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MEETING

ODDS AND ENDS *MWS Members travel from Saint Louis to San Luis (Obispo) to attend Wine Maker Magazine National Conference*

JULY MEETING, Favorite Home-Crafted White Wine.



This meeting offers an opportunity to share a bottle of your white home-crafted wine with other winemakers and receive feedback. It is one of the most anticipated *meetings of the year where we enjoy blind tasting our member's* wine and then vote for our personal favorites. Each member who would like to participate should bring one bottle to share at ready to serve temperature. Wine can be made from grapes or other fresh fruit, juice-fresh or frozen, or concentrates as in wine kits. If your wine has been blended with commercial wine or commercial flavoring, please inform the cellar

master when you deliver the wine so that he can properly sequence the wine. Note commercial OAK products do not need to be declared to the cellar master. Please be prepared to verbally share how you made your wine at the end of the tasting. All members are encouraged to attend this meeting even if they do not have a wine to share.

Location St. Gerard Majella Church 1969 Dougherty Ferry Road

**OFFICERS NEEDED FOR 2023** Each year, 5 members serve as MWS officers of President, Vice President, Secretary, Treasurer, & Cellar Master. Two of our current officers are rotating off the board this year and we need two members to serve as officers in 2023. Please contact Lisa Nordmann if you are interested or would like to know more. No special winemaking experience is needed, just a desire and a few hours each month to help MWS continue as a vibrant organization in 2023.

**WHICH TOPICS WOULD YOU LIKE INCLUDED IN THE 2023 MWS SPROGRAM?** Is your interest HIGH, MEDIUM, or LOW for events on the following topics: Wine Making Fundamentals, Advanced Winemaking, Must & Wine Analysis, Troubleshooting Problem Wines, Grape Growing & Vineyard Management, Missouri Gold Medal Wine tasting, Favorite White Home Crafted Wine, Favorite Red Home Crafted Wine, Winemaking Project, Winery Visit, Picnic, Christmas Party, Other. Your Feedback will be used to plan meetings for next year. A separate email will be sent to you just after this newsletter so that you can indicate your interest and return to Steve Brunkhorst.

**PRESIDENT'S MESSAGE** Entering a Bad Bottle in a Wine Competition

I have entered the Winemaker Magazine Wine Competition for the

last four years. Yes, I will not lie. It is very exciting when one of my wines receives a medal. But what I look forward to most are the judging notes.

My 2021 Seyval Blanc from grapes got the lowest score ever from any wine I entered. My average score was 7.83. Some judge's comments were "oxidized", "bruised apples", "acetone", "oxidation dulls the fruit characters", "stale aftertaste". Would I knowingly enter a wine that was oxidized? Absolutely not! John and I tasted a bottle from the same batch and agreed that it was an acceptable wine. My tasting notes were:

Citrus and green apple aroma and taste, medium finish – a delightful wine. So, what went wrong from my bottle to the hands of the judges?

I saved a bottle from that batch entered and opened it along with the judge's notes. I had to agree with the judges. It was HORRIBLE! OXIDIZED! Where did I go wrong? I take good notes. Every time I touch the wine, I record it in my notes. How come a bottle I opened from the same batch prior to shipping the "oxidized" bottle and it tasted wonderful? How can different bottles from the same batch taste so different?

Has anyone had similar problems? This group has a wealth of information from very knowledgeable members. Please do not be afraid to ask. We have a Volunteer List that is attached to this newsletter.

If anyone would like to trouble shoot this dilemma with me, please HELP!

Cheers! Lisa

**MWS WINEMAKERS BRING HOME AWARDS:**

**Wisconsin State Fair - Greg Stricker**

First Place & Best of Class, Vinifera Grape: 2020 Pandemic Blend

First: 2020 Rose', 2019 Norton, 2018 Norton Port

Second: 2019 Chambourcin, 2020 Zinfandel, 2020 Vignoles  
Third: 2019 Corot Noir, 2020 White Bordeaux, 2020 Traminette

### **Winemaker Magazine International Competition - Greg Stricker**

Gold: 2020 Seyval/Sauvignon Blanc, a  
Silver: 2019 White Bordeaux (45% Sauvignon Blanc, 44% Semillon,  
11% Vignoles)  
Bronze: 2020 Chardonel  
Bronze: 2020 Pandemic White

### **Winemaker Magazine International Competition - Lisa Nordmann**

Gold: 2020 Norton,  
Bronze: 2020 Chambourcin/Norton blend  
Bronze: 2020 Chambourcin/25% WineExpert Syrah kit  
Bronze: 2021 Chardonel.

**DUES:** Annual membership dues are \$50 for 2022 Bring your dues to the meeting or send your check payable to “Missouri Winemaking Society” to Phil Rahn

**2022 MEETING SCHEDULE.** Please mark your calendar for the 3<sup>rd</sup> Thursday of each month at 7PM and note exceptions in 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 • 2020 Missouri Winery Gold Medal Winners Tasting

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

June 16 • 7:00 PM • Seyval Blanc Project • Members share a taste of their 2021 Seyval Blanc from fresh juice.

## **July 21 • 7:00 PM • Members Favorite Home Crafted White Wine**

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 • Vineyard Management – Organic vs. Traditional Terry Stromberg.

October 15 • 12Noon - Annual Picnic – at Phil & Debbie Rehn's home

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

December 17 • Annual Christmas Party • at Lisa & John Nordmann's home

**JUNE MEETING RECAP** Nine members shared their Seyval Blanc Wine produced from fresh juice from St James Winery c/o winemaker Andrew Meggitt. Wines were tasted one by one followed by winemakers describing his or her winemaking process. What fun! We quickly found that our members know how to make delicious home-crafted wine from the Seyval Blanc grape. We once again demonstrated that the yeast strain used for fermentation has a major influence on the aroma of the finished wines. Several members used Lallemend QA23 yeast and those wines expressed similar aroma profiles. Other members used other yeasts such as DV10, D-47, and Premier Cuvee to produce delicious wines with different characteristics. Some winemakers

used oak to impart complexity. Numerous additives were used by the winemakers. Variety is the spice of our wine-making life!

**COVID-19 INFECTIONS HAVE RETREATED** and so the special measures put into place for in-person meetings are no longer in effect. We look forward to seeing everyone again at the July meeting.



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

John & Lisa Nordmann, Steve & Maggi Brunkhorst, Greg Stricker attended the Winemaker Magazine Conference in San Luis Obispo on June 3rd & 4th. Lisa & Greg submitted wines and won awards, see above.

**Lisa Nordmann comments:** Please check out Daniel Pambianchi's Home Winemaking group on

Facebook. <https://www.facebook.com/groups/59243558858>

It is a group of amateur winemakers and a lot of sharing and good insight within the members. Daniel also has online Webinars that are very informative. Here is a link to his next webinar on August 17 at 7

PM. <https://www.facebook.com/events/1198633770677502>

They only cost \$10. He also gives out door prizes. Last webinar I won a Vinmetrica Residual Reducing Sugar Assay Kit - a great addition to my tool kit!

