



# 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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### *Katie's Competition* **My Wine War with Don** *By Katie Winnick*

Hey everyone! If you have ever been to our winemaking supply store or called in to grapestompers, then you know that during the week I also help run the tasting room at Thistle Meadow Winery along with some other tasks like helping down in the tank room, when I'm not filling grapestompers orders.

If you have been here, then you've probably met Don Mabe, the winemaker for Thistle Meadow Winery, and you may have noticed that we love to pick and play at each other. We always seem to have bets and competitions about the main things that we bicker about, like whether a wine will be approved for bottling, wine slushy flavors and recipes, etc.

So I thought I would share a little back story leading up to what brought up our next competition:

Don and I love trying new types of drinks that we find at the grocery store. We typically will buy one to try, just to see if we will like it. Not long ago, Don brought a 100% pomegranate juice for us to try. For the last two months he has been obsessed with POM pomegranate juice, and he has been pondering the idea of fermenting the juice to make a wine from it. Last week, Don left the juice in a semi-warm location and forgot about it for a few days. Later, when he opened the bottle to have a sip, there was pressure behind it like opening up a pop bottle and he got the fermentation smell. This is what really kicked us in to thinking about fermenting the POM juice to make wine.

We decided to turn this idea into a competition to see who could make the better wine made from store bought juice. Don decided to enter our competition with his POM pomegranate juice, and I decided to mix two kinds of juice from Ocean Spray: pomegranate cranberry and white cran-peach. The reason for selecting two juices is simply because I couldn't decide which one I wanted and so I decided to blend them together.

I started my little batch already, so it should be finishing up by the time I write my next article. I didn't add any type of sugar or anything else, it was just the juice and EC-1118 wine yeast. My starting specific gravity was 1.05.

After adding the yeast, I left the stopper loose so that the yeast would have access to oxygen during the lag phase. This morning we noticed some activity so we attached the double bubble airlock on top of the jug and it took off bubbling. See my photo at the left. Don has not started his wine yet, but said he would next week. He's not adding anything - not even yeast - to try and start fermenting his. He seems convinced that his wine will take off with natural yeast and beat mine. Stay tuned for an update!



**Katie's batch of wine is merrily bubbling away!**

## Hot Tip

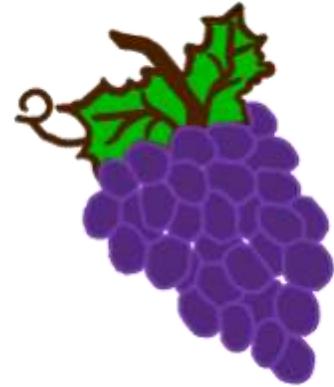
### Don't Forget to Read the Juice Label

If you decide to make some wine from frozen juice concentrate or from bottled or otherwise pre-packaged juice, be sure to read the label for any ingredients that might interfere with your fermentation.

Ingredients you would want to stay away from are sodium benzoate, sorbic acid, potassium sorbate, sulfur or sulfites, and other similar fermentation inhibitors.

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

Tom's Cellar  
**Dessert Wine, Anyone?**  
By Brant Burgiss



Anyone who knows me well can quickly tell you the style of wine that I love best: big, dry, bold, and oaky red wines. That being said, it doesn't mean that I don't enjoy other types of wine when the occasion calls for it.

If given the opportunity, the company, the occasion, and the proper setting, I also enjoy a good, strong, and flavorful sweet dessert wine like a ruby port.

Well, if you are like me, you will love our next big announcement:

**This season's specialty dessert wines have just been announced by RJ Spagnols. You can pre-order them now at special low pre-order prices.**

Here is the info from the press release we just received:

*Each year RJS Craft Winemaking offers home winemakers an exclusive selection of outstanding dessert wine kits. With several dessert inspired flavors to choose from, these wines add that extra "something" to your celebrations and finish off a good meal right. Due to the nature of these kits, they are only available for a limited time, and must be pre-ordered before they're available to ship. **The deadline for pre-orders is August 16, 2018.** Additionally, the ever popular Orchard Breezin' Cranapple Celebration is available for a limited time along with these dessert wines.*

Here is the lineup of the kit offerings by Spagnols:

- [Crème Brûlée Dessert Wine](#) (**NEW this year**) \$99.99 pre-order price
- [Black Forest Dessert Wine](#) \$99.99 pre-order price
- [Coffee Dessert Wine](#) \$99.99 pre-order price
- [Toasted Caramel Dessert Wine](#) \$99.99 pre-order price
- [Raspberry Mocha Dessert Wine](#) \$99.99 pre-order price
- [Cranapple Celebration](#) \$59.99 pre-order price

To learn more about any of these kits, simply click on the appropriate link above and you will be taken to the web page with the description and pricing. In some cases, like the Black Forest and Cranapple Celebration, we still have a kit or so remaining in stock from last year's release, so get them now!

