

On The Vine

FREE

YADKIN VALLEY & CAROLINA WINE COUNTRY NEWS

JANUARY-FEBRUARY 2008

Yadkin County CROSSROADS

FLINT
HILL
VINEYARDS

17
HL RAG APPLE LASSIE

STONY KNOLL 19
MI

GRASSY CREEK 30
MILES

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Another Successful Year for the Yadkin Valley Grape Festival

By Lonnie Adamson

People of a variety of age groups and backgrounds found their way to the fourth annual Yadkin Valley Grape Festival Oct. 20.

Organizers bill it as the biggest and best yet with some of the finest weather displaying itself for the outdoor event just south of Yadkinville's Courthouse square.

The event held to promote the growing wine industry featured 19 vineyards stretching from Mount Airy to Lexington. Most of the vineyards in the Yadkin Valley were represented.

Vineyard participation is up from last year's 17, a reflection of the growth in the industry, the festival committee's chairman, Jim Drum said near the close of the event.

"We want to focus just on the wine industry. It is what this is about, promoting it," Drum said.

Other vendor's were in attendance as a spin off. Their numbers grew also, indicating an increased awareness of the relatively young festival. The ancillary exhibitors included jewelers, food vendors and sellers of food and wine-related goods.

A larger field was ringed by tents bearing names of the wineries. Lines were moderate but steady at the tasting tables from 11 a.m. till 5 p.m. A line a block long was waiting to check in at the opening the the event.

The greatest number seemed to gather around 2 p.m. Drum hesitated to estimate the number of people in attendance until committee members had a chance to count the tasting glasses distributed. Several others on the committee and among the vineyard owners estimated the crowd at about the same or a little more than last year. Police Chief Tim Parks agreed, adding that he thought approximately 4,000 people came through the grounds during the day.

That would include tasters and those who turned out to enjoy the music and other events surrounding the tasting.

The other events included a chili cook-off in which six entrants competed for the people's choice chili recipe.

Most turned their tastes toward the wine however.

Tim Doub of Flint Hill Vineyards in East Bend was happy with the crowd. He found



out about the backgrounds of the some of his tasters. "We always ask. We had people from Charlotte and Raleigh and a few from out of state," Doub said.

There was also a good collection of local people. Yadkin County Commissioner Joel Cornelius was hanging around Doub's tent. They grew up together.

Cornelius was also happy with the crowd. "We have perfect weather and a good crowd. We like to see a good crowd out supporting our local economy."

Stephen Lyons of Raffaldini Vineyards liked the crowd. "We are seeing a lot of the same people come back from last year. They are learning more about the wine," he said.

The questions from tasters were numerous covering the gamut of explanations of the various tastes of wine and how they came to be, whether the grapes were local and what wine works best with what food.

Sean McRitchie explained a lot of details about the wines from his McRitchie Winery & Ciderworks like how the fiz gets in the cider, a second fermentation in a sealed bottle, like Champagne.

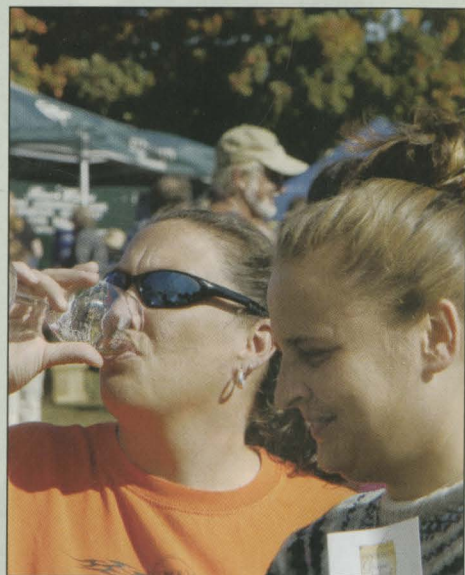
Others were out just for the fun and found an interest in wine. One traveler from Charlotte found the event several weeks ago while surfing the Internet for outside events he could enjoy with his pre-teen daughter

and girlfriend. It was their first time in Yadkinville for a wine festival. They planned to move on in the afternoon to another event for the girl and a night at his cabin in Big Gap.

The girl enjoyed the music and the chili along with her father. His favorite was Hanover Park Vineyard.

The 2008 festival is set for downtown Yadkinville Oct. 18.

To get there off of U.S. 421, head north for about two miles on U.S. 601.



On The Vine

YADKIN VALLEY & CAROLINA WINE COUNTRY NEWS

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FOUNDER
Susan Lyons

It's all about the experience

By Lonnie Adamson

Which glass slipper will you use for tasting that Brushy Mountain Winery Booger Swamp blend?

Excuse my flight of fancy, but let's try not to be too serious here. This wine business needs to be about fun like I realized recently watching a television show about the Napa Valley.

One of the wineries there had put together a program on elegant women's shoes. The ladies loved the collection of footwear and information, and they danced and ate fine food and drank fine wine. They seemed to be having a blast.

My friend Nancy visited Napa a few years ago and took a hot-air balloon ride over several of the vineyards. That strikes me as great fun.

In recent months at *On the Vine*, we have been considering improvements to the magazine that covers North Carolina's wine industry. In asking around, we are learning that readers want to know more about the fun stuff that is going on around the places where wine tasters travel to enjoy the beverage.

