**The Missouri Winemaking Society Newsletter for January, 2017**

Next Meeting:  Cabernet Flight Testing

Meeting Place: St.Gerard Majella Church

1971 Dougherty Ferry Rd

St Louis, MO 63122

Time: January 18, 7:30

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

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***January’s Program***

David Wert will be leading the January with Cabernet Flight Testing. We will be discussing Cabernet Sauvignon and tasting a flight of wines.  If you have made some Cab that you would like to include in our tasting and that you think competes with the professionals, please bring it along.

***December’s Program***

It was a fun party at Lisa and John Nordmann’s house. Many had to go over the hills and through the fields to get there but I think everyone managed finding it. We had a great time with some wonderful tasty snacks and absolutely divine wines. Of course, the sparkling wines, which scream out “holiday”, were a big hit. Thank you all for coming.

***President’s Message:***

Winemakers, welcome to 2018, I hope your whites are clearing, your reds are resting on oak, and your Free SO2 levels are on target.

The MWS executive committee has met to make sure 2018 is a fruitful year for our members:

1) We confirmed the key objective of our organization to be: **”the Sharing of Grape Growing & Wine Making Knowledge and Skills”.**

2) The member interest surveys collected in November and December were analyzed and integrated into this year’s meeting plan.

3) Our bank balance and cash flow were reviewed, and our current dues will be maintained.

Phil, David, Lisa, John and I are pleased to serve as officers for this group of skillful, interested and interesting group of winemakers. See you at the January meeting next week.

Steve Brunkhorst

***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 Subject Matter Volunteers***

Another great benefit to being a member of MWS is that you get to call or e-mail these members who have graciously volunteered their time to help all of us become better winemakers. I am attaching the volunteers. If you are a member, these volunteers are a wealth of information.

***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 materials and information 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 materials out; they are chock full of knowledge and wisdom – you are sure to glean many gems.