



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

The Next Step for Beginning Winemakers

By Bill Young

For the beginning winemaker, your new hobby can be a fun and exciting time. Your hard work and time is resulting in great wine! This period of your wine-making career can also be filled with learning opportunities. By expanding your wine making tools and knowledge, you can improve your experience and perfect your vinting technique. Here are a few suggestions:

Hydrometer - This is the single best tool a wine maker can have. It measures the amount of sugar you have in your must and gives an indication of potential alcohol. It is also tells you when your wine is done fermenting. They're pretty inexpensive, so there's no excuse not to have one.

Degassing tool - Degassing can be a hard thing to do with a spoon or paddle. Using drill-powered tools such as [The Whip](#) or the [Fizz-X](#) makes degassing a breeze.

Vinator - This device makes bottle rinsing easy. While you could certainly rinse with a Star San solution, we always suggest rinsing with a strong KMS solution prior to bottling once the bottles are clean. This adds another level of protection against oxidization for your wine.

Bottle tree - It's a great way to dry bottles en masse using a small footprint before filling them with wine and much nicer than having wet boxes or balancing the bottles in the sink or on a table upside down to dry.

Auto siphon - It is hard to preach about winemaking equipment needing to be clean and sanitized when you put your mouth on the tube to start your siphon when racking into a carboy.

Floor corker - A hand corker can work but these are way better. Besides saving your back, it has the ability to use long and short corks, as well as adjust to different bottle sizes. You can even adjust the depth of the cork. Once you use one, you'll never use a hand corker again.

Back sweetener - All wine kits should be fine when you follow the directions, but if you are making your wine from fresh fruit, back sweetening is a great way to make your wine taste good to you. Rather than adding plain sugar or juice by itself, remember to add potassium sorbate and potassium metabisulfite after sweetening to inhibit fermentation and protect against oxidization. If you get our [wine conditioner](#), these ingredients are already there for you.

Patience- This is the one tool no money can buy. It is the key to the whole process. Patience allows your wine to ferment, clear, and age.



Happy Saint Patrick's Day!

Happy St. Patrick's Day from grapestompers.com!

Hot Tip

Download Free Wine Labels

We recently converted one of our most popular wine labels to PDF format, which allows you to enter in your winery name, type of wine, and vintage year.

Simply enter your information and print! The document prints on standard 8.5" x 11" paper, with nine labels per page.

[Download wine label here](#)

Submit your hot winemaking tip here:

grapestompers.com/submit_ideas.aspx

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

This month, we continue our series about strains of dry wine yeast offered by grapestompers. This month, we will talk about wine yeasts made by Red Star.

RED STAR WINE YEASTS

Premier Classique (formerly known as Montrachet)

A very popular and good fermenter with regular kinetics. However, this yeast is a nutrient hog, so make sure you have plenty of nutrients in your must to avoid H₂S. Good alcohol tolerance that is useful in producing dry, full-bodied red and white wines. [Premier Classique](#) is an excellent choice for oak barrel fermentation. It works especially well in producing Chardonnay in barrel and stainless steel. It also tolerates sulfur dioxide well, but it does not work well with high sugar levels (more than 23.5° Brix). It is this ineffectiveness in high sugar levels that is most likely responsible for many stuck fermentations. Temperature range is 59-86°F, low flocculation, and alcohol is pretty reliable at 13% ABV.

Côte des Blancs



One of the most traditional aromatic strains for white wines, this yeast is also an excellent choice for fruity wines. It is a slow fermenting, very low foaming and low flocculating yeast tolerant of low temperatures. It tends to bring out floral and fruity qualities in wines and can be useful in both grape - especially fruity German style whites - and non-grape wines (such as peach, strawberry, or raspberry) where a bouquet is especially desired. [Côte des Blancs](#) will not push alcohol production over 13% in a cool fermentation but has a range of 12-14% ABV.

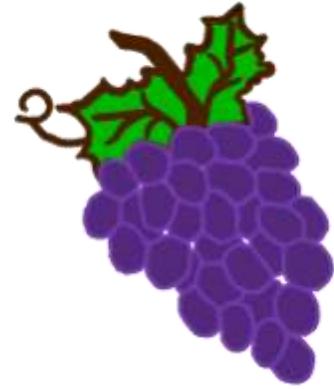
Premier Blanc (formerly known as Pasteur Champagne)

All-purpose and vigorous, [Premier Blanc](#) is a moderately foaming and sulfite-tolerant strain useful in producing white and red wines but it is more famously known for its ability to make excellent sparkling wine. An extremely good and fast fermenter, it has a very high alcohol tolerance. Recommended for treating stuck fermentations because it can induce fermentation quickly, its effectiveness in low temperatures, and its tolerance of medium-high alcohol conditions. Temperature range is 59-86°F, low to medium flocculation, and alcohol is 13-15% ABV.

Premier Cuvée

One of the fastest, cleanest, and most neutral of all Red Star wine yeasts. Recommended for reds, whites and especially sparkling wines. Excellent choice for oak barrel fermentations. Also known as Prise de Mousse, this is another Champagne yeast that is strong acting, low foaming and therefore qualified for barrel fermentations. [Premier Cuvée](#) imparts a strong yeasty aroma and is useful for secondary fermentation in both still and sparkling wine production. Also good for restarting stuck or sluggish fermentations. Temperature range is 45-95°F (equal to Lalvin EC-1118), flocculation is low, and alcohol is reliably 18% ABV.

(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

Thank you Katie!

