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

Next Meeting: Bench Testing and Blending Wine Mark Brenner and Dan Peters

Meeting Place: St.Gerard Majella Church

1971 Dougherty Ferry Rd

St Louis, MO 63122

Date & Time: Thursday, April 19 at 7:00

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

Submitted by: Lisa Nordmann – lnordmann@nordmannphoto.com

***April’s Program***

Mark Brenner and Dan Peters will be heading the April program - Blending Wines. Mark and Dan will show us the tools and knowledge needed to achieve a well balanced, blended wine. If you would like to bring a wine to share, please bring a blended wine and be ready to give us a brief description of your wine.

***Sneak Peek for May’s Program***

Saturday, May 12, we will be having our annual Winery Tour and Spring Potluck Picnic at St. Francis Winery in Park Hills, MO. More info is coming.

***March’s Program***

We had a great wine tasting at Total Wine. The Theme was “A European Experience”. We tasted eight delectable wines – Champagne, Reds and Whites all from Europe. Brad, the Sommelier from Total Wines directed the class. He gave an in depth explanation of each wine and the region it came from. We then scored each wine to our liking. All the wines were delicious at this was fun and informative event!

***President’s Message*:** MWS is 41 years old! Recently David Anderson sent a document to me written in 1987: “A Short and Informal History of the Missouri Winemaking Society”. I would like to share a bit of that with you, our current members. Our long- time members may remember some of the club founders, and one, Paul Hendricks, is on our current member roster as our only “Lifetime Member”.

The Missouri Winemaking Society may be said to have been conceived in March 1977. Jim Howard, new proprietor of a home wine and beer maker’s supply shop, suggested the organization of a club to the members of a wine-making seminar at this store. By the summer of 1977 the group was meeting regularly at the Maplewood Community Center. In September 1977, the first set of officers were elected. The membership list dated April,1978, is the earliest-dated membership list and is taken to be the original membership list. These charter members were: President: Herman Easterly, VP: Clayton Byers, Sec-Treas: Paul Hendricks, Cellarmaster: Edward Emery, Program Chairman: Otto Klein, Members: Robert Crain, Frank Cutler, Richard Doyle, Charles Franke, James Howard, Charles Isaacson, Joseph Norman, Karl Rice, J.R. Hyland, Louis Streck, Carl Theissen, Edward Voepel, Dan White, and Gerald Zeisset. (sjb note I have edited and condensed the original document to fit this space)

***Winemaker Magazine Discount Offer LAST CALL!!!***

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 if you are interested in this deal. It will cost you $13.49 for 6 issues. This is a great deal! You can also send a check to Lisa Nordmann

121 Parklawn Estates - Fenton, MO 63026. Please make your check out to Missouri Winemaking Society for $13.49. I am sending the order in at the end of April.

***Great American Amateur Wine Competition***

The Great American Amateur Wine Competition - a new competition, now in its second year, specifically designed by and for home wine makers.    Raise A Glass Foundation is a non-profit organization that organizes and hosts beverage competitions with 100% of the proceeds from our competitions going to charities. You can learn more about us at [www.raiseaglassfoundation.com](https://raiseaglassfoundation.us17.list-manage.com/track/click?u=a17e7f0f9a918c805f76131f4&id=528a286b6a&e=db6c8397d1). Our Executive Team chartered a research project in 2016 and contacted over 400 home winemakers across the US and got great feedback on what they want from an amateur competition. That feedback guided us in designing every aspect of our new competition, from website, entry forms, and warehousing to judge selection, evaluation criteria and feedback forms.   We are very excited to have our second annual competition in Rochester, NY on April 28, 2018 and we are writing to you to ask for your assistance. Would you please help us spread the word about this new competition by posting or sending the information below on to your customers/members? We truly believe this is a competition they will be excited to enter. This helps to create enthusiasm for a rewarding hobby.

Why Enter This Competition? Feedback, Feedback, Feedback - we have created a unique, easy to read, comprehensive Scoring and Feedback Sheet for our judges to use in evaluating your wines. This gives you qualitative feedback across more than 15 critical aspects of a great wine. Flighting and scheduling procedures give ample time for the judges to fully evaluate each wine and provide meaningful feedback.    Simple and Affordable to Enter - only $20.00 and one (1) bottle required per entry. Go to [gramamateur.com](https://raiseaglassfoundation.us17.list-manage.com/track/click?u=a17e7f0f9a918c805f76131f4&id=884709ca3e&e=db6c8397d1) to enter and learn more.   Show Off Your Success – Beautiful red, white, and blue medals are awarded to all Double Gold, Gold, Silver and Bronze medal winners. A one of a kind, hand crafted trophy will be awarded to the Best in Show wine.   If you have any questions, please call or email Jeff Stabins at 585-654-7602 or jeff@raiseaglassfoundation.com.

 ***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.