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

Next Meeting:      **Thursday April 20, 2017 • 7:30**

Meeting Place:     St.Gerard Majella Church,1971 Dougherty Ferry

                              Rd, St Louis, MO 63122

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

Submitted by:       Lisa Nordmann, email: lnordmann@nordmannphoto.com

***April’s Program***

On Thursday April 20th we will be back at St. Gerard Magella for a presentation by Jerry Mueller from Robller Vineyard and Winery. This is a program not to be missed. Jerry Mueller will be giving a compelling presentation. He started winemaking at home with his father, and then moved to the site near New Haven when his parents bought the property 29 years ago. He will bring 4 wines for us to taste, as he talks about his operation and his winemaking philosophy and styles.

Please bring a wine to round out the tasting.

***May’s Program*** We will be going to Noboleis Vineyard meeting at 10:45 AM on Saturday, May 13; after the tour will be the potluck picnic. More info to come.

***March’s Program***

March’s meeting was so much fun at Total Wines at 13887 Manchester Rd. Ballwin, MO 63011. The program theme was Proud to Drink American. We tasted eight amazing wines. I will say there was not a bad wine in the tasting. Brad was the supervisor from Total Wines and did a fantastic job describing each and every wine. And all the members out did themselves providing the delicious snacks.

***Words From our President – Stephen Brunkhorst***

Please bring your ideas for a WINE MAKING EXPERIMENT to our April 20th meeting. I want to finalize our plan in May so that we can execute one of the ideas for our 2018 meeting schedule. Those who attended our February meeting learned from a very nice experiment performed by Phil Rahn where chardonnay juice was fermented using 10 unique yeast strains with 10 markedly different results. If you will not be able to attend the meeting, you can send your idea to me by email at stevebrunkhorst@att.net. Steve

**PRESIDENT'S MESSAGE:** **Are you a Subject Matter Expert (SME) in the area of grape growing or wine making? Do you have the answers to all the questions?** Probably not and neither do I. However, you and I may certainly have the real life experience to answer some of the questions. Introducing Missouri Wine Society "Subject Matter Volunteers (SMVs)".

We are looking for members who are willing to share their experience and expertise with other members who want to know. This is one more way for our society to fulfill our core mission of "Sharing of Grape Growing and Wine Making Knowledge and Skills".

Q&As:

Q1) What are the responsibilities of being a SMV?

A1) Be open to contact by phone or email from another member to answer questions you feel qualified to answer or to direct the questioner to another member you may know has the expertise.

Q2) How do I qualify as an SMV?

A2) The SMV decides for himself or herself to volunteer as a SMV. An SMV does not need to know the answer to every question, on the other hand an SMV should recognize what is beyond his or her knowledge and be able to refer the questioner to other potential sources for additional information. Other resources may be other members, or published information or perhaps web based information.

Q3) Will my contact information be shared on the website or facebook.

A3) NO! We respect and will protect our personal information. Our SMV contact information list will be distributed to MWS members only.

Q4) How do I sign up to be a Subject Matter Volunteer.

A4) Just answer these 6 questions and submit to Steve Brunkhorst or Lisa Nordmann.

1) Name, 2) Phone #, 3) email 4) Experience, 5) Favorite Home Produced Wine, 6) Other,

The information will be tabulated into a table like below:

|  |  |  |  |
| --- | --- | --- | --- |
| Name/Phone/email | Experience | My Favorite Home Produced Wine | Other |
| Steve Brunkhorst | Making dry & off dry wine from fresh Missouri Grapes | Off Dry Chardonel with Oak | Compares with good Chardonel from Missouri Wineries |
| 314.779.6966 |
| stevebrunkhorst@att.net |

***Future Meetings:***

Our 2017 calendar is complete. See the attachment.

***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.