



# JASPER WINERY'S C E L L A R V. E L I S E

## Uncork the Night

Keep your schedule for Saturday, Sept. 23 open and we'll keep some bottles open for Uncork the Night, our most exciting event yet! From 6-10 p.m., we'll open Cherry Creek Vineyard to the public and offer fine food, cigars and your favorite Jasper Winery wines. We'll also have a fantastic band: Flipside! These rockers do it all, from classics by the Rolling Stones and Eric Clapton to hot hits by Outkast and Usher, so everyone will have a great time! For more information, call the winery at 641-791-7022. As always, visit [www.jasperwinery.com](http://www.jasperwinery.com) for the latest news and events.

### The Race to Good Taste ...

We raise a glass to Iowa Speedway, the new "toast of the town!" We're very excited such an amazing venue has come to Newton, and we are also excited that the speedway will be serving your favorites from Jasper Winery!

And any plan to visit the speedway is not complete without plans to visit our tasting room, just a few miles away at 518 W. 3rd St. in downtown Newton! You can relax after a hot day in the sun and sample some great wines in comfort. Plus, we have plenty of picnic items and gift ideas to ensure it's a weekend you'll never forget

### Great Grape Growers: Janey & Kevin Smith

We're proud of our authentic Iowa wines, but we're just as proud of the Iowans who are growing grapes to supplement Cherry Creek Vineyard. To give them the recognition they deserve, we'll occasionally profile one of these pioneers who are helping fuel the emergence of fine Iowa wines.

Name: Janey & Kevin Smith  
Vineyard: Middle River Vineyard  
Location: Carlisle  
Acres: 7

Varietals: La Crosse, GR7, Edelweiss, Brianna  
Growing since: 2002

Kevin has planted 7 acres of grapes around his Carlisle home and says he appreciates the beauty his vineyard provides. He plans on continuing to increase the size of his vineyard next spring and looks forward to watching new grapes emerge.

"I love watching them progress from a dead stick you put in the ground to a fruit-bearing, beautiful vine," he said. "You have to have a passion for growing things, though; it's a lot of work."

## More Bling for Our Barrels!

Jasper Winery has continued its award-winning ways by winning a medal for every wine we sent to the nation's largest wine competition! Three of our wines entered the Indy International Wine Competition and were judged along with 3,800 wines from around the world in a blind taste test. Our **Seyval Blanc** was awarded a **Bronze** in its category, and our **Chancellor** and **Back Road** each earned **Silver** medals in their respective categories. So if you haven't tried one of these award-winning wines, open a bottle and see what you've been missing — we'll drink to that!

## Say What?

So you don't know a sommelier from a sandwich — we're here to help! Here are the answers to a couple of common questions for those new to the world of wine.

**Q: Does it really matter what type of glass I serve wine in?**

**A: Technically, yes. The shape of a glass actually determines where the wine will hit your tongue when you take a sip, so it affects the flavor in that way. But that's for purists. You can drink your wine out of anything you want. For a fun experiment, try drinking your favorite Jasper Winery selection out of the proper glass, then out of a glass of another shape: can you tell the difference?**

**Q: Can I save a half-full bottle of wine?**

**A: You can normally save your wine for a few days. The trick is to slow the process of air acting on the wine. There are many vacuum devices that are now very popular, or you can simply put the cork in and refrigerate. One good trick: try freezing unused wine in ice cube trays to use for cooking later on.**

## What's in Store?

If you've never visited our tasting room, there's no time like the present! We always have a great time and love visiting with people who know life is all about having fun.

Speaking of fun, there's nothing better than finding the perfect gift, and Jasper Winery's tasting room is filled with great gift ideas. In addition to our award-winning wines, our shelves are overflowing with everything related to living life to its fullest: wine glasses and decanters, clothing, gourmet foods, spa products and much more. And while you're shopping, you get to sample delicious Jasper Winery wines — what a combination!

If you just can't make it to our tasting room, we won't leave you out! You can order many of our fine products online at [www.jasperwinery.com](http://www.jasperwinery.com) — a great way to prepare for that upcoming wedding, anniversary or birthday.

## Tudor Wilder Words of Wisdom

**Tudor Says:** "Planning the perfect party is easy: just make sure your wine and your guests are both of sufficient character."

**Tudor Says:** "Buying a bottle of wine that's too expensive to drink is like buying a Picasso for your closet; sure, you own it, but what's the point?"



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## From the Grapevine

It's hard to believe it's time to harvest the grapes again, but the long, hot summer has ripened our Edelweiss to perfection in Cherry Creek Vineyard, with the other varieties coming along soon. It's a labor of love, being able to spend time amongst our vines and we look forward to seeing the literal fruits of our labor each year. If you really want to find out what winemaking is all about, it's a great time of year to stop by the winery to see all of the action.

In our wine making room, there's also plenty of activity, with a new bottling system that requires only two people to operate and increases our bottling speed to around 1,000 bottles per hour! We've certainly come a long way from our five-person crew frantically bottling about 300 bottles per hour.

That speed has already come in handy, as we've bottled our 2005 Seyval Blanc, which is sure to be popular again this year due to a great 2005 grape harvest. Once bottling is done, we begin work on this year's harvest, placing Chancellor, Seyval Blanc and St. Croix in oak barrels for character, while the rest of the varieties go into stainless steel for a crisp finish.

Last but not least, we're excited about the release of our second batch of Chancellor, which is nearly ready to be bottled. Last year's version of this bold, unfiltered red was wildly popular with both our customers and critics. This limited edition wine will be available in the near future — but you'll only find it in our tasting room, so be sure to stop by and get yours before it's all gone!

Warmest Regards,

*Jean and Paul*

## Oak Barrel Bistro

### 4th Street Flat Iron Steak

The hot sizzle of a juicy steak. The flavor explosion of fresh herbs. The texture of a wholesome, crusty bread. You can find it all right next to our booth in the Downtown Des Moines Farmers Market! Make the north end of 4th Street (in front of Java Joe's) your destination to find everything you need for a very special dinner. This recipe for a marinated steak comes courtesy of our market neighbor, Gary Hoard, who used ingredients found on 4th Street. Take this recipe to the market Saturday and find everything you need!

1-2 lbs. Flat Iron Steak (4-8 oz. per person) from Sheeder Farms

Marinade:

1 C. Behind the Shed Red from Jasper Winery	4 T. Extra virgin olive oil
3 T. Dijon mustard	1/2 C. Italian flat parsley, minced
2 Garlic cloves, minced	1 T. Coarse black pepper
1 T. of your favorite steak seasoning (Lawry's, Durkee, Montreal)	1 T. Rosemary leaves
1 Jalapeno from Kathleen and Gary Hoard, seeded and minced	

Combine all ingredients for marinade in a one-gallon re-sealable plastic bag and mix well. The marinade may be made several hours ahead of time.

Add steaks to bag of marinade, mix well so that meat is evenly coated. Squeeze out air, seal and allow to marinate for 1-4 hours in the refrigerator.

Grill steaks on a hot grill for 4-5 minutes per side for medium rare (recommended) and serve immediately. To complete your dinner: try fresh bread from La Mie bakery with cheese from Northern Prairie Chevre, wholesome vegetables from Wichhart's Vegetables and adorn the table with fresh flowers from Tschetter's Flowers.

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