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

Next Meeting: Wine Tour and Potluck Picnic

Meeting Place: St. Francois Winery

1669 Pine Ridge Trail

Park Hills, MO 63601

573-431-4294

Date & Time: May 12 at 11:00

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

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***May 12th Wine Tour and Pot Luck Picnic***

We will meet at 11:00 AM, and then proceed with a tour of the winery. After the tour we will then have our potluck picnic. Please bring a potluck dish and non-alcoholic drinks. You can purchase wine there. We will tour first and then have our picnic.

Here are the directions:

South on I-55, take exit 174B to merge onto US-67 toward Bonne Terre/Farmington; take Mo-32 West, turn right on Pine Ridge trail.

Use Google maps to get your exact directions.

You can find out more about St. Francois Winery at their web site.

***http://www.stfrancoiswinery.com/***

***Sneak Peek for June’s Program June 12th at 7:00***

Steve Kintz will be heading up our June Meeting on PH and S02 Testing.

***April’s Program***

Mark Brenner and Dan Peters gave a wonderful program on blending of wines. Dan gave a very informative presentation on European and American blending of wines and Mark included several Missouri wines that make good blends. Both talked about the Pearson Square which is a big component in blending. Both presentations showed us the tools and knowledge needed to achieve a well balanced, blended wine. Several club members brought their own blended wines and gave a brief description on their wines and why they blended them.

Attached to this newsletter are both presentations.

Greg Stricker also shared a blending chart from Wine Business that is worth checking out. <https://www.winebusiness.com/tools/?go=winemaking.calc&sid=8>

Steve Brunkhorst also provided us with a blending spreadsheet from Winemaker Magazine.

https://winemakermag.com/1217-download-tim-patterson-s-blending-spreadsheet

***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.