

Missouri Wine & Grape Board Newsletter



Missouri wines are already winning awards at major wine competitions this year.

In the Sunshine State at the Florida State Fair International Wine Competition Missouri wines won an impressive 24 awards including two Double Gold medals and six Gold medals.

Double Gold honors went to St. James Winery for their Friendship School Red and their Country Red. Gold award winners were Williams Creek Winery 2008 Vignoles, Augusta Winery 2005 Estate Bottled Norton and St. James Winery 2005 Norton Dessert Wine and 2007 Vintner's Select Vignoles. Congrats to the Silver Medal award winning wineries: Augusta Winery, Baltimore Bend Winery and St. James Winery. For a complete list of award winners head to www.missouriwine.org and visit the trophy case.

Quick Links

www.missouriwine.org
www.nortonsays.com

→ Wineglass 101

Enjoying a nice glass of wine is one of life's simple pleasures. Enjoying your wine in the right glass can enhance your experience even more. Now, don't rush out to the store and buy all new wineglasses, but be aware that there are special shapes and sizes of stemware for different wines.



When choosing wineglasses, first make sure the glass is plain and clear. Frosted or colored glass prevents you from appreciating the color of the wine. Crystal glasses can distort or skew the way the wine looks as well.

Next, look for a glass with a large bowl. Not too large though. It should be big enough to allow for a generous pour but leave plenty of room for swirling the wine. Swirling is an important step in wine tasting because it releases the aromas and a lot of what's really great about wine is in the aroma.

The shape of the bowl is also very important. The glass should taper in near the top and have a wide base, which concentrates and directs the aromas toward the rim. In general white wineglasses have a longer stem, smaller bowl and smaller base than their red counterparts. Red wineglasses have a much larger bowl and tend to be wider than white wineglasses. The opening of the red wineglass is wider as well. Sparkling wines are served in flutes, which are tall, slender glasses designed to concentrate the bubbles of the Bubbly on the tip of your tongue.

Whether you're enjoying red, white or sparkling wine, hold your wineglass by the stem, not the bowl. If you hold the glass by the bowl your body heat will warm up your wine and if wine gets too warm it doesn't taste as good. Also, holding the wineglass by the stem prevents fingerprints from messing up the bowl of the glass.

→ Wine is for Lovers

Say "I Love You" with Missouri wine and chocolate. Put a twist on the traditional gift of the heart shaped box of chocolates...add wine and offer your loved one a wine and chocolate pairing adventure. Successfully pairing wines with chocolate is a snap. Just follow these guidelines, experiment and have fun!



Match lighter chocolates with lighter-bodied wines. Likewise, the stronger the chocolate the more full-bodied the wine. For example, milk chocolate pairs well with a milder Chambourcin while a dark chocolate will pair well with an intense Norton. Just as you would in a wine tasting, work from light to dark. Start with a more subtle white chocolate and end with a dark or bittersweet chocolate.

→ Missouri Wine Blog Stars

Check out these Missouri wine blogs for all the latest on what's happening in the world of MO wine:

[Missouri Wine Girl](#)

[A Day in the Life of a Missouri Winery](#)

[Cave Vineyard](#)

[Jowler Creek Vineyard & Winery](#)

[OOVVDA Winery](#)

[PeacefulKT's Pursuits](#)

[The Bend Blog](#)

[Amigoni Vineyards](#)

[Rolling Meadow Vineyards](#)

[Little Hills Winery](#)

White chocolate tends to be mellow and buttery in flavor. Try pairing it with a Missouri Sparkling wine. The bubbles really complement the smooth, creaminess of white chocolate. You might also try a wonderful Missouri fruit wine like a strawberry or cherry with a white chocolate confection.

Lighter-bodied reds like Chambourcin or several of Missouri's red blends will complement a bar of milk chocolate very nicely. Vignoles would make a nice match as well because it's at least as sweet, if not a bit sweeter, than the chocolate itself. Dessert wines such as Late Harvest Vignoles also are yummy with milk chocolate.

Because of the intensity of flavors, bittersweet and dark chocolates need to be paired with wines that have stronger more concentrated fruit notes. Norton and Missouri Ports fit the bill nicely with their intense blackberry and cherry flavors.

→ Happy Wine Trails

Ste. Genevieve Wine Trail - Romancing the Grape weekend, February 14 & 15. Tickets and info at www.rdvwinetrail.com

Hermann Wine Trail - Chocolate Wine Trial, February 21 & 22. Tickets and info at www.hermannmo.info/online-sales/wine-events



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