

MISSOURI WINEMAKING SOCIETY
JANUARY 2022 NEWSLETTER



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JANUARY MEETING - MISSOURI GOLD MEDAL WINES

At St. Gerard Majella Church, 1971 Dougherty Ferry Road,
7PM

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THE MISSOURI WINE COMPETITION RETURNED IN JULY 2021 and meeting attendees will taste and discuss the Gold-medal wines from the competition. MWS meeting attendees will experience the “Best of Class” dry-white, dry-

rose' and dry-red wines. We will also savor the best Norton as recognized by the C.V. Riley award. We will learn which of these wines won the prestigious Governor's Cup. This is your chance to taste the gold medal dry wines from six regional wineries produced from Chambourcin, Norton, Seyval Blanc, Traminette, Vidal Blanc, and Vignoles grapes. The meeting will be led by Lisa Nordmann.

COVID-19 PRECAUTIONS. Attendees must be Covid-19 vaccinated including booster. Masks must be worn except when tasting wine. If you are not feeling well, please join us at a later event. Bring your own tasting glass, MWS glasses will not be available. We will be in our typical large meeting room and will social-distance at the tables.

PRESIDENT'S MESSAGE: 2022 2 NEW YEARS

RESOLUTION New Year's Resolutions are always made in the best of intentions. How many times do I say I am going to "lose weight, exercise more, and drink less"? This year I am going to do something different. I am making a resolution that I know I can keep and accomplish.

In 2022 I am going to become a better winemaker. In 2021, in one of our Zoom meetings with Andrew Meggitt from St. James Winery, he said, "you should be smelling your wines weekly to make sure there are no off odors". In 2021, I diligently took his advice and smelled my wines weekly. Today, I did my weekly smell test and the 2021, barreled, Chambourcin had a slight sulphur smell. I immediately went to work on it. I topped up the barrel, measured my s02 level and added potassium metabisulphite. The smell dissipated but I will definitely keep an eye on it.

According to my notes, the last time I sulphited my 2021

Chambourcin was November 16th, after MLF was complete. Five gallons went into a barrel and the rest into carboys. I diligently smelled the wine weekly. Everything was good until yesterday when I saw a slight film floating at the neck of two Chambourcin carboys. I suspected mycoderma bacteria. I checked my sulphite levels and was surprised as to how low it became in six weeks. I sulphited and will rack all the Chambourcin carboys this week.

Babysitting our wines is imperative!

In 2022, I really may try to eat better, exercise more and maybe drink less wine. But the probability of becoming a better winemaker in 2022 seems to be a lot more likely!

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. Bring your check payable to “Missouri Winemaking Society” to the January meeting or send your check Phil Rahn, 511 Kenilworth Ln, Ballwin, MO 63011.

2021 MEETING SCHEDULE. Please mark your calendar for the 3rd Thursday of each month at 7PM. We will begin the year with an in-person meeting at St. Gerard Magella. The officers are working to finalize the schedule for the remainder of the year to be published in the monthly newsletter and on our website: mowinemakers.org

January 20 • 7:00 PM • Missouri Gold Medal Wine •

Presenter Lisa Nordmann

February to December – will be finalized in January.

THE DECEMBER CHRISTMAS PARTY was at John & Mary Merkel’s home. Members and spouses brought delicious food and wine to share, and a very merry time was enjoyed by all. Attendees competed for kudos with

questions such as “what year did you start making wine” and “did you really start making wine when you were 12?”

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