



IN THIS NEWSLETTER:

WINERY VISIT SATURDAY MAY 21ST AT 10:30AM

RSVP PLEASE

COVID-19 MEASURES END

PRESIDENT'S MESSAGE

ANNUAL MEMBERSHIP DUES NOW DUE

MEETING SCHEDULE FOR 2022

APRIL MEETING RECAP

ODDS AND ENDS: 100-liter floating head fermenter for sale!



TRIPLE 3 VINYARDS VISIT. The winery located in Washington Missouri opened in the Fall of 2021 and has quickly found an enthusiastic following. There is a beautiful and spacious tasting room and plenty of space outside for relaxing by the lake. Brandon Dixon is the winemaker (previously winemaker at Nobeleis

Vineyards) and will lead our private tasting of dry white, rose' & red wines. The tasting will begin promptly at 10:30AM. If you would like to stay for lunch, you can order at the restaurant counter after the tasting about 11:30AM. Stay as long as you like and enjoy the Triple 3 indoor and outdoor spaces. The cost of the tasting is \$10, each attendee will pay individually. Sandwiches and Flatbreads average \$16. Click on the links below to view details about the winery, the wine, and the food. Most attendees will travel on MO HWY 100 outside of Washington and then turn South (or South-West) on HWY KK. Check GoogleMaps to visualize the location. NOTE: this event replaces our normal meeting on the 3rd Thursday of each month.

Triple 3 Winery Address: [3665 Sunny Rd, Washington, MO 63090](#)
Winery Website

Link: <https://www.triple3vineyard.com/>

Wine Link: <https://www.triple3vineyard.com/wine>

Food Link: <https://www.triple3vineyard.com/food>

I would like to have an estimate of how many will attend to help with planning at the winery. Please RSVP to this email if you plan to attend. We do not have a limit on attendees, so this is an opportunity to bring a friend who enjoys wine. This is a joint event with the American Wine Society.

Driving notes to Triple 3 Vineyards

Going West on HWY 100 Turn Left on KK - just over 3 miles from Highway 47

Turn Left on Sunny Road, Landmark is Washington Fire House

If you get to a "T" on KK, turn around, you have gone too far. The winery tasting room is behind "Trinity Hall", keep going

up the hill to see the Tasting room.



COVID-19 INFECTIONS HAVE RETREATED and so the special measures put into place for in-person meetings have ended effective with the April meeting. We look forward to seeing everyone again.

PRESIDENT'S MESSAGE: Vinegar Anyone? John and I will gladly drink a bottle of wine most evenings. We very rarely have left over wine. But there have been times when a bottle of wine did not meet our expectations. So, the dilemma was, should we dump it? I hate throwing anything away that I think I might have a use for. A few years back, I did not want to dump my pressed skins from my Chambourcin Rose'. So, I decided to make a 2nd run Chambourcin wine. The wine was drinkable, just not great. Again, not wanting to throw anything out, I looked up online on how to make red wine vinegar. I purchased my "mother" from Amazon and kind of followed the instructions. It took months for the "mother" to develop and for the wine to turn into vinegar. The gelatinous mass of "mother" took forever to form. I think if I followed the directions properly, the process would have taken a shorter time. Now that I have a very fit "mother", I consistently add a bottle of my 2nd run Chambourcin wine and my leftover

wines to create more vinegar. We have salads every evening and I will say my vinegar is very good. I have not purchased store bought vinegar in years. But don't make the mistakes I made. I think if you follow the directions in Winemaker's Magazine, your vinegar making process will be a lot quicker and better than mine.

<https://winemakermag.com/article/465-making-flavorful-vinegar>

Cheers! Lisa

DUES ARE DUE Annual membership dues return to the pre Covid rate of \$50 for 2022, since we have returned to in person meetings this month. Bring your dues to the meeting or 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 • 2020 Missouri Winery Gold Medal Winners Tasting

May 21 • SATURDAY • 10:30AM-Winery Tasting with Brandon Dixon • Triple3 Winery-Washington, MO

June 16 • 7:00 PM • Seyval Blanc Project • 8 members

share a taste of their 2021 Seyval Blanc from fresh juice
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

APRIL MEETING RECAP Lisa Nordmann led
attendees through the tasting of 10 Gold Medal Wines.
Montel Seyval Blanc & Chambourcin; Augusta Vignoles
& Traminette; Noboleis Vignoles: Edgclif Vidal Blanc;
Stone Hill Rose', Chambourcin & Norton. The Stone Hill
Chambourcin won the Governor's Cup and the Stone
Hill Norton was the C.V. Riley award winner. Thanks
Lisa for an enjoyable and educational tasting.

ODDS & ENDS: This section is for members. Share
information on wine making or wine making equipment.
Warren Williams offers: Like New Marchisio Stainless
Steel Variable Capacity 100 Liter (26gal) Fermenter with
Inflatable lid seal. Asking \$400 including wooden truck w/
strong caster wheels. Fermenter price new today
\$607+shipping. On Line Info:

<https://happyhopshomebrewing.com/search?q=Marchisio+Variable+Capacity+fermenter>

Images below show the handy wooden truck w/ strong
caster wheels that makes it EZ to move about.

Warren Williams contact me at: wowms@att.net



