

Issue #201 May 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 Announcements
Memorial Day May 29th / Mother's Day May 14th
By Renā Barnes, Warehouse Manager

Grapestompers would like to send out a big "THANK YOU" to all the Veterans. To all men and women in uniform, past, present, and future, thank you for serving our country and protecting our freedoms. May God Bless You All. We would also like to recognize all the mothers in wishing them a Happy Mother's Day. In celebrating, we would like to inform you of some recent price changes, discontinued items and send a reminder of the Home Winemakers Showcase held here at grapestompers in Laurel Springs, NC on Saturday, June 17th from 12-4pm. There is still time to make a batch of wine in time to enter for a chance to win up to a \$100.00 gift certificate here at our Winemaking Supply Super Store. See the accompanying story on page 4 of this issue.



Special Thank You to All our Veterans
from grapestompers.com

In the table below is a list of products that have dropped in price:

2687	Ferrari Automatic Filler Tap	2218	Bottle Filler Fast Flow 1/2"
2253	Bottle Rinser Vinator	2609A	Bottle Brush
2222B	Auto Siphon Clamp 1/2"	2254D	Bottle Drainer Wheels set of 3
2217	Spigot, Bottling fits 3/8" 7/16"	2209	Spigot, Bottling Easy On/Off FLIP
2213	Lid, 7.8 gal. Bucket, D & G	2214	Lid, 7.8 gal. Bucket, SOLID
2212	Bucket 7.8 gal. Drilled for	2721	B-Brite 8oz.
2256	Airlock, 3 piece	2223	Airlock, Double Bubble

Hot Tip

Colored Bottles or Not ???

Choosing the "proper" bottle color for your wine may not be as crucial as you think. The most important thing for any wine is that it should be stored out of direct sunlight to protect it from the harmful effects of light. Proper storage will protect the wine no matter what the color of the bottle.

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

Discontinued Stock Items Below

The following items are only available for a short amount of time, so be sure to order them soon. All Zorks are being discontinued; the manufacturer decided to stop production. The Ivory w/Gold Grape Capsules, Green w/Gold Grape Capsules, White w/Gold Grapes Capsules, Vinity Airlock, 5.5, 9.5, and 10.5 Solid Stoppers, Large solid stopper, Easy On/Off Spigot, #9 Tapered Corks, Champagne Wires, Expansion Stoppers, White Metal Screw Caps, Fast Seal Tool, Anti-Foam packets, Liquid Sinatin (oak essence), Liquid Tannin, and Elderberries 4oz are also being discontinued. Get 'em while you can!

Tom's Cellar

Product Testing While Learning

By Brant Burgiss and Renā Barnes

As you can see from the photos below, the grapestompers girls have been busy making wine in the warehouse. From fresh dandelion wine to their favorite Niagara Mist kit ([Chocolate Black Cherry Pinot Noir](#)), Renā and Katie have experienced the rewarding hobby of home winemaking, whether the source of the fermentables comes from the backyard or a wine kit.

They also got a chance to demo the FastFerment and are eager to share their experiences. Give them a call to place your order or to answer a question!

See you next month!

Cheers, Brant



One of the newest contraptions on the market is the FastFermenter. There have been several questions about this product so we decided to put it to the test. For the last couple of months, Katie, myself, and Brant have been testing the FastFermenter. At the same time, Brant was showing us the ropes of making wine. Not sure if Katie and I will ever master the technique, but we sure had fun. The fermenter was very simple to assemble. The one thing I do recommend is that you make sure there is plenty of Teflon tape on the threaded parts. Be sure to put the tape on the male end clockwise and tighten firmly. Once fully assembled, fill with water to make sure there is no leakage. Better to lose water than wine. Then sanitize! Also, you want to set up in a location where temperature is pretty well consistent and then follow the directions of your choice of wine kit or fresh fruit recipe.

If using a concentrate, I recommend keeping the ball valve closed until after you've added water and stirred. After the first fermentation you may lose around 150 ml of wine as you empty the collection ball and around the same amount at the time of bottling. The loss can be minimized if you reclaim some of the wine using a turkey baster. We had our wine bottled and ready to drink in just a few weeks.



Clean up was a breeze, but remember to never use cleaning sponges that could scratch the conical. Needless to say, the FastFermenter does hold true to the no racking and 80% less work. I highly recommend this product for beginners and pros. It's fast and easy from assembling to bottling. Happy winemaking!

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

You will not believe this month's hidden special. Mention the hidden special in the "comments" section of your order, and receive 30 FREE Capsules with the purchase of a Wine Kit or get 100 capsules for just \$0.05 each. Choose from these 3 capsules only:
[2439A](#) - Green w/two Gold Stripes,
[2441A](#) - Ivory w/two Gold Stripes, and
[2440A](#) - Blue w/two Gold Stripes.

Smile for Wine
grapestompers, NC

Thank you guys for being so helpful and courteous to our family. We love coming to grapestompers not only for the wine supplies and friendly service, but for the advice and knowledge. Also, just wanted to let you know that the Orchard Breezin' Tropical Lime is a hit here in the High Country.

The Church Family
Boone, NC

I received my shipment today. Wow, you guys are quick. Ordered Tuesday morning and it is waiting for me when I get home from work on Wednesday. Can't wait to start the kit this weekend.

