

Missouri Wine & Grape Board Newsletter

June, 2010



Must Try MO Wines

Missouri wines continue to win BIG at national and international wine competitions. Try these Double Gold and Gold medal winning wines:

From the 2010 Riverside International competition in California Stone Hill Winery earned four DOUBLE GOLD medals (unanimous gold from all the judges) for their 2006 Norton, 2007 Cross J Norton, Steinberg White and 2009 Vignoles.

At the 2010 Pacific Rim International competition DOUBLE GOLD went to Augusta Winery for their 2009 Seyval. GOLD medals went to Augusta Winery 2009 Vidal, Montelle Winery 2009 Dry Vignoles, Montelle Winery 2009 Seyval, Stone Hill Winery Concord, Stone Hill Winery 2009 Vignoles and Stone Hill Winery 2007 Cross J Norton.

For a complete list of Missouri award winners

→ Farm to Table Festival

The spotlight is on seasonal, regional and sustainable foods and farming at the Farm to Table Festival, June 12-13 at the University of Missouri, Columbia.

National, regional and local

chefs, farmers and experts will be on hand promoting and celebrating the culinary and farm-to-table collaboration with demonstrations, presentations, hands-on workshops and a full outdoors farmers' market.

Festival goers can attend master-class and cooking-at-home presentations as well as enjoy a Missouri Wine Taste Experience class led by Missouri Wine Girl Danene Beedle Saturday, June 12 from 12:45 to 1:30. Later, meet and mingle with food personalities like Jonathan Justus of Justus Drugstore in Smithville, MO, Bill Cardwell of Cardwell's on the Plaza in St. Louis and former White House Chef Walter Scheib.



For a full schedule of events and activities visit:

<http://www.f2tclubmissouri.com/schedule.html>

For registration info visit:

<http://www.f2tclubmissouri.com/register.html>

→ Wine, Food & Fathers

Father's Day is June 20. Light your grill, open a bottle of your favorite Missouri wine and start cooking! Treat Dad to this lemon, wine and dill marinade on his favorite fish - it's a winning, tasty combination.

Wine Marinade

3/4 cup dry white wine (Chardonee or Vidal)

4 teaspoons finely shredded lemon peel

1/3 cup lemon juice

3 tablespoons snipped fresh dill or 3/4 teaspoon dried dill

3 tablespoons extra-virgin olive oil

check out the Trophy Case on www.Missouriwine.org

→ Site-See

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](#)

[St. James Winery](#)

[Fencestile Winery](#)

[Cave Vineyard](#)

[Jowler Creek Vineyard & Winery](#)

[OOVDA Winery](#)

[PeacefulKT's Pursuits](#)

[The Bend Blog](#)

[Amigoni Vineyards](#)

[Rolling Meadow Vineyards](#)

3 cloves garlic, minced

4 teaspoons Dijon-style mustard

3/4 teaspoon coarsely ground black pepper

1/4 to 1/2 teaspoon salt

6 4-ounce skinless fish fillets, 1 inch thick (salmon, swordfish)

Combine wine, lemon peel, lemon juice, snipped fresh or dried dill, olive oil, garlic, mustard, black pepper, and salt in a screw-top jar. Cover and shake to mix.

Place fish fillets in a shallow baking dish and pour the dressing over top. Cover and marinate in the refrigerator for 1 hour, turning once.

Grill fish fillets on the rack of an uncovered grill directly over medium coals for 8 to 12 minutes or until fish flakes when tested with a fork, carefully turning once halfway through grilling.

Garnish with chopped fresh dill if available.
(recipe adapted from Better Homes & Gardens)

For tips on pairing food and wine visit:

<http://www.missouriwine.org/grapetastes.htm>

→ Missouri Wine Grapevine

Calling all Chefs -New this year at the Missouri State Fair is the Cooking with Missouri Wine contest. Create a culinary sensation from scratch using Missouri wine and you could win the \$150 first place prize. The 2010 Missouri State Fair will take place August 12 -22 in Sedalia. For contest rules and more info visit:

http://www.mostatefair.com/documents/pg_Food-Rules-Classes.pdf

Governor's Cup Revealed- Enjoy award-winning wines and mingle with the wine judges and industry leaders at the 2010 Missouri Wine Governor's Cup Awards presentation 6:30 - 9 pm on Thursday, July 15. Be there when the winner of the prestigious Governor's Cup for best wine in Missouri is announced. Sip Best of Class Medal winners as you savor tasty hors d'oeuvres. Tickets and more info coming soon at: www.missouriwine.org .

No More Detour - Ste. Genevieve area wineries are happy to

[Little Hills Winery](#)

Quick Links

www.missouriwine.org
www.nortonsays.com

Save the Date

July 15 - Missouri Wine Competition Governor's Cup Awards Presentation, University of Missouri, Columbia

July 17 - Missouri Wine Festival, Excelsior Springs, MO

www.visitEsprings.com

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report that the Highway B bridge is open, just in time for summer winery visits. Construction on the bridge is finished - visitors no longer have to use the detour to reach the wineries. It's a great drive - head over to the Ste. Genevieve area wineries soon!

Norton a Best Cellar - There's a great new wine book on bookstore shelves and it's all about Norton. A biography of the Norton grape, The Wild Vine: A Forgotten Grape and the Untold Story of American Wine by Todd Kliman follows the birth, rise, fall and re-birth of our favorite native variety. The Wild Vine is available at a bookstore near you - including Barnes & Noble and online at Amazon.com.

Corks Go Green - Good news for all you wine lovers who also love to recycle; Whole Foods Market is accepting natural wine corks for recycling. Bring your used, natural corks to any one of the 292 Whole Foods stores in the U.S. or Canada and they will send them on to be recycled. In the Midwest, corks will be sent to Yemm & Hart www.yemmhart.com in Marquand, MO which produces cork floor tiles.

Whole Foods Market is partnering in this effort with Cork ReHarvest, which has led the cork recycling movement in North America, helping collect and recycle some of the 13 billion natural corks that are produced each year. For more information on the program, visit www.corkreharvest.org

→ Trail Time

Bacchus and BBQ - Join the Missouri River Wine Trail June 26 - 27 in celebration of all things summer as they spice things up, barbeque-style. At each winery along the trail enjoy a barbeque specialty paired with the perfect summer wine. Tickets can be purchased at each of the wineries as well as online at:

<http://www.missouririverwinetrail.com/events.html>

Berries & BBQ -Luscious ripe berries, savory barbeque and cool fragrant wine cellars make for a memorable summer weekend. July 24 -25 in Missouri Wine Country in Hermann enjoy delectable pairings of berries, barbeque and Missouri wines at the seven stops along the scenic Hermann Wine Trail. For tickets call 800-932-8687 or visit:

http://www.hermannwinetrail.com/pages/event_shell.htm

For more Missouri winery events visit:

<http://www.missouriwine.org/asp/EventCalendar.aspx>