**The Missouri Winemaking Society Newsletter for February, 2016**  
Next Meeting:      Thursday, February 18, 2016 at 7:30 p.m.  
Meeting Place:     St Gerard Majella Church,1971 Dougherty Ferry Rd, St Louis, MO 63122  
MWS Website:     www.mowinemakers.org  
Submitted by:       Steve Kintz  
   
 We had a really good first meeting of the new year.  Steve Brunkhorst gave us lots of good information regarding how you can make distinctly different wines from the same grape, and allowed us to taste the difference those variations in winemaking techniques created.  Look for the presentation within the Library section of the MWS website soon.  
   
As is always true, the quality of the grapes is a huge component in making a good wine.  Steve attested that the Chardonel grapes he got from Shady Grove Vineyard in Ste. Genevieve, MO were excellent and in ideal condition.  This isn’t the first time I have heard a glowing review of grapes grown by SGV, so I gathered some information I thought might be of interest to others as well.  
   
SGV was established in 2005 and grows Chardonel, Vignoles, Traminette, Norton, and Chambourcin grapes.  They sell their grapes to home wine makers and also commercial wineries.  They maintain an e-mail distribution list and will communicate the status of the fruit and projected harvest times.  If you would like to be included, contact Victoria Meyer directly at 314-616-3611.        
   
   
**Program:** The program in February is sure to be valuable for all those that have a vineyard – or those considering establishing their own vineyard.  But aside from that, even those that have no plans to grow their own grapes can increase their enjoyment of wine by better understanding what goes into the all-important care of the vineyard.  
   
This month we are fortunate to have Dean S. Volenburg, Viticulture and Winery Operations Extension Specialist from the University of Missouri Grape and Wine Institute speaking on vineyard management.  Don’t miss this opportunity to learn more about this vital aspect of making wine.     
   
   
**Wine for the meeting:**  I failed to contact Phil to get the “requested wine varietals” for this month’s meeting, but don’t let that stop you from bringing wine you would like to share.  If ever in doubt as to what to bring, I am personally partial to a nice Riesling…  
   
Please fill out the attached form if you will be bringing wine to the meeting and follow the instructions at the bottom of the form.        
   
   
**Future Meetings:**  The current plan is to have the March meeting on WEDNESDAY, March 16 at Total Wines on Manchester Road in Town and Country.  It is intended to be a “Wines of Bordeaux” wine tasting event.  
   
You will also find the MWS 2016 Calendar of Events attached.  As always, this is still somewhat tentative and therefore subject to change, but you can see what is in store for the coming year.