2022 Missouri Wine Competition Award Winners www.missouriwine.org



2022 Missouri Wine Competition

- The Missouri Wine Competition is an elite contest intended to honor and showcase the exceptional wines produced throughout the state. Eight judges blindly tasted 226 wines during the three-day competition.
- 235 wine representing all regions of Missouri were entered in this esteemed competition.
- 48 Gold Medals, 102 Silver Medals and
 70 Bronze Medals were awarded.

Missouri Wine Competition

- The competition is completed over two days.
- Approximately 350 wines are entered.
- The Board organizes the wines by Varietal, Style and residual sugar.
- Blind Tasting the judges never see the bottles.
- The judges know the Varietal, Style, sugar category and whether blended or not.
- Gold medal winners qualify for second day judging for best of class, but a category must have at least 6 entries in order for there to be a Best of Class awarded.
- All Best of Class are then tasted side by side, with secret ballots cast for Overall Best.

Competition Judges

- Glenn Bardgett, Wine Director, Annie Gunn's Restaurant, St. Louis, MO
- Doug Frost, Master
 Sommelier and Master
 of Wine, Kansas City,
 MO
- Bob Foster, Wine Writer, San Diego, CA
- Catherine Neville,
 Publisher, Feast
 Magazine, St. Louis, MO

- Jon Parker, Wine Retailer, Parker's Table, St. Louis, MO
- Andrew Stover, ISG Certified Sommelier/The Grape American Road Trip, Washington, DC
- Patricia Wamhoff, Advanced
 Sommelier and Certified Wine
 Educator, St. Louis, MO
- Gabe Miller, Noboleis
 Vineyards, Augusta, MO,
 Industry Judge



 Mission: "Advance the growth and prosperity of the Missouri grape and wine industry through education and research"

https://gwi.missouri.edu/

Missouri Wine Upcoming Events

 American Wine Society
 National Conference: Nov. 9-11, 2023 St. Louis, MO

Missouri Wine Competition:
 July 11-13, 2023 Columbia, MO



Grape and Wine Institute
 Workshops: Monthly

Missouri 2022 Gold Medal Winners

Adam Puchta Winery 2021 Hunter's Red *Indicates Best Varietal

Berry Black 1855

Signature Port

Augusta Winery River Valley White Missouri

2019 Norton Estate Bottled

River Valley Blush

Blackberry

2021 Chardonel Estate Bottled*

2020 Chardonel Barrel Fermented Estate Bottled

2021 Vidal Blanc Estate Bottled*

2021 Vignoles

2021 Traminette Estate Bottled

2021 Icewine

2021 Valvin Muscat **Blumenhof Vineyards & Winery**

Traditional Dry Wildflower Mead Brix Urban Winery and Market

Dale Hollow Winery Catawba

2020 Norton Reserve **Defiance Ridge Vineyards**

2021 Cypress Hill

2021 Hermannhof Chambourcin **Hermannhof Winery**

Les Bourgeois Vineyards on The Blufftop at Rocheport

Collectors Series: 2021 Vignoles Traminette

Joie de Moliere 2020 Norton* 2021 Vignoles

Montelle Winery 2019 Norton Estate Bottled

2021 Seyval Blanc Estate Bottled

Himmelswein

Vidal Blanc Icewine

Noboleis Vineyards 2020 Chambourcin

2021 Dry Rosé

Swirl Sangria Citrus and Peach

2021 Dry Vignoles*

Vino Dulce

Pirtle Winery Pirtle Effervescent Mead

Small Batch Winery Libby Lime

St. James Winery Velvet Red

Stone Hill Winery 2018 Chambourcin

2020 Chambourcin* 2020 Cross J Norton

2020 Norton* Raspberry Brut Rosé Demi-Sec

2020 Reserve Vignoles

2021 Traminette*
Cream Sherry
2019 Port

TerraVox Winery 2015 SherryVox

Les Bourgeois Winery

















Stone Hill Winery









Stone Hill Winery Brut Rose'



STONE HILL WINERY BRUT ROSE

\$30.00

2022 Best of Class Sparkling

BRUT ROSÉ



I IMITED DISTRIBUTION

BLEND INFORMATION: Our Brut Rosé was naturally fermented in this bottle, riddled in the traditional French method, Methode Champenoise, after aging on the yeast approximately 3 to 3 1/2 years to develop a rich yeasty character, reminiscent of French Champagnes. This Brut-style sparkling rosé is made from a blend of Vidal Blanc and Chambourcin, 200 cases produced.

