

On The Vine

FREE

YADKIN VALLEY & CAROLINA WINE COUNTRY NEWS

SEPTEMBER-OCTOBER 2007

HISTORY

in the *Making*

STONY KNOLL VINEYARDS

See Page 4

Red Fox Run. A New Twist on an Old Favorite.

Greetings...

We are abuzz with excitement around the winery! It's harvest season and we are anxiously awaiting to see what this year's crop will bring. We are also busy putting our wine-making skills to the test, creating a special new wine just in time for the 3rd annual Muscadine Harvest Festival.

Red Fox Run, made from the same Muscadine grape as our famous Hatteras Red, has a smooth taste similar to Hatteras, but with a crisp finish. Be one of the first to sample this new release at the Muscadine Harvest Festival held at Duplin Commons in Kenansville, NC on September 28 and 29.

We hope you join us. If you can't make it to the Muscadine celebration, stop in the winery anytime! We will be happy to pour you a glass of Red Fox Run...

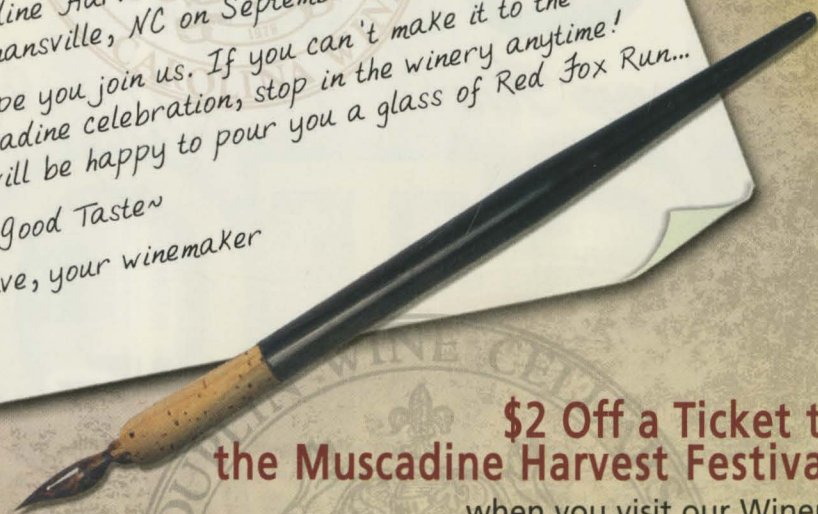
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On The Vine

YADKIN VALLEY & CAROLINA WINE COUNTRY NEWS

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On The Vine

On The Vine is published

bi-monthly by

Heartland Publications.

Subscription rates:

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

FOUNDER

Susan Lyons

Local tourist offerings highlighted during family visit

By Lonnie Adamson

The Yadkin Valley AVA added three new members to its fan club recently thanks to some friendly people, good food and interesting wine.

The occasion was the 21st birthday of my niece, Caty. Excuse me, that would be Catherine.

Catherine was the first child of either of my siblings, and I find it difficult to imagine that she has grown into a woman who will soon graduate from Chapel Hill and now qualifies to try the wine served in local tasting rooms.

My brother, Mike, and his wife, Virginia, who live in Madison, N.C. thought a trip to visit Uncle Lonnie might be a good way to spend time with their now-grown daughter who can hardly manage to stay home more than a few days. They wanted to introduce her to a wine experience and celebrate her birthday with a tour of the area.

To tell the truth, Mike has confided in me that he would like his daughter to find happiness in a place like Elkin, somewhere close to Madison. Frankly, I don't think he has a prayer of that happening, but after the family visit last week, I think she will feel good about visiting regularly.

We started our tour at Laurel Gray Vineyards in Hamptonville, having the chance to meet Ashley Laurel, one of the namesakes of the establishment.

She is an N.C. State University graduate and can impress with her knowledge of grapes, winemaking and the qualities and diversity of wine.

Mike, a scientist by training and amateur gardener, had a million questions. She answered them all.

The visit also provided a pleasant walk through the vineyard and an opportunity to see the developing fruit of several varieties of grapes. The wine was tasty, too.

I drove with Catherine over to Buck Shoals next and the four of us got a winery

tour by bearded wine-maker Dana Acker. The tour itself was a treat owing to Acker's humor and winemaking passion. It is telling that the man is filled with ideas of wine-related things to try, fruit concoctions, a distillery and grappa, a beverage distilled from grape skins and seeds, are on the horizon for Buck Shoals. Oh, the wine was tasty, too.

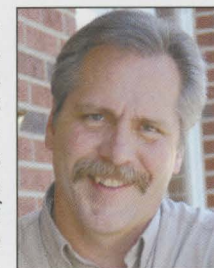
The next adventure was Shelton Vineyards and its Harvest Grill. Steaks for everyone, garlic goat cheese, crab cakes and coconut shrimp. I almost succumbed. And... the wine was tasty, too.

Well an editor has to work sometime. He can't spend his days going from tasting room to tasting room, so I left the touring to Mike and family. Thursday for them was filled with a visit to the eclectic Snickerdoodles coffee shop in downtown Elkin, Brushy Mountain Winery, Raffaldini Vineyards, Grassy Creek Vineyard and McRitchie Winery & Ciderworks.

All along the way, they found the people pleasant. Matthew Mayberry stored their growing collection of wine out of the heat of the car, Wayne Moore entertained at Grassy Creek and Sean McRitchie wowed with his knowledge and passion for the business, leaving the impression that there is lots of room for growth and development for the new local industry. Surprise, the wine was tasty, too.

All in all the Adamsons from Madison found the whole experience enjoyable. They will continue to enjoy the 30 bottles of wine they took home, but the ability to see the beautiful places, talk to the people and enjoy food and art was part of the experience.

And they will be back for more.



Lonnie Adamson

Swan Creek appellation still pending

We jumped the gun with our May-June issue featuring the new Swan Creek Appellation.

The process for getting federal approval for a new American Viticultural Area has typically taken about two years, and we fully expected that approval would occur in May at the latest, given that the application was filed in early 2005.

It didn't happen. And, as we went to press for this issue, it still hasn't. Because of an oversight, a correction to the May story was omitted in our July-August edition and the AVA map incorrectly identified the Swan Creek area as an approved designa-

tion. We regret the incidents and apologize for inconveniences that may have resulted from the reporting.

An attorney for the Swan Creek group was told approval was imminent. That was within a week of federal officials beginning a review and revision of the entire process of designating AVAs, Susan Lyons of the Swan Creek group said recently.

It is a nationwide review and looks particularly at AVAs within AVAs, Lyons said.

We'll keep you informed about the progress of the Swan Creek Appellation.

On The Cover...

Stony Knoll



COVER PHOTO
Lonnie Adamson

THE Ties THAT Bind



• Stony Knoll Vineyards, growing with historic perspective

By Ed Williams

The rock-riddled land southeast of Dobson, N.C. offered some forbidding soils to 19th century farmers armed only with a ploughshare and gritty determination. Van Coe, owner of Stony Knoll Vineyards, believes all that rock and all that stone is a boon to a vineyard and will distinguish the wines that come from his tiny family-owned winery.

"We think, over time, when we get back into the drier, droughty summers, the roots will cling to the stones and offer a unique character to our wines," says Coe, who first planted vinifera in 2001.

That land has been in his wife's family since 1896. Beginning in the early 1940s, tobacco thrived on that farmland in the foothills of the Blue Ridge Mountains. But by the early 1980s, the golden leaf was in trouble in North Carolina and there wasn't a traditional commodity crop capable of providing a livelihood like tobacco once did.

"We hoped to keep a green strip in the



area, preserve the land, keep it in agriculture," says Coe. "That's why we decided to go with viticulture."

On a 48.5-acre estate, Van and Kathy Coe planted five acres of Chardonnay, Cabernet Sauvignon, Cabernet Franc, Syrah, and Niagara. Stony Knoll also recently began bottling Chambourcin. In addition, Stony Knoll leases four acres of vineyard nearby from which he sources Merlot, Viognier, and Chambourcin.

The sweeter-styled white wine from Niagara - called Ardella Blanc and named for his wife and his wife's two grandmothers, all of whom share the same middle name - have created something of a stir at recent wine festivals. And Stony Knoll set off a mini-craze for Niagara that a handful of other North Carolina wineries soon began chasing.

In addition, Stony Knoll recently released a late harvest Cabernet Franc, creating a

dessert-style wine through a freezing process. "I got the idea when I went to Canada (last summer)," Coe said. He had tasted a late harvest Cabernet Franc there and was impressed. "And I got to thinking, we got a lot longer growing season with these grapes," so he decided to introduce what he believes is the first-of-its kind in North Carolina.

Coe, owner of Homeland Mortgage in Dobson, first got the idea of vineyards while watching a local doctor plant three acres of Chardonnay off U.S. 601 near Dobson in the mid-1980s. Coe, who spent 20 years in banking before starting his mortgage company, was still surprised at "how much it costs" to get a vineyard and winery off the ground.

