

On The Vine

FREE

ALABAMA WINE COUNTRY NEWS

JULY-AUGUST 2006

Making *its* MARK

SEE PAGE 4

CHATHAM HILL WINERY

MDCGRAPHICS™

www.mdcgraphics.net

your complete graphics source . . .

Vehicle Graphics • Wall Murals • Tents
Lamp Post Banners • Posters • Point Of Sale
Creative Services • Installation

2410 Kivett Drive • High Point, NC 27260

336•454•6467



FREE Graphic Design with purchase of Vehicle Wrap!



OUR WINERY TOUR PACKAGE INCLUDES:

- Spacious Guest Room (Double Occupancy)
- Complimentary Continental Breakfast
- Complimentary Picnic Lunch for Two
- Complimentary Gift Bag
- 20% Discount Dining Coupon at the Bayberry Restaurant
- Itinerary to Area Wineries

Vineyard Tours Include:

**Black Wolf, Childress,
Hanover Park,
Laurel Gray, Raffaldini,
RagApple Lassie, Raylen,
Shelton, Westbend**

**\$109*
per night**
All inclusive,
2 night min.
*Based on
availability

NOTE: Winery tasting/tour days &
hours vary. Most open Thursday-Sunday

The Hawthorne
Inn & Conference Center

Winston-Salem, NC

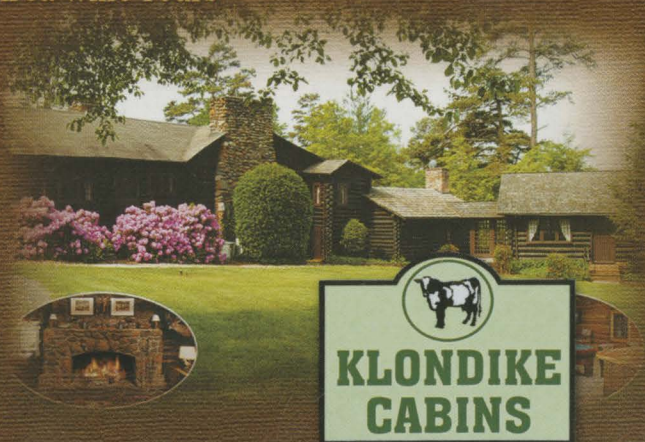
3 Diamond AAA Hotel

Reservations: (877) 777-3097

www.hawthorneinn.com

- Retreats
- Weddings
- Socials
- Area Wine Tours

*Come Share
the Experience.*



www.grassycreekvineyard.com

Located in the Heart of the Yadkin Valley

Chatham Lodge Lane • Off Klondike Road, Elkin • 336-835-4230



Grassy Creek
VINEYARD & WINERY



TASTING ROOM HOURS:
THUR - SAT, 12-6 PM
SUN, 1-5 PM OR BY APPT.
NORTH ELKIN, OFF
KLONDIKE ROAD
www.grassycreekvineyard.com



**OPEN TO THE PUBLIC
AUGUST 2006**



On The Vine

YADKIN VALLEY & CAROLINA WINE COUNTRY NEWS

PUBLISHER

R. Fletcher Good IV

CONTRIBUTORS

Brook Corwin

Brent Kleinheksel

Norm Oches

Stephen Rigby

Ed Williams

GRAPHIC DESIGN

Neil Brown

Missy Casstevens

Ellen James

Ross Byrd

ADVERTISING

DIRECTOR

Sarah Byrd

ADVERTISING

INQUIRIES

(336) 835-1513

onthevine@yadkinvalley.com

On The Vine

P.O. Box 1009

Elkin, NC 28621

www.onthevine.net

Copyright © 2006

On The Vine

**On The Vine is published
bi-monthly by Mid-South
Management Co.-NC, Inc.**

Subscription rates:

In the U.S., \$15 per year

FOUNDER

Susan Lyons

Hot off the wine press . . .

The climate is not always friendly

It's bad enough when the romanticism of owning your own vineyard and winery operation smacks up against the plain hard work of tending the vines and fighting Mother Nature in the guise of weather and all manner of pestilence.

But when your neighbors turn on you, too, it must feel like so much piling on.

Two Yadkin Valley Vineyards — Grassy Creek and Flint Hill — have had to fight off zoning-related challenges in the past year, the former from a next-door church and the latter from an adjoining landowner. Both cases, fortunately, ended up in the vineyards' favor, but not without months of anguish and considerable legal and other costs.

And proposed developmental standards in Grassy Creek's vicinity would have inexplicably prohibited agritourism and agritainment. Fortunately this was beaten back.

Another North Carolina vineyard and winery may not be so lucky.

As we were going to press Horizon Cellars in Siler City was wedged between a proposed rock quarry and a hard place. Its owner, Guy Loeffler, was trying, he fears futilely, to rally opposition to the rezoning of a thousand-acre tract adjacent to his operation that would allow development of a rock quarry.

The Siler City Commissioners, who were to make the decision, were naturally looking at the 125-130 new jobs the quarry was promising, plus the additional tax base it would create.

And just as naturally, Guy's looking at the effect quarry blasting and the dust it generates will have on the ambiance of his bucolic setting.

And there's a double whammy. Right now the best access to Horizon Cellars is on a right-of-way crossing railroad tracks. Recently Guy was blindsided when a sign was posted as notification that the crossing would be closed shortly. The railroad's solution was that winery patrons could use another road, one that would take them through the quarry. How attractive.

I can imagine the worst-case scenario of being rocked by earthquake-like blasts as you arrive, wearing your face mask for the dust, then swirling your wine but sipping through clenched teeth to keep the grit out. What better way to boost our travel and tourism industry?

Needless to say Guy, who has been one of the more enthusiastic promoters of our wine industry, is seriously considering his alternatives, which include abandoning his three-year-old investment and starting over someplace else.

For his sake, and the industry's, let's hope it doesn't come to that, but it doesn't look good.

Rebel Good, Publisher

In the last issue we inadvertently left out a credit line for the photos used with the story on the application for a new appellation in Currituck. The photos were taken by Brooke Mayo of Brooke Mayo Photography, Grandy, NC. We're sorry, Brooke.



On The Cover...

Jill Winkler and Marek Wojciechowski
check the color of another vintage
at Chatham Hill Winery.

COVER PHOTO

Will & Deni McIntyre, Winston-Salem, NC

www.macfoto.com

Adaptation is the Key

Marek Wojciechowski and Jill Winkler plan out the future of Chatham Hill Winery.

• Chatham Hill learning to adjust to changing market

By Ed Williams

Flash back to 1999. Marek Wojciechowski is working in his spacious winery between a medical doctor's office and a newly formed church in an office park near the Raleigh-Durham Airport.

It's Sunday morning and amid tanks, barrels, and beakers, the singing and praying next door seeps through the walls and Marek thinks to himself: Well, I'm getting in church this week.

He goes about business in an upstart win-

ery, Wake County's first and only one of about a dozen in North Carolina at the moment.

Now flash back to January this year and a trip to California's Napa Valley. Marek and his wife, Jill Winkler, are touring the culinary institute Copia, founded by Robert Mondavi and predicated on the notion that food and wine are one.

Jill finds an interactive kiosk, a giant wine bottle that can — with the push of a button — pinpoint by state America's winemaking prowess. She presses North Carolina. Factoids and labels pop up — much outdated with only five notations. But there on the screen is Chatham Hill Winery — and its label for 1999 Cabernet Sauvignon.

She summons her husband, who soon sees for himself that in Napa Valley — pinnacle of America's wine world — his tiny winery is a national player.

There are, Jill sees, tears welling in Marek's eyes.

Flash forward to today. Marek stands in a 3,000-square-foot room of fermenting tanks, oak barrels, bottle inventory and a tiny office festooned with beakers, record logs and wine publications.

What once seemed spacious, Marek sees, is now too cramped for present need and future ambition. In their mind's eye, perhaps two years down the road, Marek and Jill envision a much larger facility — not here in this office park, but somewhere nearby to stay close to one of North Carolina's largest metropolitan markets.

And that somewhere must provide them venue to expand not only the winemaking but something equally important to them: a classroom and a soapbox to educate and inspire enthusiasts.

"I miss the academic setting. I miss lecturing. I miss my students," says Marek, an analytical chemistry professor who taught at SUNY-Buffalo and the University of Maryland

and who started as a home winemaker in his native Poland.

"We are learners, we are educators and we want to share our passion with others," adds Jill, a former ICU nurse and health care consultant and educator. Chatham Hill, she says, is committed to a strong educational component. "We've thought: How do we create a business around that? In this business, we have such an opportunity to meet interesting, unique people."

When it opened in 1999, Chatham Hill Winery joined a second generation of wine producers in North Carolina focused primarily on European vinifera. Marek and his partners at the time had a business model different from most others. They would own no vineyard. Instead, they would buy what they needed from grape growers.

In the early years, Chatham Hill Winery enjoyed a steady supply of grapes from Black Wolf Vineyards at the foot of the Blue Ridge Mountains and in the heart of the Yadkin Valley.

"You might think that not having a vineyard would be detrimental, but I think it's beneficial," Marek says. Waiting two to three years for a vineyard to mature is restrictive and slows response time when a niche presents itself. "We have flexibility. It's easier for us to adjust to the trends."

Chatham Hill was one of the early pioneers of Pinot Noir from North Carolina. It was quick to meet demand for Viognier by sourcing grapes from Horton Vineyards, a Virginia winery renowned for that grape. It was equally quick to get a quality Zinfandel, Syrah and Pinot Grigio to fans, courtesy of California. This was in addition to Chardonnay, Cabernet Sauvignon, and Merlot sourced from North Carolina grape growers.

While not having to spray, prune, fertilize, de-leaf and harvest can be liberating, not owning a vineyard has its downside:

- Quality control of supplied grapes can be a challenge.
- Maintaining a reliable source can be daunting, particularly when larger wineries open and siphon a finite supply of North Carolina fruit.
- Some visitors to the winery miss the romantic ambience of strolling into the fields of vine and grape.
- Some enthusiasts look askance at wine labels sporting non-North Carolina appellations.

Marek acknowledges: "We are not a destination spot. This isn't exactly a bucolic setting."

He significantly expanded the winery in 2003, adding a spacious tasting room to host social events, business meetings, office parties, catered affairs, educational seminars and wine dinners.

In its hands-on approach to touring and tasting, the staff takes to heart Chatham Hill's



brand promise — "Wine made personal."

That comes across at crowded wine festivals as well, even as enthusiasts jostle each other over a splash of wine. Be it Marek himself or a Chatham Hill volunteer, ample time is taken to educate and the staff knows its stuff.

That wasn't lost on Jeff Price, who was visiting one day and delighted in the effort that staff went to in order to educate enthusiasts. He and his wife had experienced the cheek-to-jowl jostling of Napa Valley tastings and found the good cheer and family atmosphere at Chatham Hill comforting.

Since then, they've volunteered to bottle and host at wine festivals. "We enjoy being ambassadors for Chatham Hill," he said.

"We have to impress them (customers) before they come here because I know they will be stepping into an office building," he added. "Not having things like a vineyard, we really try to emphasize the learning and the teaching."

Adds Jill, "We tap into their inquisitiveness. We do a mini-assessment when they walk in to understand where they are in their wine experience."

In doing that, Marek learned a key lesson. As much as he wanted to focus on premium vinifera, many wine novices were demanding something sweeter.

"It took me two years to realize that if I didn't change my business model, this company would cease to exist," he said.

So Chatham Hill launched a second brand under the Sweet Carolina label, not only producing an easy-drinking red and white with enough residual sugar to keep a sweet-tooth happy, but also producing a line of fruit wines that would differentiate itself from most others.

I'm not going to make fruit wines the way

fruit wines are usually made, Marek told himself.

His recipe? Chardonnay is blended with the fruit, creating some delicately focused blueberry, blackberry, raspberry and peach wines that are not cloyingly sweet and one-dimensional.

Jill remembers the evolution in thinking. "Even among ourselves, we kind of portrayed (the original label) as our premium wines and then these over here, these others (Sweet Carolina) were our stepchild. But then we had to step back and say, 'Why are we looking at it this way?'"

"We need to appeal to different audiences. This is another way of introducing people to the world of wine. Maybe this is how some people come to wine."

And Marek adds, "You can't appeal to everyone with a full-bodied Cabernet Sauvignon."

In recent years, Chatham Hill's case production has been a 50-50 split of dry vinifera and sweeter-styled wine blends. This year, Marek says, he'll produce about 4,000 cases of vinifera and 2,500 cases under the Sweet Carolina label.

Some 60 to 80 percent of the wine produced under the Chatham Hill or Sweet Carolina labels, Marek says, utilize North Carolina grapes. "We're moving toward the day when we don't have to buy from California or Virginia."



Ed Williams, Brand Marketing Manager for The News & Record in Greensboro, has written about the wine industry since 1990. His column "On Wine" appears monthly in The News & Record. Williams' reporting, writing and editing have received state and national awards over the last 20 years.

At a Glance...

Chatham Hill Winery

• Opened in 1999, its annual case production now averages about 6,000 per year. In the last year, retail outlets carrying Chatham Hill wines increased from 50 to 220.

• Why name it Chatham Hill? Originally, Marek and his partners hoped to plant a vineyard in Chatham County. They later shifted their business plan away from grape growing. But in the back of their minds, they'd fallen in love with the proximity and romance of Chapel Hill. Hence the name: Chatham Hill.

• Chatham Hill hopes to expand and relocate, preferably somewhere in a partnership with a neighboring restaurant, equestrian stable or art gallery to create a destination spot in the Raleigh-Durham-Chapel Hill area.

• Chatham Hill does custom labeling for weddings, business branding, and corporate gift giving. It recently crafted and sent to California custom-labeled wines for the cast of the popular TV show "Without a Trace."

Italian-style reds a test of winemakers' skills

By Ed Williams

Picture, if you will, alchemists turned loose in neat rows of leafy, twisting vine, wishing, calculating and evaluating strange fruit that might one day yield red nectar.

This is the picture of a few North Carolina and Virginia winemakers, each with the soul of a romantic, the nerve of a gunfighter and resolve of a riverboat gambler.

Why? They're growing traditional Italian grapes on the East Coast.

In an evaluation of "Italian-styled" wines, seven North Carolina and Virginia wineries submitted 12 samples for an On The Vine blind tasting in May. We intentionally left open the interpretation of "Italian style," aiming for a sampling that sported bracing acidity and balanced fruit that marries well with food.

Eight samples showcased wines that were predominantly Italian varietal grapes. The other four were blends, most

weighted heavily toward French Bordeaux grapes.

Dr. Bob McRitchie, one of North Carolina's foremost wine educators and on the faculty at Surry Community College's enology program, assisted again in our evaluation. He agreed that North Carolina's work with Italian heritage grapes is an untested experiment — one in which some East Coast winemakers will declare victory while others will abandon the grapes in years to come.

"The best tool we have in this industry is hindsight. And we don't have much of that yet," McRitchie said.

The spotlighted grapes were Nebbiolo, Primitivo, Barbera, and Dolcetto. This tasting followed an earlier assessment focused exclusively on Sangiovese (see April-June 2006 issue.)

