



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!

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Important Announcement

New Clearing Process for Kits Made by Vineco

By Brant Burgiss

Global Vintners Inc., aka Vineco, has just announced a brand new clearing regimen for all of their wine kits, to be effective on December 1, 2017. All kits produced after that date will include the new instructions, summarized below.

Over the past two years, Vineco has undertaken an exhaustive review of all winemaking processes across all of their brands, which revealed enhancements to their clearing process to deliver superior finished wines with greater clarity, brighter flavor, and fuller aromatics.

In a nutshell, the new procedures include:

- 30 grams of Bentonite mixed with 500 ml of water, to create a slurry (for Après brand, only 10 grams Bentonite) before adding grape juice
- Allowing wine to ferment all the way to dryness on the gross lees before the first racking, approximately 14 days.
- Degassing and stabilization on day 14, or whenever 1st racking occurs, plus the addition of packet of kieselsol
- Adding chitosan (and 2nd packet of kieselsol, if provided) and any other additions such as f-pack or reserve on day 15
- Perform 2nd racking on day 30, then bottle according to type of kit

When we asked about the significance of a 14-day first racking versus the previous 7-day racking, we were told there are several benefits of a 14-day primary fermentation, namely:

- The yeast works harder and longer, converting more sugars into alcohol; this allows wine to more consistently meet SG targets and for more sediment to drop out in the early phase to support effective clearing overall.
- Wines ferment dryer to create more stable finished products that meet their alcohol target.
- Stalled fermentations are significantly reduced when the full yeast load is left undisturbed to consume sugars and convert them into alcohol.

The benefits of this new clearing process include:

- Improved clarity
- Brighter flavor
- Enhanced mouth feel
- Fuller aromatics
- Reduced haze in white wines
- Improved clearing of red wines
- Improved grape skin product clearing



Merry Christmas from grapestompers.com!

Hot Tip

Rehydration Hint

When rehydrating wine yeast, the water has to be a specific temperature. But how do you accurately measure the temperature of only 50 ml of water?

We suggest filling a sanitized one cup measuring cup with water and heating it in the microwave. The depth of the water makes it easy to measure the temperature. Once desired temp is reached, pour out the excess water, leaving 50 ml. behind.

Submit your hot winemaking tip here:

grapestompers.com/submit_ideas.aspx

This month, we continue with part 2 of our 3-part series on the topic mentioned in the title above: What wine kit manufacturers will not tell you. This is not so much an indictment of the wine kit industry; rather, it's an explanation of why they do the things they do and to hopefully explain why the directions are written the way they are.



4 Sprinkling Dry Wine Yeast on Grape Must Kills Half the Colony

When it comes time to pitch the yeast into your reconstituted grape juice on Day 1, every single wine kit manufacturer instructs you to open the packet of wine yeast and sprinkle the dry yeast onto the surface of the grape juice. Whether you realize it or not, this simple action can seriously damage your initial yeast colony by as much as one half, and could cause your wine to have a stuck ferment. In studies performed by Lalvin, the main yeast provider for wine kits, it has been proven that sprinkling dry yeast onto a sugary liquid like grape juice stresses the yeast and causes many of the yeast cells to die. This is because the yeast in the packet is in dry form and is not yet ready to begin the work of converting the sugar into ethanol. This cannot be accomplished until the cell walls are moist and pliable. By sprinkling the yeast onto a sugary environment, it's like asking the yeast to start working before it's fully awake and ready to go. Imagine asking a fireman to fight a fire immediately upon awakening, without being able to put on his fire suit and grab the hose. The best way to moisten the cell walls in a non-stressful way is to rehydrate the yeast in water according to packet directions, then pitch the yeast into the must.

If this is the case, then why in the world do the kit instructions tell you to add the dry yeast directly to the must without rehydration? The answer is pretty simple. Proper rehydration of yeast in water requires that the water be within a pretty narrow temperature range. If the water is too hot, you can kill all the yeast cells. The wine kit manufacturers realize that not every winemaker will take the time and care to measure the temperature of the rehydration water or even has an [accurate submersible thermometer](#). The thought is, better half a colony of yeast than no colony at all!