Matthew and Ann Mayberry at Brushy Mountain understand this concept. They enjoy life. The warm and accommodating couple love to talk and entertain in the tasting room. A lifetime of world travel provides a wealth of stories about interesting places. Ann is an artist and active in the local arts council.

They have a sense of humor, too, naming one of their blends for the Booger Swamp section of Yadkin County. It is an intriguing, eye-catching name undoubtedly deriving from a spooky mysterious place perhaps inhabited by scary characters like boogers, witches and haints.

It is such an eye-catching name that it caught the eye recently of late-night talk show host Jay Leno.

Leno took a less than complimentary twist to the name, but the Mayberrys have taken that in stride, more impressed by the national mention than they are upset by any negativity. They know they have a tasty blend that many people like.

One woman we talked to was captivated by the history behind Grassy Creek Vineyard & Winery, a one-time, world-reknowned dairy. She was also intrigued by the people who have made the place go, Derrill and Lori Rice, who have taken on the project as a way to save a beautiful patch of Yadkin Valley territory.

Beautiful landscapes are an attractive feature of the valley, undoubtedly readers will

want to know about the possibilities of hiking in places like Stone Mountain State Park or taking long languid float trip down the Yadkin River.

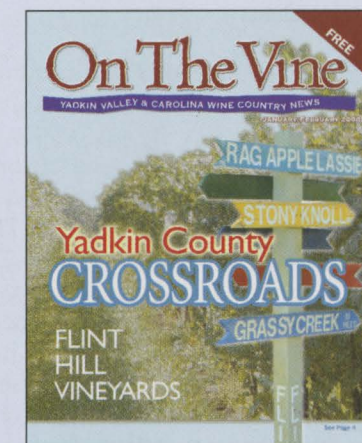
There is a growing number of fine restaurants and beautiful bed and breakfast accommodations in the valley. The arts and music and displays about the local heritage will likely appeal to many. You'll see more about these offerings in coming editions of the magazine.

This edition of *On the Vine* includes a story about the best glass to use drinking wine. It is full of details about history and the science behind the specialty containers, designed to allow a view of clarity and color and a device that will help present the bouquet in the proper way while maintaining the correct temperature.

Whites, reds and sparkling wines need different glasses for best presentation. There is technical information that will make your wine experience more enjoyable, but future stories in this publication will be more defined by a broader range of enjoyable activities. Let's just enjoy to warm glow, shall we?



Lonnie Adamson



On The Cover...

Flint Hill Vineyards

COVER PHOTO
Lonnie Adamson



LOOKING BACK & growing forward

• Vineyard Provides Good Lifestyle Change

By Ed Williams

EAST BEND – Brenda Doub's return to farming was – and still is today – an eye-opener.

"This is not a weekend kind of thing. We've learned it's a lot more work that we expected," says Brenda, co-owner of Flint Hill Vineyards alongside husband, Tim Doub.

It's rare in the North Carolina wine industry to find a woman wearing so many hats: Grape grower. Vineyard manager. Business manager and co-owner of Flint Hill Vineyards. She hopes to start classes with an eye toward learning the craft of winemaking and if she takes that on, Brenda Doub might find herself a pioneer in North Carolina.

Brenda Doub's family ran a dairy farm in New York and moved to the Hamptonville area to do the same in the late 1970s. Dairy farming was "every day, twice a day, 365 days, never a break."

Tim Doub's grandfather worked tobacco and small grains on a 600-acre estate in an

area known in the late 1800s as Shore. After the turn of the century, the small community was renamed Flint Hill. Doub's father raised cattle there and Tim Doub was no stranger to life on a farm either.

So it was probably no surprise that Brenda and Tim might meet, marry – and then pursue careers outside of farming.

Brenda Doub was toiling in the corporate world, first with Unifi as a textiles plant supervisor in Yadkinville and later in accounts payable in Greensboro. In 2000, she moved to Partners Insurance in Winston-Salem as a supervisor.

Then, and now, Tim Doub owns and runs a small manufacturing company in Yadkinville – Quality Steel Fabrication.

But in the late 1990s, the Doubs could see vineyards transforming parts of the Yadkin countryside. That intrigued Brenda and Tim so they enrolled in an Introduction to Viticulture class in 1998 "just to get an idea about costs."

In 2001 – after the birth of their son – Brenda Doub prepared to return to work, only to learn that her department was being cut.

So in starting a new family, the Doub's

decided to start a new business as well: Grape growing.

"We wanted our kids to grow up on a farm. We already had the land. We had a consultant come out who told us this would be good for grapes," Brenda remembers.

In 2002, five acres of vineyard were planted on a 135-acre estate. When the Flint Hill Vineyards tasting room opened in 2005, a wine business was born, joining two children in the Doub household.

Initially, their plan was to work for about three to five years out of the grape cooperative at the Old North State Winery in Mount Airy with an eye toward custom-crush. But



Winning Medals



Photo by Lonnie Adamson

Enjoying a fun time at the Flint Hill Tasting Bar

when that co-op winery suffered financial setback, Tim and Brenda Doub were among the many growers suddenly scrambling to readjust business models.

Today, Flint Hill wines are custom-crush, made by two winemakers with serious pedigree:

- Sean McRitchie, who once worked at Shelton Vineyards and now runs his own McRitchie Vineyards & Ciderworks near Thurmond;
- Steve Shepard, Winemaker for RayLen Vineyards near Mocksville.

Flint Hill released its 2004 vintage in 2005. Nearly all its wines are distributed from the tasting room – the original homestead built in the 1870s.

