



IN THIS NEWSLETTER:

MARCH MEETING, ZOOM THURSDAY 3/17 AT 7PM

LIFE IS FINE with Kevin Kourofsky

PRESIDENT'S MESSAGE

Back-Sweetening - Sugar Vs. Stevia

ANNUAL MEMBERSHIP DUES NOW DUE

MEETING SCHEDULE FOR 2022

FEBRUARY MEETING RECAP

ODDS AND ENDS

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Finding Balance: Fining for Clarity, Tannin, Oak and

Smells. Kevin Kourofsky will be joining us and leading a discussion of Wine Fining Agents, how they work and how they can polish or even cure your wine. Please join us to share your experience with fining you wine and learn from what others have to say.

... fining is the process where a substance is added to the wine to create an adsorbent, enzymatic or ionic bond with the suspended particles, producing larger molecules and larger particles that will precipitate out of the wine more readily and rapidly. Unlike filtration, which can only remove particulates (such as dead yeast cells and grape fragments), fining can remove soluble substances such as polymerized tannins, coloring phenols, and proteins. (Wikipedia)



Kevin Kourofsky is a medal-winning amateur wine maker and grape grower in Rochester, NY, the doorway to the Finger Lakes Wine Region. He is a Certified Specialist in Wine (CSW) from the Society for Wine Education and holds the Advanced Certification, with distinction, from the Wine and Spirits Education Trust (WSET).

Kevin has been published in “AWS News” the American Wine Society newsletter, and authors “KOUROFSKY

WINE” a home winemaking blog. The link to Kevin’s blog is <https://kourofskywine.wordpress.com/>

The zoom link will be emailed the day before the meeting.



PRESIDENT’S MESSAGE: BACKSWEETENING - SUGAR VS STEVIA

I have been pondering about Sugar vs Stevia in back-sweetening white wines. Terry Stromberg introduced me to back-sweetening wine with Stevia years ago and a light went off in my head. I always am watching my calories and carbs. So, I decided, if I back-sweeten my wine with Stevia (no calories and no carbs) I could drink more wine!

But then, I heard thoughts from fellow MWS members that sugar has a better mouthfeel than stevia. I proved that to myself when I was making a fortified Norton/Chambourcin wine and found out adding Stevia for sweetness gave no mouthfeel. I then added sugar to the fortified wine and it definitely made a difference. Lesson learned. For all of my fortified wines and ports, I stick to sugar.

Before bottling, my protocol for back-sweetening white wines is to measure out 1 ML Stevia Clear Drops and add that to 5 gallons of wine. I stir the wine and if I need more sweetness, I will add 1 more ML of Stevia. It is so easy! And no Sorbate is needed. I also have won several medals with my wines back-sweetened with Stevia. So why would I want to change my protocol now and use

sugar instead of Stevia?

I decided an experiment was needed.

I added 1 ml of a 1:1 sugar/water ratio to 60 ML of Cayuga wine, which brought up my starting Specific Gravity from .991 to .996. That was a perfect sweetness for my palate. Adding Stevia Clear Sweet Drops was more challenging. I added .005 ml (1 drop) to 70 ML of Cayuga Wine. I achieved the same perceived sweetness as with the sugar addition.

Now it was time for our blind tasting with my son, his wife, John and I. Immediately, the three of them picked out the wine with Stevia. I was more on the fence. The perceived sweetness was identical in both wines. However, I agreed that the wine with the sugar was more pleasant on the palate.

So now I am totally confused. Which brings me to my final project. I am ready to bottle 5 gallons of Chardonal. I am going to bottle some with a sugar addition and some with a Stevia addition. For our April in person meeting (yeah!), I will need your help in finalizing my experiment. Bring 2 glasses. We will do a side by side blind tasting between the Chardonal with sugar and the Chardonal with Stevia and see if we can tell the difference.

If sugar wins, I might have to drink less so as not to add on too many calories and carbs. But if Stevia wins all is good! More wine for me!

Cheers! Lisa

Here is a source on Stevia that I found very interesting.

