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APRIL MEETING, IN PERSON, THURSDAY 4/21 AT 7PM

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COVID-19 INFECTIONS HAVE RETREATED and so the special measures put into place for in-person meetings end now. We look forward to seeing everyone again at the April meeting.

PRESIDENT'S MESSAGE SEYVAL BLANC PROJECT



One of the most beneficial things that help many of us in Missouri Winemaking Society is our group winemaking projects. After purchasing juice, must, grapes or a wine kit, each project member shares with the group what

they are doing, including starting numbers (TA, PH, YAN, s02, etc.), what yeast is being used and why, nutrients added and fermentation schedule. The winemaking process including aging, fining, cold stabilization, and filtering are also shared.

This year we had 9 members participate in our Seyval Blanc Project. We all purchased the juice from St. James Winery. All our notes will be shared at our April meeting. It will be interesting to hear how each member processed their juice into a delicious wine and how they achieved it.

When I taste the winemaker's wine and hear their process, I will be able to discern and critique how they achieved their final product. Each winemaker had the choice to make the wine into their preferred finish. Dry, Off Dry, Semi Sweet or Sweet. Learning from each other is so important to us at MWS. I look forward to hearing from each winemaker, tasting their wine and learning how they achieved their final product.

Additionally, remember to bring 2 glasses to the April meeting. We will start out the meeting with tasting a wine back sweetened with sugar and one with Stevia and see if we can tell the difference

Cheers! Lisa

DUES ARE DUE Annual membership dues return to the pre Covid rate of \$50 for 2022, since we have returned to in person meetings this month. Bring your dues to the meeting or send your check payable to "Missouri Winemaking Society" to Phil Rahn, [511](mailto:511@kenilworth.com) [Kenilworth Ln, Ballwin, MO 63011](mailto:511@kenilworth.com).

2021 MEETING SCHEDULE. Please mark your calendar for the 3rd Thursday of each month at 7PM and note exceptions in May, October, and December.

January 20 • 7:00 PM • **Zoom Presentation** our members.
What's going on in your cellar?

February 17 • 7:00 PM • **Zoom Presentation** by Stone Hill Winery Winemaker • Shaun Turnbull

March 17 • 7:00 PM • Zoom Discussion led Kevin Kourofsky of Rochester NY • Fining for Clarity, Tannin, Oak and Smells.

April 21 • 7:00 PM • Seyval Blanc Project • Members share a taste of their 2021 Seyval Blanc from fresh juice

May 21 • **SATURDAY** • 11AM-Winery Tasting with Brandon Dixon • Triple3 Winery-Washington, MO

June 16 • 7:00 PM • 2020 Missouri Winery Gold Medal Winners Tasting

July 21 • 7:00 PM • Members Handcrafted Favorite White Wine Fest

August 18 • 7:00 PM • Kit Wines • Kit wines can be made into an award-winning wine with some creativity.

September 15 • 7:00 PM • TBD

October - Annual Picnic - Date and Place TBD

November 17 • 7:00 PM • Members Handcrafted Favorite Red Wine Fest

December • Annual Christmas Party • Date and Place TBD

MARCH MEETING RECAP

Finding Balance: Fining for Clarity, Tannin, Oak and Smells. Kevin Kourofsky joined us and led a discussion of Wine Fining Agents, how they work and how they can polish or even cure your wine. The ZOOM session was

recorded and in case you missed the meeting, you can view it using this link: [\(23\) zoom 0 - YouTube](#)

ODDS & ENDS: Lisa Nordman writes: A big thanks to Paul Hendrichs, one of our original members of Missouri Winemaking Society. Paul graciously donated numerous books and over 100 copies of Winemaker Magazine. If you are interested in any of these books or magazines, please come to the April meeting and pick out what you would like. I will have them on display. Here is a list of the books.

- 1 Micro VinificationMurli Dharmadhakri
- 2 Modern Winemaking....Philip Jackish
- 3 From Vines to Wines.....Jeff Cox
- 4 Winery Technology & operations....Dr. Yair Margalit
- 5 General Viticulture....A. J. Winkler
- 6 American Wines & Wine Making....Philip Wagner
- 7 A Wine Growers Guide....Philip Wagner
- 8 Sunlight Into Wine....Smart & Robinson
- 9 Wine Grape Production Guide for Eastern North America....Cooperative Extension
- 10 The Grape Grower, A Guide to Organic Viticulture....Lon Rombough
- 11 Grape Growing....Robert J Weaver
- 12 Midwest Grape Production Guide....Ohio State Extension
- 13 Growing Grapes in Missouri....Southwest Missouri State university
- 14 Foundation of American Grape Culture.... T. V.

- Munson
- 15 Grape Man of Texas....Sherry McLeroy & Roy
Renfro
- 16 The Wild Vine....A Forgotten Grape and the Untold
Story of American Wine....Todd Kliman
- From this hill, my hand, Cynthiana's Wine....Paul
Roberts