

MISSOURI WINEMAKING SOCIETY

AUGUST 2022 NEWSLETTER



IN THIS NEWSLETTER:

AUGUST 18th-7PM *An Organic Approach for Your Home Garden*

OFFICERS NEEDED FOR 2023

WELCOME NEW MEMBERS

MWS PROGRAM 2023 - SURVEY RESULTS

PRESIDENT'S MESSAGE *will return next month*

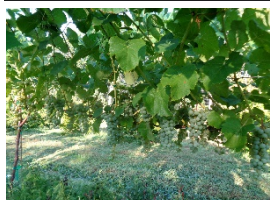
MEMBERS BRING HOME WINEMAKING AWARDS

JULY MEETING RECAP

MEETING SCHEDULE FOR 2022

COVID-19 MEASURES - IN PERSON MEETING

ODDS AND ENDS *Free Wine Bottles*



YOU DON'T NEED A HOME VINEYARD TO APPRECIATE organic gardening and how an organic approach can impact your life as you grow or purchase grapes and other fruit! Our longtime member, Terry Stromberg, will delight us with behind-the-scenes real life challenges and rewards for growing grapes and other fruit. We will discover the requirements for an organic approach, and

how it can be done. The discussion will focus on grapes but much of the information will apply to growing plants in general and so this will be a very interesting meeting for all who love plants. There will be plenty of time for questions and discussion so come prepared to learn.



TERRY STROMBERG began making wine in 2010 from his homegrown strawberries. In 2011 Terry planted Chambourcin vines and in 2013 made his first wine from homegrown grapes. Today, Terry grows a large assortment of grapes including Chambourcin, Cayuga, Vignoles, Traminette, Vidal, Chardonel, and More. Other fruits include blueberries, elderberries, sour cherries, apples, pears, peaches, and plums. Come to this month's meeting and learn how Terry progressed from a "greenfield" in 2004 to his version of the Garden of Eden in 2022.

PLEASE BRING A BOTTLE OF HOME CRAFTED WINE TO SHARE. If you have a wine produced from organically grown or biodynamic grown grapes, please do share.



OFFICERS NEEDED FOR 2023 Each year, 5 members serve as MWS officers of President, Vice President, Secretary, Treasurer, & Cellar Master. Two of our current officers are rotating off the board this year and we need two members to serve as officers in 2023. Please contact Lisa Nordmann if you are interested or would like to know more. No special winemaking experience is needed, just a desire and a few hours each month to help MWS continue as a vibrant organization in 2023.

WELCOME NEW MEMBER: Steve Schmitt has joined the Missouri Winemaking Society. Please introduce yourself the next time you see Steve.

WHICH TOPICS WOULD YOU LIKE INCLUDED IN THE 2023 MWS SPROGRAM? 13 members responded to our July survey and indicated High, Medium, or Low interest for a list of possible meeting topics. Five alternate meeting topics were also suggested. The results are shown below and will be used by our 2023 officers to plan next year's meetings.

TOPIC: H:3, M:2, L:1	sjb	Sum
Local Winery Visit,		39
Advanced Winemaking topics		37
Missouri Gold Medal Wine tasting,		36
Christmas Party,		36
Troubleshooting Wine Problems,		35
Picnic,		35
Favorite Red Home Crafted Wine,		34
MWS Winemaking Project,		34
Favorite White Home Crafted Wine,		33
Must & Wine Analysis-Low Cost & High Cost		29
Wine Making Fundamentals,		24
Grape Growing & Vineyard Management,		21
Other Suggested Topics:		
Fruit Wine Making		
Troubleshooting Vineyard Issues (at home vineyard)		
Other Wines Made Together as a Team		
Additives to Wines		
Invited Guest Speaker		

PRESIDENT'S MESSAGE will return in September. Cheers! Lisa

MWS WINEMAKERS BRING HOME AWARDS:

ILLINOIS State Fair - Greg Stricker

GOLD: 2019 Norton, 2020 Zinfandel, 2021 Vignoles, 2021 Traminette, 2018 Norton Port.

SILVER: 2019 Chambourcin, 2020 Chambourcin Rose', 2021 Seyval Blanc, 2021 Chardonel, 2021 Viognier, and 2020 Black Raspberry

BRONZE: 2019 Corot Noir.

NEW JERSEY State Fair - Greg Stricker

DOUBLE GOLD & BEST of CLASS (best white wine) & BEST of SHOW: 2021 Traminette

GOLD: 2021 Chardonnay, 2021 Vignoles & 2019 Norton

SILVER: 2021 Viognier & 2021 Seyval.

2022 MEETING SCHEDULE. Please mark your calendar for the 3rd Thursday of each month at 7PM and note exceptions in October, and December.

August 18 • 7:00 PM • An Organic Approach to Home Gardening- Terry Stromberg

September 15 • 7:00 PM • Kit Wines • Make an Award-Winning Kit Wine

October 15 • 12 Noon - Annual Picnic – at Phil & Debbie Rahn's home

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

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

JULY MEETING RECAP: Nine members competed in the much-anticipated Favorite White Wine blind tasting. Members voted for their 1st, 2nd, & 3rd Favorite Wines. This meeting is a showcase for member wines, and delicious they are, proven by the fact that every wine submitted received votes. The Favorite White wine was a Seyval Blanc + Sauvignon Blanc blend by Greg Stricker. Runners Up were John Merkle's 100% Varietal Seyval Blanc and Brian Prunty's Vignoles + Vidal Blanc blend. Greg will receive a very elegant acrylic trophy to recognize this accomplishment. All votes received will be counted towards the MWS Winemaker of the Year

Award (the “WOTY”) to be awarded after the Favorite Red Wine blind tasting.

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

- 1 Current STL County Protocol: 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 members. Share information on wine making [or wine making equipment](#).



MARK BRENNER OFFERS: I have about six cases of green wine bottles in cases that were clean when I boxed them up. Please let me know if you are interested. marks.mustache@yahoo.com

