

A-list of vineyards



Wines from Johndrow Vineyards were featured at the Sundance Supper Club at the Sundance Film Festival in Park City, Utah, this week. Courtesy

Johndrow wines sipped at Sundance

BY NATALIE MIKLES
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When David Johndrow sold his tech business, he needed a new outlet. So he turned to his favorite hobby — wine.

Soon that hobby became a business when Johndrow, of Oklahoma City, began Johndrow Vineyards from his vineyard in St. Helena, Calif.

In terms of vintners, Johndrow is still the new kid on the block. But in record time, he's achieved major market appeal and respect in the industry.

He was selected, for the second year in a row, as the exclusive winemaker for the Sundance Supper Club at the Sundance Film Festival in Park City, Utah, which came to a close on Monday.



VINTNER

David Johndrow: "Wine-makers know Tulsa. They sell a lot of wine in the Tulsa market."

Johndrow worked with chefs, including Philippe Chow, to create wine pairings for dinners for Sundance cast parties and post-premiere dinners.

When we talked to Johndrow by phone from Park City last week, he was preparing for a dinner for the film "The Romantics" and was planning wine pairings for the 75 guests, including stars of the movie, Katie Holmes and Elijah Wood. Sting was scheduled to give a

private concert after dinner.

What would other wine makers give to be chosen the exclusive vintner for such an event?

"They would kill for the opportunity. That's why this has been a dream come true," Johndrow said. "I'm the guy who's new to the business and getting these accolades."

Johndrow divides his time between his homes in Oklahoma City and Park City. Wine sales are also pretty closely divided between the coasts and Oklahoma.

"We sell about half our production in Oklahoma City and Tulsa," he said. "You might be surprised. Wine-makers know Tulsa. They sell a lot of wine in the Tulsa market."

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If you missed the 'Dance

If you're like most of the population, you didn't make the cut on the guest lists for the Sundance Film Festival.

Here's part of what you missed — a menu from the Sundance Supper Club East Meets West dinner. Food by Chef Stephen Fretz of XIV in Los Angeles and Chef Katsuya Uechi of Katsuya by Philippe Starck in Los Angeles. Wine by David Johndrow of Johndrow Vineyards.

Passed appetizers

Lobster corndog,
whole-grain
mustard creme
fraiche, micro
parsley
Hamachi jalapeno
spoons, crispy rice
with spicy tuna

First course

Chilled king crab,
pomegranate,
pecan and black
truffle foam
Nigiri: tuna, saltwa-
ter eel, scallop
Sashimi: toro, king
crab
Clarity (pinot grigio
blend)

Second course

Vadouvan Kobe
short rib, carrot
and olive oil puree
with yogurt foam
Oden Japanese pot
au feu
Reserve (Napa
Valley cabernet
sauvignon)

Dessert

Milk chocolate
panna cotta, gra-
nola and coconut
foam
Seasonal verrine
Forum (Bordeaux
blend)

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