

Issue #200 April 2017  
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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*  
**Happy Spring**  
 By Renā Barnes, Warehouse Manager



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

We would like to welcome you to the 200th edition of *The Stomper*. Thanks go out to all our valued customers! We are here to offer great products at our Winemaking Supply Superstore to ensure your winemaking success.

Spring has arrived! With its arrival, we have a few flowering notes to share with you. This time of year, grapestompers gets really hopping. The fresh fruits and flowers are starting to blossom; therefore, we are answering questions on certain recipes and options on which flowers and fruits make the best wine. On our web site we have some recipes and links to [Jack Keller's recipes](#) that we would recommend for those who would like to try their hand at fresh fruit wine making. We also have the popular [Winemaker's Recipe Handbook](#) back in stock; The [Fruit Wine Equipment Kit](#); and the [FerMonster](#) which has the large mouth. For those with Spring fever and want their bottles to show it, we have a few capsules that we think would be great for that spring look! Try these capsules: the [Light Pink with Gold top](#), [Teal with Gold top](#), [Yellow Orange with Gold top](#) and the [Shiny Gold](#). Don't forget about [Custom Labels](#) to show off your bottle at the Easter get together. The Spring cleaning bug gets most of us so we have a variety of necessities from [buckets with lids](#) to [cleaning agents](#), all the way to [new wine bottles](#). Look for these item numbers in the highlighted item column on page 3 of this issue.

Please feel free to suggest any new products and send feedback on items to help us better serve you. This month's celebration will include new lower prices on a small number of items. Be sure to check these out in the list below:

Product	Item#	New Price	Savings
Cherry Flavoring 4 oz.	2791	\$5.50	\$1.08
Glycerine 4 oz.	2739	\$2.35	\$0.63
Star San 8 oz.	4800	\$9.99	\$4.01
Red Head Capper	2786	\$16.25	\$2.87
Super Jet Filter Pads #3	2622	\$5.95	\$0.94

**Reminder:** The new Orchard Breezin' Plum Passion Wine Kits have arrived. Order yours now and be ready for those summertime afternoon social affairs.

Please see an IMPORTANT EVENT reminder on the next page...

## Hot Tip

**Rookie Winemaker?**  
 We know it's difficult, but try not to tinker with your wine. Too much tinkering could lead to some good cooking wine (if you know what we're saying). Stick to directions until you feel comfortable and more familiar with wine making then you can decide where the fine line can be drawn.  
**Submit your hot winemaking tip here:**  
[grapestompers.com/submit\\_ideas.aspx](http://grapestompers.com/submit_ideas.aspx)

## Celebrating our 200th Issue and Looking Ahead

By Brant Burgiss

Holy cow. This is the 200th issue of *The Stomper* winemaking newsletter. Figured another way, that's nearly 17 years worth of grape smashing, yeast pitching, and wine braggag. We hope you've enjoyed the ride so far!

Since wine was the original social drink, we suspect that some of you have been enjoying the creations of your home winemaking for a bit longer than our 17 years. Regardless of the length of time you've been making wine, we raise a glass to all of you and your efforts. Cheers!

What will the next decade bring to our lovely hobby of making wine? Let's take a look into the crystal ball for my predictions:

I predict that in the next 10 years:

- **The "normal" ABV for a table wine will be a bit lower than it is today.** Wine lovers will finally come to embrace the subtleties of a 12.5% wine versus a 15% flame thrower. You know what they say: everything comes in cycles. As for me, I've been saving my polyester plaid pants for the time they will be in vogue again. We won't discuss whether I can still fit in them when the time comes.
- **We'll start to see a broader acceptance of commercial wines made from fruits other than grapes.** Country wines will enjoy a rebirth once people understand that great wines are not necessarily only made from grapes, and in some cases, have additional health benefits.
- **The use of oak wine barrels will become less popular.** Once environment-friendly winemakers realize that the same oak flavors can be imparted to wine using chips, staves, and cubes/beans with less oak waste and less cost, they will start making the transition away from barrels. These oak adjuncts have a much lower carbon footprint than the traditional barrels.
- **Wine kit manufacturers will continue to innovate their product lines.** It wasn't so long ago that a wine kit contained a lot of mystery grape juice. Thankfully, that's largely a thing of the past, and we are seeing more and more varietal grape juice and vineyard-specific sourcing in the industry. We're not sure what's up their sleeves, but you can be certain it will contain some pleasant surprises and flavors!

