



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

It's a Pinot Grigio Kind of Month / Where is Bill Now?

By Brant Burgiss

It's the epic duel that Pinot Grigio lovers have longed for...

This month, ALL in stock Pinot Grigio kits are on sale!

Whether it's called Pinot Grigio or Pinot Gris, the grape is genetically the same; the name depends on where the grapes are grown. Pinot Gris originates from France and the Pacific Northwest, while Pinot Grigio typically comes from Italy and the Old World.

Regardless of what it's called, the month of May is your golden opportunity to get your favorite Pinot Grigio kit at a special price. Check out the specials on page 3 of this newsletter.

It will be very interesting to see which Pinot Grigio wine kit proves to be more popular this month. The race is on; order yours today!



Happy Memorial Day from grapestompers.com!

Hot Tip

Prevent Corks from Popping

For those of you who back sweeten wine prior to bottling, remember that just because you can't see the yeast in your wine doesn't mean it isn't still there and looking for more sugar to consume.

Be safe, not sorry. In addition to sugar, add a bit of potassium metabisulfite as well as potassium sorbate to prevent refermentation from occurring in the bottle.

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

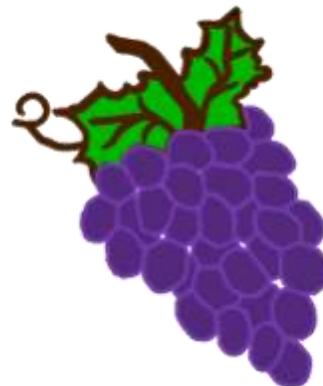


(L to R): [California Connoisseur Pinot Grigio](#), [Grand Cru Pinot Grigio](#), [Showcase Pinot Gris](#), [Legacy Pinot Grigio](#), [Cru Select Pinot Grigio](#), and [Cheeky Monkey Washington State Pinot Gris](#)

On another note...

Our buddy Bill Young has flown the coop. Literally! From the beginning, we knew that Bill's presence here would be a short one. He told us of his plans to move out of state when we hired him, but we needed some extra help in the warehouse with Rena being out due to medical issues. Bill filled in very well during his short tenure here, and we will miss him greatly.

In the meantime, before his move is official, Bill is taking an extended (and well deserved) vacation overseas. We hope you have a good trip, Bill. We will certainly miss you, and wish you well for the future!



Whenever I tutor someone on the subject of making wine (especially when speaking with a newbie), I always make a point of explaining that at least half of the art of making good wine has nothing to do with grapes or juice or yeast or fermentation and clearing procedures.

After a bit of silence, I give them the news that seems to surprise them the most. I reveal that all the glamorous and artful work of winemaking doesn't matter a bit unless the equipment used throughout the winemaking process is clean and sanitized. Yep, you heard me right. CLEAN and SANITIZED.

Yes, there is a switcheroo this month. Thought we were predictable, huh? Well, this month's hidden special is right here: thirty free corks with each wine kit purchase. So long as you mention this hidden special during your order, you will get thirty free one and a half inch grapestomper logo agglomerated corks with each wine kit you buy. Offer expires on the last day of May 2018.

Dirty equipment means that your wine will contain contaminants of soils, greases and other muck that will harbor agents that can harm your wine. No one wants that, right? And of course, you can't sanitize your equipment unless it has first been cleaned. So what, in winemaking terms, do the words "clean" and "sanitized" mean?

Clean - Removing visible dirt, stains, and residue from your winemaking equipment by the use of detergents, surfactants and/or physical scrubbing.

Sanitized - The reduction or removal of harmful bacteria and other undesirable microorganisms via heat or chemical means.

Don't confuse the term "sanitized" with the word "sterilized". They are NOT the same thing. A surgeon makes sure his utensils are 100% free of bacteria and germs by using an autoclave. That is true sterilization, and the same level of germ killing in the home environment for winemaking equipment is impractical and costly, so we use chemicals like potassium metabisulfite or Star San to kill the microorganisms that could possibly harm wine.