"You're holding and refining and aging wine from one vintage. While you're doing that, you're bottling wine from a previous vintage and thinking about marketing it. And while you're doing all that, you're preparing the vineyard for the upcoming harvest - the next vintage," says Coe. "So, you're in touch with three vintages, all at the same time, and it takes capital to support that process until the viability of the business comes into play."

In the late 1990s, as he watched the mammoth Shelton Vineyards emerge nearby, Coe enrolled in viticulture classes at Surry Community College. There, for three years in night classes, he soaked up all he could about nurturing vineyards and grapes.

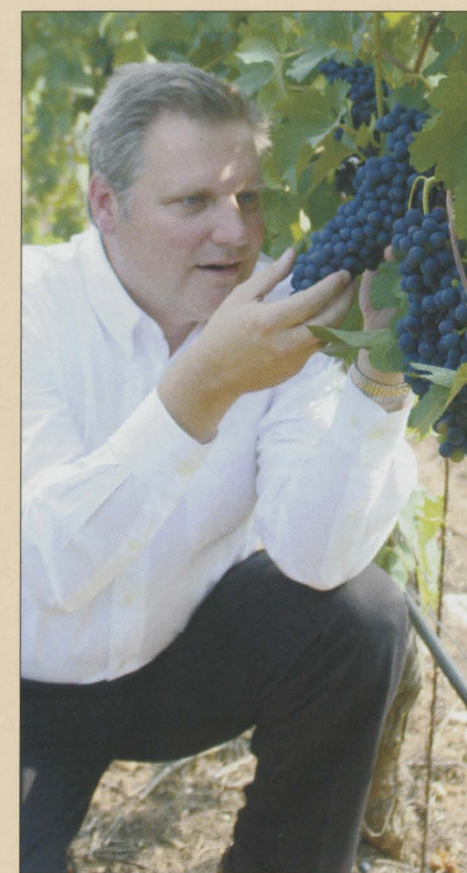
Stony Knoll celebrated its first harvest in 2002. Coe says the slope of the land and a microclimate created by two rivers that are pulling cooler air through the vineyards help drain off soil and dry out grape clusters when rains come.

Since 2004, Lynn Crouse has served as Stony Knoll winemaker.

About four miles south of the winery and vineyard is the historic village of Rockford. There, preservationists are working to reclaim a piece of history - a village that once held the courthouse and served as the county seat of what would become Surry, Yadkin, Forsyth, Rowan, Davie and Stokes counties. Rockford was, by some estimates, a bustling burg from the late 18th century on into the late 19th century.

That Stony Knoll and Rockford - and RagApple Lassie and Black Wolf vineyards - are within miles of each other makes the Stony Knoll area of the Yadkin Valley wine appellation a destination spot.

In addition, a river runs through it. Driving through this area, sightseers can't miss



Stony Knoll co-owner, Van Coe, inspects some of the vineyard's Cabernet grapes that are coming along nicely.

breathtaking views of the surging Yadkin River.

And driving down the gravel path road toward the brick winery and spaciouly opulent tasting room, visitors also can't miss the meticulous vineyards that sweep the hills out front. The inspiring symmetry is not just row by row, but vine by vine - such a view that Stony Knoll has become a venue for wedding photographers, and, of course, wedding parties.

Stony Knoll produces about 1,200 cases a year. "We want to keep production (there) so we can keep the focus on the vineyards," says Coe.

And that, says Coe, is part of the secret behind the powerfully, fruit-forward wines Stony Knoll produces. With only five acres in vine, Coe says he can spend the TLC time needed in the vineyard, hedging, mowing, shoot thinning, and de-leafing. His grapes, he says, are given every advantage to reach ripeness levels. "We have a love for the land and a love for the process," he said.

In the next seven years or so, Stony Knoll is looking to progress to about a 3,000 case production.

So what does Coe find rewarding about grape farming?

"Our economy in this area needed diversification. This is good land use and it's encouraged others right around here to plant vines and over time, that's going to be great for this community."

"My kids needed to know about work ethic. And this will teach that ethic. The whole family is involved, including Kathy who keeps an eye on marketing and critical facets of label production and daughter, Patricia who runs the tasting room. Son, Ethan factors into the odd jobs of labor around the vineyard."

He feels the farm has come a long way since the days he decided to study viticulture. It is a path that will help maintain the familiar surroundings of the place that has been a family home for a century.

"There is real wine-making going on here," Coe said. The wines are improving through the years, he believes. "The tastes, the smell, the color, the clarity are becoming quite enjoyable."

For him, it's a chance to be creative. "I'm in agriculture, but I'm also in sales and in marketing and in accounting. The learning curve has been steep. This is a horrendous challenge - but it's also a lot of fun," he said.



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



Grape growing goes green

There are no pesticides. No set production schedules. Nothing along the lines of giant fermentation tanks. Nary a drop of asphalt. Not many lawnmowers either, unless you count the two horses who serve in that role.

To many casual fans of both vineyards and wineries, the 30 acres producing wine off of Thurmond P.O. Road in Thurmond, N.C. looks like neither.

But to Sean and Patricia McRitchie — veterans of the wine industry for decades — it's just the sort of "wild" and "untamed" property they can envision as the source of premium vintages both fun and fresh. It looks that way now. It looked that way seven years ago when the couple purchased part of that land despite its completely undeveloped and unfarmed status.

"We had no plans at the time, but we thought we'd some day want to do something with the land," Patricia McRitchie said. "We can't look at a property without thinking if it would be a good vineyard. It's the way our minds work."

Those minds and their commitment to a green business and farming philosophy has made the land work as the site of both quality



A view of one of the McRitchie's nicer vistas.

wines and relatively undisturbed nature. May 17, the public got a chance to see and taste the results up close, as McRitchie Winery & Ciderworks opened its doors.

The winery recently bottled and sold its debut vintages, a unique mix of traditional white varieties with a couple of sparkling alternatives, including a hard cider. Now it has a tasting room and site ready to serve as the backdrop for an operation that in all phases

emphasizes environmental preservation, all the way down to having marketing materials produced on recycled paper and fluorescent light bulbs illuminating the tasting room.

"We want the land to be kept beautiful," Patricia McRitchie said. "We want to leave it better than before."

While most of the region's vineyards and wineries feature scenic vistas and a rural setting, the McRitchies have taken that approach

another step; blending the environment to fit the business rather than manipulating it for those ends.

The land's most scenic spot, a three-acre patch of grapes on a majestic hill surrounded by evergreens, isn't even used as the centerpiece. A more modest one-acre vineyard serves that role, mostly because developing the larger tract would mean disturbing its pristine characteristics. The prime land, at least in terms of scenic quality, is accessible only through a winding trail that follows a small creek.

On the ground level, spraying is mostly shunned and mowers rarely used. It would be a daring approach for most growers, but the McRitchies have extensive experience working with vineyards that employed the same green practices in their native Oregon.

"It depends on how much nature you're willing to live with," said Sean McRitchie, who has been making wines for 30 years. "Weed management is important, but things don't need to be sterile."

That mentality extends to the winery, which is equipped to provide the flexibility needed to accommodate grapes grown in a natural state. The fermenting tanks are small by winemaking standards — about 400 gallons — and shaped as squares so they can easily be moved and stacked to handle changes in production. Numerous hydraulic tubes and cooling panels

give McRitchie the freedom to make quick changes in production to match what takes place in the vineyards. The building used to house a cabinet-making shop, and its current incarnation retains a craftsman-like feel.

"Everything you'd find at a big winery you'll find here. It's just smaller," he said. "It's functional and more fun. You can take it one tank at a time. One barrel at a time."

And also one brand at a time. The McRitchies plan to remain immersed in the local wine industry, which they've gone a long way to help get off the ground since arriving in the late 1990s as one of the first hires of Shelton Vineyards.

Since then, Patricia has worked as a legal consultant for vineyards while Sean has made the wine for more than a half dozen wineries. Despite having three young kids (and a busy youth soccer schedule to match), the couple doesn't plan to scale back their day jobs. The property is fitted with offices and wireless internet access to serve Patricia's work, while the winery has an annual 5,000-case capacity Sean can use to make wines for other growers.

Thus far there are only about 500 cases bottled under the McRitchie label, including a Chardonnay, Pinot Grigio, sparkling Niagara and hard cider. The winery is also slated to bottle a Merlot, oak-aged Chardonnay and a red Bordeaux blend called Ring of Fire. Future

production will be tied to market demand.

The grapes are a combination of what's grown on site and purchased from nearby small vineyards that the McRitchies are already familiar with from consulting jobs. Some of those vineyards are also using sustainable farming methods.

A partnership with local growers fuels the winery's cider production. Sean McRitchie has been making hard cider since he was a teenager, and has extensive experience with carbonation, having long produced champagne in Oregon. He now heads down to orchards in the nearby Brushy Mountains to pick out fruit.

"It seems like the natural thing to do with all the apple producers here," Patricia McRitchie said. "We like the idea of local foods, using what you have when you have it."

