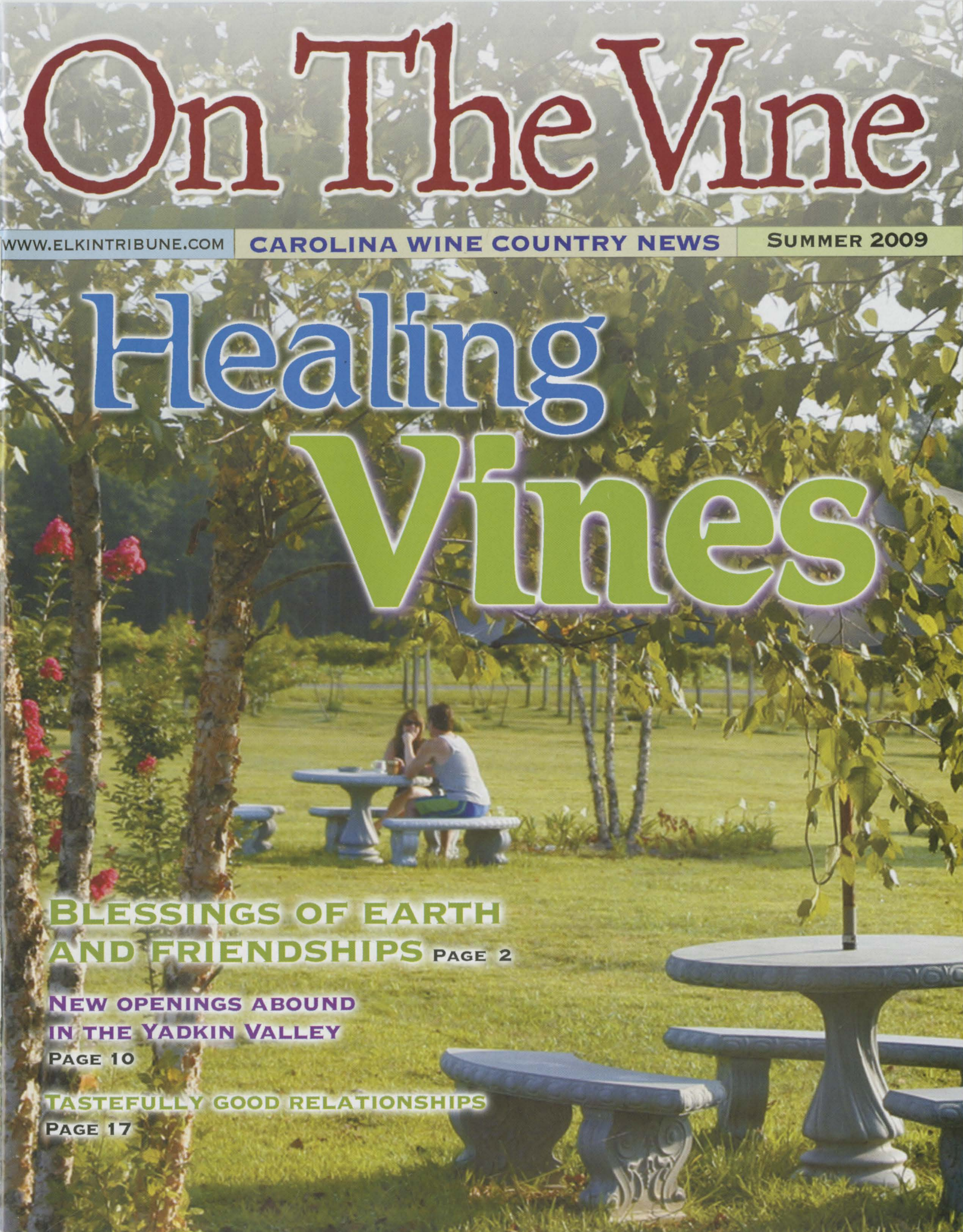


On The Vine



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CAROLINA WINE COUNTRY NEWS

SUMMER 2009

Healing Vines

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AND FRIENDSHIPS** PAGE 2

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Blessings

Grapeful Sisters Vineyards, a family blessing

By Karen Martin

Grapeful Sisters Vineyard and Inn started when sisters, Sheila Suggs-Little and Amy Suggs, inherited the family farm has been in the family through nine generations.

"Amy and I were walking the ditch trying to decide what to do with the land," Sheila said. "The fields were planted with cotton and I asked what are we going to do with the property, grow what. Then Amy said, well the grapes grow really well here, and I turned to look at her. Grapes, vineyard, why not. We rushed back to the house and started writing on paper towels ideas and plans just as fast as possible. That's when our dad told us there used to be a vineyard on the property."

From that point on, the sisters turned their ideas into reality. Where the old pack house (tobacco barn), used to stand, there is now a rustic country inn with three bedrooms featuring European-style sauna showers. The inn offers a continental breakfast. The beds are high and offer a relaxing night's sleep. A common area for lounging and watch-

ing TV adjoins a small area with a mini fridge, microwave, and coffeemaker. Juice, water and bagged snacks are available for guests to enjoy.

The grapes growing in the vineyard are of course the Muscadine, the native grape to North Carolina, and to the sister's land in previous years.

"We've been very blessed," Sheila said. "We've often been told about our Grandfather who worked the land and was a healer. We've been told that he would be plowing and people would pull up and he would go to the end of a row and come to them, remove his hat and pray with them. Many people thought of him as a true healer."

"A while back, we had a group of ten Lumbee Indian women who visited the Vineyard and enjoyed the wine," Sheila said. "A few weeks later they came back and brought their mother, the matriarch of the family. When she got out of the car, she said 'this land is blessed, tell the sis' and so they did. We truly do believe we have been blessed. Our grapes are growing, our wines are good, and we have

many visitors to the wine shop."

The vineyard tries to grow as organically as possible and does not use pesticides. They hang bags along the vine for the bugs and only fertilize when the soil tells them it's needed.

"We pinch the first two years growth off the vines, allowing them to grow and strengthen before harvesting the third years growth for our vines," Sheila said. "Our vineyard is a Century 100 farm. We're located where visitors to the inn or campground can take day trips to Charleston, Wilmington or to spend the day at the beach and come back to a nice, peaceful location without all the traffic and noise after a day of sun and fun. We're also just minutes away from the historic fishing village of Little River. We are the southern most vineyard in the state and grow only the native muscadine grapes."

The wines of Grapeful Sisters are: an Alcohol free cider, Tabor's Choice Red, Sister's Folly Carlos, Waccamaw White, Picnic Red, Waccamaw Red, Old Timer's Festival, Sunset Blush, and Southern

Charm. A Burgundy called Red Roof Burgundy is in the works.

The Grapeful Sisters Vineyard's wine and gift shop, as well as the tasting room is located on the bottom floor of the inn and offers tastings daily from 1 p.m. - 6 p.m. The gift shop also has artwork from local artists and local crafters. There is a rustic small bar with stools to sit and chat with other tasters and the sisters. The porches on both top and bottom of the inn have rocking chairs and seating where you can enjoy both the sunrise and sunset. The inn has a wedding garden that can be used for dinner parties as well. Picnic lunches can be purchased to enjoy on the grounds.

"Our slogan is 'Our treasure is your visit with us,' and it is truly what we enjoy," Sheila said. "We play board games and spend time with our guests. We also invite people to just come enjoy our porch. Often, people just come, sit down on the porch with us and visit. It's a wonderful way to pass a lazy Sunday afternoon. Our porch is always open, even if the tasting room is closed. We like to

think you can just let your worries go, and we think the vineyard has a retreat feel to it."

The Vineyard now also has a campground, CarrollWoods, for those who love the experience. The camping and RV area is located behind the inn. Amenities include: 45x75 ft. sites, full service pull through and Seasonal Sites, 20/30/50 Amp service, Digital TV, laundry room, bath house, picnic tables on each site, most have a BBQ Grill, playground, fishing pond, horseshoes, on-site staff, hammocks, bird watching, on site RV Tec.

"There are 25 campsites now and work is being completed so that there are 90 planned sites and cabins," Sheila said. "In the next year we hope to have a pool also."

Grapeful Sisters Vineyard, Inn, and CarrollWoods Campground and RV park are located at 4903 Ramsey Ford Road, approximately 13 miles east of Tabor City, NC. (910) 653-2944, www.grapefulsistersvineyard.com.



On The Vine

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All for Love

By Leanne Cloudman

The so-called marriage between wine and food is quickly being joined by a raging love affair between wine and art. In North Carolina, many vineyards are hosting exhibitions, shows and special demonstrations by a vast array of artisans. Weavers, painters, potters, poets, photographers and glass blowers are but a few of those who are feeding the desires of wine-lovers and the wine-curious. Several wineries across the state have permanent art exhibits in their tasting rooms or offer live music weekly including Childress Vineyards in Lexington, Allison Oaks in Yadkinville, Grapeful Sisters in Tabor City, Rag Apple Lassie in Boonville, and many others.

Special events in the wineries almost always include some type of art, from roving photographers to strolling violins, painters, writers as well as a unique chef who provides comedy to those enjoying their meals.

Collaborations between art guilds and tasting rooms are on the rise and many of the more popular wine trails offer art venues as part of the itinerary.

It's not just for the love of wine anymore. Future visits to the vineyards and wineries of North Carolina will nourish the love of art among those willing to seek it out in surprising venues that will answer the desire for fine wines, entertainment and gratification of the arts.

On the Vine Festival Calendar September-October 2009

SEPTEMBER

September 26

2009 NC Muscadine Festival
10 a.m. - 10 p.m.

Fifth Annual North Carolina Muscadine Harvest Festival, Kenansville, North Carolina/ Duplin Events Center (Exit 373 off I-40 between Raleigh and Wilmington then follow signs)

Festival: Wine tasting and Beach Music Concert Tickets: Tickets \$20.00 in advance, \$25.00 at the gate includes a commemorative glass. Groups of 15 or more \$15.00 in advance, Children 5 years of age and younger free, Children and young adults 6 - 20 years of age \$5.00, Tailgating spaces \$200.00 each includes four tickets to tasting, one bottle of wine and concert plus tailgating space.

Corporate Sponsorship and Hospitality Tents available

Band Times: Jim Quick & the Coastline

Band: 12 noon; Carl Newton & the Fifth Avenue Band: 3:30 p.m.; The Temptations featuring Dennis Edwards: 8 p.m. No pets or coolers. www.MuscadineHarvestFestival.com, 910-290-1530. Sponsored by the North Carolina Muscadine Fest.

\$10 advance online or onsite and includes admission into the event ONLY.

Group Tickets:

\$16 (per ticket) for groups of 20 or more and must order by phone 800-830-3976. Kids - 12 and under are FREE! Online Ticket sales will close the Thursday before the show at 5 p.m. Show is rain or shine. Chairs and blankets welcome! Please no pets. Tickets are Non-Refundable.

Bring your friends and family and picnic blankets to Symphony Park and enjoy a day on the lawn listening to some of your favorite tunes while you enjoy tasting hundreds of your favorite wines from North Carolina. Or maybe you enjoy great food and the gourmet lifestyle.....then you'll really enjoy strolling the exhibits or taking in one of the wine and food seminars. It all awaits you at Great Grapes! on October 4th. Enjoy Hundreds of Wines, Over 50 Exhibits with thousands of your fellow wine lovers!

OCTOBER

October 3

The Great Grapes Wine, Arts & Food Festival, Charlotte, NC

11 a.m. - 7 p.m.

