**The Missouri Winemaking Society Newsletter for August 2019**

**Next Meeting**:  Saturday August 17th. Picnic

                  Location:    Dave and Debbie Wert’s Home

                        Time:   Arrive at noon, Eat at 1:00 and close around 4:00.

     Theme:        FUN!!!    -    Meat will be provided.  Bring a side and wine and whatever else you want to drink.

**July Meeting** :   Treasurer Report  -  $2,965 in our account.  29 Paid Members.

  Phil presented Lisa Nordman with her well-deserved trophy as the winner of the Favorite White Wine Competition.

          We discussed the proposed amendment of our Bylaws and agreed to make additional changes and take up again at our September meeting. Steve Brunkhorst introduced the Rose Project         -  we have 11 participants at this point.  Please contact Steve if you have not already indicated that you want to participate.

 Steve also led our panel discussion of Red Wine Making Techniques following the More Winemaking Guide (available online).  Steve, Terry Stromberg, John Merkle and Phil Rahn graciously provided us with detailed insights from their years of experience in successfully making red wine.

           As the discussion proceeded we enjoyed and discussed 8 red wines contributed by our members including : 1) 2017 Chambourcin from Terry Stromberg, 2) 2015 Norton from Steve Brunkhorst, 3) 2017 Corot Noir from Greg Stricker, 4) Norton from Eric Horstmann, 5) 2008 Syrah from John Merkle, 6) Norton/ Merlot blend from Dave Wert, 7) 2015 Norton in an Amarone style from John Merkle, and 8) a Port from Phil Lungo.  Thank you all for contributing!

**President’s Message: Phil Rahn**

 Wow, what a great summer we are having; great weather, good rain showers, cooler temperatures, and great MWS club programs. We had a great technical panel discussion last month, our summer picnic in on the 17th at Dave Wert’s house, then we have the “Great Merlot Project” tasting in September, and a great Rose making project just getting started. So, bring a side dish, some refreshing wine and some good wine making stories, and we will see you at the picnic. BTW, this would be a good time to bring the “experimental” and “very young” wines to spark some good conversation.

 Phil Rahn

**Wine Competitions**:

 Greg Stricker passes along that the **46th Annual U.S. Amateur Winemaking Competition**has set the date, Nov. 16, 2019. Entry price has gone up to $20/bottle.

 Here is an excerpt from their announcement:

Welcome home winemakers!  We're Cellarmasters, L.A. challenging you to put your wines to the test this coming November.   Our competition is a blind judging using a modified Davis 20 point scale.  We're big enough to provide competition and small enough for your wines to be given due consideration.  If you are a new home winemaker this is a good place to get the kind of feedback you need to advance.   Entry forms and information are at [http://www.CellarmastersLA.org](http://www.cellarmastersla.org/).

**Grapes for Sale:**

 Bob Streubling has Seyval, Chardonel, Vidal, Chamourcin and Norton Grapes available.

 Phone Number:  618-407-0773

 Location:  Vine and Branches Vineyard, 8 miles out hwy 94 from i-64/40 in Defiance MO.

 Also

Charles Gillentine

Email Address**:** [CHUCK@DEFIANCERIDGEVINEYARDS.COM](mailto:CHUCK@DEFIANCERIDGEVINEYARDS.COM)

Subject: chambourcin grapes for sale

Message**:** I have around 3-5 tons of Chambourcin that will be for sale this fall. Will sale per pound, will sale for 50 cents per lb.   
314-795-1572

**Looking Ahead*:***

 September  Meeting -  Wednesday 9/18  -  Merlot project.

 October    -  Thursday 10/17  - Vignoles Project

 November -   Thursday 11/21  -   Favorite Red

 December -  Holiday party at Phil Rahn’s  -  12/14

January - Missouri Gold Medal Winners