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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**  
**Order Deadline Nears for Passport Series Wine Kits**  
*By Brant Burgiss*

*Here's a quick reminder about the upcoming order deadline for the Passport Series wine kits offered by Vineco. For your convenience, we're re-posting this article from our September issue, when the announcement was first made:*

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.

All kits are 18L in size, even the white and rosé kits, so you're sure to get the best possible body, mouthfeel, and aroma.

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) <i>(includes grape pack)</i>	\$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.



What do you call your home winery? Here's Crazy Tom's sign.

## Hot Tip

**Just Say No**  
 While it is very common to use a detergent when cleaning kitchen and glassware, we want you to AVOID using detergents when cleaning winemaking equipment. Some detergents contain materials that can leave a residue which can negatively affect the wine. We recommend cleaning your equipment with [B-Brite cleanser](#) instead.

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



## Tom's Cellar Something's Off Here

By Tom Burgiss

We answer a lot of questions about winemaking from home hobbyists all over the globe. It's always very interesting to see what problems folks are having. Sometimes it appears there's a certain pattern to the winemaking issues experienced by our customers, and usually it's tied to the time of year.

The pattern starts in the late summer / early fall, around harvest time. That's when folks are gearing up to start their batches of wine. You would not believe the number of people who drive up to the shop with a load of freshly picked fruit in the vehicle, without an idea or a plan for how to make wine. But they've heard about us and our reputation for helping people make a successful batch of wine their very first time, so they are eager to make it for themselves. It's a sharp learning curve for these newbies, because they have no equipment and no experience with winemaking. Thankfully, after spending about an hour with us and getting a copy of our basic winemaking procedure, most are up to the task and are able to make something they are proud of.

This reminds me of a story...

We recently had a customer who told us his wine was "off". Something wasn't right with the taste and smell, and he didn't know what could have caused his wine to taste weird.

Here are the things we suggested as a possible cause for "off" wine:

- this could be a bacterial infection of some sort. If the winemaking equipment is old (scratched buckets or an unclean spigot area are usually the culprits), or if your cleaning / sanitizing methodology is off, that could certainly explain it. I've said it before, and it merits repeating: Good winemakers tend to spend half their time washing, cleaning, and sanitizing their equipment. It's not glamorous work, but it's an essential first step to making the best wine possible.

- this could be cork taint i.e. "corked" wine. So ask yourself: Do you use any chlorine at all in your winemaking area? How old were your corks, and how and where were they stored?

- the bottles (we're talking using mostly recycled bottles here) may have had mold / mildew in them that was not visible to the eye. What is your cleaning / sanitizing method prior to bottling?

- another thing to consider is yeast happiness. If there's not enough nutrients in the must to feed the yeast and keep them happy, the yeast complain and make a stinker out of your batch. This isn't a problem with kit wines, since the manufacturers are keen to make sure the juice has the proper nutrient levels. In the case of wild grown fruit, however, it's an entirely different situation. You definitely need to add some nutrients prior to pitching an appropriate yeast.

- the last thing I can think of is oxidation. It can certainly ruin a wine. If this is the problem, that would mean that you aren't using enough KMS / Campden tablets to preserve the wine. What I have found in my 20 years of making kits is that the little packet of KMS powder they give you is NOT enough to preserve the wine past about 6 months, even less if your method of degassing was excessive. We generally recommend adding another rounded 1/8 teaspoon of KMS powder (dissolved in a bit of water) to your batch of wine a couple of days prior to bottling.

And of course, if the source juice was bad to begin with (due to mold or other spoilage), then all bets are off and you were doomed before you started.

Later, Tom



## Customer Feedback

I would like to express my appreciation for the speed and excellent service devoted to my order, small as it was.

I make my own wines and have done so for about 12 years. You will be receiving orders from me in the future for other items.

Again, thank you very much!

John Kounas  
Sloan, IA

Thanks again Brant!!  
I received the replacement kit today...

Thank you again for standing behind it, I appreciate it and will get started on a new Mystic. You guys rock!

Mike Sjulstad  
Faribault, MN

Brant and Rena,  
The wines have been coming out great!

Patrick Muscarella  
Penfield, NY

Rena,  
Sorry to have missed your call yesterday morning. Thanks for the help replacing the damaged carboy. I truly appreciate the quick response.

Please stay safe in the approaching storm.

Best Regards,

Dennis Ciemniecki  
Branchburg, 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**  
 VC6056 NM Chocolate Black Cherry Pinot Noir, 7.5 liters, \$67.63  
 VC6327 CM Enchanté Red, 10L, \$88.40  
 VC6328 CM Déja Vu White, 10L, \$82.81  
 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**  
**Special releases may be higher.**

**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

### Oxidized

Describes wine that has been exposed too long to air and taken on a brownish color, losing its freshness and perhaps beginning to smell and taste like Sherry or old apples. Oxidized wines are also called maderized or sherrified.

You can prevent oxidation from happening by keeping a close eye on your free SO2 levels and treating with KMS.