Charlotte, NC: Symphony Park at South Park Mall, 4400 Sharon Rd., Charlotte, NC 28211, 704-972-2000

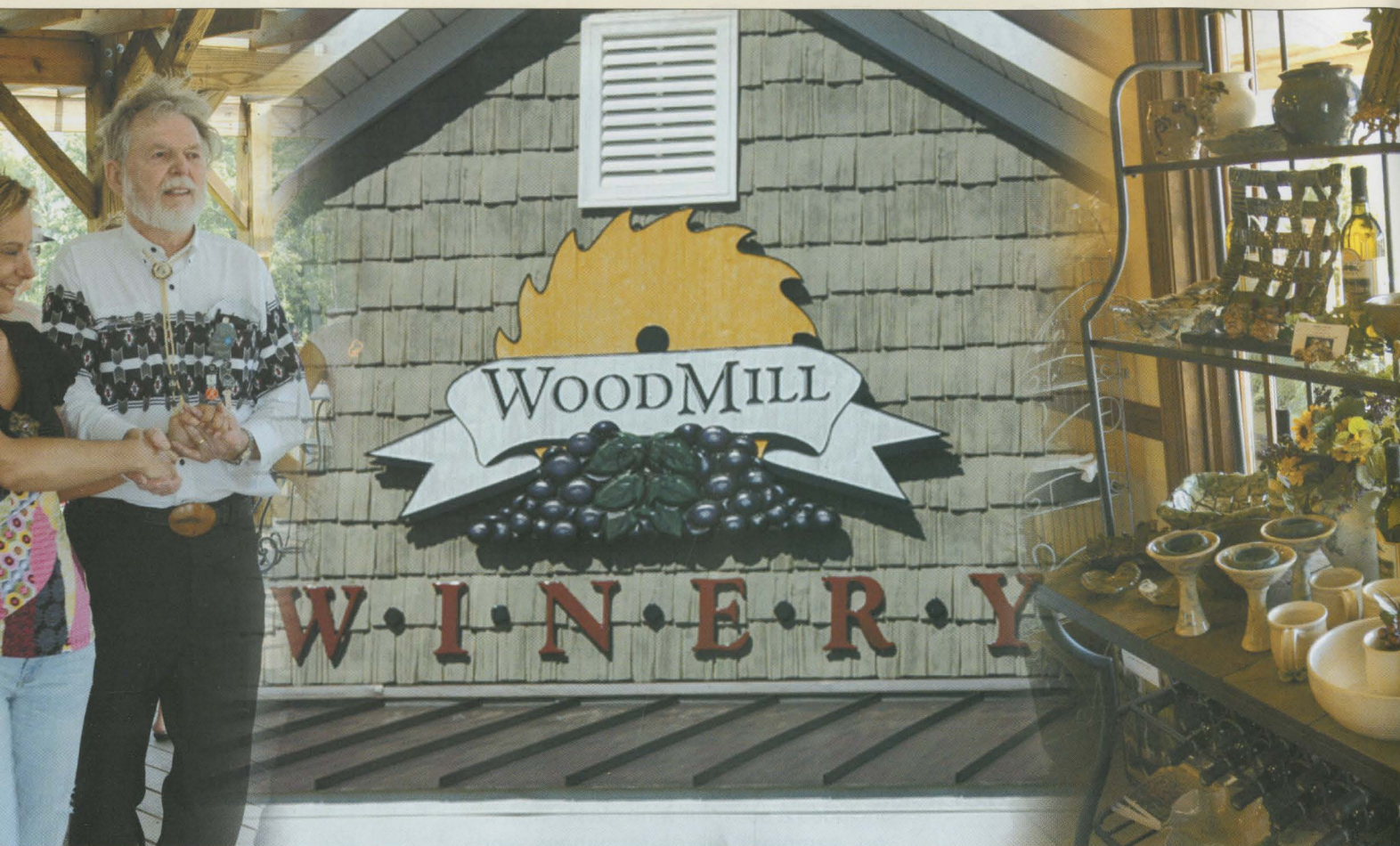
Admission Options

Adult Admission & Tasting Glass:

\$18 advance online or \$20 on-site includes a souvenir wine glass, unlimited samples, all performances and cooking demonstrations.

Designated Driver Ticket:





WoodMill Winery; exceeding all expectations

By Steve Steiner

When Larry Cagle opened WoodMill Winery in the Lincoln County section of Vale in May 2006, he never expected the reception he has experienced ... at least not as soon as it actually occurred. He believed it would be at least two years before the vineyard and winery became an agri-tourism destination. In fact, his plans for the main building were for the tasting room to be in the basement, and the upper level was going to serve as a woodworking shop — thus the name, WoodMill Winery.

That plan never materialized. Within months of opening, Cagle was pleasantly forced to revise his plans. It is not an exaggeration that immediately upon opening, requests for use of his facility for weddings, reunions and other functions came pouring in. Hence, the upper level was never used as a woodworking shop, and it soon became apparent the downstairs tasting room would be inade-

quate to meet demand to sample his wines.

Growth has been so phenomenal, that even now, the present facility, which has expanded twice, with an outdoor deck in the back and a larger one along the side, is quickly being outgrown, and plans are already in the works for the construction of another building.

"We had 27 weddings last year. The year before, we had 25," said Cagle. "We've probably turned away 50."

Demand for the use of the facility — and that includes the grounds, where a number of outdoor events have also been staged — is not the only demand WoodMill Winery has enjoyed. There is the wine.

Two years ago, he bottled 12,000 bottles. Last year, it was 80,000 bottles. The overwhelming majority of the wine is from muscadine grapes. Last year it was 38 tons cultivated from his 10-acre vineyard. Another 15 tons came from local growers according to standards he has

established.

"We teach a training class to grow muscadines in this region," he said.

It is a method he prefers for at least two reasons.

Cagle said he could purchase muscadine grapes from the Coastal Region but does not because the "flower" is different. The second, more important reason Cagle purchases locally-grown muscadine grapes is a matter of civic responsibility.

"This is to help the local economy," he said. "It's a long-term commitment. We're building a network of local farms."

In addition to the wine fermented from muscadine grapes, WoodMill Winery also makes wine from locally-grown blueberries and blackberries — 18,000 pounds worth.

Of the latter, his most recent vintage, "Black Velvet" Blackberry Wine, was publicly unveiled this past January.

"We had 2,000 to 3,000 people lined up," said Cagle. "It was awesome."

Why muscadine?

Like many, becoming a vintner was a change in career for Cagle, who holds a mechanical engineering degree and ran a highly successful cabinetry shop (among other successful business ventures). However, his reason for getting into the wine industry differs perhaps from his peers.

At one point, Cagle's father suffered from a deteriorating heart condition. Plus there was a long family history of heart disease. In part due to his training as an engineer, Cagle embarked upon an exhaustive search for potential remedies/treatments on cardiovascular health. He stumbled upon "The French Paradox," in which moderate, daily consumption of red wine over a prolonged period of time reduces the occurrence of heart disease (in the French) by almost 44 percent; the key ingredient being a chemical component called resveratrol. Further research also revealed that muscadine grapes contain the highest concentrations of the resveratrol molecule. According to the North Carolina Muscadine Grape Association, muscadine is 40 times higher in resveratrol than any other grape.

WoodMill Winery's location

With his engineering background, Cagle sought the right location to plant his vines to maximize production. He found it at a point where Lincoln County is at its highest.

"You want good air flow, to prevent mold and mildew," he said. "By being at a higher elevation, we have a lot of wind. It keeps the grapes dry."

He calls it "air drainage," meaning the cold air flows off the hill. That is of particular importance, because typically, the coldest nights are those without any wind.

"Because we're on a hill, on a windless night, the warm air comes up (from Lincolnton)," he said. "We're above the frost line."

Cagle says this is a macro-climate. The vacuum created "pulls" the warm air from Lincolnton and creates a rotation.

"We very seldom get frost," he said. "We do things to encourage air flow."

At a lower point in the vineyard, Cagle pointed to a "woody" area, filled with brambles and other undergrowth. He then pointed to a clearing carved in that area.

"Every year I clear a path for the air to flow," he said. "We cleaned the undergrowth and anything else to cause obstruction, because the growth slows



Debbie Hoover pours wine for a party of wine tasters.

the air flow."

Cagle takes other measures to protect his vines. A number of the roots were painted with white latex paint. According to Cagle, it crates a layer of insulation.

PVC piping is also found around a number of vines. The piping, which Cagle calls a growth tube, creates a warm zone.

Then there are the piles of sand.

"The coldest point is 2-to-3 inches above the ground, where the air settles," he said. "We pile sand around the vine. It provides protection for the roots."

His methods produce results. He harvests 60 - 80 pounds off 4-year-old vines.

There is yet another method Cagle employs to protect his vines and muscadine grapes: Australian sheep dogs.

"They keep out 'coons, 'possum, skunks, ground hogs and deer," said Cagle."

Awards

Like all vintners, Cagle takes pride in the wines he ferments. At the 2008 Dixie Classic Fair held in Winston-Salem, WoodMill Winery took home three gold medals; Sweet Blueberry, Semi-Sweet Golden Scuppernong and for a special blend Cagle calls a Red, White and Blue. Semi-Sweet Red Muscadine brought home a silver medal.

All the medals came as a surprise. "I was expecting maybe a bronze," he said.

The wines

Currently, Cagle and WoodMill Winery bottle 22 wines under six categories:

- Golden Scuppernong (dry; semi-dry; semi-sweet; sweet)
- Red Muscadine (dry; semi-dry; semi-sweet; sweet)
- Special blends (Carolina Jubilee; red, white & blue semi-sweet; red, white and blue sweet; Mon Amour semi-sweet; and Mon Amour sweet)
- Blackberry (semi-dry; semi-sweet; sweet)
- Blueberry (dry; semi-dry; semi-sweet; sweet)
- Cabernet Franc (dry; semi-dry)

Want to visit?

WoodMill Winery is located at 1350 WoodMill Winery Lane, Vale. (Just off John Beam road.)

Visiting hours are noon - 6 p.m. Wednesday - Friday; 10 a.m. - 6 p.m. Saturday; 1 - 6 p.m. Sunday. Wine tastings and tours are conducted during business hours. To contact, call (704) 276-9911, or visit: www.woodmillwinery.com

Reporters note: Some of the information provided is with the courtesy and permission of Larry Cagle from the WoodMill Winery web site.



Autumn Creek Vineyards

By Karen Martin

Autumn Creek Vineyards in Mayodan has pristine vineyards, and a warm and inviting tasting room. Behind the tasting room is a large, grassy area with a gazebo that is used to house live entertainment with their Music in the Vines on the first Saturday of each month. Guests can sit on the patio sipping the wine selections of the vineyard or bring a picnic and lounge on the grass. Often on Saturdays, a local caterer is on hand to sell box lunches.

Owners Quint and Kim Haley and Scott Stanley purchased the century old farm in 2000.

"One hundred years ago the primary usage of the farm was hay, cattle, and tobacco," Quint Haley said. Our goal was to preserve the natural landscape and continue to produce crops from the fertile soils. After two years of extensive research we concluded that grapes would be a suitable crop for our geographic location and lush soils. Our love of good wines only confirmed that wine grapes should be the crop for our farm. We

enrolled in several viticulture classes to expand our knowledge of grape growing. Our first planting was April 24, 2001 with the hope of many years of bountiful harvest and great wines."

