



Issue #206 October 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
New Products and Spooktacular Savings
By Renā Barnes, Warehouse Manager

Happy October everyone! This month, we would like to announce some new products available now here at grapestompers. Remember to check out page 3 for our Spooktacular Savings. *Wooooohahahahaha.....* Some items are first come first served, so hurry up and get to the bloodcurdling gleanings...

Yeast Hulls 5 g- Use for stuck or sluggish fermentations. Yeast Hulls are dead yeast cells that absorb toxic yeast by-products that could be inhibiting your fermentation. Use 0.5 to 0.9 grams per gallon. Mix with distilled water, and add to wine. SKU# [AD346A](#)

Nutrient Vit End 12 g- Highly specific inactivated yeast that absorbs compounds that can cause a stuck fermentation. Use during fermentation to reduce the risk of stuck ferment. Use 1.25 grams per gallon of must/juice, mix with water or wine before use. SKU# [AD331A](#)

Liquid Oak Tannin Fruit Enhancer 2 fl. oz. - Fruit Enhance Plus Liquid Oak Tannin emphasizes a ripe berry character, best for red wines. Mix directly into finished wine 2 weeks prior to bottling. Best for red wines. Keep refrigerated. SKU# [8010A](#)

Liquid Oak Tannin Mocha 2 fl. oz. - Mocha Liquid Oak Tannin brings out the character of a heavy toast barrel, slightly smoky with chocolate coffee undertones. Mix directly into finished wine 2 weeks prior to bottling. Keep refrigerated. SKU# [8008A](#)

Liquid Oak Tannin Vanilla 2 fl. oz - Vanilla Liquid Oak Tannin gives a slight vanilla accent and produces a very smooth, almost creamy addition. Mix directly into finished wine 2 weeks prior to bottling. Keep refrigerated. SKU# [8009A](#)

For all tannin products described above: *Bench/taste trials are the best way to determine proper dosage for your wine. Generally one may use 0.66 oz per 5 – 7.5 gal of wine; less with white wines.*

Five Star PBW 120 g - A highly effective, environmentally friendly, alkaline non-toxic cleaner, safer and greener than comparable caustics. Will not harm stainless steel or soft metal & plastics. Comes as a concentrated liquid, 4 oz. total. Add 1 oz. per gallon of water to make cleaning solution. SKU# [CL25E](#)

PVC Capsules, Green Tea - PVC Capsules that are green tea colored. SKU# [1369](#)

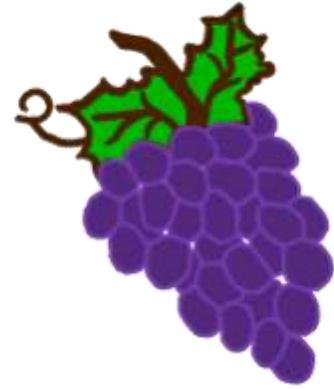


Happy Columbus Day!

Hot Tip

Nutrients for wine yeasts - when added in the proper amount and at the correct time - will go a long way toward preventing common problems (such as stuck fermentation and hydrogen sulfide contamination) and help ensure your wine ferments fully and without difficulty. Nutrients are available in several formats and are inexpensive to purchase. With a little knowledge and basic math skills, it's easy to determine the proper dose of nutrients to add.

Tom's Cellar
Fresh Grapes vs. Wine Kits
 By Brant Burgiss



North Carolina is currently in the midst of grape harvest, and folks are picking them like mad across the Tarheel State this season. At least from my experience in our winemaking supply shop, the most popular grape that folks are making wine out of at the moment are grapes of the Muscadine family, particularly the Scuppernongs. These grapes grow well in our climate and soil, and are not as finicky as Vinifera grapes.

This got me thinking: I wonder how many of our customers have taken the plunge and made wine from fresh grapes? Whether you have a backyard vine or buy them from a major grape growing region like California or New York, you'll probably agree that making wine from raw fruit takes a lot more effort and time than one might first assume.

We already know that making wine from wine kits (AKA grape juice concentrates) is a great way to break into the hobby of home winemaking since the process is much easier than making wine from fresh grapes. With kits, a lot of the work is done for you. The winemaker doesn't really have to be concerned about the quality of the fruit, the pH/TA levels, the selection of the proper yeast strain, the time of year to start a batch, etc. If everything is done correctly, the rewards of making wine from fresh fruit can be awesome.