From my own personal experience, you will get a more thorough fermentation (and a faster start) by rehydrating your yeast.

5 Degas in the Bucket, Not the Carboy

For the life of me, I've never understood this one... If you follow the manufacturer's directions and attempt to degas your wine in a carboy with the use of a [drill-powered stirring tool](#), you will win the sticky ceiling award with the volcano of wine that erupts from the mouth of your carboy.

Be nice to your wine. It is much wiser to rack the wine to a bucket BEFORE you begin the degassing step. The wider surface area of wine in the bucket is much more forgiving and prevents the volcano effect. Plus, you have the added benefit of a clearer wine by leaving behind the sediment from your racking.

6 The Little Packet of Potassium Metabisulfite Isn't Enough

I've said it for years, especially since I was able to accurately measure the free SO₂ in my wines... you simply need to have more KMS than the kits provide! That one little envelope is not enough to do the job properly.

Of course, the level of free SO₂ (sulfur dioxide) required for proper preservation is largely dependent upon the pH of the wine. Refer to my earlier article in this same space, which reminds us that the higher the pH, the more SO₂ you need to preserve the wine. Regardless of the pH, however, I have observed

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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 Katie!

By the way, please tell Tom that at the State Fair, we won 1st place for our mead, 2nd place for our scuppernong, and 3rd place for a red wine that we [made from a kit] bought from you.

Alan Jones
Pittsboro, NC

Is this what you've been looking for? This month's hidden special is the Italian Floor Corker, item # 2263. Save over \$46 off the regular price and make corking a breeze when you mention this in the comment section of your next order, or mention it when placing a phone order. Special for \$115.99. Offer expires 12/31/2017.

Bill,
Thanks so very much.

The bottles are on board and we'll be bottling later this week.

Thanks again for the quick response.

Johnathan Fisher
Grovetown, GA

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

Here is a list of new items that can be found on the grapestompers web site:

ITEM #	DESCRIPTION
CL25E	PBW Cleaner - liquid concentrate \$4.50
1369	PVC Capsules, Green Tea heat shrinkable \$0.10 each
4800A	Star San concentrate, 4 oz. \$5.65
AD346A	Yeast Hulls, 5 grams \$1.22

There's more new stuff where that came from!

[See all these products online now.](#)

If you have a suggestion for a new product, please call us at 1-800-233-1505.

Corky's Corner

Winemaking Definition

Aggressive

A wine described as unpleasantly harsh in taste or texture, usually due to high levels of tannin or acid.

Hot Tip

Slip Slidin' Away?

Remember that song by Paul Simon called "Slip Slidin' Away"?

This is a reminder that whenever you use an oxygen-based cleanser like [B-Brite](#), it tends to make the water VERY SLIPPERY and if you're not careful, objects you are trying to clean might slip out of your hands.

Be especially aware of this fact when you are cleaning a glass carboy, since one small slip can ruin your day.

Have a winemaking tip to submit?