In August, the Doubs opened Flint Hill's Century Kitchen. As part owners of that business, they've found another outlet for their wine.

Flint Hill produces seven wines: Cabernet Sauvignon, Chardonnay, Syrah, Viognier, Chamborcin and two semi-sweet renderings – Olde Yattken (white) and Crushed Velvet (red).

All Flint Hill wines are estate-grown. "That's the good part," says Brenda Doub. "We can say 'All the wine in the bottle we grew.' The bad part is if we get a hail storm."

That bad part hit Flint Hill on Easter weekend 2007 – as it did most North Carolina vineyards. Sustained sub-freezing weather hammered Flint Hill "Within three days, it took every shoot we had. We suffered almost a 50 percent crop loss," Brenda said. Flint Hill has averaged about 1,300 cases a year – boutique production by most standards. That won't be the case in 2007. Like many in North Carolina, Flint Hill will have

to manage inventory.

"The majority of the people find us on the Internet," Brenda Doub says. Flint Hill's proximity to RagApple Lassie, Westbend and Hanover Park wineries give it a boost as enthusiasts tour the area.

"It's crazy to think we'll ever get rich at this. I think we will have fun with it though," says Tim Doub. "We get to meet folks we wouldn't otherwise meet and they'll have their own stories to tell us."

A story Tim Doub can tell visitors makes Flint Hill Vineyards unique across North Carolina's wine region: In addition to its farming roots, Doub's grandfather ran a sizeable distillery there in what was once a hotbed for distilleries in the late 1800's and early 1900's.

Doub says his grandfather turned out brandy, rye and more than a dozen different whiskeys from what was named Riverside Distillery. It was a growing concern until Prohibition came along and snuffed it out.

So with that rich history and a farming background, it was probably little wonder Tim and Brenda Doub returned to their roots. As the millennium unfolded, it was clear to them that grape growing and wine was the Yadkin Valley area's future.

"Our story is similar to a lot of the (wine region) stories. We had a desire to move back and put a farm back to work," says Tim Doub.

They were living in Winston-Salem and doing a lot of commuting. They had friends in the wine industry, notably Frank and Lenna Hobson from RagApple Lassie Vineyards near Boonville. "The bug caught us that way as well," Tim recalls.

"Our desire was for the kids to grow up in a farming atmosphere like we did. One day

this will be their summer job. They won't be working at the mall," he says.

If they had it to do all over again, what would Tim and Brenda Doub do different? "I probably would have started smaller," says Brenda. "We started with five acres and it (workload) was dramatic. People didn't tell us how much work that was going to be. This is just never-ending."

Brenda finds herself in the field – spraying, tying off vines, hedging, occasionally mowing, though she likes to leave that to Tim. Brenda also finds herself in the tasting room and restaurant – doing public relations and customer service. And in the business office – doing what she did in her past life: Paying the bills.

So what's the reward to fiscal risk and physical toil?

"I enjoy seeing the people enjoying the wine," says Brenda. "People who come to the tasting room, they don't know that we're the owners. And even at festivals, they just think we're hired help so they're very candid, and I get to hear their comments and it really means a lot to me to see and hear how much they enjoy our wines."

His biggest reward, says Tim Doub, is seeing his young children out in the vineyard, seeing family land back in operation again "and watching the farm being handed down to the next generation."

But amid the hassles and snafus of turning grape into wine, Tim Doub adds this: "My biggest payback? It's when I'm out there on my tractor. And my phone ain't ringing."

AT A GLANCE

- Vineyards were planted in 2002. The tasting room opened in 2005.
- Why a windmill on the label? Brenda Doub is paying tribute to her parents, both from Holland.
- Where did the Olde Yattken label get its name? That's a whiskey blend Tim Doub's grandfather made as a distiller more than a century ago.
- Flint Hill Vineyards is officially designated a Century Farm in North Carolina.



Ed Williams, Greensboro News & Record Brand Manager, has written about wine since 1990. His column "Uncorked" appears in the News & Record and his freelance wine writing appears in several state and national publications. His writing and editing have received awards over the last 25 years, most recently the 2007 President's Award from the Society of Professional Journalists.

New Wineries Are Expected to Drive Traveling Tourism

By Jonathan David Phillips

Seven more wineries are slated to be in production by 2009 in Yadkin County, N.C., doubling the current number actively producing wine.

The county in Northwest, N.C. along the intersection of I-77 and U.S. 421, is central to the Yadkin Valley Wine Appellation.

Yadkin County Economic Development Director Bobby Todd said vineyards in Hamptonville, Boonville, East Bend and Yadkinville will aid the tourism draw the county is pursuing.

"It drives traveling tourism," Todd said. "Ten years ago, Yadkin County was not a destination. People didn't come to tour tobacco fields."

He said the increase in wineries and exposure, including a spread in November's Southern Living magazine, have pushed the county into the forefront of North Carolina's wine tourism.

"We're reaching a critical mass where folks will make it a destination," he said.

He said the county's proximity to vineyards in Forsyth, Surry and Wilkes counties means it needs more restaurants, lodging and self-promotion. "Visitors don't care what county they are in," Todd said. "We're missing a golden opportunity if we get folks leaving to find a place to stay and eat."

He said the county has made progress and the "infrastructure is starting to catch up." The county and town of Yadkinville are discussing a tourism development authority designed to get visitors to come and spend money in the county, he said.

