



MISSOURI WINEMAKING SOCIETY SEPTEMBER 2023 NEWSLETTER

NEXT MEETING:

September 21

WHERE:

St. Gerard Majella - 1969 Dougherty Ferry Rd. Kirkwood, MO. 63122

TIME:

7:00 PM

SUBMITTED BY:

Lisa Nordmann

SEPTEMBER PROGRAM: DEEP DIVE INTO MISSOURI WINE by Dan Peters

We will dig into the details of Missouri varietals – Vignoles, Seyval, Vidal Blanc, Chardonnay, Chambourcin and Norton (not to be rude, but I just don't recall anyone sharing a Catawba or Concord). We will share detailed information from MO Wine Board and other sources re the history, uniqueness, expected flavor and taste profiles and some other applications re each varietal, but more so will open up for discussion re your perspective, expectations, likes and dislikes re each varietal. **If you are able, please bring one of your Missouri wines. We will taste as we discuss.** We were shooting for a guest to join us and bring another perspective but that remains TBD at this time.

PRESIDENT'S MESSAGE: by Dan Peters

Presidents message? Who has time to write or read a presidents message. We are picking, crushing, fermenting and pressing. We are busy and we love it!

As you know we were a little crazy in August. Our meeting was "Anything But Missouri" and we had a blast. It was great to enjoy a variety of wines. We will rebound to the opposite said in September with "Deep Dive into Missouri Wine", see details below. Looking forward to sharing much of our state treasures with you!

RECAP OF AUGUST MEETING: ANYTHING BUT MISSOURI

Our August MWS meeting was “Anything but Missouri”. Eleven members brought their homemade wine made from juice, fruit or a kit that was not processed or grown in Missouri. A broad range of varieties of wines were tasted. We had a kit wine, and a fruit wine. The rest South Africa of the wines started with juice or grapes from California, South America, purchased from Steampunk Brewhaus. The fruit wine was from Mangos grown in Florida and a Rose’ where the grapes were grown in Nebraska. I had no idea how many of our members actually make wine not from Missouri. And we got to taste a Pawpaw fruit that tasted just like bananas.

It was a fun meeting and the wines were all delicious!

Cheers!

GRAPES/JJUICE FOR SALE

Unfortunately, many vineyards in Missouri have been decimated this year due to the severe weather. But the good news is that I have found a source for Chambourcin. Fred Dressel. If you are interested in purchasing Chambourcin, please e-mail him ASAP!

evergreenvineyard100@gmail.com

Steampunk is not offering juice or grapes this Fall.

I have been in contact with **Frank Musto from Musto Grapes** <https://www.juicegrape.com> He is selling us grapes and juice and will be delivered in October. The prices are really good. And I have heard only wonderful things about Frank and his company. He returns phone calls and e-mails immediately. He is very easy to work with and wants to accommodate us. Our order is due September 22. I have sent the grapes and juice spreadsheet to everyone. I will attach another spreadsheet in this e-mail. There are 2 tabs at the bottom of the spreadsheet. One is for grapes and one for juice. If you are interested, please e-mail me what you want to purchase and how much you will owe. lisanordmann121@gmail.com. Freight will be added to your order after our order is received. Franks estimate is \$175-\$250 per pallet. I am hoping we can fill one pallet that will hold 50 boxes of grapes or 36 pails of juice. We can also do a combination of juice and grapes. Frank assured us that the tractor trailer is temperature controlled and all the grapes and juice will arrive safely and not fermenting. The tractor trailer will come to a site in the St. Louis County Area.

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.

ST. JAMES JUICE ORDER

We had several members pick up juice from St. James Winery. A big shout out and thanks to Andrew Meggitt and his crew for providing us with his amazing juices. They were extremely generous with their knowledge and helped many of us carry the buckets to our cars. I just can't wait until next year when we get to taste each other's wines.

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: 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 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 and

Visit [AWS.org](https://americanwinesociety.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](https://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

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_permaLinks=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 AUGUST MEETING