Autumn Creek Vineyards is located in Northwestern Rockingham County. The vineyard currently consists of nine French Vinifera varieties: Merlot, Chambourcin, Cabernet Franc, Chardonnay, Riesling, Viognier, Pinot Grigio, Pinot Noir and Petite Manseng.

"We chose to plant French Varietals because the soil, climate, and altitude were conducive for growing these grapes," Haley said. "Our first planting was in 2003, which consisted of one acre of Merlot and a half an acre of Chambourcin. We now have a little over ten acres and our goal is to continue to expand the vineyard."

The Haley's have five beautiful daughters who help out in the vineyard.

"just returned to working in the vineyard and tasting room after the birth of our last child," Kim Haley said. "The tasting room is a great place for guests to sit

and enjoy our wines, meet friends, or just relax. The decor is inviting. We have seating areas that are comfortable and conducive to conversation and relaxation."

A stone fireplace sits at one end of the tasting room, a large wooden bar area with plenty of seating is available for tastings, a rocking chair porch welcomes guests, and a large stone patio with wrought iron seating, surrounded by beautiful roses and perennial plantings, allow guests to enjoy the vistas while experiencing the wines.

The vineyard also boasts the offer of a weekend getaway with two cabins located on the property. The "Cabin in the Vines" and the "Cabernet Cabin" are secluded from the vineyard and are available through reservation. Wine, cheese, or a delectable catered meal can be provided by a professional chef to make your stay a very special occasion or just a weekend away.

Autumn Creek wines include a 2005 Merlot, a stainless 2006 Chardonnay, a 2006 Oaked Chardonnay, a 2007 Viognier, a 2006 Niagara, Two Rivers



Muscadine Series; Dan River Red & Mayo River White, a 2006 Cabernet Sauvignon reserved, a 2006 Cabernet Franc, a 2006 Sundown Round Bordeaux Blend, and the 2006 Ms. Gin's Blend Rose'.

The Haley's and Scott Stanley work the vineyard as well as serve in the tasting room and are genuinely friendly people. The mood of the guests is relaxed and cheerful while tasting the offerings of the vineyard.

"This is the first time we've visited Autumn Creek and tasted their wines," Sioban Wethers of Roanoke said. "It's a beautiful place. I've never seen a vineyard as well kept as this one. My husband and I love the Cabernet Franc. We've been here for over two hours enjoying the view from the patio and listening to the music. We have friends that live in New York's wine country and I can't wait until they visit in a few weeks. We're going to bring them here and show them the wonderful wines North Carolina has to offer and this beautiful setting."

Autumn Creek has architectural plans for a restaurant on site, but are looking for that special chef who understands the marriage between the wines and the food.



"We would like to have a restaurant at our vineyard where the wine complements the food," Quint Haley said. "We are hoping to find a chef who wants to open a restaurant that is top notch. We would like to give our guests as well as residents of the area a dining experience, casual dining with foods that have excellent flavors and varied choices."

Chefs interested in the marriage between the foods and the wines should contact the owners of Autumn Creek Vineyards.

Autumn Creek Vineyards is located at 364 Means Creek Road in Mayodan, NC, Rockingham County. US highway 220 to NC 770, turn left. Right on Glens Chapel Church Rd., left on Means Creek Rd. The tasting room is open Wed and Thur: 12:30 - 6:30 p.m., Fri and Sat: 11 a.m. - 6 p.m. and Sun. 12:30 - 6:30 p.m. Reservations for the cabins may be made by email to : info@autumncreekvineyards.com. 336-548-WINE (9463), www.AutumncreekVineyards.com.



Brandon Hills Vineyard & Winery Opens with New Tasting Room

By Susan Tolley

Guests attending the ribbon-cutting ceremony at Brandon Hills Vineyard & Winery were greeted by a soft breeze and an incredible view. The outside of the tasting room is open, spacious and boasts a covered area where one can enjoy looking out over the Yadkinville vineyard; however, the setting of the interior is intimate and cozy.

"We like to think of the setting as a boutique winery," says Pam Blackwell who is a co-owner with her husband Dave. "We want it to be like a small family experience, warm and enjoyable while they're here."

Pam and Dave had visited many different wineries and, as their interest grew, decided to start their own vineyard and winery.

"We toured the wine regions in California and locally. We really got interested back in 2000 and began looking into doing something like that here. We both thought it was something we'd like to do," said Dave.

After searching for the right place from Randolph County to Elkin, in 2005 the couple settled on the property at 1927 Brandon Hills Road where they planted three acres of grapes and enjoyed their first

harvest in 2007. The wine list includes: Pinot Gris Barbera, Merlot, Raptor Red, White Merlot and Rip Tide Rose.

One passion the couple has incorporated into their wine business is their respect and love for raptors (carnivorous birds of prey). While attending the University of North Carolina at Charlotte, Dave became familiar with the mission of the Carolina Raptor Center located near Charlotte. The center was a small agency then but has grown to a much larger and resourceful organization "dedicated to environmental stewardship and the conservation of birds of prey through education, research, and the rehabilitation of injured and orphaned raptors." The Blackwells also enjoyed watching red-shoulder hawks return each year to their nest near their home in Advance. These two experiences inspired the couple to name their predominately Cabernet Sauvignon "Raptor Red." One dollar of each bottle sold will go to the Carolina Raptor Center. The 2007 Raptor Red is the first in a series of bottles that will showcase a different raptor on the label each year, the first of which is a great horned owl. Brandon Hills' participation in the center's "Release-A-Raptor" program helps assure that these birds of prey are released back into the wild whenever possible. The Raptor Center released a red tail hawk after the ribbon-cutting ceremony to mark the first of an annual event at the winery.

Friends, family and wine-lovers from the foothills and triad enjoyed the beautiful scenery and nature-inspired facilities. They

spent their time tasting the wine, munching on a catered barbecue meal and the highlight of the day, which was the release of a fair-feathered friend.

The Blackwells have been married for nine years and have three sons, Carey, Adrian and Aaron who also put in a lot of hard work to make this dream come true.

HOURS: Open Sat. noon to 6 p.m. and Sun. 1 to 5 p.m. 1927 Brandon Hills Road, Yadkinville, NC. 336-463-WINE (9463). www.brandonhillsvineyard.com.

Tasting Room open at Divine Llama

By Karen Martin

The day was hot, the wine cool, and the guests welcomed to the official opening of Divine Llama's new tasting room.

Tom and Julia Hughes with partners Michael and Patricia West welcomed guests as they arrived. A soft opening of the tasting room occurred on May 1.

"We were two guys who met each other the first day of college in 1975," Michael West said. "We worked together as architects for about six months during our careers and then met up again and bought this land and started a vineyard. Both families live in our commune now and are on site all the time."

"We're pleased to welcome you to our vineyard, hope you enjoy the wines and



will be glad to take you on a tour," he said.

Guests were treated to platters of crudite', cheeses, and fresh fruit. The new tasting room is a welcoming log cabin set on the grounds of approximately 77 acres that encompasses the vineyard, winery and both couples homes.

Llama and miniature horses also make the vineyard their home. Tours both guided and walking are welcome.

"We want families to come and enjoy the vineyard," Michael West said. "Bring a picnic, tour the vineyard, see the animals and enjoy the beauty of the area."

Divine Llama wine offerings are Chardonal; Chardonnay; Traminette; Merlot; Cabernet Franc; In a Heart Beat (Red Blend); and Red Rita Rose.

Tasting room hours are Thurs. - Sat. 12 noon until 5 p.m. and Sun. 1 - 5 p.m. Divine Llama Vineyards is located at 4126 Divine Llama Lane, East Bend, N.C. 336-699-2525, divinellamavineyards.com.

Sanders Ridge Vineyard, Winery & Restaurant

By Susan Tolley

You know you've entered wine country as you pull into Sanders Ridge Vineyard and Winery located at 3200 Round Hill Road in Boonville. Rows of luscious grape

vines line either side of the gravel road, almost like open arms welcoming you into the 159-year old family farm owned by Neil Shores. Shores is a seventh generation farmer to work this land 350-acre farm which consists of forest, marshland, creeks, lakes and open fields. In the late 90's, it was becoming clear to Shores that the conventional cattle, timber, grain and tobacco farming of his day was not going to sustain the livelihood for his children that it had for him.

"I started planting grapes along with my other farming to diversify our crops," said Shores. "The kids were the ones who were most interested in having a vineyard and a winery. I'm the last Shore to farm this land of seven generations and I wanted my kids to carry on the tradition."

The ribbon-cutting ceremony began at 2 pm Saturday but guests began enjoying the fine wine and farm to table cuisine at The Big Woods restaurant around lunchtime. Cindi Conti, general manager, adds more than a great management style to the business. She also manages the organic vegetable farm on the property. From the organic vegetables to the carefully selected meats and other foods, the experience at Sanders Ridge is fresh, natural and relaxing.

Sanders Ridge Winery and Restaurant is set in the woods on the family farm. In keeping with the heritage of the land, Shores "wanted a lodge feel" to the buildings and the wood and timbers used to construct the building were harvested from

the Shore property as well as the rocks used in the fireplace.

Families from the local community as well as out-of-towners enjoyed the wine-tasting, delicious food and great music as well as taking a relaxing walk through the woods along the nature trails.

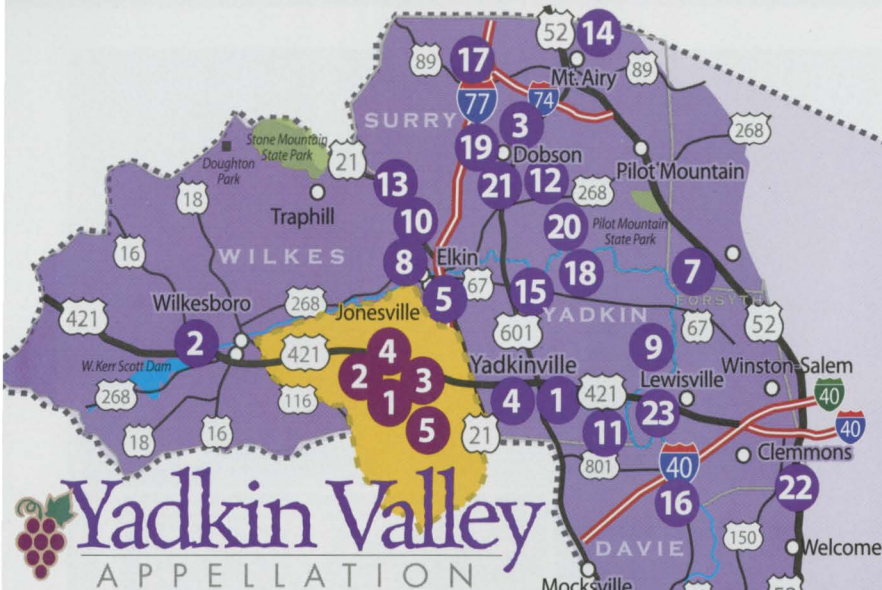
Sanders Ridge offers Viognier, Chardonnay, Bordeaux blend of Cabernets, Chambourcin, Muscadine and other fine wines, many with international awards.

The slogan under the Sanders Ridge logo reads, "Where love of life, land, and laughter - live." Shores has three children, Jennifer, James and Joseph hope to do all of these while they enjoy this new venture.

HOURS: Restaurant - 11:30 a.m. to 2 p.m. Thurs. - Sun., 5:30 p.m. to 9:30 p.m. Thurs. - Sat.

