



MISSOURI WINEMAKING SOCIETY JUNE 2023 NEWSLETTER

NEXT MEETING:

June 15

WHERE:

St. Gerard Majella

TIME:

7:00 PM

SUBMITTED BY:

Lisa Nordmann

JUNE PROGRAM: MEMBERS SHARE AND TALK ABOUT THEIR WINES MADE FROM ST. JAMES WINERY JUICES

Missouri Winemaking Society had 9 members and 3 non-members purchase juice last August and September from St. James Winery. Andrew Meggitt, head winemaker, and Joe Boyd, Custom Wine Services Manager, helped tremendously with providing us with their amazing juices. They provided a wonderful service that helped all of us make very good wines. We look forward to 2023's juice and pickup. There is an order form at the end of the newsletter. Please look it over, decide what wonderful juices you will be purchasing and submit to Lisa Nordmann.

In our June meeting, winemakers will share the fruits of their work with all members in a fun-filled and informative tasting. Each member will present their wine made with the St. James Juice and explain their process in making the wine. So please come prepared. If you purchased more than one juice, please pick out your favorite to present.

The juices purchased were:

- Vignoles (7 members) (2 non-members)
- Chardonal (6 members) (1 non-member)
- Seyval (6 members) (2 non-members)
- Traminette (2 members)
- Aromella (3 members)
- Cayuga, Valvin Muscat, Catawba (1 non-member)

Winemakers, please RSVP for this meeting to lisanordmann121@gmail.com. Let us know if you are going to be present at the meeting and what varietal wine you will be sharing. We also invited non-members who purchased St James juice to participate as well. We are looking for different Varietals and would like all of these wines represented. I know there will be several duplicates but it will be interesting to taste the difference in how the winemaker made them.

An invite to this meeting was also sent to the Warrenton group and hopefully some will join us. **This is a great meeting for you to invite any prospective winemakers you may know.**

Winemakers, after this presentation you will definitely want to submit your wines to the American Wine Society wine competition that will be held here in St. Louis in November. Shipping is free this year thanks to Steve Brunkhorst who will take our packaged bottles to the “ship to location” for the competition. The cost to enter a bottle in the competition is only \$25.

PRESIDENT’S MESSAGE: by Dan Peters

Greetings - First, thank you to Lisa and Greg for their presentations in May. Greg and Lisa shared their knowledge, experience and passion for winemaking with us and fielded questions from their tough audience 😊. I have no doubt each of us learned something or at least considered a new technique to add to our repertoire of wine making skills. Thank you Greg and Lisa!

That said, no rest for the weary. There is a lot going on in our wine world. Some picked up juice from the Southern Hemisphere this week. (Lisa and I will probably share a comment or two about that at our June meeting). Your officers met, evaluated the first half of the year, looked forward to the second half and beyond. I have said it before - you should not hesitate considering serving as an officer in MWS - I thoroughly enjoy sharing ideas with these great winemakers, heck let’s just say great people – and endeavoring to both preserve and improve the MWS experience for all. Oh, and we share a bit of good wine and food too. Some of you are tending to your vineyards; We are all looking forward to what grapes and / or juice we will work with in the fall; and some are looking forward, and some preparing, for the AWS National Conference in St. Louis in November.

In the meantime, we are going to have a great meeting this month. Details below. I look forward to sharing, learning, and enjoying some good if not great wine with you! Cheers!

RECAP OF MAY MEETING:

Award winning winemakers, Greg Stricker and Lisa Nordmann gave presentations on how to make award winning white and red wines. They went through how they processed their wines with some very valuable information. We tasted 4 white wines that Greg provided that will definitely be winning many awards this year. All four wines were delicious but his Traminette was absolutely memorable. Lisa provided 3 award winning reds and a 2021 Norton that has great potential for an award. It was a great evening enjoyed by all. The program is up on our web site at <https://www.mowinemakers.org/library>

MWS MEMBERS WIN AWARDS!

