



# The Stomper

The Free Monthly Winemaking Newsletter  
Published by [grapestompers.com](http://grapestompers.com)



Issue #203 July 2017

<http://www.grapestompers.com> 1-800-233-1505

Hours: 9:00 AM - 5:00 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!

## In This Issue

Important Announcements . . .	1
Tom's Cellar . . . . .	2
Customer Feedback . . . . .	2
Corky's Wine Word . . . . .	3
This Month's Specials . . . . .	3
Wine Kit Changes . . . . .	4

### Important Announcements

#### Happy Fourth of July / 2017 Dessert Wines Pre-Order

By Renā Barnes, Warehouse Manager

It's that time of year again, time to pre-order those favorite dessert wine kits. We have lucked up and have the same five as last year. They are also offering the Orchard Breezin' Cranapple Celebration that customers fell head over heels for. These kits are top of the line and last year people were asking for seconds. The last day to reserve these kits will be **August 3, 2017**. They will be arriving here at grapestompers early to mid-October so be sure and place your order before the deadline. Thank you and Happy 4th of July.....

#### Vanilla Fig Dessert Wine sku# 3199 Pre-order price: \$99.99

Christmas in a glass! Dark berry and dried fruit aromas complemented by baking spices and vanilla bean. Very complex on the palate with dried fruit, vanilla flavors and spice notes coming through on the finish.

#### Black Forest Dessert Wine sku# 3152 Pre-order price: \$99.99

Bursting with rich aromas of red and dark cherry, this full-flavored dessert wine style also has a hint of dark chocolate fused with plum and toasted oak on the nose.

#### Coffee Dessert Wine sku# 3148 Pre-order price: \$99.99

Typical of medium roast coffee, aromas of toffee, burnt marshmallow, and chocolate will entice you and follow through to a palate which finishes with lingering notes of vanilla.

#### Toasted Caramel Dessert Wine sku# 3197 Pre-order price: \$99.99

Intensely creamy and pleasantly sweet, this full-bodied dessert wine combines rich caramel aroma with the robust flavors of red fruit. The buttery caramel notes give this wine a roundness and texture on the palate that is perfectly balanced with rich toasted notes on the finish.

#### Raspberry Mocha Dessert Wine sku# 3198 Pre-order price: \$99.99

Ruby red with aromas of dark chocolate and coffee blended with ripe juicy raspberry jam. Sweet on the palate with nuances of cocoa powder and coffee balance perfectly with hints of tangy acidity from the raspberry.

#### Cranapple Celebration sku# 3191 Pre-order price: \$59.99

This low alcohol white wine features tart green apples balanced out by smooth white cranberries to create an easy drinking wine with a crisp, refreshing finish. Bottle labels included in kit.

**Pre-orders must be placed no later than August 3rd, 2017.**



God Bless the **USA**

### Hot Tip

If you ever forget to chill that bottle of wine and need it cool in a hurry.... Just place a wet cloth around the bottle and place it in the freezer for about 10 minutes or if you have a few minutes without the rag 22 to 28 minutes. The main thing is not to forget it. Set a timer so you don't leave the bottle in there.

Submit your hot winemaking tip here:  
[grapestompers.com/submit\\_ideas.aspx](http://grapestompers.com/submit_ideas.aspx)

*Tom's Cellar*  
**Winners Announced from 2017 Winemakers' Showcase**  
 By Brant Burgiss



With the small exception of a quick rain shower during the awards ceremony, the weather was great for this year's edition of our annual home winemakers' showcase. Held each year since 2009, the showcase allows winemaking hobbyists the opportunity to compete head-to-head for the most votes, gift certificates, and bragging rights for the coming year.

This year, the festival took place on Saturday, June 17th. Thirty wines were entered across 4 different classes of wine, and the public got to determine the best wines in each class.

So let's have a drum roll... and the winners are:



**PORT WINE**

- 1st place: Chocolate Raspberry Port  
Ron Davis (far right)
- 2nd place: Raspberry Mocha Port  
Walter and Marion Schade



**RED WINE**

- 1st place: Cabernet Sauvignon  
Al and Mata Lehmann
- 2nd place: Pinot Noir  
Sue Schlaudecker
- 3rd place: Carmenere  
Ron Davis



**SWEET / FRUIT WINE**

- 1st place: Peach / Apricot Chardonnay  
Gary & Megan Carmichael
- 2nd place: Tropical Lime  
Walter and Marion Schade
- 3rd place: Wild Black Raspberry  
Barry Hass

Our White Wine category was won by **Kenny Hamilton**, who won first place for his Chardonnay/Viognier blend. Kenny is no stranger to winning competitions. Just last year he won Best In Show (Amateur division) in the local 6-state region for his homemade persimmon wine.

