

TVOS (Tennessee Viticultural & Oenological Society)

FALL NEWSLETTER 2025



2026 TVOS WINEMAKERS CONFERENCE

Saturday February 28, 2026

Chattanooga Holiday Inn Downtown

Book your room online or call reservation desk

make sure to use the discount rate code: TVOS



A full day of Activities

Guest speakers

General Sessions / Special Sessions

Armature Winemaking competition

Wine Tasting

Auction

Banquet



2026 AMATEUR WINEMAKING COMPETITION

[ENTRY FORM](#) / [RULES AND GUIDELINES](#)

The deadline for receipt of Entry Form and fee is
Friday, January 10, 2026

All the details for submitting an entry are listed in the
Rules and Guidelines document (above link)

Entry form is available in the link above



Everything you need to ferment wine, beer, or something stronger!

Ferment Station
homebrew supplies

8805 Kingston Pike Ste 104
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A MESSAGE FROM THE PRESIDENT: EMMETT HUNT

It's **FALL**! Most of this year's harvest has been picked. My muscadines aren't ready but their distinctive aroma is on the wind.

The days are sunny and warm, but the nights are cool and snuggly.

Many of us have something fermenting. I hope you remember to save a couple of bottles for the best amateur wine competition in the country; the TVOS Amateur Wine Competition!

Chris and Elizabeth have the Wine Competition well in hand and, from Facebook chatter, I think we may get more entries than in years past.

The event is getting positive responses from winemaking groups on Facebook. Corey from Chattanooga met our group through the free Beginner's Winemaking Class TVOS offered on Friday night before the Conference. He posted on more than one Facebook group about making several different non-grape wines this year and his plans to enter them in our Competition.

We'll be advertising the Wine Competition in three supply shops (Ferment Station, Grogg Shop, Prohibition Home Brewing). The last one is a "New-to-us" wine supply shop in Murfreesboro. The shop began as a way for Nashville's Italian Club to source supplies for traditional recipes.

Some members of the Chattanooga Wine Club have been asking about our Competition, so I hope to see more entries from them this year.

The hotel market has changed over the last few years. and inflation hasn't been fun. Talking with TVOS members who chose not to attend our last Conference, cost was a factor. With this idea in mind, the TVOS Board approved seeking sponsors for our upcoming Conference; Fri, 2/27/26 – Sat, 2/28/26.

The Pearsons, long-time members of TVOS and the owners of Ferment Station have graciously sponsored one of our classes. Arrington Vineyards was kind enough to provide sponsorship as well. Their donations will cover part of the Conference's costs, allowing us to lower the price of attending. Two different wine kit manufacturers have donated winemaking supplies to our scholarship auction. You will see advertising from them at our 2026 Conference. When you run into team members of these companies, please thank them and, if possible, send business their way.

Our next Winemakers Conference will feature offerings for Friday night and all-day Saturday with the Awards Banquet Saturday evening. Like many of us Paul Downs has experimented with growing wine grapes in our high humidity. Paul's winemaking journey led him to Blanc Du Bois, a Pierce's disease resistant French American hybrid. Paul was gracious enough to offer us a tasting of several vintages of Blanc Du Bois to share with us the possibilities this grape could produce for our region. Additionally, we will offer another Beginners Wine Making Class.

Among our speakers on Saturday there will be Lee Morris. In a "Cast bread upon the waters" story, Lee won our Westcott Scholarship many years ago. Today he is one of Scott Laboratories leading experts on correcting flaws in wine. As a gift to the members of TVOS, Lee is flying out from California to teach at our Conference!

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We lost two of our scheduled speakers to life-changing events so our line-up still has some openings. If there is a topic or speaker you want / need / or would enjoy please let me know so I can try to book them for our event.

Happy fermenting!

Emmett

SIP & SAVOR

Fall Mulled Wine



- 1 bottle of red wine
- 1 cup orange juice
- 1 cup cranberry juice
- 3 cinnamon sticks
- 4 whole cloves
- 1 sliced orange
- ½ cup cranberries

Pour the red wine, orange juice and cranberry juice into a slow cooker
Add the spices, orange slices and the cranberries
Cover and cook on low heat for 1 hour
Discard spices
Serve and enjoy

Slow Cooker Paella

Pairs well with Cabernet Sauvignon, Zinfandel or Malbec

Recipe submitted by Emmett Hunt

3 types of meat / seafood
(Chicken, Beef, Pork Sausage, &/or Shrimp)

- 1 lb. Beef, ground or thin sliced
- 1 lb. Chicken, cubed (dark meat works better than white)
- 1 lb. Raw Shrimp
- ½ lb. Sausage, sliced diagonal (Chorizo or Andouille)
- 1 Red Bell Pepper, diced
- 1 Medium Red Onion
- ½ cup frozen Peas
- 2 Tbsp. minced Garlic
- 2 cups Rice
- ¼ - ½ tsp. Safron
- ¼ - ½ tsp. Turmeric
- ¼ tsp. Smoked Paprika
- 2 cups Chicken Stock
- 14.5 oz. Diced Tomatoes

Season meat(s) with salt & pepper.
Brown meat in a pan with Olive Oil or Butter
Transfer meat to the slow cooker.
Cook rice in the pan with the scrapings left behind by the meat for 3 min.
Add all ingredients, except Shrimp &/or frozen peas, to the slow cooker
Cook on low for 8 hours
Add Shrimp &/or frozen peas 15 min before it is done
Stir, serve & enjoy!

FALL EVENTS IN TENNESSEE



EAST TN	
Walnut Springs Winery Strawberry Plains, TN	A Night of Pour Decisions Sip and stroll through a maze with wine in hand 5 wine tasting stations Select weekends this fall
The Winery at Seven Springs Farm Maynardville, TN	Every Sunday - Mimosa Sundays Mimosa made with delicious bubbly wine or Make Your Own Mimosa Buckets
Wine Over Water Food and Wine Festival Chattanooga, TN	Oct 25 th 6 - 9 PM wine enthusiasts enjoy an evening of curated tastings, small bites created by top chefs, and entertainment along the Tennessee River.
CENTRAL TN	
The Factory at Franklin Pavilion Franklin, TN	Oct 11 th 4:00 PM - 7:00 PM \$75 Admission 15 th year of the Grape Stomp Festival Grape Stomping Competition against teams Wine tasting, delicious food, Whiskey, craft beers and fun for everyone.
15 th Annual TN Beer, Wine & Shine Festival Nashville, TN	Oct 18 th Noon - 5 PM CDT Libations, live music, and FUN!
Morton's The Steakhouse Nashville, TN	Nov. 8 th 6:30 PM \$149 Enjoy a five-course Wagyu dinner paired with whiskey cocktails and wines.
WEST TN	
Fall Wine Dinner Teton Trek Lodge Memphis Zoo	Oct 9 th 6:00 PM \$150 a specially crafted menu with wine pairings by Chef Ragan Oglesby-Phillips
Sip TN Wine Fest Tennessee Wines Farmers Market at the Agricenter International Memphis, TN	Nov 1 st Noon to 5:00 PM CDT Wine, Food, Vendors and so much more In the heart of Memphis

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2025

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