



Issue #205 September 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!

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Important Announcements
2018 RQ Pre-Orders / 2018 Passport Pre-Orders
By Renā Barnes, Warehouse Manager

Hi folks... It's that time of year again to pre-order those RQ's and Passport kits. Be sure to order yours today to show off your craft winemaking skills.

RQ Gold Standard Collection

[2018RQ1](#) - **Triumph** - Australia Shiraz Viognier (18 liters) is stylish yet refined. It is lush with a tapestry of smooth tannins and succulent dried fruits, vanilla and black pepper. Release date: 01-2018 **Pre-order price: \$129.99**

[2018RQ2](#) - **Prestige** - Carmenera (16 liters) is rich and boasts with flavors of red cherries and berries, with hints of spice and leather enhanced with robust tannins. Release date: 02-2018 **Pre-order price: \$129.99**

[2018RQ3](#) - **Eminence** - Tempranillo (18 liters) from native Spain add panache to any cellar. It skillfully balances fresh berries with savory notes of pepper and smoke. Release date: 03-2018 **Pre-order price: \$129.99**

[2018RQ4](#) - **Virtue** - Riesling (18 liters) from renowned German vineyards, this Riesling is captivating and complex. Crisp flavors of honey, peach, and lemon finish with a lingering minerality. Release: 04-2018 **Pre-order price: \$119.99**

ORDER DEADLINE for the RQ's is OCTOBER 14, 2017

PASSPORT SERIES (releasing Dec. 2017 - March 2018, in order below)

[PP6844](#) - **Grenache** - this French varietal has a distinctive combination of fruit and spice in the aroma making for a lively wine. The medium bodied red boasts flavors of red fruit, with hints of anise and tobacco. **Pre-order: \$117.89**

[PP6845](#) - **Viognier Roussanne Marsanne** - this enchanting white Rhone blend marries 3 varietals, Viognier, Roussanne, and Marsanne into one tantalizing off-dry wine. Peach, pear and honeysuckle in the bouquet make way for hints of spice, pear, tangerine and fresh rose petal on the palate. **\$111.16**

[PP6846](#) - **Aglianico Cabernet Merlot**, a full-bodied Italian varietal, adds personality to classic Cabernet Sauvignon and Merlot in a bold crimson blend. Rustic earthy flavors including spicy pepper, leather and tobacco to ripe plum and black fruits. **Pre-order price: \$117.89**

[PP6848](#) - **Two Roads Red** - this blend has a powerful bold taste and tannin backbone. The addition of Petit Syrah softens the jammy notes that are characteristic of Zinfandel and the Cabernet Sauvignon lends texture. Dark ripe berry aromas blend with smoke & spice elements that lend flavors of black cherry, vanilla, and black pepper with a long finish. Includes crushed grapes. **Pre-order price: \$133.61**

ORDER DEADLINE for the PASSPORT SERIES is Friday, Nov. 17, 2017.



Happy Labor Day



How to Rehydrate Yeast

Make sure must is ready to inoculate and that you have recorded temperature / hydrometer readings. Starting fermentation temperatures of the must should be between 50°F to 86°F (10°C and 30°C). Pour the contents of the yeast packet into 50 ml (about 2 oz.) of 104°F (40°C) clean, chlorine-free water. Stir the mixture lightly. Allow the mixture to stand for at least 15 minutes - but no more than 30 minutes - then stir again to ensure the entire mixture is wet. Add the yeast suspension (sometimes called "slurry") to the must. This step is also known as inoculation.

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

Tom's Cellar

Don't Miss Out on Pre-Orders / Update on Rhubarb Wine

By Brant Burgiss

No doubt you saw mention of the special one-time-only wine kits that were described on the previous page. Let me tell you, both manufacturers have gone out of their way to hit a home run on all these delightful wines.

If you've never ordered an RQ or a Passport Series wine kit before, rest assured you will love the quality and uniqueness of these kits. I'm one of those guys who rarely buys a pig in a poke (that's NC-speak for buying something sight unseen), but in the case of these special one-time only kits, I definitely make an exception.

Please pay attention to the order deadlines mentioned; as long as you order these kits by their respective deadlines, you get a great pre-order price. Remember, we won't charge your credit card until the kits arrive and are ready to ship to you. If you wait and miss the pre-order deadline, not only would you pay \$25 to \$35 more per kit, but you also might miss the kit altogether, as we do not order many extras. So pick your favorite kits / blends, and have fun!

I'm sure many of you have been following the saga of the 100 pounds of fresh rhubarb that Crazy Tom surprised me with a couple of months ago. When last we left you, we had frozen the rhubarb in gallon Ziploc bags.