That concept of working with what the land naturally offers goes to core of the McRitchies' philosophy when it comes to winemaking. It's what attracted them to purchase two tracts of previously untamed property on the edge of the mountains as their winemaking headquarters. It's also what motivates them to tailor each aspect of the operation around whatever benefits the land yields on its own.

"These are the schedule setters," Sean McRitchie said while looking out at the vines. "We're working on their time."

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WHAT'S IN A NAME?

Winery strips Yadkin Valley wine region's chardonnay grapes to their essence

Old North State Winery in Mount Airy predicts Bare Bones will 'click' with N.C. wine lovers

"Bare Bones," a new wine from the Old North State Winery in Mount Airy, N.C. strips chardonnay grapes to their essence. The wine soon will be available, in limited supply, across North Carolina.

Thirteen months ago, the Old North State Winery's winemakers realized they had something special in one of their stainless-steel vats. The juice came from chardonnay grapes harvested in 2005 throughout the Yadkin Valley wine region. Perhaps a dozen vineyards were represented in a unique combination that, to the winemakers, demanded unusual care and special treatment.

Now Old North State Winery has produced a light, crisp Chardonnay filled with citrus, melon and other fruit flavors, but with low acidity and not a trace of oakiness. Only 350 cases exist.

"Bare Bones is a true expression of the chardonnay grape," winemaker Ben Webb

said proudly. "Typically, a Chardonnay has a buttery flavor from malolactic fermentation and oak flavors from the barrels. Bare Bones had no secondary fermentation and never saw the inside of an oak barrel. It was made in the same style as a pinot grigio."

To soften Bare Bones' acidity and clarify the Chardonnay, Webb used a technique called cold stabilization. A refrigerated tank held the wine at near freezing for about four weeks while tartaric acid precipitated out and fell like little snowflakes to the tank's bottom and crystallized on the sides. Webb then racked the crystal-clear wine to a second tank, in the process leaving behind unwanted sediment and an inch to an inch and half layer of white tartaric crystals. The wine was filtered, further processed, bottled and bottle aged to improve its balance.

The Bare Bones bottle features a memorable label designed by Gene

Hodges of The Ad Kitchen in Statesville. A curvaceous skeleton with a full head of blonde hair holds a glass of Bare Bones. The design continues the theme developed for Old North State

Winery's popular, award-winning Restless Soul wine.

Wine lovers now can buy Bare Bones at the Old North State Winery tasting bar next to Scuppernongs Restaurant at 308 N. Main St., Bare Bones soon will be available at Harris Teeter, Lowes Foods, Total Wine and Food Lion stores and by request from other fine wine sellers.

Old North State Winery is North Carolina's oldest downtown winery. With the addition of Bare Bones and a forthcoming 2005 Cabernet Sauvignon, the winery produces and markets 14 wines.

The winery and Scuppernongs Restaurant & Deli are open from 11 a.m. to 9 p.m. Monday through Wednesday and 11 a.m. to 10 p.m. Thursday through Saturday. On Sundays, the restaurant is open for brunch from noon to 3 p.m. and the wine bar is open until 6 p.m. Old North State Winery also has banquet facilities and a catering service and offers tours of its wine making operation.

For more information call (336) 786-8600 or visit the web site at www.oldnorthstatewinery.com.

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Art and wine

By Lonnie Adamson

After two years of work, officers of North Carolina's Yadkin Valley Craft Guild think their efforts are paying off, attracting shoppers and training local artisans.

It is progress that those watching the developing new wine economy believe will make an added attraction for those visiting the wine area that goes by the same name.

The Craft Guild began as an effort to encourage development of small businesses in fine craft making.

The board of directors worked on grants, schemed on ways to build an arts training program with an eye toward developing jobs to replace those lost in the dying textile and furniture industries. Two years later they have \$100,000 in grants, two downtown Elkin retail shops, a retail outlet at a local winery, a display gallery at another winery and a part-time director of an emerging apprentice program, according to board member Dorian Faye.

"People are starting to come and buy things," Faye said Monday at the organization's newest consignment shop for local artisans across from Brushy Mountain Winery on Elkin's Main Street.

She was waiting to give a tour to the county's cooperative extension service staff that was in town this week to learn a little about what is going on in the community and make contacts.

"Since the spring I have noticed what I call a forward momentum. It is kind of a realization of a lot of our efforts," Faye said. "I sold \$600 worth of pottery at one time the other day," she said.

In addition to the new Main Street shop,



Denise Brown of Dobson checks out some of the fine art in a downtown Elkin gallery.

where the group helps market the work of about 50 artists from Alleghany, Forsyth, Surry, Wilkes and Yadkin counties, it also sells art from a smaller gallery at the Foothills Arts Council several blocks away on Church Street.

Within the last two weeks it has opened a location at Boonville's RagApple Lassie Vineyards. A display site has been open for about a year at Round Peak Vineyard.

The collection of businesses around the Main Street Gallery creates a bit of a loop for shoppers, Faye thinks. There is the gallery across the street (Furche Gallery) and Brushy Mountain Winery and Royall's Soda Shop.

A trolley that brought people from May's Yadkin Valley Wine Festival grounds to downtown, has produced some business for the gallery.

"They didn't all shop that day, but some have remembered the craft site and returned on a separate trip," she said.

She believes the shop picked up business from Matthew and Anne Mayberry's winery

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across the street, following a collaborative promotion they shared the day Brushy Mountain opened. They have gotten visitors from Florida, California and Tennessee, Faye said. Seasonal visitors to nearby Roaring Gap's exclusive mountain golf resorts also drop by regularly.

The collaboration between wineries and the arts community makes sense to RagApple Lassie co-owner Lenna Hobson.

The same people who come to buy wine are also interested in unique art, she said. "We get requests all the time for other things to do. People are figuring out where we are, and they see what a nice place the Yadkin Valley is and they want to know what else they can do here," Hobson said. "They like quality, local art."

The group of local artisans that make that quality art is growing thanks to the craft guild's apprentice program led by director Mary Mascenik. The program, only months old, has eight apprentices, five in a pottery class with artist Doris Petersham, two other pottery students and one fiber student.

Tarheel Festival Calendar

Guernsey cow artistic display, live music
Saturday, Sept. 22, 2007 • Grassy Creek, Elkin

N.C. Muscadine Festival
Saturday, Sept. 29, 2007 • Kenansville

Tar River Wine Festival
Saturday, Sept. 29, 2007 • Rocky Mount

Great Grapes Wine and Arts Festival
Saturday, Oct. 6, 2007 • Charlotte

Yadkin Valley Grape Festival
Saturday, Oct. 20, 2007 • Yadkinville

Lake Norman Wine Spectacular
Saturday, Oct. 20, 2007 • Huntersville

Wine & Arts Festival
Saturday, Oct. 27, 2007 • Elkin

Carolina Balloon Festival
Saturday, Oct. 27-Sunday, Oct. 28, 2007 • Statesville

PLACES TO GO, PEOPLE TO SEE

SEPTEMBER

Sept. 8. Saturday Shindig Series at RagApple Lassie Vineyards, Boonville, NC. From 6 to 9 p.m. Featuring beach music with The Entertainers. Food available for purchase. Admission is \$15 plus a 24 once jar of peanut butter. Call 1-866-RagApple for more info.

Sept. 8. Paddle Dinner at Benjamin Vineyards & Winery, Saxapahaw, NC. Featuring a guided canoe/kayak trip down the Haw River in the afternoon followed by a five-course meal with wine pairing at the vineyards. Cost of \$75 per person includes boat rental and dinner. Call 336-260-6465 for reservations.

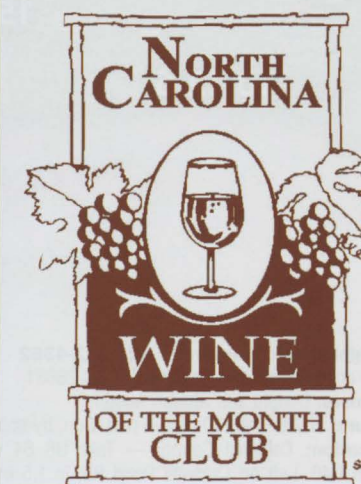
Sept. 14. Wine and song at Grove Winery, Gibsonville, NC. Featuring the music of Mebanesville.

Sept. 14. Jazzy Fridays at Cypress Bend Vineyards, Wagram, NC. From 7 to 10 p.m. Featuring live jazz music, dancing and hors d'oeuvres. Admission is \$5.

Sept. 15. Shelton at Sunset summer concert series at Shelton Vineyards, Dobson NC. From 5 to 8 p.m. Featuring General Johnson sand Chairman of the Board. Tickets are \$25, with a \$5 discount for advance purchases.

Sept. 15. Annual Grape Jam at Black Wolf Vineyards, Dobson, NC. Featuring live music, food and wine.

Sept. 15. Purple Feet Festival at Silver Coast Winery, Ocean Isle Beach. From 11 a.m. to 6 p.m. Featuring music from Shamlama and Tommy B and the Stingers.. Also features food, arts and crafts vendors, grape stomping and a Lucy look-a-like contest. Tickets are \$5.



