

Missouri Wine & Grape Board Newsletter

November 2009



Entertaining with Missouri Wine

Celebrate the season with family, friends and Missouri wine! Here are a few quick tips and suggestions to help you plan and enjoy holiday entertaining with Missouri wine.

Easy as 3-2-1 - A stress free way to remember proper serving temperatures for wines is to think 3 - 2 - 1: Chill sparkling wines 3 hours in the refrigerator (to about 45 degrees F) before serving, 2 hours in the fridge for white wines (about 55 degrees F), and 1 hour (about 65 degrees F) for red wines, ports and sherry.

Game Time -Is the holiday game plan at your place watching football? Toast to your favorite team with a glass of bubbles - Missouri sparkling wine! Many Missouri wineries offer sparkling whites and pinks

→ Holiday Table Wine Pairings

Holiday meals are about tradition - whether you serve turkey, ham, lamb or venison for the holidays start a new tradition and invite Missouri wine to the table to complement your meal and complete your holiday feast.

For Starters - Begin your holiday celebration with Missouri sparkling wine. Bubbles are a great match with hors d'oeuvres and are a festive way to open a meal.

Missouri Wine Talks Turkey - Pair your turkey with medium bodied, fruity but not too tannic Missouri reds like Chambourcin or St. Vincent. If you prefer a white, try a rich, full-bodied Chardonnay; it's bold enough to enjoy with the bird and all the trimmings.

Norton Loves Lamb- Norton is the hands down favorite wine to pair with lamb. The bold fruitiness and body of Norton fit just right with the flavorful earthiness of lamb. Ditto with venison; a food match made in heaven is venison and Norton.

Ham it Up- An unusual pairing that works well with Ham is Traminette. The slightly sweet wine with the salty ham is terrific. A more traditional pairing with ham would be a medium bodied red wine like Chambourcin.

Dessert Time - Sip a tasty Late Harvest or a Vignoles with your pumpkin pie. Pair a sweet Missouri fruit wine with cheesecake or vanilla ice cream. Reach for a glass of Missouri port or a Norton with a chocolate dessert. Delicious!

For more food and wine pairing suggestions go to www.missouriwine.org and click on Grape Tastes.

→ Spirited Spirits

Missouri's wineries make more than award winning wines; many also make award winning brandies and ports, which by the way, make great holiday gifts as well as excellent before or after meal

which range from dry to semi-sweet. Plus, sparkling wines pair well with almost any food and are terrific with game-time nibbles like cheese and crackers or pretzels.

Smart Shopper - Pour yourself a nice, refreshing, affordable glass of Missouri wine after a day of marathon holiday shopping. Missouri wineries offer a wide selection of award winning whites, reds and pinks that won't break your budget.

Green Party - Planning a holiday party? Make it a Missouri holiday party and go with locally made wines and foods. Support regional wines and foods while impressing your friends with your excellent taste!

Numbers- A 750ml bottle of wine holds about five glasses. Now you do the math to figure out how many bottles of Missouri wine you'll need for your get-together!

www.Missouriwine.org



Site-See

Check out these

libations.

PORT: Missouri's wineries make a variety of Port-style wines, wines that are typically rich, sweet and full-bodied with a high alcohol content. Port-style wine is made by fortifying wine with a distilled grape spirit which stops fermentation. The resulting wine is left with higher residual sugar as well as a higher alcohol content. The fortified wine is then stored and aged before bottling. (Tawny Port is fortified wine made from red grapes stored in wooden barrels.)

Port is usually served after meals as a dessert wine, and like other wines, should be stored in a cool but not cold, dark location away from direct light and on its side if the bottle has a cork. Port-style wines should be served at between 60 to 68 degrees F, basically a cool room temperature, while White port (made from white grapes) and Tawny port can be served chilled.

For a homegrown Missouri treat, look for Missouri port-style wines made primarily from Norton.

BRANDY or EAU DE VIE: Eau de vie is a French expression that means "water of life" and is a clear, colorless fruit brandy produced by fermentation and double distillation. The ripe fruits, like pears or apples, are fermented, then distilled before being quickly bottled to capture and preserve their freshness and aroma. Eau de Vie is usually served chilled as a digestif (an alcoholic drink that aids digestion.) Typically the serving size is 1-2 ounces, due to the high alcohol content of the spirit. *Eau de Vie typically comes in a smaller, stylish bottle shape making it a unique gift.*



Travel a Wine Trail

Family in town for the Thanksgiving holiday? Treat them, and yourself, to a Missouri WineTrail outing:

November 21 & 22 - The Hermann Wine Trail presents the Holiday Fare wine trail. Sip and sample festive holiday fare while celebrating good food and of course, delicious wines. Visit www.hermannwinetrail.com for more info then visit www.hermannmo.info for tickets.

November 21 & 22 - Journey down Ste. Genevieve's Route du Vin wine trail for Wine Diva Weekend. Along the trail you'll be treated to fine wine perfectly paired with a delicious "Diva Treat." Visit www.rdvwinetrail.com for ticket info.



Cruisin' with Norton

Join Norton on a luxury cruise Friday, February 5, 6:00 to 9:00pm on the beautiful Lake of the Ozarks. The Norton Nightlife Cruise is a special pre-conference feature of the 2010 Midwest Grape and Wine Conference. Norton Cruise guests will enjoy gold medal Norton wines and an hors d'oeuvres buffet as they boat the

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

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

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lake by moonlight. While on board each participant will receive their own newly released Riedel Norton wine glass, designed especially for Norton. Tickets are limited so reserve yours soon by contacting Rozanna Benz, rozannabenz@centurytel.net
Conference registration is NOT required to participate.

For more information on the 25th Anniversary Midwest Grape & Wine Conference, February 6 - 8, which will feature three full days of informative viticulture, enology and marketing sessions, a deluxe trade show and a grand finale 25th Anniversary Celebration banquet visit www.midwestgrapeandwineconference.com



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