To get a better picture of the sanitation in general, and to learn different ways to sanitize your winemaking equipment, have a look at the [sanitation article](#) I wrote years ago on the topic.*

***CAUTION:** This article linked above contains some outdated material, and unfortunately I am unable to update the web page to change the wording. Two main points I wish to add to the sanitation article:

1. While it is possible to use chlorine as a sanitizing agent, we do NOT, in any way, recommend the use of chlorine to sanitize ANYTHING in the winery. You can easily get cork taint (TCA), i.e. "corked wine" when chlorine comes in contact with wood of any sort, such as shelving, supports, or even corks. Don't take the chance. Just say "no" to chlorine.
2. We now recommend the use of Star San as our preferred method of sanitizing equipment, due to its reduced contact time (only one minute of contact time is required, versus 10 minutes with a KMS solution) and the fact that it is less corrosive and less irritable to work with.

I hope everyone has a great May. Pick some dandelions or other edible spring flowers and make some unique wine!

Brant

(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

CELEBRATING OUR 20th YEAR

Many thanks, Katie!! And thanks for the help with my order.

Dawn Lawman
Palm Coast, FL

From the archives:

Hello, I found your article on making wine labels (posted online) very informative and well written. Keep up the good work!

Kenneth Reed
Camden, NY

Hey! Just got back from WI and my daughter's wedding went great! The wine was greatly appreciated and everything about it, size, decoration, the label and of course the taste! I've got several who want to get some more because they loved it so much. Thanks so much for all your help. We couldn't have done it without you.

Jim Pirt
Asheboro, NC

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 some new winemaking products that were recently added to the grapestompers web site:

ITEM #	DESCRIPTION	
CF3569	Cellar Craft Sterling Merlot 12L w/CGP	\$106.67
VC6957	Atmosphere Pinot Noir / Shiraz Rosé 16L	\$133.33
PP6848	CA Two Roads Red w/CGP (blend Cab/Zin/Petit Syrah)	\$167.00
Extra Passport and RQ Wine Kits Now Available		
PP6844	French Grenache	\$147.37
PP6845	Viognier, Roussanne, Marsanne blend	\$138.95
2018RQ1	Shiraz / Viognier	\$165.99

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

Corky's Corner

Winemaking Definition

Pectin Haze

An undesirable gelatin-like haze in wine caused by the presence of the pectin molecule, which is usually associated with boiling or mashing of fruit to extract flavor or color. You can prevent a pectin haze by adding pectic enzyme to the must 12 hours prior to adding yeast.

Hot Tip

Grilling Tip

Most home winemakers are also avid grill masters. Do you like to grill steaks, pork, and chicken, etc. on the barbecue?

Do you tend to make full-bodied red wines requiring oak?

If so, consider using your spent oak cubes or oak chips on the BBQ, on top of your charcoal. Besides giving your meat that smoky taste, it will also impart other desirable flavors!

Have a winemaking tip to submit?