"It's developing," Todd said of amenities, adding that in the past two years, four bed and breakfast locations and cottages have started business.

Vineyards are also now offering the "white-table-cloth dining," Todd said, is needed. Flint Hill Vineyards has opened Century Kitchen, and wineries expecting to open before 2009 will have restaurants.

Todd said the county needs to educate its residents more on where wineries are located and what they offer. He said the county has always been known for "having smiles," but now it needs to have more information for tourists.

"We continually struggle with ways to get that done," he said.

Neil Shore, owner of Shore Family Vineyards in Boonville, decided to make the transition from tobacco to grapes full-time in 2005. Shore had farmed tobacco for more than 40 years.

His winery and restaurant, featuring organic foods from his business Sanders Ridge Farms, is scheduled to open in the spring of 2008. In 2000, Shore began working on the 150 acres where his 15-acre vineyard is located. "It was a time when tobacco was winding down and grain was winding down," Shore said. "I didn't feel I could offer my kids anything in tobacco, grain and cattle."

Shore decided a move to grapes and an eventual winery was the best way to keep the family farm active and still in the family.

Todd said a lot of new wineries are built on family farms where soil is ripe for grapes. "It's keeping the land in agricultural," Todd said, adding that a lot of the money will stay with the farmers and the county.

Both Todd and Shore agree that a cultured wine industry will only drive land values higher for potential sellers. But Todd

said he doesn't see the farm lands of Yadkin County being development for residential use right away.

For now, he's focused on tourism and getting the county ready to accommodate the predicted demand.

He said lodging and food business that offer an experience will be more successful than small stores selling Yadkin gifts.

"The wine industry hasn't positioned itself for souvenir shops and trinkets," he said. "It's not appropriate."

"As a rule, wine visitors have a higher disposable income. They want an experience, a nicer place to eat at and a nicer place to lay their heads."

New wineries scheduled to be in production by 2009 are:

- Shadow Springs, Hamptonville
- Shore Family Vineyards, Boonville
- Dobbins Creek, Hamptonville
- Divine Llama, East Bend
- Brandon Hill's, Yadkinville
- Allison Oaks, Yadkinville
- Cellar 4201, East Bend



NC Division of Tourism, Film and Sports Development 2007 Marketing

By Julia Bank

This fall hospitality, industry and commerce members met for the North Carolina Division of Tourism, Film, and Sports Development 2007 Mid-Year Marketing Update.

Laurette Leagon, the president and CEO of the Yadkin Valley Chamber of Commerce, attended and watched for opportunities where the Chamber could participate in the Tourism Division's objectives and consider new marketing outlets for our growing Yadkin Valley tourism needs.

Topics for this year's meeting agenda included national trends and forecasts for fall travel, Division updates and roundtable discussions that covered a broad range of media and marketing programs. Their goal was to share ideas and gather information and marketing plans for the 2008 Governor's Conference being held March 16-18 in Winston-Salem.

The roundtable forums reviewed the new VisitNC.com interactive site, new advertising and marketing programs, golf tourism, group travel, new publications and upcoming public relations opportunities.

Leagon's involvement consisted mainly in making bids for tour operators as well as various new print and online advertising options that would bring revenue to the wine, hospitality, and retail industries in our area markets.

In the 2007 Fall Yadkin Valley Chamber newsletter, Leagon pointed out the importance of niche marketing and tourism "You can take a shotgun approach to tourism marketing, sending your message as many places as possible and hope it hits the target, or you can pay attention to trends already happening in the market and capitalize on that niche marketing." Smaller tour groups, retreats and conferences offer an excellent opportunity for our surrounding area's size and capacity limits," she explained.

The 2006 N.C. Annual Report, produced by the Division and Department of commerce in 2007, listed North Carolina as one of the top five destinations for wine and culinary travel. Much of the 2006 public relations print releases highlighted Wine Tourism and Fall Color travel information.

With so many activities and new industries developing in North Carolina from the mountains to the coast, and particularly here in our Yadkin Valley wine scene, attracting new visitors and group venues has become very important to our marketing efforts.

An article released in *Southern Living Magazine's* November 2007 issue garnered an assortment of inquiries into the hospitable wineries and vineyards to be discovered in the Yadkin Valley.

Food and Travel staff listed favorite picks from 10 of our local Yadkin wineries paying special attention to the many and versatile food pairings our wines support. Laurette Leagon is planning a second Southern Living salute to NC wines article in May of 2008 based on the success of this first Southern Living exposure.

VisitNC.com, one of the search engines that discussed during the Division's Tourism Marketing Update, handled many

of the wine inquiries brought on by the Southern Living response. This official state website saw more than 4.8 million visits in 2006. This year it was joined by a new

Yadkin Valley website and toll free line: www.visittheyadkinvalley.com, 1-877-SAVOR YV (1-877- 728-6798) that will be able to direct visitors to lodging and event accommodations.

The new website was produced through a partnership of the Yadkin Valley Chamber of Commerce and the Yadkin Valley Tourism Authority. A 16-page Yadkin Valley brochure was also created for distribution throughout the Yadkin Valley area, including the new Jonesville Welcome Center scheduled to open in March 2008.

The Jonesville area will be focusing on making several beautification improvements in town and collaborating more with the Yadkin County events schedule. New tourism partnerships and goals like these will be integral to bringing more business and visitors into our Yadkin Valley area and state in 2008.