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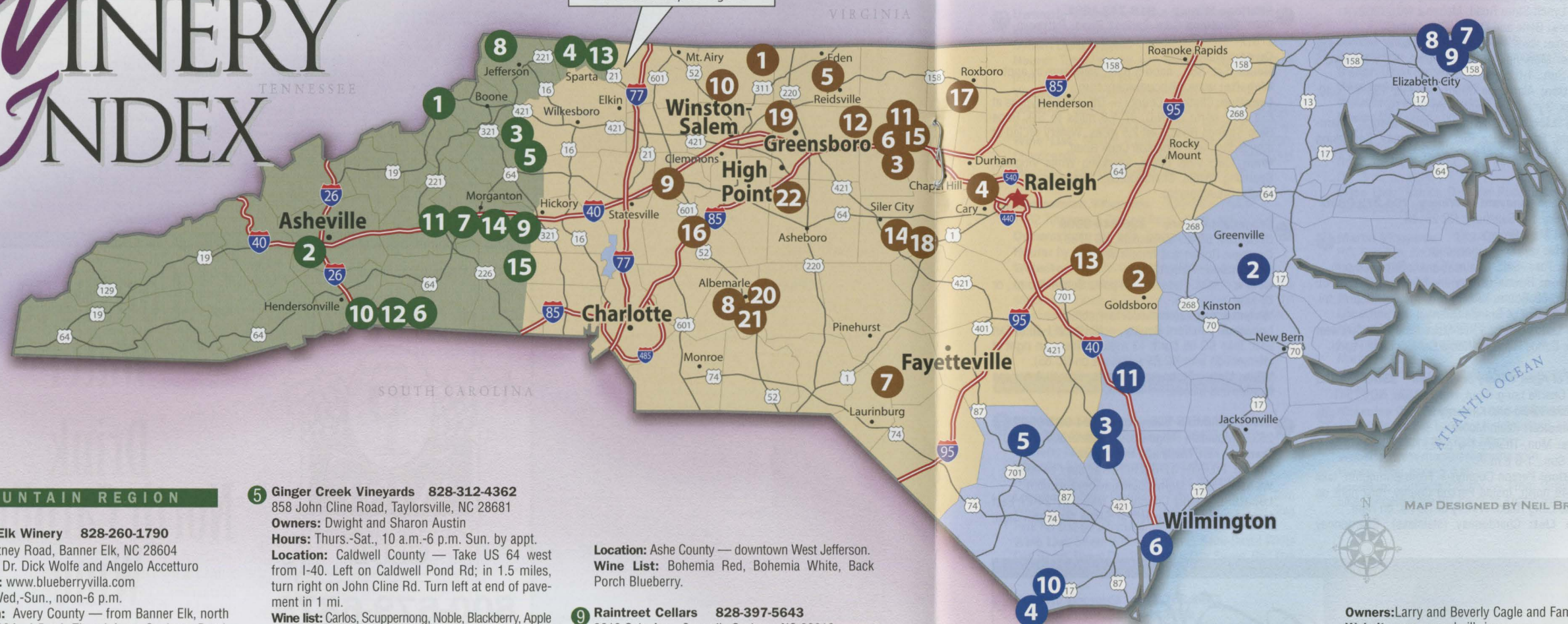
One Adult Admission Includes A Souvenir Wine Glass,
Wine Sampling Gourmet Cooking Demos & Live Music

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

Please, no pets, coolers, outside food or drinks. Chairs & blankets welcome. Show is rain or shine. Please drink responsibly. *All prices subject to tax.

WINERY INDEX

Yadkin Valley Appellation
See Detailed Map on Page 18



MOUNTAIN REGION

- 1 Banner Elk Winery 828-260-1790**
135 Gualtney Road, Banner Elk, NC 28604
Owners: Dr. Dick Wolfe and Angelo Accetturo
Website: www.blueberryvilla.com
Hours: Wed.-Sun., noon-6 p.m.
Location: Avery County — from Banner Elk, north on N.C. 194 1.5 mi. Then left on Gualtney Road. Winery is 1/4 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
Owner: 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: Thurs.-Sat., 10 a.m.-6 p.m. Sun. by appt.
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, Scuppernong, Noble, Blackberry, Apple
- 6 Green Creek Winery 828-863-2182**
413 Gilbert Road, Columbus, NC 28722
Owner: Alvin Pack et al
Hours: Wed.-Thurs., 1-5 p.m.; Fri.-Sat., 11 a.m.-6 p.m.; Sun. 1-6 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: American Chardonnay, American Chardonnay Un-Oaked, N.C. Estate Grown Chardonnay, N.C. Estate Grown Cabernet Franc, Late Harvest Dessert Wine, American Merlot, Estate Grown Chambourcin Rosé and Estate Grown Cabernet Franc Rose.
- 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 New River Winery 336-846-1498**
106 N. Jefferson Ave., West Jefferson, NC 28694 (in Bohemia Gallery)
Owner: New River Wineries, Inc.
Winemaker: Dan Strickland
Website: www.newriverwineries.com
Hours: Tues.-Sat., 8 a.m.-6 p.m.

Location: Ashe County — downtown West Jefferson.
Wine List: Bohemia Red, Bohemia White, Back Porch Blueberry.

- 9 Raintree Cellars 828-397-5643**
3813 Sain Ave., Connelly Springs, NC 28612
Owner: Edward Yoder
Website: Under Construction
Hours: Wed.-Sat. 12:00-6:00 pm
Location: I-40 Exit 116, at Burger King, turn right onto Miller Bridge Rd., go .7 miles and turn left onto Sain Ave. The winery is on the left.
Wine List: Muscadine, Fruit and Berry Wines, Reisling, Pinot Noir, Pinot Grigio.
- 10 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.
- 11 South Creek Vineyards 828-652-5729**
2240 South Creek Road, Nebo, NC 28761
Owners: Frank and Debra Boldon
Winemaker: Frank Boldon
Website: www.southcreekwinery.com
Hours: Thurs.-Sat., 11 a.m.-5 p.m. or by appt.
Location: McDowell County — Exit 90 off I-40 1/4 mi. to Harmony Grove Rd.; turn right onto South Creek Rd. and winery is on right.
Wine List: Cabernet Franc, Cabernet Sauvignon, The Maestro, Chardonnay, Chardonnay Reserve.
- 12 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 Rutherford 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.

- 13 Thistle Meadow 800-233-1505**
102 Thistle Meadow, Laurel Springs, NC 28644
Owner/Winemaker: Thomas R. Burgiss
Website: www.thistlemeadowwinery.com
Hours: Mon.-Sat., noon-4 p.m. (After April 1, 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.

- 14 Waldensian Heritage Wines 828-879-3202**
4940 Villar Lane NE, Valdese, NC 28690
Owners: Joel Dalmás, Joe Jacumin, 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.

- 15 WoodMill Winery 704-736-7733**
1350 WoodMill Winery Lane, Vale, NC 28168

Owners: Larry and Beverly Cagle and Family
Website: www.woodmillwinery.com
Hours: Wed.-Fri., noon-6 p.m.; Sat., 10 a.m.-6 p.m.; Sun., 1-6 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, Airlie White Oak and Airlie Red Oak.

PIEDMONT REGION

- 1 Autumn Creek Vineyard 336-548-1846**
364 Means Creek Rd., Mayodan, NC 27027
Owners: Kim & Quinton Haley & Scott Stanley
Hours: Thurs.-Sun. 12-6 p.m., and by appointment
Website: www.autumncreekvineyards.com
Email: info@autumncreekvineyards.com
Location: Rockingham County. Take US 220 to NC 770. Rt. on Glens Chapel Church Rd., left on Means Creek Road
Wine List: Muscadine, Merlot, Chardonnay, Red Blend, Niagara, Viongnier
- 2 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.
- 3 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.

- 4 Chatham Hill Winery 800-808-6768**
3500 Gateway Centre Blvd. #200
Morrisville, NC 27560
Owners: Marek Wojciechowski and Jill Winkler
Website: www.chathamhillwine.com
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, Merlot, Syrah, Zinfandel, Cabernet Franc, Chardonnay, Viognier, Riesling, Pinot Grigio, Sweet Carolina Fruit blends of Pomegranate, Blackberry, Peach, Blueberry, Raspberry & Strawberry.

- 5 Chiqua Penn Vineyards 336-349-4576**
2138 Wentworth St., Reidsville, NC 27320
Winemaker: Max Lloyd
Website: www.chiquapenn.com
Hours: Wed.-Sat., noon-5 p.m.; Sun., 1-5 p.m.
Location: Rockingham County — Take 29N from I-40/85 to 3rd Reidsville exit (Hwy. 14). Left 3.5 mi., then left on Salem Church Rd. 2 mi. Right on Wentworth. Plantation on right.
Wine List: Chardonnay, Lenox Castle Red, Muscadine Blush, Niagara, Cabernet Franc.

