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

Next Meeting:  Fermentation Management including MLF

Meeting Place: St.Gerard Majella Church

1971 Dougherty Ferry Rd

St Louis, MO 63122

Time: February 15 - 7:00

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

Submitted by: Lisa Nordmann

***PLEASE TAKE NOTE OF OUR NEW***

***7:00 MEETING TIME!!!***

***At our January meeting, as a group, we decided that a 7:30 meeting time was too late. We agreed that the new starting time will be 7:00.***

***February’s Program***

John Merkle and Terry Stromberg will be the presenters on Fermentation Management including Malolatic Fermentation. Your wines are always welcome to share. Please bring one bottle that has either gone through MLF or one that has not - to share with the group. It can be a white or red. You can give it to the Cellar Master Phil Rahn when you arrive.

***January’s Program***

Our January meeting was a presentation given by Dave Wert. He gave a compelling talk on the beloved Cabernet Sauvignon grape and the wonderful wines it makes. Dave set out several dixie cups filled with different flavors of jams, toast and olives to help us detect the flavors in the wine. Several different price points of wines were presented. A highlight of the evening was the presentation of our club winemakers Cabs - John Merkle and Steve Kintz. Mary Kalish brought a Cab from Lake Creek Winery. All were delicious!

***President’s Message:*** As we start off this new year, I reflect that Missouri Winemaking Society members are fortunate to be among a group of knowledgeable, skilled, and sociable wine makers who are willing to share their wine and experience.

Jeff Anderson writes a blog for Winemaker Magazine called “Beyond the Basement. You can find a link to it on the Wine Maker Magazine home page (winemakermag.com). He recently contacted Lisa asking if our club would be willing to contribute information so that we could be included in a future blog. We have agreed to do so, and Lisa and I will be reaching out to several of our members asking them to write or contribute to the short article we will submit.

The blog will be an opportunity to see what leading wine clubs do and perhaps borrow a couple of ideas to incorporate into our own plans. We will keep you advised.

***Winemaker Magazine Discount Offer***

Winemaker Magazine has given us an opportunity to receive the magazine for half off if we get 10 people to go in on this deal. Please contact Lisa Nordmann at [lnordmann@nordmannphoto.com](mailto:lnordmann@nordmannphoto.com) if you are interested in this deal. It will cost you $13.49 for 6 issues. This is a great deal!

***Winemaker Magazine Wine Competition.***

Winemaker Magazine is having its annual wine competition. Here is the link for all that are interested. <https://winemakermag.com/1686-2018-winemaker-competition-entry>

This is a great opportunity to see how your wines stack up against your fellow winemakers. You will receive their judging notes back that should be a great help. Good luck to all entries!

***Missouri Winemaking Society Web Page Featuring Greg Stricker***

Check out our new winemaker of the month. Greg Stricker is an award winning winemaker. Here is the link to the article. https://www.mowinemakers.org/gallery/ Congratulations Greg on all of your winemaking awards!

***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.