Vineyard & Winery - Tasting Room: Open daily for tours and tasting, noon to 6 p.m. Vineyard and nature trails, open daily sun up to sun down for hiking, birding and nature journaling. 336 677-1700, www.sandersridge.com.

Organic Farm - Open daily Mon. - Sat. located at 1501 Nebo Road, Boonville.



Yadkin Valley APPELLATION

1 Allison Oaks Tasting Room 336-677-1388
221 E. Main Street, Yadkinville, NC 27055
Owner: Gene and Pam Renegar
Winemaker: Mark Terry/Westbend
Website: www.allisonoaksvineyards.com
Location: Downtown Yadkinville

2 Benny Parsons Rendezvous Ridge 336-973-7375
172 Benny Parsons Rd., Purlear, NC 28665
Owner: Terri Parsons
Winemaker: Mark Terry
Website: www.rendezvousridge.com, www.bennyparsons.com
Location: Wilkes County, minutes from W. Kerr Scott Dam

3 Black Wolf Vineyards 336-374-2532
283 Vineyard Lane, Dobson, NC 27017
Owner: Dana Theis
Winemaker: Joyce Rigby
Website: www.blackwolfvineyards.com
Location: Dobson in Surry County — Off U.S. 601 at Vineyard Lane.



Brandon Hills Vineyard 336-463-WINE (9463)
1927 Brandon Hills Road
Yadkinville, NC 27055
Owners: David and Pamela Blackwell
Winemaker: Kent Smith
Website: brandonhillsvineyard.com
Location: Toward Yadkinville/Winston-SalemGo South 6.3 miles. Take exit 259 for Reavis Rd. Turn right at NC-114/Reavis Rd. Reavis Rd. becomes Bethel Church Rd. Turn left at Brandon Hills Rd/NC-1153.

5 Brushy Mountain Winery 336-835-1313
125 W. Main St., Elkin, NC 28621
Owners: Matthew and Ann Mayberry and family.
Winemaker: Jason Wiseman
Website: www.brushymountainwine.com
Location: Surry County — Downtown Elkin, 1/2 block west of town's main square.

6 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
Location: Davidson County — off US 64 just west of intersection with US 52.

7 Divine Llama Vineyards, LLC 336-699-2525
4126 Divine Llama Lane, East Bend, NC 27018

GPS Coordinates: N36d 13m 10s W 80d 20m 03s
Owners: Thomas H. Hughes and Michael West
Winemaker: Kent Smith
Website: www.divinellamavineyards.com
Location: From NC Hwy 67, turn onto Macedonia Road in East Bend. Vineyard is .6 mile on left.

8 Elkin Creek Vineyard 336-526-5119
318 Elkin Creek Mill Road, Elkin NC 28621
Owner and Winemaker: Mark Greene
Website: www.elkinckreekvineyard.com
Vineyard: Open daily, 11 am.-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.

9 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
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.

10 Grassy Creek Vineyard 336-835-4230
235 Chatham Cottage Circle, Elkin, NC 28621
Owners: Derrill and Lori Rice, Jim and Cynthia Douthit
Winemaker: Jim Douthit
Website: www.grassycreekvineyard.com
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.

11 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
Location: Yadkin County — Take U.S. 421 to U.S. 601. Go south 4 miles. Left on Courtney-Huntsville Rd.



Hutton Vineyards & Winery 336-374-2621
176 Hutton Vineyards Lane,
Dobson, NC 27017
Owners: Malcom & Heidi Hutton
Winemaker: Jocelyn Kuzelka

Website: www.huttonwinery.com
Location: Surry County — I-77 N. from Charlotte to Exit 2. Turn right on Hwy. 67 East. Turn left on Rockford Road. Pass through historic Old Rockford. 1.5 miles to main gate entrance.

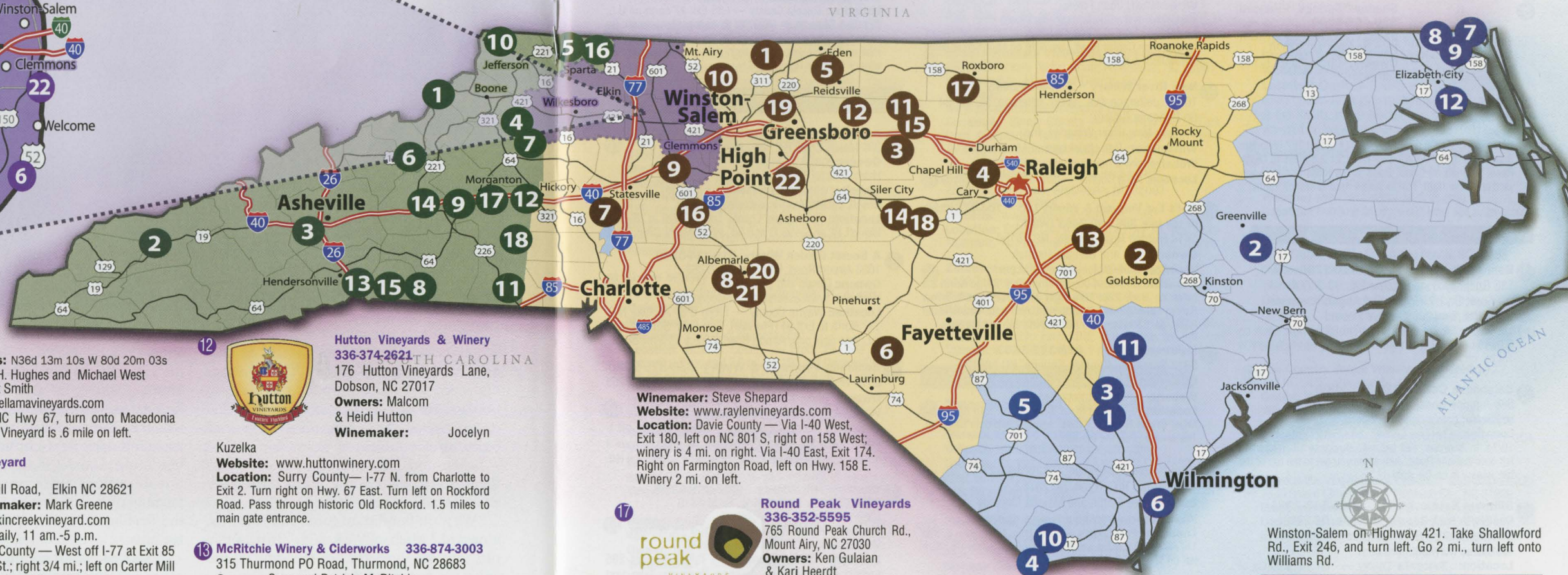
13 McRitchie Winery & Ciderworks 336-874-3003
315 Thurmond PO Road, Thurmond, NC 28683
Owners: Sean and Patricia McRitchie
Winemaker: Sean McRitchie
Website: www.mcritchiewine.com
Location: Wilkes County — From I-77, Take Exit 83 or Exit 85 to US 21 north toward Sparta. After 8 miles, turn right on Thurmond PO Road (not Thurmond Road). Vineyard 1/8 mi. on left.

14 Old North State Winery 336-789-9463
308 North Main Street, Mount Airy, NC 27030
Owners: Mike Thomas, Ben Webb, Tom Webb
Winemaker/Brewmaster: Ben Webb
Website: www.oldnorthstatewinery.com
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.

15 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
Location: Yadkin County — 3 miles east of Boonville off NC 67.

16 RayLen Vineyards 336-998-3100
3577 US Hwy 158, Mocksville, NC 27028
Owners: Joe & Joyce Neely

NORTH CAROLINA WINERY INDEX



Winemaker: Steve Shepard
Website: www.raylenvineyards.com
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.

Round Peak Vineyards 336-352-5595
765 Round Peak Church Rd.,
Mount Airy, NC 27030
Owners: Ken Gulaian & Kari Heerdt

Vineyard Manager: Whit Lambert
Winemaker: Sean McRitchie
Website: www.roundpeak.com
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.

18 Sanders Ridge Vineyard & Winery 336 677-1700
3200 Round Hill Road, Boonville, NC 27011
Website: www.sandersridge.com
Owner: Neil Shore
Winemaker: Sara Wooten
Location: From Elkin and areas North and West: Highway 21 South to Highway 67 East; (Highway 67 intersects with I-77 at Holiday Inn Express in Jonesville); continue on Highway 67 East to intersection of Rockford Road (intersection is 3 miles from stoplight in Boonville); turn right on Rockford Road; go 2 miles and turn right on Round Hill Road. Vineyard is about 1 a mile on right on Sanders Ridge Lane. Distance is approximately 25 minutes from Winston-Salem.

19 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
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.

20 Stony Knoll Vineyards 336-374-5752
1143 Stony Knoll Road, Dobson, NC 27017
Owners: Van and Kathy Coe
Winemaker: Lynn Crouse
Website: stonyknollvineyards.com
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.

21 Surry Community College Winery 336-386-3408
Location: 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.

22 Weathervane Winery 336-775-9717
484 Hartman Road, Winston-Salem, NC 27127
Owner: Sid Proctor
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.

23 Westbend Vineyards 336-945-5032
5394 Williams Rd., Lewisville, NC 27023
Owner: Lillian Kroustalis
Winemaker: Mark Terry
Website: www.westbendvineyards.com
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.

SWAN CREEK AVA

1 Buck Shoals Vineyards 336-468-9274
6121 Vintner Way, Hamptonville, NC 27020
GPS Coordinates: N36-6.103 W 80-51.746
Owners: Terry and Joanne Crater
Winemaker: Dana Acker
Website: www.buckshoalsvineyard.com
Location: Yadkin County — Exit 267 off U.S. 421 and follow the signs 2.6 miles on Windsor Road; vineyard and winery on right.

2 Dobbins Creek Vineyards 336-468-4770
4330 Vineyard View Lane, Hamptonville, NC 27020
Owners: Charles and Sue King
Website: www.DobbinsCreekVineyards.com
Location: I-77 exit 79, 1 mile South to Rena Road, 1.7 miles to Carrie Farm Dr., 1/2 mile to Vineyard View Lane.

3 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
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.

- 4 Raffaldini Vineyards 336-835-9463**
450 Groce Road, Ronda, NC 28670
Owners: The Raffaldini Family
Winemaker: Stephen Rigby
Website: www.raffaldini.com
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.

- 5 Shadow Springs Vineyard 336-468-5000**
5543 Crater Road, Hamptonville, NC 27020
Owners: Chuck and Jamey Johnson

Winemaker: Kent Egon Smith
Website: www.shadowspringsvineyard.com
Location: Yadkin County, Hwy. 421 to Exit 267 (Windsor Road) turn South on Windsor Road for 2.8 miles to Crater Road, turn left on Crater Road, go .5 miles and the vineyard is on the right. Follow paved road to tasting room.

