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NOVEMBER MEETING, Favorite Home-Crafted Red Wine. The meeting offers an opportunity to share a bottle of your red home-made wine with other winemakers and receive feedback. It is one of the most anticipated meetings of the year where we enjoy blind tasting our member's wine and then vote for our personal favorites. Each member who would like to participate should bring one bottle to share at ready to serve temperature. Wine can be made from grapes or other fresh fruit, juice-fresh or frozen, or concentrates as in wine kits. If you have added any commercial wine in topping up your carboy or bottle, your wine is not eligible for the Favorite Wine Contest. Please be prepared to verbally share how you made your wine at the end of the tasting. All members are encouraged to attend this meeting even if they do not have a wine to share.

Location St. Gerard Majella Church 1969 Dougherty Ferry Road



**OFFICER NOMINATION FOR 2023:** The nominating committee will present the following slate of officer candidates for members to approve at the November meeting. President: Dan Peters, Vice President: Steve Brunkhorst, Secretary: Lisa Nordmann, Treasurer: Dave Wert, & Cellar Master: Anne Cath.

**PRESIDENT'S MESSAGE:** Why Have Blind tastings?

I used to get very annoyed every time our club would have a blind tasting. I hated the brown bags over the bottles. How could I know what I was tasting if I could not see what I was tasting?

I came to learn that blind tastings were inevitable in MWS. We had our favorite white and our favorite red contests. We had a Rose' contest. We voted at two picnics for our favorite wine. All blind tastings. Ugh!

But then I came to realize the more I blind tasted, the more I could pick up what varietal I was tasting. Cayuga, Traminette, Vignoles, Chardonal, Seyval, Norton, Chambourcin. I could pick up aromas and bouquets. Oak, no oak. Fault, no fault. Acidity, harshness, flabbiness. Fruit forward or something masking the fruit. And don't forget tannins. I am starting to get pretty good at it.

I am looking forward to blind tasting our favorite red at our next meeting. On my scoring sheet I will first taste for varietal. I will then taste for other components that make up the wine. With the helpful scoring sheet, I will finally decipher, is this my favorite red.

So, bring it on brown bags. I am ready for you!

Cheers! Lisa

### **MWS WINEMAKERS BRING HOME AWARDS:**

In 2021, your officers established a new Missouri Winemaking Society award called "Winemaker of the Year" (The WOTY). The member who receives the most combined votes for Favorite White and Favorite Red wine will be designated the Winemaker of the Year and hold the Travelling Trophy for one year.

At our October Picnic, Greg Stricker received the MWS "Winemaker of the Year" Traveling Trophy for 2021. In November of 2021, Greg's Norton was voted the Favorite Red. Due to the pandemic, there was no Favorite White competition in 2021. Congratulations Greg!

AWS Competition: Wines by Steve Brunkhorst, Lisa Nordmann & Greg Stricker were awarded medals at the American Wine Society Amateur Wine Competition. Detail results will be posted in the December Newsletter.

**2022 MEETING SCHEDULE.** Please mark your calendar for the 3<sup>rd</sup> Thursday of each month at 7PM and note exceptions in December.

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

December 17 • Annual Christmas Party • at Lisa & John Nordmann's home

January 19 • Missouri Gold Medal Wine • at St. Gerard Majella Church

**OCTOBER MEETING RECAP:** The annual picnic was enjoyed this year at Phil & Debbie Rahn's home. We were treated to sunny skies and cool temperatures in the beautiful backyard of our hosts. Phil prepared pulled pork sandwiches and members brought a variety of side dishes, deserts, and wine to share.

Attendees sampled seven home-crafted "picnic wines" and Greg Stricker's aromatic Vignoles was voted the favorite. Kudos Greg!

A big thank you to Phil & Debbi Rahn for hosting this year's picnic.

**COVID-19 SAFETY PROTOCOL:** We ask members to follow these common-sense measures when planning to attend our in-person meetings:

1 If you are Positive for Covid, "You should isolate at home. If you have NO

symptoms or your symptoms are resolved after 5 days, you may leave your house but must wear a mask while around others for the next 5 days.” MWS: If you are in the mask wearing period, please don’t attend the in-person meeting because you would need to remove your mask to taste wine which violates the STLCO protocol.

- 2 If you are experiencing covid or cold symptoms in the days leading up to our meeting, please do not attend. Even if your cold-virus is not covid, we still prefer you keep it to yourself.
- 3 If you have been in direct contact with someone who has covid in the days leading up to our meeting, please either do not attend or use a Rapid Antigen Test to confirm your personal status is Negative.

**ODDS & ENDS:** This section is for member submissions. Share information on wine making or wine making equipment.