

Issue #198 February 2017  
<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*  
**Rosé is HOT**  
 By Renā Barnes, Warehouse Manager

One of the interesting things that Brant learned at this year's Unified Wine & Grape Symposium (for more about that, see the next page) was the trend that rosé wines are becoming more popular among American wine consumers.

The timing of this news could not be more apt, as RJ Spagnols has just released a new rosé wine kit for your enjoyment, and we are now stocking it as a trial product.



From the En Primeur brand of superior quality wine kits, we would like to introduce:

**Pinot Noir Rosé (from Chile)**

This is an 18-liter kit of premium juice and concentrate that's ready to bottle in as few as eight weeks. This kit makes a dry, medium-bodied unoaked wine and even comes with pre-printed peel 'n stick wine labels for your convenience. The manufacturer's full description follows:

*Bursting with the aromas and flavors of strawberry jam, complimented by raspberries, rhubarb and floral notes. Juicy on the palate, it's exquisitely balanced with a luxuriously smooth mouthfeel.*

**Food Pairings**

*Sip on its own, or savor this delicious rosé wine with planked salmon, grilled chicken or ripe Brie cheese.*



Find out what happened at the Unified Wine & Grape Symposium, pg. 2



**Watch out for ALL CAPS**  
 Planning to bulk age that batch of red wine in your carboy before bottling?  
 That's OK, just be sure to treat with an appropriate amount of KMS and use an airtight seal at the top.  
 The orange carboy cap is NOT airtight. Use a properly sized solid bung instead.  
 Submit your hot winemaking tip here:  
[grapestompers.com/submit\\_ideas.aspx](http://grapestompers.com/submit_ideas.aspx)

Is your mouth watering with anticipation yet? If so, head over to our web site and look for [item #EP4826](#).

If you are interested in seeing more wine kits, simply go to our [wine kit selection page](#) and do a search there by selecting your favorite manufacturer, brand, type, or varietal.

And remember this: **Get 10% off your second (and subsequent) wine kit(s) in a single order.** This special applies to a savings off regularly priced kits only, and does not qualify for an additional savings off wine kits already on special. Be sure and ask for your free personalized wine labels, too!

## Wine Symposium Is More Than A Trade Show

By Brant Burgiss

*Note: Tom is taking a break from writing this month, as his wife (and my mom) Nancy is dealing with some health issues. We hope she feels better and he'll be able to return and write more for the Stomper soon.*

I always look forward to traveling around the country, to see new things and to have new experiences. Last week was no exception, as I traveled to California to experience my second year at the Unified Wine & Grape Symposium in Sacramento.

Everyone from across the wine trade (to include winery owners / managers, winemakers, tasting room managers, viticulturalists, vineyard managers and workers, industry suppliers, etc.) gather at this annual event to discuss what's happening in the wine industry, to include trends and introduce new products and new ways of doing things.

Here are some takeaways from this year's event:

1. The industry is starting to see changes in the shape and composition of wine fermentation vessels. From egg-shaped concrete tanks to upright oak casks, they're starting to turn flat-bottomed and conical fermenters on their head. Whether these vessels produce a better wine remains to be seen, since I am of the philosophy that a great source of fruit and a wine-maker's skill are more important than the vessels in which wine is made.
2. Wines on the rise and growing in popularity are rosés (in particular, those made from Grenache, Pinot Noir, and Cabernet Sauvignon) and Sauvignon Blanc. Most wineries who don't have these on their tasting lists are scrambling to secure fruit or methodology to support this new demand.
3. Prosecco still leads the bubbly charge, but its popularity is peaking and consumers are already looking for the next great thing.
4. Cabernet Sauvignon, Pinot Noir, and Merlot (in that order) continue to dominate the dry red wine landscape. Malbec has made a recent surge, and thanks to a new president and reduced export tariffs coming soon, Argentina is positioning itself to spread its wings even further.
5. As a nation, Italy consumes the most wine of any other country of the world, with France close behind. The US is in the top 5 countries, but China is surging with both consumption and the number of plantings of new grape vines.
6. A lot of attention is being paid to non-Saccharomyces wine yeast in an effort to add to the complexity and aromas of wine. The idea is to inoculate with these new strains, then follow up 2-3 days later with a more standard Saccharomyces based yeast to finish out the fermentation. These new non-S yeasts are not yet available to home winemakers, but I imagine that will change in the next year or two.
7. Regardless of the subjects covered in the lectures, I have found the best way to share best practices is to talk to fellow winemakers about what they're doing with their must / wine. You can learn a lot simply by sharing and being open to new ideas.

