12L w/CGP (Exp. 10/16, 1 available)	\$94.04	\$65.83
VC782	Calif. Connoisseur Pinot Grigio, 7.L (Exp. 10/16, 3 available)	\$58.95	\$41.27
3255	Cru Select Platinum Pinot Grigio, 16L	\$141.00	\$112.80
VC779	Calif. Connoisseur Merlot, 7.5L	\$65.26	\$52.21
VC773	Calif. Connoisseur Chardonnay/Semillon, 7.5L	\$60.70	\$48.56
3116	VDV Sangiovese / Merlot, 9L (only 2 available)	\$86.50	\$69.20
3222	VDV Riesling, 9L (only 2 available)	\$80.50	\$64.40
3229	VDV White Zinfandel, 9L (only 3 available)	\$79.90	\$63.92
VC0882	Legacy Valroza (i.e. Valpolicella), 16L	\$105.26	\$84.21
VC0879	Legacy Riesling, 16L	\$98.04	\$78.43
3271	Grand Cru Pinot Grigio, 10L	\$81.90	\$65.52
3275	Grand Cru Gewurztraminer, 10L	\$82.20	\$65.76
3237	Cellar Classic Rosé, 15L (only 1 available - being discontinued)	\$123.70	\$98.96
3236	Cellar Classic Sauvignon Blanc, 15L (only 2 available - being discontinued)	\$112.72	\$90.18
CF5326	Cellar Craft Showcase Yakima Pinot Gris, 18L	\$148.77	\$119.02
CF3550	Cellar Craft Showcase Lodi Old Vine Zinfandel, 18L w/crushed grape pack	\$144.56	\$115.65
VC0368	Niagara Mist Green Apple Sauv. Blanc, 7.5L	\$63.86	\$51.09
3264	OB Acia Raspberry Rapture, 5.4L	\$67.80	\$54.24
3172	Cru Select Platinum Australian Shiraz, 16L	\$145.90	\$116.72
2715	Sparkoloid Hot Mix Powder, 1 oz.	\$2.16	\$1.73
2703A	Lalvin QA23 wine yeast, 5 g. (12 available, Exp. 12/16)	\$1.00	\$0.39
2742	Potassium Sorbate, 1.5 oz.	\$2.20	\$1.76
4624	Wine Bottle Tags	\$4.99	\$3.99
5818	Aerating Pour Spout	\$10.00	\$8.00
6653	Waiter's Corkscrew - Wine Bar Design	\$9.50	\$7.60
2791	Cherry Flavoring, 4 oz.	\$7.21	\$5.77
6105	Guide to Winemaking DVD	\$19.95	\$9.99
2434D	Heat Shrink Capsules, Black Matte, each	\$0.14	\$0.11
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit- Red	\$303.33	\$245.99

## Wine Kit Reminder RQ Order Deadline Nears

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. 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.

These kits represent a special and unique offering of superior grape juice and concentrate that are offered only once per harvest year. 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.**

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



*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 Italian wine labels and more. Also we want to give you a chance to tell us what you would like to see next month.*

### Three Ways that Italians Label Wine Types

Italians have 3 different way of telling you what kind of wine is in the bottle.

They'll either list the:

1. **Grape Variety** as in "Montepulciano d'Abruzzo" or "Sagrantino di Montefalco"
2. **By Region or sub-region**, such as "Chianti"
3. **By Name** such as "Sassicaia" (sass-ah-ki-yah)

Were you searching for this month's hidden special? Well look no further! This month only, get the FastFerment Wine Starter Kit, item #4099 for a whopping \$28 off. Normally this item goes for \$139.99, but in October it's only \$111.99. But you have to ask for the Hidden Special price when you order.

Don't forget to attend **Thistle Meadow Winery's 19th Annual Wine Festival** on Sunday, October 2nd from noon until 5 pm. Admission is only \$10 and includes a large 16 oz. souvenir wine glass. Bring a lawn chair or blanket, soak up some sun and music, and enjoy the start of autumn in the beautiful Blue Ridge Mountains of NC.

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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](#).