



## **MISSOURI WINEMAKING SOCIETY JULY 2023 NEWSLETTER**

**NEXT MEETING:**

**July 20**

**WHERE:**

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

**TIME:**

**7:00 PM**

**SUBMITTED BY:**

**Lisa Nordmann**

### **JULY PROGRAM: FAVORITE HOME-CRAFTED WHITE WINE CONTEST**

This meeting offers an opportunity to share a bottle of your white home-made wine with other winemakers and receive feedback. It is one of the most anticipated meetings of the year where we enjoy blind tasting our member's wine and then vote for our personal favorites. Each member who would like to participate should bring one bottle to share at ready to serve temperature. Wine can be made from grapes or other fresh fruit, juice-fresh or frozen, or concentrates as in wine kits. **Remember, if you added any commercial wine to your bottle or in the process of making your wine, it will not be accepted into this contest.** Please be prepared to verbally share how you made your wine at the end of the tasting. All members are encouraged to attend this meeting even if they do not have a wine to share.

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

First, belated Happy Fourth of July to All! I've always loved the Fourth of July. Always been a fan of fireworks, the build up of anticipation and the

excitement delivered on display. While it may sound odd, have the same level of excitement for MWS right now. Before you say, “what?”, let me explain. We’ve had so many great events already this year, but our June meeting was like one of the faux finales in the fireworks shows. You know, the burst in the middle, which makes you wonder if it is the apex, but then the show keeps going. At our June meeting we welcomed several guests, added new members, tasted and discussed our St. James wines, some of which are expected to be in the running in our July Best of White meeting, and wait for it, we had the honor of Bernard sharing that MWS members are making the best wine in the history of MWS. That is high praise, and that is exciting. And, no that is not the finale, we are not stopping there - many of you are excited about your grapes developing ( exploding would be a stretch too far ), in your vineyards, we know the Best of White meeting will be great, as it is always one of our favorite meetings, and based on the Whites shared in our June meeting, we know we will have some really good wines this month – and we continue to look forward to the AWS National Conference in November. So, I hope you join me with anticipation of a great “Best of White Wine” meeting, as I look forward to sharing the evening with you!

### **RECAP OF JUNE MEETING:**

We had a wonderful wine tasting at our MWS June meeting. Each winemaker that purchased juice from St. James Winery brought their wines to share. We tasted 12 wines. There were several Seyval, Chardonel and Vignoles which were tasted as a varietal grouping. It was interesting to taste the different flavors with different yeasts chosen. We also tasted Traminette and Aromella. All the wines were delicious except Lisa’s Aromella that had cork taint. But the good news is at least we all now know what cork taint tastes like.

We welcomed 4 guests that hopefully will become members. Kathy, Miles and David Shearrer make Norton from grapes purchased from Jacob Schneider. Tom Wombacher brought 2 wines, a Seyval and Vignoles, also purchased juice from St. James and both absolutely delicious!

Every winemaker talked about their process on how they made their wine. I will say we have some amazing winemakers in MWS.  
Cheers!

### **MWS MEMBER WINS AWARDS!**

#### **GREG STRICKER**

##### **2023 Illinois State Fair**

2022 Traminette: Double Gold, Best of Show

2022 Chardonel: Double Gold, Best White Wine

2022 Seyval: Double Gold

2022 Vignoles: Gold

2020 Chambourcin: Silver

2022 Serendipity blend: Silver

2021 Chardonel: Silver

2022 Viognier: Silver  
2021 Black Raspberry: Silver  
Bronze: 2020 Corot Noir, 2020 White Bordeaux, 2019 Norton

**CONGRATULATIONS GREG!!!**

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

## **ST. JAMES WINERY JUICE ORDER**

If you are interested in purchasing juices from St. James Winery, see the attached order form after the photos.

Please fill the form out and bring it to the July Meeting. I will be placing the order the first week of August.

### **2023 ST. JAMES WINERY JUICE ORDER FORM**

**Minimum Order - 5 gallons of any varietal**

<b>Varietal</b>	<b>\$ Per Gallon</b>	<b>Total Gallons</b>	<b>Total Price</b>
Cayuga	\$8	_____	_____
Chardonel	\$9	_____	_____
Vignoles	\$10	_____	_____
Valvin Muscat	\$12	_____	_____
Niagara	\$7	_____	_____
Aromella	\$10	_____	_____
Seyval	\$10	_____	_____
Traminette	\$10	_____	_____
Moscatto	\$13	_____	_____
Catawba	\$12	_____	_____
		<b>Total Price</b>	_____

Name \_\_\_\_\_

Address \_\_\_\_\_  
E-Mail \_\_\_\_\_  
Phone Number \_\_\_\_\_

Please fill out the order form and e-mail to  
[Lisanordmann121@gmail.com](mailto:Lisanordmann121@gmail.com) or mail to

Lisa Nordmann  
121 Park Lawn Estates  
Fenton, MO 63026

Any questions e-mail me or call Lisa @ 314-608-8886

Please pay for your juice

Venmo @John-Nordmann or Pay Pal @johnnordmann

Or pay by check payable to John Nordmann (same address)

I will let you know when the juice will need to be picked up.

There will be a window of time to pick up, usually on a Saturday. We need to pick up our juice as a group. I am the contact for St. James. All orders and contact need to go through me.

Happy Winemaking!!! Lisa Nordmann

## **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. Here is a list of items.

(3) 5 gallon glass Carboys

(1) Hannah ph meter

(1) Ph meter probe

Glass gallon jar with a few Chromatography paper

(6) 20 Gallon Food Grade fermenters with lids

(2) 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!

## **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.awscompetitions.com/on-line-entry>

**ENJOY THE PICS FROM OUR JUNE MEETING**











