

Special to The Patriot

Kempton gourmet Asian Pear grower Subarashii Kudamono received three medals for its wines and spirits from the 2010 Finger Lakes International Wine Competition.

Subarashii Kudamono's Asian Pear Eau de Vie won a Silver; while the Asian Pear Wine and Asian Pear Dessert Wine both brandished Bronzes.

Subarashii Kudamono is a specialty grower known for its varieties of Asian Pears - traditional as well as proprietary. As testament to sustainable agricultural practices, Subarashii utilizes harvested Asian Pears that do not meet their aesthetics criteria to become the fruit used to make their Asian Pear wines and spirits.

In the Finger Lakes International, Subarashii Kudamono competed against over 600 wineries world-wide; wines from over 15 countries, 50 US states and 9 Canadian provinces entered. Subarashii Kudamono's two Asian Pear wines and Asian Pear brandy competed against a record-breaking 3010 wines entered in the 2010 competition.

The Asian Pear Eau de Vie, silver medalist in the brandy category was hand-crafted by Margaret Chatey of Westford Hill Distillers of Ashford, Conn., for Subarashii Kudamono. Westford Hill worked with Subarashii Asian Pears from the 2003 harvest to create this sublime, after dinner spirit. Often referred to as a clear pear brandy, such classification of spirits are considered 'digestifs.' Eau de Vie is French for the expression, Water of Life. The Subarashii Kudamono Asian Pear Eau de Vie is available in Pennsylvania via the State Stores' Special Liquor Order program and in Connecticut at fine wine and spirits shops and select restaurants.

"This is terrific recognition to a spirit from a competition largely devoted to the art of wine;

Eau de Vie is the wine lover's drink," said Chatey.

The bronze medals, earned by both Subarashii Kudamono's Asian Pear Wine and Dessert Wine, represent a two-fold acknowledgment of the craftsmanship of the brothers Moersch of The Round Barn Winery in Baroda, Mich. Matt and Chris Moersch created these two very different interpretations of Subarashii Kudamono Asian Pears.

Winning a medal this year for its Asian Pear Wine is a wonderful nod for Subarashii - this is the new vintage made from fruit from the 2008 harvest. Vintage 1, also a Bronze Medal winner in 2009, sold out in Pennsylvania in just a few months. Winning another medal for this wine in 2010 makes this wine's impending release all the more exciting. Asian Pear Wine received its medal in the "other fruit wine" category. Subarashii Kudamono Asian Pear Wine awaits release in Pennsylvania later this month (exclusively at the State's Premium Collection Wine & Spirits stores) as well as being released in other states' thereafter. This demi-sec white wine appeals to Riesling fans as well as being a terrific bottle of wine for Mother's Day.

The companion Bronze Medal for Subarashii Kudamono's Asian Pear Dessert Wine was a thrilling surprise. In the "artificially frozen dessert wine" category, the Subarashii Dessert Wine found a sweet niche. Fortified, at a robust 20 percent alcohol content, this ice wine-like dessert wine is the perfect dessert in a glass - with a little something extra. This Dessert Wine is available in Michigan through The Round Barn, in Pennsylvania through the Special Liquor Order program, and in new markets online soon.

For more about Subarashii Kudamono Asian Pear wines and spirits, visit www.winesof-subarashii.com.



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The Kutztown Area Patriot Neighbors