**MISSOURI WINEMAKING SOCIETY**

**OCTOBER 2021 NEWSLETTER**



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***12 NOON…at the Wert’s***

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**TOGETHER AGAIN! PICNIC IN THE BEAUTIFUL MONTH OF OCTOBER.** Our October event is the annual Potluck Picnic to be held at Dave & Debbie Wert’s home. Attendees are asked to bring a dish: Salad, Side or Desert. The club will provide brats & burgers grilled by Dave. Also provided are paper plates, napkins, and plastic utensils. Dave has some chairs but bring a lawn chair if its handy for you. Dave & Debbie also have glasses, but if you have a favorite glass, bring it. We will eat at 1PM so arrive at 12 Noon or any time after.

As in past years, bring some homemade wine to share with the group with the meal.

We also have a new wine tasting component this year. On a volunteer basis, if you like, bring an unlabeled bottle of your homemade wine. Attendees will take a tasting sample of your wine and provide their best guess for the grape variety and can also comment on the appearance, aroma, taste, of the wine. A clipboard will be provided by each “mystery” wine for tasting notes. After we eat, each winemaker who has provided a bottle will disclose the actual grape(s) used to produce the wine and can disclose or not disclose any tasting notes he or she would like to share.

GETTING THERE: : Coming along Manchester/Highway 100, heading west from STL, we are about 10 miles past Highway 109.  We are 1.3 miles past Highway OO on the right-hand side of the road. I will have out a big sign.  Coming from I44, turning at Highway 100 East (Gray Summit), we are about 4 miles East from the Interstate. If you come this way, you will almost assuredly past our house without seeing it, as we are around a fairly blind curve.  Note: GPS says we are further west than we really are.  There is a screened in Vineyard in the front yard behind a 3-rail fence.  House is a dark brown log home with a green roof.

COVID CONSIDERATIONS: This is mostly an outdoor event. All wine and glasses will be outdoors, and we will eat outdoors-picnic style. The food will be indoors for serving and we will ask attendees to get in, get food, and then don’t spend extra time indoors. Attendees can wear a mask at any time.



**PRESIDENT’S MESSAGE**. By Lisa Nordmann

I would like to give a big thanks to all our husbands & wives for allowing us to pursue our winemaking hobby. Yes, YOU (spouses) are reaping a benefit of drinking great homemade wine, but if it were not for YOU, our biggest cheerleader, our winemaking hobby would be obsolete.

YOU drive us or with us to the vineyard (many times). YOU are the carriers of buckets of juice and grapes. YOU help in the winemaking process of crushing/destemming and pressing the grapes, not to mention, bottling the wine. And what is YOUR benefit? A good bottle of homemade wine.

Many of YOU have allowed us to take up winemaking spaces in our house and basement. Some of YOU have allowed us to build wine cooling rooms. Some of YOU have even built these spaces. We as winemakers know that more is more. We need more space, more grapes, more juice, and more equipment. And YOU allow us to buy more and expand our hobby. All for a bottle of good wine.

YOU go with us to our meetings, picnics, and parties. YOU stay by our side. YOU put up with our non-stop talk about winemaking. Winemakers love to talk shop. We can talk for hours about winemaking, not even noticing that YOUR eyes are glazed over. But YOU put up with us because YOU know in the end YOU will be getting a good bottle of wine.

YOUR help with the final product is so appreciated. “How does it taste honey?” “More sugar?” “Less sugar?” “Do you like it?” We want to make sure YOU like our final product. We want YOU to have the best bottle of wine.

YOU are invaluable to us in our winemaking hobby. It is very important for YOU to be happy. A big thanks to all of YOU for allowing us to be amateur winemakers. And in return, we will make sure YOU will always have a delicious bottle of wine by your side.

Cheers! Lisa

**2021 MEETING SCHEDULE**. Please mark your calendar for the 3rd Thursday of each month at 7PM. The Current plan follows, officers will review the situation each month to determine if in-person or ZOOM meetings will be held. Check our website for real time updates of the MWS calendar: https://www.mowinemakers.org/

*January 21 • 7:00 PM • Speaker • Andrew Meggitt - St. James Winery*

*February 18• 7:00 PM • Speaker • Kevin Kourofsky • Judge Judy Kelly • Make Better Wine*

*March 18 • 7:00 PM • Speaker • Hildegarde Heymann, Ph. D. Enologist UC-Davis*

*April 15 • 7:00 PM • Speaker • Jacob Schneider - Cane Pole Vineyards, LLC*

*May 20 • 7:00 PM • GADs & GIZs • John Merkle & MWS members*

*June 17 • 6:30 PM • Lisa & John Nordmann’s Home • Rose’ Winemaking Project*

*July 17 • 11:00 AM • Defiance Ridge Winery Tour and Picnic • MWS Members • Purchase Wine and Food there.*