<https://www.winemakingtalk.com/threads/sweetening-with-stevia.21627/>

Terry Stromberg shared his formula using Stevia Powder. From Terry:

Goal: 1% RS, Batch size: 5 gallons, sg of your wine 0.994

Step 1: convert gallons to Kilograms (water 8.345 lbs/gallon)

gallons X Pounds per gallon X Kilograms per pound

$$5 \times 8.345 \times 0.994 \times 0.4536 = 18.81 \text{ kg}$$

Step 2: calculate grams of sugar for 1% RS

$$\text{kg} \times \text{grams per kilogram} \times 1\%$$

$$18.81 \times 1000 \times 0.01 = 188.1 \text{ grams of sugar}$$

Step 3: calculate stevia addition

grams x stevia sweetness (I have seen numbers between 200 and 300, I use 250)

$$188.1 \times 1/250 = 0.75 \text{ grams of stevia}$$

If you don't have access to a sub-gram scale, I weighed a 1/2 tsp of stevia at 1.04 grams.

Cheers! Lisa

DUES ARE DE NOW. Annual membership dues return to the pre Covid rate of \$50 for 2022, since we plan to resume in person meetings in April. Send your check payable to "Missouri Winemaking Society" to Phil Rahn, 511 Kenilworth Ln, Ballwin, MO 63011.

2021 MEETING SCHEDULE. Please mark your calendar for the 3rd Thursday of each month at 7PM and note exceptions in May, October, and December.

January 20 • 7:00 PM • **Zoom Presentation** our members. What's going on in your cellar?

February 17 • 7:00 PM • **Zoom Presentation** by Stone Hill Winery Winemaker • Shaun Turnbull

March 17 • 7:00 PM • Zoom Discussion led Kevin

Kourofsky of Rochester NY • Fining for Clarity, Tannin, Oak and Smells.

April 21 • 7:00 PM • Seyval Blanc Project • 8 members share a taste of their 2021 Seyval Blanc from fresh juice

May 21 • **SATURDAY** • 11AM-Winery Tasting with Brandon Dixon • Triple3 Winery-Washington, MO

June 16 • 7:00 PM • 2020 Missouri Winery Gold Medal Winners Tasting

July 21 • 7:00 PM • Members Handcrafted Favorite White Wine Fest

August 18 • 7:00 PM • Kit Wines • Kit wines can be made into an award-winning wine with some creativity.

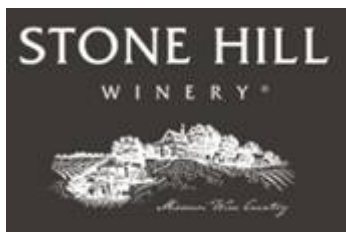
September 15 • 7:00 PM • TBD

October - Annual Picnic - Date and Place TBD

November 17 • 7:00 PM • Members Handcrafted Favorite Red Wine Fest

December • Annual Christmas Party • Date and Place TBD

THE FEBRUARY meeting featuring Stone Hill Winery was fun and educational for wine history buffs and home winemakers at all levels.



Nathan Held, Strategic Operations shared a collection of historic photographs of Hermann MO and Stone Hill Winery from its founding in 1847 to the present day. He explained the significance of the winery to the citizens of the area, the impact of Prohibition, and the recovery of

Stone Hill to its current day prominence. Shaun Turnbull, Winemaker discussed how he and his team craft their Award-Winning Norton Wines. We enjoyed a virtual visit to the vineyards, the winery, and the aging facility to learn how each is carefully monitored and managed to achieve the Stone Hill award winning Norton style wine. Thank you to Nathan & Shaun.

ODDS & ENDS: This section is for members. Share information on wine making [or wine making equipment](#). [Steve Brunkhorst writes...](#) Many MWS members use Daniel Pambianchi's book "Techniques in Home Winemaking" to answer their winemaking questions. Join Daniel for a free Webinar on March 10th. The registration link is shown below.

Fining & Bottling: Free Winemaking Webinar with Daniel Pambianchi

Hosted by the American Wine Society

Thursday, March 10, 2022 at 8 p.m. ET; 5 p.m. PT.

During this session, Daniel will focus on techniques for fining and bottling, uppermost in w
minds this time of year. (Fining is the act of removing unwanted things in wine). This inter
will likely go beyond those topics, with time to ask Daniel some questions or share your ex
session is FREE to participate, and the American Wine Society (AWS) will give away a few
Daniel's newest book, *Modern Home Winemaking*, to members.

<https://techniquesinhomewinemaking.com/index.php/news-events/>

Paul Hendricks Has Items for Sale. If interested contact Paul at prhendricks@charter.net

Wine Maker Magazines: \$100.

- All issues from start thru 2020 vol 4 (except 4 volumes missing),
- 123 volumes in all.
- Includes six plastic magazine storage racks.



5-gallon Oak Barrel \$50

- Made by Gibbs Bros. Cooperage, Hot springs AR
- Purchased approximately 2002
- Never used

