

On The Vine

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CAROLINA WINE COUNTRY NEWS

FALL 2009

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The Cotton Gin



Sanctuary Vineyards, a coastal destination

By Karen Martin

Family heritage and tradition is wound within the vines of Sanctuary Vineyards. Brothers Tommy and Jerry Wright continue the farming tradition that was started by their ancestor Jacob Wright, after he shipwrecked on the South Block of Sanctuary Vineyards on the shores of Duck. Ten acres of vineyards have been added to the farm growing varieties that include: Syrah, Tempranillo, Viognier, Norton and the classic Muscadine.

The vineyard is located in Jarvisburg, in Currituck County, on the Outer Banks of North Carolina. The cool ocean breezes and the hot sun of summer help to produce a bounty of grapes for the vineyard. The sand dunes of the coastal vineyard offers excellent drainage and contributes to the unique flavors of the fruit. The "Sanctuary" of the vineyard is home to migratory snow geese and other wildlife.

The Cotton Gin, an on site unique gift shop, has thousands of items to choose from. The venue is a perfect destination site for an afternoon picnic with a bottle of Sanctuary's wine. Native trees, plants and flowers surround the gift shop and tasting room which is located inside The Cotton Gin. Picnic tables and benches are set underneath the canopy and a old fashioned porch runs the length of the entrance to the gift shop. Originally the gin was a country store in the 1930's until the 1970's when the Wright family began the retail store.

"You can have a morning swim at the beach and drive to the vineyard for an afternoon destination at the vineyard," John said.

John Wright brings the seventh generation of Wrights into the viticulture industry coaxing beautiful wines out of the coastal grapes that have been added to the farm. He learned through studies, experience, and an apprenticeship with

Dr. Richard Morris, how to select the best grapes, test the brix, and produce an inviting, smooth wine. Wright's first foray into making his own wines was in 2008. He is the general manager of Sanctuary Vineyards.

"We started planting the vineyard in 2001," John said. "We only grew a few grapes then that we used for a custom crush with Moonrise Bay. Shawn McRitchie was our winemaker. We built the winery in 2008 and now we're doing our own here on site.

Our grape vines are planted six feet apart with three feet between the risers," he said. "There is no clay in the soil here, so it allows for a loose soil in which the grapes grow well. Most of our grapes are harvested by mid to late October."

"My uncle helps me understand the weather and its influence on the grapes," he said. "He has 50 years of experience working with the soil and the influence the water levels have on it. He helps with

the soil testing and determining whether a particular area is too wet or dry for a particular varietal."

The farm produces soybeans and corn. Cotton was still grown on the farm until five years ago. It is a family run business. "We hope to plant more acres of vines and varieties as we grow the vineyard and our wines. The Syrah grapes are doing well here on the coast, but the Cab's, not so much."

The on-site winery allows for the vineyard's grapes to be crushed and placed in the stainless steel vats just hours after picking. John keeps a close eye on the temperature of the vats, cooling the grapes to produce award winning wines. A temperature controlled room also holds the barreled wines of the vineyards.

"Barrel aging of the Chardonnay gives a softness to the wine," John said. "The vats are double-jacketed to help control the temperature of the wine as it ferments. Some of the best aromas are

found at the lower temperatures."

John is working on a blended, table red wine that will be made of four different grapes. The name will be Coastal Collage and is expected to be available by Christmas of 2010. The vineyard also has a limited number of 375 ml bottles of black and blueberry wine available.

"I'm an advocate for blending wines," he said. "Especially in a region where a grape may not reach its full potential."

Sanctuary offers two white wines, Wild Pony, a dry white blend of Chardonnay and Viognier, and White Sand, a semi-dry blend of Chardonnay, Traminer, and White Cabernet. A 2007 Cabernet Sauvignon gives the flavors of sweet black currants. The 2007 Syrah is a full bodied red with the flavors of pepper and blackberry. Sanctuary's 2007 Coastal Collage, a dry blend of Cabernet Sauvignon, Petit Verdot, and Merlot leaves the flavors of plum, currant and a touch of vanilla on your tongue. The

Sweet Serenity is a sweet wine and the vineyards most popular with the locals. The wine is made from the native muscadine grapes.

The Sanctuary Vineyards tasting room is located inside the historic Cotton Gin. On weekends, the cellars are open for complimentary tastings. The tasting room pours both Coastal Collage and The Lightkeeper, as well as an assortment of delicious Moonrise Bay and Martin Vineyard wines. In addition to fine wines, the Sanctuary Tasting Room features a collection of wine accessories as well as Sanctuary T-Shirts and wine glasses. The cellar is open 7 days a week, with tastings Saturday and Sunday. Sanctuary wines can also be found at the Corolla Cotton Gin with weekly tastings. The Cotton Gin has an individual website where items from the gift shop may be purchased online.

www.sanctuaryvineyards.com,
www.cottongin.com, 252-491-2387.