A glance at the advantages/disadvantages of making wine from fresh grapes vs. kits:

Topic	Wine Kits	Fresh Grapes
When to start a batch	Anytime! Wine kits are shelf stable at room temperature for a year or more from date of manufacture.	Must start within mere hours of when grapes are picked. Nature picks the time to make wine, not you!
Wine Chemistry	Kits are already buffered to the correct pH / TA / sugar / YAN levels when they are manufactured. No enzymes or other chemical adjustments are necessary.	Must carefully measure each item mentioned and make careful adjustments manually before the batch can be started.
Yeast	Simple! Use the yeast provided in the kit.	Do you have time for a dissertation? For each grape, you can easily consider up to 10 possible strains of yeast to use for your fermentation.
Pressing	Only lightly needed, and only for those kits that come with grape packs. Can be done in 2 minutes by hand. Easy!	Involves the use of a press, not an inexpensive piece of equipment.
Winemaking equipment	You can get by with a bucket, a carboy, some tubing, a bung/airlock, and a spoon if you must.	Pull out your wallet. You'll need a crusher/destemmer, a press, and a pump of some sort would work nicely. A filter is something to seriously consider, as well as a myriad of test equipment.
Malolactic fermentation	A non-topic for over 95% of wine kits produced. Kits sold by grapestompers don't undergo ML.	Commonly done for reds and select whites. Takes a while (months even) to accomplish, and measuring completeness with paper chromatography takes a bit of skill.
Time elapsed before bottling	As little as 4-6 weeks according to kit directions.	Patience, grasshopper. You need lots of patience.
Other considerations	Just degas well and keep your sulfite levels up.	Cold stabilization, prevention of protein hazes, pectin hazes, various microbial instabilities, etc.
Time and work required	8 hours per batch, tops. More experienced home winemakers can do a batch in 6 total man hours.	How do I count the ways? Once your red grapes are picked, you need daily watching / maintenance / work until ML is underway. Then you can take a break. But more work awaits!

As you can readily see, the winemaker must be involved in a lot of decisions and processes when making wine from fresh grapes. This infers the winemaker must be on top of his/her game (education-wise) to do what needs to be done and in a timely manner. One also must take stellar records of all measurable demarcations along the way so you can make corrections, thus maintaining control of the winemaking process.

(Continued on page 4)

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

Hi Katie,

Thanks for the quick response. I had to do a second order on my Viognier order from a few weeks ago because my primary fermentation blew a hole in my old fermenter (5 plus years). It was my fault for not throwing it away immediately when I saw stress cracks developing. I already purchased a second fermenter to replace it, I just tried to do two batches at once.

While reordering the white, I decided to get the new red you had on sale as well. I hope this goes better. I bought a second fermenter from my local dealer so I should be good for another 5 to ten years and can do two batches at a time. You always beat his prices on kits though even with shipping added.

I buy my kits from you folks because your selection is great and prices competitive.

Thanks again for your quick response to my order. After it ships, I usually get it in one to two days.

Jerry Lagorio
 Venetia, PA

This month's hidden special is the Buon Vino Mini Jet Wine Filter, item # [2611](#). Save \$30 off the regular price and remove all that pesky sludge when you mention this in the comment section of your next order, or mention it when placing a phone order. Offer expires 10/31/2017.

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 one for Newest Products

VC6795 Viognier Red (1) \$138.25
 VC6794 Viognier White (2) \$132.60
 VC6930 Choc. Salted Caramel Port
 \$109.99
 VC6931 Toasted Marshmallow Port
 \$109.99
 VC3029 NM Raspberry Dragon
 Fruit, 7.5L \$72.28

We have a few remaining kits from the 2017 Passport Series. First come, first served...

VC6358 2017 Passport Series
 France Syrah \$130.53
 1 available

VC6360 2017 Passport Series
 Australia Riesling \$122.81
 1 available

Corky's Corner

Winemaking Definition

Bottle Sickness

A temporary condition characterized by muted or disjointed fruit flavors. It often occurs immediately after bottling or when wines (usually fragile wines) are shaken in travel. Also called bottle shock. A few days of rest is the cure.

Hot Tip

There are many reasons why a winemaker might want to use a hydrometer:

- To measure the specific gravity (SG) of must or wine
- To determine progress of fermentation
- To estimate potential alcohol percentage at time of yeast pitching
- To calculate percentage of alcohol (using "before" and "after" readings)
- To measure the amount of sugar present in wine or must
- To allow the winemaker to determine when fermentation is finished or should be stopped.