Lewis Jordan
Niceville, FL

I have been purchasing from you folks for over a year now. I have called you folks a number of times to order and for support and suggestions on kits and equipment. I have never had an experience with you folks that did not leave me smiling and happy that I found your web site. I think I have talked to just about everyone on your staff at one point or another and they have all be a pleasure to work with. In closing, your suggestion on the kits with the skin packs was dead on the money! I look forward to meeting you all in person in a couple months!!

Frantz Sturm
Blanchard, MI

Thanks, Bill. [The order] made it just fine.

Fred Hirsch
Laramie, WY

Don't look now, Gladys... you've found the right spot! This month's hidden special is a great price on an electric PVC capsule heat shrink machine, item # 2400HS. Save \$55 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 3/31/2018.

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
2263	Italian Floor Corker with metal iris	\$149.99
Extra Special Release Wine Kits Now Available		
PP6844	Passport French Grenache	\$147.37
PP6845	Viognier, Roussanne, Marsanne blend	\$138.95
2018RQ1	Aust. Shiraz / Viognier (Triumph)	\$165.99

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

Corky's Corner

Winemaking Definition

Flocculation

The process of clumping together, or aggregation of suspended solids in a liquid, to form a sediment in the bottom of the fermenting vessel.

This sediment (or lees / trub as it is sometimes called) can then be separated from the wine by racking.



Hot Tip

Winemakers Make Beer Too

You may not be aware of it, but did you know that much of the same equipment you already own for making wine can be used for making beer too?

The main difference is batch size. Most wine kits make six gallons, while most beer kits are designed to make 5 gallons.

Before you make the leap to beer making, we recommend getting a 5 gallon carboy, a bottle capper, and some bottle caps.

Have a winemaking tip to submit?
grapestompers.com/submit_ideas.aspx

Monthly Specials

Specials for March 2018

Item #	Description	Reg. Price	Special Price
VC780	California Connoisseur Pinot Blanc, 7.5L (1 available, expiring March 16, 2018)	\$65.96	\$46.17
CF3562	Sterling Cabernet Sauvignon, 12L with crushed grapes (only 2 available)	\$106.67	\$85.34
VC787	California Connoisseur Sauvignon Blanc, 7.5L (1 available, expiring March 5, 2018)	\$67.72	\$47.40
VC770	California Connoisseur California Red, 7.5L	\$62.47	\$49.98
VC2664	Cheeky Monkey Spanish Cabernet / Merlot / Garnacha blend, 10L	\$96.84	\$77.47
VC6836	Legacy Moscato, 16L	\$110.11	\$88.09
VC0873	Legacy Montepulciano, 16L	\$125.54	\$100.43
3284	Cru Select Australian Chardonnay, 16L	\$126.99	\$101.59
3165	Grand Cru Malbec, 10L	\$84.46	\$67.57
3277W	Grand Cru Zinfandel Blush, 10L	\$75.00	\$60.00
VC3029	NM Raspberry Dragon Fruit White Shiraz, 7.5L	\$72.28	\$57.82
3214	Orchard Breezin' Plum Passion, 5.5L	\$69.99	\$55.99
CF3550	Showcase Old Vine Zinfandel, 18L w/CGP	\$164.21	\$131.37
2256	3-Piece Airlock	\$0.85	\$0.68
2205	Glass carboy, 3 gallons	\$35.99	\$28.79
4800	Star San Sanitizer concentrate, 8 oz.	\$9.99	\$7.99
2733A	Fermax Yeast Nutrient, 1 lb.	\$8.10	\$6.48
2220	1/2" ID Food Grade Tubing, per foot	\$0.48	\$0.38
2715A	Liquid Isinglass, 2 oz.	\$1.90	\$1.52
2610	Carboy Cap, Universal (does NOT fit 6.5 gallon carboy)	\$2.90	\$2.32
2739	Glycerine, 4 oz.	\$2.35	\$1.88
AD331A	Nutrient Vit End, 12 g.	\$2.99	\$2.39
2738	American Oak Chips, Dark Toast, 1 lb.	\$4.63	\$3.70
2791	Cherry Flavoring, 4 oz.	\$5.50	\$4.40
2706	Red Star Premier Cuvée Wine Yeast, 5 g. (10 available - expired 12/2017)	\$0.56	\$0.25
2700	Lalvin RC 212 Wine Yeast, 5 g. packet (7 available - expiring 3/2018)	\$1.00	\$0.60
2301	Corks, Agglomerated #8 x 1.5" (38 mm)	\$0.15	\$0.12
2410	PVC Capsules, white w/gold grapes, 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, Part Two

Continued from page 2

Premier Rouge (formerly known as Pasteur Red)

One of the best choices for quality red wines. Encourages development of varietal fruit flavors, balanced by complex aromas. [Premier Rouge](#) was developed in Bordeaux, France. It is meant for red wines because it is tolerant to heat and sulfur dioxide and hardly ever causes stuck fermentation. The red wines it is usually used for are Cabernet Sauvignon, Merlot and Zinfandel. Temperature range is 64-86°F, low flocculation, and alcohol is 16% ABV.

References:

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

[WineMaker Magazine](#)

[Lallemand Yeast](#)

We would have liked to have shared more "official" information about Red Star Wine Yeasts from their own web site, but they have removed all information about wine yeasts from their web site, choosing to focus their marketing solely on other types of yeasts, such as bread and baking yeast. What a shame, and a disservice to winemakers everywhere.

We hope you enjoyed this sort series about the dry wine yeasts stocked by grapestompers and made by Lalvin and 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 wine-making 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.

Happy St. Patrick's Day!

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