With the exception of the Cranapple Celebration, the 5 dessert kits named above make approximately 12 liters (about 30—375 ml bottles) of finished wine. You do NOT add water to these kits, so unless you buy and make two similar kits at once, you will need a 3-gallon carboy for secondary fermentation. It's OK to use your big bucket for primary fermentation, but just be sure your carboy is properly sized for secondary fermentation.

You don't have to do this, but some people choose to kick up the alcohol a bit, beyond the 15% ABV or so the kit naturally gives you. I usually add a fifth of brandy to each 3 gallon batch a couple days before bottling to boost the alcohol content, but to each his own.

*Please note: when the description says "dessert wine", think port. The wine kit manufacturers aren't allowed to use the word "port" any more in their descriptions because that term is now a trademarked name owned by the Portuguese wine industry.*

Cheers,  
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**

Brant,  
As you know several weeks ago I emailed you about three batches of wine that my husband and I made that were all three bad. I was brokenhearted. We have been making your wine for five years and never had a bad batch. To have three at once was overwhelming. So knowing how helpful and supportive you and Tom have always been, my first thought was to email you for help! I didn't know that you could really do anything to help but it was a place to start. And if nothing else, I thought it might prevent it from ever happening again if we figured out what happened. I had no idea just how much help you would be!

You asked me a series of questions that allowed you to determine what you think happened and why you thought the batches went bad. And after determining that, you went to the vendor on our behalf, and talked them into covering our loss, which they never would have done without your help!

It was so much more than we ever expected! From the beginning of our wine making days, you and Tom have been so great! But this was so far above and beyond what any one else would have done for us! Thank you so much for all you have done!

Customer for life!

Beth & Tim Fox  
Statesville, 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!*

## Close Outs

Here is a list of some winemaking or brewing products that we are closing out on the grapestompers web site:

ITEM #	DESCRIPTION
2330	Champagne Stoppers, <b>\$0.12 ea</b>
2331	Champagne Wires, <b>\$0.06 ea</b>
2111A	Plastic PET screw top bottles Amber, 24/case, <b>\$6.00 off</b> regular price of \$19.13
<b>Extra Passport and RQ Wine Kits Now Available</b>	
PP6844	French Grenache <b>\$147.37</b> Only 1 kit left
PP6848	CA Two Roads Red w/CGP (blend Cab/Zin/Petit Syrah) <b>\$167.00</b>
2018RQ2	Carmenere <b>\$165.99</b>
2018RQ4	Riesling <b>\$152.99</b>

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

### Corky's Corner

## Winemaking Definition

### Dosage

In bottle-fermented sparkling wines, a small amount of wine (usually sweet) that is added back to the bottle once the yeast sediment that collects in the neck of the bottle is removed.



### Theatre, Night Ops, and Wine Mix Well

Everybody is probably aware that theatre enthusiasts love to imbibe their favorite wine during intermissions of the plays they attend, but did you know that wine also works well backstage?

Actors sometimes have a glass to knock the edge off, but more to the point, they use the corks for a source of cheap makeup.

If you briefly burn the end of a cork with a flame, then rub the burnt cork on your skin, you have instant, cheap black makeup!