- 6 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.
Location: Alamance County — Take Exit 140 off I-40, left on University Drive. Right on St. Marks Ch. Rd. 4.8 mi. name changes to Williamson Ave./Shallow Ford Ch. Rd. Left on Hwy. 87 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, Port, Red Raspberry and Peach.

- 7 Cypress Bend Vineyards 910-369-0411**
21904 Riverton Road, Wagram, NC 28396
Owners: Tina and Dan Smith
Website: www.cypressbendvineyards.com
Hours: Mon.-Fri., Sun., noon-6 p.m.; Sat., 10 a.m.-6 p.m.
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.

- 8 Dennis Vineyards 800-230-1743**
24043 Endy Rd., Albemarle, NC 28001
Owners: Pritchard and Sando 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 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.

- 9 Garden Gate Vineyards 336-751-3794**
261 Scenic Drive, Mocksville, NC 27028
Owners: Bob and Sonya Whitaker
Website: www.gardengatevineyards.com
Hours: Wed.-Sat. noon-5 p.m.; Sun., 1-5 p.m.; 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.

- 10 Germanton Vineyard & Winery 336-969-2075**
3530 Hwy 8 and 65, Germanton, NC 27019
Owners: Judy and David Simpson
Website: www.germantongallery.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 Germanton. 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.

- 11 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.

- 12 Grove Winery 336-584-4060**
7360 Brooks Bridge Rd, Gibsonville, NC 27249
Owner: Max Lloyd
Winemaker: Max Lloyd
Website: www.groviewinery.com
Hours: Mon.-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, Tempranillo.

- 13 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.

- 14 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.

- 15 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, Dixie Dawn.

- 16 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.

- 17 Rock of Ages Winery & Vineyard 336-364-7625**
1890 Charlie Long Road, Hurdle Mills, NC 27541
Owners: Kevin and Kimberly Moore
Winemaker: Kevin Moore
Hours: Mon.-Thurs., 1-5 p.m.; Fri.-Sat., 11 a.m.-6 p.m.; Sun., 1-6 p.m.
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.
Wine List: Chardonnay (stainless), Chardonnay

(oaked), Cabernet Sauvignon, Shiraz, Merlot, Semi-Dry Muscadine, Sweet Muscadine, Cork and Pork Red.

- 18 SilkHope Winery 919-742-4601**
2601 Silk Hope Gum Springs Road, Pittsboro, NC 27312
Owner: Wally Butler
Hours: Sat.-Sun., noon-5 p.m.; weekdays by appt.
Website: www.silkhopewinery.com
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.

- 19 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 varieties, French/American hybrids and blends.

- 20 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 varieties.

- 21 Uwharrie Vineyards 704-982-9463**
28030 Austin Road, Albemarle, NC 28001
Owner: David Braswell
Hours: Tues.-Fri., 10 a.m.-6 p.m.; Sat., 9 a.m.-6 p.m.; Sun., noon-5 p.m.
Website: www.uwharrievineyards.com
Location: Stanly County — Take Hwy 73 west from Albemarle. Turn right on Austin Road. Winery is 1/2 mile.
Wine List: Merlot, Cabernet, Noble, White Syrah, Chardonnay, Muscat, Magnolia, Noble Semi-Dry, Magnolia Semi-Dry, Carlos, Carlos Semi-Dry.

- 22 Zimmerman Vineyards 336-861-1414**
1432 Tabernacle Church Road, Trinity, NC 27370
Owners: Norm and Leslie Zimmerman
Hours: by appt. only
Website: www.zimmermanvineyards.net
Location: Randolph County — Exit 106 off I-85, south on Finch Farm Rd. 5.8 miles to left on Tabernacle Ch. Rd., then 1.4 miles, vineyard on left.
Wine List: French varieties.

COASTAL REGION

- 1 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, Marilyn.

- 2 Bennett Vineyards 877-762-9463**
Home of American's First Wine
6832 Bennett Vineyards Rd., Edward, NC 27821
Owners: Buddy & Helen Harrell
Website: www.ncwines.com
Hours: Mon.-Sat., 8:30 am-6:30 pm. Sun. 12:00-6:00 pm.
Location: Beaufort County — 35 miles south of Greenville, off Hwy 33. Follow signs.
Wine List: Sweet, Semi-Sweet and Dry Scuppernongs and Muscadines, Mount Vernon White, Lisabeth II, Blush, Charlesteane Red, Blackbeard's Choice and Roanoke Red.

- 3 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.

- 4 Grapefull Sisters Vineyard 910-653-2944**
4903 Ramsey Ford Road, Tabor City, NC 28463
Owners: Sheila Suggs Little and Amy Suggs
Website: www.grapefullsistersvineyard.com
Hours: Mon.-Sat., 1-6 p.m.
Location: Columbus County — From NC 17, take NC 904 west about 15 mi. Left on Dulah Rd. in Pineway. Vineyard 1.2 mi. on left.
Wine List: Muscadine and Carlos blends.

- 5 Lu Mil Vineyard 910-866-5819**
438 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, Old Cumberland, Alcohol-free wines and ciders.

- 6 Lumina Winery 910-793-5299**
6620 Suite H, Gordon Road, Wilmington, NC 28411
Owner: David Hursey
Winemaker: David Hursey
Website: www.luminawine.com
Hours: Mon.-Wed., noon-6 p.m.; Sat., 11 a.m.-3 p.m.; or by appt.
Location: New Hanover County — I-40 to S. College Rd. Right on Market St. Go 1 mi. and turn left on Kerr St.; .3 mi. on right.
Wine List: Merlot, Oleander Rosa, Oleander Bianca, Sweet Carlos, Noble.

- 7 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 varieties, Muscadine varieties, Fruit wines.

- 8 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 varieties, French hybrids, Fruit wines, American varieties

- 9 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.

- 10 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.

- 11 The Country Squire Winery 910-296-1727**
748 NC 24/50, Warsaw, NC 28398
Owner: Iris Lennon
Winemaker: Loraine Smith
Website: www.countrysqirewinery.com
Hours: Wed.-Fri., noon-9 p.m.; Sat., 2-9 p.m. or by appt.
Location: Duplin County — From I-40, Take Exit 364, Business 24 east to NC 50.
Wine List: Cabernet, Riesling, Pinot Grigio, Merlot, White Zinfandel, Chardonnay, Apple Orchard Riesling, Black Knight Cabernet, Cabernet Sauvignon Merlot.



Grassy Creek
VINEYARD & WINERY

Klondike Farm
Birth Certificates of
Guernsey Cows
Restored & Preserved
"The legacy of the largest dairy farm of our region."
On Display September 22
3-7 pm

Grassy Creek
Vineyards
Tasting Room

Live music:
Haw Creek String Band
Light Appetizers

Restoration & Preservation by Tina Margulo, following
the guidelines established by the American Institute for Conservation

Tasting Room Hours: Thurs. - Sat., 12-6 pm • Sun, 1-5 pm or by appt.
North Elkin, Off Klondike Rd. • www.grassycreekvineyard.com
Tasting Room: (336) 835-2458 • Bus. Phone: (336) 835-4230



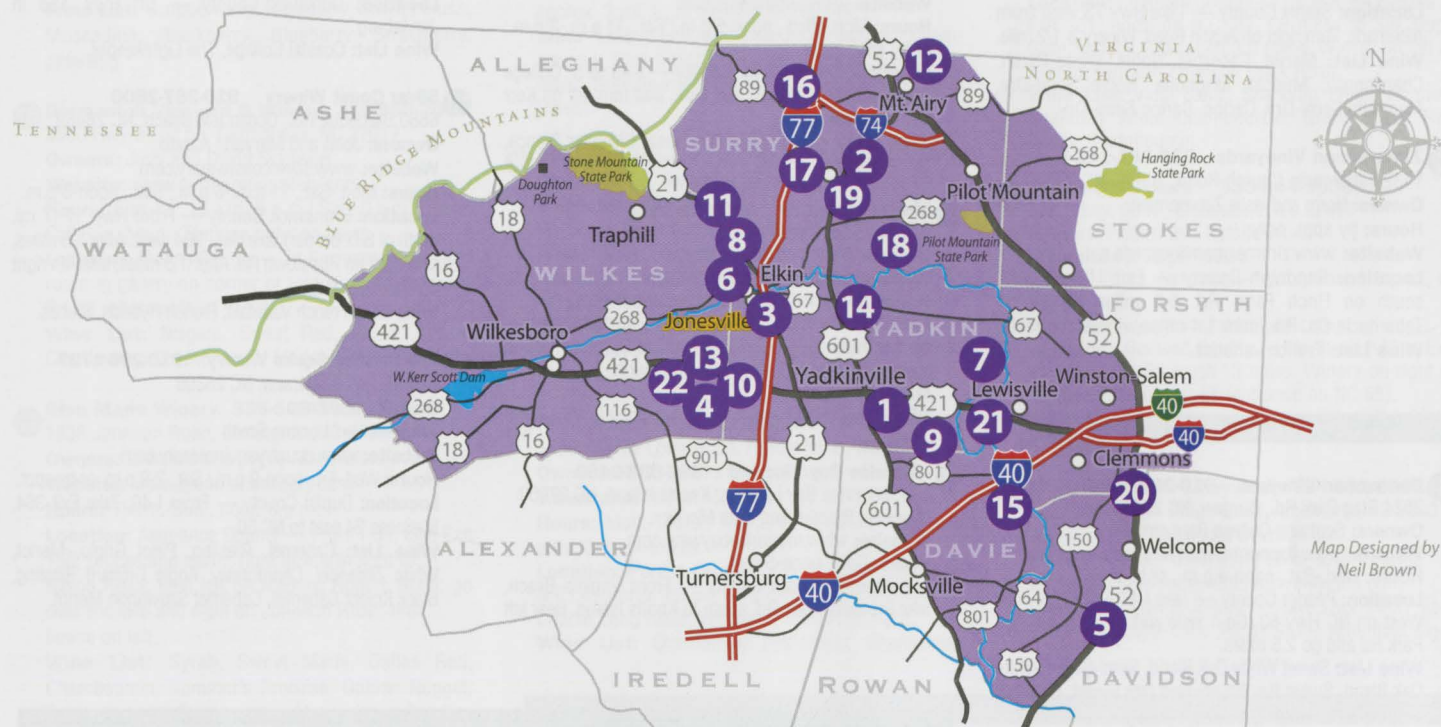
Fall is the perfect time to visit the Currituck Outer Banks!
You'll find less people and off-season discounts. Enjoy peaceful strolls down the beach and sample fine wine at one of the many local vineyards and wineries.

