**The Missouri Winemaking Society Newsletter for April 2020**

**When will we have our Next Meeting?:**

 April meeting is canceled.

 We are all monitoring events and will wait and see about May.

 **ZOOM?** In the meantime we would like to know who is interested in participating in a Wine Society ZOOM video conference.  For those who have not zoomed, you must have a camera on your computer, pad or phone and be able to download the Zoom app.  Please reply to me if you are interested and if we get the sense that we are not excluding members we will consider sending out an invite for a zoom video conference for next Thursday, 4/16.

In partial re-placement of missed camaraderie, your officers share a couple wine stories, attached, and the following proposal from Steve:

 Hi MWS Winemakers,  Would you like to join in a white wine making project now for presentation in 2021? My proposal is we each buy a pail of frozen juice from Peter Brehm, we make the wine from the juice in our own preferred style. All members in the project would share information and answer questions as the fermentations proceed. In that way it is a project for long time winemakers and newer winemakers too.  Each participant will bring a bottle to a meeting in late 2021 to share and discuss.

 Peter has a $50 off sale going on now until the end of April. Estimated Total cost would be about $190 for the wine $20 for the shipping box & $30 shipping. This ends up being $9-10 per bottle of a very nice wine if well made.

 Let me know if you are interested and then I will check with Peter to see which wine varieties he has in the right quantity.  Steve Brunkhorst    stevebrunkhorst@outlook.com

**Hello Everyone, Dan here,**

 I have thoroughly enjoyed my time with all of you in the Wine Society and appreciate you allowing my novice sentimentality to be part of the discussion. As a less experienced winemaker, my efforts toward wine making differ than most, including during this tumultuous time.

Current events, previously unseen, have many looking for things to do around the house.  As opposed to some who might be finishing off a finely-aged creation, I took some time to bottle an unworthy carboy of Nebbiolo juice that may or may not be wine.  This effort started (I don’t have my notes with me, I think it was a year and half ago) as juice from Chile.  While things started off good, with hints of nice Nebbiolo floral character, something in my novice wine skills caused that to dissipate.  What started off good, turned into tasteless.  It has been sitting in my basement in a carboy for quite some time and I was uncertain whether I wanted to bottle it or not.

 As times would have it, my 21 year old son, youngest of three, is home from college due to the Coronavirus.  He happens to be fan of my wine, including my lesser creations.  Bud light, Jungle Juice and Dad’s red wine.  I had some Malbec left over from a prior bottling and decided to blend it with my lackluster Nebbiolo and present it to Luke and see if he felt it was worth bottling.  I gave him a sip, he looked at me and said, “It’s fine with me”.  Not a very high bar.  That said, I bottled 30 bottles of lackluster Nebbiolo/Malbec and now Luke is 30 bottles richer.

On a positive note, my Rosé has been bottled and waiting for September to share with the Club.  I also have what continues to be a fantastic Zinfandel and a really good Petite Syrah aging well and possibly looking at bottling late this year.

 I hope this all finds you well and look forward to seeing you soon,

Dan

**President’s Message**

I have been reading a lot lately, and it has given me deeper insights in some everyday experiences, as this account of a recent wine tasting shows.

**“The Wine Speaks”**

The voices in my head started last week, usually just after I went to bed. As I lay there, just on the edge of sleep, I would hear the slightest whisper. Not really a voice, but a sensation of sound in my brain, and without any sense of direction from whence it came. The next time I heard it was downstairs while reading after dinner, where it is cool and quiet. This time I was quite sure of its source, the wine cellar. I got up and slowly approached the cellar door and opened it to a dark, cool haven of wine bottles. I turned on the light and looked around, half expecting to find someone hiding there. Nobody was there, of course, but there was a strange whispering sound in the wine racks where I store my homemade wine. I got closer and was drawn to a specific shelf, as if my hand knew where to go, like going right to an itch on your back. My hand reached in and found the noisy bottle almost automatically, and as I brought it over to the light, I could feel a tingling excitement. Turning the label up to read I see that it is a 2014 “Larry Berry” red blend, made with Zinfandel, Merlot, and Cab Franc California grapes. The naming of this wine is another story, but it was named after my brother during our five-year winemaking partnership.

     The corkscrew quickly did its job, and a wine glass appeared in my left hand eagerly awaiting a splash of red nectar. As I poured the deep crimson red liquid into the glass, viscous wine legs reached upwards like fingers reaching for a plump grape cluster. I raised the glass to my nose and swirled it to release the vapors of sunshine and fruit. I noticed right away, as the first sip wrapped around my tongue in a lush caress, that the whispering voice had changed to soft music; almost chimes. The bright, fruity, smooth rich wine slid down my throat and as I exhaled out my olfactory organ, I knew perfection and was at peace with the world.

     I know what you might be thinking; that I have been cooped up too long, have missed some important doctor appointments, or missed taking some medication, but I assure you of my sanity and truthfulness. To demonstrate confidence in my sensory abilities, I will bring a bottle of “Larry Berry” to an MWS meeting in the near future for all to taste. I don’t know when we will be able to get together again, but rest assured that it will be soon. So, stay home, stay well, and open a bottle of wine and listen as “The Wine Speaks”.

Phil Rahn

**From Lisa Nordmann**

In these bleak times and social distancing, I am missing my fellow winemakers.  I missed seeing all of you in March and will miss you in April. I am not certain when we will meet again.

What has kept me sane during these trying times is my winemaking.   These past couple of months I have bottled Seyval Blanc, Chardonel, Vignoles, Chambourcin Rose’ and Sparkling Rose’.  I have several reds aging in my wine room.   John and I are enjoying drinking these wines and I have all of you to thank.

 Reflecting on how wonderful our winemaking club is, I feel very fortunate to have found Missouri Wine Society.  As most of you know, I have had made my share of undrinkable wines.  But with the help of my fellow MWS winemakers, my winemaking has improved.

 I listen and learn from each and every one of you. Our club is full of experience and knowledge.  Every member has something to offer.  In these dire times it is important that we stay connected and continue to help one another out.  Thank you to all members of Missouri Wine Society for making us all better winemakers.

 Until we meet again.  Cheers!

Lisa

**Upcoming:**

 Maybe:  May 21 - Favorite White Wine Contest at St. Gerard.

***Missouri Winemaking Society Facebook Page***

A benefit to being a member of the Missouri Making Society is being able to join our closed Facebook page for members only.  We have had a great year with many members sharing valuable information.  It is also fun to see what all of our members are up to in their vineyards and wine cellars.  If you have not joined yet, log into Facebook and search for Missouri Winemaking Society.  Ask to join and I will let you in.  Remember though, **this is a closed group just for MWS members.**

 ***Wine Making Tips:***

Don’t forget, there are lots of useful files on our website.  To access all the terrific things in the Library section, click on the website link at the top of this newsletter, scroll down to the *Membership* section, and click on the *Click here* link under MWS Library.

 MWS Website:  [www.mowinemakers.org](http://www.mowinemakers.org/)