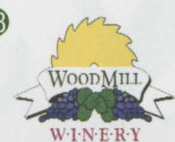
MOUNTAIN REGION

- 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
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.
- 2 Calaboose Cellars 828-321-2006**
565 Aquone Road, Andrews, NC 28901
Website: calaboosecellars.com
Location: Cherokee County — take Exit 27 onto West US-19/74. In Andrews, exit left onto Business 19. Take slant left onto Aquone Road. Just when you get to the top of the hill, winery is on the right.
- 3 Biltmore Estate Winery 800-543-2961**
One North Pack Square, Asheville, NC 28801
Bernard DeLille, VP/Winemaker
Website: www.biltmore.com
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.
- 4 Cerminaro Vineyard 828-754-9306**
4399 Wilkesboro Boulevard, Boomer, NC 28606
Owners: Joe and Deborah Cerminaro
Website: cerminarovineyard.com
Location: Alexander County — In Kings Creek on Hwy 18 between Lenoir and Wilkesboro
- 5 Chateau Laurinda 800-650-3236**
690 Reeves Ridge Rd., Sparta, NC 28675
Owners: Linda and Larry Ehlers and Family
Website: www.chateaulaurindawinery.com
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.
- 6 Elk Mountain Winery 828-765-9696**
4716 US Hwy. 19E Plumtree, NC 28664
Owners: Cleve Young and Nate McCollum
Website: www.vancetoerivlodge.com
Location: Hwy. 19E, 10 miles North of Spruce Pine on the left before the bridge in Plumtree
- 7 Ginger Creek Vineyards 828-312-4362**
858 John Cline Road, Taylorsville, NC 28681
Owners: Dwight and Sharon Austin
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.

- 8 Green Creek Winery 828-863-2182**
413 Gilbert Road, Columbus, NC 28722
Owner: Alvin Pack et al
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.
- 9 Lake James Cellars 828-584-4551**
204 E. Main St., Glen Alpine, NC 28628
Owners: Mike and Betty Fowler
Winemaker: Josh Fowler
Website: www.lakejamescellars.com
Location: I-40, Exit 100, go South on Jamestown Road, turn right on Conley Road, turn right on Main Street (Hwy. 70), winery is on left.
- 10 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
Location: Ashe County — downtown West Jefferson.
- 11 Owl's Eye Vineyard & Winery LLC 704-471-9196 or toll free 866.980.9463 (WINE)**
1414 Metcalf Road, Shelby, NC 28150
Owner: Frank and Barbara Hannah
Website: www.owlseyevineyard.com
Location: Cleveland County-From Hwy. 74, go North 2.6 miles on Hwy. 226. Turn right on Barbee Road, follow Barbee Lane .5 miles to stop sign, turn right onto Metcalf Road, go 1.5 miles, turn left at Owl's Eye Winery Sign.
- 12 Raintree Cellars 828-397-5643**
3813 Sain Ave., Connley Springs, NC 28612
Owner: Edward Yoder
Website: www.raintreecellars.com
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.
- 13 Rockhouse Vineyards 828-863-2784**
1525 Turner Rd., Tryon, NC 28782
Owners: Lee Griffin and Marsha Cassedy
Website: www.rockhousevineyards.com
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.
- 14 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
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.
- 15 The Teensy Winery 828-287-7763**
3661 Painters Gap Rd., Union Mills, NC 28167
Owner: Bob Howard
Location: Rutherford County — Take I-40 Rutherfordon exit. Take Hwy 221 south to Thermal City. Turn west on SR 1321 then right on SR 1328 (Painters Gap Rd.).
- 16 Thistle Meadow 800-233-1505**
102 Thistle Meadow, Laurel Springs, NC 28644
Owner/Winemaker: Thomas R. Burgess
Website: www.thistlemeadowwinery.com
Location: Alleghany County — Off Blue Ridge Parkway, Milepost 246, 3 miles on left on Elk Knob Road; from Sparta, Hwy. 18 S. to Elk Knob Rd., turn left, first drive on right; from Winston-Salem, Hwy. 421 to North Wilkesboro, use exit for Hwy. 115 to Hwy. 18 N; from North Wilkesboro, Hwy. 18 N., through Laurel Springs to Elk Knob Road, turn right, first drive on right.
- 17 Waldensian Heritage Wines 828-879-3202**

4940 Villar Lane NE, Valdese, NC 28690
Owners: Joel Dalmás, Joe Jacumin, Freddy Leger, John Bourous, Tom Garrou
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).



- 18 WoodMill Winery 704-276-9911**
1350 WoodMill Winery Lane, Vale, NC 28168
Owners: Larry and Beverly Cagle and Family
Website: www.woodmillwinery.com
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.

PIEDMONT REGION

- 1 Autumn Creek Vineyard 336-548-9463**
364 Means Creek Rd., Mayodan, NC 27027
Owners: Kim & Quinton Haley & Scott Stanley
Website: www.autumncreekvineyards.com
Email: info@autumncreekvineyards.com
Location: Rockingham County. Take US 220 to NC 770, turn left, Rt. on Glens Chapel Rd., left on Means Creek Road.
- 2 A Secret Garden Winery 919-734-0260**
1008 Airport Road, Pikeville, NC 27863
Owners: Gerald and Linda Hall
Website: www.ascretgardenwinery.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.
- 3 Benjamin Vineyards & Winery 336-376-1080**
6516 Whitney Road, Graham (Saxapahaw), NC 27253
Owners: Andy and Nancy Zeman
Website: www.benjaminvineyards.com
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.
- 4 Chatham Hill Winery 800-808-6768**
3800 Gateway Centre Blvd. Suite #310 Cary/Morrisville, NC 27560
Owners: Marek Wojciechowski and Jill Winkler
Website: www.chathamhillwine.com
Location: Wake County — Take I-40 Exit 285 toward Morrisville on Aviation Parkway. Take first right at Gateway Centre Boulevard. 3800 is the second building on the left.
- 5 Chinqua Penn Vineyards 336-349-4576**
2138 Wentworth St., Reidsville, NC 27320
Winemaker: Max Lloyd
Website: www.chinquapenn.com
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.
- 6 Cypress Bend Vineyards 910-369-0411**
21904 Riverton Road, Wagram, NC 28396
Owners: Tina and Dan Smith
Website: www.cypressbendvineyards.com
Location: Scotland County — Off US 401 (10 mi. north of Laurinburg) in Wagram, right on Riverton Rd. Winery is 3 mi. on left.
- 7 Daveste' Vineyards 704-528-3882**
155 Lytton Farm Road, Troutman, NC 28166
Owners: Dave and Ester DeFehr
Website: www.daveste.com
Location: Iredell County; I-77 Exit 42, North on Hwy. 21 for 3.1 miles, left on Talley Street for 1.1 miles, left on Lytton Farm Road for .1 miles.
- 8 Dennis Vineyards 800-230-1743**
24043 Endy Rd., Albemarle, NC 28001

Owners: Pritchard and Sandon Dennis
Website: www.dennisvineyards.com
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.

- 9 Garden Gate Vineyards 336-751-3794**
261 Scenic Drive, Mocksville, NC 27028
Owners: Bob and Sonya Whitaker
Website: www.gardengatevineyards.com
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.
- 10 Germanton Art & Winery 336-969-6121**
3530 Hwy 8 and 65, Germanton, NC 27019
Owners: Judy and David Simpson
Website: www.germantongallery.com
Location: Stokes County — In Germanton. Tasting room in gallery on corner of Hwy. 8 and Friendship Rd. (8 miles north of W-S.)
- 11 Glen Marie Winery 336-578-3938**
1838 Johnson Road, Burlington, NC 27217
Owners: Glendale and Joyce Marie Dickey
Website: www.glenmariewinery.com
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.
- 12 Grove Winery 336-584-4060**
7360 Brooks Bridge Rd, Gibsonville, NC 27249
Owner: Max Lloyd
Winemaker: Max Lloyd
Website: www.grovewinery.com
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.
- 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
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.
- 14 Horizon Cellars 919-742-1404**
466 Vineyard Ridge, Siler City, NC
Owner: Guy Loeffler
Winemaker: Chris Pearmund
Website: www.horizoncellars.com
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.
- 15 Iron Gate Vineyards & Winery 919-304-9463**
2540 Lynch Store Road, Mebane, NC 27302
Owners: Gene and Debbie Stikeleather
Website: www.irongatevineyards.com
Location: Alamance County — Exit 153 off I-40; approx. 3 mi. N. of Mebane on NC 119.
- 16 Old Stone Vineyard & Winery 704-279-0930**
6245 Hwy. 52, Salisbury, NC 28146
Owner: Mark Brown
Website: www.osvwinery.com
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).
- 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
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.
- 18 SilkHope Winery 919-545-5696**
GPS Coordinates: N35-46-06.6 W 079-16-34.8

701 Duncan Farm Road, Siler City, NC, 27344
Owner: Wally Butler
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.

- 19 Stonefield Cellars 336-644-9908**
8220 Hwy. 68 N., Stokesdale, NC 27357
Owners: Robert and Natalie Wurz
Winemaker: Robert Wurz
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).
- 20 Stony Mountain Vineyards 704-982-0922**
26370 Mountain Ridge Road, Albemarle, NC 28001
Owners: Ken, Marie and Devron Furr
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.
- 21 Uwharrie Vineyards 704-982-9463**
28030 Austin Road, Albemarle, NC 28001
Owner: David Braswell
Website: www.uwharrievineyards.com
Location: Stanly County — Take Hwy 73 west from Albemarle. Turn right on Austin Road. Winery is 1/2 mile.
- 22 Zimmerman Vineyards 336-861-1414**
1432 Tabernacle Church Road, Trinity, NC 27370
Owners: Norm and Leslie Zimmerman
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.
- 1 Bannerman Vineyard 910-259-5474**
2624 Stag Park Rd., Burgaw, NC 28425
Owners: Scot and Colleen Bannerman
Website: www.bannermanvineyard.com
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.
- 2 Bennett Vineyards 877-762-9463**
Home of America's First Wine
6832 Bennett Vineyards Rd., Edward, NC 27821
Owners: Buddy & Helen Harrell
Website: www.ncwines.com
Location: Beaufort County — 35 miles south of Greenville, off Hwy 33. Follow signs.
- 3 Duplin Winery 800-774-9634**
P.O. Box 756, Rose Hill, NC 28458
Owners: David Fussell and family
Website: www.duplinwinery.com
Location: Duplin County — Take I-40 exit 380. Right on Hwy 117.

COASTAL REGION

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
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.

- 5 Lu Mil Vineyard 910-866-5819**
438 Suggs-Taylor Road, Dublin, NC 28332
Owner: Lu Mil Vineyard, Inc.
Website: www.lumilvineyard.com
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.
- 6 Lumina Winery 910-793-5299**
6620 Suite H. Gordon Road, Wilmington, NC 28411

Owner: David Hursey
Winemaker: David Hursey
Website: www.luminawine.com
Location: Take I-40 to Exit 420. Exit onto Gordon Rd. and turn right. Go 2 miles and winery is on the left in Gordon Station.

- 7 Martin Vineyards 252-429-3542**
P.O. Box 186, Knotts Island, NC 27950
Owners: David and Jeanie Martin
Website: www.martinvineyards.com
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.
- 8 Moonrise Bay Vineyard 866-888-9463**
134 Moonrise Bay Landing, Knotts Island, NC 27950
Owners: Richard and Kate Morris
Website: www.moonrisebaywine.com
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.
- 9 Sanctuary Vineyards 800-637-2446**
6957 Carotake Highway, Jarvisburg, NC 27947
Owners: Tom and Jerry Wright
Website: www.sanctuaryvineyards.com
Location: Currituck County — Off Hwy. 158 in Jarvisburg.
- 10 Silver Coast Winery 910-287-2800**
6680 Barbeque Rd., Ocean Isle Beach, NC 28469
Owners: John and Maryann Azzato
Website: www.silvercoastwinery.com
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.
- 11 The Country Squire Winery 910-296-1727**
748 NC 24/50, Warsaw, NC 28398
Owner: Iris Lennon
Winemaker: Loraine Smith
Website: www.countrysquirewinery.com
Location: Duplin County — From I-40, Take Exit 364, Business 24 east to NC 50.
- 12 Weeksville Vineyards & Cellars 252-330-2622**
1630 Salem Church Road, Elizabeth City, NC 27909
Email: weeksvillevineyards@roadrunner.com
Location: 12 miles from Elizabeth City, down Hwy. 344 South to the little community known as Weeksville.