On The Vine

GENERAL MANAGER
Peter Cook

EDITOR
Lonnie Adamson

CONTRIBUTORS
Karen Martin
Leanne Cloudman
Christine Weatherman

GRAPHIC DESIGN
Missy Casstevens
Meka Newman

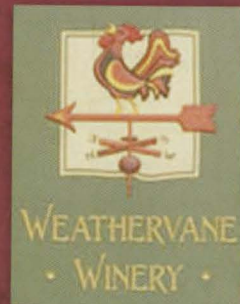
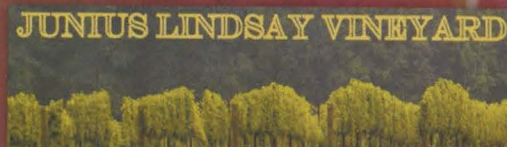
ADVERTISING
INQUIRIES
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wwalls@elkintribune
rking@elkintribune.com

On The Vine
P.O. Box 1009
Elkin, NC 28621

www.elkintribune.com
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On The Vine

On The Vine
is published quarterly
by Heartland Publications.
Subscription rates:
In the U.S., \$25 per year

The Southern Gateway Wine Trail



The Southern Gateway Wine Trail in Davidson County has been created to include Junius Lindsay Vineyards in Arcadia, Weathervane Winery and Childress Vineyards. The three vineyards have partnered to offer a wine trail throughout the county marking and mapping the area for visitors.

They have also partnered with the Holiday Inn Express hotel in Lexington to offer a prize of a free night's stay and wine package valued at \$600 once a month for those visitors who visit each of the spots on the trail.

The trail will highlight other county attractions to encourage people to spend a night and visit other businesses in the area.

Creating a vision

By Leanne Cloudman

Just outside of the small settlement of Historic Rockford, North Carolina lies the entrance to the Hutton Vineyards and Winery. It consists of an impressive gate-like structure with rock wall borders and a sign announcing the vineyards and celebrating the Hutton ancestry. It's nice. But the rolling hills of vines that seem to go on and on in every direction, the sheer magnitude of the vineyard itself is incredible.

The origins of the estate are as inspiring as the vineyard's existence in this out-of-the-way location. An amazing couple came together several years ago on the other side of the globe. Through fate, luck and a desire for life as vintners, Heidi and Malcolm Hutton found each other and through a similar quirk of fate, found Historic Rockford, North Carolina.

In 2002, the couple purchased a little over 73 acres of rolling hills in the Historic Rockford section of Southern Surry County and planted 20 acres of grapes.

"My wife went totally insane then and planted another 25 acres," Malcolm said, laughing. An additional ten acres have been planted in 2009. The family is also cultivating a truffle farm in the center of the estate.

"We stay busy," said Heidi.

The vineyard now boasts 55 acres of vines, consisting of ten varieties of grapes. "Heidi manages the entire estate," said Malcolm. She's a genius."

Varieties now growing on the estate include Barbera, which Malcolm says isn't found outside of Italy and California, Chambourcin, Pinot Gris, Cabernet franc, Chardonnay, Riesling – which is a difficult grape to grow in this area, Sangiovese, Merlot, Syrah and Viognier.

Though Malcolm and Heidi have lived in North Carolina since 1985 and consider themselves North Carolinians now, their unique accents spur immediate questions of their origin. Malcolm was born in England and Heidi is Venezuelan.

Their winemaker, Jocelyn Kuzelka, holds a masters in enology. "She's a whiz in the lab," said Malcolm. She spent 12 years in Australia honing her craft. Each wine brings thoughts and plans for another.

Currently available wines include a limited supply of the 2005 Cabernet Franc, 2005 Viognier. Also available is Heidi's Red, which is described as a pleasant blend of Barbera and Cabernet Franc, offering the same smooth palate as the Barbera with a little more fruit on the nose. It has the inherent blackberry and chocolate background, but leaning toward a lighter St. Emillion style



wine. The 2006 Barbera, 2006 Viognier, 2006 Chardonnay, 2006 and a 2007 Cabernet France, a 2008 Riesling, a 2007 Viognier, and the crowning glory thanks to innovative technique, a 2008 Viognier-Pinot Gris.

The Huttons completed their 2009 harvest in mid September and were relatively pleased with the outcome. The extra rain cost them somewhat, and the deer are a big problem. "We lost most of the Sangiovese to the deer," Heidi explained. "It's very sad. People hunt

the deer, but still they eat all the grapes."

The tasting room at the vineyard is open from 12 p.m. until 6 p.m. seven days a week. Malcolm says if you need to come at a different time, just give him a call. "If somebody needs to stop by for a case, we'll make arrangements to be here."

The Huttons invite everyone to come and share their vision and get a first hand view of the beginnings of what they see in the future of Hutton Vineyards and Winery.

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From vine to wine

By Christine Weatherman

For someone visiting a winery for the first time, taking in all of the sights, sounds, smells, and tastes of the wine making process can all be a bit overwhelming.

One's interest in viticulture and enology (the studies of wine grape growing and wine production respectively) just might begin with that very first visit to one of the Yadkin Valley's dozens of wineries.

The process of turning grapes into wine is extensive and often takes years to complete, but with the right training, cooperation from Mother Nature, and a little bit of luck, labors may yield a rewarding and fabulous vintage.

The winemaking process begins with the planting of grapevines.

According to Justin Sizemore of Shadow Springs Vineyard, "grapevines take two to three years of growing to reach the bottom of the trellis."

Chuck Johnson, co-owner of Shadow Springs Vineyard, explained the growing and harvesting process.

"The third year you get 65 - 75 percent," meaning that percentage of a full crop can be harvested from the vines that year.

Johnson also said any grapes that grow in the seasons before then are cut off and discarded.

By the fourth leaf, or growing season, a viticulturist can expect a full grape harvest.

At Shadow Springs, grapes are harvested the old-fashioned way; each cluster of ripe berries is carefully cut by hand and then placed in buckets.

The buckets are emptied into bins large enough to hold a half-ton of grapes.

The plastic bins are then loaded onto a trailer and taken to The Yadkin Valley Wine Company, located on the grounds of Laurel Gray Vineyards in Hamptonville.

