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

Next Meeting:      **Thursday, February 16, 2017 • 7:30**

Meeting Place:     St.Gerard Majella Church,1971 Dougherty Ferry

                              Rd, St Louis, MO 63122

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

Submitted by:       Lisa Nordmann, email: [lnordmann@nordmannphoto.com](mailto:lnordmann@nordmannphoto.com)

***February’s Program:***

Phil Rahn gave a compelling presentation on how different wine yeasts create different profiles. He started the process with a Winexpert Eclipse Chardonnay wine kit. He then divided the juice into 10 different ½ gallon jugs. He inoculated each jug with a different wine yeast. And the best part was that we got to taste each one of the wines. First, I’ve got to say that each wine we tasted was delicious. And secondly, I had no idea that a different yeast could give such a different taste. The taste was slight but definitely noticeable. Please see the attachment of Phil’s presentation.

***March’s Meeting***

Please note that we will be meeting on Wednesday March 15 from 6:30-8:30. We will be meeting at Total Wines at 13887 Manchester Rd. Ballwin, MO 63011. The program hosted by Phil Rahn is Proud to Drink American. We will be tasting eight delightful wines. There will be a tasting charge of $10 per member and $20 per guest. Also, please bring a snack /appetizer to share.

***Wines Needed*** for St. Gerard Majella Auction

Dave Anderson is collecting wines for St. Gerard Majella’s Auction. Please bring your tasty bottle of wine to our next meeting.

***Wine Fair: submitted by Greg Stricker***

As you may know, several of us are looking to re-start the MWS Wine Fair in 2018. Since work for the wine fair starts about a year out, we will be getting together in March to kick off the effort.

If you are interested in being part of the Wine Fair Committee, to set up and direct the Wine Fair, please email Greg Stricker at gstrick@msn.com<<mailto:gstrick@msn.com>>, or call at 314-541-0286. All are welcome!

***Words From our President – Stephen Brunkhorst***

**PRESIDENT'S MESSAGE:** **Are you a Subject Matter Expert (SME) in the area of grape growing or wine making? Do you have the answers to all the questions?** Probably not and neither do I. However, you and I may certainly have the real life experience to answer some of the questions. Introducing Missouri Wine Society "Subject Matter Volunteers (SMVs)".

We are looking for members who are willing to share their experience and expertise with other members who want to know. This is one more way for our society to fulfill our core mission of "Sharing of Grape Growing and Wine Making Knowledge and Skills".

Q&As:

Q1) What are the responsibilities of being a SMV?

A1) Be open to contact by phone or email from another member to answer questions you feel qualified to answer or to direct the questioner to another member you may know has the expertise.

Q2) How do I qualify as an SMV?

A2) The SMV decides for himself or herself to volunteer as a SMV. An SMV does not need to know the answer to every question, on the other hand an SMV should recognize what is beyond his or her knowledge and be able to refer the questioner to other potential sources for additional information. Other resources may be other members, or published information or perhaps web based information.

Q3) Will my contact information be shared on the website or facebook.

A3) NO! We respect and will protect our personal information. Our SMV contact information list will be distributed to MWS members only.

Q4) How do I sign up to be a Subject Matter Volunteer.

A4) Just answer these 6 questions and submit to Steve Brunkhorst or Lisa Nordmann.

1) Name, 2) Phone #, 3) email 4) Experience, 5) Favorite Home Produced Wine, 6) Other,

The information will be tabulated into a table like below:

|  |  |  |  |
| --- | --- | --- | --- |
| Name/Phone/email | Experience | My Favorite Home Produced Wine | Other |
| Steve Brunkhorst | Making dry & off dry wine from fresh Missouri Grapes | Off Dry Chardonel with Oak | Compares with good Chardonel from Missouri Wineries |
| 314.779.6966 |
| [stevebrunkhorst@att.net](mailto:stevebrunkhorst@att.net) |

***Future Meetings:***

Our 2017 calendar is complete. See the attachment.

***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***

Our MWS Facebook Page is up and running. For all of you Facebook users, log into Facebook and search for Missouri Winemaking Society. If you have not joined please do so.  I am hoping that every Facebook user will join this group.   It is a great way for our members to share with what they are doing in their vineyard and wine cellars.  Also, if you have any files you would like to share with the group please post them. 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.

There are many useful publications in the Missouri Winemaking Society Library – be sure to check out the books, papers, past presentations, and articles available in the Library by clicking on the link below.  **The MWS rules for borrowing books is also found there.**<http://www.mowinemakers.org/library.html#_Toc84355471>

We are in the process of updating the books and files we have.  If you are interested in borrowing a book please let me know and I will be happy to bring it to our next meeting.