Last week, I pulled out about 42 pounds' worth of rhubarb from the freezer and laid it out on the porch to thaw. After a couple of hours, the celery-shaped vegetable was ready for further processing. Just by freezing and thawing alone, we had some nice amounts of free-run rhubarb juice. We got a bit more by performing a quick squeeze by hand, gathering all the juice in a primary fermenting bucket and allowing the solid rhubarb to soak in the juice within a large fine straining bag. At this point we had 3.5 gallons of rhubarb must with an initial SG of 1.019. We let the rhubarb macerate for two days in the presence of a bit of pectic enzyme and KMS to a level of 30 ppm free SO₂.



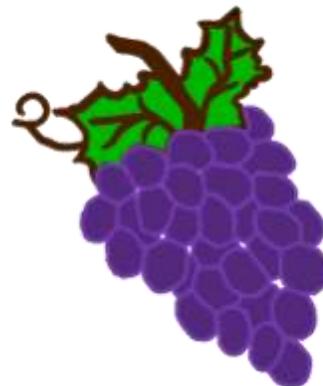
In the meantime, I looked up various recipes for rhubarb wine. They were very similar, with minimal variances. For instance, to make a 1-gallon batch of wine, they recommended using anywhere from 5 to 7 lbs of raw rhubarb. I split the difference and used 6 lbs. Some recipes called to add anywhere from 3 quarts to 1 gallon of water for each batch. I didn't want to water down my must that much, so I only added 2 L of water per 6 lbs. of rhubarb. But I did measure the TA (total acidity) of the raw, undiluted must (1.2) as well as the diluted must (0.46). Adding water made a big difference! I'm very glad I measured the resulting TA. Had I followed the recipe blindly (all the recipes I found recommended adding chalk at the beginning to lower the acidity), I would have had hardly any acid in the resulting mixture. As it was, I decided to add some tartaric acid to raise the TA back up to 0.8.

After two days of soaking, I opened the straining bag, pulled out the rhubarb bit by bit, and used a small tabletop press (see photo above) to squeeze out as much juice as possible. We ended up with a total volume of 7.5 gallons. At this point, the SG was 1.01, the dilution owing to the addition of water. I then chaptalized the must by adding 15.25 lbs (6.928 kg) of sugar to reach the starting specific gravity of 1.092.

I split the juice into two lots; one bucket was inoculated with Red Star Côte des Blancs wine yeast, the other with Lalvin K1-V1116. I'm eager to see which yeast does a better job of bringing out the best attributes of the rhubarb, so that next year I'll know which one to use. Once the wine falls clear and ages, I plan on blending it with a sweet strawberry wine before bottling.

What wild and crazy wine are you making? Let us know your story!

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

Thank you.....

Bob DiMartino
Carmel, NY

My husband Jerry and I were there Monday. We had the issue with sediment and are using the fast ferment system. My husband mentioned we put distilled water in the sediment bowl. We removed it today and had some sediment but wanted you all to know that what we removed was colored water. We tasted it and it was nothing more than red water. We just wanted to share this info with you all.

Margaret "Peggy" Spraker
Wytheville, VA

Happy Winemaking!

Ever have trouble removing those pesky labels? This month's hidden special is The Label-Nator Label Remover, item # [2135](#). Remove those stuck on labels with ease. During September, they're only \$7.49. That's over a 30% savings! Just remember to mention this in your next order.

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

See Page 1 for Special Limited Edition kits available only by pre-order

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 2017 Passport Series. First come, first served...

VC6358	2017 Passport Series France Syrah	\$130.53
		2 available

VC6360	2017 Passport Series Australia Riesling	\$122.81
		1 available

Corky's Corner

Winemaking Definition

Micronutrients

The term given to various trace vitamins and minerals needed in small quantities, such as phosphorus, urea, amino acids, pantothenic acid, citric acid, biotin, yeast hulls, etc.

Hot Tip

Hint 1:

If aging past six months, we recommend adding an extra 1/4 teaspoon of potassium metabisulfite to the carboy during the last racking to prevent premature oxidation of the wine.

Hint 2:

If someone in your family likes dry wine, while others like sweeter wine, bottle the dry wine first, then sweeten the remaining wine and bottle it last.

