**The Missouri Winemaking Society Newsletter for July, 2018**

Next Meeting: Favorite White Wine Contest

Meeting Place: St.Gerard Majella Church

1971 Dougherty Ferry Rd

St Louis, MO 63122

Date & Time: Thursday, July 19, 7:00

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

Submitted by: Lisa Nordmann – lnordmann@nordmannphoto.com

***July 19th Meeting – Favorite White Wine Contest***

We will be meeting on July 19th for our Favorite White Wine contest. Please bring a bottle of your finest white wine to be judged and possibly awarded by your fellow winemakers. Members only can enter one white wine. Please bring 1 bottle to share. Everyone will taste the wines and vote for their very favorite white wine. Just to be clear, it won’t be a favorite Chardonel or a favorite Vignoles or a favorite white varietal. It will just be the favorite wine of all the entries. For all those entering a wine; please be prepared to discuss how you made it so the rest of us can pick up pointers to improve the overall quality of our wine. It will also help if you bring your wine slightly chilled.

***June 21st Meeting***

Steve and Sally Kintz had a very informative presentation on PH and S02 testing and how important these two tests are to winemaking. It was extremely informative and their presentation is attached to this newsletter.

Several of the members brought some fantastic wines to taste including some very tasty Rose', Seyval Blanc, and an interesting Catawba Lemon. We also helped out a fellow winemaker in scoring four of his fruit wines one being a very sweet mint wine. All we needed was a chewy chocolate brownie to top it off with.

***Sneak Peek – August 16th Meeting***

Mary and Mike Kalish will present the Missouri Gold Medal Wines.

***President’s Message: Steve Brunkhorst***

I wish I could say I am 100% ready for this year’s wine making from Missouri fresh fruit, but I am not.  Some 2017 wine, still in carboys, must be bottled.  I must decide which wine styles I will make and which new ideas or variations I want to try.  Winemaking supplies must be planned and purchased.  On a positive note, I have reserved some Missouri grapes from one of my suppliers.  To our MWS members, let this note be a reminder, its time to finish up last years business and get ready for this years winemaking.  See you at our June meeting on the 21st.

***2018 Wine Grapes for Sale***

**Clarence Meyer Shady Grove Vineyards cvjam@aol.com**

White Grapes  • Vignoles - Chardonel - Traminette (returning from a year off)

Red Grapes  - Norton  - Chambourcin

Prices will remain unchanged from last year.

14502 State Route M Ste. Genevieve, MO 63670

**Jacob Schneider – Cane Pole Vineyard** **jwschneid@yahoo.com-**

Chambourcin & Norton

**Rick Dorsey- Stolpe Vineyards Rick.dorsey@husqvarnagroup.com**

1648 Stolpe Rd., Hermann, Mo 65041. 314-724-6610

Vidal & Norton $0.65 per pound.

Pick your own, crush your own at home. Nice grapes, great guy. Good facility

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

Chardonel, Chambourcin, Norton Grapes

dusty.mcbear@gmail.com

**Bob Streubing • Vine & Branches Vineyard**

Defiance, MO

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

bobstruebing@gmail.com

**Mary and Mike Kalish mary\_kalish@yahoo.com**

Norton

***Winemaker Magazine***

Winemaker Magazine has received our club’s order for the 2018-19 subscription. The next magazine that should be in our mailboxes is the August-Septmeber issue. Also, everyone should be receiving the digital version.

 ***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***

A benefit to being a member of the Missouri Making Society is being able to join our closed Facebook page for members only. We have had a great year with many members sharing valuable information. It is also fun to see what all of our members are up to in their vineyards and wine cellars. If you have not joined yet, log into Facebook and search for Missouri Winemaking Society. Ask to join and I will let you in. Remember though, **this is a closed group just for MWS members.**

***Wine Making Tips:***

Don’t forget, there is lots of useful files 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 files out; they are chock full of knowledge and wisdom – you are sure to glean many gems.