*~~POSTPONED August 19 • 7:00 PM • Thursday • St. Gerard Majella • Program •~~* ***~~Grape growing in Missouri, is Organic Possible? •~~*** *~~Presenter • Terry Stromberg~~*

*August 19 • 7:00 PM • Thursday • ZOOM • Program • Winemaking 2021, grapes, fruit, juice, plans • Presenter Lisa & Officers & Members*

***~~September 16 • 7:00 PM • Thursday • St. Gerard Majella • Favorite White Wine Contest • Leaders • Steve Brunkhorst and Phil Rahn~~***

*September 16 • 7:00 PM • Thursday • ZOOM • Program • Wine Competitions • Leader • Greg Stricker*

October 16 • Noon • Saturday • Dave & Debbie Wert’s Home • **Annual MWS Picnic** • MWS Members Potluck

November 18 • Thursday • 7:00 PM • St. Gerard Majella • **Favorite Red Wine Contest** • Leaders • Steve Brunkhorst & Phil Rahn

December 11 • Saturday • 7:00 PM • John & Mary Merkle’s Home • **Christmas Party** • MWS Members Potluck

January 20, 2022 • Thursday • St. Gerard Majella • **Missouri Gold Medal Winning Wines**

**RECAP: THE SEPTEMBER 16th ZOOM.** Greg Stricker is our MWS member who holds the greatest number of wine competition medals for the past 5 years. Greg shared his extensive experience with wine competitions and answered all our questions including: Why Compete? Which is the Right Competition for me? What is the Cost? Consideration for Shipping Wine? How Good are the Judges and how useful is the Judge Feedback? Which are the Easiest and Hardest Categories for Competition? Can I Compete with a Kit Wine? Can I Enter the Same Wine in Successive Years? Which Additives Disqualify My Wine for Competition? Thanks Greg!!

**ODDS & ENDS:**

**There is an open “seat” for an MWS member** to join the October American Wine Society meeting…a deep dive into white and red Rioja wines. The event is a Zoom tasting led by Jason Main of the Wine Merchant on Sunday, October 17th 4:00PM to 5:30PM.

The wine from the purchased 750 ml bottles will be transferred into a 2 ounce “Burch” bottles for each wine. Each set of Burch bottles contains enough wine for a one-ounce sample for two people, our typical pour at tastings. The donation for a set of bottles is $40 which covers the cost of the wine and the Burch bottles and a taste of Spanish cheese to pair with the wine.

For MWS members attending the MWS annual picnic on the 16th, I will bring the goodies to you at Dave’s house. Alternatively, the wine & cheese can be picked up at my house before the tasting.

**If you are interested, reply to this email, I have more info I can send to you. Steve Brunkhorst, Chair, St Louis Chapter AWS.**

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Jerry Parker, a former member of Missouri Winemaking Society has generously donated items for our members.  They are FREE and being stored at Lisa Nordmann's house.  Here are the items: 2 - 5-gallon carboys, 4 oz Oak Chips, 10kg French Oak Chips, Degasser Stirrer A big thank you to Jerry Parker! **Contact Lisa Nordmann at** [**lnordmann@sbcglobal.net**](mailto:lnordmann@sbcglobal.net)

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Lisa Nordmann writes: IF ANYONE IS INTERESTED in purchasing some FT CITRUS (Scott Labs) **please e-mail me at** [**lnordmann@sbcglobal.net**](mailto:lnordmann@sbcglobal.net).  I had to buy 2 1/2 pounds and would like to get rid of some.  FT CITRUS is not sold anywhere in smaller quantities.  Here is the link from Scott Lab.  <https://shop.scottlab.com/ft-blanc-citrus-ftblancct?returnurl=%2fsearch%3fq%3dft%2bblanc%2bcitrus>

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**Bryan Prunty writes:** Just got a call from Les Bourgeois Winery in Rochport, MO. The following grapes (and I am qualifying if it includes juice) will be made available on or around the following dates.  I also asked him for pricing.  I will let you know what his prices are when I hear back.  Included below is his telephone number.  Brian. At your request: Catawba - 9/27/21, Vidal Blanc  - 9/28/21, Chambourcin - 10/03/21, Norton - 10/17/21. If you or anyone in your club have questions, feel free to contact the tasting room at (800)690-1830.  Good luck with your ferments! Nick Dochterman

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NOTE This ODDS & ENDS spot open to members. If you have equipment to sell or give away or just something of interest you would like to share, email it to Steve Brunkhorst for inclusion here.