Have a winemaking tip to submit?

grapestompers.com/submit_ideas.aspx

Monthly Specials

Specials for September 2017

Item #	Description	Reg. Price	Special Price
VC769	Calif. Connoisseur Cab. Sauvignon, 7.5L (1 available exp. 9/2017)	\$70.02	\$49.01
VC6307	Atmosphere German Müller-Thurgau, 16L (1 available exp. 7/2017)	\$127.75	\$89.43
EP4826	En Primeur Chile Pinot Noir Rosé, 18L (1 available)	\$151.00	\$120.80
EP4814	En Primeur Australian Pinot Noir, 18L with CGP (2 available)	\$155.99	\$124.79
VC771	California Connoisseur California White, 7.5L	\$58.56	\$46.85
VC779	California Connoisseur Merlot, 7.5L	\$70.91	\$56.73
VC0307	Cheeky Monkey Wash. State Pinot Gris, 10L	\$87.72	\$70.18
VC6836	Legacy Moscato, 16L	\$105.96	\$84.77
VC0866	Legacy Cabernet Sauvignon, 16L	\$121.33	\$97.06
CF3542	Cellar Craft Showcase Argentinean Malbec, 18L with crushed grape pack	\$169.82	\$135.86
CF5337	Cellar Craft Showcase Lodi Chardonnay, 18L	\$157.19	\$125.75
VC6788	Niagara Mist Melon Berry Merlot, 7.5L	\$69.90	\$55.92
3165	Grand Cru Malbec, 10L	\$82.76	\$66.21
3271	Grand Cru Pinot Gris, 10L	\$71.00	\$56.80
3168	Orchard Breezin' Cranberry Craze, 5.5L	\$67.80	\$54.24
3256	Cru Select Riesling Traminer, 16L	\$127.68	\$102.14
2726	Ascorbic Acid, 2 oz.	\$4.99	\$3.99
2742	Potassium Sorbate, 1.5 oz.	\$2.20	\$1.76
2604	Greenline Hydrometer	\$5.96	\$4.77
2706	Yeast, Premier Cuvée, Red Star, 5 g packet	\$0.56	\$0.45
2731	Campden Tablets, 2 oz.	\$3.95	\$3.16
2715	Sparkoloid Powder, 1 oz.	\$2.16	\$1.73
2715	The Blast Bottle Washer	\$10.99	\$8.79
2224C	3/8" OD Auto Siphon	\$11.96	\$9.57
2521	French Oak Cubes, light toast, 1 lb.	\$24.78	\$19.82
2214A	Bucket Lid Opening Tool	\$6.80	\$5.44
2322	Corks, #9 x 1.50"	\$0.14	\$0.10
2424	PVC Capsules, Holiday Red	\$0.14	\$0.10
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit - Red	\$303.33	\$245.99

20th Annual Wine Festival Scheduled for Oct. 1

By Brant Burgiss

Holy cow, where does the time go?

Once again, it's time for Thistle Meadow Winery's annual wine festival!

Held each year on the first Sunday in October, this year's festival, our 20th, will take place on October 1, 2017 from 12-5 pm at our mountaintop winery in Laurel Springs, North Carolina.

Admission is only \$10 per person, and includes a large 16 oz. tasting glass and tastings from at least 3 NC wineries. Food and craft vendors will be there, as well as live music, so bring a lawn chair, blanket, your friends, and a smile!

To help mark the occasion, we'll have a special release of our holiday wine, Sleepy Hollow Red, a delicious spiced, mulled red wine sure to keep you warm during the long cold winter nights.

Located at 3000' elevation in the Blue Ridge Mountains, only 2 miles from the popular Blue Ridge Parkway, our winery is always in the center of the best fall foliage around. If you love the fall colors, check it out!

And remember, if you're a home winemaker, the site of the wine festival is the same address as grapestompers. So bundle your fun together: drink wine and get winemaking supplies together at one location!

If you're a vendor and would like to set up a booth at our event, please [download our vendor application](#), fill it out, and send it back to us.

We hope you'll be able to attend!

**20th Annual Wine Festival
Sunday, October 1, 2017**

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 Winemaking Fact!

Fermaid - Also called Fermaid K. Contains a variety of compounds such as amino acids, sterols, yeast hulls, and vitamins; also contains a limited concentration of fermentable nitrogen (25g/HL = 25 mg/L fermentable N). Stock # [2778](#)

Not getting enough juice from your fresh fruit? No need to worry, we got you covered with an extra boost!

Red Grape Concentrate, 1 Liter
stock # [1248](#)

or
White Grape Concentrate, 1 Liter
stock # [1249](#)

Use this concentrated grape juice to add body, flavor, and aroma to a small batch of wine made from fresh fruit or flowers.

Also great for making jams and jellies!

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](#).