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- *Our State Magazine*

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WINERY INDEX

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.

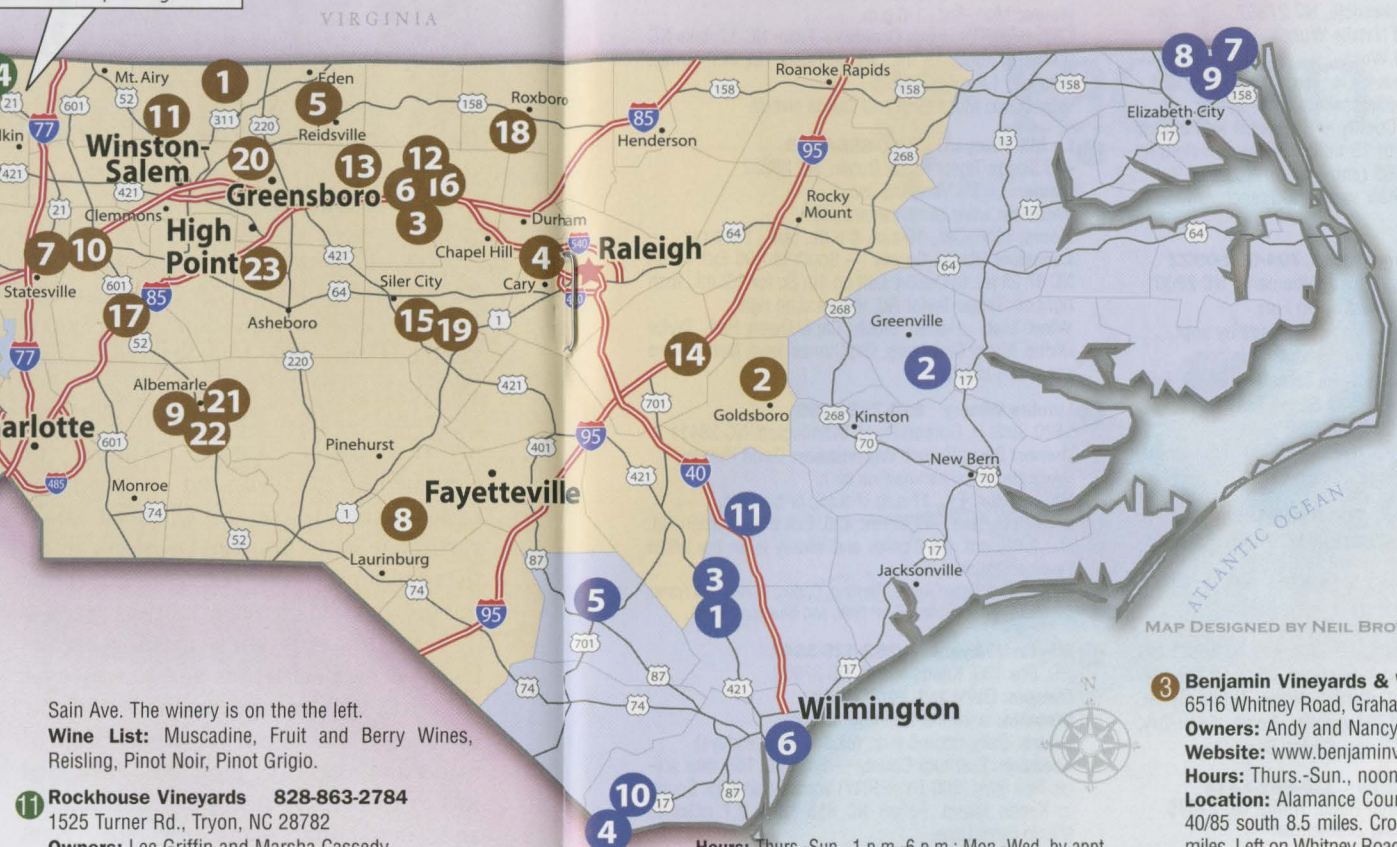
7 Lake James Cellars 828-584-4551
204 E. Main St., Glen Alpine, NC 28628
Owners: Mike and Betty Fowler
Website: www.lakejamescellars.com
Hours: Tues.-Sat., 11 a.m.-6 p.m., Sun., 1-5 p.m.
Location: From I-40, take Exit 100 to downtown Glen Alpine.
Wine list: French varietals, Italian blends, fruit blends.

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 Owl's Eye Vineyard & Winery LLC 704-471-9196
1414 Metcalf Road, Shelby, NC 28150
Owner: Frank T. Hannah
Website: www.owlseyevineyard.com
Hours: Thurs.-Sat. Noon to 6 p.m. Sun. 1-6 p.m.
Location: Cleveland County—From Hwy. 74, go North 2.6 miles on Hwy. 226. Turn left on Barbee Lane, 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.
Wine List: Chardonnay, Barbara, Red Blend, Niagara, Cabernet Franc.

10 Raintree Cellars 828-397-5643
3813 Sain Ave., Connley 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

Yadkin Valley Appellation
See Detailed Map on Page 18



Sain Ave. The winery is on the the left.
Wine List: Muscadine, Fruit and Berry Wines, Reisling, Pinot Noir, Pinot Grigio.

11 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.

12 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.

13 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.

14 Thistle Meadow 800-233-1505
102 Thistle Meadow, Laurel Springs, NC 28644
Owner/Winemaker: Thomas R. Burgess
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.