To learn more, request a free *Trail Guide* and *Currituck Outer Banks Visitor's Guide* at ComeToOurBeach.com or 877-287-7488.

CURRITUCK
OUTER BANKS, NC

Yadkin Valley

APPELLATION



Map Designed by
Neil Brown

YADKIN VALLEY APPELLATION

- 1 Allison Oaks Vineyards 336-677-2659**
2323 Old Highway 421 East, Yadkinville, NC 27055
Owner: Gene and Pam Renegar
Winemaker: Mark Terry/Westbend
Website: www.allisonoaksvineyards.com
Hours: tasting room opening next spring.
Location: Yadkin County — 1 mile east of Yadkinville.
Wine List: Orchard White and Proprietor's Blend red.
- 2 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.
- 3 Brushy Mountain Winery 336-835-1313**
125 W. Main St., Elkin, NC 28621
Owners: Matthew and Ann Mayberry and family.
Winemaker: Sean McRitchie
Website: www.brushymountainwine.com
Hours: Thurs.-Sat, noon-6 p.m.; Sun, 2-5 p.m.
Location: Surry County — Downtown Elkin, 1/2 block west of town's main square.
Wine List: Bugaboo Creek Red, Booger Swamp White, Merlot, Chardonnay, Blackberry, Raspberry, Boysenberry.
- 4 Buck Shoals Vineyards 336-468-9274**
6121 Vintner Way, Hamptonville, NC 27020
Owners: Terry and Joanne Crater
Winemaker: Dana Acker
Consulting Winemaker: Bob McRitchie
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, Viognier.

- 5 Childress Vineyards 336-236-9463**
1000 Childress Vineyards Road, Lexington, NC 27295
Owners: Richard Childress and Greg Johns
Winemaker: Mark Friszolowski
Website: www.childressvineyards.com
Hours: Mon.-Sat, 10 a.m.-6 p.m.; Sun, noon-6 p.m., Bistro Lunch Daily 11-3, Sunday Brunch
Location: 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, Scupperdine White and red, Port and Sweet Last Harvest Dessert wines, Reserve and Signature Reserves, Sauvignon Blanc, Riesling, Sparkling Wine, Rosé of Cabernet Franc.
- 6 Elkin Creek Vineyard 336-526-5119**
318 Elkin Creek Mill Road, Elkin NC 28621
Owner and Winemaker: Mark Greene
Website: www.elkinckreekvineyard.com
Hours (The Kitchen at Elkin Creek): Thurs.-Sat, 11 a.m.-9 p.m.; Sun, 11 a.m.-3 p.m. Lunch daily, 11 a.m.-3 p.m.; Sunday brunch.
Vineyard: Open daily, 11 a.m.-5 p.m.
Location: Wilkes County — West off I-77 at Exit 85 2 mi. to N. Bridge St.; right 3/4 mi.; left on Carter Mill Road for 1.5 mi.; left on Elkin Mill Road.
Wine list: Pinot Grigio, Chardonnay, Barbera, Rossa, Sangiovese, Dessert Wine.
- 7 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, 11 a.m.-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, Chardonnay, Viognier, Olde Yattken, Crushed Velvet, Chambourcin

- 8 Grassy Creek Vineyard 336-835-4230**
235 Chatham Cottage Circle, Elkin, NC 28621
Owners: Derrill and Lori Rice, Jim and Cynthia Douthitt
Winemaker: Jim Douthitt
Website: www.grassycreekvineyard.com
Hours: Thurs.-Sat, 12-6 p.m.; Sun, 1-5 p.m.; or by appt. 835-2458
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, Chardonnay.
- 9 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.
- 10 Laurel Gray Vineyards 336-GOT WINE**
5726 Old Hwy 421, Hamptonville, NC 27020
Owners: Kim and Benny Myers
Winemaker: Kent Egon Smith
Website: www.laurelgray.com
Hours: Wed, 1-6; Thurs.-Fri, 10-6; Sat, 10-5; Sun, 1-5
Location: Yadkin County, — U.S. 421, 1.3 mi. north of I-77, exit north onto Windsor Rd., go .1 mile to Old Hwy 421 and turn right, Vineyard is .1 mile ahead on left.
Wine List: Barrel Fermented Chardonnay, Cabernet Sauvignon, Scarlet Mountain (off-dry red), 1773 sweet pink blend, Viognier, Sultry (cabernet/syrah blend). All wines are estate grown.

- 11 McRitchie Winery & Ciderworks 336-874-3003**
315 Thurmond PO Road, Thurmond, NC 28683
Owners: Sean and Patricia McRitchie
Winemaker: Sean McRitchie
Website: www.mcritchiewine.com
Hours: Thurs.-Sun, noon-5 p.m. or by appt.
Location: Wilkes County — From I-77, Take Exit 83 or Exit 85 to US 21 north toward Sparta. After 8 miles, turn right on Thurmond PO Road (not Thurmond Road). Vineyard 1/8 mi. on left.
Wine List: Pinot Grigio, Chardonnay, Light Niagara, Hard Cider.
- 12 Old North State Winery 336-789-9463**
308 North Main Street, Mount Airy, NC 27030
Owners: Mike Thomas, Ben Webb, Tom Webb
Website: www.oldsouthstatewinery.com
Hours: Mon.-Wed, 11 a.m.-9 p.m.; Thurs.-Sat, 11 a.m.-10 p.m., Sun 1-6 pm
Location: Surry County — From I-77 East to US 601, take US 601 to Hwy. 52N. Exit off of Hwy. 52N on the Mt. Airy/Galax Hwy. 89 Exit. Go straight on Independence through 5 lights. Turn right onto N. Main Street. Winery is two blocks on the left.
Wine List: Cabernet Franc Reserve, Chardonnay, Spring House White, Starlight White, Cabernet Sauvignon, Merlot, Prelude, Autumn Leaf Red, Autumn Leaf Rosé, Autumn Leaf Gold, Sandy Cross Muscadine, Afternoon Delight Red Muscadine, Restless Souls Red Blend, Bare Bones Chardonnay.
- 13 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: Whites: Pinot Grigio, Vermentino, Fiori; Reds: Montepulciano, Sangiovese Riserva, Bella Misto, Rosso, Chiara Rosé.
- 14 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 — 3 miles east of Boonville off NC 67.
Wine List: Pinot Gris, Viognier, Chardonnay, Merlot, Cabernet Sauvignon, Syrah, Red Zinfandel, Rockford Red, Boonville Blanc.
- 15 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 NC 801 S, right on 158 West; winery is 4 mi. on right. Via I-40 East, Exit 174, Right on Farmington Road, left on Hwy. 158 E. Winery 2 mi. on left.



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- 16 Round Peak Vineyards 336-352-5595**
765 Round Peak Church Rd., Mount Airy, NC 27030
Owners: Susan & George Little, Janet & Lee Martin
Vineyard Manager: Josh McKeown
Winemaker: Sean McRitchie
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 1.4 mi. Vineyard is on left.
Wine List: Chardonnay, Merlot, Sangiovese, Cabernet Franc, Cabernet Sauvignon, Nebbiolo, Fiddler's Red and Sweet Niagara
- 17 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.
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, Madison Lee Red and White, Salem Fork Blush.
- 18 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.

- 19 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.
- 20 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: Sauvignon Blanc, Viognier, Pinot Grigio, Merlot, Stratosphere, Grand Vieux Chateau du Roi, Temperature Rising, Rooster Red, Rooster Black, Sweet Mountain Bliss, Strawberry Breeze, Tropical Wave.

