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

Next Meeting:  Sparkling Wines presented by Dave Anderson

Meeting Place: St.Gerard Majella Church

1971 Dougherty Ferry Rd

St Louis, MO 63122

Time: October 19 at 7:30

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

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***October’s Program***

David Anderson will be giving a presentation on how to create sparkling wines. Please bring to share any sparkling wines that you have made.

***September’s Program***

John Merkle gave a very informative presentation on wine sanitation and wine testing.

At the end of his presentation, John showed us how to test wine with his Vinmetrica 300 Tester. His full presentation is on video on our Missouri Winemaking Society Facebook page. Also, his power point presentation will be attached in this e-mail.

***PRESIDENTS MESSAGE***:

We are headed into the final meetings of the year and have important planning activities to accomplish to be ready for 2018 activities.  1) if you would like to be a candidate as an officer for next year, please inform Steve Brunkhorst ([stevebrunkhorst@att.net](mailto:stevebrunkhorst@att.net)) or Phil Rahn ([philrahn66@gmail.com](mailto:philrahn66@gmail.com)). The annual election will be in November.  2) if you have an idea for a meeting next year or if you would like to present or help present a topic next year please inform Steve or Phil.

The executive committee has had further discussions with Greg Stricker and have decided not to hold a wine fair in 2018.  The survey indicated that about 85 member wines would be submitted with an entry fee of $15 and a budget worksheet showed we needed about 150 wines with that fee structure run at a break even event. Because of the interest expressed in the wine fair, we want the 2018 officers to find ways to incorporate more wine judging elements into our meeting events.  (Your ideas are welcome).  The executive committee also wants to express our thanks to Greg for the work he did to investigate and evaluate the fair.

***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.