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

Next Meeting: Members Picnic at Tony Turek’s Lake House

Meeting Place: 1105 Napolean Dr.

 Bonne Terre, MO 63628

 Directions are provided in an attachment to this newsletter

Date & Time: Saturday, October 13, 2018

 11 AM-4PM

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

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***October’s Meeting***

Our members will be having a fun fall fest party at Tony Turek’s lake house in Bonne Terre, MO. Pulled pork will be provided. If you would like to bring your own meat a grill will be available. Please bring a side dish or a dessert to share. From the mouth of Steve Brunkhorst “This is a one of our most sacred and time honored traditions that members bring some fermented liquid to share, be it wine, beer, or distilled spirits or sauerkraut juice.”  Bottled water will be provided. The party will start at 11 AM and finish up at 4 PM. It looks like it will be a beautiful fall day.

***September 20th Meeting***

This month's meeting topic was our "White Wine Project".  Last Fall, four of our members purchased the same Chardonnay frozen grape juice from Peter Brehm and produced dry white wines in his or her home winery. Each winemaker used his or her preferences to produce a tasty wine that provided us with an amazing Chardonny wine tasting.  The wines were evaluated by our members in a blind tasting format. To add intrigue and a bit more fun, commercial Chardonnay wines were included in the blind tasting. After the tasting, each winemaker shared his special recipe. It was an extremely informative meeting and the member’s wines were outstanding! Please check out the attachment to this newsletter of each winemaker’s recipe!

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

It is the time of year when grape growers are harvesting, and winemakers are fermenting.  This is a time of decision making and putting plans into action, it is also a good time to think about meeting themes for 2019.  Our MWS elections will be in November and the new executive committee will be asking for your input soon after. As you harvest grapes and ferment must, please also please put on your curiosity cap so you are ready with your input when the meeting topics question is asked.

***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.