See you next month!

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

Hi,  
I dunno if you remember me but you replaced my Mystic Kit back in Oct. I made that one in November, its been in the carboy ever since fermentation and stabled. I have to tell you it is so very good. When we were emailing about the previous one if you recall it was a musty kind of a old leather taste (smell was ok) this one is fruit forward, somewhat sweet, but not much and also a much deeper ruby color. I will bottle this one soon - I like to age in the carboy 6 months or so and I think this one is ready now. I wanted to thank you for trusting me and for replacing that other one. I have tried 2 more of the first one, and its not gotten any better, not any worse tho either... I might use it as a blending wine in small quantities... or not.

Mike Sjulstad  
Faribault, MN

You've done it again. Here is this month's hidden special. For the month of April we're offering an item that's great for ports and making fresh fruit wine: the 3-gallon glass carboy item #2205. Mention this hidden special in your next order for a special price of only \$23.99.

Vinnie Vintner  
Cabernet, CA

*We've been in business since 1998, always striving to bring you the best in winemaking products and customer service. Thank you for your business!*

**Make Plans Now  
To Attend Our Annual**

## Home Winemaker's Showcase

**Saturday, June 17th from 12-4 PM  
On the lawn in front of grapestompers in Laurel Springs, NC**

**Enter your wines in North Carolina's ONLY Amateur Wine Competition that's judged by the public. All winemakers attend and pour their own wines.**

**Bragging rights and gift certificates for the winners, door prizes and more!  
Details coming in next month's issue.**

## Highlighted Items

### Springtime Items

2801 - [Winemaker's Recipe Handbook](#)  
 3003 - [The Fresh Fruit Equip. Kit](#)  
 2401M- [Light Pink With Gold Top](#)  
 2412M- [Teal With Gold Top](#)  
 2408M- [Yellow Orange With Gold Top](#)  
 2400- [Shiny Gold](#)  
 2210S - [Buckets With Lid](#)  
 2501 - [Custom Labels](#)  
 2201F - [FerMonster](#)  
 Various [Cleaning / sanitizing agents](#)

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### Corky's Corner

## Winemaking Definition

### Calcium Carbonate:

Used for acid reduction in wine (i.e. to raise the pH).

Use: 1/2 ounce in 6 gallons reduces acid by 1 ppt or 0.1 pH unit. The usage varies. Be sure to perform an acid test so you don't accidentally overshoot your desired mark.

## Hot Tip

### If it's Hot, it's Hot, If it's Not, it's Not

Keeping liquid temperatures between 68°F and 74°F will allow consistent S.G. readings. Keep fermentation vessels away from heat sinking areas, i.e. concrete floors, windows, doors, and walls with exterior exposure. Brew belts (for bucket only) and heating pads (with a blanket) are an excellent way to ensure constant heat.

Have a winemaking tip to submit?

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

### Monthly Specials

## Specials for April 2017

Item #	Description	Reg. Price	Special Price
VC779	Calif. Connoisseur Merlot, 7.5L	\$65.26	\$52.21
VC777	Calif. Connoisseur Johannisberg Riesling, 7.5L	\$59.65	\$47.72
3219	VDV Aust. Chardonnay, 9L (2 avail; <b>discont.</b> )	\$92.50	\$64.75
3122	VDV Valpola, 9L (2 avail; <b>discontinued</b> )	\$93.90	\$65.73
3229	VDV White Zinfandel, 9L (1 avail; <b>discontinued</b> )	\$79.90	\$63.92
VC6242	N. Mist Stone Fruit Syrah, 7.5L ( <b>Exp.3/17, 2 av.</b> )	\$63.86	\$44.70
3269	Grand Cru Pinot Blanc, 10L	\$71.00	\$56.80
3116E	Grand Cru Sangiovese Merlot, 10L	\$81.36	\$65.09
3256	Cru Select Riesling Traminer, 16L	\$127.68	\$102.14
3170	Cru Select Amarone, 16L	\$130.00	\$104.00
3204	OB Pomegranate Wildberry Wave, 5.5L	\$67.80	\$54.24
CF5338	Cellar Craft Showcase Mystic, 18L with crushed grape pack	\$144.56	\$115.65
VC0884	Legacy Vieux Chateau du Roi, 16L	\$105.26	\$84.21
VC0868	Legacy Chardonnay, 16L	\$102.95	\$82.36
2722	pH Test Strips, Vial of 100	\$6.99	\$5.59
Various	<b>ALL Soda Pop base flavors</b> 2777 - Cola 2779 - Cherry 2780 - Orange 2781 - Raspberry	<b>\$8.17+</b>	<b>\$0.99</b>
	<b>NOTE: You will also need a packet of Montrachet yeast.</b>		
2748	Calcium Carbonate, 4 oz.	\$1.99	\$1.59
2720A	C-Brite Sanitizer, 1 lb.	\$5.70	\$4.56
3613	Nottingham Ale Yeast, 11 g.	\$4.12	\$3.30
2308	Corks, Agglomerate, #9 x 1.5" Molded Natural	\$0.15	\$0.12
2223	Airlock, Double Bubble	\$0.94	\$0.75
2743C	Oak Chips, Medium Toast, French 4 oz.	\$1.87	\$1.50
2704	Cote des Blancs wine yeast, 5 g. (Exp. 3/17, 11 available)	\$0.56	\$0.39
2404	Capsules, Burgundy w/ Gold Grapes PVC	\$0.14	\$0.10
2411	Capsules, Black w/ Gold Grapes PVC	\$0.14	\$0.10
2790	Raspberry Flavoring, Beer/Wine 4 oz.	\$7.50	\$6.00
2602	Glass Wine Thief	\$5.87	\$4.70
2284	Silicone 5 Hole Vent Stopper/Airlock	\$4.99	\$3.99
2613	Mini Jet Filter Pads, #2 Polishing	\$2.89	\$2.31
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit - Red	\$303.33	\$245.99