According to www.yvwc.com, Yadkin Valley Wine Company is a partnership between Laurel Gray and Shadow Springs Vineyards.

Head winemaker, Kent Smith, Nick Jones of Shadow Springs, and Jay Bond of Laurel Gray Vineyards were all busy diligently processing over three tons of just-picked merlot grapes, but each took time out of the busy harvest season to explain some of the different aspects of the fine art of winemaking.

Red and white grapes are processed in different ways before their juice eventually ends up in the barrels for aging.

Merlot grapes that were picked at Shadow Springs on Sept. 11 were refrigerated overnight at 40 degrees or "cold soaked" before de-stemming for

better wine coloring.

After refrigeration, the grapes were de-stemmed, then the grapes, seeds and skins were pumped into large steel tanks to begin fermentation.

Red grapes have to "sit in the skins" at 85 to 90 degrees for about two weeks to absorb the color and flavor, whereas white grapes are immediately pressed and separated from their skins and seeds, then the juice is pumped into chilled tanks to ferment.

Yeast is added to the red grape "must" (grapes, seeds, skins and juice) when it is first pumped into the tank, and sugar is added, if necessary, depending upon the brix (sugar content) of the grapes and the type of wine that will be made.

While fermenting, the grape solids rise to the top of the juice, forming a "cap" on the mixture.

The tank's contents must be mixed twice daily while fermenting, either by pumping the juice from the bottom back through the cap (pumpover), or by punching through the cap manually and mixing with a long metal punch tool.

During mixing, carbon dioxide is released into the air throughout the winery, carrying with it a delicious aroma.

The scent is like the grape mixture itself, a pungent combination of sweet

and spicy complexity that fills the senses with anticipation for the finished product.

When the two-week fermentation is complete, the red mixture is then "pressed."

Pressing removes the skins and seeds and the juice is pumped into a clean tank.

The solids are allowed to settle, then the juice is pumped into another clean tank before it is barreled.

Throughout the entire grape process, from growing on the vine, to fermentation, to barreling, winemakers like Smith are tasting, testing, and measuring many factors that can make or break a good vintage.

Before harvest, the berries are tested (daily, closer to harvest) for brix and acidity, and the condition of the seeds and stems is evaluated.

According to Smith, unlike other fruits, grapes don't ripen after they are picked, so picking at the ideal time is crucial.

Smith continued to say that 600 grapes go into making one bottle of wine.

Making wine is a volatile venture that requires lots of patience, a sense of adventure, and nonstop creativity.

"If you want the gold medal wines, you have to gamble against predators and the weather," said Smith.

The testing process continues daily throughout fermentation.

Of the lab at the Yadkin Valley Wine Company, Smith says "We can test for just about anything in here."

The grape juice's brix is tested repeatedly, as is the pH level, acidity, aroma and flavor.

More sugar is added if necessary, and various adjustments can then be made to ensure the mixture agrees with the vineyard's specifications for a particular vintage.

Yadkin Valley Wine Company makes wine for several vineyards other than Shadow Springs and Laurel Gray Vineyards.

They also make wine for Brandon Hills, Dobbins Creek, Divine Llama and Flint Hill Vineyards, and may perform a "custom crush" upon request.

The decision as to when the fermented juice is ready to barrel is made by the vineyard, but, as Johnson said with

a smile, "It's not wine until Kent says it's wine."

The next step in the process is transferring the juice into barrels for aging.

Smith said YVWC wine barrels are made from white oak, and that the large barrels can hold approximately 60 gallons of wine, enough to fill 300 (size) bottles.

The type of barrel used is just as important to the finished product as are the choice of grapes.

"Barrels can be specially ordered for certain 'oak derived' flavors like leather, tobacco, coffee, brown sugar and vanilla," said Smith, depending upon the type of wine desired.

Once the juice is barreled, it is tested monthly for sulfur dioxide content, flavor and aroma.

The length of time a particular wine sits in the barrel varies.

A reserve, or "really good wine" according to Johnson, can sit anywhere from a year up to five years before it is bottled.

A 2007 Shadow Springs Cabernet Reserve that is currently in the barrel room at YVWC is scheduled to be bottled and released in 2010.

Because of the barrels' porosity, around a liter of wine a month per bar-

rel can evaporate, dependent upon the temperature and humidity in the barrel room.

"Carboys," or five to six gallon glass bottles filled with reserved wine, are used to refill the barrels from the wine lost to evaporation, or what Smith likes to call "the angel's share."

Yadkin Valley Wine Company wines are bottled "when there's a good balance of fruit and oak," said Smith.

Of his work at the YVWC, Bond explained why he enjoys being a part of the winemaking process.

"It's really rewarding to see the fruits of your labor."

Bond, like Jones and Smith, is involved in the entire process of making wine, from helping plant the vines to bottling the finished wines.

To taste "the fruits of their labors" for yourself, visit any of the vineyards that produce wines through the Yadkin Valley Wine Company, including Laurel Gray, Shadow Springs and Dobbins Creek Vineyards in Hamptonville, Flint Hill Vineyards in East Bend, Brandon Hills Vineyard in Yadkinville, and Divine Llama Vineyards in East Bend.





A family affair



Currituck Food & Wine Festival

By Karen Martin

The temperature was cool, the breezes strong, the aromas of the available foods mouth-watering, and the attendance in the hundreds as visitors enjoyed the seventh annual Currituck Food & Wine Festival. The festival was held on Sept. 26 at Sanctuary Vineyards and The Cotton Gin in Jarvisburg.