grapestompers.com/submit_ideas.aspx

Monthly Specials

Specials for December 2017

Item #	Description	Reg. Price	Special Price
VC0871	Legacy Liebfraumilch, 16L (1 available, discontinued expired 11/2017)	\$94.88	\$66.42
VC787	California Connoisseur Sauvignon Blanc, 7.5L (1 available, expired 11/2017)	\$67.72	\$47.40
CF3548	Showcase Carménère, 18L with crushed grapes (4 available, expiring 12/2017)	\$176.84	\$123.79
VC780	California Connoisseur Pinot Blanc, 7.5L	\$65.96	\$52.77
VC769	California Connoisseur Cab Sauvignon, 7.5L	\$72.98	\$58.38
VC0305	Cheeky Monkey Australian Shiraz, 10L	\$96.84	\$77.47
VC0870	Legacy Gewürztraminer, 16L	\$116.84	\$93.47
VC0869	Legacy Sangiovese, 16L (being discontinued, 2 kits available)	\$103.72	\$82.98
3172	Cru Select Australian Shiraz, 16L	\$131.98	\$105.58
3166	Grand Cru Merlot, 10L	\$79.69	\$63.75
3275	Grand Cru Gewürztraminer, 10L	\$73.00	\$58.40
VC3029	NM Raspberry Dragon Fruit White Shiraz, 7.5L	\$72.28	\$57.82
3257	Orchard Breezin' Wild Watermelon, 5.4L	\$69.99	\$55.99
CF5328	Showcase Yakima Valley Viognier, 18L	\$176.84	\$141.47
CF5338	Showcase CA Mystic, 18L w/CGP (3 available)	\$164.21	\$131.87
2730	Acid Blend, 3 oz.	\$2.31	\$1.85
2723	Potassium Bicarbonate, 5 oz.	\$4.20	\$3.36
2734	Pectic Enzyme, 15 ml.	\$2.63	\$2.10
2906	Private Preserve, wine preserver	\$10.99	\$8.79
2101	Wine Bottles, Flint (clear) Bordeaux 750 ml, per case of 12	\$15.90	\$12.72
2233	Drilled Rubber Stopper, #7	\$1.06	\$0.85
2256	Air Lock, 3-piece	\$0.85	\$0.68
2612	Wine Filter, Buon Vino MiniJet, #1 Coarse	\$3.09	\$2.47
2519	French Oak Cubes, medium toast, 1 lb.	\$24.78	\$19.82
2706	Red Star Premier Cuvee Wine Yeast, 5 g. (15 available - expiring 12/2017)	\$0.56	\$0.25
2701	Red Star Montrachet Wine Yeast, 5 g. packet (9 available - expiring 12/2017)	\$0.57	\$0.25
2310	Corks, Agglomerated #9 x 1.75" (44 mm)	\$0.16	\$0.12
2434D	PVC Capsules, Black Matte, each	\$0.14	\$0.10
3200	Complete Wine Kit - White (includes 1st kit!)	\$297.16	\$236.99
3100	Complete Wine Kit - Red (includes 1st kit!)	\$303.33	\$245.99

10 Things Wine Kit Manufacturers Won't Tell You

Continued from page 2

that any wine made from a kit will benefit from even a small additional amount of KMS (potassium metabisulfite, sometimes referred to as K-meta).

A simple addition of anywhere from 1/8 to 1/4 teaspoon [KMS](#) (or 3-5 crushed and dissolved [Campden tablets](#)) per 6 gallon batch will give your wine an extended life beyond the kit's designed drinking time.

Which begs the question: Just exactly how long do the manufacturers expect your batch to last?

Industry statistics tell us that the majority of wines made from wine kits are consumed within 90 days of bottling. I suppose that's the reason why the manufacturers of wine kits give you so little KMS in that packet. They figure you'll consume the wine before the KMS fades away!

I think our customers are a bit more patient, and are not so eager to consume the wine so quickly. If you are of the same opinion, I would suggest that you consider adding a bit more KMS to each batch of wine as described above.

Brant

Passport and RQ Wines Coming Soon

We'll ship all pre-ordered wine kits as soon as they arrive each month

You've placed your pre-orders... now the waiting begins for each new month to arrive.

Rest assured, as soon as we receive the special limited edition kits (to include the Vineco Passport Series and the RJ Spagnols RQ Series kits), we'll send them to all who ordered as soon as possible.

The first limited edition kits will be released this month, so it won't be long now!

If your shipping address has changed since you placed your order, please contact us immediately with the updated address so that we don't accidentally send your kits to your previous address!

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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!

Red Wine Primer

One of our favorite wine-themed web sites is Wine Folly. They have some great articles and charts about everything wine. This month, consider learning some [basic facts about red wines](#).

Ever wonder about the evolution of your palate? In other words, will you always be drinking sweet wine, or will you graduate to some other style of wine? Check out this page about [how your palate might change over time](#).

Merry Christmas!

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