Attn: Wineries - Beam me up

Wine enthusiasts also tend to be tech savvy and turn on the GPS to find your tasting room. Let us know your coordinates and we'll pass them along.

advertising@elkintribune.com



NC Viticulture Center breaks ground at Surry Community College

By Susan Tolley

Breaking ground symbolizes the construction of something new and exciting. That tradition held true at Surry Community College where state and local officials, college staff, board members, members of the winegrowers association and many from neighboring communities celebrated the official beginning of the NC Center for Viticulture and Enology on the main campus in Dobson May 1.

Surry Community College (SCC) provided the first two-year degree program on the east coast and is the hub for the ever-growing grape/wine industry and boasts the only licensed, bonded winery on the east coast as part of a college educational program. The campus boasts a 5-acre vineyard where students gain hands-on experience. The Viticulture and Enology curriculum is designed to prepare individuals for various careers in the viticulture (grape growing) and enology (wine making) industry. And, because the college is located in the geographic center of the Yadkin Valley Appellation, which encompasses 1.4 million acres across seven northwestern NC counties, beautiful scenery combined with vineyards sprinkled throughout this and neighboring counties, make this the ideal location for showcasing the wine industry throughout the state and the entire southeast. This facility combined with the already established viticulture and enology program, will position SCC to better partner with the community colleges and universities across the southeast to meet the needs of this diverse industry.

The groundbreaking marks the beginning of phase I of two phases of the project. Initially, the center will house a state-of-the-art bonded winery, provide workforce training, and allow students to produce quality wines that are bottled, labeled, and marketed by students. In addition to a model/teaching demonstration winery, the center will house classrooms, instructors' offices, a resource library, a climate controlled wine cellar and public space, which can host seminars, conventions, and conferences. Phase II will add an auditorium and science building.

Dr. Deborah Friedman, president of SCC welcomed the crowd and spoke of what a momentous occasion this ceremony marks. Mrs. Marion Venable, Ex. Dir. of the SCC Foundation praised everyone involved for the hard work it has taken to get to this point. She introduced Walter Dalton, Lt. Gov. of N.C. who was enthusiastic about the future impact of the center.

"This viticulture center is another example

of innovation and excellence in this area," stated Dalton. "I want to commend Ed and Charlie Shelton for their pioneering in this industry. This center is the next evolution in the development of this industry; it will solidify this region as the leader in this field."

U.S. Rep. Virginia Foxx, R-Banner Elk, also complimented the college staff, board and others who have worked so hard to see this dream become a reality.

"I am particularly proud of SCC for taking the lead in the viticulture center. I don't think there's a better example of what a community college should be doing. Its reputation is great; it's such a positive thing happening in this area," said Foxx.

Other officials who spoke at the ceremony include: Dr. Linwood Powell, vice-chair State Board of Community Colleges, Dr. Frank Sells, former president of SCC, Mr. Gene Rees, chairwoman Board of Trustees SCC, Craig Hunter, chairman Surry County Commissioners, and Mrs. Amy Helton, Pres. NC Winegrowers Assoc.

Perhaps some of the most thought-provoking comments made at the ceremony came from Mr. Bobby Todd, Executive director of the Yadkin County Chamber.

"This is a great day for the area and the economic impact it will make. If you look up 'Yadkin' you won't find another one. There is more than one Sonoma and more than one Napa but there's only one 'Yadkin,'" said Todd. "People ask if we want to be known at the Napa Valley of the east and I say to them, we want them to be known at the Yadkin Valley of the west."

This brought on chuckles and applause from the guests.

The end of the ground breaking ceremony was marked by the recognition of special donors including Zack Blackburn Sr., for which the library and conference room would be named, Mr. and Mrs. Bobby Harrell, for which the grand hall would be named and Mr. and Mrs. Charles Shelton along with Mr. and Mrs. Ed Shelton who were honored by the naming of the facility. It will be called The Shelton - Badgette NC Center for Viticulture and Enology.

The Shelton's formed a partnership with SCC back in 1999 when the brothers approached the college with a request to develop classes for the emerging grape and wine industry. The Shelton's made a substantial gift to support the creation of the center and the program. The Badgettes are the grandparents of Ed and Charlie Shelton. They have passed on however, the family wanted to honor them in the naming of the building.

Programs available:

Viticulture and enology courses are available to those who wish to take only a few classes or follow an established curriculum path.

•Associate in Applied Science: AAS programs are designed to prepare students with technical competence for immediate employment in business and industry or as owner-managers of their own businesses. The AAS requires two years of full-time participation.

•Diploma: The diploma prepares students for initial employment in recognized skilled occupations and retrain adults for entering new career fields or advancing in their career fields. Diploma programs normally require one full year of full-time participation.

•Certificate: The certificate allows students seeking a lighter course load to complete a set of specific courses focused on job-related skills, taking one year or less to complete.




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Wine dinner paired with good taste

By Christine Weatherman

The courtyard at Flint Hill Vineyards, in East Bend, was the setting for a cook-out and wine pairing dinner.

The event, dually hosted by Raylen Vineyards, was conceived by Steve Shepherd, winemaker for both vineyards.

Sean Wehr, Chef and co-owner of Century Kitchen, the full-service dining room at Flint Hill Vineyards, prepared the cuisine for the evening.

He was assisted by Chef Stefan Smith of Elizabeth City.

"I went to Raylen and tasted 16 wines and wrote down the food pairings to go with them. Steve wanted to do the barbeque," explains Wehr, as to how he decided on the menu he would serve for the event.

Before the meal began, Tim Doub, owner of Flint Hill Vineyards, welcomed his guests and introduced Shepherd and Wehr, who took turns describing each wine and dinner choice as they were served.

Wehr and Smith expertly carved the tender offerings on a butcher-block counter in the middle of the courtyard as 35 guests sipped, chatted and relaxed.

The five-course dinner was a deliciously diverse array of entrees and accompaniments consisting of a grilled tuna loin crostini, paired with an '08 Flint Hill Voignier; barbeque pork and cranberry beans, paired with an '06 Raylen Carolinus; skewered lamb with feta and kalamata pasta, paired with an '07 Flint Hill Cabernet Sauvignon; braised elk with roasted vegetables, paired with an '06 Raylen Cabernet Franc; and for dessert, fresh berries with shortbread, accompanied by Flint Hill's Ole Yattken wine.

Bobby and Trish Todd, sitting with their friends, Jim and Lisa Drum, all of Yadkinville, talked about why they decided to attend the event.

"We go to all the dinners like this, but this one was different because it was a barbeque," said Trish Todd.

"Flint Hill and Century Kitchen showcase not only their own wines, but those of other wineries in the Yadkin Valley like Raylen," said Bobby Todd.

At an adjoining table, an out-of-town crowd said they came to the vineyard for the wine pairing dinner because of Flint Hill's reputation.

"The food is always outstanding and the atmosphere is excellent," said Pat Mabe of Oak Ridge.

As the sun began to set on the courtyard, laughter and good conversation could be heard among the satiated guests as the tranquil evening to a close.

Events such as this are proving economically beneficial to the Yadkin Valley as they bring visitors to the area's growing wine region.



Chef and co-owner of Century Kitchen, Sean Wehr (on left), spoons lemon aioli on the plates of Bobby and Trish Todd at a courtyard barbecue dinner.



Lisa and Jim Drum enjoy a glass of wine between courses at the courtyard cook-out and wine pairing event held at Flint Hill Vineyards in East Bend.



Guests enjoy the dessert course and good conversation at the Flint Hill Vineyards cook-out and wine pairing event.

Ring of Fire Fest at McRitchie Winery and Ciderworks

By Karen Martin

Vistors to McRitchie's Ring of Fire Event enjoy the sounds of Thistledown Tinkers from Charlotte, as they relax with a glass of McRitchie wine.

"This is our first Ring of Fire Fest and we weren't sure what to expect," Patricia McRitchie said. "It's nice to see so many people coming in, enjoying our wines. We are hoping to have many other events throughout the summer. We are planning to make the Ring of Fire Fest an annual event."

Smoked pulled pork shoulder, with Ring of Fire sauce, herbed chicken halves, Harlan's slaw, grilled summer squash, cucumber and fennel salad and Carolina baked beans completed the meal with offerings of all the McRitchie wines. Soft drinks were also available. The organic vegetables were grown at Tumbling Shoals Farm.

Tables were set up along the grounds with umbrellas for dinners to use while others brought lawn chairs in which to relax and listen to the soothing sounds of Thistledown Tinkers, a Celtic group from Charlotte.

The McRitchie children, Asher, nine, and Ava, 12, hosted the soft drink bar, while Aidan, 15, offered tickets for the meal. The meal was \$10 per person with kids meals also available.

Patricia and Sean McRitchie moved to the Yadkin Valley after growing up in Oregon and Washington State's wine country. Sean's experience working in the wineries and vineyards in Oregon, Alsace Lorraine, Napa Valley, and Australia led him to North Carolina working to help establish another Yadkin Valley vineyard and winery.

Patricia, a former criminal attorney and judge, changed paths after marrying Sean and starting a family. The focus of the family became producing quality wines and ciders, with Patricia providing a consulting service to other wineries and vineyards.

The McRitchie family planted their first five acres of grapes in 2004 in the foothills of the Blue Ridge Mountains in Thurmond, N.C. The winery opened in 2006, followed by the tasting room in 2007.

McRitchie wines and ciders are known throughout the valley for the fresh, crisp notes of their wines.

The winery has become a popular stop to tourist who frequent the wineries of the Yadkin Valley. McRitchie Winery and Ciderworks is located at 315 Thurmond PO Road, Thurmond, NC. 336-874-3003.



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Cellar 4201 opens tasting room

By Karen Martin

Cellar 4201 held a grand opening of their tasting room on Saturday, May 23. Owners Greg Hutchins and wife Donna Carlyle Hutchins began their vineyard in 2003, and have five acres of vines planted with Cabernet Franc, Cabernet Sauvignon, Sangiovese, Merlot and a Chardonnay, which is fermented both in stainless and oak.

"My wife's favorite is the Sangiovese, our signature wine, which ages for 27 months," Greg Hutchins said. "It is a sweet wine. Donna is the creative one, designing our logo and labels."

"We're very pleased with our wines," Hutchins said. "We were lucky with the late frost this year. We built fires around the vineyard and had blowers to help with the frost, we lost very few buds. Fortunately, we did not see much damage at all."

"We have continued to add vines every year since the first ones planted in 2003," he said. "The 2007 frost took out some of our vines. The buds came out early, and then the frost came on. It was a learning experience."

Linda King has been the Cellar 4201 wine-maker through 2008. Shawn McRitchie bottled the latest stainless Chardonnay and will be the winemaker for the 2009 fruits.

Hutchins sings the praises of his vineyard caretaker, Narciso.

"I'm very lucky to have Narciso working for us," Hutchins said. "He cares about the big picture and sees it. He recognized the big picture early and paid careful attention to the pruning of the vines. After pruning, he would watch the growth for two weeks and learn from his work. His attention to detail is a real

asset to us."