Sanctuary Vineyards invite other area vineyards and wineries to the Sanctuary site for a day of music, food and wine.

Wines were available for tasting and purchase from Sanctuary, Moonrise Bay, Martin Vineyards.

Visitors to the vineyard were both residents of the area and tourists to the Outer Banks.

"I love this vineyard," Marsha Statton of New Jersey said. "We are here on a last summer's vacation and we saw a flyer for the festival. I've tasted all the wines they have here today and I am very impressed with the quality of the North Carolina wines. I will be taking several bottles back home with me as holiday gifts. And, I went way overboard in the Cotton Gin. They have very unique items. I can't wait until my girlfriends open their Christmas presents I purchased for them here."

Local resident Amy Waters said that she had not missed a Sanctuary festival since its inception. "The food is great, the people are great and the wine is phenomenal."

Dates for next year's festival will be posted on Sanctuary's website beginning 2010.

www.sanctuaryvineyards.com.



Italian festival draws a crowd

By Karen Martin

The day broke with light, misty rain and hints of sunshine, but that didn't keep more than 1,300 people from attending the fourth annual Italian Festival at Raffaldini Vineyards in Ronda.

Guests filled the top and bottom balconies and lounged throughout the property, tasting the wines and enjoying the foods provided for purchase.

A costume contest was held for those wanting to dress as "Italians" and Mike Esposito from Raleigh took home a \$75 gift certificate for his portrayal of Pinocchio.

"I just love this vineyard," Mabry Williams of Kentucky said. "We have spent the summer visiting the vineyards and wineries across North Carolina and this is one of my favorites so far. The wines are light and delicious and the people are informative and so very southernly charming. I can't wait until the next dinner event they have, I've already put my name in the pot, so to say."

"I live just beyond Raleigh," Beth Sommers said. "Friends have been telling me about the Raffaldini Vineyards and this wonderful tasting room all year. This week they called and invited me to join them today and I'm so glad I came. The views from the upper balcony are absolutely breath-taking, and the wines are so good. I believe I'll make this a destination trip every year."

Visitors came from Maine, Kentucky, Tennessee, South Carolina, Virginia, Georgia, New Jersey, New York and of course, North Carolina to celebrate and enjoy the Italian wines.

"We're thrilled to have so many visitors today," Thomas Saley, media relations manager of Raffaldini said. "It's wonderful to see guests enjoying the Italian wines. They are a lighter choice in wine and are very popular."

Guests surrounded Jay Raffaldini as he

explained the different wines and offered tastings.

"Mr. Raffaldini explained about the taste on the front and the back of your tongue," Susan Rucker said. "My husband and I are on our honeymoon and have visited several wineries. I don't know very much about wines, but his explanation answered why the first taste sometimes was different than after you swallow. He seems to be a very nice man."

Guests were lined up eight deep to purchase their favorite wine, and several were purchasing the pesto and sauces that Raffaldini has for purchase.

"Last time I was here I purchased the Raffaldini marinara sauce and loved it," Kathy Greene said. "This time I'm taking three jars back home with me."

Guests were treated to the sounds of Freeport, a band from Winston-Salem throughout the afternoon. Visitors danced around enjoying the sounds, and the foods catered by Armins Catering from Huntersville. Offerings of herbed pasta, spinach and artichoke dip, chocolate custard tarts, turkey and provolone sandwiches and humus were available for guests. For those wanting a light, cool flavor, Cafe Gelatto from Winston-Salem was on site for the flavorful alternative to ice cream.

Raffaldini's newest wine, Urbano, is named for the Raffaldini's maternal grandfather. It is a blend of Sangiovese and Montepulciano. Urbano gives a hint of red cherry on the nose with a subtle mocha and truffle. Raffaldini suggest much like a chocolate-covered cherry. Food pairings suggested are red meats and grilled vegetables.

"We've sold over 30 cases all together so far, most of which has been the Urbano and the 2008 Vermentino," a Raffaldini cashier said.

The Vermentino was released recently and is a white varietal native to the island of Sardinia.

The nose is of citrus and tropical fruits, while the palate contains hints of honey, citrus and pear. This is the wine selected by the United States State Department to be included in gift baskets to heads of state by the President of the United States. The food pairings for this particular wine suggested are seafood and cheesy pasta dishes.

Raffaldini is offering 'Be a Winemaker' opportunities every weekend in Nov. and Dec. from 1 - 3 p.m. Jay Raffaldini will be in the barrel room as the vineyard tastes and blends the individual varietal wines to determine their next Bella Misto. For more information call 336-835-9463 or email info@raffaldini.com.

WINE AND DINE

Your guide to dining in the Yadkin Valley...

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Yadkin Valley Grape Festival pronounced the best yet!

By Leanne Cloudman

The sixth Annual Yadkin Valley Grape Festival held in downtown Yadkinville, NC on Oct. 17, featured 24 Yadkin Valley Wineries, an eclectic selection of other vendors, including mouth-watering treats and most importantly, thousands of smiling faces. Organizer, Jenny Fulton said, "Yadkin is fast becoming a wine destination."

The estimated 4,000 to 5,000 people in attendance must agree, because they certainly took home their own small pieces of Yadkin County.

"We were highly pleased with this year's attendance. It started slow but we were packed from 2 p.m. until 5 p.m.," said Fulton.

Saturday dawned cold and overcast, but the spirits of the volunteers and vendors refused to be dampened. This year's festival has been judged the best festival so far by organizers.

Almost every winery in the Yadkin Valley was represented at this year's festival, offering many visitors their first opportunity to

discover what the area truly has to offer.