Thanks to everyone who participated, from the winemakers and their spouses / significant others, to the judges/public and our staff.

See you next month! 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

Brant,  
 I saw where Purple Toes sponsored the Pinot Noir category of the 2017 WineMaker Magazine Amateur Wine Competition so I thought you would want to know I won a couple medals in the competition. I got a bronze for my Red Mountain Cab and a silver for my Chocolate Raspberry Port (Port Style). No gold, but this was my first time entering - hopefully I will get tasting notes for lessons learned. Thanks for all the tips and guidance from you and Tom!  
 Kind regards,

Elmer Baugess  
 Whitsett, NC

*Congratulations to Elmer for placing in the world's largest amateur winemaking competition. If you are a customer of ours and you won a medal, please let us know. Finally, a big Thank You goes out to all who entered in our 9th Annual Winemakers' Showcase Festival. See story at left.*

*From the  
 grapestompers gang*

Here it is...this month's hidden special is 30 FREE corks #2322 with the purchase of any grape juice concentrate. Mention the hidden special in your order comments or on the phone in order to receive your free corks.

*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!*

## New Products

2778 Fermaid K 8 g.  
 2776 GoFerm Protect Evolution  
 3003 Fruit Winemaking Kit  
 2128 Glass Marbles  
 2201F FerMonster 6 gal.  
 VC6788 N. Mist Melon Berry Merlot  
 3214 O. Breezin' Plum Passion  
 VC6836 Legacy Moscato, 16L

The items listed below have been discontinued. We do have just a few of each in stock. Get'em while you can. First come, first served.

2604 Green Line Hydrometer  
 2334 Expansion Stoppers  
 2736D Liquid Tannin  
 2740A Liquid Sinatin (Oak Extract)  
 2900 Anti-Foam Agent

### Corky's Corner

## Winemaking Definition

### Maceration

The process of allowing grape juice and skins to ferment together, thereby imparting color, tannins and aroma.

## Hot Tip

### Wine Yeast Hints

If you're looking for a good general purpose wine yeast that will work for most wines, consider a neutral yeast like Montrachet, K1V-1116, Premier Cuvee, or EC-1118. For fruity whites, consider Cote Des Blancs, D-47, or 71B-1122. For dry whites, try QA-23; dry reds use BM4X4, Pasteur Red, or RC-212.

Have a winemaking tip to submit?

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

### Monthly Specials

## Specials for July 2017

Item #	Description	Reg. Price	Special Price
VC769	Calif. Connoisseur Cabernet Sauvignon, 7.5L	\$64.56	\$51.65
VC782	Calif. Connoisseur Pinot Grigio, 7.5L	\$58.95	\$47.16
3219	VDV Aust. Chardonnay, 9L (1 avail; exp. 5/17)	\$92.50	\$64.75
VC0367	N. Mist Tropical Fruit Riesling, 7.5L	\$63.86	\$51.09
VC0370	N. Mist Wildberry White Zinfandel, 7.5L	\$63.86	\$51.09
3160	Grand Cru Bergamais, 10L	\$78.82	\$63.06
3273	Grand Cru Chardonnay, 10L	\$79.99	\$63.99
3256	Cru Select Riesling Traminer, 16L	\$127.68	\$102.14
3172	Cru Select Australian Shiraz, 16L	\$130.00	\$104.00
CF3550	Cellar Craft Showcase Lodi Old Vine Zinfandel, 18L with crushed grape pack	\$144.56	\$115.65
VC0312	Cheeky Monkey South African Sauvignon Blanc, 10L	\$80.35	\$64.28
VC0876	Legacy Pinot Noir, 16L	\$105.26	\$84.21
VC0871	Legacy Liebfraumilch, 16L	\$94.88	\$75.90
3279	Orchard Breezin' Blueberry Bliss, 5.5L	\$67.80	\$54.24
2701	Montrachet Yeast, 5 grams	\$0.56	\$0.45
2731	Campden Tablets, 2 oz.	\$3.95	\$3.16
2734	Pectic Enzyme, 1.5 oz.	\$2.63	\$2.10
4800	Star San, 8 oz.	\$9.99	\$7.99
2201F	FerMonster, 6 gal.	\$30.99	\$24.79
2217	Spigot, 1/2 in. Fast Flow	\$2.90	\$2.32
2744	Super Smoother 2 pouch system, Glycerine/Oak	\$3.08	\$2.46
2222A	Tubing Clamp, Large	\$1.80	\$1.44
2598	The Thief w/ Test Jar, Fermtech	\$8.49	\$6.79
2609A	Bottle Brush	\$3.20	\$2.56
2687	Ferrari Auto Filler Tap	\$13.95	\$11.16
2310	Corks, Agglomerate, # 9 x 1.75", molded natural	\$0.16	\$0.12
2428	PVC Capsules, Black w/ Silver Stripe	\$0.14	\$0.10
2408M	PVC Capsules, Yellow Orange	\$0.14	\$0.10
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit - Red	\$303.33	\$245.99