Nebbiolo is the heralded red grape of northwest Italy's Piedmont region, famous for producing wines of great longevity with a balance of tannin, acid and chewy blackberry, licorice and smoke. Enthusiasts wax nostalgic about the aromatic, blockbuster wines of Barolo or Barbaresco, each style showcasing the Nebbiolo grape.

This late-ripening may have derived its named from nebbia, or the fog that often creeps in around October, not coincidentally the time these grapes are usually harvested in Italy. Such international acclaim has followed Nebbiolo — with concurrent pricing — that

it's no surprise that some growers in North and South America are taking risks with the grape.

The Barbera grape is famous in Italy's Piedmont region, producing a lighter-bodied wine compared to Nebbiolo. Flavors often associated with it include raspberry, cherry and spice. In Italy, this, too, is generally a late-ripening grape. Italian immigrants brought the grape to North America where it has usually exceeded Nebbiolo in quality, particularly in California.

The name Dolcetto is roughly translated as "the little sweet one," but it doesn't equate to a sweet wine by any means. This is an early ripening grape with acidity enough to prop up bright cherry, cranberry and raspberry. It too flourishes in the Piedmont area of Italy, where it's often considered an aperitif or picnic wine.

Max Lloyd, owner of Grove Winery in Guilford County, which was among the top scoring wines in the On The Vine tasting, was heartened to hear his 100 percent Nebbiolo fared well.

But he was candid about his experience



River House Winefest
on the River

Wine tastings from the Yadkin Valley Wineries

Music and food down by the River's edge

Saturday, July 15
1-5 pm

For information call 836.882.2108
or visit www.riverhousewcf.com

with this grape: "Nebbiolo has been sort of a pain to deal with in our vineyard site. Early ripening was very uneven, forcing us to drop more than half the fruit resulting in yields of below 1.5 tons per acre. A single bunch could have a green berry, a pink berry, a nice red berry — and a raisin."

At Round Peak Vineyards west of Mount Airy, another pioneer in Italian-styled reds, one acre is planted to Nebbiolo. George Little, a co-owner there, says the grape is labor-intensive and it's important to curb yield early to get the best this grape has to offer.

Stephen and Susanne Haskill, the owners and winemaker at Villa Appalaccia Vineyards in Virginia's Blue Ridge, enjoyed sampling wines fashioned from the Primitivo grape during their visits to Italy. Their winery is the only one in Virginia to produce a Primitivo. They describe their rendering, primarily Primitivo with a dash of Cabernet Sauvignon to improve mouth feel, as a mélange of lingon berries, blueberries, cedar and black pepper.

"This is a variety from southern Italy, mainly grown in Puglia and Calabria. Although our growing conditions are far from similar to southern Italy, this grape variety ripens uniformly and gives a wine with wonderful brightness and acidity. We've produced Primitivo since 2001," Susanne said.

Mark Greene, a newcomer to the North Carolina wine scene with his Elkin Creek Vineyard, is dabbling with Barbera, Sangiovese and Pinot Grigio. His is the first North Carolina winery to get 100 percent Barbera in a bottle, and that's created some excitement among Tar Heel enthusiasts.

"My grandfather was a winemaker in Italy. It just seemed natural," he said. Mark only produced about 300 cases of Barbera and, at \$38 per bottle, it's one of the state's highest-priced wines.

Ask anyone in North Carolina dabbling with Italian grapes what the future holds for these varietals and expect to get back a shrug of the shoulder and uplifted palms. Until the

vines mature, the grape's expression in East Coast soil remains a wait-and-see proposition.

Here's how the On The Vine Tasting panel evaluated this sample.

First tier (in no order):

2005 Grove Winery Nebbiolo
2003 Villa Appalaccia Primitivo
2004 Grassy Creek Red Barn Blend

Each brought something different to the table — and enough to stand out from the pack. Each showed abundant red berry fruit and a good dose of acidity.

Grove, with its 100 percent Nebbiolo, and Villa Appalaccia, with its wine predominantly Primitivo, brought a unique experience for the tasting panel.

Grassy Creek is a blend featuring 10 percent Sangiovese. The remainder is 60 percent Merlot and 30 percent Syrah.

A second tier of wines that emerged were (in no order):

2005 Elkin Creek Barbera
2005 Elkin Creek Rossa
2004 Raffaldini Rosso
2004 Round Peak Nebbiolo

The Elkin Creek Rossa and Raffaldini Rosso might technically qualify as Bordeaux-style blends. The Elkin Creek has 5 percent Barbera blended in; the Raffaldini Rosso is fashioned entirely from Cabernet Franc, Cabernet Sauvignon, Merlot and Petit Verdot.

The Elkin Creek Barbera stood out from this group, sporting good fruit but an odd nose. The Round Peak, with 100 percent Nebbiolo, showed great color, cranberry fruit and smoke, but only a faint bouquet.

A third tier of wines to emerge were (in no order):

2003 Round Peak Nebbiolo
2004 Raffaldini Dolcetto
2004 Raffaldini Bella Misto
2002 Villa Appalaccia Toscanello
NV Thistle Meadow Italian Stud

All these seemed solid everyday drinking wines.

The Round Peak Nebbiolo and Raffaldini Dolcetto are 100 percent of that grape and worth seeking out to experience North Carolina's early expression of those grapes.

The Raffaldini Bella Misto is a quaint expression of an everyday Italian red, sporting two-thirds Sangiovese and Nebbiolo. The remainder is Syrah, Cabernet Sauvignon and Petit Verdot.

Villa Appalaccia's Toscanello, positioned as an Italian-style wine, contains 25 percent Sangiovese and 10 percent Primitivo but is predominantly Cabernet Franc.

We asked Tom Burgiss, owner of Thistle Meadow Winery in Alleghany County, what he put in his 2001 "Italian Stud" proprietary blend. He considers it his flagship wine and best seller, fashioned from various grape concentrates.

He wouldn't say, except to note, "We call it our liquid Viagra. Wives buy it by the case. I've had some letters back that you wouldn't believe."



Ed Williams, Brand Marketing Manager for The News & Record in Greensboro, has written about the wine industry since 1990. His column "On Wine" appears monthly in The News & Record. Williams' reporting, writing and editing have received state and national awards over the last 20 years.

Great Grapes!
wine, arts & food festival

October 7, 2006
Symphony Park at SouthPark Mall
Charlotte, NC
Saturday, 11am- 7pm

Over 150 Wines to Sample
Shop from Unique Artists & Crafters
Gourmet Live! Cooking Demos
Continuous Live Music

Tickets are \$20 at the door and \$17 in advance!
Admission includes a souvenir wine glass, wine samples, live music and cooking demonstrations.
Designated Driver ticket available for \$10.
Kids 12 and under are FREE.

Purchase tickets in advance online at www.uncorkthefun.com
or call (800) 830-3976 x108

No pets, coolers, food or drinks, please. Chairs & blankets welcome. Show is rain or shine.

A MOOREA MARKETING PRODUCTION

Experience the quiet elegance of Elkin Creek Mill

Elkin Creek VINEYARD
announces
THE KITCHEN AT ELKIN CREEK
Now Open
Reservations Recommended

Serving Lunch 11:00 am-3:00 pm
Dinner 6:30-9:00 pm
Thursday, Friday, Saturday
Sunday Brunch
10:30 am-3:00 pm
Outdoor dining is available!

318 ELKIN CREEK MILL RD • ELKIN, NC • 526-5119

Carolina Wine Supply
The Winemaker's General Store

- Bottles
- Corks
- Capsules
- Hoses
- Filter Pads
- Chemicals
- Stainless Steel
- Filters

Carolina Wine Supply is committed to bringing quality products to the growing winemaking industry. We cater to all winemakers from the first-time home winemakers to the largest commercial wineries.

220 Monroe Street, Yadkinville, NC
(336) 677-6831
www.carolinawinesupply.com

Winemaking isn't cheap in North Carolina

By Norm Oches

You're browsing the aisles of your local supermarket one Saturday afternoon and you decide to do some comparison shopping.

Down one aisle are row upon row of California wines. Prices range from the ridiculous (as in dirt cheap) to the sublime (as in a king's ransom). Australian wines? Pretty much the same thing.

Then you come to the store's much smaller selection of North Carolina wines. Hmmm. We're thinking, "a little pricey," right? Especially for wines without a name like Rodney Strong or Kendall-Jackson attached to the brand?

What gives? Well, let's see if we can't get to the heart of this price thing by debunking some treasured myths about North Carolina's vinifera-based wines.

Myth #1: All the tobacco farmers in North Carolina are getting out of tobacco and into growing grapes — and using Golden Leaf grants to finance the switch.

First of all, growing tobacco and growing grapes are two completely different animals. Tobacco you plant in the spring and harvest (and sell) in the fall. Grapes you plant in the spring, wait three years until you have any appreciable crop, five years until full production, and all along the way you have to protect those plants from a whole army of pests that want to make a tasty lunch out of those pricey vines. Not all farmers can make the transition successfully. And nobody is doing it on Golden Leaf money! The Golden Leaf Foundation is North Carolina's gatekeeper for half of the tobacco buy-out cash. But the way it's set up in North Carolina, Golden Leaf can't fund organizations that want to make a profit, only non-profits like colleges and universities that in turn offer educational programs to support the industry. And winery owners do actually want to make a profit at the end of the day — some would say just breaking even would be nice.

Myth #2: The state of North Carolina is really stepping up to the plate in support of the industry by putting up free roadside "Vineyard Tours" signs to direct visitors to the wineries.

Fact is, those signs are a godsend and critical to the growth of the wine industry in North Carolina. But they sure aren't free. Those signs you see on major four-lane highways cost wineries almost \$7,000 — each. And wineries have to pay for more DOT signs to get visitors from the main thoroughfares to the winery. Kim Myers, owner of Laurel Gray Vineyards, estimates it costs between \$25,000 and \$40,000 dollars per winery to pay for the signs. And it



North Carolina wines at Total Wine & More.

doesn't end there. Additional strings are attached. For the right to buy the signs, each winery must agree, in writing, that they will be open a minimum of 10 full months per year, at least four days a week, for a minimum of 32 hours per week. That means a winery has to guarantee staffing for those blocks of time. And if some idiot on the interstate takes out one of the signs, guess who pays for a new one? You got it!

Myth #3: If California wineries can make inexpensive yet drinkable wines in the \$6 to \$10 range, North Carolina wineries should be able to do the same.

Truth is, we're talking apples and oranges here (or perhaps apples and grapes). Many of the big guys produce millions of cases annually. Since the majority of wineries in North Carolina produce in the 1,200 to 5,000 case range, the economies of scale they face in buying bottles, barrels, corks and the like are poor at these low quantities.

Another challenge is that a lot of wine in California is grown on the valley floor (think Napa Valley, Alexander Valley) — thousands of acres of vineyards stretching as far as the eye can see. It's a very efficient use of agricultural land. And, there's no frost. We have frost by the buckets, and it likes to puddle in valleys. And frost kills vinifera vines. Result, we can't grow European-style grapes on the larger and more productive stretches of flat land that is famous for growing high-quality tobacco across this state. We need to stick to the less efficient slopes so the frost can flow out of the vineyard.

Haw River Wine Trail

Alamance County Area Wineries

Benjamin Vineyards & Winery

6516 Whitney Road, Graham
336-376-1080 • www.benjaminvineyards.com

Creek Side Winery

3515 Stoney Creek Church Road, Elon
336-584-4117 • www.creeksidewinery.com

GlenMarie Vineyards & Winery

1838 Johnson Road, Burlington • 336-578-3938 • www.glenmariewinery.com

Grove Winery

7360 Brooks Bridge Road, Gibsonville • 336-584-4060 • www.grovewinery.com

Iron Gate Vineyards & Winery

2540 Lynch Store Road, Mebane • 919-304-9463 • www.irongatevineyards.com

Visitor information: Burlington/Alamance County Convention & Visitors Bureau

www.burlington-area-nc.org • 800-637-3804



In addition, our state's high humidity levels require that we spray all summer long for humidity-loving fungus. In California, there is very little humidity and they may spray once or twice a season. Maybe it's all that good karma out in California that makes it so easy to grow grapes there.

Myth #4: Many of the winery owners in North Carolina, like those in California, are getting rich by taking a life-long hobby one step further.

Show me a rich winery owner in North Carolina and I'll show you someone who was rich to start with. The 20-acre vineyard needed to support a modest 5,000 case winery in North Carolina today is going to set you back about a half million dollars. And the winery? Figure one to two million dollars to start for a winery/tasting room combo. This does not include what it costs to run the place. Most owners take it in stages. That is, they start out small and plow any profits right back into growing the business (more vineyard, expanded winery capacity). In essence, for about the first 10 years most owners are continually playing catch-up. And if they are one of the lucky few who can get a bank loan to finance this risky venture (think hurricanes, hail, late spring frosts, fickle consumers), the terms are probably going to be draconian. And if there's no bank that will loan the money to finance

their dream? Goodbye retirement nest egg. Goodbye trips to the beach (no time for that luxury anyway).

Myth #5: Once a winery gets a distributor to handle its wines, it is ready to rock and roll.

Actually, most small wineries in North Carolina don't produce enough wine in their first few years of operation to provide a distributor with the quantities they need to service their customer base. That means that in the first year or two (or three, or four), the wineries have to do all the marketing legwork themselves, visiting restaurants, wine shops, and grocery store chains. And this is in addition to growing the grapes and making the wine. Then, when wholesalers begin to take an interest, they demand a discount of 40% to 45% right off the top to distribute the wine. That's a hit that really hurts cash flow just when a winery is trying to pay down some of the debt they've been steadily accumulating as they've been building up their business.

Myth #6: As a wine consumer, you can't do anything to help.

Rubbish! Wineries in North Carolina are making some really nice wines today. Just look at the number of awards North Carolina wines are winning around the country. Somebody's doing something right. The problem is not in

making the wines, it's in marketing them. Getting the word out that we're making some top quality wines right here in the Tarheel State is our industry's biggest challenge.

How can you help? Become a "Wine Ambassador" for your favorite North Carolina winery. Buy a case or two of your favorite wines and whenever you go to a friend's house for dinner, take a bottle with you. Going out of town on business? Take a bottle as a gift for a business contact. And this is key: The next time you are at your favorite restaurant and see there are no North Carolina wines on the wine list, ask why not. Suggest your favorite.

A myth out in the marketplace a few years back said that North Carolina could not produce good vinifera-based wines. Close to 60 wineries are now proving that it was just that — a myth. Sure, some consumers may find the wines a little pricey. The question is, how important is it to you to have a vibrant wine industry in your own state? Anything new and innovative always costs a little more. You do the math.



Norm Oches designs and builds vineyards in North Carolina. He can be reached at noches@charter.net.

For more information
www.childressvineyards.com

Music in the VINEYARDS

Every Saturday and Sunday, weather permitting, the winery will feature free performances from 1-4 p.m. The series will continue through October 1st.