"Donna is the creative one, designing our logo and labels," Hutchins said. "It was her idea to incorporate the arrowhead resemblance after learning about the history of the area," Hutchins said. "Many arrowheads and Indian artifacts were found in the river bottoms that are found all throughout the area."

"I am Cherokee on both sides of my family," Donna Hutchins said. "The rich heritage of the area is one of the things we love. The arrowhead logo recognizes that heritage."

During Saturday's opening day, the band, Big Run Hunter played a variety of Blues and Jazz while visitors to Cellar 4201 enjoyed the food and wine.

The tasting room will be open on Friday's, 1 p.m. - 6 p.m., Saturday's, Sunday's and Monday's from 12 noon until 6 p.m., and other times by appointment. Tasting of the ten available wines is \$6. www.cellar4201.com, 4201 Apperson Road, East Bend. 336-699-3728.



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New owners at Round Peak Vineyards

By Karen Martin

In December of 2008, Ken Gulaian and Kari Heerdt purchased Round Peak Vineyards. The couple previously lived in California, close to the Napa Valley and were avid wine lovers. After moving to North Carolina, the couple discovered the NC wines traveling the Yadkin Valley and the state. In 2006 and 2007, they returned to the Bay area of California; Sonoma, Dry Creek and the Napa Valley. When they returned to NC in January of 2008 they were looking for something other than corporate positions. Their love of wines and the availability of Round Peak vineyards started their thinking about becoming part of the wine industry.

"I was looking for a totally new direction with my career and the growing wine industry in the state appealed to both myself and Kari," Gulaian said. "When we became aware that the owners of Round Peak were planning to sell the vineyard, we did considerable research and made the decision to purchase and run the vineyard. It has been a good decision."

"We enjoy wines, loved the views the area provided and were drawn by the small, intimate atmosphere," Gulaian said. "We did a lot of research, visited many of the wineries and decided to buy Round Peak in December of 2008. We didn't make any significant changes other than we've built a dog area where visitors can allow their dogs out of the car while they enjoy our wines in the tasting room."

"Kids can play on the grass and play bean toss," he said. "We are family friendly."

The couple has been married since 2001 and have two winery dogs. On weekends they provide music and their patio for guests to enjoy until sunset. They invite guests to bring a picnic and enjoy the views of Skull Camp Mountain and the surrounding vistas.

The owners overall theme is "Come and relax with us."

"We're really big into biking and we want to make the vineyard bike friendly," Gulaian said. "Visitors can ride the country roads, enjoy the area and come back and relax with us. We have had a really good response from the neighborhood and are making new friends with our regulars."

Round Peak wines are a Voignier, a 2006 oak, a 2006 stainless Chardonnay, a Cabernet Franc, two Merlots, a Cabernet Sauvignon, Nebbiolo, and a Sangiovese, all of which are dry wines.

Round Peak introduced a new line of blended wines this year with the label Skull Camp Wines, Anticipation, a white blend and Confusion, a rose. Skull Camp Mountain sits northwest behind the vineyard and tasting room. Round Peak is anticipating offering three additional reds to be released in August of 2009.

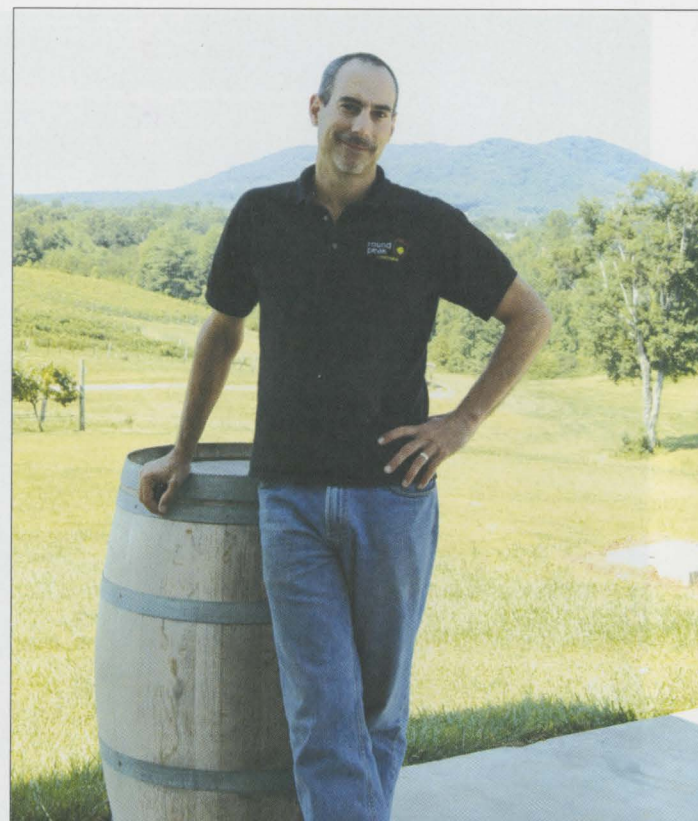
"We have started a guest wine program where we feature wines from other vineyards and wineries that offer sweet wines for our visitors who prefer sweet over dry," Gulaian said. "We have plans to plant two additional acres in the spring of 2010 that will be Italian white grapes and Italian or Spanish red grapes," Gulaian said.

Round Peak's winemaker is Shawn McRitchie and the vineyard manager is Whit Lambert.

The tasting room is open daily for guests. Sunday through Friday, 12 noon until 5 p.m. and Saturday from 11 a.m. until sunset in the summer months.

"Visitors can choose a dry or sweet flight for \$5, or both for \$8, both includes the glass," Gulaian said. "There are 7 - 9 wines per flight."

"We love for visitors to join us on Saturday's and sit on our back patio and enjoy the nature and the view, he said. "We also invite our local neighbors to come join us for an afternoon. Visitors are welcome to bring a picnic to enjoy also."



Gen Gulaian, new owner of Round Peak Vineyards stands with Skull Camp Mountain behind him. The Vineyards new label for blends was named for the mountain.

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AUGUST

Aug. 15 - Dog Days of Summer at Round Peak Vineyards, Mt Airy, 12 p.m. - sunset.

Bring your favorite canine friend, meet the winery dogs, walk (romp) the vineyard paths, hang out and listen to great music, do a tasting on the back patio, enjoy free appetizers with your favorite bottle of wine, and help inaugurate the dog-friendly fenced play area. Better yet, stay and enjoy the spectacular sunset. Call 336-352-5595.

Aug. 15 - The Embers in Concert at Shelton Vineyards in Dobson, 5 - 8 p.m. Advance tickets are \$25. Tickets at the gate will be \$30. Call 366-4724 or visit www.sheltonvineyards.com.

Aug. 15 - Open House at RayLen Vineyards and Winery in Mocksville, 1 - 5 p.m. Beat the August heat with some cool, refreshing RayLen wine. Complimentary Flight tasting. Purchase a case of wine and receive a discount. Sales on select furniture and sundries. Relax in the rocking chairs and enjoy the views of the vineyards; the grapes will be nearly ready for harvesting and bring a picnic if you like. Call 336-998-3100.

Aug. 15 and 16 - Wine Education Course at Raffaldini Vineyards in Ronda, 2 p.m. Featuring Raffaldini Montepulciano and Pinot Grigio. Cost is \$25 per person. Light refreshments will be provided for pairing. Make your pre-paid reservations today by calling 336-835-9463 or email at info@raffaldini.com.

Aug. 21 - Farm Fresh Fridays at Laurel Gray Vineyards in Hamptonville, 6 - 7:30 p.m. through Oct. This is a reservations only event. Each guest will receive a glass of Laurel Gray wine paired with appetizers made from fresh, organically grown herbs and vegetables straight from the farm. A guided tour of the vineyards and herb gardens will be offered. Gourmet Growers, located at Laurel Gray Vineyards, will supply the fresh produce. Herbs and vegetables will be available for purchase. Cost is \$15. Call 336-468-9463.

Aug. 21- Winemaker's Dinner in the Barrell Room, Childress Vineyards in Lexington, 7 p.m. The evening features an eight-course gourmet meal paired with Childress wines. Cost is \$75 per person. Call or email for reservations: wineclub@childressvineyards.com or call 336-236-9463 ext. 332.

On the Vine Calendar August-October 2009

Aug. 22 - Music in the Vineyards at Childress Vineyards in Lexington. Every Saturday and Sunday through the end of Oct., weather permitting, the winery will feature free performances on the lawn beneath the terrace from 11 a.m. - 3 p.m. A schedule of performers can be viewed by clicking on the Music in the Vineyards graphic on the homepage at www.childressvineyards.com.

Aug. 22 - Duplin Winery in Rose Hill presents "Grenaldo in Concert", Join them for an evening of magic with the incomparable Grenaldo. Grenaldo Frazier is a nationally respected composer, musician and actor. He was the composer of the gospel Off-Broadway musical Mama I Want to Sing, which Time magazine named one of the ten best New York shows of 1980 and the composer of Moms Mabley's Story. Admission is \$41. Call 910-289-3888 or email info@duplinwinery.com

Aug. 29 - 4th Annual Grape Stomp Festival at WoodMill Winery in Vail N.C., 9 a.m. - 4 p.m. Up to 50 vendors including artists, arts & crafts, potters, wood turners, metal works, nursery stock, jewelry and more. New this year - the "Kid Zone" featuring face painting and inflatables. There will also be horse and carriage rides, grape stomping area, food, music and entertainment. Don't forget the 'Grape Stomp Contest. Come with a camera and wow the judges with your unique stomping technique. Free admission and free parking. Call 704-276-9911.

SEPTEMBER

Sep. 5 - Music in the Vineyards at Childress Vineyards in Lexington. Every Saturday and Sunday from the first weekend in May through the end of Oct., weather permitting, the winery will feature free performances on the lawn beneath the terrace from 11 a.m. - 3 p.m. A schedule of performers can be viewed by clicking on the Music in the Vineyards graphic on the homepage at www.childressvineyards.com.

Sep. 7 - Labor Day Monday at Moonrise Bay Vineyard in Knotts Island, 12 - 4 p.m. Bring your own lunch and celebrate the last days of summer with wine tastings and entertainment by Julie Clark. Call 252-429-wine or visit moonrisebaywine.com.

Sep 12 - Fall Harvest Festival at Cypress Bend Vineyards in Wagram, 12 - p.m. Festival includes music (Jim Morgan Jazz Group), ven-

dors, wine tasting, and, of course, the ever popular Grape Stomp. Call 910-369-0411 or email info@cypressbendvineyards.com.

Sep. 12 - Saturday Shindig at RagApple Lassic Vineyards and Winery in Boonville, 6 - 9 p.m. This month's concert features beach band, The Entertainers. Bring a blanket, lawn chair, and shagging shoes. Picnic baskets welcome. Food by Titans of Taste will be available for purchase. \$15 per person plus 24 oz. peanut butter for Yadkin Food Closet. Call 1-866-RagApple or visit www.ragapplelassie.com.

Sep. 18 - Harvest Party at Childress Vineyards in Lexington, 7 - 10 p.m. Celebrate the harvest with wine, food and live music. Don't miss the annual grape stomp. Call 336-236-9463.

Sep. 19 - General Johnson & Chairman of the Board Concert at Shelton Vineyards in Dobson, 5 - 8 p.m. Advance tickets are \$25. Tickets at the gate will be \$30. Call 366-4724 or visit www.sheltonvineyards.com.

