



## **MISSOURI WINEMAKING SOCIETY AUGUST 2023 NEWSLETTER**

**NEXT MEETING:**

**August 17**

**WHERE:**

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

**TIME:**

**7:00 PM**

**SUBMITTED BY:**

**Lisa Nordmann**

### **AUGUST PROGRAM: ANYTHING BUT MISSOURI WINE**

Many of the members of MWS make wines made from Missouri grapes. Chambourcin, Norton, Chardone, Vignoles, and Seyval to name just a few. But did you know there are other grapes and fruit that our members also make? Did you know that some of our members actually purchase must/grapes/fruit/kits outside of Missouri? If you are one of those people, this meeting is for you. Dan Peters will be leading this informative meeting on making wine with must/grapes/fruit/kits outside of Missouri. If you are one of these winemakers, please bring one of your bottles of **ANYTHING BUT MISSOURI WINE** and share with our members. Be prepared to talk about your wine and how you made it.

### **PRESIDENT'S MESSAGE:** by Dan Peters

Happy August to all! I've got my fingers crossed that we have survived the hottest this summer will have to offer, and I hope your grapes did as well.

As suspected, we enjoyed a tremendous "Favorite White" meeting in July, in follow up to our super "St. James wines" meeting in June. For those of you

who were unable to attend, we enjoyed a variety of 13 different wines, with some surprises inter mixed with the traditional, namely (at least for me) Lisa Nordman's Aromella and Chris Hehner's Swinson. In a shocker (not) we congratulate Greg Stricker, taking first place with his Traminette; Lisa Nordmann, second with her Aromella; and Steve Brunkhorst 3<sup>rd</sup> with his Seyval. Congratulations to all, but I'm sure all will agree - thank you to all who participate!

Let's get crazy in August. ABM. We are going against our grain this month with a theme of "Anything But Missouri". No limitations on your type of wine as long as the grapes do not come from Missouri. It can be grapes, juice, or fruit from another state or country or a kit wine, assuming no kit wine is produced in Missouri. I look forward to enjoying our last meeting before the vineyard managers turn their wares over to the winemakers and we all start making our '23 wines. See you soon.

### **RECAP OF JULY MEETING:**

We had a fun filled July meeting. Dan Peters started the meeting off with greeting our three new members. Tom Wombacher and Monica and David Holy. Tom was a member of the Missouri Valley Wine Society – Warrenton. I met Tom while picking up grapes from Jacob Schneider last fall. He came to our June meeting and we tasted two of his delicious white wines. Tom is a seasoned winemaker and we look forward to tasting many of his wines to come. I first met Monica and David Holy at the AWS/MWS wine tour and tasting at Stone Hill Winery. They are a delightful couple who are just starting out in winemaking. I know all of our members will be helpful in answering any questions they may have in starting out in winemaking.

At the July meeting we had 13 entries in our Favorite White Wine Contest. Not surprisingly, the majority of entries were from juices from St. James Winery. After all the members judged and scored each wine, they chose their 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> place winner.

**Congratulations to our 1<sup>st</sup> place winner, Greg Stricker for his 2022 Traminette.** The juice was purchased from St. James Winery. He used K1-V1116 yeast, and "cold" fermented for 8 days. He then moved the carboy from cold fermentation and put it in a warmer area until it fermented dry. Bentonite was used to fine after fermentation. He then blended the Traminette with 16% Vignoles and 2% Viognier. He back-sweetened to SG 1.002 (RS 21.6g/L). The ending was pH 3.27, and TA .678. This amazing wine also won a Double Gold and Best of Show at 2023 Illinois State Fair. This wine was also awarded Best of Show at the New Jersey State Fair / Garden State Wine Challenge.

**Lisa Nordmann's 2022 Aromella was awarded 2<sup>nd</sup> Place.** The juice was purchased from St. James Winery. QA23 yeast was used. Once fermentation got started the carboy was moved into her wine room and fermented at 58 degrees. After fermentation the PH was 3.63. She added Tartaric Acid which brightened up the wine and brought the PH down, with the final numbers being PA 12.86%, PH 3.49 and TA 6.2. Dual Fine was her fining agent and then filtered with her Buon Vino Mini Jet. This wine was entered in the 2023 Winemaker Magazine Competition and was awarded a silver medal.

**Steve Brunkhorst's Seyval was the 3<sup>rd</sup> place winner.** Steve writes the following about his winemaking. "My overall winemaking goals this year was to produce some blends of white wine to impart a greater degree of aroma and flavor complexity and to ferment with yeast other than QA23 to make my wines have their own character. The Seyval we tasted is a blend of 80% Seyval and 20% Chardone1, all from St James Winery. The Seyval was fermented with Lallemant T306 yeast and the Chardone1 was fermented with Lallemant GRE yeast. Two Allier Med Toast French Oak sticks were added to both the Seyval and the Chardone1. I obtained my yeast recommendation from the online More Winemaking yeast booklet. The blended wine was back sweetened with home produced simple syrup."

Congratulations again to the top three winners and all the members that entered a wine!

## **ST. JAMES JUICE ORDER**

The order for St. James juice is in. We had 11 MWS members and 2 Warrenton members order some amazing juices. Besides the usual Chardone1, Seyval and Vignoles order, we had many order Traminetter, Aromella, and Valvin Muscat. I just can't wait for our St. James wine tasting next year.

## **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\\_perma1inks=270775995338243&notif\\_id=1685996531246939&notif\\_t=feedback\\_reaction\\_generic&ref=notif](https://www.facebook.com/groups/270035898745586/?multi_perma1inks=270775995338243&notif_id=1685996531246939&notif_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.

