

The Missouri Winemaking Society

Newsletter

March 2004

Next Meeting: Thursday, March 18th, at 7:30 PM.
Maplewood Community Pool, 7550 Lohmeyer, Maplewood MO
MWS Website: www.mowinemakers.org
Submitted by: Paul Hendricks, 636-279-0722, or prhend@brick.net

Notes from the February Meeting:

There were 21 members plus three visitors in attendance. Kent Robertson, from Defiance, MO, has now joined the club. He has made grape and fruit wines for about two years and plans to grow grapes in the future. Ken and Cindy Derher who are previous members have also re-joined. They live near Marthasville, MO and have a vineyard with about 100 vines.

Web master, Greg Stricker, reported that our <mowinemaking> domain name was immediately scarfed up by someone else when it was released by the old web service. We voted to adopt <mowinemakers> as our new domain name. **(The web site is now up and running, a link to it is in the box above, check it out.)**

Notes from the Wine Fair:

Keith Burns reported that we had 27 judges evaluating 178 wines entries from eight states. 20 gold, 24 silver, and 24 bronze medals were awarded. Six special awards were also given. (Complete results are now available on the web site.)

The Silent Auction netted about \$130.

We had three visitors from the Wisconsin Vintners Association (a sister organization in Milwaukee). Jerry Uthemann and Bob Wilson were judges. Mary Uthemann was a big help in the kitchen washing glasses. We really appreciate their help.

Next meeting: Thursday March 18th at 7:30PM, Maplewood Community Pool, 7550 Lohmeyer, Maplewood, MO

We will be critiquing the wine fair and discussing ways to improve next year.

We will taste member's gold metal wines, from the wine fair. The wine makers will be asked to explain how their wines were made. As usual there will be a charge of \$3 to help cover the cost of the food.

Grape Pruning Demo at Paul & Mimi' home and vineyard:

We first had an inside sit-down session where we covered the principles and strategies of pruning. Then we went to the vineyard and pruned some vines while discussing the objective and rationale for the different methods used on the different varieties. This was followed by a wine tasting and potluck dinner with grilled brats. A very enjoyable afternoon, 22 people attended.

Cellar Notes:

How confident are you that your pH measurement is accurate? The accuracy of your measurement depends not only on your instrument and the procedure used but also on the quality of the standard buffer solutions used to calibrate it.

A quick and easy way to check your measurement is to make a saturated solution of potassium bitartrate (Cream of Tartar, used in the kitchen for baking) and measure the pH. The result should be a pH reading of 3.55. If your results are significantly different, there is something wrong with your procedure, meter, or your buffer solutions.

Procedure for making the saturated solution:

- ? Place about a teaspoon of cream of tartar in a small bottle add about 100 milliliters of distilled water.
- ? Let stand for about an hour, stirring or shaking every 15 min.
- ? After settling, pour off the solution leaving the sediment behind.
- ? Store it in a capped bottle.
- ? It is good for 3 to 4 months

Source of reference: Chemistry Professor John Bookstaver, St. Charles Community College

Vineyard Notes:

Several members have home vineyards of 10 to 100 vines. These vines have to be sprayed several times a season. Some members have come together to purchase spray chemicals since the minimum quantities available are too much for small individual vineyards.

The directions for rates of application of these chemicals are always given in lbs per acre. We need to know the amount per gallon of water because we generally apply 1 to 10 gallons at a time.

Bernard Cleve and Paul Hendricks have determined the weight per tablespoon of each of the chemicals that we use. Then using the Commercial Spray Guide from SMSU we have come up with a recommended **Spray Schedule for Home Vineyards** including tablespoons or teaspoons per gallon of water. Copies will be available at the next meeting.

Sommelier Program (article from the St. Louis Post Dispatch)

Aspiring wine professionals are invited to attend an introductory course for the master sommelier program April 13-14 at the Adams Mark Hotel in downtown St. Louis.

David Frost will teach the course. He is a Kansas City resident and one of the few people in the world who is both a master sommelier and a master of wine.

Classes include instruction, blind tastings and an overview of proper wine service. At the end of the second day, students will take a written multiple-choice exam. Those who pass will receive a pin that recognizes the success in completing the first of three stages toward the master sommelier designation.

The fee is \$450. For more information contact Doug Frost at 1-816-363-3029

For Sale:

Phil Graczyk of Piasa Winery (former MWS member) has 60 cases of new, but dusty, clear bottles for \$6 a case. This is half of the original cost. 636-448-1828

Calendar of Events:

- ? March 18th MWS Meeting featuring Tasting of member's Gold Metal Winners from the Wine Fair.
- ? April 15th MWS Meeting, speaker will be Clyde Gill of Peaceful Bend Winery
- ? May 16-18 Washington MO Fine Art Fair and Wine Fest, features local and out-of-state artists showing their works and local wineries offering samples of their products on the riverfront. (888) 792-7466.
- ? May 20th MWS Meeting will be a Variety Focus on Chambourcin