**The Missouri Winemaking Society Newsletter for March 2019**

The Missouri Winemaking Society Newsletter for March 2019To those who weren’t able to attend our February meeting, you missed out. We enjoyed a fantastic presentation by Dave Anderson and wonderful Port provided by our members.

Next Meeting: Guest Speaker from Wine Merchant

Meeting Place: St.Gerard Majella Church 1971 Dougherty Ferry Rd St Louis, MO 63122

Time: March 20 at 7:00 p.m.

**President’s Message: Phil Rahn**

Anybody remember what the last Saturday night in February is? That is Open-That-Bottle-Night (OTBN), and I missed it. But I did open a special bottle of wine this past weekend and so I guess I’ll count that as my OTBN. It was a 2012 cabernet I made with a blend of 83% cabernet sauvignon and 17% petit verdot, all fresh California grapes. I used ICV D80 dry yeast and let ferment for 15 days, oaked with French oak spirals, and bottled in August of 2013. It is still fresh and bright, with a hint of tobacco, leather, black current, and hot alcohol (25 brix). That wine made our dinner something to remember, and it reminded me that our homemade red wines really need to be aged more than just a couple of years. It is fun to taste the wine as it does age and taste the “flavor evolution” as time goes on. It might be fun for a future meeting to have a “bring your old wine night”, and taste all of the good and bad that may be uncorked. The message here is make great wine, age it, taste along the way, and then celebrate! (then repeat) Anyway, I have three more bottles of this wine, so I guess I will need to wait another year for the next OTBN. Cheers.

**February Meeting**

It was reported that we have $4,039 in the bank and have 23 members.

Again, at our February meeting Dave Anderson provided an intriguing and thorough presentation of Port. Dave gave us a history of Port which comes from the Douro region in Portugal, as opposed to Port style wines which may come from anywhere. Port producers use a wide array of red and white grapes, I believe Dave said as many as 50 different varietals are allowed to be used in making Port. Dave shared details on the fermentation process, how Port is fortified with Brandy (traditionally, though you don’t have to use Brandy and our members use less expensive offerings for fortification) and detailed the different categories of Port including Ruby Port, Tawny Port, White Port and Vintage Port. I believe Dave’s presentation will be uploaded to our website if it has not been already.

By my count we tasted 11 different wines that night including a variety of member ports, a Port from Adam Puchta, a 26 year old Tawny Port and a couple sweet wines. Thank you to all who contributed. It was very enjoyable!

**March Program**

We look forward to our guest speaker from Wine Merchant for our March Program. I have been holding off sending the Newsletter out as we advised members that we would indicate what if any wines they might bring for our March program to supplement the program. Unfortunately, I will have to supplement this Newsletter with that information, hopefully very soon.

At this point we know that Wine Merchant is putting together a detailed program. They will be comparing and contrasting differing conditions in which certain varietals are grown and the winemaker’s approach to those different conditions, including such things as cooler v. warmer climate, soil conditions and will also address the lack of conditions here in Missouri for some popular wine varietals. For example I understand they are considering discussing: 1) Northern Rhone Syrah v. Australian; 2) German Riesling v. Alsace or Missouri equivalent; and 3) Pinot Noir from Oregon v. California or Burgundy.

As soon as I have firm details I will send out an email with indication what wine Wine Merchant is bringing and what you might consider bringing.

**Looking Ahead:**

April 18 - Tasting at Total Wine & More (Town & Country) 6:00-8:00

A selection of wines from their **Into the Wild Walla Walla Williamette and Pacific Northwest** theme will be served. There is a $20 per person charge.

May 11 - Picnic at Lost Creek Winery

**Winemaker Magazine Deal**

Cheers from WineMaker Magazine! We’ve got some exciting changes for our 2019 WineMaker Club Discount Subscription Program.

1. This year any member of your club can sign up directly online with us. That means no more organizing group PDF forms or single group payments. Much easier for everyone!

2. Your club members have the choice of signing up for just a print subscription, digital membership or the print-digital combination. We will extend the same 50% savings to them regardless of what format they choose. They get the great winemaking info from WineMaker in exactly the way they want – and at unbeatable 50% savings!

3. With this new set-up there are no minimum requirements for the number of members clubs need to participate as in the past. 1 to 1,000 – all are welcome!

So all you need to do as the club contact is get the word out to all your members about our 2019 WineMaker Homebrew Club Discount Program. Please copy and share the following section with all your club members:

We recognize the great work winemaking clubs do to promote the best hobby in the world and we want to reward you as a winemaking club member with the exclusive chance to save 50% on any of our WineMaker subscription programs and keep everything as simple as possible. Here’s how you can take advantage of our 2019 WineMaker Club Discount Subscription Program:

1. Go to our WineMaker Subscription/Membership store webpage: https://winemakermag.com/product-category/subscription-membership<https://winemakermag.com/product-category/subscription-membership>

2. Choose what type of one-year subscription or membership you want: You can choose Print Subscription Only, Digital Membership Only, or the Print-Digital Combination.

3. After getting to the specific subscription/membership webpage (print only, digital only, or print-digital combo) you would like to save 50% on, click on “Add to Order”.

4. At the top of the form click on the Coupon Code link and type “club19” in the coupon code box for your 50% club savings.

5. Fill out the Billing and Shipping information on the form. You’ll see the 50% discount already applied after you’ve entered the coupon code from step 3.

6. Click the box with your payment option you prefer: credit card or PayPal. We accept all major credit cards (Visa, MasterCard, American Express, Discover, etc.). Fill in the payment information, check the terms and conditions box and finally click the “SIGN UP NOW” button.

7. That’s it! You’ve locked in 50% savings for the next year and you will also be given the chance in the future to renew for another year at the same 50% savings if you wish.

8. The deadline to participate in this 50% discount program is June 30, 2019.

9. If you ordered a new print subscription you’ll receive your first copy in about one month. If you already have a print subscription with us, we will simply add one more year (8 issues) to your existing print subscription account (but please make sure you use the same name and mailing address so we can sync up your print renewal properly.)

10. If you’ve ordered a new digital membership you’ll receive an email about setting up your account giving you full access to the thousands of winemaking stories, recipes, and projects online. Unfortunately at this time you can’t add on an additional year if you already have a current digital membership with us.

Any questions about the club discount subscription program? Please email us at: brad@winemakermag.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 are 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.

MWS Website: www.mowinemakers.org

Submitted by: Dan Peters