TECHNICAL INFORMATION: Alcohol - 12%; Residual Sugar - 0.9%

TASTING INFORMATION: Who needs diamonds when you can have a dry, pink bubbly wine? Bubbles are a girl's best friend. The beautiful deep rosé color makes an instant impression. With its enticing fruity aroma and flavor, and vibrant and mouth-watering acidity, the food pairing options are endless! A great match with everything from potato chips and popcorn to oysters and shrimp. Serve chilled. (750 ml)

AWARDS:

Best of Class Sparkling - 2022 Missouri Wine Competition

Gold - 2022 Missouri Wine Competition

Best of Class Sparkling - 2019 Missouri Wine Competition

Gold - 2019 Missouri Wine Competition

Silver - 2018 Missouri Wine Competition

Silver - 2017 Missouri Wine Competition

Best of Class Sparkling - 2015 Missouri Wine Competition

Gold - 2015 Missouri Wine Competition

Montelle Winery







Montelle 2021 Seyval Blanc Estate Bottled



2021 Seyval Blanc

MO - Augusta

\$22.65 / 750 mL Bottle

This dry white wine is very fragrant with tropical fruits, citrus, and gooseberry. The aromas follow through in the flavor to complement the crisp acidity. Enjoy chilled as an aperitif or with seafood, shellfish, chicken, or turkey.

Alcohol 11.00%

Augusta Winery

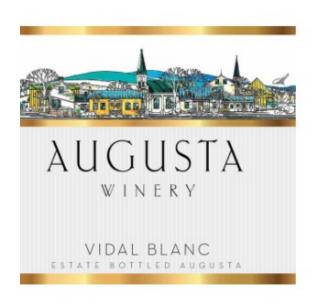








Augusta Winery Estate Bottled Vidal Blanc



2021 Estate Bottled Vidal Blanc

MO - Augusta

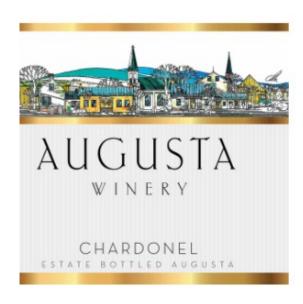
\$17.68 / 750 mL Bottle

Dry white wine made from the Vidal (vee-dal) grape. Light straw color with a toasty, floral bouquet. Intense body and tightly knit fruits followed by a spicy finish. Dry Vidal can be compared to Sauvignon Blanc and Italian Pinot Grigio and is great with shellfish and seafood.

Cellar Life: 2-3 Years

Alcohol 12.00%

Augusta Winery 2021 Estate Bottled Chardonel



2021 Estate Bottled Chardonel

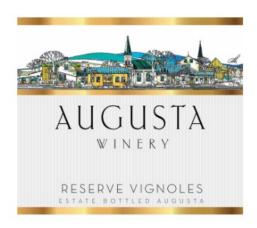
MO - Augusta

\$17.68 / 750 mL Bottle

This dry Chardonel offers a bouquet of apple, pear and fig with a hint of lemon. Our Chardonel is ago in stainless steel tanks. This leaves the wine with a crisp acidity that enhances the fruit flavors and creates a well-balanced and refreshing, dry white wine. With its medium body and lingering finish Chardonel is perfectly paired with seafood or chicken.

