**The Missouri Winemaking Society Newsletter for August, 2017**

Next Meeting:  Missouri Gold Medal Wine Tasting

Meeting Place: St.Gerard Majella Church

1971 Dougherty Ferry Rd

St Louis, MO 63122

Time: August 17 at 7:30

MWS Website: [www.mowinemakers.org](http://www.mowinemakers.org/)

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***August’s Program***

**Missouri Gold Medal Winners**

The Missouri Gold Medal Wine Tasting is back by popular demand and Steve Brunkhorst has procured an eclectic selection of wines for us to savor. He visited local wine stores as well as wineries in Augusta and Hermann to secure these prize finds: one dry Seval Blanc, one dry Chambourcin, four dry Nortons, one Cream Sherry and one Port. Last year we disclosed all the wine information before the meeting but this year we will take a different tact.  We will taste each wine blind and then reveal the winery and the price after each category is complete. All attendees will be asked to score the wines as they are tasted and then at the end all scores will be tallied to reveal our collective judgement of the "Best of the Gold".  You may like to bring more than one glass for a head to head comparison of the Nortons.

Since we have purchased commercial wines for this meetings, there will be a $5 charge for $50-level members and $10 charge for $25-level members.

***Grapes For Sale***

2017 GRAPES FOR SALE

**Phil Lungo** Norton, Chambourcin, Seyval $1 you pick

1824 Morre Rd, Owensville, MO 65066 (314) 971-0592 pjlungo@hotmail.com

**Dustin McMahon** • Gravel Road Vineyard (near Fults, IL)

Chardonel, Chambourcin, Norton Grapes

[dusty.mcbear@gmail.com](mailto:dusty.mcbear@gmail.com)

**Mike and Mary Kalish** • Concord Hill Vineyard

16782 Concord Hill Road • Marthasville, MO 63357 • (314) 348-5100

Norton Grapes

[mary\_kalish@yahoo.com](mailto:mary_kalish@yahoo.com)

**Clarence Meyer** • Shady Grove Vineyards

St. Genevieve MO

Chardonel, Vignoles, Norton, Chambourcin Grapes

[cvjam@aol.com](mailto:cvjam@aol.com)

**Bob Streubing** • Vine & Branches Vineyard

Defiance, MO

Chambourcin, Norton, Vidal Blanc, Seyval Blanc, Chardonel Grapes

Seyval Blanc is ready $1. He picks - $.75 You pick

bobstruebing@gmail.com

***Wine Making Project • Red &White***

It is now time to sign up to participate in the Red Wine (merlot) and the White Wine (Chardonnay) projects. Please sign up at the next meeting. .  If you cannot be at the August meeting, please send your sign up to Steve (White Wine project) or Phil Rahn (Red Wine Project).

If you will participate in one or both of these projects, you will need to order grapes by September 1st.

Note: each participant will purchase his or her own grapes. The project leaders will set the requirements and coordinate the details.

**\*See the attached files**

***July’s Picnic***

Unfortunately our July Picnic had to be cancelled because of the beastly hotweather. Mark and Teri Brenner were so kind to offer their farm location to have our picnic. We are looking to reschedule in the fall when the temperatures are cooler.

***New Members***

A BIG WELCOME TO OUR 2 NEWEST MEMBERS.

A big welcome to Bob Struebing from Defiance, MO.  Bob was at our last meeting and is a grower of grapes.  Bob grows  Chambourcin, Vidal Blanc, Norton, Seyval Blanc and Chardonel.  He is also offering his grapes for sale.

We also welcome Dr. Carlos Enrique Tobler from Hudson, Wisconsin. CE, went through a VESTA Enologist course and received a Certificate from the University of Adelaide for a World of Wine Course which goes from planting to bottling.

We are excited that both Bob and Carlos have joined our club.

***Society Dues:***

The yearly fee, per person, will be $50 ($25 after June), with no additional meeting fee (or tasting fee, if you prefer) – this is a savings over the course of the year if you attend all the meetings (and you should).  But if you do not want to pay the full $50, you can pay just $25 for a full year’s membership, but then you will need to pay a $5 per meeting “tasting” fee at each meeting you attend.  So it’s your choice to determine which way works best for you. Please pay by check but cash is also accepted.

***Missouri Winemaking Society Facebook Page***

Our MWS Facebook Page is up and running. For all of you Facebook users, log into Facebook and search for Missouri Winemaking Society. If you have not joined please do so.  I am hoping that every Facebook user will join this group.   It is a great way for our members to share with what they are doing in their vineyard and wine cellars.  Also, if you have any files you would like to share with the group please post them. **This is a closed group just for MWS members.**

***Wine Making Tips:***

Don’t forget, there is lots of useful materials and information on our website.

To access all the terrific things in the Library section, click on the website link at the top of this newsletter, scroll down to the *Membership* section, and click on the *Click here* link under MWS Library.  Be sure to check these materials out; they are chock full of knowledge and wisdom – you are sure to glean many gems.

There are many useful publications in the Missouri Winemaking Society Library – be sure to check out the books, papers, past presentations, and articles available in the Library by clicking on the link below.  **The MWS rules for borrowing books is also found there.**<http://www.mowinemakers.org/library.html#_Toc84355471>

We are in the process of updating the books and files we have.  If you are interested in borrowing a book please let me know and I will be happy to bring it to our next meeting.