**MISSOURI WINEMAKING SOCIETY**

**MAY 2021 NEWSLETTER**



***IN THIS NEWSLETTER:***

1. ***MAY ZOOM – Thursday, 5/20 at 7PM***

***GADs & GIZs … Show & Tell***

1. ***PRESIDENT’S MESSAGE***

***Chambourcin Rose’… “Drink or Dump?”***

1. ***MEETING SCHEDULE FOR 2021***

***In-person meetings to resume in June (outdoors)***

1. ***MARCH MEETING RECAP***

***Cane Pole Vineyards, an inside view- Jason Schneider***

1. ***ODDS AND ENDS***

***Its Free to a good home! A puppy? No a J………***

**GADs & GIZs … Show & Tell**



**Show us the Gadgets & Gizmos** used in your vineyard or wine-making process and tell us why it works. Of special interest are items you have adapted from some other purpose for this new use.

All GADs & GIZs are invited and welcome, even the smallest item can offer a significant benefit. In addition, we have a theme for this year’s meeting, and it is “Transfer of Must, Juice & Wine”. Lifting and pouring five or more gallons of liquid is certainly possible but can also be physically challenging and a bit dangerous if using glass containers. Show us the hardware you use to avoid the back strain and the PROs and CONs of the hardware.

In our ZOOM format there are two ways to “show” your stuff. 1) Hold it up to the camera you are using for the meeting or 2) have an image or video of the item on your screen using any program or application you like. Lisa will give the speaker the ability to share the view on your screen with all participants.

A ZOOM link will be sent to your email address the day before the meeting.



**PRESIDENT’S MESSAGE**. By Lisa Nordmann

*From the April Newsletter….”*I am cold stabilizing my Rose’ now. It is not perfect and may need a little help to bring back the aroma and flavor. I still do not know what I did to cause this problem. I will let you all know next month if we drank or dumped our Chambourcin Rose’.”

*May Update…IT WAS SAVED FROM THE DRAIN!*

So how does it taste now? It is fruit forward with notes of cherry and strawberry. It has a beautiful light red color, lighter than past years. It is medium intensity with a medium finish.

I still can't figure out what went wrong with this Rose'. I had perfect grapes. I thought I had a perfect fermentation, and I added all the right nutrients. So why did it get the awful sulfur smell after fermentation during aging? I am not quite sure what I will do differently. Hopefully my fellow MWS winemakers will help me figure this out before I am ready to make my next batch of Chambourcin Rose’.

I am convinced it takes a village to make good wine.

Cheers! Lisa

**2021 MEETING SCHEDULE**. Please mark your calendar for the 3rd Thursday of each month at 7PM. ZOOM meetings continue through May, and June will be the first in-person-meeting of the year, outdoors. Indoor in-person-meetings are planned to resume in August, see below. Check our website for real time updates of the MWS calendar: https://www.mowinemakers.org/

*January 21 • 7:00 PM • Speaker • Andrew Meggitt - St. James Winery*

*February 18• 7:00 PM • Speaker • Kevin Kourofsky • Judge Judy Kelly • Make Better Wine*

*March 18 • 7:00 PM • Speaker • Hildegarde Heymann, Ph. D. Enologist UC-Davis*

*April 15 • 7:00 PM • Speaker • Jacob Schneider - Cane Pole Vineyards, LLC*

May 20 • 7:00 PM • Thursday • Program • **GADs & GIZs** • Presenter • John Merkle & MWS members • **via Zoom**

June 17 • 6:30 PM • Thursday • Lisa & John Nordmann’s Home • **Rose’ Project** • Presenter • Steve Brunkhorst & Rose’ Winemakers

July 17 • 11:00 AM • **Defiance Ridge Winery Tour and Picnic** • MWS Members • Food allowed.

August 19 • 7:00 PM • Thursday • St. Gerard Majella • Program • **Grape growing in Missouri, is Organic Possible? •** Presenter • Terry Stromberg

September 16 • 7:00 PM • Thursday • St. Gerard Majella • **Favorite White Wine Contest** • Leaders • Steve Brunkhorst and Phil Rahn

October 16 • Noon • Saturday • Dave & Debbie Wert’s Home • **Annual MWS Picnic** • MWS Members Potluck

November 18 • Thursday • 7:00 PM • St. Gerard Majella • **Favorite Red Wine Contest** • Leaders • Steve Brunkhorst & Phil Rahn

December 11 • Saturday • 7:00 PM • John & Mary Merkle’s Home • **Christmas Party** • MWS Members Potluck

January 20, 2022 • Thursday • St. Gerard Majella • **Missouri Gold Medal Winning Wines**

**RECAP: THE MARCH 18th MEETING** was as a ZOOM event. Jacob Schneider recounted the history (his father’s dream) and shared his goals and perspective on the family vineyard, Cane Pole Vinyard’s, LLC. For example, we learned his grandfather was a tall and lanky basketball player in his youth with the nickname “Cane Pole”.  “He gave some wonderful insight into how he grows his grapes and pest control.  He could not have been more generous with his time and knowledge.  A big perk last evening was meeting his wife Jordan and new baby Arlo.” (Lisa Nordmann). Jacob will likely have some grapes available for members this Fall, contact him soon if you are interested. [jwschneid@yahoo.com](mailto:jwschneid@yahoo.com)

**ODDS & ENDS:**

Free to a good home - a 54 liter demijohn. Contact Lisa Nordmann

NOTE: This ODDS & ENDS spot open to members. If you have equipment to sell or give away or just something of interest you would like to share, email it to Steve Brunkhorst for inclusion here.