Alcohol 11.00%

Augusta Winery Vignoles

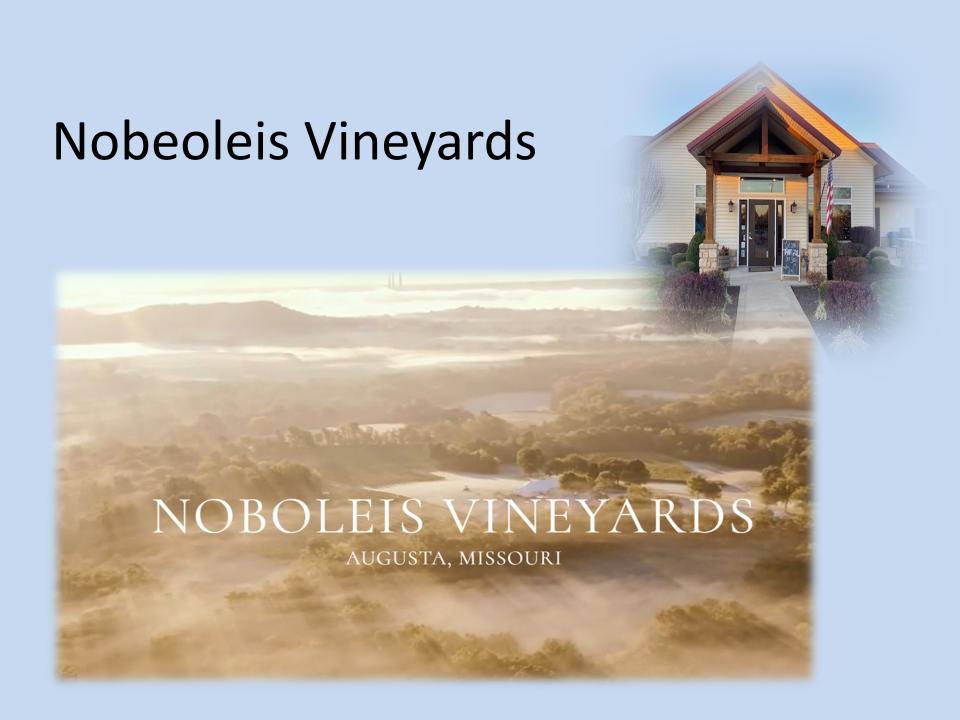


2021 Reserve Dry Vignoles Estate Bottled

MO - Augusta

\$21.40 / 750 mL Bottle

Vignoles is a grape that reaches its full expression of flavor and aroma when ripened in the rolling hills of Augusta. This dry wine has crisp, penetrating acidity and the delightful fragrance of pineapple, wild strawberries, and kaffir lime zest. The taste has layers of pineapple, tropical fruit, and white peach with shimmering lime zest weaving its way through the structure of the wine. An excellent choice as an aperitif with appetizers, paired with spicy foods, or anytime a wine with refreshing acidity is appreciated. LIMITED PRODUCTION Alcohol 12.00%



Nobeoleis Vineyards







Noboleis 2021 Dry Rose'

 Fresh Berry, Cherry, Light Bodied & Soft Finish

Vintage 2020

Varietal: Rosé

Appellation: Augusta AVA

Alcohol: 13.5%

Volume 750 ml



Noboleis 2020 Chambourcin



Plum, Blackberry, Spice & Medium to Light Bodied

Vintage 2020

Varietal Red

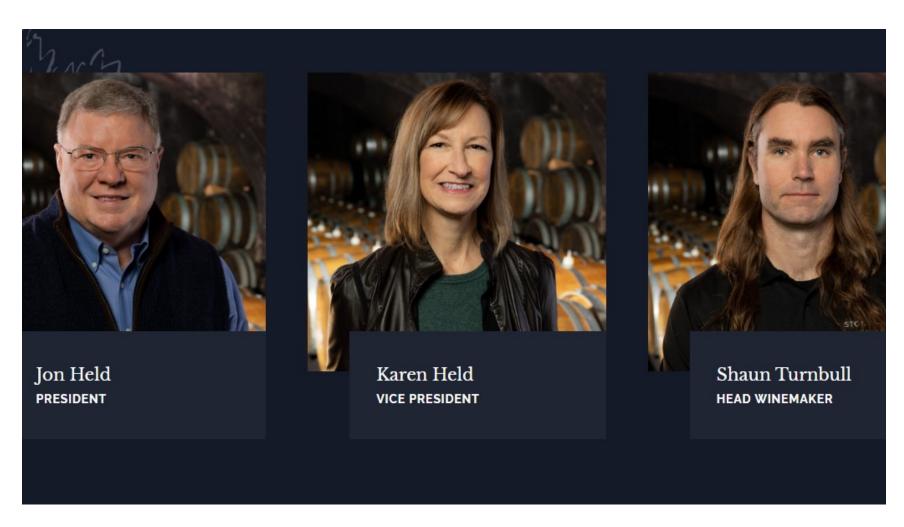
Appellation Augusta AVA

Alcohol % 12.5%

Volume 750 ml



Jon & Karen Held become Sole Owners in 2017



Governor's Cup

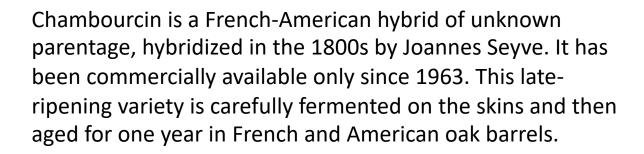
The Missouri Governor's Cup winner selected from Best of Class champions

- Sparkling Rose: Stone Hill Winery Brut Rose'
- Dry White: Noboleis Vineyards- 2021 Dry Vignoles
- Semi-Dry White: Augusta Winery 2021 Vidal Blanc Estate Bottled
- Sweet White: Augusta Winery 2021 Vignoles

