



# The Stomper

The Free Monthly Winemaking Newsletter  
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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
Deals in Laurel Springs . . . . .	4

### Important Announcements

#### All About Dessert Wines & Special Viognier Releases

By Renā Barnes, Warehouse Manager

Vineco has announced the new Après brand will be replacing the Cellar Craft Specialty Dessert brand beginning this month as the current inventory is depleted. In addition, Après will soon be making some Limited Release Dessert Wine Kits with bottle labels. They will be available for ordering August 28, 2017; as such, we recommend pre-ordering these kits since they are on a first come first served basis. Grapestompers will be placing the order in early September. Please make sure to pre-order by the end of August to assure your kit (s). Below are the two available Limited Release Dessert Wines:

#### Chocolate Salted Caramel sku # [VC6930](#)

The Velvety decadence of chocolate blends beautifully with rich, salted caramel. **Pre-order price \$109.99**

#### Toasted Marshmallow sku # [VC6931](#)

Rich smoky toasted marshmallow with smooth vanilla and decadent caramelized notes. **Pre-order price \$109.99**

Be sure to pre-order yours today so you don't miss out on these two scrumptious flavors.

Also, just a reminder to everyone that the **deadline to pre-order the Holiday Dessert Wines from RJ Spagnols is August 3, 2017**. It's that time of year to start making that perfect, unique and distinctive wine for entertaining and gift giving. Make the holidays count this year. Bringing back all 5 favorites from last year!

<b>Vanilla Fig— # <a href="#">3199</a></b>	<b>pre-order price</b>	<b>\$99.99</b>
<b>Black Forest— # <a href="#">3152</a></b>	<b>pre-order price</b>	<b>\$99.99</b>
<b>Coffee— # <a href="#">3148</a></b>	<b>pre-order price</b>	<b>\$99.99</b>
<b>Toasted Caramel— # <a href="#">3197</a></b>	<b>pre-order price</b>	<b>\$99.99</b>
<b>Raspberry Mocha— # <a href="#">3198</a></b>	<b>pre-order price</b>	<b>\$99.99</b>
<b>Cranapple Celebration— # <a href="#">3191</a></b>	<b>pre-order price</b>	<b>\$59.99</b>

It's a Viognier kind of day.....

Arriving soon in our warehouse here at grapestompers are these two varietals both red and white blends creating truly memorable wines from Atmosphere.

**[Viognier Red](#)**— Aromas of dark fruit are complemented by spice with hints of vanilla. This medium-full bodied red holds velvety tannins with a lush vibrant finish. A gorgeous blend of Merlot, Syrah and Viognier.

**[Viognier White](#)**— Layers of vibrant fruit character, off dry, medium bodied, boasting tropical citrus and green apple notes with a refreshing crisp finish. A beautiful blend of Viognier, Sauvignon Blanc, and Chardonnay.

**See our web site the first week of August for ordering details.**



Solar Eclipse 8-21-2017

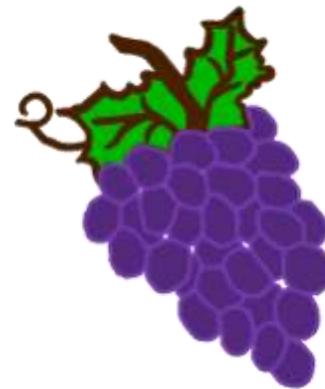
## Hot Tip

### Tannins

Tannins give wine its characteristic structure and can contribute to its longevity. Some types of fruit contain very little natural tannin, which can make producing a well-balanced wine difficult. Enological tannins can be added to enhance flavor, aroma characteristics and complexity.

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

*Tom's Cellar*  
**Preserve Your (Sulfite) Relationships**  
*By Brant Burgiss*



Admit it. We all have relationship problems. We don't always get along with those we should, and even good relationships could possibly be better.

Don't worry, this is not going to be one of *those* articles you typically find in Cosmopolitan magazine. If you are an active reader of my past articles in the Stomper, you know better than that! Rather, this bit of knowledge has to do with winemaking, something we all hold close to our hearts.

What I'm talking about this month is the importance of proper sulfite management in winemaking. The information in this article will help you gain an understanding regarding how various factors can affect the amount of sulfites needed to properly preserve and protect your wine. In short, sulfite relationships really do matter!

Now when I say "sulfites", I am describing the chemicals that winemakers typically add to wine in order to provide SO<sub>2</sub> (sulfur dioxide) in solution. These products may be called anything from [potassium metabisulfite](#) and [KMS to K-meta](#) or [Campden tablets](#) (whose active ingredient is potassium metabisulfite). Regardless of what you call these products, so long as you understand their importance and how to measure them properly, the main thing to remember is that sulfites preserve the wine by helping combat oxidation and prevent contamination by bacteria and other microorganisms.

