

MISSOURI WINEMAKING SOCIETY

SEPTEMBER 2022 NEWSLETTER



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KIT WINE FEST: Merriam-Webster defines Kit as “a packaged collection of related materials”- such as a

convention kit. If you have ever made a kit wine, you know that the kit contains every related material necessary to make a tasty wine ready in just a few weeks. In this month's meeting we will taste member's "Kit" wines and learn why they made a kit and how it tastes. The following members will share their kit wines: Steve Brunkhorst, Anne Cath, Lisa Nordmann, Dan Peters, and Bryan Prunty. Lisa will bring 3 Sauvignon Blanc's produced from three different kit makers. She also has a Syrah that will be added to a Norton. Steve will bring a "Wine Expert" California Shiraz that he has used for blending with Missouri Chambourcin, he will also bring the blend. Anne will bring a Grenache Rose', her first kit wine. Dan will bring a "Wine Expert" Merlot and Bryan will bring a "Finer Wines" Super Tuscan.



OFFICERS NEEDED FOR 2023 Each year, 5 members serve as MWS officers of President, Vice President, Secretary, Treasurer, & Cellar Master. Two of our current officers are rotating off the board this year and we need two members to serve as officers in 2023. Please contact Lisa Nordmann if you are interested or would like to know more. No special winemaking experience is needed, just a desire and a few hours each month to help MWS continue as a vibrant organization in 2023.

PRESIDENT'S MESSAGE: THE TIME HAS

ARRIVED. Grapes are being harvested and juices are available. I am in panic mode. There is so much to do before picking up grapes and juices. It is now time to "take action"!

#1. I cleaned everything in my wine room. I took everything out of the cabinets and drawers and scrubbed everything down. It's amazing what nastiness develops in a year.

#2. I inventoried all my yeasts, nutrients, enzymes, oaks, and everything I normally use in winemaking, making a list and placed my order to MoreWine.

#3. My equipment looked decent so no need to replace or refurbish.

#4. I checked all my glass carboys to make sure they were clean and ready to go (breaking a 6-gallon carboy in the meantime).

#5. I inventoried what wines needed to be bottled prior to picking up juices and grapes to make space in my wine room. Now I am in panic mode because I have 21 gallons of whites, 11 gallons of Sauvignon Blanc Kit wines and too many reds to count that still need bottling. After "taking action", ordering all of my necessary winemaking ingredients, blending and bottling all of my white wine, it is now time to calm down. The reds can take a back seat until later in the year.

I am looking forward to another year of great winemaking! Cheers! Lisa

MWS WINEMAKERS BRING HOME AWARDS:

Greg Stricker was finally presented with the MWS 2021 Favorite Red Wine trophy for his delicious 2018 Norton.

(November 2021 competition)

2022 MEETING SCHEDULE. Please mark your calendar for the 3rd Thursday of each month at 7PM and note exceptions in October, and December.

September 15 • 7:00 PM • Kit Wines • Make an Award-Winning Kit Wine

October 15 • 12 Noon - Annual Picnic – at Phil & Debbie Rahn's home

November 17 • 7:00 PM • Members Handcrafted Favorite Red Wine Fest

December 17 • Annual Christmas Party • at Lisa & John Nordmann's home

AUG MEETING RECAP: Our longtime member, Terry Stromberg, explained the behind-the-scenes real life challenges and rewards for growing grapes and other fruit with an organic approach. The discussion was focused on grapes, but we found much of the information applies to growing plants in general, and so this was a very interesting meeting for all who love plants. THANKS TERRY!

COVID-19 SAFETY PROTOCOL: We ask members to follow these common-sense measures when planning to attend our in-person meetings:

- 1 Current STL County Protocol: If you are Positive for Covid, "You should isolate at home. If you have NO symptoms or your symptoms are resolved after 5 days, you may leave your house but must wear a mask while around others for the next 5 days." MWS: If you are in the mask wearing period, please don't attend the in-person meeting because you would need to remove your mask to taste wine

which violates the STLCO protocol.

- 2 If you are experiencing covid or cold symptoms in the days leading up to our meeting, please do not attend. Even if your cold-virus is not covid, we still prefer you keep it to yourself.
- 3 If you have been in direct contact with someone who has covid in the days leading up to our meeting, please either do not attend or use a Rapid Antigen Test to confirm your personal status is Negative.

ODDS & ENDS: This section is for member submissions. Share information on wine making [or wine making equipment](#).

[Steve Brunkhorst Shares:](#)

[WINE YEASTS:](#) Wine Maker Magazine compiles a summary of available yeasts from the big 5 yeast providers.

Find it here: <https://winemakermag.com/resource/yeast-strains-chart>

[Yeast INFO](#) from Fermentis. Very nice material, esp. the flow chart!

<https://en.calameo.com/fermentis/read/006283727f7b5a513553e>

