



# 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 Why Isn't My Wine Fermenting? By Bill Young

The weekend is here. You have an afternoon to fill. What do you do? Make some wine, of course! You pull out the directions to your kit. Step #1 you clean all your equipment with [B-Brite](#) (#2721) then sanitize everything with [StarSan](#) (#4800).

You add water to the juice concentrate and stir thoroughly to make a great must. Then you take an original gravity reading, which is right where it should be! You rehydrate and pitch your yeast. Now you sit back and relax and wait for the bubbles to pop through your airlock. It's three days later and there are still no signs of fermentation.

What happened to your wine? How can you save it?

1. Make sure that it really isn't fermenting. Take a gravity reading. If your specific gravity has gone down from the original gravity, you probably don't have an air tight seal.
2. What is the temperature? During winter, fermentation can slow or stop if temperatures are too cold. In primary fermentation, the yeast cells are the most active around 70 degrees. A brewing belt (#2646, [on sale this month](#)), which is a heating belt that wraps around your bucket, is great to have in the winter if the place you store your wine is getting too cold.
3. Did your yeast get enough oxygen? Some of us are guilty of locking the lid on the primary fermentation bucket right away. Your yeast needs oxygen to start fermentation; do not deprive them of that, just place your lid on top of the bucket to keep the critters out and wait 24 hours before locking the lid down and adding the airlock. If you think lack of oxygen is what's stalling your yeast, open up the lid and give it a good stir to introduce oxygen back into the solution and waking up the yeast. Remember to wait another 24-48-hrs before taking further (more drastic) action!

If all of that has not worked, perhaps it's time to make up some yeast starter:

- Use about a 1/2 cup of warm water, dissolve 1 teaspoon of sugar in the water, add some orange juice to this mix, and make sure the temperature is where the yeast manufacturer recommends.
- Add a packet of a strong fermenting wine yeast, like [Lalvin EC-1118](#), rehydrate it and add the resulting yeast slurry to this mixture. Wait a few hours or overnight until it really gets working.
- Add this starter to wine must.

Document everything - Manufacturers have warranties on their kits. In an extreme case of a stuck fermentation, we can help you submit paperwork to get your kit replaced!



Happy Valentine's Day from  
[grapestompers.com](http://grapestompers.com)!

## Hot Tip

### Yeast Storage Hint

It never hurts to have a few packets of dry wine yeast on hand in case you get lucky and score some fruit you didn't plan for. Our article beginning on page two can help you select the proper strain to get, but be sure to store it **in the refrigerator**.

By keeping your yeast in a consistently cool environment, you can get great fermentation results, even one year past expiration.

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

*Tom's Cellar*  
**Strains of Wine Yeast, Part One**  
By Brant Burgiss

This month, I thought I'd provide some more detailed information (with a little help from my friends; see references listed below) on different strains of wine yeast offered by grapestompers. This month, we will talk about wine yeasts made by Lallemant, the company that makes the Lalvin brand of yeast.

## LALVIN WINE YEASTS

**EC-1118** This yeast is probably one of the best all-around wine yeasts you can find. The original champagne yeast, [EC-1118](#) can ferment anything quickly, from avocados to zucchini and everything in between. It's a "clean" fermenter, which is to say that it ferments without enhancing any varietal character and can ferment at low temperature with good flocculation. Recommended for dry whites and aged reds, but especially for champagne bases, stuck fermentations and late harvest style wines. Alcohol tolerance up to 18% ABV.

**D47** A workhorse for mead, [D47](#) is mostly known for creating complex white wines with citrus and floral notes. It is often used for full-bodied, barrel fermented Chardonnay and other white varietals (dry or sweet), as well as several country wines and ciders. I've personally used it successfully with dry styles of blueberry and strawberry, but it's also recommended for persimmon, peach, nectarine, paw-paw, and mango, as well as aromatic wines such as rose petal, elderflower, anise and woodruff. Its alcohol tolerance is a bit lower at only 14% ABV.

**K1-V1116** The "K" stands for killer, since this is a very powerful yeast that wants to dominate most any other yeasts present in a must. It is a proven strain for the fermentation of ice wines. It can also be used for rosé or red wines where high floral esters are desired. This strain tends to express freshness of the grape or fruit variety, especially in Sauvignon Blanc, Semillon and Chenin Blanc, but also in fruit such as peaches, nectarines, kiwis, and strawberries. [K1-V1116](#) is a moderately fast fermenter and has an alcohol tolerance up to 18% ABV. Due to its ability to perform well in low temperature, low fatty acid, and low turbidity environments, it can also be used to help restart stuck fermentations.