## Hot Tip

### How Sweet It Is

To make simple syrup with which to back sweeten your wine, mix one part water with two parts sugar and heat the two ingredients slowly in a saucepan or pot on the stovetop. Being sure to stir constantly, only heat the solution enough to allow the sugar to dissolve fully. Allow the mixture to cool before adding it to your wine, and remember to add potassium sorbate and KMS to prevent refermentation from occurring.

**Have a winemaking tip to submit?**  
[grapestompers.com/submit\\_ideas.aspx](http://grapestompers.com/submit_ideas.aspx)

### Monthly Specials

## Specials for November 2016

Item #	Description	Reg. Price	Special Price
VC782	Calif. Connoisseur Pinot Grigio, 7.L (Exp. 10/16, 2 available)	\$58.95	\$41.27
3255	Cru Select Platinum Pinot Grigio, 16L (Exp. 11/16, 1 available)	\$127.68	\$89.38
3229	VDV White Zinfandel, 9L (Exp. 11/16, 2 available)	\$79.90	\$55.93
3236	Cellar Classic Sauvignon Blanc, 15L (Exp. 11/16, 2 available)	\$112.72	\$78.90
VC768	Calif. Connoisseur Bergamais, 7.5L	\$62.11	\$49.69
VC771	Calif. Connoisseur California White, 7.5L	\$54.04	\$43.23
VC0361	Niagara Mist Peach Chardonnay, 7.5L	\$63.86	\$51.09
3289	Orchard Breezin' Strawberry Sensation, 5.5L	\$67.80	\$54.24
VC816	European Select Pinot Grigio, 7.5L	\$62.80	\$50.24
VC0307	Cheeky Monkey Washington Pinot Gris, 10L	\$80.35	\$64.28
VC0876	Legacy Pinot Noir, 16L	\$105.26	\$84.21
VC0880	Legacy Sauvignon Blanc, 16L	\$102.95	\$82.36
3172	Cru Select Platinum Australian Shiraz, 16L	\$131.98	\$105.58
CF3542	Cellar Craft Showcase Arg. Malbec, 18L with crushed grape pack	\$155.79	\$124.63
2603A	Proof & Tralle Hydrometer	\$6.54	\$5.23
2230	#8 Drilled Stopper	\$1.80	\$1.44
2265	FermTech Blast Bottle Washer	\$12.25	\$9.80
2714	Citric Acid, 3 oz.	\$2.12	\$1.70
2240	18" Plastic Stirring Paddle, food grade	\$3.60	\$2.88
2701	Red Star Montrachet wine yeast, 5 g. (18 available, Exp. 12/16)	\$0.56	\$0.29
2747	Dried Elderberries, 4 oz.	\$5.50	\$4.40
2737B	American Medium Oak Chips, 1 lb.	\$4.77	\$3.82
2239	Straining Bag, Large Coarse	\$3.50	\$2.80
2399	Fast Seal Tool	\$4.80	\$3.84
2435D	Heat Shrink Capsules, Green Matte, each	\$0.14	\$0.10
2440A	Heat Shrink Capsules, Blue with Gold Stripe, each	\$0.14	\$0.10
2790A	Strawberry Flavoring, 4 oz.	\$6.92	\$5.54
6105	Guide to Winemaking DVD	\$19.95	\$5.99
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit- Red	\$303.33	\$245.99

## Customers' Corner Third Generation of Winemakers Just Starting

By Brant Burgiss

Whenever we have a chance, we like to share some of our customers' photos with you. This month features two of our winemaking customers.



Todd Wasulko of Tamarac, Florida wrote to tell us about the latest addition to his wine cellar. His son Mikhail was born recently, and stands to be the third generation winemaker in his family.

Todd's father, Paul, began making wine years ago and passed down his love of homemade wine to his son.



At left you can see a photo of Nathan Sharp, who hails from Marlinton, WV.

Looks like Nathan is enjoying a small sample of homemade wine while he's busy racking a batch just prior to bottling.

Like to be in a future issue of *The Stomper*? Send your winemaking photo to [tom@grapestompers.com](mailto:tom@grapestompers.com)

### *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 which wines to serve at Thanksgiving and more. Also we want to give you a chance to tell us what you would like to see next month.*

### Wines to Serve at Thanksgiving

It's that time of year again, where novices who host the holiday feast panic at the thought of selecting that perfect style of wine to go with the traditional American Thanksgiving dinner.

The good news is that there is really no wrong answer. The bottom line is that you should drink what you enjoy; for after all, aren't the holidays all about enjoyment?

But if you feel you need a little guidance, we suggest the following links:

- [Suggestions from Wine Folly](#)
- [Ideas from Wine Geeks](#)
- [Recommendations from the Food Network](#)
- [Strategies from Wines.com](#)

Were you searching for this month's hidden special? Well look no further! This month only, get the Capsule Heat Shrink Machine, item #2400HS for a whopping \$50 off. Normally this item goes for \$230.00, but in November it's only \$179.99. But you have to ask for the Hidden Special price when you order.

Don't forget to vote for your candidates of choice on November 8th. May the best person win!

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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](#).