

Issue #202 June 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!

In This Issue	
Important Announcements . . .	1
Tom's Cellar	2
Customer Feedback	2
Corky's Wine Word	3
This Month's Specials	3
Winemaking Competition	4

Important Announcements
Hottest Wines / New Kits Coming Soon / Father's Day / Flag Day
By Renā Barnes, Warehouse Manager

June is a busy month for most winemakers. From warm days and cool nights to the hot days of summer, now is the time to get those kits a rollin'. Dry whites are slowly working their way back in the mix and the California white wines are leaving their mark. Chardonnay, Sauvignon Blanc, and Pinot Gris are the top white wines for summer. Of course we all know the sweet wines, especially the berry wines, are very popular. Don't forget the reds. Here is a list of the top red wines of summer. 1. Pinot Noir 2. Bergamais 3. Nebbiolo and 4. Chianti (Sangiovese). These lighter red wines can be served slightly chilled if desired. When looking for a good red summer wine you want to look for a wine with low to medium tannins and textures in order to keep it refreshing and not too heavy on the palate. Be sure to visit grapestompers.com and check out the varietals mentioned above.



I pledge of allegiance to the flag of the United States of America.....

Hot Tip

One of the best tips that we could recommend to the amateur winemaker would be to make it a habit to clean all your wine making equipment ritually. Another great habit is to keep notes. No matter what, write it down so that you can go back and compare notes and so that we can be able to help you if you get stuck or have questions.

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

New Kits Coming Soon

This month we would like to inform you of new kits from RJ Spagnols. Introducing **Minivo** – a new craft wine kit that lets you discover the world's most popular wines and the thrill of creating wine blends that are uniquely yours. These kits will include, an Australia Shiraz, California Cabernet Sauvignon, Chile Malbec, Chile Merlot, Australia Chardonnay, Chile Sauvignon Blanc, Germany Riesling, and Italy Pinot Grigio. Blending is becoming very popular in the winemaking business and amateur winemaking. It can be accomplished by fermenting each variety separately and then selecting your optimal blend prior to bottling. These kits are 5.8 liter kits. Be extra careful and read ALL the directions prior to blending. It could get a little tricky. The Minivo kits will be available for us around the 5th of June. If you would like to check these out, go to www.rjscraftwinemaking.com/minivo. Minivo kits will be available from grapestompers as a **Special Order Only** so be sure to order these in advance to fulfill your summer needs and winter occasions.

Happy Father's Day to all the wonderful Dads from the grapestompers gang. Don't forget about our gift certificates and custom labels. We are here to make your handcrafted wine look professional and with a heartfelt personal touch.

Happy Flag Day.....Americans reflecting on the foundations of the nation's freedom.

Winemakers Showcase

Good luck to all the home winemakers entering our Winemaker's Showcase festival here on June 17th. We look forward to tasting the benefits of all the hard work you have put into your craft winemaking ventures. **See page 4 of this issue for more details and a link to the entry form.**

You Bought a Hundred Pounds of What?

By Brant Burgiss

Imagine my surprise one day last week when a customer's pickup truck backed up to our loading dock at the warehouse. The fact that a customer's truck was at our dock is a common event, and this particular customer is always on the hunt for used bottles at a good price. But the thing that was odd about this occasion was that I noticed the bed of his pickup was NOT empty as he was backing up. There were 3 huge boxes of something in the back and my curiosity was aroused.

"What do you have there, Jerry?" I inquired as my customer exited the truck.

"Oh, just something that your father ordered," replied Jerry with a gleam in his eye. "Help me unload this."

Whatever it was, it was heavy. I had to be careful lifting the boxes so as not to throw out my back. Once the boxes were on the dock, I opened one of them to see what was inside. I soon discovered it contained a bunch of reddish-green stalks that looked like celery... can you guess what it was? That's right, it was none other than fresh rhubarb!

After weighing the boxes, it was determined that my friend Jerry had just delivered 100 pounds of the tart vegetable. "What did Dad order this for?" I asked.

"Well, he said you were gonna make wine out of it!" Jerry exclaimed.

Those of you who know me, know that I have made wine out of some really weird stuff before (jalapeno and garlic, anyone??), but at least those batches were premeditated. In this case, I was caught completely flatfooted by my own father!



Jerry soon departed, and I was left scrambling to process the rhubarb before it lost its freshness. Very quickly, I recruited my daughters to help prep the rhubarb for its journey to the freezer. As most winemakers know, freezing fresh fruit can help create more juice upon thawing than you might get from pressing alone. It also gave me an opportunity to have some breathing room before we actually started making the wine.

When next I saw Dad, I asked him about the rhubarb. Why in the world did we need 100 pounds? "You bought a hundred pounds of WHAT?!" exclaimed Crazy Tom.

Apparently, he and Jerry got their wires crossed. Dad claimed he only wanted enough rhubarb to make a few bottles. Jerry's side of the story was quite different. He told me Dad said he would take all he could give us! The truth is probably somewhere in between, but in the meantime, what am I to do?

Presently I am scouring the internet for the best rhubarb wine recipe, in an effort to make the best wine possible. My first thought is to blend this wine, once finished, with a bit of strawberry wine. I remember Niagara Mist once made a kit with a sweet strawberry rhubarb flavor, and it was really popular in our tasting room. If I can get close to mimicking that wine, I'll be happy.

Here's hoping your wine adventures don't start out with a surprise like this!



