



MISSOURI WINEMAKING SOCIETY SEPTEMBER 2023 NEWSLETTER

NEXT MEETING: OCTOBER PICNIC

October 14, 2023

WHERE:

**Dan and Jeanine Peters House
1851 Winegard Drive
Ballwin, MO. 63012**

TIME:

12:00 PM

SUBMITTED BY:

Lisa Nordmann

OCTOBER PICNIC

Our annual October Picnic will be held at Dan and Jeanine Peters House. Snacks and the main dish will be provided. Please bring a side dish or dessert to share. They will have wine, beer, lemonade and water. But traditionally members have always brought one of their homemade wines to share. The picnic will begin at 12:00 PM and lunch will be served once everyone arrives.



Snacks and main dish will be provided. Please bring a side dish or dessert to share. We'll have water, wine, beer & lemonade but bring a bottle of wine if you'd like!

Saturday, October 14th

12:00pm

lunch served once everyone arrives

Dan Peters House
1851 Winegard Drive
Ballwin, MO 63021

RECAP OF SEPTEMBER PROGRAM: DEEP DIVE INTO MISSOURI WINE by Dan Peters

We had such a fun September Meeting. Dan Peters gave us an informative meeting with the wines he provided from Missouri Wineries. Dan dug into the details of Missouri varietals: Vignoles, Seyval, Vidal Blanc, Cayuga, Traminette, Chardonnay, Chambourcin, and Norton. In a power point presentation, Dan shared detailed information from the MO Wine Board and other sources re the history, uniqueness, expected flavor and taste profiles and some other applications re each varietal. After tasting these wines, we shared our impressions (likes, dislikes) of the wines. Honestly, our members' wines were more pleasing to me than the Missouri Winery Wines. Our members are excellent winemakers and outdid the commercial wineries.

Here is a link to the power point presentation. <https://lisa-nordmann-6fgx.squarespace.com/config/website/pages>

PRESIDENT'S MESSAGE: by Dan Peters

Hello MWS - Happy fall, even if it doesn't feel like it. I think this is officially "Indian Summer". Do you like this warm weather in October, or not? I'm curious to know how this

weather has affected our grape growers. From what I read, Augusta and St. Charles area (and I guess St. James also) were hit hard with frost and heavy freeze in April. Is all of the Norton harvested by now? If not is this late heat a good thing or not? Well guess what? You can let me know at our picnic, at our abode on Saturday October 14, details below. For our September meeting we enjoyed a deep dive into Missouri wines - for those who were there – “Versatile” – now drink! The picnic promises to have great food, great people and great wine! I can’t wait. See you then!

MUSTO GRAPE/JUICE PICKUP

Our Grapes and Pails of juice will be ready for pick up within the next 2 weeks. The address for pickup is in a strip mall in Fenton at 635 Gravois, Fenton, MO 63026. It is right next to a KFC. In the mall is Sky Zone and the Halloween Store. As soon as I know the date and time for pickup, I will let you know.

Also, if you are purchasing grapes but do not have a crusher/destemmer, you are more than welcome to bring your grapes to our house and use ours. We are 5 minutes away from the pickup area.

AMERICAN WINE SOCIETY WINE COMPETITION

The AWS amateur competition will be held in St Louis, November 7-8-9. Registration deadline is October 14th. Wines must be received by OCT 21st.

FREE SHIPPING FOR MWS MEMBERS: by Steve Brunkhorst

The AWS amateur competition will be held in St Louis, November 7-8-9. Registration deadline is October 14th and Wines must be received by OCT 21st. One 750ml bottle or two 375ml bottles are needed for each entry and the price ranges from \$20 to \$35 per entry depending on membership status and medal request.

Typically, you would pay to ship your wine to the competition. Since the competition is in St Louis this year, I will transport your wine for free! Please bring your already registered competition wine to the MWS picnic on October 14th and I will transport it to the amateur wine competition receiving point before the 21st. If you will not be at the picnic, then email me stevebrunkhorst@outlook.com and you can bring them to my new address before the 14th. DO NOT BRING ANY WINE THAT IS NOT REGISTERED AND ENTRY FEE PAID.”

To see details of the registration, Visit AWS.org and follow the links to get to amateur competition information. <https://americanwinesociety.org/>

This is a direct link to the competition brochure:

https://www.americanwinesociety.org/assets/AWS%202023%20AWC%20Brochure_20230813.pdf

This is a direct link to the competition on line registration:

<https://www.awscompetitions.com/on-line-entry>

INFORMATION FROM THE Americanwinesociety.com WEBSITE

To our fellow winemakers,

We invite you to submit your homemade wines to the 2023 American Wine Society (AWS) Amateur Wine Competition. The AWS has conducted this prestigious Amateur and Commercial wine competition annually for over 40 years. Based on feedback from you, we continue to improve our competition.

This year, we're continuing the use of the Coravin® Wine Preservation System. This will better protect your wines between initial scoring, best of category, and best of show judging. We will only require 750ml of wine per entry. Registration is required prior to

shipping; Amateur Wine Competition labels must be attached to each bottle shipped to the competition. To maintain our high quality and consistency we utilize AWS Certified Judges and industry winemakers to score, and critique submitted wines. AWS judges have completed a rigorous three-year training program, supplemented by extensive hands-on experience and periodic recertification. These judges are often sought out to judge in major US wine competitions. Amateur winemakers will also receive the actual scoring sheets and judges' comments for each of their submitted wines. This insightful feedback usually includes suggestions for improvements, when needed, and is often found to be more valuable than winning a medal. We look forward to seeing your product in our competition. Also, please let me know what we can do to improve our 2024 competition.

Good Luck!

Vincent Williams

AWS Amateur Wine Competition

FUTURE MEETINGS FOR MWS

The officers will be meeting in January to plan our yearly meetings. The officers would like to hear from you on what meetings you would like. Please bring your ideas to the November meeting. Let us also know if you would like to lead a presentation.

MISSOURI AMATEUR WINEMAKERS FACEBOOK PAGE

Lisa Nordmann has started a Facebook Group called Missouri Amateur Winemakers. It is a group of Missourians sharing their experience as winemakers. She is hopeful that the members who join can help each other in making great wines. This will be a place where we can exchange ideas, sell or buy equipment, and see what vineyards are selling grapes. We amateur winemakers grow better from the information that we receive from one another. No winemaker is an island. Please join and we can help each other out. Here is the link to join:

https://www.facebook.com/groups/270035898745586/?multi_permlinks=270775995338243¬if_id=1685996531246939¬if_t=feedback_reaction_generic&ref=notif

Remember to join our **Facebook Page**, Missouri Winemaking Society and our **Instagram Page**, Missouri Winemaking Society. The more we learn from each other when we share our winemaking skills on our social media pages.

ENJOY THE PICS FROM OUR SEPTEMBER MEETING





