



The Stomper

The Free Monthly Winemaking Newsletter
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Hours: 9:00 AM - 4:00 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!

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Important Announcement On the Horizon

By Renā Barnes, Warehouse Manager

Pre-Order Kits

The latest update we have from our distributor is that the 2017RQ3 Luxe (Merlot) wine kit should be available for us in the next couple of weeks. As of now, we are being told that the 2017RQ4 Vaillance (Sauvignon Blanc) will be arriving on schedule in April.

As for the February Passport Series kit, the Cabernet Sauvignon Rosé will be arriving the first week of March. We've got several customers who are very eager to get their hands on this kit!

Rest assured, those of you who pre-ordered these kits will be getting them as soon as they arrive in our warehouse!

New Kits Coming Soon

Grapestompers would also like to inform you of some new kits that will be available later this month and next.

Niagara Mist has a new Melon Berry Merlot wine kit. Flavors include lush blueberry, mouthwatering raspberry, and tasty honeyberry. These flavors are accented by cool watermelon to create this light bodied sweet wine. It's jammy, juicy, and refreshing with a slightly tangy finish; enjoy Melon Berry Merlot on its own or pair with a charcuterie board. We anticipate stocking this kit in April. If you're interested, let us know and we will hold one for you. The price should be the same as all the other Niagara Mist kits.



Orchard Breezin' is releasing an exciting new Plum Passion wine kit. This elegant wine offers aromas of fresh, succulent red plums and floral notes on the nose. The palate is juicy and complex with hints of spice and botanic notes coming through on the finish. The Orchard Breezin' Plum Passion is a **seasonal kit**. To insure our customers of availability, you may want to pre-order. Give us a call or send an email to let us know how many you would like. We anticipate that this OB kit will cost the same as the other OB kits we stock.



Happy Saint Patrick's Day!

Who knew that wine capsules make a good art medium? Art by Renā

Hot Tip

Patience is a Virtue!

We know it's difficult, but try not to be in a rush to drink your wine. If you can hold off consuming for at least another week or two (a month would be even better), you will be rewarded with a better flavor and body.

Submit your hot winemaking tip here:
grapestompers.com/submit_ideas.aspx

Tom's Cellar Acid Test Kit Changes

By Brant Burgiss

I'm pleased to announce that our top-selling wine acid test kits (see [item #2716](#)) are finally back in stock. That's great news, because this comes after a long, unwanted 6-month absence from our product lineup. We've been able to source the test kit from a new vendor, but there are some major differences I wanted you to be aware of concerning this item:

- New lower price (\$7.99 versus the old price of \$9.21)
- A different strength of NaOH (0.2 normal versus the old 0.1 normal)

Obviously, the new lower price is a welcome change, but how does the change in the strength of the sodium hydroxide (NaOH) affect you? Very much so! Let me explain.

When we use the test kit to determine the amount of total acid in a sample of must or wine, the NaOH (sodium hydroxide) solution is used as a buffering agent during the titration. If the strength of the buffering solution is changed, it affects how much NaOH is needed to reach the end point, and in turn, the mathematical equation used to determine the TA (total, or titratable acidity).

Let me caution you: If you are accustomed to doing the test with the 0.1 normal NaOH solution, and you purchase the new acid test kit, please read the new instructions carefully before proceeding.

Just as importantly, the amount of must / wine sample you start with has also changed from the original test kit, so be aware!

And here's a comforting note: You don't have to convert to the new test kit. We still stock the original strength of NaOH buffer (0.1 normal) as a refill, so the choice is yours. Just don't get the instructions confused!



Old test kit #1
0.1 n NaOH



Old test kit #2
0.1 n NaOH



NEW test kit
Currently available - [item #2716](#)
0.2 n NaOH
[Download latest instructions](#)

For those of you who are curious - we often get this question - the shelf life of sodium hydroxide (NaOH) is 2 years (stored cool and unopened) but only 3 months once it has been opened (and kept cool). The phenolphthalein indicator solution has a shelf life of 5+ years, so long as it is stored in a cool place.

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. For the month of March we're offering an item that's a fundamental accessory — Bottle Drainer, which holds 45 bottles. This is a space saving item that is made of durable plastic that we ensure you will last for years to come if properly cared for. Get yours now at this special offer of only \$19.99, when you mention this in your next order.

Vinnie Vintner
Cabernet, CA

Great! Thank you very much. The yeast you guys sent is terrific! It was already rocking & rolling within a few hours of starting. I'm very pleased.

Cerrise Weiblen
Black Hawk, CO

Received the shipment yesterday. You and FedEx are fast....

Thanks a bunch!

Arnold Frazier
Apex, NC

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	Price
2801	Winemakers Recipe Book, \$3.95 The classic 1-gallon recipe book is now back in stock!	
2716	Acid Test Kit, \$7.99 Read our article on page 2	
2609T	Line Brush, 1/2" x 48", \$6.99 used to clean 1/2" tubing	
2128	Glass Marbles - Used For Topping Up - 3 lbs, \$14.99 (displaces about 1 liters' worth)	
3003	Fruit Wine Equipment Kit, \$49.99 All you do is add the fruit / sugar	

[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

Pectins:

Complex carbohydrate chains naturally occurring in fruits that can contribute to the viscosity and haziness of a wine. They can be shortened and solubilized (dissolved) by pectic enzymes, which are sometimes used in winemaking when dealing with non-grape fruit.



Hot Tip

Who Follows Directions? Ha!

The directions that come with the wine kit actually tell you to measure the SG **after** adding oak chips, elderberries, etc. but it is much easier to measure the SG without all this extra stuff floating around in your must.

