

The Missouri Winemaking Society Newsletter for January, 2023

Next Meeting: Missouri Gold Medal Winners Tasting

Meeting Place: St. Gerard Majella Church
1971 Dougherty Ferry Rd
St Louis, MO 63122

Date & Time: January 19th, 7:00

MWS Website: www.mowinemakers.org

PRESIDENT'S MESSAGE

We hope all comfortably weathered the arctic blast, enjoyed the holidays and are excited about the new year. I know your officers are excited about this upcoming year for our Missouri Winemaking Society. We will start the year off with a bang with our Gold Medal Wine tasting in January. Throughout the year, we will enjoy our perennial favorites such as the Favorite Red and Favorite White evenings and our picnic. We look forward to a guest speaker from a local winery and several other great opportunities for us to gather, share wine and further our winemaking endeavors. That said, we are always eager to hear from you if you have thoughts re programming or frankly any suggestion for improving your Wine Society experience, so please don't hesitate to share you thoughts.

JANUARY MEETING

Dan Peters will give a presentation on the Missouri Gold Medal Winners and all attendees will be able to taste and discuss these delectable wines. These wines will include the Governor's Cup for the best Chambourcin, awarded to Stone Hill Winery and the CV Riley Award for the best Norton, also awarded to Stone Hill winery. We will be tasting gold medal winners including Chardonnay, Seyval Blanc, Traminette, Vidal Blanc, and Vignoles from several different wineries.

FEBRUARY 16 MEETING

A big thanks to Brian Prunty for securing Murph, the head winemaker at Defiance Ridge. Murph will be sharing many winemaking tips.

DECEMBER'S CHRISTMAS PARTY

It was a fun party at Lisa and John Nordmann's house. Many had to go over the hills and through the fields to get there but I think everyone managed to find it. The evening began with sparkling wines and many members brought their wonderful wines to share. The potluck dishes were absolutely delicious. It was a fun evening full of delicious food, fine wines and memorable friendships.

DUES ARE DUE NOW

Annual membership fees are \$50 for 2023. Bring your check payable to "Missouri Winemaking Society" to the January meeting or send your check to Dave Wert, 1599 Highway 100, Pacific, MO 63069

2023 MEETING SCHEDULE

Please mark your calendar for the 3rd Thursday of each month at 7PM. The officers are working to finalize the schedule for the remainder of the year to be published in the monthly newsletter and on our website: www.mowinemakers.org

ODDS & ENDS

This section is for members. Share information on wine making or wine making equipment.

Steve Brunkhorst shared this wealth of information:

IT IS CRITICAL TO PROTECT THE WINE IN YOUR CARBOYS WITH SULFUR DIOXIDE

I attended a session at the 2022 Wine Maker Magazine (WMM) conference led by Dr. J. Richard Sportsman who developed the Vinmetrica system for wine analysis. Dr. Sportsman holds a Ph.D. in Analytical Chemistry from U. of Arizona, had a career in Biotech, is an amateur winemaker and owner of Little Oaks Winery.

The presentation stressed the importance of controlling the Free Sulfur Dioxide (FSO₂) in your carboy to protect against oxidation and spoilage micro-organisms. Most amateur winemakers are aware of this, but I want to pass along two of Dr. Sportsman's comments which were new to me. See 1) & 2) below.

PREMISE: At the end of fermentation, the winemaker has added the correct amount of Potassium Metabisulfite (KMBS) to achieve target FSO₂. Many of us use the WMM on-line sulfite calculator for this.

Dr. Sportsman's Advice:

- 1) Thereafter, each month add KMSB to increase the FSO₂ by 15ppm.
- 2) Every other month, measure the FSO₂ in your wine after adding the KMBS. Wait 1 to 3 days before measuring FSO₂ after a KMBS addition, because the FSO₂ level decreases dramatically for the first few days after addition.

If you are interested in this topic, please send a request to me and I will forward Dr. Sportsman's presentation. Also, take a look at section 6.5 in the free MoreWinemaking White Wine Manual for a detailed discussion.