SPECIAL UPCOMING EVENTS:

July 4th
Independence Day Festival
10am - 6pm
\$15 Ticket includes admission, parking, glass of wine and souvenir wineglass

August 19th
Art of the Vine Festival
10am - 3pm

THE ULTIMATE PIT STOP

Take a break with friends and family...Tastings, tours and tempting food. Visit the Southeast's most exciting winery. At the crossroads of Routes 52 & 64, Lexington, NC.

CHILDRESS Vineyards

Join The Fast Track Wine Club and Shop Online at www.childressvineyards.com
Phone: 336.236.9463 • Open Monday - Saturday 10am - 6pm • Sunday Noon - 6pm
Lunch Served Daily 11am - 3pm • Sunday Noon - 3 p.m.

Brent's Blog



Brent Kleinheksel is one of a number of newcomers to the Yadkin Valley and Carolina wine country, people with vision, spirit and a desire to learn and be a part of our wine culture. Each issue he's going to keep us up to date on his journey from oenological neophyte to . . . well, that's what we're going to find out.

I'm writing this column from the porch of one of my rental properties in beautiful Holland . . . Michigan, that is. My wife and I usually return to the shores of Lake Michigan in late May and spend a couple weeks working with the staff to assure that property is in great shape for the upcoming rental season. The West Michigan shoreline offers incredible beaches, sunny days and quaint lakefront towns showcasing art festivals, B&Bs and many fine shops. The fishing is great, too! Visit my website at www.rosewoodpointe.com.

Like North Carolina, Michigan has sever-

al American Viticultural Areas, four to be exact, one of which is just to the south of Holland running along the shores of the lake. The waters create a unique macroclimate that shelters the grapes from the extreme cold in the winter. I am relating all of this wonderful information to you because a) more North Carolinians should visit West Michigan, and b) I have decided that our first bottling will bear the label of our resort, Rosewood Pointe. Grapes will be grown in North Carolina, made into wine in North Carolina and marketed in Michigan.

This fall, fingers crossed, I may have enough grapes to make a small amount of wine. While I'm still not sure where the wine will be produced, if it's any good, it will be given away at my resort. At some point, one of the rental units may be converted into a tasting room overlooking the lake. The plan is to feature North Carolina wine and probably a couple wines (whites) from the local Michigan vineyards as well. Regional cooperation is a win/win for everyone.

The grape growers reading the column are probably wondering how I can spend three weeks away from my little vineyard during growing season. The answer is, I don't have a choice. In the weeks leading up

to my departure, I made sure that the vineyard was in good shape to be successful during my absence. An individual was hired to stay on top of the daily chores and I gave all the vines a good spray of sulfur and a one-time shot of Dithane before I left. Mesh deer netting was erected on both sides of the vineyard (7.5 feet high) and motion detectors that trigger a radio and lights were mounted on the open ends. Gallons of a rotting egg solution were sprayed on the perimeters to further disincentivize the deer from entering the property. Deer hate rotting eggs and the smell is imperceptible to humans when mixed 12 eggs to every five gallons of water. A study out of the University of Alabama proved it was by far the most effective in controlling deer damage.

The Japanese beetle season is rapidly approaching. It usually starts in early to late June. I've got a ton of birds at my place now . . . especially bluejays and purple martins. They've been busily eating the grubs for most of May, so I'm hoping that this year I won't have to spray any Sevin. We'll see how that all unfolds. In any event, I do have some alternate remedies that will be

Continued on Next Page

Tarheel wines capture honors across the country

The Bistro at **Childress Vineyards** is a finalist in the inaugural "Best Dish in NC" contest sponsored by the Goodness Grows in North Carolina program. It's chef is David Thomas.

Jack Kroustalis, the late owner of **Westbend Vineyards**, was honored posthumously by the Yadkin Valley Chamber of Commerce with its Rebel Good Award, given annually to a person whose promotional efforts have enhanced the Yadkin Valley. The award was accepted by his widow, Lillian, at the Hugh Chatham Memorial Hospital Foundation Wine Auction on the eve of the Yadkin Valley Wine Festival in Elkin.

Awards won by area wineries and vineyards this year include:

• **Iron Gate Vineyards**, Bronze at International Eastern Wine Competition for 2004 Chambourcin, 2005 Flue Fire and 2004 Pack House Red.

• **Shelton Vineyards'** 2005 Yadkin Valley Riesling won Gold at LA County Fair and Blowing Rock, and Silver at Taster's Guild, Hilton Head and Finger Lakes; 2004 Estate Chardonnay won Silver at Taster's Guild and Bronze at Santa Rosa, Finger Lakes and Blowing Rock; 2004 Estate Cabernet Sauvignon won Silver at Hilton Head and Bronze at Tasters Guild (Grand Rapids, Mich.), Finger Lakes and Blowing Rock; 2002 Estate Cabernet Franc won Bronze at Taster's Guild and Finger Lakes; 2002 Estate Merlot won Silver at Finger Lakes; and Salem Fork Blush won Bronze at Santa Rosa.

• **Hanover Park Vineyard's** latest Mourvedre won Double Gold and Best in Show at Blowing Rock.

• **Raffaldini Vineyards'** newest release, 2005 Vermintino, won Gold at San Diego.

• **Stony Knoll Vineyards** won its first award, a Silver at Finger Lakes for its 2003 Chardonnay.

• **Duplin Wine Cellars'** lineup won multiple

medals at Hilton Head, Finger Lakes, San Diego, Pacific Rim and LA: Pink Magnolia, Gold, Silver and Bronze; Beaufort Bay, Gold; Scuppernong, three Silver and a Bronze; Hatteras Red, three Silver and two Bronze; Carolina Red, two Silver and a Bronze; Scuppernong Blush, three Silver and a Bronze; Magnolia, a Silver and two Bronze; and Midnight Magnolia, Silver and bronze.

Chambourcin and Saffire.

• **Grove Winery** won Bronze at Finger Lakes for its 2005 Norton, Traminette and Niagara.

• **Childress Vineyards'** 2004 Cabernet Franc won a Double Gold at Florida State and its 2004 Sangiovese took Gold; the Cabernet Franc also won Silver at Dallas.

• **Silver Coast Winery's** 2004

Touriga won Double Gold at Finger Lakes, Silver at Dallas and Wines of the South and Bronze at San Francisco; its 2004 Viognier won Silvers at Finger Lakes and Wines of the South; it also won Concordance Gold at Wines of the South for 2004 Chardonnay, Silver for 2004 Seyval Blanc, 2004 White Merlot 2002 Reserve Merlot and 2002 Merlot, and Bronze for 2004 American Oak Chardonnay and 2002 Cabernet Sauvignon; 2002 Premium Oak Chardonnay also won Bronze at San Francisco.

• **Biltmore Estate's**

Pinot Grigio earned Best of Class and best of Varietal at the New World International Wine Competition, and also Gold at Finger Lakes and Silver at Florida State Fair; at New World it also

earned Gold for Chateau Reserve Claret, Silver for Chateau Reserve Cabernet Sauvignon and Cabernet Franc and Syrah, Sparkling Brut and Pas de Deux, and Bronze for Chateau reserve Chardonnay 2004; Gold at Finger Lakes for Pas de Deux and Syrah, and Bronze for Reserve Cabernet Franc and Claret; Gold at Florida State Fair for Riesling and Pinot Noir, Silver for Blanc de Blanc Brut, White Zinfandel and Sangiovese, and bronze for Red Century, Blanc de Noir Brut, Chardonnay Sur Lies and Cabernet Sauvignon.

• **Chatham Hill Winery's** 2004 Riesling earned silver at Santa Rosa.



• **Elkin Creek Vineyards** won its first award, a Silver at Hilton Head, for its 2005 Pinot Grigio.

• **Westbend Vineyards** won Silver at Wines of the South for its 2005 Yadkin Fumé, 2004 Chambourcin and 2004 Riesling; Silver at Florida State Fair for its 2003 Barrel Fermented Chardonnay and 2004 Pinot Noir; Silver at Finger Lakes for its 2005 Lilly B Late Harvest Chardonnay; and Silver at Grand Rapids for 2004 Pinot Noir, 2004 merlot and 2005 Lilly B.

• **AmRhein Wine Cellars** won five medals at the Virginia Governor's Cup: Gold for Cabernet Sauvignon, Silver for Petit Verdot and Merlot, and Bronze for Chardonnay,

BRENT'S BLOG

Continued from Page 10

utilized before spraying Sevin.

The new Pinotage plantings continue to do very well. They are flourishing in the low pH soil and seem to be digging their location. It's still early in the year, but confi-

dence is high that they will get up to the wire by fall. The second year plants, when I left, were recovering quite nicely from the massive amount of deer damage which occurred before the fence was erected. The liming of the soil last fall appears to have helped the plants with their nutrient uptake and many of the plants that struggled last year are doing great this year. However, there still are about 20-30 plants that are suffering from some sort of residual herbicide damage or perhaps a disease that may

have come out of the nursery. I don't know, the petioles need to be sent in for analysis and diagnosis.

My next column will tell much more about how well the vineyard is faring through the rigors of summer and the annual summer ravaging by the beetles. I am still committed to keeping sprays to an absolute minimum and avoiding the use of herbicides and pesticides unless absolutely necessary.

SH FARM AND VINEYARD SUPPLY

Bird Control Products
Posts and Poles
Trellis, Pruning & Tying Supplies
Spray Protection
Fertilizer & Lime

(336) 679-6244
2732 Country Club Rd.
Yadkinville, NC 27055
www.sandhfarmandvineyardsupply.com

North Carolina
Muscadine Harvest Festival
Kenansville, NC

20+ Wineries Represented!

SEPTEMBER 29 & 30, 2006

DUPLIN EVENTS CENTER
Located between Raleigh and Wilmington, off I-40

Wine Tasting and Beach Music Concert
Saturday 10 am-10 pm

*Featuring The Chairmen of the Board, The Catalinas and more!

*Tickets \$15.00 in advance, \$20.00 at the gate
*Groups of 15 or more \$10.00 in advance
*Tailgating spaces \$100.00 each includes two tickets to tasting and concert plus tailgating space.

No pets or coolers.

www.MuscadineHarvestFestival.com
910-296-2181
Sponsored by the Duplin County Agribusiness Council

Stonefield Cellars

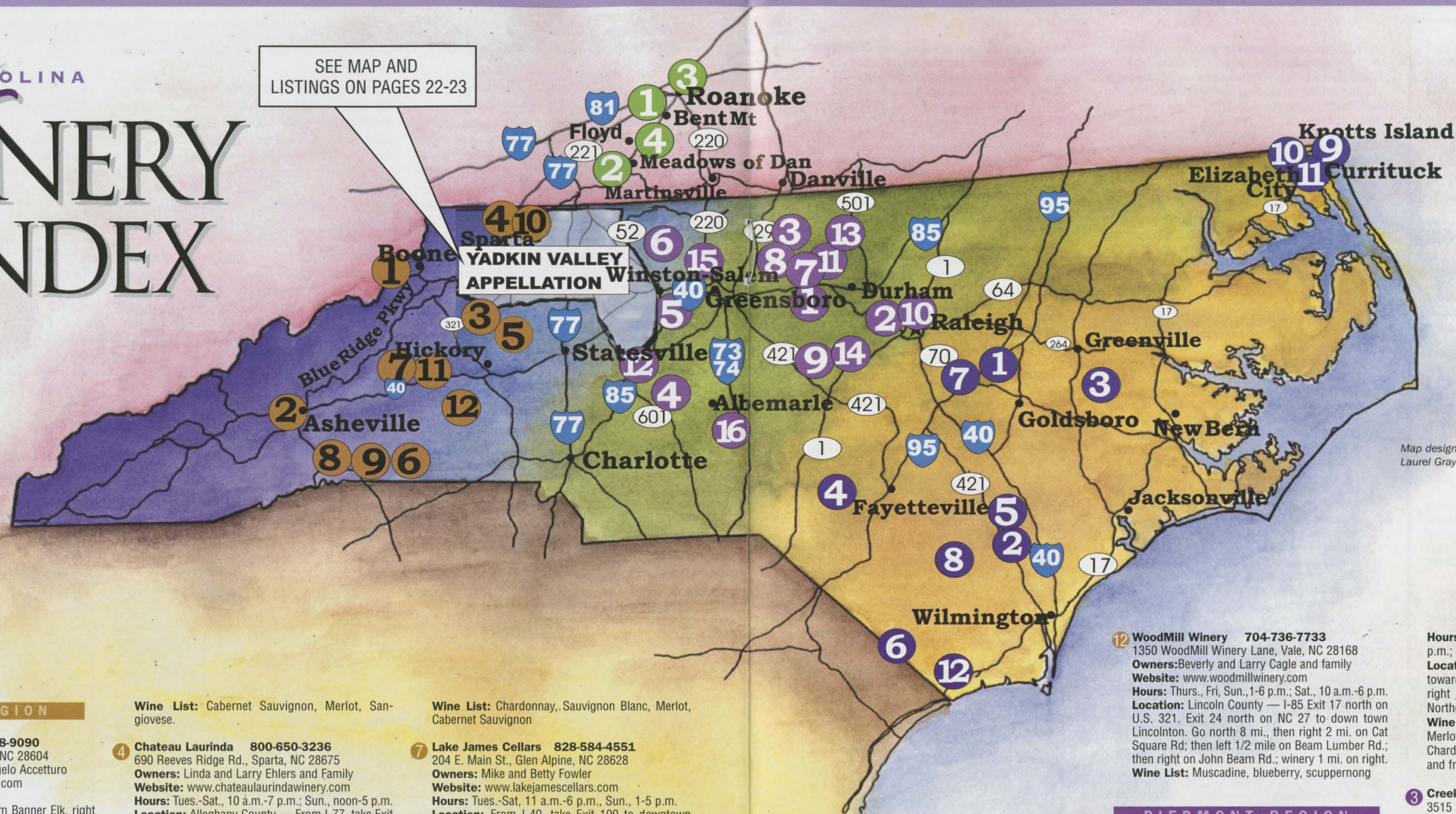
Now Open!

Tasting Room Hours:
Thurs-Sat. 12-6pm Sunday 1-6 pm
or by appointment.

8220 NC Hwy 68 N, Stokesdale, NC 27357
www.stonefieldcellars.com
336-644-9908

WINERY INDEX

SEE MAP AND LISTINGS ON PAGES 22-23



Map designed by Kim Myers,
Laurel Gray Vineyards

MOUNTAIN REGION

- 1 Banner Elk Winery 828-898-9090**
135 Deer Run Lane, Banner Elk, NC 28604
Owners: Dr. Dick Wolfe and Angelo Accetturo
Website: www.bannerelkwinery.com
Hours: Wed.-Sun., noon-6 p.m.
Location: Avery County — from Banner Elk, right on N.C. 194 1.5 mi. Then left on Gualtney Road. Winery is 1/2 mi. on right.
Wine List: Cabernet Sauvignon, Chardonnay, Seyval Blanc, Blueberry, red and white blends.

- 2 Biltmore Estate Winery 800-543-2961**
One North Pack Square, Asheville, NC 28801
Owners: Bernard DeLille, VP/Winemaker
Website: www.biltmore.com
Hours: Mon.-Sat., 11 a.m.-7 p.m.; Sun., noon-7 p.m.
Location: Buncombe County — On the grounds of Biltmore Estate in Asheville. Take I-40 Exit 50A and go north on Hwy 25 two blocks to Biltmore House entrance.
Wine List: French varietals, blends.