"The wineries I've spoken with said they had a very good day," said Bobby Todd, Executive Director of the Yadkin Chamber of Commerce.

Local officials were very pleased with how the event unfolded and with the attendance.

said Mayor Hubert Gregory. "I heard numerous people comment on how well organized it was." "I just have to say that the entertainment was outstanding."

By noon, visitors were lined up at the registration tent, anxiously waiting to be presented with their own Yadkin Valley Wine Glass and a bracelet that would allow them to venture into the tasting arena.

Tasters came from states as far away as Florida, Virginia and Nevada. There were reports of visitors from both Scotland and Canada.

Chamber President, John Willingham spent a large portion of the day at the check in booth. "I was a little cold, but it was a good day and a good day for Yadkinville," he said. "I was amazed at how far people traveled to attend the festival. There were sever-

al that were here for the entire week, visiting local wineries. I'm pleased that we had that kind of exposure. The festival demonstrates how important the wine industry is to this area now. Despite mother nature's attempt to put a damper on it, I think everyone had fun."

"We sure could have used some heat," laughed Dana Acker, winemaker for Buck Shoals Vineyards of Hamptonville. "I was surprised the turn out was as good as it was because of the weather, but we had a great time."

Vintage Inn Owner, Sandy Thomas said they had a full house over the weekend. "Two couples from Hiawasse, GA came to look things over because they're starting a vineyard."

Fulton voiced the majority opinion regarding the event, when she said, "I think this was the best festival we've had so far."

Wineries who came very close to running out of product are already planning for next year. The festival is usually held the second weekend in October, so mark your calendars now!



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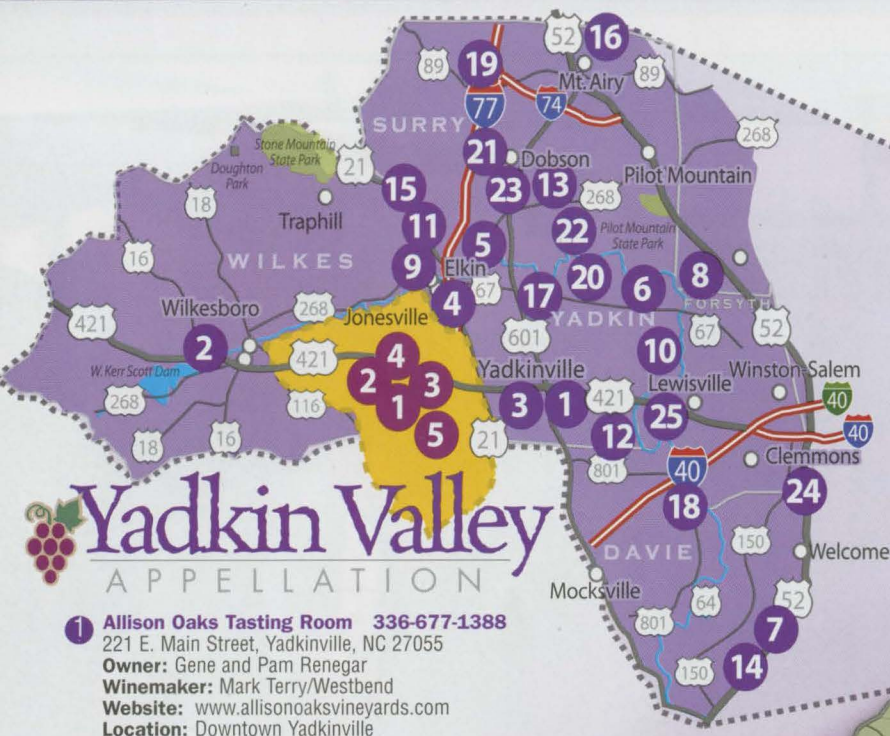


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WINERY INDEX



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 Brandon Hills Vineyard 336-463-1946
1927 Brandon Hills Road
Yadkinville, NC 27055
Owners: David and Pamela Blackwell
Winemaker: Kent Smith
Website: brandonhillsvineyard.com
Location: Toward Yadkinville/Winston-Salem Go South 6.3 miles. Take exit 259 for Reavis Rd. Turn right at NC-1141/Reavis Rd. Reavis Rd. becomes Bethel Church Rd. Turn left at Brandon Hills Rd/NC-1153.

4 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.

5 Carolina Heritage Vineyard & Winery 336-366-3301
170 Heritage Vines Way Elkin, NC 28621
Owners and Winemakers: Clyde & Pat Colwell
Website: carolinaheritagevineyards.com
Location: From I-77: Take I-77 Exit 85 East (Right) Hwy-268 Bypass/CC Camp Road to Highway 268. Turn Left (East)- Highway 268 for .8 mile. Vineyard is visible on the north side of 268 next to road sign: "Heritage Vines Way." (10202 E Hwy 268-Elkin) From Hwy 52/Hwy 601: Take Hwy 268 West for 3 miles from Hwy 601. Vineyard is visible on the north side of Hwy 268 next to road sign: "Heritage Vines Way." (10202 E Hwy 268-Elkin)

6 Cellar 4201 336-699-6030
4201 Apperson Road, East Bend, NC 27018
GPS Coordinates: 36D 14M 12S W80D 28M 26S

Owner: Greg Hutchins, Donna Carlyle Hutchins
Winemaker: Sean McRitchie
Website: www.Cellar4201.com
Location: Yadkin County From I-77 Exit 82 Travel East on Hwy 67 to East Bend. Turn left onto Apperson Road. From Winston-Salem, take Hwy 67 West, 1 mile past Yadkin River Bridge, turn right onto Apperson Road, travel 2.6 miles on left.