One thing's for sure: before you add sulfites blindly to your wine, it's a good idea to test your wine to see where things stand concerning levels of SO<sub>2</sub> (both free and total SO<sub>2</sub>) and pH. Once you have these figures, you are ready to figure out if your wine needs more sulfite or not using a sulfite table or a [sulfite calculator](#), like the one designed by Daniel Pambianchi and seen on WineMaker Magazine's web site.

Several different things can influence how much sulfites you'll need to add. Consider the following relationships:

- The HIGHER the pH, the more SO<sub>2</sub> you will need to properly preserve the wine. Microorganisms can thrive at higher pH levels, so plan accordingly.
- The LOWER the alcohol, the more SO<sub>2</sub> you'll need. Some bacteria and microorganisms are able to survive in lower alcohol levels, so higher ABV wines need less added sulfites.
- White wines typically need MORE SO<sub>2</sub> than red wines for proper preservation.
- The HIGHER the desired molecular value of SO<sub>2</sub>, the more molecular SO<sub>2</sub> you'll need. Most sulfite calculators assume 0.8 mg/L dosing, but you can go as low as 0.5 mg/L for big reds.
- The more volume of wine to be treated, the more SO<sub>2</sub> you'll need.
- As wine temperature DECREASES, you'll need more SO<sub>2</sub> to get the job done

When it comes time to add sulfites to your wine, you have 3 basic choices: 1) add potassium metabisulfite powder, 2) add crushed/dissolved Campden tablets, or 3) add a 10% dilute sulfite solution.

Adding KMS powder can be difficult when adding to small batches because you must have a gram scale that is able to measure accurately in tenths of grams. It is very easy to accidentally overdose if not measured properly.

While Campden tablets are a convenient way to add KMS to small batches (since each tablet contains a pre-determined amount of KMS), they can be difficult to crush and cut into halves or quarters.

We recommend adding sulfites via a prepared 10% dilute sulfite solution. In this manner, it's easy to quickly measure the correct dose of dissolved KMS in a solution of water. To make this solution, add 10 grams of KMS powder to a vessel containing 50 ml of warm water. Shake or stir until the crystals have dissolved, then add cool water to the 100 ml mark and mix again well before dosing.

We hope all your relationships are great. 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

Wow! You're fast....

Dorsey Deaton  
Stone Mtn., GA

Customized wine labels.....

Brant-- Thanks. Look forward to seeing the proofs!

John McNeil  
Rochester, NY

Thank you Rena! I look forward to seeing the finished labels.

Donna Fisher  
Perkiomenville, PA

Special thanks to all grapes-tompers customers. We look forward to helping and serving you every step of the way.  
Happy winemaking!

Look what we have for this month's hidden special. We have the solid bucket #2211 with no lid for only \$12.49. What a deal. Don't forget to mention this in the comment section of your order. Thank you.

*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

VC6795	Viognier Red	\$138.25
VC6794	Viognier White	\$132.60
VC6930	Choc. Salted Caramel	\$109.99
VC6931	Toasted Marshmallow	\$109.99
VC3029	NM Raspberry Dragon Fruit, 7.5L	\$69.90

We have a few remaining kits from the Passport Series and RQ's. First come, first served...

VC6358	Passport Series France Syrah	\$130.53	2 available
VC6360	Passport Series Australia Riesling	\$122.81	1 available
2017RQ4	Sauvignon Blanc	\$139.47	1 available

### Corky's Corner

## Winemaking Definition

### Acid Blend

Acid Blend is a granulated blend of the three most commonly found fruit acids: citric acid, malic acid, and tartaric acid. It is added directly to a wine or must to raise its acidity level when necessary. The acidity of a wine is the tart or sharp taste.

## Hot Tip

### Malolactic Bacteria

Malolactic fermentation can help soften wines made from fruit with high malic acid content. Using a "known" strain can maximize chosen attributes. If your goal is to reduce acid without adding flavor / aroma characteristics, then a neutral strain should be used. If flavor enhancement and complexity are desired, then other choices are available. Many fruit wines have unbalanced acid profiles and can lean toward a low pH. Be sure to use a strain within the parameters. **Do NOT attempt ML with kits!**

Have a winemaking tip to submit?