Dry Red: Stone Hill Winery – 2020 Chambourcin

- Semi–Dry Red: Adam Puchta Winery Hunter's Red
- Sweet Red: St. James Winery Velvet Red
- Dry Rose': Noboleis Vineyards 2021 Dry Rose'
- Sweet Rose': Augusta Vineyard River Valley Blush
- Fruit: Adam Puchta Winery Berry Black
- Dessert: Adam Puchta Winery Signature Port
- Late Harvest/Ice Wine: Augusta Winery 2021 Ice Wine

Governor's Cup – Stone Hill Winery 2020 Chambourcin



TASTING INFORMATION: Vibrant aromas and flavors of toffee, black currant and cherry compote set off by plenty of smoky, toasty oak and a hint of black pepper. Mediumbodied with soft tannins and a lingering finish. Chambourcin perfectly complements grilled meats, pastas in rich red sauces and ripe cheeses such as Brie or Camembert. (750 ml)

C.V.Riley Award

• The C.V. Riley Award is awarded to the best Norton produced in the state of Missouri. The award is named in honor of C.V. Riley, Missouri's first stateappointed entomologist who is credited with helping save the French wine industry with his discovery of the state's pest-resistant rootstock. Norton is the official state grape.

C.V. Riley Award



• VARIETAL INFORMATION: The Norton grape is a true native American grape of the species vitis aestivalis and the official state grape of Missouri. Since the Norton grape evolved under North-American, continental growing conditions, it is perfectly suited to our long, warm summers and cold winters. In addition, it is blessed with a natural resistance to all types of fungal disease. Our Estate Bottled Norton is produced from 100 percent estate-grown Norton grapes from our own Norton Vineyards high above the Missouri River. Careful fermentation on the skins is followed by 12 months of aging in French, Hungarian and American oak barrels.

TASTING INFORMATION: A medium to full bodied red wine with tart cherry, plum preserves and dark chocolate on the palate. Notes of spices, black fruits, savory Greek olives and toasted tobacco. 12 month of barrel aging. Great drinking for now and can easily age another 5-8 years. A.W.S.