7 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.

8 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: ww.divinellamavineyards.com
Location: From NC Hwy 67, turn onto Macedonia Road in East Bend. Vineyard is .6 mile on left.

9 Elkin Creek Vineyard 336-526-5119
318 Elkin Creek Mill Road, Elkin NC 28621
Owner and Winemaker: Mark Greene
Website: www.elkincreekvineyard.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.

10 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.

11 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.

12 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.

13 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.

14 Junius Lindsay Vineyard 336-764-0487
385 Dr. Zimmerman Road - Lexington NC 27295
Owner: Michael Zimmerman
Website: www.juniuslindsay.com
Location: From I-40 in Winston Salem, take US 52 South (Lexington). (If you're coming from Hwy 64, take US 52 North.) Take exit 97 and turn right at the end of the ramp. Go to the stop lights, and turn right again on Enterprise Road. Go 2.5 miles (you'll pass Robana Farms on the left) and turn left on Craver Road. Go 0.4 miles and turn right on Dr. Zimmerman Road. After .25 miles you'll see the Junius Lindsay Vineyard sign on the right. After the sign turn right onto the gravel lane and follow it to the vineyard.

15 McRitchie Winery & Ciderworks 336-874-3003
315 Thurmond PO Road, Thurmond, NC 28683
Owners: Sean and Patricia McRitchie
Winemaker: Sean McRitchie
Website: www.mcritchiwine.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.

16 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.

17 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
Location: Yadkin County — 3 miles east of Boonville off NC 67.

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

19 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.

20 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.

21 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.

22 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.

23 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.

24 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.

25 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
Winemaker: 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 Plumptree, 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 Plumptree

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



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.

16 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).

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

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 he 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.

COASTAL REGION

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.

4 Grapefull Sisters Vineyard 910-653-2944
 4903 Ramsey Ford Road, Tabor City, NC 28463
Owners: Sheila Suggs Little and Amy Suggs
Website: www.grapefullsistersvineyard.com
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.luminavine.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.



Vineyards on the Scuppernon, LLC 252-96-4727
 117 South Elm Street, Columbia, NC 27925

Website: www.vineyardsonthescuppernon.com
Location: is on Hwy 64, accross from the visitors center in Columbia.It is 30 minutes east of Plymouth and 30 minutes west of Manteo.

13 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.

On the Vine Events Calendar November-December 2009

NOVEMBER

Nov. 1 - Jan. 3 - The Twelve Days of Christmas at Benjamin Vineyards & Winery, 6516 Whitney Road in Graham (Saxapahaw). Each of the 12 days of Christmas is depicted in some special way by a local artist. Come out and see the creativity of local artisans on display, and try some seasonal Spice Wine to get you in the spirit. Open Thursdays - Sundays from 12 - 5 p.m. Call 376-1080 or visit www.benjaminvineyards.com.

Nov. 4 - 30 - "Wine Down Wednesdays" at Grove Winery and Vineyards in Gibsonville, every Wednesday in the month of November. All wine purchases made in the tasting room during these days will be offered at a 20% discount. Also, enjoy a glass of special select wine for only \$3.00. Call 584-4060 or visit www.GroveWinery.com.

Nov. 6 - Jan. 2 - Candlelight Christmas Evenings at Biltmore Estate in Asheville. Share the magic of Christmas at Biltmore with your loved ones this holiday season. Enjoy America's largest home decorated with dozens of Christmas trees, hundreds of wreaths, bows, and poinsettias; miles of evergreen garland; thousands of ornaments, tinsel, and beading; and a magnificent 35-foot Fraser fir. Free with admission to The Estate. Call (828)225-1333 or visit happenings@biltmore.com.

Nov. 7- Welcome the month of Thanksgiving at RagApple Lassie Vineyards and Winery in Boonville. Enjoy gourmet burgers and grilled chicken sandwiches with all the home made trimmings, benefiting the Appalachian Braves Little League

Baseball Team. Sample awesome wines and enjoy the live music of Mood Swingz and David Russell and CedarBlue playing a wide selection of fingerpickin'. Call 1-866-RagApple or visit www.ragapplelassie.com.

Nov. 7 - Anniversary Celebration at Weathervane Winery in Welcome. Come help celebrate and listen to Pat "Mother Blues" Cohen. They'll have Larry and Darlene's famous chicken stew again. Weathervane has their new tasting room open located at 1452 Welcome Arcadia Road in Welcome (Lexington). Hours are Thursday - Saturday, 12 - 5 p.m. and Sunday 1 - 4 p.m. Call 793-3366 or visit www.weathervanewinery.com.

Nov. 7, 8, 14, 15, 21, 22, 28, 29 and Dec. 5, 6 - Bella Blending Trials at Raffaldini Vineyards in Ronda, 1 - 3 p.m. Each session is a two-hour educational wine experience led by Mr. Raffaldini in the Barrel Room. The red wines are ready for blending and you are needed to help determine the blend for the 2008 Raffaldini Bella Misto. Each blend you create will be carefully analyzed, sampled and considered by our winery staff, and the best chosen for our 2008 Bella Misto. The cost is \$15 per person, light refreshments included. Seats are limited, so call 835.9463 to make your reservation for this exclusive opportunity or visit www.raffaldini.com.

