

Newsletter

July 2004

Next Meeting:	Thursday, August 19th, at 7:30 PM.
Meeting Place:	Maplewood Community Pool, 7550 Lohmeyer, Maplewood, MO
Website:	www.mowinemakers.org
Submitted by:	Paul Hendricks

NO MEETING IN JULY

Cellar Notes:

Time to check and re-order winery and laboratory supplies in preparation for the upcoming grape harvest. Some chemicals and other winemaking products have limited shelf life and need to be replaced periodically.

- ? **Potassium metabisulfite & campden tablets**, replace every 18 months, store in a dry place
- ? **Liquid enzymes**, replace yearly, store in a refrigerator
- ? **Liquid Gelatins**, replace every 2 years, store at room temperature in odor free room
- ? **Potassium Sorbate** (stabilizer), shelf life is only 6 to 8 months, store in a dry place out of direct sun
- ? **Yeasts**, foil pack are good for 2 years or more, some are stamped with expiration date, store in dry cool place
- ? **Malolactic Cultures**, purchase new each season, store in refrigerator up to 3 months
- ? **Sodium Hydroxide**, replace after 6 to 9 months
- ? **PH Buffer solutions**, several suppliers list the shelf life as one year, others vary, so check with your particular supplier, seal promptly after using to avoid carbon dioxide absorption.

Vineyard Notes:

With all the rain we've had your vines are likely to have excess growth, which can create dense canopy shade in the fruiting zone.

Leaf removal from the fruit zone is a common practice in vineyards in around the world. The goals are:

- ? Expose the fruit clusters to partial sunlight
- ? Open up the canopy so as to encourage air movement and allow the fruit to dry more quickly.
- ? Allow better spray penetration into the fruit zone

This practice not only reduces the incidence of disease, but can also improve the composition of the fruit for winemaking.

- ? Grape sugars can be increased slightly
- ? Total acids are reduced and ph increased
- ? Color and phenol content of black grapes improved
- ? Herbaceous or grassy character reduced
- ? Ripe fruit and varietal character increased.

The leaf removal operation

- ? Can be done any time between fruit set and veraison, the best time is 2 to 4 weeks before veraison
- ? The leaf removal process is better achieved if the shoots are positioned perpendicular to the cordon.
- ? No more than three leaves should be removed from each fruit-bearing shoot.
- ? Lateral shoots can also be removed with no adverse effects.
- ? Leaf density is ideal when approximately 60% of the fruit is visible
- ? Full exposure to the sun will cause the fruit to sunburn.

Reference: *Sunlight into Wine, Richard Smart and Mike Robinson*

Calendar of Events:

August 19th MWS regular meeting

The SEMO District Fair (Cape Girardeau) wine competition is Sep. 11-18. Entry deadline is Aug. 27. Entries must be received by Sep. 12. Cost is \$2 per bottle. It is open to commercial and amateur alike. Contact Greg Stricker <gstrick@msn.com> for entry form.