



## MISSOURI WINEMAKING SOCIETY APRIL 2023 NEWSLETTER

**NEXT MEETING:**

**April 8**

**WHERE:**

**Stone Hill Winery 1110 Stone Hill Hwy – Hermann, MO 65041  
(573) 486-2221**

**TIME:**

**10:00 AM**

Steve Brunkhorst, President of the St. Louis Chapter of American Wine Society, has invited Missouri Winemaking Society members to join them on this amazing winery tour and lunch.

Reservations are needed to secure your spot. Please RSVP to [stevebrunkhorst@outlook.com](mailto:stevebrunkhorst@outlook.com) by Friday March 24<sup>th</sup>. He will confirm your reservation within 48 hours. If you do not receive a confirmation within 48 hours please send an RSVP again. Spouses and friends are welcome.

**AWS Spring Outing Saturday April 8<sup>th</sup> 10:00AM**

**Stone Hill Winery Visit, Hermann MO.**



We have a very special opportunity to visit the most historic winery in Missouri, which is also a winery of historic significance for the entire country. The winery owners, Jon & Karen Held, are AWS members and welcome us to enjoy a VIP visit led by Head-Winemaker Shaun Turnbull. This is a one-time preview of the winery visit that AWS National Conference attendees will experience in November, an opportunity you do not want to miss.

Stone Hill Winery celebrated their 175th anniversary in 2022, and their wines earned awards in highly regarded competitions. There are too many to list all here but some of the most notable include: American Wine Society Commercial Competition: Double Gold 2020 Traminette and Gold 2020 Ozark Hellbender, 2017 Port & NV Cream Sherry. Jefferson Cup Invitational: “The Cup” for 2019 Norton & NV Cream Sherry. Missouri Wine Competition: Governor’s Cup for the 2020 Chambourcin and the C.V. Riley Award for best Norton.

The following link to the winery website will connect you the long and rich history of the winery.

**THEN: “In 1847, German immigrant Michael Poeschel sold his first barrels of commercial wine, officially founding what would become Stone Hill Winery.”**

**EARLY SUCCESS: AS THE WINERY GREW, SO DID IT ACCOLADES.**

Winning top honors in 8 World’s Expos between 1873 and 1915, the winery gained international prominence in the world of wine. Our Norton wine was declared the “Best Red Wine of All Nations” at the Vienna World’s Fair in 1873, showcasing to the world that American grapevines had the ability to create great wines. Successful salesmen turned business partners William Herzog and George Stark helped grow the winery to become **the second-largest winery in the country.**

**NOW: “Our family will remain committed to producing the best American heritage and hybrid varietal wines available while proudly championing our region”**

<https://stonehillwinery.com/our-story/>



The tasting will begin promptly at 10:00AM. Winemaker Shaun Turnbull will lead our group on a tour followed by a private tasting of Stone Hill dry white and red wines. We will enjoy lunch in the private Carriage Room at the Vintage 1847 Restaurant on site. After arrival at the winery, meet at the main entrance to the sales room.

The cost of the tasting is \$10 (special price for us since we will be having lunch) Attendees will pay individually for the tasting and lunch.

Stone Hill Winery address is 1110 Stone Hill Highway, Hermann MO 65041. From the St Louis area you will use either I-70 West and exit South at MO-19 or use MO-100 West and turn South on MO-19. From my home the travel time is almost the same but with two different travel experiences. Highway I-70 is fast, mostly straight and on Saturday morning traffic should be light. Highway 100 is slower, with some 2 lane and curves, and the drive through some of Missouri wine country is beautiful.

Please RSVP by Friday March 24th by replying to this email so that we can plan for the visit at the winery. I will confirm the receipt of your reply within 48 hours, if you do not receive my confirmation, please send your RSVP again. If you have a friend who would like to join, please let me know and I will check on space available. This is a joint event with the Missouri Winemaking Society.

*Steve Brunkhorst.* Chapter Chair, STL Section, AWS

A couple of links for those who would like to read about American Wine History

<https://visithermann.com/get-inspired/wine-history/>

<https://publishing.cdlib.org/ucpressebooks/view?docId=ft967nb63q&chunk.id=d0e10173&toc.depth=1&toc.id=d0e9742&brand=ucpress>

**PRESIDENT'S MESSAGE** by Dan Peters

Greetings all - thank you to all for our March meeting. It may have been the most collaborative, informative and collegial meeting I can remember. Oh, and we may have set a record - we shared 13 or 14 delicious wines!

For our vineyard owners, did you make it through the cold snap without damage? In my message for the last newsletter I commented on bud burst. Then came 2 or 3 days of freezing temperatures. I hope you did not lose sleep worrying about your vines.

Yet , we always move forward. Now it's 50 degrees and raining. Perfect. And our officers and presenters take a break and look forward to what is sure to be a warming day at Stone Hill. Jeanine and I can't wait! See you then. Cheers!

#### **RECAP OF MARCH 16<sup>TH</sup> MEETING**

Steve Brunkhorst started off the meeting with the explanation of the coveted traveling trophy for **WINEMAKER OF THE YEAR**. Greg Stricker, the 2022 recipient handed over the trophy to Cris Hehner for achieving the most points in the Favorite White and Favorite Red Competition. Congratulations Cris!



Steve Brunkhorst then led the forum for our March meeting, **What's going on in your cellar for the 2022 vintage?** 15 members attended and 11 wines were presented.