Nov. 11 - Christmas Open House at Childress Vineyards in Lexington, 10 a.m. - 8 p.m. Pre-holiday gift and wine sale featuring discounted retail items and deep discounts on all wine. Participate in hourly drawings and enjoy a free glass of wine, cheese, bread and fruit while shopping. Preview and place orders for holiday gift baskets. Live music

from 5 - 8 p.m. Visit childressvineyards.com.

Nov. 14 - Holiday Pairing Event at Raffaldini Vineyards in Ronda, 10 a.m. - 5 p.m. As the holiday season approaches, so does the time for planning family meals and celebrations. Be inspired with an opportunity to sample and learn from the Table at Crestwood, 3rd place winner of North Carolina Best Dish competition, as they pair one of our wines with a selection from their menu for a complimentary pairing. Visit www.raffaldini.com or call 835-9463.

Nov. 14 - Tastings and Tours at The Carolina Brewery & Grill in Pittsboro, 12 and 1 p.m. A special behind-the-scenes look. Free brewery tours and tastings the second Saturday of each month. Reserve your tour in the Hopshop or by calling (919)545-2330. Visit www.carolinabrewery.com.

Nov. 14 - Open House at RayLen Vineyards & Winery, Mocksville, 1 - 5 p.m. You've got the turkey and the pumpkin pie. But, do you have the wine? Stop by RayLen for a Complimentary Thanksgiving Flight Tasting to learn which wines pair best with your holiday food. Resident Personal Chef Stacy Johnson of From Thyme to Time will be on-site with some tasty treats and will be able to answer your questions. Picnic baskets, lawn chairs, and flip-flops welcome; pets and coolers prohibited. Rain or shine. Call 998-3100 visit www.raylenvineyards.com.

Nov. 14 - Fine Wine and "Patsy Cline" at RagApple Lassie Vineyards and Winery in Boonville. 'Patsy' will perform at regular intervals throughout the day from noon to six p.m. while you sip award-winning wines. 'Patsy', known in these parts as Darlene Caudle, will mesmer-

ize you with her famous Patsy Cline renditions. Call 1-866-RagApple or visit www.ragapplelassie.com.

Nov. 19 - Release of Blushing Santa wine at Weathervane Winery in Welcome. For those of you who missed it last time and those of you longing for another time, they will release this year's Blushing Santa. Call 793-3366 or visit www.weathervanewinery.com.

Nov. 20 - Down Home Country Christmas at Duplin Winery, Rose Hill, 6 p.m. The talented Down Home Country performs their holiday magic in a very special Christmas stage show filled with music, comedy, and fun. Enjoy all your favorite holiday classics in this heartfelt celebration. These dinner shows typically sell out before October. Call (800)774-9634 for all dinner show reservations. Call (910) 289-3888 or email info@duplinwinery.com.

Nov. 21 - Concert at RagApple Lassie Vineyards and Winery in Boonville. Come spend a wonderful Saturday afternoon sampling wine and listening to the awesome voice of the Triad's own, Lisa Woods, singing everything from pop to jazz, classic standards to Motown and oldies to country. Call 1-866-RagApple or visit www.ragapplelassie.com.

Nov. 28 - Christmas Open House at Weathervane Winery in Welcome. Call 793-3366 or visit www.weathervanewinery.com.

Nov. 28 - Concert at RagApple Lassie Vineyards and Winery in Boonville. Come enjoy Bill Mann playing smooth jazz on the tenor, alto or soprano saxophones from noon to six p.m. Divine jazz and good wine. What a combo. Call 1-866-RagApple or visit www.ragapplelassie.com.

Nov. 28 - Dec. 27 (nightly except for 12/24 and 12/25)- Visit Lu Mil Vineyard in Dublin for a spectacular light show synchronized to music and narration as you tour the vineyard on the double-decker bus or hayride. Cost is \$5 per person with a free muscadine slushie or hot cider. New this year, treat your family or group to a delicious Christmas buffet meal on Friday - Sunday nights for only \$10 per person. Visit www.lumilvineyard.com.

DECEMBER

Dec. 5 - Concert at RagApple Lassie Vineyards and Winery in Boonville. Welcome the holidays with Big Ron Hunter and his blues guitar. Come sip wines and shop for the holidays from noon to six p.m. Call 1-866-RagApple or visit www.ragapplelassie.com.

Dec. 5- Christmas Open House at Cypress Bend Vineyards in Wagram, 12 - 6 p.m. Live Music by the Jim Morgan Jazz Group from 12 - 6 p.m. Free admission. Call (910)369-0411 or visit www.cypressbendvineyards.com.

Dec. 5 and 6 - Vineyards of Swan Creek Holiday Open House, Saturday, 10 a.m. - 5 p.m. and Sunday, 12 - 5 p.m. Sunday. Join the Vineyards of Swan Creek as they share a holiday celebration. Tour all five of the Vineyards of Swan Creek and enjoy two days of wonderful, award-winning wines, great music and entertainment, complimentary seasonal refreshments and great gift ideas while overlooking the beautiful and scenic Swan Creek AVA. No admission fee. Wine tastings at each vineyard are \$5. For more information including contacts, visit www.swancreekvineyards.com.

Dec. 5 and 6 - Holiday Open House at Grove Winery and Vineyards in Gibsonville, 12 - 6 p.m. each day. Free admission, free wine tasting, wine-themed gift baskets and other great holiday gift ideas. Come celebrate the Holiday season with family, friends, and award-winning wines. Call 584-4060 or visit www.GroveWinery.com.