Following the conclusion of the symposium, I explored some [wineries of Yolo County](#). Most people have heard of Napa and Sonoma, but Yolo? I'll bet you're familiar with the Bogle brand of wine, as it's distributed nationwide, but it's not the only winery turning heads in Yolo. I visited several wineries specializing in traditional Spanish varieties, namely Tempranillo, Grenache, Verdelho, and Albariño, as well as Rhone varieties like Syrah and Mourvedre.

Special thanks to winemaker Nicole Salengo of [Berryessa Gap Winery](#), who took the time to speak with me and shared some special wines that had not yet been officially released.

Cheers, Brant



### Customer Feedback

*We love to hear your feedback! Let us know what you like about our products or service, and we may post your comments here soon.*

Brant Burgiss  
Manager

Holy cow, you've found this month's hidden special. During February we're offering an item that's a real time saver - a bottle rinser! We use the Vinator bottle rinser when we're preparing our bottles for bottling. Mix up a strong solution of water and potassium metabisulfite and use the spring-loaded rinser to sanitize your bottles with this solution. Just a quick 1-2-3 squirt is all you need. The bottle rinser is on sale this month for only \$13.26, which represents a savings of almost \$6.00. Ask for item #2253, and remember to mention the hidden special on the phone or during online check out in the comments section.

Vinnie Vintner  
Cabernet, CA

*... and from the archives of 2001:*

Tom,  
I finally bottled my first batch of wine. Already, just 45 days after starting from your kit, it's great tasting -- better than the store bought stuff I bought to top off the carboy. I'm really pleasantly surprised.

Thanks for all your help.

John Byrne  
Dumont, 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 Lower Prices

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

ITEM #	DESCRIPTION
2731	Campden tablets, \$3.50
2784	Sake kit, \$12.25
2711	Claro KC, \$2.29
2241	Plastic Spoon, 28", \$4.50
2231	Drilled stopper, #6.5, \$0.79
2598	Wine Thief/Test Jar, \$8.49
2252	Hose / Faucet Adapter, \$5.50
2601	Adjustable Wine Thief, \$5.75
2238	Large Fine Straining Bag, \$6.99

[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

### Rehydration

A term used to describe the method of adding water to active dry wine yeast before pitching.

Rehydrating wine yeast increases the yeast's chances for survival, because the structure of the cellular walls returns to normal during water uptake.

## Hot Tip

### Sunglasses, Anyone?

Protect your wine from spoilage by keeping it away from bright light such as sunlight.

Store it in the dark, or else cover it with an opaque material such as dense cloth.

Think of it as a sunscreen for your favorite beverage. Your wine and your friends will thank you!