**RC 212** A classic strain of yeast which works perfectly with Pinot Noir due to its ability to provide good structure, ripe berry, bright fruit and spicy characteristics, but it also works well with both young and aged reds, especially Gamay, Zinfandel, and Grenache. It is quite suitable for use with non-grape black and red fruit (plums, prickly pear cactus fruit, pomegranates) and berries (blackberries, raspberries, dewberries, mulberries). It is quite tolerant of concurrent malolactic fermentation. [RC 212](#) has high nutritional requirements, so make sure your must has a good amount of [yeast nutrients](#) to avoid H<sub>2</sub>S. It enhances varietal character and has an alcohol tolerance of 16% ABV.

**71B-1122** If you're a fan of Scuppernong or Muscadine wines, this is absolutely the yeast to use. It's also commonly used in most any country wine (wine made from fruits other than grape), as well as any young wine designed to be flowery or fruity in nose and taste. Think blush or whites with residual sugar, as well as young fruity reds. In that regard, it is recommended to be used with off-dry German style wines (think Riesling and Gewürztraminer), Viognier, Moscato, and Beaujolais styles. [Lalvin 71B](#) also softens high acid musts by partially metabolizing malic acid (20%-30%). Alcohol tolerance to 14% ABV.

**BM 4X4** A relative newcomer to the market, [BM 4X4](#) is a blend of Lalvin yeasts designed for use with both reds and whites. During the growth phase, this yeast blend has the capacity of releasing a significant quantity of

*(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

Great news! Thanks very much for the quick response [concerning the Moscato], Brant.

A side note - I admire your operation there in NC. My late wife and I stayed one night in the B&B on the way to Florida (when we lived in western NY). We also got the breakfast made by Tom and a tour of the whole site. Wish I lived a little closer now as I would definitely go back. Beautiful area.

Thanks again,

Dave Agusta  
Greeley, CO

Brant, it was great speaking today - many thanks to you for allowing me to use your refractometer photo [for our new educational book]. It is so appreciated. All the best to you.

Ben Kerbs  
Author / Editor

Is this what you've been looking for? This month's hidden special is a great price on a 6-gallon glass carboy, item # 2201. Save \$15 off the regular price when you mention this in the comment section of your next order, or mention it when placing a phone order. Offer expires 2/28/2018.

*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 Low Prices

Here is a list of some winemaking items whose prices were recently lowered on the grapestompers web site:

ITEM #	DESCRIPTION	
2701	Premier Classique Yeast (formerly Montrachet)	\$0.50
2786	Red Head Twin Lever Capper for beer bottles	\$16.00
2612	#1 Coarse MiniJet Wine Filters	\$2.99
2613	#2 Polishing MiniJet Filters	\$2.99
2792	Blackberry Flavoring, 4 oz.	\$6.99

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

### Corky's Corner

## Winemaking Definition

### Charring

The effect of continually heating the inside of a wine barrel over an open fire. It usually causes browning, or even blackening of the inside surface of the staves. A certain degree of toasting occurs as a normal result of the manufacturing process.

### Hot Tip

### Color Change Made Easier

If you find it difficult to see the end point of a TA (titratable acidity) titration due to a dark colored must or wine, you can always add a bit of distilled water to the initial sample to make it easier.

You might think that adding water to the sample might throw off the results, but in this case it does not because performing a TA test looks at total acidity in a volume, not the concentration of acid in a solution.

Have a winemaking tip to submit?

