T**he Missouri Winemaking Society Newsletter for October, 2016**
Next Meeting:      Thursday, October 20, 2016 at 7:30 p.m.
Meeting Place:     St Gerard Majella Church,1971 Dougherty Ferry Rd, St Louis, MO 63122
MWS Website:     www.mowinemakers.org
Submitted by:       Steve Kintz

 Winemaking, like many things in life I suppose, can vary greatly from one person to the next.  Each person approaches it in a way that fits with their personality and temperament, and naturally, that way seems like the only “right” way to them.  But really, there are lots of ways something can be done, and many of them produce very good results.  It has always seemed to me that winemakers fall into two basic camps: the scientist or the artist.  At times it appears that some in one camp don’t have a great deal of regard for those in the other camp, which always seems a shame.  Again, it appears this is the case in many areas of life.

Brandon Dixon, the winemaker from Noboleis Winery, was our guest speaker last month and I personally really enjoyed his talk.  It was very informative and he provided lots of insight into what goes into the decisions the winemaker of a commercial winery makes.  But for me the best part was that Brandon seems to be a really nice balance between the scientist and the artist.  I really enjoyed getting to hear that “niche perspective” and the way it impacts his wine.  I refer to it as a “niche” because most winemakers I have heard seem to lean much more heavily in one camp or the other, either the scientist or the artist.  I really liked this balance between the two.  May their tribe increase.

 **Program:**   As promised, this month we will focus on “tools of the trade”, or in previous years it might have been called “gizmos and gadgets”.  The intent is for everyone to bring tools or gadgets they have either bought or made that you have found helpful or useful, and items that make winemaking more enjoyable.  Someone I admire once wrote, “Have nothing in your home that you do not know to be useful, or believe to be beautiful.”  The same advise could be applied to the winemaker.  Sometimes relatively simple things can prove to be very helpful and make winemaking easier, whether they are large or small.  It could also just be something that you have found that enhances your enjoyment of, or the beauty you derive from, making and enjoying wine.  That would be welcome too.  I have recently discovered that a fairly basic tool needed for proper vineyard care and grape assessment was completely lacking in my vineyard (I really didn’t know what they were used for or how it worked).  But a fellow member clued me in (thanks again Tony) and I am now much more prepared – plus its really pretty cool, and I feel more like a real vigneron (or at least I can pretend to be one when uninformed people see me in the vineyard).  Again, there are many ways to enhance the overall experience.  Remember, useful or beautiful – and both is always a bonus.  So bring lots of your stuff so I can benefit further from what you’ve discovered and enjoy.

 **Wine for the meeting:**
 For those of you bringing wine for the October meeting (and thank you in advance if you do), consider this a “Wild Card” Wine Event.  The meeting topic is “Tools Of The Trade”, so anything you’d like to share will be appropriate.  It might be especially nice if you could bring a wine made while using the tool you are going to bring and talk about the role it played - though that’s just a suggestion and not necessary.  Feel free to bring anything you’d like.

Please fill out the attached form if you will be bringing wine to the meeting and follow the instructions at the bottom of the form.

**Future Meetings:**  The MWS Favorite Red Wine Competition is just around the corner.  So it’s not too early to be lining up your pretty redheads and giving them a pep talk; stressing proper grooming, etiquette, how to carry themselves, the importance of keeping their skills sharp for the talent portion of the contest, and just all around likeability.

Just remember, you can only enter one.  So you’ll need to have a family contest before the MWS competition to choose your representative.  More details will follow next month.

**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, and Steve Brunkhorst will gladly sign you up in either case.