## **GRAPES FOR SALE**

### **Norton, Chambourcin**

Jacob Schneider – Cane Pole Vineyard

[jwschneid@yahoo.com](mailto:jwschneid@yahoo.com)

## **JERRY PARKER DONATES EQUIPMENT FOR OUR MWS MEMBERS**

Jerry has graciously donated again to our club. Still available

(2) 5 gallon glass Carboys

(1) Hannah ph meter

(1) Ph meter probe

Glass gallon jar with a few Chromatography papger

(6) 20 Gallon Food Grade fermenters with lids

(1) 10 Gallon Food Grade fermenters with lids

Years of Winemaker Magazines

Years of Vineyard and Winery Management Magazines

Years of Wines and Vines Magazines

If you are interested in picking up any of these items, please e-mail me at [lisanordmann121@gmail.com](mailto:lisanordmann121@gmail.com)

I can't say enough good things about Jerry and his wife Jane. They drove from Columbia, MO just to donate these items. Jerry was one of the original members of MWS. They are enjoying retirement and spending a lot of time with their grandchildren.

THANKS AGAIN JERRY!

**STEVE BRUNKHORST IS DONATING THIS BEAUTIFUL CABINET TO ANY MEMBER THAT WOULD LIKE IT**

Solid Maple display cabinet used in my cellar for holding wine making analytical equipment including glasses. It was assembled by my great uncle from a furniture kit and he gave it to me. I am offering it at NO COST to anyone interested. It must be picked up by Sunday August 13th. Call Steve Brunkhorst 314.779.6966 or email at [stevebrunkhorst@att.net](mailto:stevebrunkhorst@att.net)



THE BILLY  
A BILLY'S  
WINE & SPIRITS  
A BILLY'S  
WINE & SPIRITS

WINE OF  
NEW ZEALAND  
SAUVIGNON BLANC

12X750 ML  
TAPER  
OFF

TUPUNGATO  
MALBEC  
P/6

SAUVIGNON BLANC

## AMERICAN WINE SOCIETY WINE COMPETITION

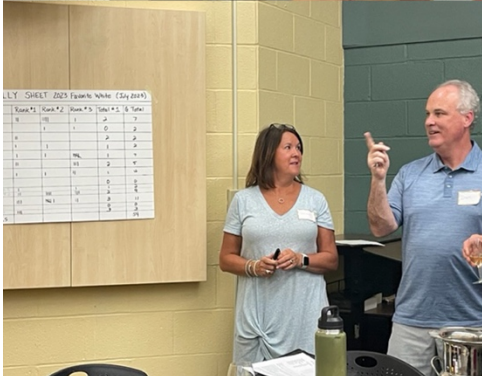
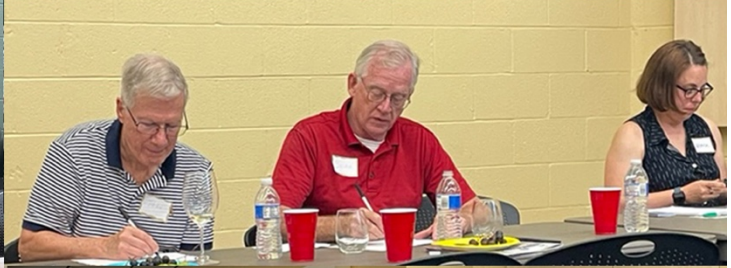
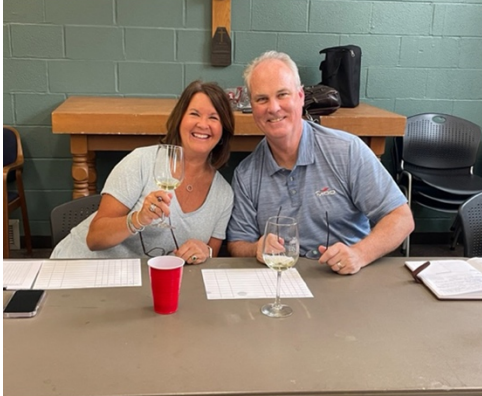
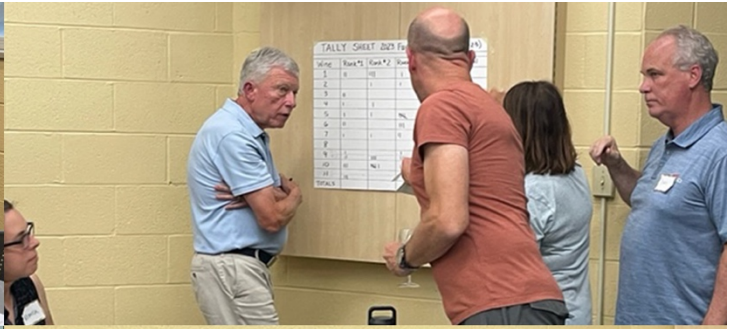
Get your wines ready for the American Wine Society wine competition to be held in November. You will not have to pay for shipping. Just box your wines up and drop them off at Steve Brunkhorst's house and he will graciously deliver them to the judging site.

Here is the link to enter your wines.

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

## ENJOY THE PICS FROM OUR JULY MEETING





TALLY SHEET 2023 Favorite White (July 2023)

Wine	Rank #1	Rank #2	Rank #3	Total #1	G Total
1				2	7 #3
2				0	2
3				2	2
4				1	2
5				1	7
6				2	5
7				1	4
8				0	0
9	<sup>8.5</sup> <sub>9.0</sub>			2	9 #2
10				3	11 #1
11				0	3
TOTALS				3	54