Defiance Ridge Vineyard

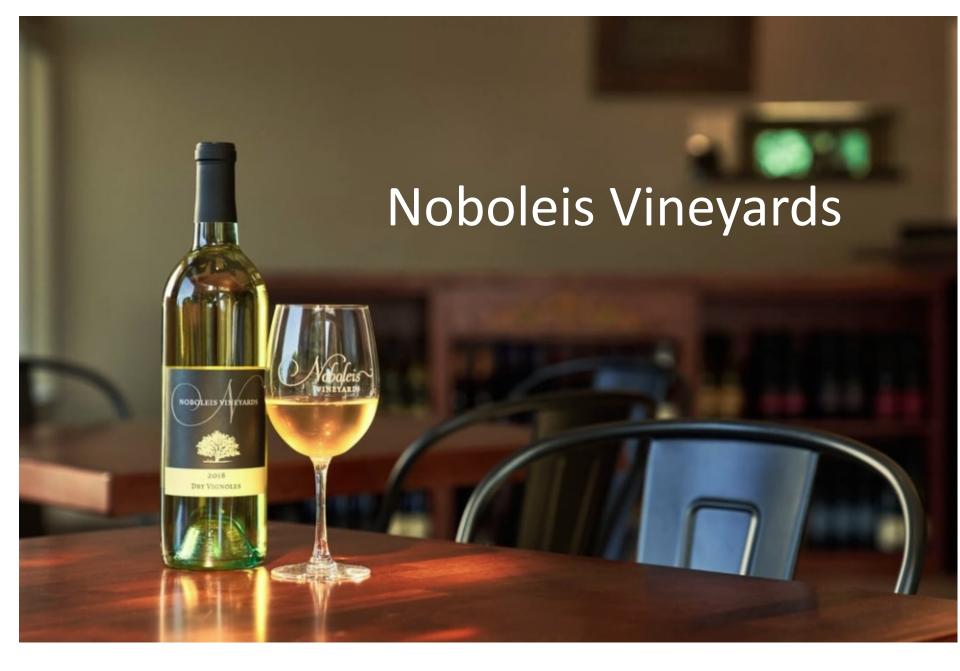


Defiance Ridge 2019 Reserve Norton



\$48.00 / 750 mL Bottle Alcohol 12.50%





Noboleis Vino Dulce



Tree Fruit, Subtle Floral, Nut & Butterscotch

Vintage Non-Vintage

Varietal White

Appellation Augusta AVA

Alcohol % 17.9%

Volume 375 ml

Adam Puchta Winery















Obituary

Timothy "Timmy" John Puchta, 65, of Hermann, MO, passed away Sunday,



Adam Puchta Winery Signature Port



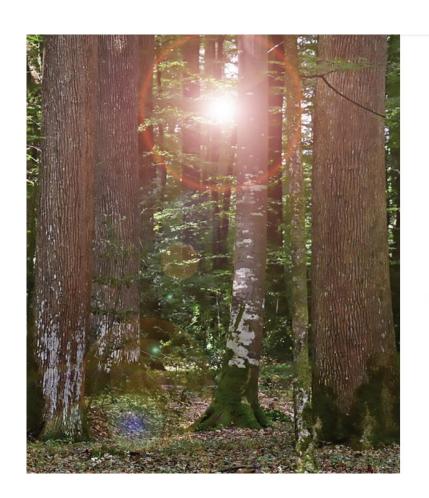
SIGNATURE PORT

750 mL

ABV: 18.8%

Exhibits the style of Ruby character ports known for their rich fruity quality. An emphasis on ripeness, depth and smoothness, it pairs well with fine dark chocolate desserts.







In crafting **Tonnellerie** $\hat{\mathbf{O}}$ barrels, we take our inspiration from the winemaker. We gain a clear understanding of your intent, then build your barrels to enhance the **essence of the wine.** We use premium materials to handcraft our iconic oak barrels to lift the flavor of the fruit and ultimately **capture the senses.**

Our Story

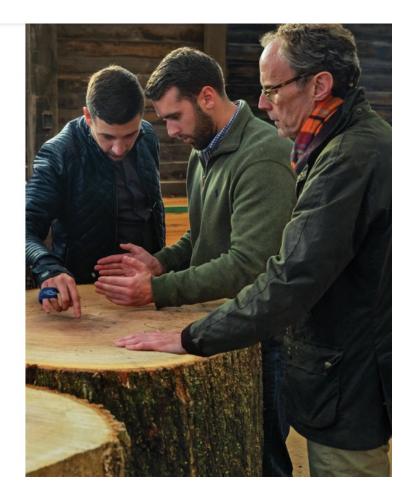
Ingraining Impressions

Tonnellerie O was founded over a decade ago as an independent French and American oak barrel maker in the same spirit as our pioneering North American winemaking neighbors: to advance the art and science of barrel making and capture the unique fruit and flavor of the vineyard. In this spirit, we apply a modern mindset and advanced technology to traditional methods of coopering to augment precision, efficiency and, ultimately, the impression of the barrel on the wine.



"Our cooperage was conceived in the same spirit that guided Robert Mondavi and André Tchelistcheff as they undertook a revolution in American winemaking. Like these California visionaries, we believe that with the right tools and motivation, New World innovators can compete with the finest traditions of the Old World in every part of the winemaking process."

- Quinn Roberts, Master Cooper, Tonnellerie Ô



TONNELLERIE Ó

A Toast to Oak

Through collaboration and creativity, Tonnellerie Ö offers the best of oak to expand flavor possibilities for winemakers through alternatives.





Creative Oak offers winemakers premium French and American oak alternatives made from wine-grade oak from the same partner mills as our barrels, seasoned at the mills for a minimum of 18 months. These products are hand-toasted over oak fires or in carefully monitored convection ovens, targeting specific taste and aromatic profiles. We can work with winemakers to customize a toast to elevate their fruit to distinction.

Visit: tonnellerieostore.com Email: info@creativeoak.com





Missouri Gold Medal Presentation Winner's Websites

https://stonehillwinery.com/

https://www.augustawinery.com/

https://www.montelle.com/

https://www.defianceridgevineyards.com/

https://adampuchtawine.com/

https://www.noboleisvineyards.com/

https://missouriwine.org/

2022 Missouri Wine Competition

- The Missouri Wine Competition at which Missouri Gold Medal Wines are awarded is a competition created and operated by the Missouri Wine and Grape Board.
- The Missouri Wine and Grape Board ("the Board") is a Missouri entity created by State Statute.
- The Missouri Governor appoints the Board Members.
- The Purpose of the Board is to promote the Missouri Wine Industry.
- The Board consists of the Board Members and administrative staff. There aren't members per se but most if not all commercial wineries participates in Board activities.
- The Board works with and is affiliated with the University of Missouri Grape and Wine Institute which consists of two divisions: 1) Research and 2) Technical Group
- The Board and the institute each have websites and offer a wealth of information to our members.

STONE HILL

WINERY