## Vineco Discontinues Several Wine Kits

By Brant Burgiss

If we've learned anything about our time in the winemaking supply industry, it's obvious that things rarely stay the same. Products are always changing in one way or another. In this case, Vineco has decided to discontinue further production of the following wine kits:

### Cellar Craft Kits

CF3561 Sterling Barbera  
CF3568 Sterling Malbec Shiraz  
CF3571 Sterling Pinot Noir  
CF3573 Sterling Syrah  
CF3563 Sterling Chardonnay  
CF3546 Showcase Cabernet Shiraz  
CF3549 Showcase Barbera  
CF3555 Showcase South African Shiraz  
CF3547 Showcase Chateau du Pays  
CF5327 Showcase Riesling

### California Connoisseur Kits

VC767 Nebbiolo  
VC781 Pinot Chardonnay  
VC774 Sangiovese (Chianti)

### Legacy Kits

VC0871 Liebfraumilch  
VC0874 Piesporter  
VC0864 Nebbiolo  
VC0869 Sangiovese (Chianti)  
VC0880 Sauvignon Blanc

**We still have some of these kits in stock.** Check their current status on our web site. They will be available for sale until we run out. As the saying goes, "First come, first served."

Once these kits are gone, don't lose heart... the manufacturer has provided us with a list of suggested replacement wine kits. Contact us to find out what the replacements are for any or all of the kits listed above. Just give us a call at 800-233-1505 or email [tom@grapestompers.com](mailto:tom@grapestompers.com)

## NEWS FLASH

Due to the wine's overwhelming popularity, Vineco has recently added

# MOSCATO

to its portfolio! Released as a Legacy kit, this light-bodied wine is full of playful, sweet, floral aromas, and boasts flavors of ripe peach and tropical citrus. Enjoy a glass with spicy Thai and curry dishes. No oak, a sweetness rating of 6 and only 8.5% alcohol. Ask for item # VC6836. Arriving soon in our shop!

### *The Stomper*

## List Maintenance: How to Subscribe or Unsubscribe

To subscribe to *The Stomper* winemaking hints newsletter, simply go to our subscription request page at <http://www.grapestompers.com/stomper.aspx> or go to our home page and click the "Subscribe to the Stomper" button. If your email address has changed and you have ordered from us before, update your email address the next time you shop or send an email to [tom@grapestompers.com](mailto:tom@grapestompers.com) and let us know your name and your old and new email address.

To quit receiving *The Stomper* winemaking hints newsletter, simply visit this page: [http://www.grapestompers.com/quit\\_stomper.aspx](http://www.grapestompers.com/quit_stomper.aspx)

If you have never purchased anything from us, and wish to change your email address, simply unsubscribe the old address using the link above, then subscribe with the new one.

Past issues of the Stomper can be found at this page on our web site: <http://www.grapestompers.com/newsletter.aspx>

*Boring stuff for lawyers: Content is gathered from sources considered to be reliable, but the accuracy of this info cannot be guaranteed. Opinions expressed by guest columnists and customer letters are those of the authors and not necessarily those of grapestompers.com.*

## 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!

#### Bottle Aging

Bottles should stand upright for a week or two after corking. Store the bottles on their sides or upside down in a cool place after the pressure has equalized. Red wines are usually aged in the bottle for one or more years to develop bottle bouquet. Heavier style white wines also benefit from bottle aging. The quality of an aged wine varies significantly bottle-by-bottle, depending on the conditions under which it was stored, and the condition of the bottle and cork, and thus it is said that rather than good old vintages, there are good old bottles.

## Happy Fourth of July

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

Thank you for choosing grapestompers for your wine making supplies.

**WineMaker Magazine** [Get a free trial issue](#) to WineMaker Magazine, the leading magazine and reference guide for the hobby of home winemaking.

You'll be amazed at all the winemaking articles, including hints, recipes, stories, new products, and much, much more. Start your risk-free subscription today.

**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](#).