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

### Monthly Specials

## Specials for February 2018

Item #	Description	Reg. Price	Special Price
CF5326	Yakima Valley Pinot Gris, 18L (1 available, expiring Feb. 2, 2018)	\$164.21	\$114.95
CF3568	Sterling Malbec/Shiraz, 12L with crushed grapes (2 available, product discontinued)	\$101.75	\$81.40
VC780	California Connoisseur Pinot Blanc, 7.5L	\$65.96	\$52.77
VC770	California Connoisseur California Red, 7.5L	\$62.47	\$49.98
VC0306	Cheeky Monkey Chilean Pinot Noir, 10L	\$96.84	\$77.47
VC0871	Legacy Liebfraumilch, 16L (1 available, product discontinued)	\$94.88	\$75.90
VC0880	Legacy Sauvignon Blanc, 16L (1 available, product discontinued)	\$102.95	\$82.36
VC0884	Legacy Vieux Chateau du Roi, 16L	\$118.53	\$94.82
3179	Cru Select Cabernet/Shiraz/Merlot, 16L	\$131.98	\$105.58
3160	Grand Cru Bergamais, 10L	\$80.52	\$64.42
3275	Grand Cru Gewürztraminer, 10L	\$75.99	\$60.79
VC0370	NM Wildberry White Zinfandel, 7.5L	\$72.28	\$57.82
3204	Orchard Breezin' Pomegranate Wildberry, 5.5L	\$69.99	\$55.99
CF3559	Showcase Amarone, 18L w/CGP	\$181.05	\$144.84
2059	Dried Elderflowers, 15 g.	\$1.89	\$1.51
2101	Bordeaux Wine Bottles, Flint, cs of 12 x 750 ml	\$15.90	\$12.72
2723	Potassium Bicarbonate, 5 oz.	\$4.20	\$3.36
2111A	Plastic Beer Bottles w/screw cap, cs 24 x 500 ml	\$19.13	\$10.99
2733	Fermax Yeast Nutrient, 4 oz.	\$2.98	\$2.38
2716	Acid Test Kit, measures TA (uses 0.1 N NaOH)	\$9.99	\$7.99
5264	B-Brite Cleanser, 5 lb.	\$21.40	\$17.12
2793B	Apricot Flavoring, 4 oz.	\$5.38	\$4.30
2646	Brew Belt	\$29.90	\$23.92
2743C	French Oak Chips, medium toast, 4 oz.	\$1.87	\$1.50
2706	Red Star Premier Cuvee Wine Yeast, 5 g. (12 available - expired 12/2017)	\$0.56	\$0.25
2710	Lalvin D47 Wine Yeast, 5 g. packet	\$1.00	\$0.80
2320	Corks, Agglomerated #9 x 1.75" (44 mm)	\$0.14	\$0.11
2436D	PVC Capsules, Burgundy Matte, each	\$0.14	\$0.10
3200	Complete Wine Kit - White (includes 1st kit!)	\$323.39	\$236.99
3100	Complete Wine Kit - Red (includes 1st kit!)	\$339.71	\$245.99

## Strains of Wine Yeast

Continued from page 2

polyphenol-reactive polysaccharides into the fermenting must, which facilitate the production of red wines with great mouthfeel and improved color stability. We tend to use it on big Bordeaux style red wines like Cabernet Sauvignon, Malbec, Merlot, Petit Verdot, Carménère, and Cabernet Franc. Similar to RC 212, it has high nutritional requirements, and can make alcohol up to 16% ABV.

**QA23** The white wine answer to BM 4X4, the [QA23 yeast](#) works best with Sauvignon Blanc and other dry whites that age well, like Chardonnay, Sémillon, Chenin Blanc, Colombard, Chardonnay and Gewürztraminer, but it can also be used for sparkling wine bases. QA23 is also recommended to be used to ferment a batch of Muscadine (to increase thiols), to be blended post-fermentation with another batch of Muscadine made with 71B yeast above. A fast fermenter, it can make up to 16% alcohol.

References:

[Jack Keller's Winemaking Web Site](#)

[WineMaker Magazine](#)

[Lallemand Yeast](#)

Next month we'll feature the wine yeasts made by Red Star. Cheers!

Brant



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## Wine Drops

*Wine Drops is a catch-all for various tidbits that we find interesting. This month we have a reminder about the upcoming wine competition sponsored by WineMaker Magazine. Also we want to give you a chance to tell us what you would like to see next month.*

### **Enter Your Wines Now!**

### ***In the world's largest amateur winemaking competition***

#### **Sponsored by WineMaker Magazine**

Enter your wines and compete for gold, silver, and bronze medals in 50 categories awarded by a panel of experienced wine judges. You can gain international recognition for your winemaking skills and get valuable feedback on your wines from the competition's judging panel.

The entry deadline is March 16, 2018. Winemakers can enter up to 15 different wines. Unlike many other wine competitions, you only need to enter one 750 ml bottle of wine, and all entrants will receive a copy of the judging notes for their wines, along with a copy of the results.

Entry forms and rules may be obtained by contacting us, or you can learn more about the competition by going to [www.winemakercompetition.com](http://www.winemakercompetition.com).

### ***Happy Valentine's Day!***

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