



Missouri Wines

THE BEST OF THE BUNCH™

Despite the Freeze, MO Wine is Flowing

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Wine depends on weather, and the Easter weekend freeze that blasted Missouri is a vivid reminder of that fact. An unusual combination of weather circumstances in April produced devastating results in the vineyards. Although grape crop loss estimates are high, it is still too soon to know the exact extent of damage to Missouri's 2007 grape crop.

An unprecedented weather pattern is to blame for the loss. The period preceding the freeze was the third warmest on record, prompting vines to emerge from dormancy and bud approximately two weeks earlier than normal. In contrast, the freeze that followed was the coldest period in 118 years, killing the shoots that would normally grow and produce grape clusters.

"This was an extreme weather event," said Institute for Continental Climate Viticulture & Enology (ICCVE) Director Keith Striegler. "Due to extreme

low temperatures and multiple days of them, four to five dependent upon location, there was little growers could do to protect their vines."

However, Missouri made wine will be available next year. On the recommendation of the Missouri Wine & Grape Board, the Department of Agriculture has boosted the allocation for local wineries to purchase grapes and juice from outside the state. When grapes are lost due to a natural disaster, Missouri liquor law allows the Director of Agriculture to increase the percentage of raw materials from out of state that can be used when producing wine.

"It is vital to protect the economic viability of our industry," said Wine & Grape Board President Tim Puchta. "This is a difficult decision, but we must keep our options open, and be able to bring in adequate product to cover our needs and serve our loyal customers."

The ruling opens the door for Missouri vintner's to purchase grapes and juice from growers in Michigan, California, New York and other states. The ruling is in effect for this year only.

"The reality is that as soon as our vineyards are back to normal we will resume buying Missouri grapes," explained Puchta. "It is important to protect our varietal image. We have worked hard to brand and market our quality Missouri grown products."

Staff from the ICCVE evaluated vineyards around the state and reported their findings to the Wine & Grape Board at an emergency meeting called immediately following the freeze. After preliminary review, a possible 95% reduction in the grape crop is estimated for 2007. The good news is that many buds on late-opening grapevine varieties such as Norton and Vignoles

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COMING SOON!

The Missouri Wine & Grape website, www.missouriwine.org, is getting a makeover. Look for a new layout, updated winery listings, and a fresh color palate online this summer. Keep checking www.missouriwine.org for the latest info on all of Missouri's wineries.

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Missouri Wine Toasts Tour

Missouri wineries are gearing up for the Tour of Missouri professional cycling race, September 11 –16. As one of the race sponsors, the Missouri Wine & Grape Board hopes to introduce cycling enthusiasts from across the globe to Missouri's world class wines and juices.

Professional cyclists from 15 countries will pedal through the Show-Me State and cover about 600 miles over the six-day race. Modeled after the famous Tour de France, the race highlights urban as well as rural Missouri. Slated to start in Kansas City, with stops in Clinton, Branson, Springfield, Lebanon, and Columbia, the racers will wind through Missouri wine country in Hermann and Augusta, before finishing in St. Louis. In its inaugural year, the Tour of Missouri becomes one of only three major stage races on American soil.



Missouri wines and juice will be available in the hospitality tents at each stage start and finish. Wineries along the race route are planning cycle-related activities as well. At each of the Tour of Missouri finish lines spectators will find the Missouri Health and Fitness expo, an interactive, health focused exhibit designed to impact spectators in a positive, healthy way. Information about Missouri wines and juices will be available at the Expo.

The race is expected to pump mil-

lions of dollars into the state's economy and Missouri's tourism industry.

"The Tour of Missouri is an exciting way to showcase our beautiful state," said Lt. Governor Peter Kinder. "The entire state will be surprised and pleased by the size and the economic impact this event will have on our state and our tourism industry."

Visit www.tourofmissouri.com or www.missouriwine.org for more information.

Awards Round up...Missouri Wins Big

Missouri wines are creating a buzz among wine lovers after winning gold and silver at recent wine competitions around the country.

In New York at the Finger Lakes International Wine Competition, Crown Valley Winery 2005 Sweet Riesling and St. James Winery Strawberry earned gold awards. Silver honors went to Cave Vineyard 2005 Chardonnay, Stone Hill Winery 2005 Chardonnay, and 2004 Port, Oak Glenn Vidal Blanc, Les Bourgeois 2005 LaBelle, Crown Valley 2004 Meritage, Mt. Pleasant 2001 Vintage Port and St. James Winery Country White, Velvet White, 2005

Vintner's Select Vignoles, Muscato, Riesling and Velvet Red.

In California at the San Diego Wine Competition Stone Hill Winery Golden Spumante was a Sweepstakes winner, besting all the other wines in its class. Stone Hill mined more gold with 2005 Vignoles, and 2004 Norton. St. James Winery Pink Catawba took home gold as well.

At the New World International Wine Competition, Best of Varietal, Gold awards went to Ste. Genevieve Winery Red Raspberry and St. James Winery 2003 Norton, 2005 Vintner's Select Vignoles and

Velvet Red.