- 3 Cerminaro Vineyard 828-754-9306**
4399 Wilkesboro Boulevard, Boomer, NC 28606
Owners: Joe and Deborah Cerminaro
Hours: Sat., noon-6 p.m. Other days by appointment.
Location: Caldwell County — In Kings Creek on Hwy 18 between Lenoir and Wilkesboro

Wine List: Cabernet Sauvignon, Merlot, Sangiovese.

- 4 Chateau Laurinda 800-650-3236**
690 Reeves Ridge Rd., Sparta, NC 28675
Owners: Linda and Larry Ehlers and Family
Website: www.chateaulaurindawinery.com
Hours: Tues.-Sat., 10 a.m.-7 p.m.; Sun., noon-5 p.m.
Location: Alleghany County — From I-77, take Exit 83 to Hwy 21 towards Sparta to 221 South. Turn right on Hwy 93. Go 1.5 miles to 2nd road on left.
Wine List: French varietals, fruit wines, Muscadine varieties

- 5 Ginger Creek Vineyards 828-312-4362**
858 John Cline Road, Taylorsville, NC 28681
Owners: Dwight and Sharon Austin
Hours: Tues.-Sat., 10 a.m.-6 p.m.
Location: Caldwell County — Take US 64 west from I-40. Left on Caldwell Pond Rd; in 1.5 miles, turn right on John Cline Rd. Turn left at end of pavement in 1 mi.
Wine list: Carlos, Scuppermon, Noble, Blackberry, Apple

- 6 Green Creek Winery 828-863-2182**
413 Gilbert Road, Columbus, NC 28722
Owner: Alvin Pack et al
Hours: Thurs.-Sun., 1-5 p.m.
Website: www.greencreekwinery.com
Location: Polk County — Exit 167 off U.S.74, south on N.C. 9, 3 mi. to Landrum Rd. Then right 1 mi. to Gilbert Rd. Winery on left.

Wine List: Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon

- 7 Lake James Cellars 828-584-4551**
204 E. Main St., Glen Alpine, NC 28628
Owners: Mike and Betty Fowler
Website: www.lakejamescellars.com
Hours: Tues.-Sat., 11 a.m.-6 p.m.; Sun., 1-5 p.m.
Location: From I-40, take Exit 100 to downtown Glen Alpine.
Wine list: French varietals, Italian blends, fruit blends.

- 8 Rockhouse Vineyards 828-863-2784**
1525 Turner Rd., Tryon, NC 28782
Owners: Lee Griffin and Marsha Cassidy
Website: www.rockhousevineyards.com
Hours: Thurs.-Sun., 1-5 p.m.
Location: Polk County — Take Hwy 74 to Hwy 9, Exit 167. Travel 2.2 miles south on Hwy 9 to Turner Rd. Turn left on Turner Rd.
Wine List: French varietals.

- 9 The Teensy Winery 828-287-7763**
3661 Painters Gap Rd., Union Mills, NC 28167
Owner: Bob Howard
Hours: By appointment only
Location: Rutherford County — Take I-40 Rutherfordton exit. Take Hwy 221 south to Thermal City. Turn west on SR 1321 then right on SR 1328 (Painters Gap Rd.).
Wine List: French varietals.

- 10 Thistle Meadow 800-233-1505**
102 Thistle Meadow, Laurel Springs, NC 28644
Thomas R. Burgiss
Website: www.thistlemeadowwinery.com
Hours: Mon.-Sat., noon-5 p.m.; Sun., 2-4 p.m.
Location: Alleghany County — Off Blue Ridge Parkway, Milepost 246, then 3 miles on Elk Knob Road.
Wine List: French varietals, Italian blends, Fruit blends.

- 11 Waldensian Heritage Wines 828-879-3202**
4940 Villar Lane NE, Valdese, NC 28690
Owners: Joel Dalmas, Joe Jacumini, Freddy Leger, John Bourous, Tom Garrou
Hours: Thurs.-Sun., 1 p.m.-6 p.m.; Mon.-Wed. by appt.
Location: Burke County — Take I-40 exit 112 North to Valdese. Go north on Eldred St. to N. Laurel St. Turn left on Villar Lane (2.4 miles from I-40).
Wine List: American blends.

- 12 WoodMill Winery 704-736-7733**
1350 WoodMill Winery Lane, Vale, NC 28168
Owners: Beverly and Larry Cagle and family
Website: www.woodmillwinery.com
Hours: Thurs., Fri, Sun., 1-6 p.m.; Sat., 10 a.m.-6 p.m.
Location: Lincoln County — I-85 Exit 17 north on U.S. 321. Exit 24 north on NC 27 to down town Lincolnton. Go north 8 mi., then right 2 mi. on Cat Square Rd; then left 1/2 mile on Beam Lumber Rd.; then right on John Beam Rd.; winery 1 mi. on right.
Wine List: Muscadine, blueberry, scuppernong

Hours: Mon.-Fri., 11 a.m.-5 p.m.; Sat., 11 a.m.-6 p.m.; Sun., 1-5 p.m.
Location: Wake County — Take I-40 Exit 285 toward Morrisville on Aviation Parkway. Take first right at Gateway Centre Boulevard. Right onto Northgate Ct. at 3500 sign.
Wine List: Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah, Zinfandel, Pinot Grigio, Riesling, Chardonnay, Viognier, Sweet Carolina Red, White and fruit blends.

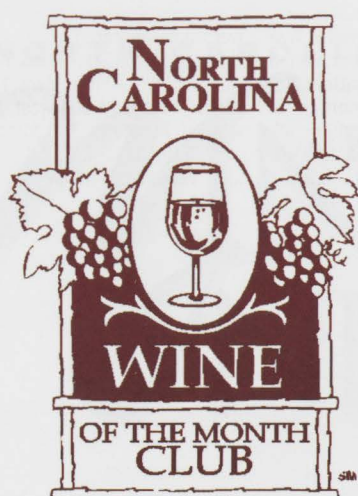
PIEDMONT REGION

- 1 Benjamin Vineyards & Winery 336-376-1080**
6516 Whitney Road, Graham (Saxapahaw), NC 27253
Owners: Andy and Nancy Zeman
Website: www.benjaminvineyards.com
Hours: Thurs.-Sun., noon-5 p.m.
Location: Alamance County — Take Exit 154 off I-40/85 south 8.5 miles. Cross Hwy. 54 and continue 4 miles. Left on Whitney Road. Vineyard 1.2 miles on left.
Wine List: Chardonnay, Chardonel, Sauvignon Blanc, Chambourcin, Cabernet Sauvignon, Merlot, Carlos, Magnolia, Scuppernong, Hunt and fruit-muscadine blends.

- 2 Chatham Hill Winery 800-808-6768**
3500 Gateway Centre Blvd. #200
Morrisville, NC 27560
Owners: Marek Wojciechowski and Jill Winkler
Website: www.chathamhillwine.com

- 3 Creek Side Winery 336-584-4117**
3515 Stoney Creek Church Road, Elon, NC 27244
Owners: Angie and Fred Wallace
Website: www.creeksidewinery.com
Hours: Mon., Thurs.-Sat., noon-6 p.m.; Sun., 1-6 p.m., or by appt.
Location: Alamance County — Take Exit 140 off I-40 and stay on University Drive to the end. Right on Burlington, Ave., left onto Shallowford Church Road, Left onto NC 87 North for 6.6 mi., right on Stoney Creek Church Road, winery 1.3 mi. on left.
Wine list: Cabernet Franc, Cabernet Sauvignon, Merlot, Chardonnay, Stoney Creek Red, Deep Creek Red, Shallow Creek Rosé, Creek Side Sunset, Red Raspberry and Peach.

- 4 Dennis Vineyards 800-230-1743**
24043 Endy Rd., Albemarle, NC 28001
Owners: Pritchard and Sandoz Dennis
Website: www.dennisvineyards.com
Hours: Mon-Sat, 10 a.m.-6 p.m.; seasonal Sunday hours, call ahead.
Location: Stanly County — From Albemarle, take



800-679-6879
www.ncwineclub.com

info@ncwineclub.com
 P.O. Box 6242, High Point, NC 27262

**Conserve
 Water**

*Drink
 North
 Carolina
 Wine*

SIGN UP TODAY

NC 24-27 west approx. 5 miles; at caution light at Endy Road, turn right; winery 1/2 mile on left.
Wine List: Muscadine varietals in Dry, Semi-Dry and Sweet; Strawberry, Blueberry, Blackberry and Cherry fruit wines.

- 5 Garden Gate Vineyards 336-751-3794**
 261 Scenic Drive, Mocksville, NC 27028
Owners: Bob and Sonya Whitaker
Website: www.gardengatevineyards.com
Hours: Wed.-Sat. 12-5 p.m.; Call for Sun. hours or by appt.
Location: Davie County — Exit 168 off I-40 to East US 64; right on Green Hill Rd.; left on County Home Rd.; right on Scenic Drive; vineyard on right
Wine List: Scuppernong, Raspberry, Scarlet Blush, Muscadine, Blackberry, Blueberry, Strawberry, JitterBug.

- 6 Germantown Vineyard & Winery 336-969-2075**
 3530 Hwy 8 and 65, Germantown, NC 27019
Owners: Judy and David Simpson
Website: www.germantownvineyard.com
Hours: Tues-Fri, 10 a.m.-6 p.m.; Sat., 9 a.m.-5 p.m. Call Sun. hours. Tastings only; no tours
Location: Stokes County — In Germantown. Tasting room in gallery on corner of Hwy. 8 and Friendship Rd. (8 miles north of W-S.)
Wine List: Niagara, Sweet Red, Blush, Seyval, Chardonnay, Chambourcin, Merlot, Vermillion.

- 7 Glen Marie Winery 336-578-3938**
 1838 Johnson Road, Burlington, NC 27217
Owners: Glendale and Joyce Marie Dickey
Website: www.glenmariewinery.com
Hours: Thurs.-Sun., noon-6 p.m.
Location: Alamance County — From I-85, take Exit 150, proceeding north; right at fourth light to Bason Road; then left on Mebane Rogers Road; go over the lake and right on Johnson Road; fifth house on left.
Wine List: Syrah, Sweet Marie, Dallas Red, Chambourcin, Summer's Promise, Golden Nugget, Scuppernong, Chardonnay, Muscadine, Carolina Springtime.

- 8 Grove Winery 336-584-4060**
 7360 Brooks Bridge Rd, Gibsonville, NC 27249
Owner: Max Lloyd
Winemaker: Bob Moncsko
Website: www.grovewinery.com
Hours: Fri.-Sat., noon-5 p.m.; Sun., 1-5 p.m.
Location: Guilford County — From 29, take Brown Summit exit; go east 7.6 mi. on 150 and Osceola-Ossipee Rd; left on Brooks Bridge Rd. Winery .6 mi. on right.
Wine List: Cabernet Sauvignon, Merlot, Chardonnay, Niagara, Eno River White, Sangiovese, Nebbiolo, Norton.

- 9 Horizon Cellars 919-742-1404**
 466 Vineyard Ridge, Siler City, NC
Owner: Guy Loeffler
Winemaker: Chris Pearmund
Website: www.horizoncellars.com
Hours: Mon.-Fri., 11 a.m.-5 p.m.; Sat., 10 a.m.-6 p.m.; Sun., noon-6 p.m.
Location: Chatham County — From U.S. 421, take Exit 168 right 1 mile to Old 421. Left on Old 421 .5 mi. to Vineyard Ridge. Right .4 mi.
Wine List: Chardonnay, Cabernet Sauvignon, Chambourcin, Viognier, Cabernet Franc, Syrah, Prestige Reserve, Late Harvest Vidal, Carolina Comfort.

- 10 Iron Gate Vineyards & Winery 919-304-9463**
 2540 Lynch Store Road, Mebane, NC 27302
Owners: Gene and Debbie Stikeleather
Website: www.irongatevineyards.com
Hours: Mon.-Fri., 10 a.m.-7 p.m.; Sat., 10 a.m.-6 p.m.; Sun., 1-6 p.m.
Location: Alamance County — Exit 153 off I-40; approx. 3 mi. N. of Mebane on NC 119.
Wine List: Cabernet Sauvignon, Merlot, Chambourcin, Pack House Red, Chardonnay, Sauvignon Blanc, Brightleaf White, Flue Fire Sweet White.

- 11 Old Stone Vineyard & Winery 704-279-0930**
 6245 Hwy. 52, Salisbury, NC 28146
Owner: Mark Brown
Website: www.osvwinery.com
Hours: Tues.-Sat., 11 a.m.-6 p.m.; Sun., 1-5 p.m.
Location: Rowan County — Take Exit 76 off I-85 onto US 52 South. Winery is 5 miles on left (1 mi. south of town of Granite Quarry).
Wine List: White and Red Muscadine in dry to sweet styles, Carlos Riesling, Noble Cabernet and Peach.

- 12 Rock of Ages Winery & Vineyard 336-364-7625**
 1890 Charlie Long Road, Hurdle Mills, NC 27541
Owners: Kevin and Kimberly Moore
Hours: Opening soon. Call in advance.
Location: Person County — From Burlington, take N.C. 49 north. Inside Person County, turn right on Charlie Long Road. Winery is 1.9 mi. on right.

- 13 SilkHope Winery 919-545-5696**
 701 Duncan Farm Road, Siler City, NC 27344
Owner: Wally Butler
Hours: Sat.-Sun., noon-5 p.m.; weekdays by appt.
Location: Chatham County — Off U.S. 64 Bypass at Exit 381, north on N.C. 87 1.8 miles to Silk Hope Gum Springs Road. Left 2.5 miles. Winery on left at intersection with Emerson Cook Road.
Wine List: Vidal Blanc, Sparkling White Viognier, Sparkling White Chambourcin, Grand Vista, Red Roots, Chambourcin.

- 14 Stonefield Cellars 336-644-9908**
 8220 Hwy. 68 N., Stokesdale, NC 27357
Owners: Robert and Natalie Wurz
Winemaker: Robert Wurz
Hours: Thurs.-Sat., noon-6 p.m.; Sun, 1-6 p.m., or by appt.
Website: www.stonefieldcellars.com
Location: Guilford County — North off I-40 at Exit 210. Take NC 68 north 13 miles. Winery on right at intersection with NC 65 (entrance on NC 65).
Wine List: European varietals, French/American hybrids and blends.

- 15 Stony Mountain Vineyards 704-982-0922**
 26370 Mountain Ridge Road, Albemarle, NC 28001
Owners: Ken, Marie and Devron Furr
Hours: Fri.-Sat., 12-6 p.m.; other days by appt.
Website: www.stonymountainvineyards.com
Location: Stanly County — Take Hwy 24-27 East from Albemarle. Turn left at Stone Mountain sign. Turn right on Mountain Ridge Rd.
Wine List: Chardonnay, Cabernet Sauvignon, Syrah, Merlot and American varietals.

