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6/16 AT 7PM

COVID-19 MEASURES END - IN PERSON

MEETING

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PROJECT**

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ODDS AND ENDS Scott Labs 2022 Winemaker

Handbook & 100 liter SS fermenter for sale at a great price

JUNE IN PERSON MEETING, Seyval Blanc

Project: Nine MWS members have produced wine from the same Seyval Blanc grape juice purchased from St James Winery. We will taste these wines and hear from the winemaker how he or she made the wine from start to finish. This is a unique opportunity to experience the impact of difference fermentation and finishing on the final product. Please bring 2 tasting glasses to this meeting. Location St. Gerard Majella Church 1969 Dougherty Ferry Road

COVID-19 INFECTIONS HAVE RETREATED and so the special measures put into place for in-person

meetings end now. We look forward to seeing everyone again at the June meeting.

PRESIDENT'S MESSAGE SEYVAL BLANC PROJECT



One of the most beneficial things that help many of us in Missouri Winemaking Society is our group winemaking projects. After purchasing juice, must, grapes or a wine kit, each project member shares with the group what they are doing, including starting numbers (TA, PH, YAN, s02, etc.), what yeast is being used and why, nutrients added and fermentation schedule. The winemaking process including aging, fining, cold stabilization, and filtering are also shared.

This year we had 9 members participate in our Seyval Blanc Project. We all purchased the juice from St. James Winery. All our notes will be shared at our June meeting. It will be interesting to hear how each member processed their juice into a delicious wine and how they achieved it.

When I taste the winemaker's wine and hear their process, I will be able to discern and critique how they achieved their final product. Each winemaker had the choice to make the wine into their preferred finish. Dry, Off Dry, Semi Sweet or Sweet. Learning from each other is so important to us at MWS. I look forward to hearing

from each winemaker, tasting their wine and learning how they achieved their final product.

Additionally, remember to bring 2 glasses to the June meeting. We will start out the meeting with tasting a wine back sweetened with sugar and one with Stevia and see if we can tell the difference

Cheers! Lisa

DUES ARE DUE Annual membership dues return to the pre Covid rate of \$50 for 2022, since we have returned to in person meetings. Bring your dues to the meeting or send your check payable to “Missouri Winemaking Society” to Phil Rahn, [511 Kenilworth Ln, Ballwin, MO 63011](https://www.google.com/maps/place/511+Kenilworth+Ln,+Ballwin,+MO+63011/@38.8544444,-90.3333333,15z).

2021 MEETING SCHEDULE. Please mark your calendar for the 3rd 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 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 • Vineyard Management – Organic vs. Traditional Terry Stromberg.

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

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MAY MEETING RECAP

Fourteen members of MWS & AWS visited the Triple3 Vineyard on Saturday May 21st for a private tasting with winemaker Brandon Dixon. The tasting was held in the handsome meeting room with a panoramic view of the patio and lake. Two whites, a rose' and 3 reds were served in sparkling Reidel glassware appropriate for each wine.

Brandon shared a description of each wine, not only the varietal makeup but also the winemaker's goals and ideas for creating each wine. Most attendees stayed for lunch and enjoyed a glass of his or her favorite Triple3 wine.

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

Lisa Nordman informs: the 2022 edition of the Scott Labs Winemakers Handbook is now available:

<https://shop.scottlab.com/content/files/Documents/Handbooks/WinemakingHandbook2020.pdf>

Warren Williams offers: Like New Marchisio Stainless Steel Variable Capacity 100 Liter (26gal) Fermenter with Inflatable lid seal. Asking \$400 including wooden truck w/ strong caster wheels. Fermenter price new today \$607+shipping. On-Line Info:

<https://happyhopshomebrewing.com/search?q=Marchisio+Variable+Capacity+fermenter>

Images below show the handy wooden truck w/ strong caster wheels that makes it EZ to move about.

Warren Williams contact me at: wowms@att.net





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