Monthly Specials

Specials for October 2017

Item #	Description	Reg. Price	Special Price
VC771	Calif. Connoisseur White, 7.5L (1 available, expiring 11/2017)	\$60.70	\$45.53
CF5326	Showcase Pinot Gris, 18L (1 available, expiring 10/2017)	\$164.21	\$114.95
VC0370	Niagara Mist Wildberry White Zinfandel, 7.5L (1 available, expired 9/2017)	\$72.28	\$50.60
CF3547	Chateau du Pays, 18L w/CGP (1 available, expiring 11/2017)	\$152.98	\$114.74
CF3564	Sterling GSM, 12L w/CGP (1 available, expiring 11/2017)	\$112.28	\$84.21
VC807	European Select Bergamais, 7.5L (1 available, expiring 11/2017)	\$69.14	\$51.86
VC770	California Connoisseur California Red, 7.5L	\$62.47	\$49.98
VC0868	Legacy Chardonnay, 16L	\$116.84	\$93.47
VC0872	Legacy Merlot, 16L	\$125.54	\$100.43
CF5837	Cellar Craft Showcase Sonoma Cab Sauvignon, 18L w/CGP	\$181.05	\$144.84
CF3563	Cellar Craft Sterling Chardonnay, 12L (1 available; product being discontinued)	\$87.02	\$69.62
3160	Grand Cru Bergamais, 10L	\$78.82	\$63.06
3273	Grand Cru Chardonnay, 10L	\$79.99	\$63.99
3276	Orchard Breezin' Very Black Cherry, 5.4L	\$67.80	\$54.24
3258	Cru Select Sauvignon Blanc, 16L	\$124.00	\$99.20
2201	6 Gallon Glass Carboy	\$47.99	\$38.39
2203	1 Gallon Glass Jug, with screw top	\$5.29	\$4.23
2262	Portuguese Double Lever Hand Corker	\$23.43	\$18.74
2733	Fermax Yeast Nutrient, 4 oz.	\$2.98	\$2.38
2101	750 ml Wine Bottles, Clear, case of 12	\$15.90	\$12.72
2235	Small Drilled Stopper, multi-fit	\$0.83	\$0.66
4800	Star San Sanitizer, 8 oz. concentrate	\$9.99	\$7.99
2737B	American Oak Chips, medium toast, 1 lb.	\$4.77	\$3.82
2607B	The Whip, wine degasser	\$9.25	\$7.40
2707	Lalvin EC-1118 Wine Yeast, 5 g. packet	\$1.00	\$0.80
2308	Corks, #9 x 1.50"	\$0.15	\$0.12
2435D	PVC Capsules, Green Matte	\$0.14	\$0.10
3200	Complete Wine Kit - White	\$297.16	\$236.99
3100	Complete Wine Kit - Red	\$303.33	\$245.99

Fresh Grapes vs. Wine Kits

Continued from page 2

Many of our customers make wine both ways – from both kits and fresh grapes – depending on the season and their available time. If you've only made wine from kits, I would encourage you to take a baby step and make some country wine from frozen fruit like strawberries, blackberries, or something similar in a small one-gallon batch to see how you like it. You can always graduate to fresh grapes later!

Take care, and remember to share the wine!

Brant

RQ Pre-Order Deadline Rapidly Approaching

Order now, or miss your chance at these single opportunity wine kits

Remember to pre-order your RQ Limited Edition kits before the October 16 deadline!

You have 4 kits to pick from; one kit per month will be released starting in January. You won't be billed until the kits are ready to ship, but by pre-ordering you are committing to purchasing the kit(s) you order. We guarantee you'll love these wine kits!

Jan 2018: **Triumph** - Australian Shiraz Viognier [2018RQ1](#) pre-order price \$129.99

February 2018: **Prestige** - Chilean Carmenere [2018RQ2](#) pre-order price \$129.99

March 2018: **Eminence** - Spanish Tempranillo [2018RQ3](#) pre-order price \$129.99

April 2018: **Virtue** - German Riesling [2018RQ4](#) pre-order price \$119.99

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!

Magic Ingredients?

Ever wondered if there was a magic ingredient you could add to your wine? The truth is, there is . . . time. You see, wine kits are ready to bottle in 28 or 45 days — they're not ready to drink! For most whites, and virtually all reds, at least six months is needed to smooth out the wine and allow it to express mature character. Heavy reds will continue to improve for at least a year, rewarding your patience with delicious bouquet. So, add the magic ingredient; let time do its work!

WineMaker Magazine

Happy Halloween Winemakers!

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