Cheers and thanks for the great service.

Scott Niedzialek
Lynchburg, VA

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!

Leftovers Anyone???

We have the following items below left over from the Passport Series and the RQ's. These will be first come first served deals.

[VC6360](#) - Passport Series
Australia Riesling (2 avail.)

[VC6358](#) - Passport Series
France Syrah (1 avail.)

[VC6359](#) - Passport Series
Cabernet Sauvignon Rosé
(1 avail.)

[2017RQ4](#) - France Sauvignon Blanc
(1 avail.)

[2017RQ3](#) - France Merlot (1 avail.)

Corky's Corner

Winemaking Definition

Residual Sugar

Sugar that is left over (not fermented out) in a wine. It remains there as part of the taste. It may be added or naturally occurring (such as in late harvest & ice wines). If residual sugar is desired and needs to be added, remember to do so after fermentation and in the presence of KMS and sorbate.

Hot Tip

Helpful Hints

B-Brite, unlike potassium metabisulfite, should not be stored for future use. When you mix a solution of B-Brite it should be used up and must be made afresh each time it is needed. After a bit it tends to lose its strength. Remember that B-Brite is a cleanser and not a sanitizer, therefore it must be rinsed.

Have a winemaking tip to submit?

grapestompers.com/submit_ideas.aspx

Monthly Specials

Specials for May 2017

Item #	Description	Reg. Price	Special Price
VC768	Calif. Connoisseur Bergamais, 7.5L	\$62.11	\$49.69
VC773	Calif. Connoisseur Chardonnay/Semillon, 7.5L	\$60.70	\$48.56
3219	VDV Aust. Chardonnay, 9L (1 avail; exp. 5/17)	\$92.50	\$64.75
3225	VDV Sauvignon Blanc, 9L (1 avail; discount.)	\$76.75	\$61.40
VC6242	N. Mist Stone Fruit Syrah, 7.5L (Exp 3/17, 2 av.)	\$63.86	\$44.70
VC0366	N. Mist Raspberry Merlot, 7.5L	\$63.86	\$51.09
3271	Grand Cru Pinot Grigio, 10L	\$71.00	\$56.80
3165	Grand Cru Malbec, 10L	\$82.76	\$66.21
3170	Cru Select Amarone, 16L	\$130.00	\$104.00
4854	OB Citrus Sunshine, 5.4L	\$67.80	\$54.24
CF3554	Cellar Craft Showcase Rosso Fortissimo, 18L with crushed grape pack	\$152.98	\$122.38
CF5326	Cellar Craft Showcase Yakima Valley Pinot Gris, 18L	\$148.77	\$119.02
VC0869	Legacy Sangiovese, 16L	\$103.72	\$82.98
VC0879	Legacy Riesling, 16L	\$98.04	\$78.43
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.		
3284	Cru Select Chardonnay, 16L	\$124.00	\$99.20
3172	Cru Select Australia Shiraz, 16L	\$130.00	\$104.00
2603A	Proof and Tralle Hydrometer for Spirits 11"	\$6.54	\$5.23
2723	Potassium Bicarbonate 5 oz.	\$4.20	\$3.36
2729	Acid Blend, 1 lb.	\$4.12	\$3.30
2320	Corks, agglomerate, #9 x 1.75" Molded	\$0.14	\$0.11
2704	Cote des Blancs wine yeast, 5 g. (exp. 10 avail)	\$0.56	\$0.39
2600A	Plastic Test Jar w/ bumper 14"	\$4.79	\$3.83
2618	Super Jet Filter Pads #1 coarse 3 pk	\$5.20	\$4.16
2619	Super Jet Filter Pads #2 polishing 3 pk	\$5.20	\$4.16
2622	Super Jet Filter Pads #3 super sterile 3 pk	\$5.95	\$4.76
2265	Fermtech Blast Bottle Washer	\$10.99	\$8.79
2737B	Oak Chips, American Medium 1 lb. bag	\$4.77	\$3.82
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit - Red	\$303.33	\$245.99

Register Now for Winemaking Competition

By Brant Burgiss

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!
Winners in each of 5 categories can claim up to a \$100 gift certificate*

DRY RED WINE
DRY WHITE WINE
FRUIT WINES / BLENDS
ICE WINE / PORT STYLE / SHERRY STYLE
MEAD

Craft and food vendors will also be in attendance, so whether you're a wine sipper, a winemaker, a nature lover, or a potential vendor, be sure to attend!

The tasting fee is only \$5, and includes a 16 oz. souvenir wine glass, yours to keep just for attending and helping vote for your favorite wines in each class.

To register your wines for the competition, download this form:
[Home Winemaker Registration](#)

If you are a vendor and would like to set up a booth or tent to sell your handmade crafts or other products, download this form:
[Vendor Registration](#)

*subject to rules and regulations of the competition.

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!

Always - Find out first if a flawed wine can be fixed before discarding it. Flaws can often be fixed with a variety of techniques or chemicals or additives.

Never - Never discard a wine without first finding out what the possible flaw is. Flaws can often be fixed with a variety of techniques or chemicals or additives. Yes, this point is so important that we mentioned it twice!

**Happy Mother's
Day**
from grapestompers.com

Thank you for choosing grapestompers for your wine making supplies.

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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](#).