15 Waldensian Heritage Wines 828-879-3202
4940 Villar Lane NE, Valdese, NC 28690
Owners: Joel Dalmas, 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.

16 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 336-548-9463
364 Means Creek Rd., Mayodan, NC 27027
Owners: Kim & Quinton Haley & Scott Stanley
Hours: Fri. & Sat. 11 a.m.-7 p.m., Sun. 1-6 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, Viognier, Rose', Cabernet Franc, Cabernet Sauvignon

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.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.
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, Chardone, 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 Chinqua Penn Vineyards 336-349-4576
2138 Wentworth St., Reidsville, NC 27320
Winemaker: Max Lloyd
Website: www.chinquapenn.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 Daveste' Vineyards 704-528-3882
21904 Riverton Road, Wagram, NC 28396
Owners: Dave and Ester DeFehr
Website: www.daveste.com
Hours: By Appointment. Tasting room open Summer 2008
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.
Wine List: Viognier, Chardonnay, Chambourcin, Merlot, Meritage, Malbec and Dulcinea.

8 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.

9 Dennis Vineyards 800-230-1743
24043 Endy Rd., Albemarle, NC 28001
Owners: Pritchard and Sandon 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.

10 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.

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

12 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.

13 Grove Winery 336-584-4060
7360 Brooks Bridge Rd, Gibsonville, NC 27249
Owner: Max Lloyd
Winemaker: Max Lloyd

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.

12 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.

13 Old North State Winery 336-789-9463
 308 North Main Street, Mount Airy, NC 27030
Owners: Mike Thomas, Ben Webb, Tom Webb
Website: www.oldnorthstatewinery.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, Starlight White, Cabernet Sauvignon, Merlot, Prelude, Autumn Leaf Red, Autumn Leaf Rosé, Autumn Leaf Gold, Sandy Cross Muscadine, Afternoon Delight Red Muscadine, Restless Soul Red Blend, Bare Bones Chardonnay.

14 Raffaldini Vineyards 336-835-9463
 450 Groce Road, Ronda, NC 28670
Owners: The Raffaldini Family
Tasting Room Manager: Alexis Stene
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, Chiara Rosé.

15 RagApple Lassic Vineyards 866-RAG-APPLE
 3724 RagApple Lassic 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.

16 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.
Wine List: Chardonnay, Pinot Grigio, Viognier, Merlot, Cabernet Franc, Shiraz, Carolinus, Category 5 Cabernet Blend.

17 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

18 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: Winter Hours Mon-Sat, 10 a.m.-5 p.m.; Sun., 1-5 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.

19 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.

20 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.

21 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.

22 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.

23 Windy Gap Vineyards 336-984-3926
 656 Pardue Farm Rd., Ronda, NC 28670
Owners: Allen and Sandra Hinchey
Winemaker: Allen Hinchey
Website: www.windygapwine.com
Hours: Currently Closed
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.

Attn: Wineries - Beam me up
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A Positive First Year for The Yadkin Valley Wine Shop

By Lonnie Adamson

Organizers of the first annual Yadkin Valley Winter Wine Shop feel positive about the prospects for the event's future.

Participants in the endeavor, billed as a way to showcase local arts and wine in the Christmas shopping season, shared the sentiment that the event was good for the first year.

The Dec. 5 gathering at the Jonesville, N.C. Holiday Inn Express was the first attempt by the Yadkin Valley Chamber of Commerce and the Yadkin Valley and Jonesville Tourism authorities to collaborate on the event, which drew a dozen wineries, eight craft vendors and 120 shoppers.

Artisans ranged from a stained glass maker to the Yadkin Valley Craft Guild to a specialty fudge maker, jewelry maker, The Yadkin Valley General Store and the candle factory.

They offered seasonal gift items often targeted to wine enthusiasts. The retail shop of Candle Corporation of America offered wine scented luminaries. Jewelry maker Dale Hooper of Burlington has found a common link between wine drinkers and her specialty jewelry.

A friend wore a necklace Hooper had made to a Winston-Salem wine festival and the jewelry got lots of attention. "She said, 'I could have sold a hundred for you,'" Hooper said.

That experience sparked her to expand her offerings and seek out events that attract wine tasters. She does several gift shows per week during the Christmas season. "I have to make money at them," Hooper said. "I drove an hour and a half to get here."

She made enough off of the event to ask to return to next year. She also is interested in attending the May Yadkin Valley Wine Festival.

Matthew Mayberry of Brushy Mountain Winery was also pleased. "I didn't expect a lot of sales. It is the first year. I think I sold more than I expected to," he said.

Representatives of Black Wolf Vineyard poured wine for tasters from throughout the Yadkin Valley and several from Winston-Salem. They only sold two cases of wine Saturday, less than they had hoped for. Owner Dana Thies still saw it as a successful day. "It was the first year."

They were also handing out coupons to Wolf's Lair Restaurant. Most of the vineyard's

business operates through the restaurant, so the strategy is to get customers into the restaurant.

Chamber of Commerce organizers will work on improvements for the event next year. They will be looking for advertising sponsors and ways to build the event's image and reputation. The 2008 event is schedule for Dec. 6.



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All These Glasses: How's a Person to Choose?

By Norm Oches

If you have any questions about the North Carolina wine industry, or about winemaking, grape growing or wine marketing in general, email them to the attention of Norm Oches at onthevine@yadkinvalley.com.