**Have a winemaking tip to submit?**

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

### Monthly Specials

## Specials for August 2018

Item #	Description	Reg. Price	Special Price
VC6928	Après Dessert Wine, 11.5L (ruby port style; makes 3 US gallons) <b>(2 available, expiring August 28, 2018)</b>	\$98.25	\$68.78
VC0305	Cheeky Monkey Australian Shiraz, 10L <b>(only 2 available)</b>	\$96.84	\$77.47
CF3560	Cellar Craft Sterling Amarone, 12L with crushed grapes <b>(only 2 available)</b>	\$112.28	\$89.82
VC6927	Après Cabernet Franc Ice Wine style, 11.5L (port style; makes 3 US gallons) <b>only 1 available</b>	\$109.99	\$87.99
VC776	California Connoisseur Gewürztraminer, 7.5L	\$65.96	\$52.77
VC783	California Connoisseur Pinot Noir, 7.5L	\$71.23	\$56.98
VC0868	Legacy Chardonnay, 16L	\$116.84	\$93.47
VC0872	Legacy Merlot, 16L	\$125.54	\$100.43
3172	Cru Select Australian Shiraz, 16L	\$136.27	\$109.02
3165	Grand Cru Malbec, 10L	\$88.90	\$71.12
3277W	Grand Cru Zinfandel Blush, 10L	\$79.69	\$63.75
VC0363	NM Black Cherry Pinot Noir, 7.5L	\$72.28	\$57.82
3211	Orchard Breezin' Green Apple Delight, 5.4L	\$72.49	\$57.99
CF3554	Showcase Rosso Fortissimo, 18L w/CGP	\$176.84	\$141.47
2730	Acid Blend, 3 oz.	\$2.31	\$1.85
2774	SuperFood Yeast Nutrient, 75 g.	\$5.75	\$4.60
6864	Iodine Test Strips (100)	\$3.95	\$3.16
2203	1-Gallon Glass Jug, Clear, for small batches	\$6.00	\$4.80
2252	Bottle Washer Adapter	\$5.50	\$4.40
2399	Fast Seal Tool	\$4.80	\$3.84
2243	Spoon, food grade plastic, 18" tall	\$3.60	\$2.88
2248	Siphon Tube, 30" tall, 3/8" OD	\$2.30	\$1.84
2614	Buon Vino MiniJet Wine Filter Pads, #3 Sterile	\$3.80	\$3.04
2662	5" Funnel, food grade plastic, no screen	\$1.98	\$1.58
3613	Nottingham Beer Yeast, 11 g <b>(expired)</b>	\$4.29	\$2.15
2519	French Oak Cubes, medium plus toast, 1 lb.	\$24.78	\$19.82
2708	Wine Yeast, Lalvin 71B-1122, 5 g.	\$1.00	\$0.80
2428	PVC Capsules, black w/silver stripe, each <b>(heat shrinkable)</b>	\$0.14	\$0.10
2320	Corks, Agglomerated #9 x 1.75" (44 mm)	\$0.14	\$0.11
3200	Complete Wine Kit - White <b>(includes 1st kit!)</b>	\$323.39	\$236.99
3100	Complete Wine Kit - Red <b>(includes 1st kit!)</b>	\$339.71	\$245.99

## Liven Up Your Wine for Summer

by Brant Burgiss

Isn't it funny how preconceived notions can put a damper on fun? So what if your favorite sports team has an abysmal record, or if your Aunt Agnes is always pinching your cheeks!? Find a way to make the situation enjoyable; for instance, plan the best tailgate party for the worst team in history, or put a whoopee cushion underneath Aunt Agnes when she's not looking.

The point I'm trying to make is: make the best out of any situation.

Well, now you've done it. You finally made your way to the last page of our newsletter, and have found our monthly hidden special. During the month of August 2018, we're offering some freebies when you purchase any wine kit. With the purchase of any wine kit, we'll give you 2 free expansion stoppers (while supplies last), a great way to seal an opened bottle of wine. Check out item #2334 to see what they look like. Be sure to mention this hidden special when ordering so you can get the deal!

People may try to tell you that no one drinks red wine in the summer, but we know better, don't we?

Winemakers are some of the smartest and slyest folks I know, and I'm sure you can see where this conversation is going. How do you enjoy a big, bold red wine in the heat of the summer?

The answer lies in mixology and a willingness to try something new!

- Make a wine slushy. It's like an Icee for adults! These can be made in your freezer with the aid of a gallon-sized freezer Ziploc bag and water.
- Add some sparkling water (flavored or not) to your red and serve over ice
- Make a wine cocktail, where you mix wine with spirits and ice. There are plenty of recipes online
- Add some fruit juice, sliced fresh fruit, and make a Sangria

How do you enjoy reds in the summer? Let us know!

### 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 wine glassware. Also we want to give you a chance to tell us what you would like to see next month.*

### Wine Folly is Serious Stuff

It's one thing to make wine, but quite another to select the proper glassware for your wines.

But wait a minute. Does the shape of the wine glass really make a difference when it comes to wine enjoyment? In my opinion, it certainly does!

About 3 years ago I attended a Riedel wine tasting, hosted by Maximilian Riedel, the 11th generation glass maker from Austria. He walked us through several tastings, using differently shaped glasses for each round. When we were finished, I was convinced that I had finally discovered the secret to making a \$20 wine taste like a \$50 wine thanks to a proper glass.

Read this article about the [seven basics of serving wine and glassware](#) on Wine Folly. I hope you enjoy it!

### Happy Harvest!

Thank you for choosing grapestompers for your wine making supplies.

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