grapestompers.com/submit_ideas.aspx

Monthly Specials

Specials for May 2018

Item #	Description	Reg. Price	Special Price
VC770	California Connoisseur California Red, 7.5L (3 available, expired April 9, 2018)	\$62.47	\$43.73
VC6788	NM Melon Berry Merlot, 7.5L (1 available, expiring May 15, 2018)	\$72.28	\$50.60
VC782	California Connoisseur Pinot Grigio, 7.5L	\$65.96	\$52.77
VC0307	Cheeky Monkey WA Pinot Gris, 10L (limit one per household)	\$90.53	\$72.42
VC0875	Legacy Pinot Grigio, 16L	\$110.11	\$88.09
VC0876	Legacy Pinot Noir, 16L	\$118.53	\$94.82
3255	Cru Select Pinot Grigio, 16L	\$132.32	\$105.86
3150	Grand Cru Cabernet Sauvignon, 10L	\$91.54	\$73.23
3271	Grand Cru Pinot Grigio, 10L	\$77.94	\$62.35
VC0361	NM Peach Chardonnay, 7.5L	\$72.28	\$57.82
3264	Orchard Breezin' Acai Raspberry Rapture, 5.4L	\$72.49	\$57.99
CF5837	Showcase Sonoma Cab Sauvignon, 18L w/CGP	\$181.05	\$144.84
CF5326	Showcase Yakima Valley Pinot Gris, 18L	\$164.21	\$131.37
2742	Potassium Sorbate, 1.5 oz.	\$2.20	\$1.76
2730	Acid Blend, 3 oz.	\$2.31	\$1.85
2600	Test Jar, glass, 14" with plastic bumper	\$8.79	\$7.03
2265	The Blast Bottle Washer	\$10.99	\$8.79
2262	Double Lever Portuguese Hand Corker	\$23.43	\$18.74
2105C	Stretch Hock Wine Bottles, cobalt blue, 24 x 375	\$45.00	\$36.00
2235	Small Drilled Stopper, Multi-fit	\$0.83	\$0.66
4837	Carboy Harness	\$19.95	\$15.96
2720A	C-Brite, 1 lb.	\$5.70	\$4.56
2737B	American Oak Chips, Medium Toast, 1 lb.	\$4.77	\$3.82
2704	Red Star Cote des Blanc Wine Yeast, 5 g. (only 5 available - expired 2/18)	\$0.56	\$0.15
2706	Red Star Premier Cuvée Wine Yeast, 5 g. (only 10 available - expired 12/2017)	\$0.56	\$0.15
2412M	PVC Capsules, Teal, each (heat shrinkable)	\$0.14	\$0.10
2308	Corks, Agglomerated #9 x 1.5" (38 mm)	\$0.15	\$0.12
3200	Complete Wine Kit - White (includes 1st kit!)	\$323.39	\$236.99
3100	Complete Wine Kit - Red (includes 1st kit!)	\$339.71	\$245.99

Wine Kit Updates

For Global Vintners' / Vineco's Wine Kits

Here is some late-breaking news from the world of wine kits:

SHRINK WRAP CHANGE

As part of Global Vintners Inc. ongoing infrastructure improvement plan and commitment to carbon footprint reduction, all wine kits produced at their St. Catharines, Ontario location starting April 16, 2018 will no longer be shrink wrapped. New equipment will be installed to allow wine kits to be boxed and shipped with only the full pallet plastic wrapped. This move will have a positive environmental benefit along with reduced energy use.

This change in packaging has been extensively ship tested and will not affect the quality of the products. As products get re-ordered, all Vineco wine kits from Grapestompers will eventually be shrink-wrap free.

YEAST PACK CHANGE

We recently received word from Global Vintners (aka Vineco) that the yeast packed shipped with the Cheeky Monkey Spanish Cabernet Merlot Garnacha wine kit will change from Lalvin RC-212 to Lalvin EC-1118, starting with those kits produced after April 30, 2018.

All other additives for this kit will remain the same. EC-1118 has been lab tested by the manufacturer to ensure that the expected fermentation performance and finished wine characteristics will be unchanged.

... and one more item of interest:

SCRATCH 'N DENT SALE

We have one 6 US gallon plastic (PET) carboy on our shelves that arrived with two small dents in it. There's no leakage or cracks, it's just got a couple of dings in it. We're offering this particular scratch 'n dent carboy for only \$17.50, a discount of \$7.00. Ask for item # 2201A, and mention in the order comments section that you want the slightly dinged carboy.

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 information about upcoming wine festivals in NC. Also we want to give you a chance to tell us what you would like to see next month.

Upcoming Wine Festivals

Despite the very late arrival of Spring, the season of wine festivals has begun in North Carolina.

Thistle Meadow Winery will be attending 3 different festivals in May 2018:

- Saturday, May 5: The annual Bud-break Wine Festival in Mount Airy, NC hosted by the Rotary Club of Mount Airy.
- Saturday, May 5: The inaugural Stomp "n Brew in West Jefferson, NC hosted by the Ashe Brew Club. The VIP tickets are sold out, but general admission tickets remain.
- Saturday, May 26: The annual NC Wine Festival, held at Tanglewood Park in Clemmons, NC.

Learn more about these festivals (times, admission, directions, and more) by going to our events page:

[Thistle Meadow Winery Events](#)

Happy Memorial Day!

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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](#).