Question: There are so many sizes and shapes of wine glasses out there. Does it really make a difference what glass I use for different wines?

—T. H., Raleigh, N.C.

The Story Behind the Story: To properly evaluate a wine you need to see it, taste it and smell it. And the less the glass holding the wine gets in the way of this sensory experience, the better the experience will be. Wine glasses today do a good job in helping us evaluate and appreciate wine, but it took awhile for the modern wine glass to get to this point.

In pre-Roman days, wine was drunk from pottery cups, or from cups made from a number of different metals such as silver, pewter or lead. The Romans perfected the art of glass blowing and soon put it to use in making wine glasses. The Venetians advanced the science in the 16th century, but it wasn't until the introduction of the art of making lead crystal in England in the 1670s that fine glassware came into its own. It turns out that when you add lead to the process, glass can be molded into a multitude of intricate shapes. The lead in the glass also allows glassmakers to form much thinner glass than they can with standard glass alone.

How Things Stand: The ideal wine glass is one that is colorless (making it easier to judge the color and clarity of the wine), free of any design (that can obscure the view of wine), and with a bowl that is as thin as possible. The thinner the glass, the less you sense the existence of the glass and the more you sense the wine. Finally, the shape of the glass can also affect how you perceive the qualities of a particular variety of grape or style of wine. And here is where the confusion begins. How does one choose the right shape of glass?

Normally, wine glasses have three basic components: the bowl, the stem and the base. An ideal bowl is wider at the bottom to swirl the wine and narrower at the lip to concentrate the aromas that lift off the wine's surface with the alcohol as it vaporizes in the presence of air. The stem keeps the warmth of your hands away from the bowl, which could affect the temperature of the wine. It also keeps finger prints from hindering your view of the wine through the glass. The base is there to let you set the glass down when you need a break from tasting all that wine. New wine drinkers should consider purchasing three basic types of glasses first: a white wine glass, a red wine glass and a glass for sparkling

wines (champagne, spumanti, etc.).

Since white wines are often drunk one to three years after production, they have a younger and more fruit-forward character than red wines. What you smell in a white wine is typically the character of the grape from which it was made; this is often referred to as its "aroma." For white wine you do not need an overly large bowl to judge the wine's taste and aroma characteristics because the complexity just isn't there, and that's OK. Red wines, primarily due to the tannins that are introduced into the wine during the fermentation and aging process, tend to age longer and give off a more complex smell that is called its "bouquet," rather than aroma.

The best way to sense the bouquet in a red wine is by using a glass with a larger bowl. This allows the alcohol, as it naturally lifts off the surface of the wine, to concentrate the bouquet in the bowl and gives the drinker a more complete sensory experience as this bouquet moves from the bowl to the nose.

Sparkling wine glasses are shaped differently from white wine and red wine glasses because of the "bubble factor."

The character of sparkling wine depends not only on the taste and aroma of the wine, but the impact the bubbles have on the drinking experience. Therefore, you need a glass for sparkling wine that accentuates both the wine and the sensation of the bubbles. The right sparkling wine glass is a little taller and narrower than a white wine glass and either straight-sided (flute) or slightly bowl-shaped (tulip).

To receive the full effect of both wine and bubbles, it's important to use a sparkling wine glass that helps the bubbles in the glass of wine last as long as the wine in the glass. The old-style American "coupe" glass, the one that looks like a small, upside-down cereal bowl connected to a stem, is definitely not the way to go. A pressure differential exists between the surface of sparkling wine in a glass and the air above it.

One way to disturb that balance and force more bubbles to the surface quicker is to breathe on the surface of the wine. The wide, open bowl of the coupe glasses makes this quick release of bubbles almost a certainty (hence the sensation of having your nose full of bubbles all the time). On the other hand, the narrower lipped flute or tulip-shaped glass minimizes the possibility of drinkers inadvertently breathing through their noses into the wine.

Now to the size of the wine glasses you need to buy. You want a glass large enough to hold an adequate amount of wine while leaving enough room to swirl the liquid so you can get the full sensory effect of the wine. The swirling increases the surface area of the wine as the wine moves up the side of the glass, letting more air come into contact with the wine and thereby vaporizing more alcohol.

In general, you should fill red wine glasses only one-third full to allow room for swirling. You don't



By Norm Oches,
Vineyard Specialist

need as much swirling room for white wines, so a one-third to one-half full glass will give you enough room to appreciate the wine's fresh aroma and taste.

For the casual wine drinker, one set of red, one set of white and one set of sparkling wine glasses is adequate. Look for relatively thin walls and a flat rim lip, rather than a rolled lip that can take away from the sensory feel of the wine and inhibit the flow of the wine from glass to mouth. White wine and sparkling wine glasses should hold 8-12 ounces, and red wine glasses should hold 18-24 ounces.

There are hundreds of glass shapes out there. If you are a little confused after considering all the choices, look for phrases like "Bordeaux style" or "Burgundy style" for red wine glasses. For white wine glasses you might find what you are looking for in a "Chardonnay style" glass.

You should expect to pay \$8 to \$15 per "stem" for decent glasses. Manufacturers like Spiegelau and Schott Zwiesel provide good value. Riedel also offers some entry level, non-leaded glasses in their Ouverture line (see reference to Riedel below).

The Next Step: For more experienced wine drinkers, the choice of glass can be almost as important as the choice of wine. The Austrian glass producer, Riedel, dominates the mid- to high-end wine glass market.