SANDHILL/COASTAL REGION

- 1 A Secret Garden Winery 919-734-0260**
 1008 Airport Road, Pikeville, NC 27863
Owners: Gerald and Linda Hall
Hours: Thurs.-Sat., 10 a.m.-6 p.m.; Sun., 1-6 p.m.

Website: www.asecretgardenwinery.com
Location: Wayne County — From U.S. 70, take N.C. 117 North to Exit 94 (Pikeville). Turn right. Straight for 2 mi., then right onto Airport Road. Winery 1.25 mi. on left.
Wine List: Carlos, Noble, blends.

- 2 Bannerman Vineyard 910-259-5474**
 2624 Stag Park Rd., Burgaw, NC 28425
Owners: Scot and Colleen Bannerman
Website: www.bannermanvineyard.com
Hours: Wed.-Sat., noon-4 p.m., or by appt.
Location: Pender County — Take I-40 Exit #398. Turn West on NC Hwy 53. Go 1 mile and turn left on Stag Park Rd and go 2.5 miles.
Wine List: Sweet White Oak Blend, Semi-Sweet White Oak Blend, Sweet Bay Blush, Red Oak Sweet, Red Oak Semi-Sweet, Weeping Willow.

- 3 Bennett Vineyards 877-762-9463**
 6832 Bennett Vineyards Rd., Edward, NC 27821
Owners: Buddy Harrell and Robert Thornton
Website: www.ncwines.com
Hours: Mon.-Sat., 2-5 pm. Please call ahead.
Location: Beaufort County — 35 miles south of Greenville, off Hwy 33. Follow signs.
Wine List: American blends.

- 4 Cypress Bend Vineyards 910-369-0411**
 21904 Riverton Road, Wagram, NC 28396
Owners: Tina and Dan Smith
Website: www.cypressbendvineyards.com
Hours: Wed.-Fri., Sun., noon-6 p.m.; Sat., 10 a.m.-6 p.m. Mon.-Tues. by appt.
Location: Scotland County — Off US 401 (10 mi. north of Laurinburg) in Wagram, right on Riverton Rd. Winery is 3 mi. on left.
Wine List: Muscadine and Carlos blends.

- 5 Duplin Winery 800-774-9634**
 P.O. Box 756, Rose Hill, NC 28458
Owners: David Fussell and family
Website: www.duplinwinery.com
Hours: Mon.-Thurs., 9 a.m.-6 p.m.; Fri., 9 a.m.-9 p.m.; Sat., 9 a.m.-6 p.m.
Location: Duplin County — Take I-40 exit 380. Right on Hwy 117.
Wine List: Muscadine blends.

- 6 Grapefull Sisters Vineyard 828-381-9221**
 4903 Ramsey Ford Road, Tabor City, NC 28463
Owners: Sheila Suggs Little and Amy Suggs
Website: www.grapefullsistersvineyard.com
Hours: Wed.-Sat., 10 a.m.-6 p.m.
Location: Columbus County — South off NC 904 from Dulah about 1.5 mi. Vineyard on left.
Wine List: Muscadine and Carlos blends.

- 7 Hinnant Family Vineyard 919-965-3350**
 826 Pine Level Micro Rd., Pine Level, NC 27568
Owners: Willard and Bob Hinnant
Website: www.hinnantvineyards.com
Hours: Mon.-Fri., 11 a.m.-5 p.m.; Sat., 10 a.m.-6 p.m.; Sun. 12:30 p.m.-5 p.m.
Location: Johnston County — From Raleigh take I-40 east to US 70 East. Go 30 mi., then left at Peedin Ave. Vineyard 2 mi. on right.
Wine List: Muscadine varieties, Norton and fruit wines.

- 8 Lu Mil Vineyard 910-866-5819**
 474 Suggs-Taylor Road, Dublin, NC 28332
Owner: Lu Mil Vineyard, Inc.
Website: www.lumilvineyard.com
Hours: Mon.-Sat., 10 a.m.-6 p.m.; Sun., 1-6 p.m.

Location: Bladen County — South at I-95 Exit 46 on NC 87 25 mi. to Dublin. Left on 4th St. for 1/2 mi., then right on Suggs-Taylor Rd. Vineyard on right.
Wine List: Bladen Blush, Cape Owen Red, Taylor Divine, Merry Christmas, Alcohol-free wines and ciders.

- 9 Martin Vineyards 252-429-3542**
 P.O. Box 186, Knotts Island, NC 27950
Owners: David and Jeanie Martin
Website: www.martinvineyards.com
Hours: Daily, noon-5 p.m. (closed Wednesdays)
Location: Currituck County — From Rt. 168, take scenic free ferry (800-BY FERRY) across Currituck Sound to Knotts Island. Follow NC 615 north 2.7 miles to Martin Farm Lane.
Wine List: French varietals, Muscadine varieties, Fruit wines.

- 10 Moonrise Bay Vineyard 866-888-9463**
 134 Moonrise Bay Landing, Knotts Island, NC 27950
Owners: Richard and Kate Morris
Website: www.moonrisebaywine.com
Hours: Daily, noon-5 p.m.
Location: Currituck County — From Virginia Beach, take Princess Anne Rd. south to Knotts Island. Bear left at the Knotts Island Market and proceed one mile to vineyard on left. Or take the Ferry from Currituck, NC.
Wine List: French varietals, French hybrids, Fruit wines, American varietals

- 11 Sanctuary Vineyards 800-637-2446**
 6957 Carotake Highway, Jarvisburg, NC 27947
Owners: Tom and Jerry Wright
Website: www.sanctuaryvineyards.com
Hours: Sat.-Sun., tasting room open.
Location: Currituck County — Off Hwy. 158 in Jarvisburg.
Wine List: Coastal Collage, The Lightkeeper, Moonrise Bay wines.

- 12 Silver Coast Winery 910-287-2800**
 6680 Barbeque Rd., Ocean Isle Beach, NC 28469

Owners: John and Maryann Azzato
Website: www.silvercoastwinery.com
Hours: Mon.-Sat., 11 a.m.-6 p.m.; Sun., noon-5 p.m.
Location: Brunswick County — From Hwy. 17 (7 mi. north of S.C. border) take Hwy. 904 west. After 1.5 miles, take right on Russtown Rd. After 1.5 miles, take 4th right on Barbeque Rd.
Wine List: French Varietals, French Hybrids, Blends.

SOUTHWEST VIRGINIA

- 1 AmRhein Wine Cellars 540-929-4632**
 9243 Patterson Drive, Bent Mountain, VA 24059
Website: www.amrheinlinecellars.com
Hours: Fri.-Sun., noon-5 p.m. or by appointment
Wine List: French Varietals, Blends

- 2 Chateau Morrisette 540-593-2865**
 Floyd, VA 24091 (Milepost 171.5 on Blue Ridge Parkway)
Owners: Morrisette family.
Website: www.thedogs.com
Hours: Mon.-Thurs., 10 a.m.-5 p.m.; Fri.-Sat., 10 a.m.-6 p.m.; Sun., 11 a.m.-5 p.m.; (call for restaurant hours)
Wine List: European and proprietary blends. The Black Dog, Our Dog Blue, Angel Chardonnay.

- 3 Valhalla Vineyards 540-725-9463**
 6500 Mt. Chestnut Road, Roanoke, VA 24018
Website: www.valhallawines.com
Hours: Fri, 4-7 p.m.; Sat, noon-5 p.m., Sun, 1-5 p.m.
Wine List: Fine French and Italian Varietals.

- 4 Villa Appalaccia Winery 540-593-3100**
 752 Rock Castle Gorge, Floyd, VA 24091
Website: www.villaappalaccia.com
Hours: Thurs.-Sat., 11 a.m.-5 p.m.; Sun., 12-4 p.m.
Wine List: Italian Varietals and Blends.

JONESVILLE, NC
The Heart of the Yadkin Valley

www.visityadkinvalley.com

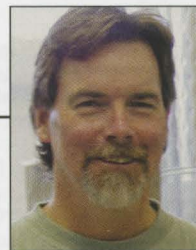
Stay at our Award-Winning Hotels and Visit our Yadkin Valley Wineries!



- HAMPTON INN**
 (336) 835-1994
- DAYS INN**
 (336) 526-6777
- COMFORT INN**
 (336) 835-9400
- HOLIDAY INN EXPRESS**
 (336) 835-6000
- ROSE'S VILLAGE MOTEL**
 (336) 835-3609

ASK THE WINEMAKER

By Stephen Rigby, winemaker,
Raffaldini Vineyards



Summertime... and the sipping is easy

Here in the latter part of May I walk out of the cellar to take a break and am suddenly enveloped by the unmistakable perfume that is from the flowering of various grape varieties in the vineyard. It is heady and pungent and I'm immediately reminded that, in a sense, the 2006 vintage and its wines are well on their developmental way. I breathe deeply to enjoy this aroma, as I always take pleasure in this perfumed air this time of year. This is, in a way, the first of many purposeful sniffs for a winemaker of the ever-evolving components of the fruit now being set on the clusters that will bear the berries that will provide the juice that will become the wine.

But enough of that . . . it's summertime. Time to get out and enjoy the great outdoors; to take vacations; to gather with friends and family at barbecues and picnics; to grow and enjoy eating the heck out of fresh fruits and vegetables; to attend music festivals, wine festivals and any other festivals; to take a long weekend to catch up with old friends; to cool off in the mountains or warm up at the beach.

Oh, and of course time to visit your local wineries so that you can find the wines produced by your friends and neighbors from your North Carolina soils that will help complement the various events and friendly gatherings you will be attending or hosting this time of year. Keep in mind, too, that there are new wines being bottled and released regularly during these months, so there's nearly

always something new to try and to please your palate with.

Because this is such a social time of year and you may find yourself gathering regularly with friends around a spread of food, I would be remiss if I didn't encourage you to be sure and take the time to endorse the occasion with some relevant declaration, usually in the form of a toast. Though I'm by no means a trustworthy source of proper etiquette, I will at least offer as a public service what I am aware of as regards toasting (or at least what I've been told by others who may be no more trustworthy). These notes are for only very informal and comfortable gatherings . . . my favorite kind:

Be simple and be brief (people are hungry). Be yourself. Don't drink to a toast being offered to you, but you may certainly respond in kind following that toast. It's fine (and encouraged) to participate in the toast even if your glass is empty or has some beverage other than what the others are having. If it's one of those toasts where everyone's clinking glasses (which I kind of like), then try to do it without crossing over other's arms, and look the fellow toaster in the eye when your glass clinks theirs. And "be done," that is, have a clearly defined and positive ending to your toast.

It's a great thing to gather and break bread with family and friends, and, in our house anyway, toasting often occurs and affirms that gathering. It's just plain fun, although sometimes it may happen that "all this toasting is interfering with my drinking!" So enjoy your summer, and enjoy it more with the wines that come from here just like that

home-grown tomato does.

Now, to maybe help a little bit getting your toasting started, I'll leave you with these thoughts:

May friendship, like wine, improve as time advances,

And may we always have old wine, old friends, and young cares.

— Unknown

*When wine enlivens the heart
May friendship surround the table.*

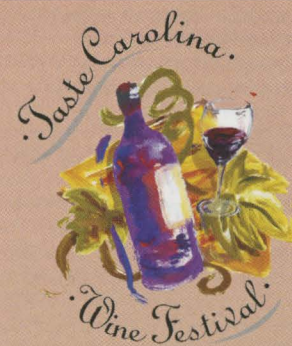
— Unknown

To get the full value of joy, you must have someone to divide it with.

— Mark Twain

I drink to your charm, your beauty and your brains — Which gives you a rough idea of how hard up I am for a drink.

— Groucho Marx



Saturday, October 7, 2006
11am-6pm

Piedmont Triad Farmers Market
Greensboro, NC

- NC'S FINEST JAZZ!
- FOOD! • CRAFTS! • FUN!
- ENJOY NC WINES!

Tasting Charge:
\$15 Advance/\$20 Gate
Rain or Shine

Benefiting the
Sparrow's Nest



FOR MORE INFORMATION VISIT OUR
WEBSITE OR CALL PLANET TRAVEL
(336) 676-1962
WWW.TASTECAROLINA.COM

THE GRAPEVINE

Experts expound on the state of N.C.'s industry

By Norm Oches

What does it take to grow grapes and make wine in North Carolina? That's what visitors to this year's North Carolina Winegrower's Association Annual Meeting in Greensboro came to find out. And they didn't go home empty handed. Experts in grape growing and winemaking told a crowd of more than 300 what makes North Carolina a unique wine producing region. Here are a few of the voices heard during the one and a half day event, Feb. 4-5.

Mark Friszowski: Childress Vineyards (NC)

NCWA President Mark Friszowski reminded the audience that as part of a national consumer trend toward more wine consumption — wine surpassed beer for the first time in history this past year — North Carolina wineries must create their own identity and then defend it against all comers. "We need to keep the magic, the story and the image of our local wines," says Friszowski, "and proclaim our uniqueness."

Margo Knight: North Carolina Wine and Grape Council

Knight reported that with 53 wineries and more than 350 vineyards, North Carolina now ranks number 12 nationally in wine production. Since the North Carolina wine industry is linked so closely to tourism, Knight's wine marketing team recently moved from the N.C. Department of Agriculture to the Department of Commerce.

Luca Paschina: Barboursville Vineyards (VA)

Paschina, winemaker and general manager of Barboursville Vineyards, kicked off the meeting. "Find your own style and have a good story," he

says. This can include making different style wines with the same grapes. Unique blends of different grapes are another good option. "Yet," cautions Paschina, "it's fine to want to be different, but different doesn't always mean better. You have to be consistently good at whatever you do. Visitors to a winery want a consistent product, consistent packaging and a consistent and knowledgeable staff. Every new wine area goes through a period of trial and error. Growers and wineries alike must have the courage to admit mistakes, correct them, and move on as quickly as possible."

Gill Giese: Surry Community College

Surry Community College is about to release the results of a study on training system and harvest yields and the results of a winery survey. Referring to the new data, Giese says Chardonnay is the white grape to start out with in North Carolina. "It's predictable, has acceptable yields, and produces a wine that can be made in several different styles." In 2005 the reds most commonly grown in North Carolina were Cabernet Sauvignon and Merlot.

Michael Helton: Hanover Park Vineyard (NC)

The cost of installing and operating a vineyard through first harvest is now running close to \$20,000 per acre in North Carolina. You can't make a lot of mistakes and have it pay off. The key is to find the right rootstock to control vigor. You can always add vigor. You have a harder time taking it out.

Ashley Myers: Virginia Tech

Myers, daughter of Laurel Gray's Benny and Kim Myers, has become somewhat of an expert on Pierce's Disease in the Southeast. Through her graduate work at N.C. State, she estimates that the eastern two-thirds of North Carolina are at high risk for PD. Small, isolated vineyards feel the most pressure. "It's critical that our winters are cold enough to kill disease and the insects that carry it," says Myers.

