**The Missouri Winemaking Society Newsletter for January, 2016**  
Next Meeting:      Thursday, January 21, 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  
   
 I hope those of you that celebrate Christmas had a wonderful time with your family and friends.  And for those that ventured out last night, I hope you had a safe and fun New Year's Eve.  
   
 **Program:**  For our first meeting in 2016 Steve Brunkhorst will step us through multiple ways of producing Chardonel wine.  The Chardonel grape is making significant inroads into the catalog of wines produced at a growing number of Missouri wineries.  There are also some local vineyards that are growing Chardonel grapes, and some of these will make their grapes available to home winemakers.  
   
Steve will share his 2014 Chardonel wines.  We will taste versions of his Chardonel that includes a “base” version produced in glass, the same base wine produced with malolactic fermentation, and the base wine aged with American oak.  Steve will also have Chardonel wines from several Missouri wineries to taste.  
   
This will provide a good opportunity to compare the effects of various techniques on the same grape.  
   
**Wine for the meeting:**  With the topic being Chardonel, if you have some nice Chardonel you have made, please feel encouraged to bring it.  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 meeting topics for 2016 haven’t been determined yet, so this is going to have to remain a surprise for a bit longer - maybe you could look at it as additional wrapped presents waiting to be opened.  Ok, that’s probably asking you to use a little too unrealistically optimistic perspective.  But there is an officers meeting coming up soon that will make the plans for 2016.  So, in keeping with the Christmas mindset I’m still in…  Once the three wise men (David W., John, and Steve B.) and their scribe (me) determine the plans, I’ll get it sent out.  Though this illustration leaves Phil Rahn out.  I guess Phil could be the wine steward at the wedding in Cana of Galilee since he’s portrayed that role very capably for the last 12 months, but then he would have arrived about 30 years too early for the wise men analogy.  Maybe it would be best to just move along and say that this section is “yet to be determined”.  
   
 **Wine Making Tips:**  
 Be sure to start the new year off right and check out the excellent resources available in the Library section of the MWS website.  There are several excellent presentations that were previously given by Bernard Cleve are now posted on the website in the Library.  To access, click on the website link at the top of this newsletter, scroll down to the Membership section, and click on the Click here link under MWS Library.  Be sure to check these out; they are chock full of knowledge and wisdom – you are sure to glean many gems.  
   
One of the things we haven’t done for a coupe of years that used to be a staple in the November meeting was to share gadgets, and things members have made, that make winemaking easier.  I’ll offer something that loosely fits in this category.  I have been having a tough time getting some Riesling wine to clarify, and David Anderson suggested I try Bentonite – in fact, he was kind enough to bring me some at the Christmas Party.  He gave me instructions for use, and among them was that it needed to be thoroughly stirred into some water before adding it to the wine.  He warned that it can clump badly, so be sure to stir it thoroughly.  Not being a fan of stirring, and being generally lazy as well, I tried to think of an easier and better way to do it.  I pulled out a little-used gadget I bought a while back called an immersible blender.  It is a small, hand-held device, and the business end of it fits very nicely in a 250ml beaker.  Anyway, it worked wonderfully and I would recommend this to anyone needing to do a similar task.