

October 23, 2004

# The Great Grape Taste Test

## Missouri River Valley

WINE/PRODUCER	GRAPE VARIETAL	STYLE	FOOD PAIRING
<b><i>Cabernet Sauvignon 2001</i></b> Mount Pleasant Winery	Cabernet Sauvignon	Table, Red, Dry	Sharp Cheddar Cheese
<b><i>Chambourcin</i></b> Oak Glenn Vineyards	Chambourcin	Table, Red, Dry	Swiss Cheese
<b><i>Vignoles 2003</i></b> Bommarito Estate	Vignoles	Table, White, Dry	Mexican Spice Crackers Intense Lime Crackers
<b><i>Birdlegs Blush</i></b> Sugar Creek Winery	Chambourcin/Seyval blend	Table, Blush, Semi-sweet	Salmon Salad
<b><i>White Lady of Starkenburg</i></b> Hermannhof	Riesling blend	Table, White, Semi-sweet	Spinach and Artichoke Appetizer
<b><i>De Chaunac</i></b> Bias Winery	De Chaunac	Table, Red, Dry	Havarti Dill Cheese
<b><i>Victorian Red</i></b> Bias Winery	Concord	Table, Red, Semi-sweet	Baby Gouda Cheese
<b><i>Devil's Den Red</i></b> Blumenhof	Cynthiana	Table, Semi-sweet	(served at a simmer on stovetop)
<b><i>Kasselfest</i></b> Robler Vineyard	Steuben	Table, Red, Semi-sweet	Skewers of Polish Sausage, Green Pepper and Pineapple
<b><i>Vivant</i></b> Adam Puchta Winery	Vivant	Table, White, Semi-sweet	
<b><i>Dolce Rosso</i></b> Louis P. Balducci	St. Vincent	Table, Sweet	Breadsticks with Italian Tomato & Herb Sauce, Pizza Squares
<b><i>Himmelswein</i></b> Montelle Winery	Catawba	Table, White, Early Harvest	Fresh Fruit - Banana, Strawberry, Kiwi
<b><i>Cream Sherry</i></b> Stone Hill	Catawba	Sherry, White, Oak	Cheesecake
<b><i>Golden Spumante</i></b> Stone Hill	Catawba blend	Sparkling, White, Semi-sweet	
<b><i>Norton 2002</i></b> Augusta Winery	Norton	Table, Red, Dry	Chocolate Layered Bars
<b><i>Missouri Port 2001</i></b> La Dolce Vita	Norton blend	Port, Oak	Dark Chocolate Morsels