Joe Mize: Joe Mize Vineyards (NC)

Mize told the crowd that growers like himself who have no winery have to be realistic about the

Continued on Next Page

Learn more about the fastest growing industry in NC

JOIN THE
NORTH CAROLINA
WINEGROWER'S
ASSOCIATION

- Annual Conference
- Educational Seminars
- Networking Opportunities
- Resource Listings
- Social Events

Visit our website: www.ncwinegrowers.com



The Harmon Farm— offers 114 acres in Yadkin Valley/wine region and a restored house built in 1860's; gently rolling terrain has pastures, cultivated fields, pond, Golf Course Road frontage and various outbuildings; close to established vineyards and wineries. Listing agent Tom Gwyn 336-835-4749

www.Century21Hudspeth.com
Serving the Heart of the Yadkin Valley
968 N. Bridge Street, Elkin 1-800-621-8145

Customize Your Wine Packaging

Ferguson Supply & Box Mfg. Co.
is equipped with inhouse graphic and
structural departments as well as top of the
line printing and converting machinery.



- Stock Wine Tote Sizes:
2, 3, and 6 bottle

- Windows show bottle label
- No inserts needed
- Custom graphics and print

www.fergusonbox.com 704.597.0310 • 800.821.1023 Charlotte, NC

FERGUSONBOX
INNOVATION BEYOND THE BOX

In the April-June issue of *On The Vine*, this ad ran with portions of the background artwork missing because of a computer glitch. *On The Vine* apologizes for the error.

GRAPEVINE

Continued from Page 17

grape business. Even with prices of North Carolina-grown grapes running \$1,200-1,600 per ton, it still can cost \$1,000 or more per ton to produce them. "The real money," admits Mize, "is in the winery, not in the vineyard."

Kim Myers: Laurel Gray Vineyards (NC)

"When addressing the issue of how to market your wines once your vineyards are producing and your winery is built," says Myers, "you have to decide what's unique about your wine and make it your story. Everything you do or say has to be focused on your story." She says wine clubs are great for building customer loyalty around her "story." It makes visitors feel special. Myers also takes visitors on tours of her vineyard to help them understand the time, money and labor that are needed to produce a quality bottle of wine in North Carolina.

Debbie Stikeleather: Iron Gate Vineyards (NC)

"What people say they drink is one thing," says Stikeleather. "What they buy is another. Telling your story is key to building a connection with your customer so you'll be able to offer them the wine they want to buy. And the best advertising you can do is in the tasting room." Stikeleather says she and her husband Gene take the extra time to help visitors understand how their winery is part of the local community. She also depends on the local labor pool to help staff her tasting room during the busy summer season. "Public school teachers don't normally work during the summer months and are great summer help. They are eager to learn and can learn to tell 'your story' as well as you do."

Barbara Ensrud: Wine Writer

Ensrud, a noted wine journalist and Raleigh-area resident, told a packed Gala Dinner crowd how excited she was that North Carolina is becoming known as one of the up-and-coming wine-producing states in America. One trend she sees in the wine market in general is the willingness of consumers to break away from old standards and try new varieties. Therefore, she encouraged attendees to develop wines with their own regional character. A case in point, says Ensrud, is Viognier, a grape that develops a special character when grown in North Carolina soils. She also sees Cabernet Franc becoming a strong part of many North Carolina-based wine lists in the future.

Bernard DeLille: Biltmore Estate Winery (NC)

DeLille said there are two factors he considers when buying grapes from other vineyards: price and his relationship with the grower. "In North Carolina," says DeLille, "the vineyards are so new, there is not a lot of consistency from year to year. It will take time, but it will happen. Knowing the growers and working with them to make sure the crops we buy meet our high quality standards is critical to the success of both our winery and the growers."

Lucian Georgescu: Appalachian State University

Georgescu, a visiting professor from the University of Galati in Romania, talked about some of the chemical indicators that are part of the winemaking process. Georgescu stressed the importance of pH – the acid/alkaline balance of chemical compounds – as an indicator of the overall health of a wine. In general, the lower the grape pH, the better it is for the winemaker. There is less chance of oxidation, less spoilage due to bacterial growth, more color and better protein stability. Georgescu closed by describing how pH is a good predictor of overall fermentation success and should be measured often – before, during, and after the fermentation process.

Childress releases new reserves

Childress Vineyards introduced its 2004 Vintage Reserve wines in late May, its first wines from predominantly Yadkin Valley grapes.

Winemaker Mark Friszowlowski explained at the special tasting that Childress' philosophy is that in its reserve wines it will use "only the finest grapes, gentlest handling and old-world winemaking techniques."

Production will be limited to no more than 5 percent of Childress' total production. In this vintage about 300 cases each were produced of the four wines.

The 2004 Reserve wines released are Chardonnay, Merlot, Cabernet Franc and Cabernet Sauvignon.

Childress also recently released a collection of racing-related wine sets celebrating "the championship style of RCR," the NASCAR franchise owned by Richard Childress.



Richard Childress introduces his new reserve wines as writer Barbara Ensrud checks the bouquet.

YADKIN VALLEY WINERY SUPPLY

Winery and Vineyard Supplies

Hoses • Gases: CO₂, SO₂, Argon, Nitrogen
Pressure Washers • Air Compressors
Custom Made Tubes & Hoses
Farm Supplies for your Trucks
Gamajet Cleaning Systems
Home Wine Making Kits & Supplies & More!

A Division of Darnell Parts,
the NAPA Auto Parts Store
Locally owned and operated for over 40 years
1020 N. Bridge Street
Elkin, NC 28621
(336) 835-6272
www.yadkinvalleywinerysupply.com

Daily Deliveries in the Yadkin Valley!

Laurel Gray

A Swan Creek Vineyard
In The Yadkin Valley

Southern Charm With a Touch of Elegance.

- FRENCH VARIETAL WINES
- MANICURED VINEYARDS
- NC HANDCRAFTED GIFT ITEMS
- EDUCATIONAL VINEYARD TOURS

Open Wednesday – Sunday
(336) 468-9463 (Got Wine)
www.laurelgray.com

Hwy. 421, Exit 267
5726 Old Hwy. 421, Hamptonville, NC

The boxed sets include "Champion's Blend" Meritage wine and two etched Childress Vineyards crystal wine glasses.



On The Vine going bi-monthly

With this issue *On The Vine* becomes a bi-monthly (six issues a year) publication. "The explosive growth of North Carolina's viticulture industry has created more news than we can appropriately cover as a quarterly," said Rebel Good, the magazine's publisher.

The magazine, founded by Susan Lyons of Raffaldini Vineyards, started as a twice-a-year newsletter four years ago.

It was converted to a quarterly after Lyons sold it in January 2004.



McRitchie sets September opening

McRitchie Vineyards in Thurmond, north of Elkin in Wilkes County, has set a tentative opening date of September 22.

The vineyard and winery are owned by wine consultants Sean and Patti McRitchie. The win-

ery will have a capacity of 3-5,000 cases a year and will also offer custom crush services. Sean is also the winemaker for Round Peak, Flint Hill and Brushy Mountain Winery.

The McRitchies have planted four acres to Chardonnay and will eventually expand to seven acres in vine. They will also be sourcing grapes from across the region.

Initial releases under the McRitchie label will be a Chardonnay, Niagara and a red blend.



Yadkin County approves wine sales

Voters in Yadkin County approved on- and off-premises wine sales by a 3-2 margin in a referendum on May 2. Turnout was relatively light.

Until a couple years ago, Yadkin County was completely dry. At that time the Town of Yadkinville approved wine sales by a three-vote margin. Yadkin is home to three wineries — RagApple Lassie, Hanover Park and Buck Shoals — and two other tasting rooms — Flint Hill and Laurel Gray.

The passage may be more symbolic than anything else. After Yadkinville approved wine sales, only one supermarket and one restaurant bought sales permits, and in the month since the latest referendum's passage no new permits have been applied for.

WHISPERS

Rock of Ages Winery in Person County is looking to a mid-July opening . . . Brushy Mountain Winery in downtown Elkin and Grassy Creek Vineyards just north of town are both planning August openings . . . La Belle Amie Vineyards on the southern coast is hoping for a September startup . . . Duplin Wine Cellars has introduced its first two

Estate Bottled wines, Midnight Magnolia and Beaufort Bay. They are the first of a four-item series to be introduced this year, all made from grapes at Duplin's Cape Fear Vineyards in Rose Hill . . . Chateau Morrisette has debuted two Sangrias, a white made from its Angel Chardonnay and a red based on its Black Dog . . . Old Stone Winery has released three new wines, a Semi-Sweet Riesling, Blackberry and a dry red blend, Peckerhead Red. Old Stone has also opened a full online store at osvwinery.com . . . WoodMill Winery opened in mid-May in Vale, releasing Red Muscadine, Golden Scuppernong and Blueberry.



Shoppes on Main

Visit Historic Downtown Elkin www.downtownelkin.com

Diana's Bookstore

Summer Reading Getaway!

Gifts • Coffee

127 West Main St. • (336) 835-3142

Surry Gift Shoppe

Great Selection... Yadkin Valley Wines
Vera Bradley • Brighton Jewelry

www.surrygiftshoppe.com
113 W. Main St. • 835-6911

Dave's Antiques

209 West Main Street, Elkin
835-3355

(Located in Historic Downtown Elkin, beside the Post Office)

Hours: Thurs.-Fri. 9:00-5:30; Sat 9:00-2:00
Closed Wed. & Sun. Other days by appointment.

Yadkin Valley General Store

302 East Main St.,
At the end of Main St.,
Historic Elkin,
Across from Chatham
(336) 835-1426

Open Mon-Sat, 9am-6pm
The area's only Pennsylvania Dutch Bulk Food Store

Speidel™ Tanks

Offered by MoreWine!

- The Very Best German Quality
- Mirror Polish Interior Finish
- Excellent Hardware
- Beautiful Welds

- Surprisingly Low Price
- Sealed and Variable Volume
- Distributed Exclusively in U.S. by MoreWine!

For East Coast Sales call Karl Wichmann for more information!
KarlW@MoreWineMaking.com

Absolutely Everything! for Growing Wineries

• Speidel Tanks	• Inoxpa Pumps	• Foil Spinners
• MoreWine! Tanks	• Labelers	• Cap Punchers
• Crusher/Destemmers	• Tubing	• Gifts & Glassware
• Wine Presses	• Chemicals	• Expert Advice
• Stainless Fittings	• Kreyer Glycol Sys.	• Much, Much More

www.MoreWineMaking.com
Free Full-Color Winemaking OR Beermaking Catalogs

PLACES TO GO, PEOPLE TO SEE

JULY

- July 1-3. Summer Holiday Weekends at Biltmore Estate Winery, Asheville. Featuring live music, cooking demonstrations, wine tastings and wine seminars.
- July 1-2. Frizzante! at Raffaldini Vineyards, Ronda, NC. From 11 a.m. to 5 p.m. Saturday and 1 to 5 p.m. Sunday. Independence Day celebration features the release of Frizzante, a speciality sparkling rose wine. Wine specials offered on reds and whites all weekend.
- July 4. Independence Day Festival at Childress Vineyards, Lexington, NC. 10 a.m.-6 p.m. \$15.
- July 5. Summer Music Series at Silver Coast Winery, Ocean Isle Beach, NC. From 5 to 8 p.m. Free event features beach music by Dave Freeman. Visitors can bring their own food, with beverage and wine sold on site.
- July 8. Black Dog Jazz Concert at Chateau Morrisette, Floyd VA. From noon to 5 p.m. Free event featuring live music by The Lenny Marcus Jazz Group.
- July 8. Saturday Shindig Series at RagApple Lassie Vineyards, Boonville, NC. Beach music concert featuring the Catalinas. From 6 to 9 p.m. Food available for purchase. Cost is \$15 per person plus 24 oz. jar of peanut butter for Second Harvest Food Bank.
- July 14. Jazzy Fridays at Cypress Bend Vineyards, Wagram NC. From 6 to 9:30 p.m. Tickets are \$5 and include music, hors d'oeuvres and a glass of wine.
- July 15. Fifth annual Sip-n-Shag Beach Bash at AmRhein Wine Cellars, Bent Mountain VA. From 1 to 5 p.m. Featuring live music by The Kings Band, German cuisine, barrel rolling and a children's activity tent. Tickets are \$15 per person and free for children under 12.
- July 15. Riverhouse Winefest on the New. Tastings from Yadkin Valley wineries, music and food by the river's edge. 1-5 p.m. 336-982-2109.
- July 15. Full Moon Band Jam at RayLen Vineyards, Mocksville, NC. From 5 to 9 p.m. Featuring live classic rock by Johnny Rehab, Big Foam Finger & The Fidgets. Food from Full Moon Oyster Bar. Tickets are \$10 and include parking, music and wine tasting.
- July 19. Summer Music Series at Silver Coast Winery, Ocean Isle Beach, NC. From 5 to 8 p.m. Free event features beach music and more by Rob Aube, "The Traveling Parrot." Visitors can bring their own food, with beverage and wine

sold on site.

- July 22. Third annual Summertime Jam Luau at Dennis Vineyards, Albemarle NC. From 6 to 10 p.m. Hawaiian themed event featuring music by The Right Turn Clyde Band. Tickets are \$15 in advance and \$10 at the gate.
- July 22. Shelton at Sunset summer concert series at Shelton Vineyards, Dobson NC. From 6 to 9 p.m. Featuring The Tams. Tickets are \$25, with a \$5 discount for advance purchases and an additional \$5 discount for wine club members.
- July 22. Black Dog Blues Concert at Chateau Morrisette, Floyd VA. From noon to 5 p.m. Free event featuring live music by Steady Rollin' Bob Margolin and Cary Bell. Also featuring Scott Perry.
- July 28. Jazzy Fridays at Cypress Bend Vineyards, Wagram NC. From 6 to 9:30 p.m. Tickets are \$5 and include music, Hors D'oeuvres a glass of wine.
- July 29. Sangiovese Saturday at Raffaldini Vineyards, Ronda, NC. From 11 a.m. to 5 p.m. Featuring the newly released 2005 Sangiovese. Fee of \$5 includes full pour of the new wines plus light refreshments.

AUGUST

- August 2. Vine to Wine at Westbend Vineyards, Lewisville, NC. Starts at 7 p.m. A crash course in wine education to create your own bottle of wine assisted by winemaker Mark Terry. Cost is \$50 per person with reservations required.
- August 2. Summer Music Series at Silver Coast Winery, Ocean Isle Beach, NC. From 5 to 8 p.m. Free event features oldies music by The Use-to-Be's. Visitors can bring their own food, with beverage and wine sold on site.
- August 5. Blending Red Wine Festival at AmRhein Wine Cellar, Bent Mountain VA. From 3 to 8 p.m. Winemaker Steve Bolleter will teach classes on the art of creating wine. Event also features food and music. Tickets are \$15 per person, with children under 12 free, and advance reservations required.
- August 5. Murder Mystery Dinner Theater, "Death is a Cabernet Of' Chum," at Dennis Vineyards, Albemarle NC. \$35 tickets include dinner and the performance, with a limit of 125 sold. Wine cash bar from 6 to 7 p.m. with dinner served at 6:45 p.m.
- August 5-6. Summer Holiday Weekends at Biltmore Estate

THE MAYBERRY LAND CO., INC.

