



MISSOURI WINEMAKING SOCIETY MAY 2023 NEWSLETTER

NEXT MEETING:

May 18

WHERE:

St. Gerard Majella

TIME:

7:00 PM

MAY PROGRAM: How to make award winning wines with Lisa Nordmann and Greg Stricker

Award winning winemakers, Greg Stricker and Lisa Nordmann will give a program on how to make award winning wines. Greg enters several wine competitions each year including the two prestigious competitions, Winemaker Magazine and American Wine Society. He always comes home with many impressive awards, including Best Hybrid, Best of Class, and too many Gold's to count along with several Silver and Bronze medals. American Wine Society ranked Greg 9th in the top 50 winemakers between 2018-2022 and one of the top 50 winemakers for 2022. Lisa enters two competitions a year, Winemaker Magazine and American Wine Society winning several Gold, Silver and Bronze medals. Her Vignoles was awarded Best Hybrid and her Chambourcin Rose' was awarded Best Rose' at the 2022 American Wine Society competition. Greg and Lisa will present their process on how they make their award winning white and red wines in a power point presentation. Along with this presentation you will be tasting several of their award winning wines.

After this presentation you will definitely want to submit your wines to the American Wine Society wine competition that will be held here in St. Louis in November.

Shipping is free this year because Steve Brunkhorst, can take bottles to the "ship to location" for the competition and the cost to enter a bottle in the competition is only \$25.

PRESIDENT'S MESSAGE: by Dan Peters

Hello winemakers - I hope you are enjoying our cool spring. I know some are ready for heat. I like the slow build up and I think the grapes will be fine with it as well. We've had too much time away from gathering together. But I have to say, the Stone Hill tour, lunch, heck, I'll say, "party", was fantastic. It was a beautiful crisp day. We were greeted by staff and started our tour. Sean Turnbull gave us the history of Stone Hill, and then took us through the cellars and he shared his extensive knowledge of winemaking and was open to any question we threw at him. Then we drank, laughed, drank, laughed, ate, drank and laughed some more. Great time!

Now, while the vineyard workers are desuckering, I'm, well I don't have a vineyard, so I'm cutting my grass.

So, what do we have on tap this month. Probably our most prolific medal winning winemakers, Lisa and Greg are going to share their knowledge and experience in making award making wines. I will humbly say, I have too much wine in my basement, so I need to pick new friends, who will drink my not so great wine, or I need to learn how to make better wine. So, I'm excited to meet with you all in a couple weeks, learn how to make great wine, and share a glass or two as well.

RECAP OF APRIL MEETING

Steve Brunkhorst organized a winery tour and tasting along with American Wine Society at Stone Hill Winery. Shaun Turnbull, head winemaker at Stone Hill gave us an overview of Missouri Winemaking and Stone Hill Winery as we gathered outside, on the hilltop overlooking the cellars and the town, on a picture-perfect day. We not only toured the cellars but enjoyed a barrel tasting of two Norton's almost ready for bottling. Shaun covered the spectrum of grape growing and wine making from vine trellising systems to protein and tartaric stabilization. Our amateur winemakers and other wine enthusiasts loved every word.

We then had an opportunity to taste a spectrum of Stone Hill wines in the tasting room, many were favorites, others were surprising (concord nouveau I think), all were delicious! Thanks also to Noah who was very effective in keeping this large group moving.

The organization in the restaurant was amazing. It was genius to have name tags with our orders on the table. It helped the entire meal process flow so smoothly from beginning to end and allowed us to enjoy the delicious food without the confusion and delay that so often is part of a large group meal.

All 35 of our registered attendees actually made the event with 34 enjoying lunch. There are typically a few last minute drop outs but not on this day. Our members were very excited to visit.

Submitted my Steve Brunkhorst







GREG STRICKER WINS AWARDS!

WISCONSIN STATE FAIR

Dry Native American; 2017 Norton #1; Gold

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Dry Red Hybrid; 2020 Chambourcin FR2; Gold

Dry White Hybrid; 2021 Traminette; Gold and Best of Class (Hybrid Grape, Dry)

Semi-Sweet White Hybrid; 2021 Vignoles; Gold and Best of Class (Hybrid Grape, Sweet)

Semi-Sweet Berry; 2020 Black Raspberry; Gold!

Semi-Sweet White Hybrid; 2021 Chardonel #2; Silver

Dry White Vinifera; 2021 Viognier; Silver

Dry Red Hybrid; 2017 Chambourcin #2; Silver

Dry Red Hybrid; 2020 Corot Noir FR2; Silver

Dry White Hybrid; 2021 Seyval; Bronze

ARIZONA EMERGING WINEMAKERS COMPETITION AND CONFERENCE

Gold: 2020 White Bordeaux

Silver: 2021 Chardonel/Seyval blend.

Congratulations Greg! You are a true inspiration to all of the Missouri Winemaking Society members

ODDS AND ENDS

Get your wines ready for the American Wine Society wine competition to be held in November. You will not have to pay for shipping. Just box your wines up and drop them off at Steve Brunkhorst's house and he will graciously deliver them to the judging site.

Scott Lab has come out with their 2023 Handbook. It has a wealth of information in it. Here is the link. [Scott-2023-WM-Web-USA.pdf](#)