**The Missouri Winemaking Society Newsletter for August, 2018**

Next Meeting: Missouri Gold Medal Winners

Meeting Place: St.Gerard Majella Church

1971 Dougherty Ferry Rd

St Louis, MO 63122

Date & Time: Thursday, August 16, 7:00

MWS Website: [www.mowinemakers.org](http://www.mowinemakers.org/)

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***August 16th Meeting***

The Missouri State wine competition was held in early July and the winner's names have recently been released. Mary & Mike Kalish have driven the back roads of Missouri so that you don't have to, and will present Missouri Gold Medal Wines for the August Tasting.

This promises to be the best Gold Medal tasting ever with a Sparkling wine to begin, a Port to finish and dry whites and reds in between. Attendees should bring two identical tasting glasses for a full experience since there are three samples of the same grape from different wineries or years that will be interesting to taste side by side. Don't miss this rare opportunity to taste the best wines produced from Missouri grown grapes from a wide variety of Missouri wineries.  There will be a $5 tasting donation (for full members) to partially offset the cost of these commercial wines. This is a meeting not to be missed.

Here is a link to all the award winners. <https://missouriwine.org/sites/default/files/2018%20Wine%20Comp%20Results%20-%20Brochure.pdf>

This is a link to what all goes into the Missouri Winemaking Contest.

<https://www.youtube.com/watch?v=HdRvdBDKm3o&feature=youtu.be&utm_source=Consumer+1+-+August+2018&utm_campaign=Consumer+1+-+Aug+18&utm_medium=email>

***July 19th Meeting – Favorite White Wine Contest***

We had a great meeting on Thursday, July 19th for our annual Favorite White Wine contest. 10 members brought a bottle of their finest white wine to be judged by their peers. We tasted and judged each white wine. A great variety of wines was represented with Chardonel, Cayuga, Vignoles, Chardonnay, Vidal Blanc, Viognier and a Pinot Grigio. Not only was it a fun evening tasting all of these delectable wines but also very informative. We learned about each wine maker’s process. Steve Brunkhorst was the big winner with the most votes. He brought his award winning 2017 Chardonel that won a double gold medal at the 2018 Indy International Wine Competition. Congratulations Steve!

***President’s Message: Steve Brunkhorst***

Last year I experimented with my Chardonel wine by fermenting one half the batch with D-47 yeast and the other half with QA-23 yeast with interesting and delightful results.  (I will repeat again this year.)  I plan to make some "Rose" wine from Chambourcin grapes this year and was searching for information on yeast strains to try.  While looking at the yeast options at the More Wine site I noticed a link to their Yeast and Grape pairing manual  ([morewinemaking.com](http://morewinemaking.com/) \ yeast & additives \ wine yeast \ yeast & grape pairing manual).  After reading these pages I decided to try Rhone4600 on one half the Rose batch and ICV-GRE on the other half.  You are probably also buying supplies now for this years vintage, I encourage you to think about alternate yeasts for a portion of your wine and share the results with our members.  <https://morewinemaking.com/web_files/intranet.morebeer.com/files/wyeastpair.pdf>

***Vignoles Project***

Our grapes should be ready for pick up within the next couple of weeks. I will let you know via our group e-mail when to pick them up.

***2018 Wine Grapes for Sale***

**Clarence Meyer Shady Grove Vineyards cvjam@aol.com**

White Grapes  • Vignoles - Chardonel - Traminette (returning from a year off)

Red Grapes  - Norton  - Chambourcin

Prices will remain unchanged from last year.

14502 State Route M Ste. Genevieve, MO 63670

**Jacob Schneider – Cane Pole Vineyard** [**jwschneid@yahoo.com-**](mailto:jwschneid@yahoo.com-)

Chambourcin & Norton

**Rick Dorsey- Stolpe Vineyards Rick.dorsey@husqvarnagroup.com**

1648 Stolpe Rd., Hermann, Mo 65041. 314-724-6610

Vidal & Norton $0.65 per pound.

Pick your own, crush your own at home. Nice grapes, great guy. Good facility

**Dustin McMahon • Gravel Road Vineyard (near Fults, IL)**

Chardonel, Chambourcin, Norton Grapes

[dusty.mcbear@gmail.com](mailto:dusty.mcbear@gmail.com)

**Bob Streubing • Vine & Branches Vineyard**

Defiance, MO

Chambourcin, Norton, Vidal Blanc, Seyval Blanc, Chardonel Grapes

[bobstruebing@gmail.com](mailto:bobstruebing@gmail.com)

**Mary and Mike Kalish mary\_kalish@yahoo.com**

Norton

***Winemaker Magazine***

Winemaker Magazine has received our club’s order for the 2018-19 subscription. The next magazine that should be in our mailboxes is the August-September issue. Also, everyone should be receiving the digital version.

***Society Dues:***

The yearly fee, per person, will be $50 ($25 after June), with no additional meeting fee (or tasting fee, if you prefer) – this is a savings over the course of the year if you attend all the meetings (and you should).  But if you do not want to pay the full $50, you can pay just $25 for a full year’s membership, but then you will need to pay a $5 per meeting “tasting” fee at each meeting you attend.  So it’s your choice to determine which way works best for you. Please pay by check but cash is also accepted.

***Missouri Winemaking Society Facebook Page***

A benefit to being a member of the Missouri Making Society is being able to join our closed Facebook page for members only. We have had a great year with many members sharing valuable information. It is also fun to see what all of our members are up to in their vineyards and wine cellars. If you have not joined yet, log into Facebook and search for Missouri Winemaking Society. Ask to join and I will let you in. Remember though, **this is a closed group just for MWS members.**

***Wine Making Tips:***

Don’t forget, there is lots of useful files on our website.  To access all the terrific things in the Library section, 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 files out; they are chock full of knowledge and wisdom – you are sure to glean many gems.