**SOLD - 43 acre vineyard site
1 mile North of Elkin . . .**

**OFFERING:
Wilkes County - 3 vineyard sites
on the Yadkin River
(21-63 acres)**

**10 acre estate vineyard with
45 acres forested**

**Excellent 70 acre site
-Brushy Mountains,
South of Hwy. 421**

**Matthew C. Mayberry, Broker
The Landman**

Harris Building,
125 West Main St.,
Elkin, NC 28621

Office: (336) 835-1313
Mobile: (336) 366-0737
Fax: (336) 835-3713

yvavnydsites@aol.com • www.yvvs.com



GRA-MAC IRRIGATION

CONSULTING - DESIGN
SALES - INSTALLATION

Since 1955

COMPLETE VINEYARD IRRIGATION SYSTEMS

Featuring Quality
NETAFIM Components:
Drippers, Vaseline, Tubing,
Filter Systems, Pressure Regulators,
Fertilizer Injectors

Pumps for PTO, Diesel, Gas, Electric

1-800-422-3560

Hwy. 801 North
Mocksville, NC
(336) 998-3232



Chatham Hill Winery

WINE MADE PERSONAL

At Chatham Hill, we are not only dedicated to crafting inspired wines, but also sharing the story behind each glass. Whether you are a longstanding wine lover or are just beginning to explore wine, Chatham Hill is dedicated to delivering a memorable wine experience.

We offer a broad array to please any palate from French varietals including Cabernet Sauvignon, Merlot, Cabernet Franc, Chardonnay, Viognier, Pinot Grigio, Riesling, Syrah and Zinfandel to our distinctive line of semi-sweet fruit blends under the Sweet Carolina label.

Winery tours and wine tasting: M-F 11-5; Sat. 11-6; Sun 1-5. Contact us for private events, wine classes and custom wine labels.

3500 Gateway Centre Blvd. #200, Morrisville/Cary, NC 27560
Exit 285 off I-40 near Raleigh/Durham Airport
919-380-7135 or 800-808-6768 • www.chathamhillwine.com



Winery, Asheville. Featuring live music, cooking demonstrations, wine tastings and wine seminars.

August 11. Jazzy Fridays at Cypress Bend Vineyards, Wagram NC. From 6 to 9:30 p.m. Tickets are \$5 and include music, hors d'oeuvres and a glass of wine.

August 12. Saturday Shindig Series at RagApple Lassie Vineyards, Boonville, NC. Beach music concert featuring Band of Oz. From 6 to 9 p.m. Food available for purchase. Cost is \$15 per person plus 24 oz. jar of peanut butter for Second Harvest Food Bank.

August 12. Black Dog Latin Jazz Concert at Chateau Morrisette, Floyd VA. From noon to 5 p.m. Free event featuring live music by West End Mambo.

August 12. Summer concert series at Cypress Bend Vineyards, Wagram NC. From 6 to 10 p.m. Tickets are \$5 and include a glass of wine. For more information, call 910-369-0411.

August 16. Summer Music Series at Silver Coast Winery, Ocean Isle Beach, NC. From 5 to 8 p.m. Free event features music by the band Freedom. Visitors can bring their own food, with beverage and wine sold on site.

August 19. Shelton at Sunset summer concert series at Shelton Vineyards, Dobson NC. From 6 to 9 p.m. Featuring The Embers. Tickets are \$25, with a \$5 discount for advance purchases and an extra \$5 discount for wine club members.

August 19. Art of the Vine Festival, Childress Vineyards, Lexington, NC. 10 a.m.-3 p.m.

August 25. Jazzy Fridays at Cypress Bend Vineyards, Wagram NC. From 6 to 9:30 p.m. Tickets are \$5 and include music, hors d'oeuvres and a glass of wine.

August 26. Black Dog Blues Concert at Chateau Morrisette, Floyd VA. From noon to 5 p.m. Free event featuring live music by Melva Houston.

August 30. July 5. Summer Music Series at Silver Coast Winery, Ocean Isle Beach, NC. From 5 to 8 p.m. Free event features oldies music by "The Big Bopper Show." Visitors can bring their own food, with beverage and wine sold on site.

SEPTEMBER

September 2. Third annual Labor Free Festival at AmRhein Wine

Home Coming Bed & Breakfast

*Come enjoy a delightful stay
with sumptuous food and
luxurious accommodations.*

608 North Bridge Street • Elkin, NC

On-Site Phone (336) 526-7772

Reservation Line, Call (336) 526-7770

www.homecominghouse.com

*We Are Your
Real Estate
Professionals!*

**SWIFT
REAL ESTATE SPECIALISTS**

Real Estate and Auctions
Sam & Deborah Swift, GRI, CRS, ABRM
(336) 526-7770 • 243 N. Bridge Street • Elkin
www.swiftrealtors.com

Cellars, Bent Mountain VA. From 4 to 8 p.m. Featuring live music by The Catalinas, good, barrel vineyard tours and a children's activity tent. Tickets are \$15 per person and free for children under 12. Advance reservations required.

September 2-3. Summer Holiday Weekends at Biltmore Estate Winery, Asheville. Featuring live music, cooking demonstrations, wine tastings and wine seminars.

Sept. 3. Winemakers Dinner at Chateau Morrisette, Floyd VA. Starts at 7 p.m. Features a five-course dinner partnered with Chateau Morrisette wines. Cost is \$75 per person, with reservations required. 540-593-2865 for reservations.

Sept. 9. Saturday Shindig Series at RagApple Lassie Vineyards, Boonville, NC. Beach music featuring The Entertainers. 6-9 p.m. Food available for purchase. \$15 per person plus 24 oz. jar of peanut butter for Second Harvest Food Bank.

Sept. 9. Black Dog Country Music Concert at Chateau Morrisette, Floyd VA. From noon to 5 p.m. Free event featuring live music by LoCash Cowboys. Also featuring The Jugbustlers.

Sept. 16. Harvest Festival at RayLen Vineyards, Mocksville, NC.

From 1 to 5 p.m. Featuring music by the Double Take Band and food from Bennett's Smokehouse. \$10 ticket includes admission, parking, music and wine tasting.

Sept. 16. Second annual Italian Festival at Raffaldini Vineyards, Ronda, NC. From noon to 5 p.m. Featuring Italian food, music and wine. Fee of \$5 includes commemorative glass.

Sept. 16. Sixth Annual Moonlight Stomp at AmRhein Wine Cellars, Bent Mountain VA. 4 p.m. Featuring live musicians, Virginia pork BBQ, marshmallow roasting and traditional grape stomp. \$10 per person, children under 12 free.

Sept. 16. Shelton at Sunset summer concert series at Shelton Vineyards, Dobson NC. From 5 to 8 p.m. Featuring General Johnson and Chairmen of the Board. Tickets are \$25, \$5 advance discount and extra \$5 off for wine club members.

Sept. 16. Purple Feet Festival at Silver Coast Winery, Ocean Isle Beach NC. Featuring music, food and grape stomping.

Sept. 23. Second annual harvest festival at Cypress Bend Vineyards, Wagram NC. From 10 a.m. to 6 p.m. For more information, call 910-369-0411.

BED AND BREAKFASTS & COUNTRY INNS

Madelyn's in the grove a Bed and Breakfast



*"A Getaway
Not Far Away"*

Stay in a charming
home built in 1934

1836 W. Memorial Hwy, Union Grove
800-948-4473 • www.madelyns.com

Mention this ad when you stay with us and receive
a FREE cookbook, "Stove in the Grove!"

**Cabin in the Vines
A Break from Reality**

Quinton & Kim Haley
390 Means Creek Rd
Mayodan, NC 27027
(336) 548-1846
www.AutumnCreekVineyards.com



Situated in one of Statesville's historic districts,
the Kerr House offers a beautiful retreat after a
day at the Yadkin Valley wineries.

**The Kerr House
Bed & Breakfast**
519 Davie Ave., Statesville • (877) 308-0353

Margaret & Edmond
Pendrich, Innkeepers
www.kerrhouseandb.com

Located in the heart of
North Carolina's Wine Country.

**JH
ADAMS INN**

888-256-1289
www.jhadamsinn.com

Historic Boutique hotel centrally located in High Point, NC
close to the furniture shopping, local vineyards and much more.

1108 N. Main St., High Point, NC 27262



The Inn at Glen Alpine

Bed and Breakfast Home
Western North Carolina

Tel: 828-584-9264 • Toll Free: 888-441-5133
Website: www.InnAtGlenAlpine.com
Email: InnKeeper@InnAtGlenAlpine.com

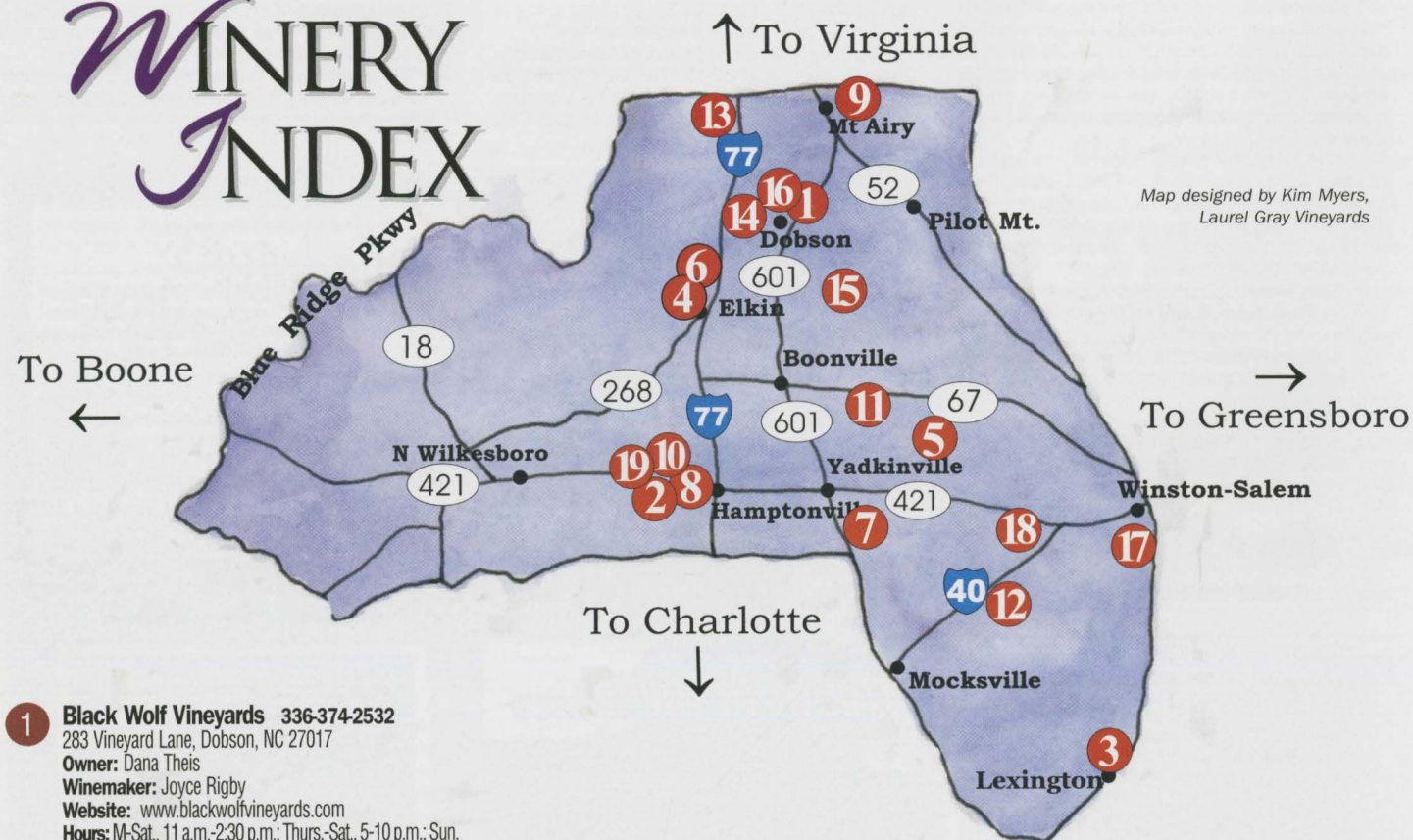
Your Hostess:
Jane Hogg
105 Davis Street
P.O. Box 686
Glen Alpine, NC 28628

Perfect Setting for:
Weddings
Parties
Reunions
Meetings
Conferences

Yadkin Valley

APPELLATION

WINERY INDEX



- 1 Black Wolf Vineyards 336-374-2532**
283 Vineyard Lane, Dobson, NC 27017
Owner: Dana Theis
Winemaker: Joyce Rigby
Website: www.blackwolfvineyards.com
Hours: M-Sat., 11 a.m.-2:30 p.m.; Thurs.-Sat., 5-10 p.m.; Sun. 12-8 p.m.
Location: Dobson in Surry County — Off U.S. 601 at Vineyard Lane.
Wine List: Cabernet Sauvignon, Seyval Blanc, Chambourcin, Chardonnay, Pinot Noir, Sauvignon Blanc, red and white blends.

- 2 Buck Shoals Vineyards 336-468-9274**
6137 Vintner Way, Hamptonville, NC 27020
Owners: Terry and Joanne Crater
Consulting Winemaker: Stephen Rigby
Website: www.buckshoalsvineyard.com
Hours: Wed.-Thurs., 11 a.m.-5 p.m.; Fri.-Sat., 11 a.m.-6 p.m.; Sun., 1-5 p.m.
Location: Yadkin County — Exit 267 off U.S. 421 and follow the signs 2.6 miles on Windsor Road; vineyard and winery on right.
Wine List: Rocco Red, Bryan's Legacy, Pinot Grigio, Chardonnay, Vito's Pride, Shoals Creek Red.

- 3 Childress Vineyards 336-236-9463**
1000 Childress Vineyards Road, Lexington, NC 27295
Owners: Richard Childress and Greg Johns
Winemaker: Mark Friszowolski
Website: www.childressvineyards.com
Hours: Mon.-Sat., 10 a.m.-6 p.m.; Sun., noon-6 p.m.
Location: Lexington in Davidson County — off US 64 just west of intersection with US 52.
Wine List: Chardonnay, Viognier, Pinot Gris, Pinnacle, Cabernet Franc, Cabernet Sauvignon, Syrah,

Sangiovese, Merlot, Classic Red, White and Blush, Serendipity White and Red (muscadine), Port and Sweet Last Harvest Dessert wines, Reserve and Signature Reserves.

- 4 Elkin Creek Vineyard 336-526-5119**
318 Elkin Creek Mill Road, Elkin NC 28621
Owner and Winemaker: Mark Greene
Website: www.elkincreekvineyard.com
Hours: Fri.-Sun., 11 a.m.-6 p.m.
Location: Wilkes County — West off I-77 at Exit 85 2 mi. to N. Bridge St., then right 3/4 mi. Left on Carter Mill Road for 1.5 mi., then left on Elkin Mill Road.
Wine list: Pinot Grigio, Chardonnay, Barbera, Rossa, Sangiovese.