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

Looking for a bargain? You have found this month's hidden special which is your choice between a FREE soda pop base (first come, first serve) OR used blue bottles (scrape 'em and save) for \$4.00 per case of 12- 750's. SKU is 2100 for the used bottles.

Grape Nut
Silly, Squirrel

Thank You.
The last 4 or 5 kits have come out excellent!!

Patrick Muscarella
Penfield, NY

Just wanted to tell you what great service y'all have and that Rena is "Johnny on the spot!" My order was placed Wednesday afternoon, shipped on Thursday and arrived today on Friday!!! That's what I call quality service! Thank you grapestompers!

Tim "Tinker" Pritchett
Akerman, MS

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!

**June 21st is
National Sauvignon Blanc Day**

National Sauvignon Blanc Day is just around the corner. Sauvignon Blanc can come from all over the world. Below are a few kits we have to offer. At the end of the day, you're just trying to make people happy by presenting your creation of a delicious product that somebody can drink. Happy wine-making.

- 3258 [Cru Select Platinum New Zealand Sauvignon Blanc](#)
- VC6313 [Atmosphere New Zealand Sauvignon Blanc](#)
- VC0880 [Legacy Sauvignon Blanc](#)
- VC787 [California Connoisseur Sauvignon Blanc](#)
- VC0368 [Niagara Mist Green Apple Sauvignon Blanc](#)
- 4854 [Orchard Breezin' Citrus Sunshine Sauvignon Blanc](#)

Corky's Corner

Winemaking Definition

Malolactic Fermentation

Malolactic fermentation is the conversion of malic acid to lactic acid via a secondary fermentation using specialized bacteria. This is an important process that is used to achieve greater balance and enhance structure of wine. It is not appropriate for all wines, however, and in fact is most commonly employed with red wines.



Helpful Hints

Enzymes should be stored at refrigerator temperatures (30° to 40° F) at which temperature liquid enzymes will lose 3 to 5% of their viability per year. At ambient temperatures they lose 20 to 30% viability per year. Powders have more stability, losing only 1% to 2% per year, although many people can have respiratory issues with the powdered forms.

Have a winemaking tip to submit?

grapestompers.com/submit_ideas.aspx

Monthly Specials

Specials for June 2017

Item #	Description	Reg. Price	Special Price
VC770	Calif. Connoisseur California Red, 7.5L	\$55.79	\$44.63
VC781	Calif. Connoisseur Pinot Chardonnay, 7.5L	\$60.70	\$48.56
3219	VDV Aust. Chardonnay, 9L (1 avail; exp. 5/17)	\$92.50	\$64.75
3229	VDV White Zinfandel, 9L (1 available)	\$79.90	\$63.92
VC6242	N. Mist Stone Fruit Syrah, 7.5L (Exp 3/17, 2 av.)	\$63.86	\$44.70
VC0363	N. Mist Black Cherry Pinot Noir, 7.5L	\$63.86	\$51.09
3275	Grand Cru Gewürztraminer, 10L	\$73.00	\$58.40
3166	Grand Cru Merlot, 10L	\$79.69	\$63.75
3258	Cru Select Sauvignon Blanc, 16L	\$124.00	\$99.20
3179	Cru Select Cabernet/Shiraz/Merlot, 16L	\$131.98	\$105.58
CF3559	Cellar Craft Showcase Amarone, 18L with crushed grape pack	\$161.40	\$129.12
EP4826	En Primeur Chile Pinot Noir Rosé, 18L	\$151.00	\$120.80
VC0872	Legacy Merlot, 16L	\$111.72	\$89.38
VC0880	Legacy Sauvignon Blanc, 16L	\$102.95	\$82.36
3289	Orchard Breezin' Strawberry Sensation	\$67.80	\$54.24
VC0307	Cheeky Monkey Washington Pinot Gris, 10L	\$80.35	\$64.28
2604	Green Line Hydrometer, (DISCONTINUED)	\$5.96	\$4.77
2733A	Yeast Nutrient Fermax, 1 lb.	\$8.10	\$6.48
2707	EC-1118 Yeast, 5 g.	\$1.00	\$0.80
2322	Corks, Agglomerate, #9 x 1.5", each	\$0.12	\$0.10
2738	Oak Chips, American Dark Toast, 1 lb.	\$4.63	\$3.70
2786	Red Head Capper, Twin Lever	\$16.25	\$13.00
2330	Champagne Stoppers, Plastic (BEING DISCONTINUED)	\$0.16	\$0.13
2331	Champagne Wires (BEING DISCONTINUED)	\$0.10	\$0.08
2332	Champagne Wire Twister (BEING DISCONTINUED)	\$5.00	\$4.00
2329	Champagne Foils, Gold (BEING DISCONTINUED)	\$0.15	\$0.12
2406	PVC Capsules, Green w/ Gold top	\$0.14	\$0.11
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
COUNTRY FRUIT WINES / BLENDS
ICE WINE / PORT STYLE / SHERRY STYLE
CIDER / 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!

Syrah, also known as Shiraz, is a really dark-skinned grape. So, as a result, the wine ends up being bigger and darker than a Cabernet. It actually has more antioxidants than a lot of other red wines, if you're looking for an added health perk. Darker than Cabernet Sauvignon, this wine is so dark that if you were to hold a glass of the wine up to the light, you'd have a very hard time seeing through it. Syrah is a wine with a large amount of mouth-drying tannins, and it is known to be full-bodied, which means it feels heavy in the mouth; the wine features flavors such as berries, pepper, tobacco, and even smoked meat.

Happy Father's Day

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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](#).