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**FEBRUARY MEETING - Stone Hill Winemaker-Shaun
Turnbull**

7PM ZOOM Thursday February 17th

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JANUARY MEETING RECAP

ODDS AND ENDS

How does Stone Hill Winery bring home the Gold Medals year after year? In the 2021 Missouri Wine Competition, Stone Hill wines were awarded 14 gold medals including the C.V. Riley award for best Norton (2019) and the Governor's Cup for their 2019 Chambourcin. Also in 2021, the Kansas City based Jefferson Cup Competition awarded Stone Hill wines "the cup" for their 2018 Norton and 2019 Ozark Hellbender wines.



Shaun Turnbull "Wine is made in the vineyard. The winemaker is basically a surrogate parent who nurtures

what he receives from the earth into its final creation with the help of science and modern technology”

In our February Zoom we will hear from, and talk to Shaun Turnbull, Winemaker and Nathan Held, Strategic Operations and have a chance to learn about Stone Hill with a focus on their much-awarded Norton wines. We will hear the history of Stone Hill Winery and winemaking in Missouri, the history and influence of the Norton grape, and the characteristics of their Norton wines.

Shaun Turnbull is from South Africa and studied Winemaking at Elsenburg Agricultural College where he received his degree in Cellar Technology. After his studies, Shaun furthered his passion through internships in South Africa, Virginia, and Napa. Shaun served as winemaker for several wineries in South Africa including Staley Winery in South Africa’s famed Stellenbosch wine district, before assuming his role of head winemaker at Stone Hill. At Stone Hill, Shaun’s personal goal is to improve on the already high quality of Norton and Chardone, two wines which are very dear to us.

Nathan Held, Manager, Strategic Operations, is a graduate of St. Louis University, majoring in Business. His love of history, philosophy and philanthropy have groomed him to be an influence not only at Stone Hill but for society in general. Case in point was the successful Save the Hellbender project at the St. Louis Zoo where Nathan and Stone Hill raised over \$30,000 for this endangered species.

You will find Stone Hill wine at your local wine store, be sure to include a bottle or two to taste during the meeting. The ZOOM link will be sent the day before

PRESIDENT’S MESSAGE: Kit Wine Making Group Project

There are several of us who are interested in making a kit wine into not only a drinkable wine, but an award-winning wine.

I have started to do some research and there are a ton of

articles in winemaker magazine. Also, there are a lot of YouTube videos. Tim Vandergrift, a known name in kit winemaking, has made several YouTube Videos. Here is a link to one of

them. <https://www.youtube.com/watch?v=GnEasQsVcyo>

Here is a link to a very in-depth article on how to make a Kit Wine by Tim Vandergrift in Wine Maker Magazine.

<https://winemakermag.com/article/getting-started-with-wine-kits>

Another wine kit maker I just came across is Matteo Lahm from Finer Wine Kits. He has come up with a wine kit that has not been super pasteurized, making a better wine. He has a very informative You Tube video that explains his whole process and why he thinks his kit wines are superior to the rest on the market. Here is a link to his video:

https://www.youtube.com/watch?v=31AdCi2Y7_g

Matteo also has 4 videos explaining step by step on how to make his kit wine. Here are the links:

Video 1: https://www.youtube.com/watch?v=Fk-_M8Xwk24

Video

2: <https://www.youtube.com/watch?v=IXt6mJq4dp4>

Video

3: <https://www.youtube.com/watch?v=U1SFBXKQTbg>

Video

4: <https://www.youtube.com/watch?v=2HDBjfFHXhA>

Matteo takes you through all the steps to receiving your wine kit, which come cold and needs to be made right away or be refrigerated until you are ready. Through his

videos he takes you step by step in how to make a delicious wine with Finer Wine Kits. The prices of these kits are very reasonable.

For our group project, I have purchased a low end WineExpert kit – Sauvignon Blanc to drink poolside this summer and a Finer Wine Kit – Syrah – which will be blended next year with my Chambourcin.

There are so many wine kits on the market. To be part of this project choose your wine kit and get started. Let me know if you would like to be part of this project and in August, we should be tasting some delicious wines.

Cheers! Lisa

DUES ARE DE NOW. Annual membership dues return to the pre Covid rate of \$50 for 2022, since we plan to resume in person meetings in April. Send your check payable to “Missouri Winemaking Society” to Phil Rahn, 511 Kenilworth Ln, Ballwin, MO 63011.

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 Your Wine for clarity and tannin

April 21 • 7:00 PM • Seyval Blanc Project • 8 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

THE JANUARY ZOOM: A dozen MWS members participated in the January ZOOM to discuss 2021 Vintage wine in production in their home wineries. Each member shared their experience, i.e. what has gone right and what has not. We discussed the problems identified along the way and the actions taken to resolve or mitigate the situation. We learned what is happening right now and what are plans for blending and bottling.

Eight members in total purchased Seyval Blanc juice from Andrew Meggitt at St James Winery for our 2021-22 winemaking project and we heard how the winemakers are doing with the project!

ODDS & ENDS: This section is for members. Share information on wine making or wine making equipment.

STONE HILL WINERY has announced the 33rd annual Norton Ten-Year vertical Tasting and Dinner. There will be an Hor D'Oeuvres cellar reception with sparkling wine and a three course, gourmet wine dinner, paired with Stone Hill award winning wines. Saturday, April 9th. Call 800.909.9463 for reservations.



STONE HILL

W I N E R Y °

NORTON TEN-YEAR

VERTICAL

33RD ANNUAL

TASTING & DINNER

HOR D'OEUVRES CELLAR RECEPTION WITH
SPARKLING WINE

TRY THE PAST 10 YEARS OF NORTON

THREE COURSE, GOURMET WINE DINNER
PAIRED WITH STONE HILL AWARD WINNING
WINES

SATURDAY

APRIL 9, 2022

SAVE THE DATE!

800-909-9463

WWW.STONEHILLWINERY.COM