- 5 Flint Hill Vineyards 336-699-4455**
2133 Flint Hill Road, East Bend, NC 27018
Owners: Brenda and Tim Doub
Winemaker: Sean McRitchie
Website: www.flinthillvineyards.com
Hours: Fri., noon-6 p.m.; Sat., noon-5 p.m.; Sun., 1-5 p.m.
Location: Yadkin County — Off US 421 at Baltimore Road exit to Old 421. Turn right. Then left on Flint Hill Road. Vineyard 2 mi. on left.
Wine list: Cabernet Sauvignon, Syrah, Viognier, Olde Yattken, Crushed Red Velvet.

- 6 Grassy Creek Vineyard 336-835-4230**
235 Chatham Cottage Circle, Elkin, NC 28621
Owners: Derrill and Loria Rice, Jim and Cynthia Douthit
Winemaker: Jim Douthit
Website: www.grassycreekvineyard.com
Hours: Thurs.-Sat. 12-6 p.m.; Sun. 1-5 p.m.; or by appt.
Location: Surry/Wilkes Counties — West off I-77 at Exit 85 to US 21-Bypass North. left after first traffic light onto Klondike Road. Left into vineyard after about 1/2 mi.
Wine list: Chardonnay, Merlot, Guernsey Red (sweet), Red Barn Blend.

- 7 Hanover Park Vineyard 336-463-2875**
1927 Courtney-Huntsville Rd., Yadkinville, NC 27055
Owners: Michael and Amy Helton
Winemaker: Michael Helton
Website: www.hanoverparkwines.com
Hours: Thurs.-Sat. 12-6 p.m.; Sun. 1-5 p.m.
Location: Yadkin County — Take U.S. 421 to U.S. 601. Go south 4 miles. Left on Courtney-Huntsville Rd.
Wine list: Chardonnay, Viognier, Rosé, Chambourcin, Mourvedre, Cabernet Franc, Cabernet Sauvignon, Early Twilight, Michael's Blend.

- 8 Laurel Gray Vineyards 336-GOT WINE**
5726 Old Hwy 421, Hamptonville, NC 27020
Owners: Kim and Benny Myers
Website: www.laurelgray.com

Hours: Wed, 1-6; Thurs-Fri, 10-6; Sat, 10-5; Sun, 1-5
Location: Yadkin County, Hwy 421 North to Exit 267, (1.5 miles north of I-77) Exit right onto Windsor Rd., go .1 mile to Old Hwy 421 turn right, Vineyard is .1 mile ahead on left.
Wine List: Barrel Fermented Chardonnay, Cabernet Sauvignon, Scarlet Mountain (off-dry red), Syrah, 1773 sweet pink blend, Viognier.

- 9 Old North State Winery 336-789-9463**
308 North Main Street, Mt. Airy, NC 27030
Owners: Members of the Old North State Winegrowers Co-op Assn.
Website: www.oldnorthstatewinery.com
Hours: Mon-Sat, 10-6; Sun, 1-6
Location: Surry County — From I-77, take I-74 East to US 601 into Mt. Airy. Follow signs for Visitor Center. Winery is on left past the Visitor Center on Main Street.
Wine List: Chardonnay, Spring House White, Starlight White, Cabernet Sauvignon, Merlot, Prelude, Autumn Leaf Red, Autumn Leaf Rosé, Autumn Leaf Gold.

- 10 Raffaldini Vineyards 336-835-9463**
450 Groce Road, Ronda, NC 28670
Owners: The Raffaldini Family
Partner and General Manager: Stephen Lyons
Winemaker: Stephen Rigby
Website: www.raffaldini.com
Hours: Wed.-Sat. 11 a.m.-5 p.m.; Sun., 1-5 p.m.
Location: Wilkes County — Take I-40 West through Winston-Salem. Bear right on US Hwy. 421 North towards Yadkinville. Proceed on Hwy. 421 N for approximately 31 miles to Exit 267, Windsor Rd. Turn right on Windsor. Follow signs. Go left on Old Hwy. 421 for 1.4 miles. Go right on Swan Creek Rd. for 2.6 miles. Go left on Clingman Rd. for 1 mile. Go left on Groce Rd.
Wine List: Bella Misto, Rosso, Sangiovese, Rosato, Chiara, Vermentino, Pinot Grigio, Fiori, Frizzante.

- 11 RagApple Lassie Vineyards 866-RAG-APPLE**
3724 RagApple Lassie Lane, Boonville, NC 27011
Owners: Frank and Lenna Hobson
Winemaker: Linda M. King
Website: www.ragapplelassie.com
Hours: daily, noon-6 p.m.
Location: Yadkin County — South off NC 67, 3 miles east of Boonville.
Wine List: Pinot Gris, Viognier, Chardonnay, Merlot, Cabernet Sauvignon, Syrah, Red Zinfandel, Rockford Red, Boonville Blanc.

- 12 RayLen Vineyards 336-998-3100**
3577 US Hwy 158, Mocksville, NC 27028
Owners: Joe & Joyce Neely
Winemaker: Steve Shepard
Website: www.raylenvineyards.com
Hours: Mon-Sat, 11 a.m.-6 p.m.
Location: Davie County — Via I-40 West, Exit 180, left on 801 S. right on 158 West; winery is 4 mi. on right.
Wine List: Chardonnay, Pinot Grigio, Viognier, Merlot, Cabernet Franc, Shiraz, Carolinus, Category 5 Cabernet Blend.

- 13 Round Peak Vineyards 336-352-5595**
765 Round Peak Church Rd., Mt. Airy, NC 27030
Owners: Susan & George Little, Janet & Lee Martin
Manager: Mark Golding
Website: www.roundpeak.com
Hours: Mon., Thurs.-Sat., 10 a.m.-5 p.m.; Sun., noon-5 p.m. or by appt.
Location: Surry County — I-77 to Exit 100. Left on NC89 toward Low Gap. Right on Round Peak Church Rd. for approx. 1.4 mi. Vineyard is on left.
Wine List: Chardonnay, Merlot, Sangiovese, Cabernet Franc, Cabernet Sauvignon, Nebbiolo, Rosé, Sweet Rosé and Sweet Niagara

- 14 Shelton Vineyards 336-366-4724**
286 Cabernet Lane, Dobson, NC 27017
Owners: Charles M. Shelton and R. Edwin Shelton
Winemaker: Murphy Moore
Website: www.sheltonvineyards.com
Hours: Mon.-Sat., 10 a.m.-6 p.m.; Sun., 1-6 p.m.; winter hours may vary
Location: Surry County — I-77 to Exit 93 Dobson. Turn right, then take first right onto Twin Oaks Rd. Go 2.5 miles to the Shelton Vineyards entrance on the right.
Wine List: Sauvignon Blanc, Chardonnay, Riesling, Cabernet Franc, Cabernet Sauvignon, Merlot, Syrah, Pinot Noir, Port, red and white blends.

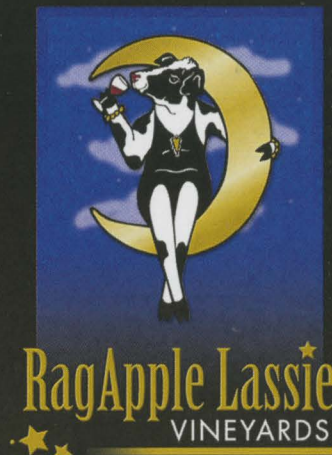
- 15 Stony Knoll Vineyards 336-374-5752**
1143 Stony Knoll Road, Dobson, NC 27017
Owners: Van and Kathy Coe
Winemaker: Lynn Crouse
Website: stonyknollvineyards.com
Hours: Sat., noon-6 p.m.; Sun., 2-6 p.m.; or by appt.
Location: Surry County — From the south, go 7 miles north on Rockford Road from NC 67, then left on Stony Knoll Road; from the north, take U.S. 601 to Rockford Road, go south 7 miles and turn right on Stony Knoll Road.
Wine List: Cabernet Sauvignon, Cabernet Franc, Chardonnay, Syrah.

- 16 Surry Community College Winery 336-386-3408**
Surry County — I-77 to Exit 93 (Dobson); Turn right and follow Zephyr Road into Dobson. Turn right at courthouse and SCC is 1/2 mile on right. Tours by appointment.

- 17 Weathervane Winery 336-775-9717**
484 Hartman Road, Winston-Salem, NC 27127
Owner: Sid Proctor
Hours: Call for appt.
Website: www.weathervanewinery.com
Location: Davidson County — From U.S. 52 south of Winston-Salem, west on Hickory Tree Rd. for .2 mi., then left .2 mi. on Hartman Rd.
Wine List: Chardonnay Semillion, Sauvignon Blanc, Viognier, Pinot Grigio, Evening Breeze (Riesling), Merlot, Sunset Red (Cabernet Merlot), Grand Vieux Chateau du Roi, Temperature Rising (Chianti), Sweet Mountain Bliss, Rooster Black (Blackberry Merlot), Rooster Red (Chianti with Cranberries).

- 18 Westbend Vineyards 336-945-5032**
5394 Williams Rd., Lewisville, NC 27023
Owner: Lillian Kroustalis
Winemaker: Mark Terry
Website: www.westbendvineyards.com
Hours: Tues-Sat, 11 a.m.-5 p.m.; Sun, noon-5 p.m.
Location: Forsyth County — Go 15 miles west of Winston-Salem on Highway 421. Take Shallowford Rd., Exit 246, and turn left. Go 2 mi., turn left onto Williams Rd.
Wine List: Chardonnay, Riesling, Viognier, Merlot, Cabernet Sauvignon, Pinot Noir, Chambourcin, Yadkin Fumé, Vintner's Signature Carolina Series blends, Pioneer Series blends.

- 19 Windy Gap Vineyards 336-984-3926**
656 Pardue Farm Rd., Ronda, NC 28670
Owners: Allen and Sandra Hinchey
Winemaker: Allen Hinchey
Website: www.windygapwine.com
Hours: Tues.-Sat, 11 a.m.-6 p.m.; Sun, noon-5 p.m.; Mon. by appt.
Location: Wilkes County — From US 421, Exit 272 (Clingman Road). Go north on Clingman Rd. After approx. 1/2 mile, turn left onto Pardue Farm Rd. Go 1/4 mile and turn left again on Pardue Farm Rd. Go .3 mile and turn right onto paved driveway. Winery is at end of driveway.
Wine List: Viognier, Chardonnay, Chambourcin, Cabernet Franc, Cabernet Sauvignon, Tory Red, Three Dawg Nite, Frog Level Fling Blush, SweetFat Basset, Blueberry, Blackberry.



2006 SECOND SATURDAY SHINDIGS

July 8: Catalinas

August 12: Band of Oz

September 9: Entertainers

October 14: Spliz-a-Dinkum Festival with Raleigh Rewind Band and Doubletake Band

November 11: Holiday Festival Big Ron Hunter on Guitar

December 9: Holiday Festival

SEE WEBSITE FOR DETAILS

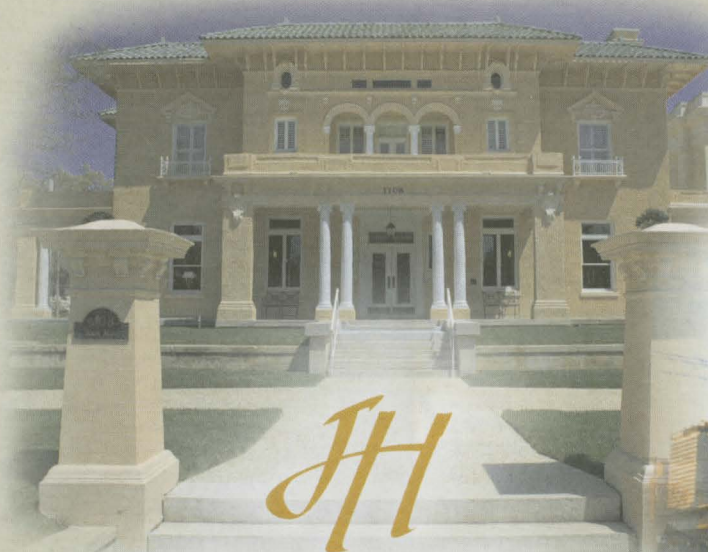
PINOT GRIS AND THE ONLY RED ZINFANDEL IN THE YADKIN VALLEY JOIN RAGAPPLE LASSIE'S AWARD WINNING WINE LIST.

- Viognier
- Pinot Gris
- Chardonnay
- Merlot
- Syrah
- Cabernet Sauvignon
- Red Zinfandel
- Rockford Red
- Boonville Blanc
- Evening Sunset

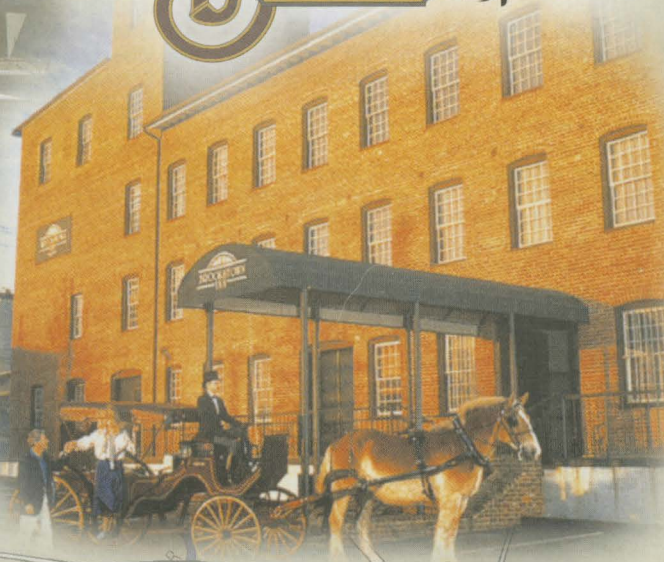
Come soon to taste what you've been missing!

Open Daily, 12 Noon to 6 pm
Located 3 Miles East of Boonville
Off Hwy. 67

1-866-RAGAPPLE
336-367-6000
www.ragapplelassie.com



ADAMS INN



Your Stop on the Yadkin Valley Wine Trail...

Wine Packages Available Second and Fourth Weekends - April through November

Our \$275.00 Getaway Package Includes:

- Double Occupancy for Two Nights in a Designer or Historic Room
- Complimentary Welcome Snack in Your Room
- Complimentary Glass of Wine Each Evening
- Full Day of Wine Tours & Tastings and Complimentary Lunch
- Complimentary Extended Continental Breakfast in Bed

Private Accommodations
for groups of 10 or fewer.

The Bungalow at Friendship Sporting Clays

Call 336-766-5666 for Rates
www.friendshipsportingclays.com

The J.H. Adams Inn is a Historic Boutique Hotel on the National Register of Historic Places with 31 uniquely designed guestrooms with private baths. Exquisite interiors, attention to detail, outstanding comfort, and gracious hospitality are central to our heritage.

The Brookstown Inn was built in 1837 as a textile mill and is on the National Register of Historic Places. Its hallmarks of exposed brick walls and wooden beams enhance its Early American decor and help you escape to the charm of yesteryear.

888-256-1289
www.jhadamsinn.com
1108 N. Main St.
High Point, NC 27262

336-725-1120
www.brookstowninn.com
200 Brookstown Avenue
Winston-Salem NC 27101