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

### Monthly Specials

## Specials for August 2017

Item #	Description	Reg. Price	Special Price
VC776	Calif. Connoisseur Gewürztraminer, 7.5L	\$63.84	\$51.07
VC774	Calif. Connoisseur Sangiovese, 7.5L (2 left)	\$63.86	\$51.09
EP4824	En Primeur Grenache Syrah, 18L CGP	\$155.99	\$124.79
VC0367	N. Mist Tropical Fruit Riesling, 7.5L (1 available) This kit officially expires on August 24, 2017	\$69.90	\$48.99
VC0870	Legacy Gewürztraminer, 16L	\$115.09	\$92.07
VC0882	Legacy Valroza, 16L	\$114.25	\$91.40
3150	Grand Cru Cabernet Sauvignon, 10L	\$86.46	\$69.17
3275	Grand Cru Gewürztraminer, 10L	\$73.00	\$58.40
3170	Cru Select Amarone, 16L	\$130.00	\$104.00
CF3549	Cellar Craft Showcase Barbara, 18L with crushed grape pack (4 left, discontinued)	\$152.98	\$122.38
CF5326	Cellar Craft Showcase Pinot Gris, 18L	\$161.40	\$129.12
3278	Orchard Breezin' Rockin Raspberry Rosé, 5.4L	\$67.80	\$54.24
3255	Cru Select Pinot Grigio, 16L	\$124.00	\$99.20
2709	Wine Yeast, Lalvin, K1-V116, 5 grams	\$1.00	\$0.80
2599	Adhesive Thermometer	\$2.70	\$2.16
2774	Superfood Yeast, complex blend of yeast nutrients, 2.65 oz.	\$5.75	\$4.60
2608A	Floating Thermometer w/ suction cup	\$5.29	\$4.23
2723	Potassium Bicarbonate, 5 oz.	\$4.20	\$3.36
2715A	Liquid Isinglass, 2 oz.	\$1.90	\$1.52
2748	Calcium Carbonate, 4 oz.	\$1.99	\$1.59
2791	Cherry Flavoring for beer/wine, 4 oz.	\$5.50	\$4.40
2262	Portuguese Double Lever Corker	\$23.43	\$18.74
2256	Airlock, 3-piece	\$0.85	\$0.68
2618	Superjet Filter Pads, #1 Coarse, pack of 3	\$5.20	\$4.16
2619	Superjet Filter Pads, #2 Polishing, pack of 3	\$5.20	\$4.16
2622	Superjet Filter Pads, #3 Sterile, pack of 3	\$5.95	\$4.76
2301	Corks, #8 x 1.50"	\$0.15	\$0.12
2423	PVC Capsules, Blue w/Gold Grapes	\$0.14	\$0.10
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit - Red	\$303.33	\$245.99

## Come See Us in Laurel Springs: The Scoop

By Brant Burgiss

Whether you are aware of it or not, there are SEVERAL reasons for visiting our store in the beautiful Blue Ridge Mountains of North Carolina. Here are just a few of them:

- **DISCOUNTS** - When you visit our winemaking superstore and purchase any regularly-priced wine kit (grape juice concentrate) that is not on sale, you'll save 10% off the marked price.
- **SAVE ON SHIPPING** - No shipping fees when you pick up your winemaking supplies and take them home with you.
- **DEALS** - We offer a free case of recycled wine bottles when you buy any wine kit in person.
- **TASTE BEFORE YOU BUY** - Remember, Thistle Meadow Winery is right next door. All wines made at Thistle Meadow are made from the very same kits that we sell in the grapestompers store. Find a wine you like, and we can tell you which kit was used to make that wine.
- **MEET THE STAFF** - It's easier to ask questions and gain a better understanding of the winemaking process when you talk with our staff. Speak with Brant, Renā, and Katie. Who knows, maybe even Crazy Tom will be around to bend your ears with tale tales and a few stories.
- **BEAUTIFUL LOCATION** - grapestompers is located in the heart of the Blue Ridge Mountains, just 2 miles from the beautiful Blue Ridge Parkway, the most popular National Recreation Area in the lower 48 states. Bring a picnic and find a shady spot by our rippling creek. Bring your dog and fishing pole. The New River (canoeing/kayaking/fishing), hiking trails, live mountain music, and championship golf are not far away.
- **FORGET THE RAT RACE** - Even if it's only for a short time, get away from the angst of the city. Leave the asphalt, stoplights, and crowds behind. Up here in the mountains our only worries are what kind of wine to serve with dinner, and whether your mother-in-law is coming for a visit!

We hope to see you up in Laurel Springs soon!

*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!

**What is the best water to use in the wine kits?**

Fresh spring water from the source, due to its purity and scant amount of trace elements, is the best water to use when making wine from a kit; apart from that, bottled spring water, low-sodium or bottled (not distilled) water from the grocery store is your next best bet.

grapestompers.com

Grape concentrates are simply grape juices that have had their water removed through a high-tech vacuum process. Some kits are fully concentrated; you have to add water, and sometimes additional sugar, before making the wine.

WineMaker Magazine

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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](#).