- 21 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.
- 22 Windy Gap Vineyards 336-984-3926**
656 Pardue Farm Rd., Ronda, NC 28670
Owners: Allen and Sandra Hinchner
Winemaker: Allen Hinchner
Website: www.windygapwine.com
Hours: Tues.-Sat, 11 a.m.-5:30 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, Sweet Fat Basset, Blueberry, Blackberry.

PLACES TO GO, PEOPLE TO SEE

OCTOBER

- Oct. 6. Great Grapes! wine, arts and food festival in Charlotte, 11 a.m. - 7 p.m. in Symphony Park at SouthPark Mall. Over 150 wines. \$15 advance; \$20 at the door. For more information or to purchase tickets in advance see www.uncorkthefun.com or call 800-830-3976.
- Oct. 7. Third annual "Celebrate N.C. Wines" presented by the N.C. State College of Agriculture and Life Sciences, and co-sponsored by the JC Raulston Arboretum and Grape Council. Wine tasting, various demonstrations, heavy hors-d'oeuvres, live music, silent auction 3-5:30 p.m. Dessert and coffee, N.C. Wine and Grape Council's 2007 awards presentation 5:30-7 p.m. Tickets are \$50 in advance and \$60 at the door. For more information www.cals.ncsu.edu/advancement/NCwines or call 919-513-3826.
- Oct. 13. Monthly wine socials, 2-6 p.m. at The Broyhill Inn & Appalachian Conference Center. \$10 in advance or \$15 at the door. For more information on monthly offerings see broyhillinn.com or call 828-262-2204.
- Oct. 13-14. Harvest festival at Shelton Vineyards with free tours and tasting, local artisans, live music. For more information see sheltonvineyards.com.
- Oct. 20. Yadkin Valley Grape Festival in the heart of the Yadkin Valley wine region, 11 a.m.-5 p.m. Tickets are \$15 in advance, \$20 at the gate. For more information call yvfg.com or call 336-679-2200.
- Oct. 27-28. Carolina Balloon Festival in Statesville featuring tastings of North Carolina wines.

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Wine Study

Rapid growth during the past five years in local vineyards and wineries mirrors a statewide trend, but more investment in research and training is needed to keep the industry on an upward trend.

That's one of the main findings of North Carolina's first comprehensive study of its wine and grape businesses, which totals the economic impact of the industry at \$813.3 million.

The study, which uses 2005 data, was publicly released earlier this year. It was conducted by MKF Research, a California-based firm that has done similar studies for other states and recently completed a national study for Congress tallying, a \$162 billion impact that wine and grapes have on the national economy.

"This will be our baseline. We have plans to update these numbers every other year to see how we're doing," Margo Knight, director of the N.C. Wine and Grape Council, said. "It's a nice way to measure our success."

That success is measured in the report by the doubling of wineries and grape acreage between 2000 and 2005. It ranks North Carolina tenth in the country in terms of both grape and wine production. But continuing that growth will be contingent on putting money into training and research so the quality of North Carolina wines will stand out.

That's a view shared by many vineyard owners, who now rely in large part on trial and error to determine which grapes grow best in the state's unique soil and climate conditions.

"That's the reason we haven't planted any more vines. Because we want to know what shakes out," Tim Doub, co-owner of Flint Hill Vineyards in East Bend, N.C., said. "Everyone asks us when we're going to plant again ... We're a little reluctant. We've got some varieties that are easier to produce than others. They all do good in the bottle, but we

have some that cost a lot more to produce."

The report states that the cost of producing North Carolina wine with European style grapes is relatively high, largely because of small scale production and added expenses cultivating the crop in the state's humid climate. That requires most locally produced wine to sell in the range of \$12-\$15 per bottle, a "mid-price" range that is among the most competitive in the retail market. Since most competing wineries in this price range have more resources for marketing, a consistent level of high quality is necessary for North Carolina wines to build a market share.

"With the help of research and expanded training, the quality of North Carolina's wine and grapes has been steadily improving," the report states. "Building the market for growing North Carolina wine production in the crowded and fragmented U.S. wine market will require a relentless focus on quality and value."

Knight said the report was commissioned so the industry can better make the case for more research funding on the state and federal level. The hope was for specialty crop block grants to foot the research bill. The state would then apply for the grants, with research being conducted at local institutions such as Surry Community College or Appalachian State University to determine what grapes grow best in North Carolina and what cultivation techniques are most effective.

"It would take the entire Wine and Grape Council's budget to conduct one big study, so we need outside help," Knight said. "When you have a national number like \$162 billion,

people listen."

The study also recommends investing in programs to train viticulturists and winemakers with the growing conditions in the region and the styles of wine enjoyed by the local population.

"A continued shortage of these professionals will constrain the ability of the wine industry to continue its current pace of growth and efforts to improve production quality," the report states.

Matthew Mayberry, who opened Brushy Mountain Winery in Elkin last fall, said that the lack of experience in creating North Carolina wine substantially adds to the challenge of producing a good bottle.

"Everyone involved in the local wine business, the winemakers and vineyard managers, is on a huge learning curve," Mayberry said. "Overall there's an improvement every year, but it helps to have input from others."

The report points out several opportunities for the state's wine industry to grow, noting that the U.S. wine market as a whole grew 15 percent between 2002 and 2005 because of a steadily rising consumer demand for wine.

Tourism is singled out as a crucial factor, since it grows interest in local wineries and also provides incentive for public and private support from local communities. There were about 800,000 wine-related tourists in the state during 2005, accounting for \$122.4 million in expenditures.

"Tourism enables wineries to introduce their products to a growing community, favorably disposed by the adventure of wine tasting," the report states. "The continued growth of tourism in the state is thus vital to the health of the wine industry."

Two new restaurants have opened at North Carolina's Yadkin Valley wineries

Two new restaurants have opened at North Carolina's Yadkin Valley wineries adding to the culinary attractions offered wine lovers visiting the area.

They are Scuppernongs Restaurant & Deli at Old North State Winery in Mount Airy and Century Kitchen at Flint Hill Vineyards in East Bend.

Scuppernongs Restaurant & Deli at Old North State Winery

From first course to last, Scuppernongs serves the taste of "quality using fresh ingredients. Fresh quality food, quality service, quality experience," promises Executive Chef Lee Fann, the restaurant's new Food-and-Beverage Manager. "If you have all those things together, it's going to bring people in and it's going to bring people back."

Fann knows fresh quality. He comes to Mount Airy with three degrees from prestigious Johnson & Wales University, including an associate's degree in baking and pastry, a bachelor's degree in food-service management and an MBA in Global Business Leadership.

He honed his skills in kitchens ranging from Cracker Barrel's in Fayetteville near his

hometown in Stedman, N.C.; through two of Johnson & Wales' campuses; to high-end caterer Mediterra in Charleston, S.C., and in Athens' four-star Hotel Alexandros in Greece.

While Fann grew up in North Carolina, cable television's Food Network grew nationwide and raised many restaurant customers' expectations.

"People definitely have a heightened sense of what quality is," Fann said. "They know, when they're sitting down, if their waitress or waiter is not a quality server. Service is a big key to this business. People are more aware of what they should get when they order things. They know flavors more and if their meal comes out and it's not the quality they're expecting for the price they're paying it's another flaw. All those things have to work together."

To serve Scuppernongs' customers, "We give a higher-quality, fresher, local taste to everything here," Fann says. That emphasis, along with the restaurant's unique setting in North Carolina's oldest downtown winery, makes Scuppernongs stand out from its competitors.

"When you go to a national chain's restaurant, you're getting that chain's men," Fann



Chef Lee Fann introduces Scuppernongs.

said. "It's predictable, no matter what city you're in. We start with fresh meats, fresh chicken, and fresh eggs. We cut our steaks and chicken breasts by hand. When you dine with us you always know you're going to get the freshest, quality piece of meat in your entree. We buy all of our vegetables, if possible, locally. Our lettuce and other salad greens are grown locally using organic methods. Fresh, local, flavorful," he said.

And, of course, Scuppernongs uses and features the local wines produced at Old North State Winery, where customers can

Continued on Next Page

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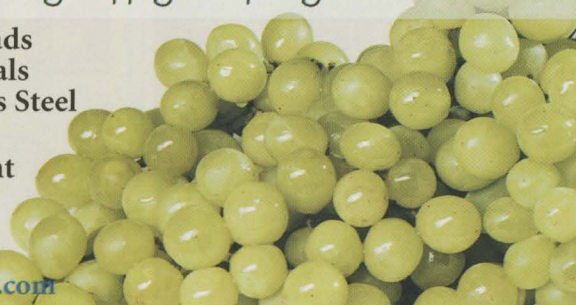
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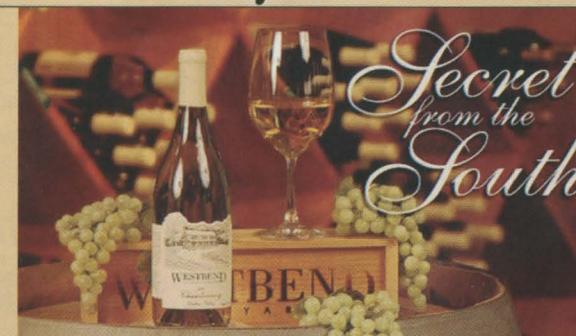
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New Restaurants

Continued from Page 17

tour the winery itself and sample wines at the tasting bar.

