

Missouri Wine & Grape Board Newsletter



SNAPSHOT:

Missouri Wine

84 wineries

5 Wine Trails

1,400 acres of grapes

200 commercial grape
growers

Over 701 million dollars of
economic impact on the
Missouri economy

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:

→ Tour Fever

Missouri wine will once again be along for the ride as the 2009 Tour of Missouri professional bicycle race rolls across the Show-Me State September 7-13. Missouri Wines are a Silver sponsor of the event for the third year running and will be featured in the VIP and Expo areas along the seven-day, 600 plus mile race route.

The event will start with a circuit race in St. Louis, then roll westerly across the state before finishing with another circuit race in Kansas City, a reverse of the route of the previous two races. Also new for 2009, cyclists will pedal through new territory including Ste. Genevieve, the oldest settlement west of the Mississippi River, and the region that is home to several of Missouri's most beautiful vineyards and wineries. Missouri wine country will also be featured during Stage 4 of the race as riders roll past vineyards around St. James on their way to the State Capitol.

A Chance of Lance

Cycling great Lance Armstrong may be racing in the Tour of Missouri. Although not yet officially confirmed as a participant, Armstrong's team, Team Astana, has joined the TOM line up. Astana, widely considered the world's top stage racing team, is the team of top American cyclists Armstrong and Levi Leipheimer. Their roster also includes 2007 Tour de France winner Alberto Contador of Spain, who raced in the inaugural Tour of Missouri, and Tour de France podium finisher Andreas Kloden of Germany.

For more Tour info
<http://tourofmissouri.com>

Follow the Tour on Twitter
<https://twitter.com/tourofmo>

Join the Tour Fan Zone
<http://www.tourofmissourifanzone.com>

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

[Cave Vineyard](#)

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[OOVVA Winery](#)

[PeacefulKT's Pursuits](#)

[The Bend Blog](#)

[Amigoni Vineyards](#)

[Rolling Meadow Vineyards](#)

[Little Hills Winery](#)

Quick Links

www.missouriwine.org
www.nortonsays.com

→ MO Wine Bling

Missouri wineries picked up more awards at the recent Grand Harvest Wine Competition. Congrats to Gold medal

→ Wine and Food and Health

An old French proverb says "Wine is the sauce that you drink." True.



The partnership between wine and food is strong and now science is reinforcing it even more. A recent study has shown that drinking red wine with your steak helps the stomach remove potentially harmful substances found in red meats, which are released during digestion, before the chemicals can do the body harm. The report, published in the *Journal of Agricultural Food Chemistry*, found that the stomach is better able to digest red meat in the presence of red wine.

Speaking of wine and food...

At *Annie Gunn's* (www.smokehousemarket.com) restaurant in Chesterfield, MO wine IS the sauce...they make a tasty Norton wine reduction sauce....

The next time you're in Columbia, MO head downtown to *Bleu* (www.bleurestaurantandwinebar.com) and be sure to try their Norton catsup...catsup and fries never tasted so good!

→ Vineyard Views

March roared in like a lion, leaving much of Missouri covered in a thick blanket of snow. Despite the frigid temperatures, snow and ice of winter, work in Missouri's vineyards goes on.

Throughout winter vineyard crews have been pruning the grapevines. Pruning is key to a healthy grape harvest; proper pruning is essential for controlling the yield and quality of the fruit. Grapes are produced on shoots that originate from canes (or arms) which grew the preceding year. Annual pruning is essential for controlling the number, position and vigor of these fruiting canes. Too many canes, fruit quality suffers- too few canes and fruit quantity is affected.

Most pruning is done by hand and is considered something of an art, however technology has advanced to such a degree that mechanical pruners have been developed and are being tested.

The next time you're enjoying a bottle of Missouri wine, raise a

winners Stone Hill Winery for their 2008 Traminette and St. James Winery for their 2005 Norton Dessert wine, Blackberry, Strawberry, and 2006 Concord Dessert wines.



glass and toast those hardy individuals who work the Missouri vineyards in the winter!

Hit the Wine Trail

"Celebrate Spring" April 4 & 5 on the Missouri River Wine Trail where the rivers run, the grapevines grow and the wines flow. Enjoy gourmet goodies paired with great wines at each of the wineries along the trail. For ticket info head to www.missouririverwinetrail.com

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Missouri Wine & Grape Board | 1616 Missouri Blvd. | Jefferson City | MO | 65109

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