GREG STRICKER

COLORADO STATE FAIR

0007 Red Blends – 2020 Chambourcin FR #2 Silver

0008 Other Red – 2019 Norton Bin 2 (17% Corot Noir) Bronze
0025 Other White – 2022 Vignoles Gold and Best of Show White
0025 Other White – 2021 Traminette Silver
0032 Blend <75% one grape – 2022 Serendipity Silver
0035 Berry Wine – 2021 Black Raspberry Bronze

WINEMAKER MAGAZINE COMPETITION

Silver Medal - 2018 Norton Port and 2021 Viognier

Bronze Medal – 2020 Chambourcin, 2021 Chardonel, 2021 Vignoles, 2021 Traminette

LISA NORDMANN

WINEMAKER MAGAZINE COMPETITION

Silver Medal • 2022 Aromella, 2022 Chardonel, 2022 Cayuga

Bronze Medal • 2021 Norton, 2022 Vignoles, 2021 Chambourcin/Norton Blend

CALENDAR UPDATE

Saturday October 14 Annual Picnic at Dan & Janine Peter's home

Saturday December 16 Annual Christmas Party at Dave & Debbie Wert's home

ODDS AND ENDS

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¬if_id=1685996531246939¬if_t=feedback_reaction_generic&ref=notif

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>

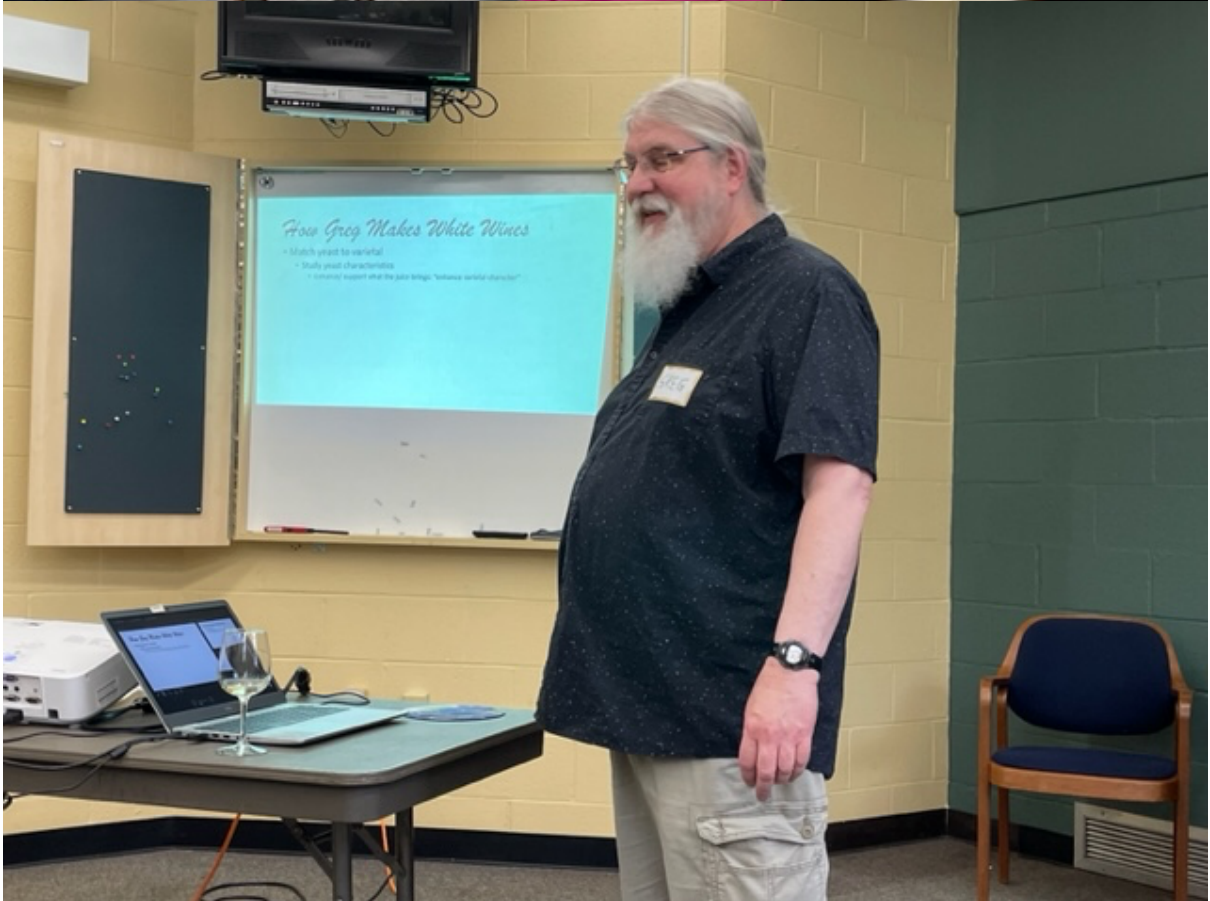
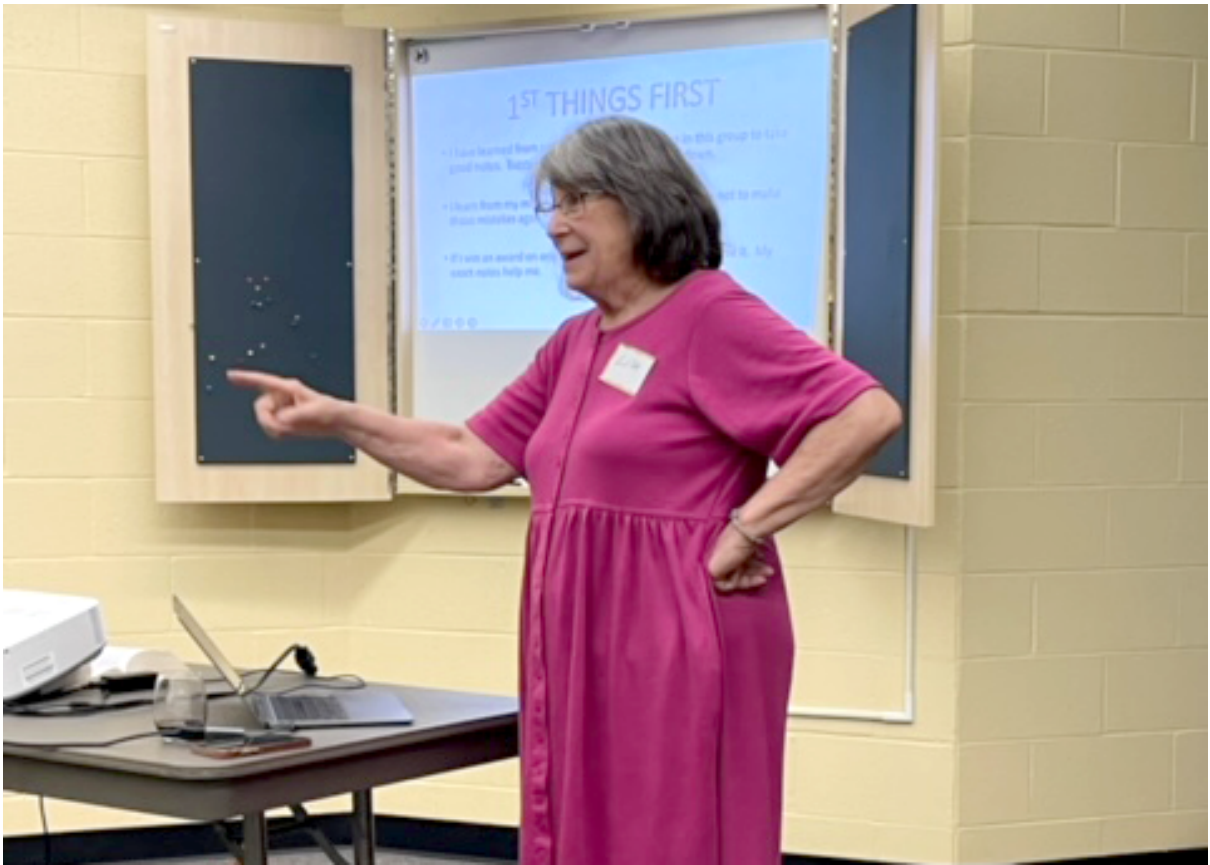
ST. JAMES WINERY JUICE ORDER

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

SCOTT LAB

Scott Lab has come out with their 2023 Handbook. It has a wealth of information in it. Here is the link. [Scott-2023-WM-Web-USA.pdf](#)

Here are photos from our May Meeting presented by Greg Stricker and Lisa Nordmann











2023 ST. JAMES WINERY JUICE ORDER FORM

Minimum Order - 5 gallons of any varietal

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

Name _____

Address _____

E-Mail _____

Phone Number _____

Please fill out the order form and e-mail to

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