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

Monthly Specials

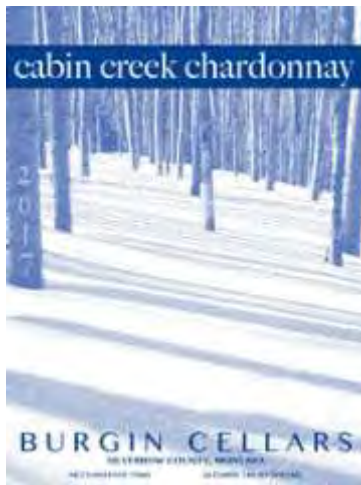
Specials for March 2017

Item #	Description	Reg. Price	Special Price
VC787	Calif. Connoisseur Sauvignon Blanc, 7.5L	\$60.70	\$48.56
VC769	Calif. Connoisseur Cabernet Sauvignon, 7.5L	\$64.56	\$51.65
3117	VDV Merlot, 9L (1 avail; being discontinued)	\$69.88	\$55.90
3121	VDV Aust. Shiraz, 9L (1 avail; discontinued)	\$93.90	\$65.73
3252	VDV Gewürztraminer, 9L (1 avail; discontinued)	\$75.00	\$60.00
3150	Grand Cru Cabernet Sauvignon, 10L	\$86.46	\$69.17
3273	Grand Cru Chardonnay, 10L	\$79.61	\$63.69
3202	OB Seville Orange Sangria, 5.4L	\$67.80	\$54.24
VC6264	NM Pineapple Coconut Pinot Grigio, 7.5L	\$63.86	\$51.09
VC0864	Legacy Nebbiolo, 16L	\$111.72	\$89.38
VC0870	Legacy Gewürztraminer, 16L	\$106.11	\$84.89
CF5328	Cellar Craft Showcase Yakima Viognier, 18L	\$155.79	\$124.63
CF3548	Cellar Craft Showcase Chilean Carmenere, 18L with crushed grape pack	\$155.79	\$124.63
3179	Cru Select Cab / Shiraz / Merlot, 16L	\$131.98	\$105.58
3256	Cru Select Riesling Traminer, 16L	\$127.68	\$102.14
Various	ALL Soda Pop base flavors 2777 - Cola 2779 - Cherry 2780 - Orange 2781 - Raspberry	\$8.17+	\$0.99
	NOTE: You will also need a packet of Montrachet yeast.		
2714	Citric Acid, 3 oz.	\$2.12	\$1.70
2747	Dried Elderberries, 4 oz.	\$5.50	\$4.40
2660	8" Funnel with strainer	\$7.50	\$6.00
2687	Ferrari Auto Bottle Filler	\$15.70	\$12.56
2405	Heat Shrink Capsules, maroon w/gold top, each	\$0.14	\$0.10
2434D	Heat Shrink Capsules, black matte, each	\$0.14	\$0.10
2704	Cote des Blancs wine yeast, 5 g. (Exp. 3/17, 11 available)	\$0.56	\$0.39
2320	Corks, agglomerate, #9 x 1.75" with gs logo	\$0.14	\$0.12
2517	Zork, wine closure, silver, each	\$0.59	\$0.47
2737B	American Medium Oak Chips, 1 lb.	\$4.77	\$3.82
2745	Iodophor BTF Sanitizer, 4 oz.	\$5.90	\$4.72
2608A	Floating Thermometer, 5" w/suction cup	\$5.29	\$4.23
2711	Clarifier, Claro KC	\$2.29	\$1.83
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit - Red	\$303.33	\$245.99

Customer Spotlight

My Wine Labels

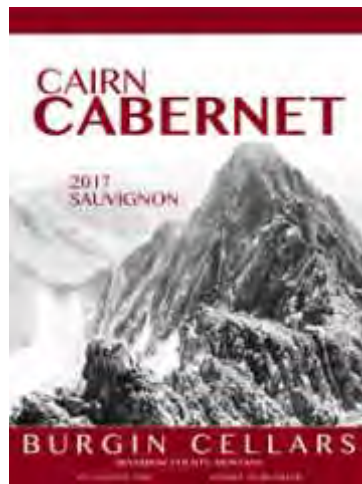
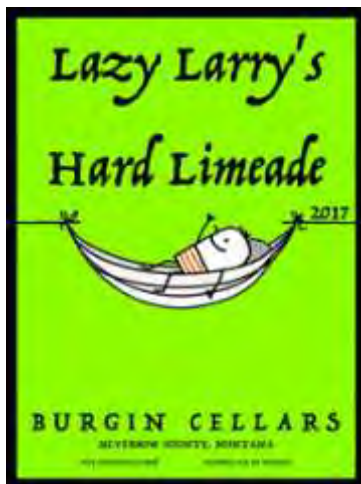
Submitted by George Burgin



We just received some great examples of homemade wine labels from our buddy George Burgin in Montana.

As you can see, starting with something as simple as a photograph or an idea, you can easily pull a graphic into widely available (and free) image editing software, add your text, and have something you'll be proud to display on your bottle of homemade wine.

Thanks for sharing your wine labels with us!



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Wine Drops

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

Interesting Wine Fact!

Almost all wine grapes produce clear juice. Red wines get their color from the skins, which are included in the must when a red wine is fermented. White wines usually are fermented only from juice, so they are much lighter in color. Pink wines (blush) typically are made from starting a fermentation with red wine juice and skins, then removing the skins from the wine after a short period.

**HAPPY
ST. PATRICK'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](#).