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

Next Meeting:  Favorite Red Wine Contest

Meeting Place: St.Gerard Majella Church

1971 Dougherty Ferry Rd

St Louis, MO 63122

Time: January 17 at 7:00

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

Submitted by: Lisa Nordmann – lnordmann@nordmannphoto.com

***January’s Program***

**Favorite Red Wine Contest**

It is our annual Favorite Red Wine Contest! Members only can enter 1 red wine. Please bring 1 bottle to share and check it in with Dave Wert, with your name on the bottle. All members will taste the wines and vote for your very favorite red wine. Just to be clear, it won’t be a favorite Chambourcin or a favorite Norton or a favorite red varietal. It will just be the favorite red wine of all the entries. For all those entering a wine; please be prepared to discuss how you made it so the rest of us can pick up pointers to improve the overall quality of our wine.

**Election of Officers**

The following were voted in at our annual Christmas party in December. Our new officers for the year 2019 are President-Phil Rahn, Vice President-Lisa Nordmann, Secretary-Dan Peters, Treasurer-Steve Brunkhorst, and Cellar Master-Dave Wert.

We all look forward to serving the club throughout 2019.

***December’s Meeting***

Our annual Christmas Party was hosted by Dave and Barb Anderson, on December 8th.

We had a wonderful time. Great food, great wine, wonderful sparkling wine, great friendships and a surprise visit from Santa Claus. A big thank you to Dave and Barb for opening up their home to all of us. And Santa Claus – you are the best!

***February’s Meeting – February 21, 2019***

Dave Anderson will be presenting the February meeting on Port Wines.

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

Wishing you and your family a Merry Christmas and Happy New Year!

***American Wine Society Competition Results***

American Wine Society held their annual amateur winemaking competion for 2018. 3 of our MWS members entered and medaled. A big congratulations to Steve, Phil and Greg!

**Steve Brunkhorst** – Double Gold – 2017 100% Chardonel with QA 23 Yeast

**Steve Brunkhorst** – Gold – 2017 100% Chardonel with D47 Yeast

**Phil Rahn** – Gold –2015 Scary Berry (43% Merlot, 22% Cab Franc, 13% Barbera, 11% Zinfandel)

**Phil Rahn** – 2016 Retirement Wine – 100% Chardonnay – Bronze

**Phil Rahn** – 2014 The Cabaret – (88% Cabernet Sauvignon, 12% Cab Franc) Bronze

**Greg Stricker** - 2016 (90% Norton,10%Chambourcin) – Silver

**Greg Stricker** – 2017 - 100% Vignoles Bronze

**Greg Stricker** - 2016 (90% Chambourcin,10% Corot Noir) - Bronze

**Greg Stricker** - 2016 (90% Chambourcin,10% Carmenere) - Bronze

**Greg Stricker** - 2016 (75% Chambourcin, 25%Norton) - Bronze

***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.