The overall atmosphere is one in which people can enjoy casual fine dining.

"We want you to come in, and we want you to be relaxed," Fann said. "It's not black-tie here. We want you to sit down, enjoy yourself with a glass of wine. It's casual, but it's a good dining experience."

Scuppernongs' standard menu features seven entrees, priced from \$12.50 up, and almost a dozen signature sandwiches starting at \$5.50, as well as appetizers and salads. "Everything is cooked to order," Fann said. "Even our steaks are hand cut, grilled over a real grill, not a flattop, and cooked to order. We 'quarter' our steaks ourselves. I think one of our standout dishes is the sautéed shrimp and scallop fettuccini alfredo. It's made with fresh shrimp and scallops. We prepare the alfredo cream sauce to order with each one; there's nothing coming out of a bottle. We make all of our sauces in-house and you're not going to get a fresher taste."

"We also have an amazing Reuben sandwich. Corned beef, sauerkraut, Thousand Island, Swiss cheese piled high on toasted rye. You're not going to get a sandwich like

this anywhere else.

Even the appetizers stand out. Fann personally recommends the luscious pineapple dipped in a coconut batter and flash-fried moments before being brought to your table.

Scuppernongs Restaurant & Deli and Old North State Winery at 308 N. Main St. in Mount Airy are open 11 a.m. - 9 p.m. Monday through Wednesday and 11 a.m. - 10 p.m. Thursday through Saturday.

On Sundays the restaurant is open for brunch from noon to 3 p.m. and the wine bar is open from noon to 6 p.m. Old North State Winery also has banquet facilities and a catering service and offers tours of its wine-making operation. For more information call (336) 786-8600 or visit the web site at www.oldnorthstatewinery.com.

Century Kitchen at Flint Hill Vineyards

Flint Hill Vineyards announces the opening of Century Kitchen at Flint Hill Vineyards, a partnership between Tim and Brenda Doub, owners of Flint Hill Vineyards and Chef Sean Wehr.

They will serve dinner on Thursday, Friday and Saturday evenings and will feature a Sunday brunch on the first Sunday of each month.

Wehr has planned a diverse, seasonally inspired menu with foods supplied by the best of local farmers for Century Kitchen.

He has been praised by food writers for combining traditional ingredients in fresh ways and finding nuances of flavor and textures that pair well with local wines.

John Batchelor, food writer for the Greensboro News & Record wrote, "The meals I experienced rank among the most sophisticated I have experienced in the Triad."

The menu offerings are designed to complement the flavors, aromas and textures of Flint Hill wines. Century Kitchen will employ an estimated 10 full and part-time employees all committed to showcasing the best of what Yadkin Valley has to offer to the world of food and wine. Most importantly, Century Kitchen will be offering residents and visitors to Yadkin County access to good food and fine wine, in a beautiful and relaxed setting.

Restaurant hours are 5-10 pm; Sunday brunch is served 11:30 a.m. to 3 p.m. on the first Sunday of each month. The tasting room is open from noon - 5 p.m. Thursday - Saturday, and 1 - 5 p.m. on Sunday.

Flint Hill Vineyards is located on land that has been in the family for over one hundred years, earning the Century Family Farm designation from the United States Department of Agriculture.

For additional information, see www.flinthillvineyards.com.

The perfect blend

By Lonnie Adamson

The Yadkin Valley's newest winery acknowledged the perfect blend between arts and wine in the grand opening of its new production facility July 21.

Approximately 150 wine enthusiasts dressed in their best for the black-tie affair at the Yadkin Valley Wine Company and enjoyed fine food, wine, music and helped support the Yadkin County Arts Council's In-school Arts Program.

The winery is located on a hill behind Laurel Gray Vineyard on Old 421 in Hamptonville. It will operate under the direction of winemaker Kent Egon Smith.

The wine company is a venture of Laurel Gray's Kim and Benny Myers and Shadow Springs Vineyard's Jamey and Chuck Johnson.

In 2001, the Myers started Laurel Gray on an existing family farm. Kim Myers said, "In the beginning, producing wine through a custom crush contract with another winery was a great way to get into the wine business without incurring all the cost of building a winery. Very soon the popularity of Laurel Gray wine demanded a larger production level."

The Myers and the Johnsons met in 2004, the Johnsons moved back to North Carolina and started Shadow Springs 3.5 miles from the Myers' farm. To produce wine for the two vineyards, the two couples decided to form a separate company for the winery operation. It will also offer custom crush opportunities to other growers in the area.

The custom service reaches into a customer's vineyard, Smith said. "I go out to their vines taking samples and talking about grapes and diseases. We want to help them make the best grapes possible," he said.

Regardless of whether he is making wine for Laurel Gray, Shadow Springs or another label, the Yadkin Valley Wine Company reputation is on the line. That's another reason for extending the service to the customers vineyard. "I don't want bring problem grapes in here," Smith said.

The YVWC facility has a 10,000 case capacity. "That is medium sized for North Carolina," he said. "We want to make small quantity, high quality wine," he said.

Smith joined the company in February. He is a Georgia native and earned a bachelor's degree in enology from Fresno State University in California. "I have been making beer and wine as a hobby since 1991. I made my first commercial crush in 2001," he said.

"This is our dream," Chuck Johnson told the crowd gathered at the grand opening. "It is our dream to make world-class wine in the Yadkin Valley."

Guests at the event enjoyed five different stations of food paired with a select Shadow Springs or Laurel Gray vintages.

Shadow Springs' 2006 Chardonnay was served directly from the barrel along with Gulf shrimp and Maryland style crab dip.

Laurel Gray's 2006 Viognier was served with petit quiches and mixed green salad.

Laurel Gray's 2005 Cabernet Sauvignon went well with rib eye steak, and their Scarlet Mountain with

pasta, and a blend of Marinara and Alfredo sauce. Their 1773 Rose was served with hot and spicy egg rolls and a creamy chicken salad.

As the guests toured the facility among giant steel tanks, they got to view works from Yadkin County School's Arts program.

A portion of the proceeds from the \$100 per guest tickets and an auction went to the school arts program. The auction featured selected wines from the Swan Creek area, a New York weekend vacation and a U.S. Capitol dome tour led by Rep. Virginia Foxx, R-Banner Elk. Foxx was in attendance at the event. Also on the auction block was the first case produced in the facility. It included six bottles of Shadow Springs and six of Laurel Gray.

The arts program brings noted artists to Yadkin County Schools for a week of direct contact with students.

The event raised \$7,000 for the program. The first case of YVWC wine went for \$700.

John Willingham of the arts council said the school's program is important as an educational tool for the future of the county.

"They will learn about the arts here, and that will lead them to arts activities in Winston-Salem and New York," Willingham said. It is important that the community be acquainted with the arts to help support a developing economy that will rely on tourists drawn by the wine industry.

"While they are here for the wine, they will want other things, nice restaurants, theater, visual arts," Willingham said. "We have to give them a stage and a gallery."

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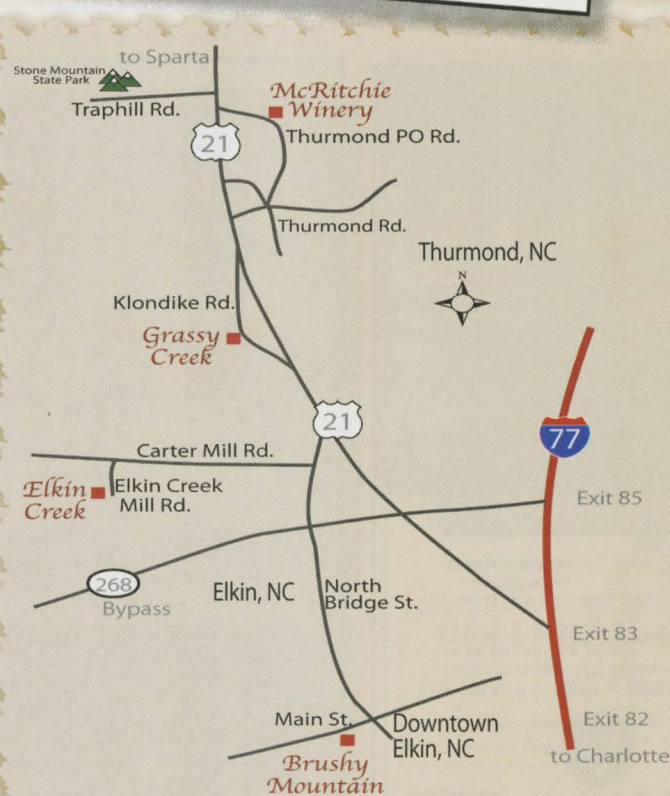
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