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

 Next Meeting:  White Wine Project

 Meeting Place: St.Gerard Majella Church

1971 Dougherty Ferry Rd

St Louis, MO 63122

 Date & Time:  Thursday, September 20, 7:00

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

 Submitted by: Lisa Nordmann – [lnordmann@nordmannphoto.com](mailto:lnordmann@nordmannphoto.com)

***September 20th Meeting***

This month's meeting topic is 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 so there will be a variety of wine styles to enjoy.  These wines will be evaluated by our attendees in a blind tasting format. To add intrigue and a bit more fun, commercial Chardonnay wines will also be included in the blind tasting. After the tasting, each winemaker will share his or her special sauce and we will reveal the details of the commercial wines.

***August 16th Meeting***

What a fun wine tasting of the 2018 Missouri Wine Gold Medal winners presented by Mary and Mike Kalish. The wines were delicious and Mary and Mike gave a very informative presentation about each gold medal wine. They chose a variety of wines including Seyval Blanc, Vignoles, Vidal Blanc, Chambourcin, Norton and a Port. We also tasted the Governors Cup which went to Stone Hill Winery- 2015 Chambourcin and it was delicious!

Check out the attached PDF on their presentation.

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

The current (2018) Missouri Winemaking Society officers are:  President - Steve Brunkhorst, Vice President - Phil Rahn, Secretary - Lisa Nordmann, Treasurer - David Wert, and Cellar Master - John Merkle. Our bylaws state the normal term of office is one fiscal year and no officer shall be eligible for more than two consecutive terms in the same office.  All of our current officers have served in the same office for two years and so those officers who agree to serve another year must move to a new office.  John Merkle has served as an officer for many, many years and will leave the executive committee at the end of 2018 (Cheers to John).  Our nominating committee has been talking to potential candidates for office and will nominate candidates for office at the October meeting. We will also accept nominations from the floor. The election of officers will take place at our November meeting.

***New Members***

A big welcome to our newest member,  Mario Saracino from St. Louis.  Mario has been making wine for three years mainly from juice from California.  Some of the varietals he has made are Shiraz, Chardonnay, Pinot Grigio,  Mezza Luna and Cabernet.

***2018 Wine Grapes for Sale***

**This list is not up to date.  If you still want to to purchase grapes please contact the following:**

**Clarence Meyer Shady Grove Vineyards   [cvjam@aol.com](mailto:cvjam@aol.com)**

White Grapes  • - Chardonel - Red Grapes  - Norton  -

Prices will remain unchanged from last year.

14502 State Route M  Ste. Genevieve, MO 63670

**Jacob Schneider – Cane Pole Vineyard** [**jwschneid@yahoo.com-**](mailto:jwschneid@yahoo.com-)

Chambourcin & Norton

**Rick Dorsey- Stolpe Vineyards    [Rick.dorsey@husqvarnagroup.com](mailto: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](mailto:dusty.mcbear@gmail.com)

**Bob Streubing • Vine & Branches Vineyard**

Defiance, MO

Chambourcin, Norton, Vidal Blanc,  Seyval Blanc

[bobstruebing@gmail.com](mailto:bobstruebing@gmail.com)

**Mary and Mike Kalish    [mary\_kalish@yahoo.com](mailto:mary_kalish@yahoo.com)**

Norton

**Chuck** **Gillentine-** [chuck@defianceridge.com](mailto:chuck@defianceridge.com) - Defiance Ridge Vineyards

Chambourcin grapes available for home winemakers

We will have probably a couple of tons of Chambourcin fruit that we will not be able to use this year. If anyone would have interest of picking what they would want to make wine, we would only charge a very nominal fee.

***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.