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

Next Meeting: Wine Tasting at Total Wine

“A European Experience”

Meeting Place: Total Wine

13887 Manchester Rd

Ballwin, MO 63011

Time: **WEDNESDAY** - March 14 6:30

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

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***March’s Program***

We will doing a wine tasting at Total Wine. The Theme is “A European Experience”. There is a $20 tasting fee. Dave Wert will be collecting the fee.

***February’s Program***

Terry Stromberg and John Merkle's presentation on Fermentation Management and MLF was very informative. Thank you for your wonderful talks! Several members brought their wines that had gone through Malolactic Fermentation and some that had not. Thank you to Steve Brunkhorst, Tony Turek, Steve Long and Phil Rahn. The wines were absolutely delicious! Attached are the presentations. Also, the presentations are on our web site at [www.mowinemakers.org](http://www.mowinemakers.org) and our Facebook Page.

***President’s Message*:** Last month I wrote that we were submitting information to Jeff Anderson, a blogger for Wine Maker Magazine for a future article. Well, I haven’t seen that article yet, but I will let you know when it is published or blogged or whatever is the proper term.

I would like to recommend that you visit www.winemakermag.com and look at Jeff’s “Beyond the Basement” blog…I think you may enjoy what you find, I did. Also, while on the site, if you are not using the Sulfite Calculator, click the “Resources” tab and take a look at the calculator, it’s a very nice tool.

If you have a bit more time, click the “Story Index” tab and you will find that many articles from the magazine are on line and easy to find. Happy Winemaking, Steve

***Winemaker Magazine Discount Offer***

Winemaker Magazine has given us an opportunity to receive the magazine for half off if we get 10 people to go in on this deal. Please contact Lisa Nordmann at [lnordmann@nordmannphoto.com](mailto:lnordmann@nordmannphoto.com) if you are interested in this deal. It will cost you $13.49 for 6 issues. This is a great deal! You can also send a check to Lisa Nordmann

121 Parklawn Estates - Fenton, MO 63026. Please make your check out to Missouri Winemaking Society for $13.49. I would like to have all checks and commitments in by April 15th.

***Wine & Grape Conference***

*Greg Stricker wanted all of us to be aware of the discount!*

The following is to communicate to the membership a 50% off discount to attend the Mid America Beverage Exposition at the St. Charles Convention Center, March 14-16, 2018. This is the current incarnation of the old Wine & Grape Conference so many of us used to attend. I talked to at least one other member (I think it was Mark) who planned to attend.

Note that there is a new exit on I-70 providing direct access to the Convention Center.

Conference description and sessions:  <https://www.midamericabevexpo.com/conference-schedule/>

Registration:  <https://www.registrationboss.com/2018-mid-america-beverage-exposition-conference/tickets>

To get the 50% discount, use the discount code GREG near the end of registration.

***Wine Competitons!!!!***

***Winemaker Magazine Wine Competition.***

Winemaker Magazine is having its annual wine competition. Here is the link for all that are interested. <https://winemakermag.com/1686-2018-winemaker-competition-entry>

This is a great opportunity to see how your wines stack up against your fellow winemakers. You will receive their judging notes back that should be a great help. Good luck to all entries!

***Great American Amateur Wine Competition***

The Great American Amateur Wine Competition - a new competition, now in its second year, specifically designed by and for home wine makers.    Raise A Glass Foundation is a non-profit organization that organizes and hosts beverage competitions with 100% of the proceeds from our competitions going to charities. You can learn more about us at [www.raiseaglassfoundation.com](https://raiseaglassfoundation.us17.list-manage.com/track/click?u=a17e7f0f9a918c805f76131f4&id=528a286b6a&e=db6c8397d1). Our Executive Team chartered a research project in 2016 and contacted over 400 home winemakers across the US and got great feedback on what they want from an amateur competition. That feedback guided us in designing every aspect of our new competition, from website, entry forms, and warehousing to judge selection, evaluation criteria and feedback forms.   We are very excited to have our second annual competition in Rochester, NY on April 28, 2018 and we are writing to you to ask for your assistance. Would you please help us spread the word about this new competition by posting or sending the information below on to your customers/members? We truly believe this is a competition they will be excited to enter. This helps to create enthusiasm for a rewarding hobby.

Why Enter This Competition? Feedback, Feedback, Feedback - we have created a unique, easy to read, comprehensive Scoring and Feedback Sheet for our judges to use in evaluating your wines. This gives you qualitative feedback across more than 15 critical aspects of a great wine. Flighting and scheduling procedures give ample time for the judges to fully evaluate each wine and provide meaningful feedback.    Simple and Affordable to Enter - only $20.00 and one (1) bottle required per entry. Go to [gramamateur.com](https://raiseaglassfoundation.us17.list-manage.com/track/click?u=a17e7f0f9a918c805f76131f4&id=884709ca3e&e=db6c8397d1) to enter and learn more.   Show Off Your Success – Beautiful red, white, and blue medals are awarded to all Double Gold, Gold, Silver and Bronze medal winners. A one of a kind, hand crafted trophy will be awarded to the Best in Show wine.   If you have any questions, please call or email Jeff Stabins at 585-654-7602 or [jeff@raiseaglassfoundation.com](mailto:jeff@raiseaglassfoundation.com).

***Newest Members***

A big welcome to our newest members.

**Eric Horstmann** is new to winemaking. He has brewed beer and made apple cider for the past 10 years. He is looking forward to making wine. He grows Concord and Reliance grapes and is looking to acquiring some Nortons.

**Ken Lazier** is new to wine making and has just started making wine. He has started with red and white grape wine and apple made from bottled juice.

**Steve Long** has been making wine for one year (by himself). He has made wine from grapes, fruit, kits and concentrate. He works part time at Blumenhof Winery.

We are so glad that you all have joined our group. I am sure you will learn a lot from our group as we will also learn from you.

***Missouri Winemaking Society Web Page Featuring Mary and Mike Kalish***

Check out our new winemaker of the month. Mary & Mike Kalish who have a vineyard growing mainly Norton grapes.

***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.