In Riverside California at the Riverside International St. James earned two Chairman's awards (unanimous gold) one for Country White and the other for 2005 Late Harvest Chardonnay. St. James Sparkling Blush, Chardonnay Port, Strawberry and Blackberry won gold. Silver went to Augusta Winery 2006 Seyval, 2004 Norton, 2006 Chambourcin, Mt. Pleasant 2005 Claret, St. James 2003 Norton, 2005 Chardonnay, 2006 Vintner's Select Vignoles, Country Red, Velvet White, Riesling and Friendship School White.

The Grapevine

Wine Flows... Don't make the mistake and think Missouri wine will be scarce due to the freeze...there is plenty of wonderful Missouri wine, Vintage 2006, bottled and ready to be enjoyed. Actually, 2006 was an excellent year, with good crop yields. As a matter of fact, 2006 produced some of the best Vignoles that the state has seen in several years. Grab a corkscrew and see for yourself.

Gold Galore....

St. James Winery earned the prestigious 2007 Spiegelau Gold Medal Champion award from the Tasters

Guild International wine competition for earning more Double Gold and Gold medal points than any other winery in the competition. Kudos to St. James Winery for besting wineries from across the country at the competition and showing off the quality of Missouri wines.

Destination wine... Congratulations to Adam Puchta Winery for being named one of the top five food and wine destinations in Missouri by the Columbia Missourian. Located in Hermann, Adam Puchta Winery is the oldest family owned winery in the state and is noted as being "...a

great place to escape for a day and sample some wine."

Fore MO wine... Golf Connoisseur Magazine has anointed Stone Hill Winery Norton as one of "The Delectable Dozen" - 12 great wines that are an excellent value. Called a "fabulous vine find," their Norton is noted for its "earthy, black currant juiciness." Sounds like the perfect beverage at the 19th hole.

Wine Life... Look for Missouri wineries to be featured in the June edition of Missouri Life Magazine.

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Perfect Matches

Eggs and bacon. Tom & Jerry. Yin and Yang. Some things just go together, including wine and food. Wine enhances the flavors of food and can bring out subtle nuances of flavor. When matched well, food can do the same for wine.

One example of an ideal wine and food couple is Missouri Norton and lamb. The rich flavors of lamb are perfectly complemented by the

"One example of an ideal couple is Missouri Norton and lamb."

strong berry character of Norton. A spicy, robust full-flavored Norton makes you want to take a bite of lamb and the bite of lamb makes you

want to take a sip of Norton. Grilled or roasted lamb and Norton are a perfect match.

According to the American Lamb Board, the practice of pairing lamb and wine is an ancient one. Lamb has historically been the most popular meat in the Mediterranean region of Europe, which is also the birthplace of wine. Consuming wine and lamb together was a natural part of the European lifestyle,

Meet Chambourcin

Mystery surrounds the exact heritage of Chambourcin, but the quality of wine produced by this French American hybrid grape is undeniable.

Developed in the Loire Valley of France, Missouri wineries have embraced Chambourcin as one of their own. Chambourcin makes up 7.3%

of the total bearing vineyard acres in the state and at least 20 wineries in the Show-Me state make a Chambourcin wine.

Chambourcin produces a medium-bodied dry red wine with fruity, cherry aromas and earthy complexities. Pair this wonderful red wine with barbeque, pasta and pork.



Chambourcin ripening on the vine.



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survived the freeze and will provide some crop this year. Other varieties such as Chambourcin, Seyval, and Vidal have very fruitful secondary buds that are capable of producing a fair crop, provided the secondary buds were not damaged during the freeze. It is still too soon however to evaluate how large a grape crop there will be.

Grape varieties that are estimated to lose a large percentage of the crop this season include Concord, Catawba, Cayuga White and Chardonel. Vignoles showed greater than half primary bud mortality while Norton left room for optimism with an estimated half of the crop damaged.

Growers must determine if they will have a large enough crop to be eco-

nomical, that is, to justify the cost of protecting what fruit they have and harvesting it. Even if their 2007 harvest is not economical, it is still important to protect the developing shoots and foliage from infection in order to have healthy, functioning vines for fruiting next season.

“Now that the damage is done growers still have to take care of their vines,” said Bryan Siddle, President of the Missouri Grape Growers Association.

A Federal disaster declaration is being considered for Missouri fruit growers. If declared, a Federal disaster designation allows farmers and growers in the affected areas to qualify for low interest loans. Other states hit hard by the freeze include Arkansas, Oklahoma, Vir-

ginia, North Carolina, Georgia, Kentucky, Tennessee and Illinois.

Grapevine continued.....

Missouri wine history and winery profiles always make excellent copy.

New Chief...The Missouri Department of Agriculture has a new head. Katie Smith will lead the agency as Agriculture Director, the first woman ever to serve in this position. The Missouri Wine & Grape Board offices are located in the Department of Agriculture. Welcome to the building Ms. Smith!