## Dandelion Wine Recipe

Edited by Brant Burgiss

yield: one gallon

### Ingredients

3 quarts freshly-picked dandelion flowers (no stalks or green matter)  
1 lb. golden raisins, chopped  
1 gallon water  
2 lbs. granulated sugar (or thereabouts; see SG note below)  
3 fresh oranges  
1 or 2 fresh lemons (depending on level of desired acidity)  
1 – 5 gram packet of wine yeast (Red Star Cote des Blancs or Lalvin ICV D47)  
Yeast nutrient (dosage depends on type used)  
Campden tablets and Potassium sorbate (if bottling a sweet wine), varies

### Method

Put the flowers in a large bowl or crock. Boil the water, and pour it over the flowers. Stir well, then cover the vessel with a clean cloth. Allow to steep for two days, stirring gently 1 or 2 times each day.

After steeping, pour the mixture into a large pot. Heat to a low boil. Add one pound of the sugar and the zest of the orange and lemon peels (avoid including any white pith). Continue boiling for 15 minutes, then remove from heat. Allow to cool for 10 minutes.

Strain the warm mixture into a primary fermentation vessel. Add the juice and pulp from the oranges and lemon(s) and stir. Check your specific gravity, correcting the reading for the warmer temperature. Depending on the SG\* and your desired style of wine, you may wish to add more sugar at this point to reach your target starting gravity. Any extra sugar you add to the warm must should dissolve well with a bit of stirring.

Allow the must to cool to about 70-75 degrees F, then add the raisins, yeast nutrient, and wine yeast. Cover the vessel with a clean cloth. Put in a warm place where it can remain undisturbed for 3-5 days.

Once the vigorous primary fermentation slows (about SG level of 1.02 or lower), rack the wine off the sediment into a clean, sanitized secondary fermentation vessel and attach an airlock. Let the wine work until fermentation completely stops, then rack. Add one crushed/dissolved Campden tablet and stir into the wine. Reattach the airlock.

Allow the wine to fall clear, then rack one final time and bottle. You should age your wine at least 6 months before drinking; one year would be even better.

*\*For instance, to make an 11% ABV wine, aim for a starting SG of 1.084. This assumes the yeast finishes to dryness. You can always back sweeten the wine to your desired level of sweetness before bottling. Just remember to use a bit of potassium sorbate and Campden tablets prior to bottling per package directions to prevent refermentation from occurring, which can cause your corks to blow or your bottles to burst.*

### 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 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!

#### Syrah and Shiraz

Did you know that Syrah and Shiraz are actually made from the same grape? The difference is in their style. Typically, Syrah is made from a cooler climate and Shiraz is made in a warmer climate, but they can be called whichever the winery chooses. The French refer to Syrah, which tends to be more elegant and complex. Others refer to Shiraz which gives more crisp and fruity, less layered with slight, jammy flavors of berry as compared to a Syrah.

HAPPY  
EASTER

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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](#).