It was obvious that all the winemakers worked hard on making a very drinkable wine. Vignoles, Aromella, Chardonel, Seyval, Norton, Chambourcin and Nebbiolo were tasted. Some winemakers found that their original varietal was better when blended with another wine. We tasted both sweet and dry Vignoles. A traditional method of a sparkling wine failed to sparkle but was a delicious sweet wine with a nice balance of acid and sweet. We tasted a Chardonel that went through MLF with a hint of oak. All the wines were very satisfying.

And then we tried to trouble shoot some problems. One main question was “Why did my wines flavor fall off after several months of tasting wonderful.” We did not come up with any solid answers that evening but Steve Brunkhorst did some research the next day and came up with this answer.

**PROBLEM STATEMENT: “My wine seems to have such nice aroma-taste early in the process, and then at some point in time before bottling, it just falls apart and loses the character I loved”.**

Steve comment: I have experienced this problem with my white wines and through reading and experimentation have discovered one reason this can happen. If your yeast come under stress during the fermentation process, they can emit sulfurous compounds and eventually the sulfur compounds increase to an extent the winemaker can identify them in the wine. Typical sulfur aromas include “burnt match”, “hard-boiled egg” or “mercaptan” or other... see the PENN State Extension article below.

THIS IS MY COMMENT THAT IS NOT SO FREQUENTLY DISCUSSED: **The initial impact of stressed yeast and sulfur compound generation is the loss of the varietal aroma from the wine.** My experience is that not all yeast stress is sufficient to result in the full blown sulfur defect but it does progress sufficiently to rob your wine of its nice varietal character. This morning I have searched my trusted winemaking texts to confirm this fact but I cannot. My mind does go to a conversation with former member **Judy Hon** (who I have copied here) and I recall that she told me some small commercial wineries check all their white wines for possible sulfur compounds even though there is no aroma which would indicate a problem.

TROUBLE SHOOTING: If you have a (white wine) that seems low on varietal character, and you would like to confirm or rule out the contribution of sulfur compound, simply perform the “penny test” described below. Be sure to use a penny minted before 1982 which means it was 95% copper. If you do not have an old penny, you can also use a piece of copper wire, the type used to wire a house. It only takes a short time to do this test, the penny only needs to be in contact with the wine for a minute or so. If a sulfur compound is the problem...the before and after aroma will be dramatic. Be sure to discard and not drink the sample wine. Wine already in the bottle...no problem... the test still works! (Fixing a sulfur problem after the wine is in the bottle is another story).

RED WINE: I don't have experience with sulfur compounds impacting the aroma of red wines, but I think it could be applicable. The penny test is certainly easy to do.

SOLUTION TO THE PROBLEM: There are best practices that can be employed to minimize the likelihood of generation of sulfur compounds during fermentation:

1. Know the yeast nutrient requirements for your particular yeast and manage it. (nutrient requirements can be low, med, or high) Look at the manufacturers yeast table
2. Use the appropriate amount of yeast nutrient. If you are not using Fermaid "O", why not?
3. Rehydrate the yeast using Scott Lab GoFerm and carefully follow the rehydration instructions (yes just sprinkling the yeast on the surface of your must will probably work 9 time out of 10, what me worry?)
4. Stir you wine during fermentation so that yeast are not trapped under the gross lees and become deprived of nutrients. (You will not oxidize you wine because it is blanketed with CO2 during fermentation).
5. Sniff your wine on a regular frequency during fermentation and while aging to detect sulfer smell or loss of varietal aromas. The best time to address a sulfer problem is when it first occurs. (of course if you remove the stopper to sniff your wine, you will fill the open head space with CO2-right?)
6. If the penny test indicates a sulfer problem...use Redules to address the problem as soon as possible.

### **From Penn State Extension: What are Sulfurlike off-odors in wine?**

Sulfur contributes to several wine off-flavors, including the presence of hydrogen sulfide (H<sub>2</sub>S), reductive aromas (developed by mercaptans/thiols or disulfides), and a high concentration of free sulfur dioxide. The word "sulfur" is often used, incorrectly, to describe all of these aromas and flavors. However, each defect has a particular aroma/flavor association that is somewhat unique:

- H<sub>2</sub>S has the aroma of rotten eggs or hard boiled eggs.
- Mercaptans or thiol-based compounds and disulfides have various aromas/flavors. Many common descriptors include canned or cooked vegetables, canned asparagus, garlic, onion, cooked cabbage, garbage, putrefaction, burnt rubber, canned corn, and molasses.
- High free SO<sub>2</sub> smells like recently burned matches and often causes a burning or irritation in the nose.

Chemically, all of these compounds are very different despite the fact they all contain the element sulfur. Additionally, remediating these defects in wine requires winemakers to properly identify the problem and use appropriate techniques to treat the problem.

### **Did you Know?**

You can tell if a wine contains H<sub>2</sub>S by using the "penny test." Drop a penny from before 1982 into about 30 milliliters of the questioned wine. Cover and swirl the glass. Smell the wine only. If the penny addition cleans up the wine, chances are that the wine has hydrogen sulfide problems. The copper in the penny has reacted with the hydrogen sulfide to clean up the wine aroma. Dispose of the wine and clean the penny.

### **Odds and Ends**

Scott Lab has come out with their 2023 Handbook. It has a wealth of information in it. Here is the link. [Scott-2023-WM-Web-USA.pdf](#)