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

### Monthly Specials

## Specials for February 2017

Item #	Description	Reg. Price	Special Price
VC778	Calif. Connoisseur Liebfraumilch, 7.5L	\$57.19	\$45.75
VC774	Calif. Connoisseur Sangiovese, 7.5L	\$63.86	\$51.09
3118	VDV Pinot Noir, 9L (only 1 kit in stock; being discontinued)	\$86.99	\$69.59
3121	VDV Australian Shiraz, 9L (only 2 kits in stock; being discontinued)	\$93.90	\$75.12
3160	Grand Cru Bergamais, 10L	\$78.82	\$63.06
3275	Grand Cru Gewürztraminer, 10L	\$74.87	\$59.90
VC6242	Niagara Mist Stone Fruit Syrah, 7.5L (only 6 kits in stock)	\$63.86	\$51.09
3164	Orchard Breezin' Blackberry Blast, 5.4L	\$67.80	\$54.24
VC0873	Legacy Montepulciano, 16L	\$111.72	\$89.38
VC0875	Legacy Pinot Grigio, 16L	\$98.04	\$78.43
3170	Cru Select Amarone, 16L	\$131.98	\$105.58
CF5337	Cellar Craft Showcase Lodi Chardonnay, 18L	\$144.56	\$115.65
CF3551	Cellar Craft Showcase Washington Merlot, 18L with crushed grape pack	\$144.56	\$115.65
2744	Super Smoother, 1 oz.	\$3.08	\$2.46
2726	Ascorbic Acid, 2 oz.	\$4.99	\$3.99
Various	ALL Soda Pop base flavors  2777 - Cola 2779 - Cherry 2780 - Orange 2781 - Raspberry	\$8.17+	\$0.99
2256	3-Piece Airlock	\$0.90	\$0.72
2600A	Plastic Test Jar - 14" H x 1-1/8" diameter	\$4.79	\$3.83
2614	Buon Vino MiniJet Filter Pads, #3 Sterile	\$3.80	\$3.04
4800	Star San sanitizer concentrate, 8 oz. (makes 40 gallons working solution)	\$14.00	\$11.20
2704	Red Star Cote des Blancs wine yeast, 5 g.	\$0.56	\$0.45
2515	Zork wine closure, yellow, each	\$0.59	\$0.47
2310	Corks, agglomerate, #9 x 1.75", each	\$0.16	\$0.12
2439A	Heat Shrink Capsules, green with gold stripe, each	\$0.14	\$0.10
2761	Hazelnut extract, to make 750 ml of hazelnut liqueur	\$4.25	\$3.40
2793B	Apricot Flavoring, 4 oz.	\$5.38	\$4.30
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



## Product Spotlight Wine Whip Degassing Rod

Renā Barnes, Warehouse Manager

How many times have you degassed your wine by hand using only a spoon? Tiresome, wasn't it? And although we've stocked the Fizz-X degassing rod (item #2607) for years, it's pretty pricey since it's made of stainless steel.

Well, with FermTech's device called "The Whip", anyone can afford the luxury of drill-powered wine degassing. As you know, degassing is a critical step in making wine on a schedule, such as making wine from a winemaking (juice concentrate) kit, because it removes the excess CO<sub>2</sub> (carbon dioxide) from your wine.

"The Whip" is made of sturdy and easy to clean food safe plastic and attaches straight to your standard electric powered drill. There's even a fitting at the top to help you center the rod within the mouth of a carboy.\*



Save money, time and the aggravation of a sore arm. "The Whip" sells for only \$8.95 but is worth more than twice its price! Order yours today - ask for [item #2607B](#) - and start degassing the professional way!

\* To prevent a potential geyser of wine shooting out from the top of your carboy, we highly recommended you perform the degassing step while the wine is in the primary fermentation bucket. If your wine has a lot of dissolved CO<sub>2</sub> in it, a quick turn by The Whip or the Fizz-X degasser in a carboy will create a veritable volcano of wine and foam that will douse you and your surroundings!

### 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 world's largest amateur winemaking competition and more. Also we want to give you a chance to tell us what you would like to see next month.*

### Your Wine Could Be a Winner!

Enter your homemade wines in the [world's largest amateur winemaking competition](#), sponsored by WineMaker Magazine. Prepare your entries now. The entry deadline is March 3, 2017. The cost is only \$25 per wine, and there will be bronze, silver, and gold medals awarded in up to 50 categories of wine, ranging from the standard to the very weird.

The actual judging will take place in early April, with the results announced at [WineMaker Magazine's annual conference](#), scheduled this year in the Finger Lakes region of NY for the weekend of June 3, 2017.

We have several entry forms available at grapestompers, and are currently stuffing them in outgoing boxes that contain a wine kit.

**HAPPY  
VALENTINE'S DAY  
from grapestompers.com**

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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](#).