Sep. 19 - Italian Festival at Raffaldini Vineyards in Ronda, 10 a.m. - 5 p.m. A special celebration of all things Italian at Raffaldini Vineyards' fourth annual Italian Festival. The day-long event will celebrate all aspects of Italian culture, food, art, music and of course, wine. Admission is \$10 and will include a wine and food tasting. No advance tickets necessary. Come dressed as your favorite Italian and win a BIG wine prize in the costume contest. Music by Freeport from 1 - 4 p.m. Authentic Italian food from local vendors available for purchase while you enjoy Italian wine from Raffaldini. Call 336-835-9463 or email info@raffaldini.com.

Sep. 26 - N.C. Muscadine Harvest Festival, Kenansville, Duplin Events Center (Exit 373 off I-40 between Raleigh and Wilmington, then follow signs), 10 a.m. - 10 p.m. Featuring the bands Jim Quick & the Coastline Band, Carl Newton & the Fifth Avenue Band, and The Temptations featuring Dennis Edwards. Order tickets at www.muscadineharvestfestival.com or call 910-290-1530.

Sep. 26 - Harvest Festival with a twist at Westbend Vineyards in Lewisville, 1- 5 p.m. Admission includes food from Bennett's Smokehouse and Saloon, music by Timeless, tasting and a souvenir glass. Cost is \$20 per person. Wine club members are free. Visit www.minipalooza.zoomshare.com for info or call 336-945-5032.

On the Vine Calendar August-October 2009

OCTOBER

Oct. 3 - Great Grapes Wine, Arts & Food Festival at Symphony Park in Charlotte, 11 a.m. - 7 p.m. Enjoy a day on the lawn listening to some of your favorite tunes while you enjoy tasting hundreds of your favorite wines from North Carolina. Enjoy strolling the exhibits or taking in one of the wine and food seminars. It all awaits you at Great Grapes. Enjoy hundreds of wines, over 50 exhibits with thousands of your fellow wine lovers. \$18 advance online or \$20 on-site includes a souvenir wine glass, unlimited samples, all performances and cooking demonstrations. \$18 advance online or \$20 on-site, includes a souvenir wine glass, unlimited samples, all performances and cooking demonstrations. Designated driver ticket, \$10 advance online or onsite and includes admission into the event only. Group Tickets, \$16 (per ticket) for groups of 20 or more and must order by phone at 800-830-3976. Kids 12 and under are free. Visit www.uncorkthefun.com.

Oct. 3 - Ninth Annual Harvest Celebration at Moonrise Bay Vineyard in Knotts Island, 12 - 4 p.m. Cost is \$30. Carolina BBQ, wine tasting, souvenir wine glass and entertainment by Carolina Beach Club; Island beach music with a tropical beat. Call 252-429-wine or visit moonrisebaywine.com.

Oct. 3 - Annual Wine Festival at Thistle Meadow Winery in Laurel Springs, 12 - 5 p.m. There will be vendors, award winning wineries, and live music featuring Naomi's Fancy (Scottish and Irish music). \$5 for entry and purchase of wine glass. No charge for non-wine tasters. Light fare served free in afternoon. Free parking. Call 800-233-1505 or email tom@thistlemeadowwinery.com.

Oct. 3 - Harvest Festival at RayLen Vineyards in Mocksville, 1 - 5 p.m. Come help RayLen Vineyards & Winery celebrate when the last grape has been harvested. Each is nestled in the stainless steel or oak barrels and ready for aging over the long winter. Bring your lawn chairs and chat with friends over wine. Purchase tasty BBQ from Bennett's Smokehouse. Music by Charlene Williams and Friends. Tickets are \$10. Call 336-998-3100 or email info@raylenvineyards.com.

Oct. 3 - 4 - Childress Idol Contest at Childress Vineyards in Lexington. Compete for the chance to perform at the annual Barbecue

Festival in Lexington on Oct. 24. Call 336-236-9463.

Oct. 10 - Annual Spliz-a-Dinkum Barbecue Festival at RagApple Lassic Vineyards and Winery in Boonville, 12 - 6 p.m. Entertainment provided by Mel Jones and the Bag of Bones Band, plus barbeque, syrah wine, tethered balloon rides horseback rides, hayrides, guilders exhibits and more. Cost is \$25 per person. Call 1-866-RagApple or visit www.ragapplelassie.com.

Oct. 10 and 11 - Harvest Festival at Raffaldini Vineyards in Ronda, 10 a.m. - 5 p.m. on Saturday, and 1 - 5 p.m. on Sunday. Join Raffaldini Vineyards and the Vineyards of Swan Creek as we celebrate harvest and another year's harvest. Enjoy wine tastings, food and entertainment. 10am-5pm Sat. 1pm-5pm Sun. Visit <https://www.raffaldini.com/calevent.aspx?id=48> for updated information.

Oct. 10 and 11 - Harvest Festival at Shelton Vineyards in Dobson, 5 - 8 p.m. Sat. 10 a.m. - 6 p.m., Sun. 12 - 6 p.m. Free admission, tours and tastings. Local artisans and craftsmen will be on the grounds, and food will be available for purchase. Free hayrides through the vineyard. Call 366-4724 or visit www.sheltonvineyards.com.

Oct. 17 - Four Seasons Wine Tasting Dinners at Villa Raffaldini in Ronda, 6 - 9 p.m.

A Harvest Celebration will feature four seasonal food courses and four specially chosen wines to complement the food. Culinary and wine descriptions will be given during the evening to enhance your enjoyment. The atmosphere will be relaxed and casual with a focus on meeting new friends and enjoying la dolce vita. Cost is \$75+tax per person, all-inclusive. RSVP by Oct. 10. Call 336-835-9463 or email info@raffaldini.com.

Oct. 17 - Yadkin Valley Grape Festival, Downtown Yadkinville, 11 a.m. - 5 p.m. Advance wine tasting tickets are priced at \$15 each. Tickets purchased at the gate on the day of the festival are priced at \$20 each. See advance ticket order information at www.yvgf.com. No pets or coolers permitted. Call 336-679-2200.

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Roses and the grape vines

By Karen Martin

Fact

In particularly humid areas where varieties of grapes are planted, some vineyards plant roses at the beginning of the rows. Myth or fact, many believe that because of the similarity between the plants growing cycle, the roses act as a first line of defense in caring for the grape vines.

Some grape varieties are more susceptible to diseases than others and roses often provide an early warning. More often the roses, because of their delicate nature, show the diseases early, enabling the viticulturist to address the problem before it has the opportunity to destroy the vines.

Science has proven that mildew, a fungal disease, shows up early in roses. Powdery mildew (Oidium) develops on all green parts of the vine. It is visible as a white powdery growth of spores on the surface. If this mildew sets on the grapes, the fruit will not grow properly and will eventually split and rot. This fungus likes warm and shady environment and does not need a damp condition to survive.

The second deadly mildew is called Downy mildew, which was brought over from American to Europe in the 19th century. It attacks all the green parts of the vine and leaves patches of oily stains on the surface. Once attacked, the leaves will drop and photosynthesis inhibited. This fungus likes damp conditions unlike that of Oidium.

Both fungus diseases can be treated by sprays of sulphur (for powdery mildew) and copper sulphate with lime solution (for downy mildew) once detected. Rose bushes aid in the early detection of the fungus disease, allowing viticulturist to apply the proper treatment. Systemic application of fungicides is quite commonly used these days to keep the vines from such diseases.

Myth

Commonly, vineyard owners say that the roses are planted for aesthetic reasons only. The roses blooming alongside the grape vines are beautiful and colorful to the eye and serve no real purpose in today's technology in aiding the detection of diseases. Some even say they draw aphids and summer bugs to the vines, therefore causing possible problems.

Whether a vineyard plants roses for help with the care of the vines or for a visual accompaniment, the visual aspect is very pleasing. The make up of the soil for the vines is very conducive to the roots of the roses often allowing the rose bush to grow and bloom to its full potential. The scent of the roses mixed with the grapes ripening on the vine is also a welcome surprise to visitors of the vineyards.

When touring the vineyards and wineries of North Carolina, be sure to take notice of the hundreds of varieties of beautiful roses planted throughout the states acres of vines. You will not be disappointed with the view.



2009 NORTH CAROLINA Muscadine Festival

Featuring The Temptations with Dennis Edwards & more than 20 wineries!

Join us in celebrating the heritage of the nation's first cultivated grape and the North Carolina State Fruit.

MUSCADINE FESTIVAL GALA • Friday, Sept. 11 • River Landing

Saturday, September 26, 2009

DUPLIN EVENTS CENTER

KENANSVILLE

• Educational Seminars

• Festival • 10:00 A.M. - 10:00 P.M.
Farm Implement Exhibits, Arts and Crafts, Children's Activities, Foods From Around Eastern North Carolina, Shag Contest.

• Wine Tasting • 10:00 A.M.

• Music Concert • Noon - 10:00 p.m.
Featuring Jim Quick & Coastline Band, Carl Newton & The Fifth Avenue Band, The Temptations with Dennis Edwards and N.C. Wineries

TICKETS \$20 ADVANCE / \$25 AT GATE (includes commemorative wine glass) • Groups of 15 or more only \$15 each in advance • Children 5 and under free; ages 6-20 \$5.00 each • Tailgating packages available

Participating Wineries

Amber Crest Winery • Adams Vineyards
Bannerman Vineyard • Dennis Vineyards
Chateau Laurinda • Chatham Hill Winery
Childress Vineyards • Country Squire Winery
Cypress Bend Vineyards • Duplin Winery
Hinnant Family Vineyards
Lake James Cellars Winery
LuMil Vineyards • Lumina Winery
Old North State Winery • WoodMill Winery
Rocky River Vineyards
Cermanaro Vineyard
Uwharrie Vineyards • Weathervane Winery ... and more!

THE NORTH CAROLINA MUSCADINE FESTIVAL
welcomes you to enjoy the Muscadine Grape heritage, wines, food, health products & cultivation!

www.muscadineharvestfestival.com

910.290.1530

Join Our Celebration We're 150 Years Young



Dancers at the Mountain Heritage Festival. It returns Sept. 19, 2009. This art, craft, music and heritage street fair is just one of many events celebrating Alleghany County's 150th Anniversary.

Alleghany Chamber of Commerce & Visitors' Center

Sparta-NC.com • 58 South Main St., Sparta NC • 800.372.5473



The Yadkin Valley's Mountain Neighbors

A Special Time to Visit Our Mountains

The Blue Ridge Mountains of Alleghany County and Sparta, North Carolina, are a convenient respite from the heat for visitors from the Yadkin Valley and North Carolina Piedmont. This year is a special time as the area celebrates the 150th Anniversary of the county's founding. Special summer events culminate Sept. 26, 2009, with a grand parade led by the 2nd Aircraft Wing Marine Band and other weekend activities. Of course, October's fall colors and the Christmas Choose & Cut season are a special time in the mountains.

While here, enjoy the pastoral countryside and magnificent views. Canoe down the New River or spend time angling its waters. Sample mountain wine, linger in a potter's studio or relax in a rocker on the porch of a country store. Local motels, bed and breakfast inns and mountain cabins assure restful sleep, snuggled under covers during cool mountain nights.

When you visit, be sure to drop by the Alleghany Chamber of Commerce and Visitors' Center. From I-77, exit 83 (northbound traffic only) or exit 85, follow US 21 North 28 miles up the mountain to Sparta. We are in the heart of downtown, in the rock building with the green awning. Contact us at

www.Sparta-NC.com or 800-372-5473.



Laurel Springs, North Carolina

102 Thistle Meadow,
Laurel Springs 28444
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