Riedel's post-WWII founder, Claus Josef Riedel, invented the modern egg-shaped wine glass bowl. He was the first person to study not only the shape of the glass, but more importantly, how different shapes affect where wine falls on the tongue as the glass is put to the mouth.

The mouth senses sweetness, saltiness, sourness and bitterness on different parts of the tongue and, according to Riedel, using the correctly shaped glass will facilitate the wine falling on those areas of the tongue that respond to a particular wine's most obvious strength. For example, Riedel's Riesling glasses are shaped to put the wine on the region of the tongue that can best perceive a late harvest Riesling's somewhat sweeter and fruitier character.

Now don't get me wrong. Glasses like those in Riedel's top of the line Sommelier series do not correct flaws in a wine, but they can certainly showcase the qualities already present in a wine. They also help highlight the different characteristic of each wine style and variety. So, why shouldn't everyone go out and buy a set of Riedel's Sommelier series glasses and be done with it? Because they are all hand-made, 24 percent lead crystal and heartbreakingly expensive (\$60 to \$100 each). Are they worth it? If you can afford a special occasion set that matches your favorite wine, go for it.

You'll be surprised how good glass adds to the wine-drinking experience. Riedel's high-end glasses are exquisitely thin, give new meaning to the phrase "crystal clear," and are as elegant as fine cut diamonds. But drop and break one and you'll sense a whole new meaning to the word "bummer."

Cheers!



Norm Oches is director of the Mountain and Steep Slope Viticulture program at Appalachian State University.

Thompson House Bed and Breakfast: A Victorian Getaway

By Karen M. Alley

For Mark Smith and Bonnie Horne, Mount Airy was a perfect fit for their dreams of operating a bed and breakfast.

They love small-town life and found just what they were looking for in the friendly people they met while visiting from Cary. But maybe just as important, the location right in the heart of wine country helped convince them that the Thompson House was to be their next home. "We like wineries, and there are 20 wineries within a 50 mile radius of our bed and breakfast, with another half a dozen slated to open next year," Smith said.

Smith bought the Thompson House with his wife Bonnie just last August, and, already they've had success operating a bed and breakfast. "We've had good traffic, with the festivals in Mount Airy, including Mayberry Days and the Autumn Leaves Festival, as well as the wineries," Smith said.

Smith isn't the first owner to share this spacious Victorian home with others. In fact, the home that was built in the early 20th century was remodeled in 1907 by the Thompsons to serve as a boarding house for Scottish immigrants employed by the nearby North Carolina Granite Quarry.

Today visitors to the Thompson House Bed and Breakfast can view some of the beautiful stonework of these artisans, as the foundation and some of the work around the house was done by the residents.

On top of that solid granite foundation sits a house built in true Victorian style, with gingerbread trim and a large welcoming porch outside and beautiful hand-carved woodwork and high ceilings inside. The three guest rooms are decorated in the traditional bed and breakfast style with antique furniture and warm quilts. Each room is outfitted with phone jacks for computer hook-up, cable TV and a private bath.

For both Mark and his wife, running a bed and breakfast is a welcome change from



Mark Smith and Bonnie Horne, owners of
Thompson House Bed & Breakfast.

competing in the rat race of the working world. While Bonnie still works for her previous employer in Cary, thanks to the modern convenience of telecommuting, Mark has dived into the world of bed and breakfast ownership full force.

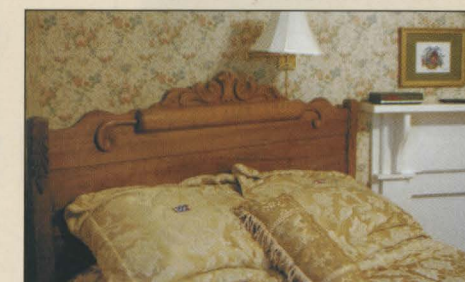
"I've worked in three different restaurants, and was looking for something to do where I could use those skills," Smith said. His experience is serving him well, as each guest of the Thompson House Bed and Breakfast receives a delicious, full breakfast each morning.

While meals are important, the breakfast is just a small part of what it takes to run a successful bed and breakfast. Garnering

repeat customers means providing a welcoming atmosphere that serves as a home away from home, and this is exactly what guests find at Smith's house. He and his wife live on the first floor in the left side of the house, which means he's available at any time to assist guests and help them find what they need to make their visit to Mount Airy special.

Mark also enjoys getting to know new people, and finds operating this bed and breakfast provides the perfect opportunity to meet and talk with interesting people from a variety of places. "Just recently we had a guest stay here who lives in Nicaragua," Smith said. "He was visiting his girlfriend in Durham and they wanted a place to get away."

The friendly atmosphere at the Thompson House Bed and Breakfast extends to pets and children, all of whom are welcome to come with their families for a stay. "We're a pet-friendly bed and breakfast, which makes us unique," Smith said. It might take a little extra work on his part to make sure none of the other guests have any allergies, but it's just one more way Smith makes sure his guests are right at home.



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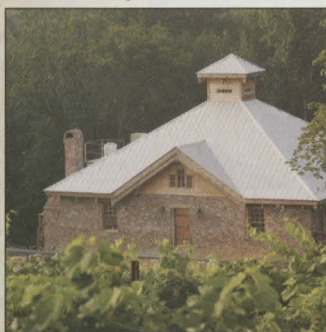


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