Dec. 12 - Enjoy Fine Wine and "Patsy Cline" at RagApple Lassie Vineyards and Winery in Boonville. 'Patsy' will perform at regular intervals throughout the day from noon to six p.m. while you sip award-winning wines. 'Patsy', known in these parts as Darlene Caudle, will mesmerize you with her famous Patsy Cline renditions. Call 1-866-RagApple or visit www.ragapplelassie.com.

Dec. 12 - Open House at RayLen Vineyards & Winery, Mocksville, 1 - 5 p.m. Deck the halls and fill the wine racks. Don't forget that not only is the wine fun to drink, but it makes a great gift, too. Stop by for the Complimentary Flight Tasting and do some holiday shopping. RayLen has great shipper specials and fun holiday merchandise. Enjoy our live Carolers from Victorian Voices, too. Picnic baskets and lawn chairs are welcome, pets and coolers are prohibited. Rain or shine. Call 998-3100 visit www.raylenvineyards.com.

Dec. 19 - Concert at RagApple Lassie Vineyards and Winery in Boonville. Savor the coming holidays while tasting delicious wines and listening to the awesome voice of the Triad's own, Lisa Woods, singing everything from pop to jazz, classic standards to Motown and oldies to country. Call 1-866-RagApple or visit www.ragapplelassie.com.

2009 Mid-Atlantic Southeastern Wine Competition

The Dixie Classic Fair, the second largest agricultural fair in North Carolina and owned and operated by the City of Winston-Salem, N.C., announced the 2009 Mid-Atlantic Southeastern Wine Competition winners.

"We had an exceptional group of commercial and amateur wineries turn out for the competition this year," said Jim Collins, Dixie Classic Fair Wine Superintendent. "Many new and unique blends were awarded for creativity and timeless distinction."

In the six-state, mid-Atlantic southeastern region, 47 commercial and 21 amateur wineries selected their best contenders to be judged during the competition which was held Aug. 21-22. From those wineries, a variety of 482 wines were entered – the largest number of wine entries in the history of the competition.

Best White Wine: White Hall Vineyards - Gewurztraminer 2008

Best Red Wine: Westbend Vineyards - Vintner's Signature 2006

Best Dessert Wine: Gray Ghost Vineyard - Adieu Late Harvest Vidal 2008

Best in Show: Gray Ghost Vineyard - Adieu Late Harvest Vidal 2008

WHITE WINES

Dry Sparkling : 2nd - Childress Vineyards - Victory Cuvee; 2nd - Shelton Vineyards - Blanc de Blanc 2005; 3rd - Westbend Vineyards - Lilmark

Vidal Blanc - Dry: 1st - Daniel Vineyards - 2008

Viognier: 2nd - Ragapple Lassie Vineyards - Yadkin Valley Estate 2008; 3rd - Chatham Hill Wine - 2007; 3rd - Childress Vineyards - Cellar Select 2008; 3rd - Shadow Springs Vineyard - 2008; 3rd - White Hall Vineyards - 2008

Sauvignon Blanc: 2nd - Aspen Dale Winery - Hildersham 2008;

Chardonnay: 1st - Cellar 4201 - Stainless 2008; 1st - Gray Ghost Vineyard

- 2008; 1st - Hanover Park Vineyard - Unoaked 2008; 1st - Round Peak Vineyard - 2008; 1st - Silver Coast Wine Co. - North Carolina 2008; 2nd - Germanton Vineyard & Winery - 2008; 2nd - Grove Winery - Virginia 2005

2nd - Shelton Vineyards - Bin 17; 2nd - Westbend Vineyards - 2008; 3rd - Autumn Creek Vineyard - Unoaked 2006; 3rd - Childress Vineyards - Barrel Select 2006; 3rd - Divine Llama Vineyards - 2008; 3rd - Hinnent Family Vineyards - Chardonnay; 3rd - Old North State Winery - 2007; 3rd - Shadow Springs Vineyard - 2006; 3rd - Shadow Springs Vineyard - Stainless Steel 2006

Chardonnay-Barrel Fermented: 2nd - Hanover Park Vineyard - 2008; 2nd - Naked Mountain Vineyard - Virginia 2007; 2nd - Shelton Vineyards - Estate 2006; 3rd - Autumn Creek Vineyard - 2006; 3rd - Brushy Mountain Winery - 2008; 3rd - Cellar 4201 - 2006; 3rd - Chateau Morrisette - Virginia 2006; 3rd - Gray Ghost Vineyard - Reserve 2008; 3rd - Shadow Springs Vineyard - 2008; 3rd - Silver Coast Wine Co. - American Oak 2006; 3rd - Stony Knoll Vineyards - 2005; 3rd - Westbend Vineyards - 2008

Chardone: 2nd - Daniel Vineyards - 2008; 2nd - Surry Cellars - 2008; 3rd - Divine Llama Vineyards - 2008

Pinot Grigio/Gris: 1st - Brandon Hill Vineyard - 2008; 1st - Ragapple Lassie Vineyards - Yadkin Valley Estate 2008; 1st - Stonefield Cellars - 2008; 1st - WestWind Farm Vineyard - Pinot Gris; 2nd - Georgia Wines - 2007; 3rd - Weathervane Winery - Ionosphere;

Seyval Blanc: 2nd - Jones Cabin Run Vineyards - 2007; 3rd - Calaboose Cellars - 2008; 3rd - Daniel Vineyards - 2008; 3rd - Silver Coast Wine Co. - 2008; 3rd - Westbend Vineyards - First In Flight

Traminette: 2nd - Divine Llama Vineyards - 2008; 2nd - Surry Cellars - 2008

Riesling: 2nd - Childress Vineyards - Cellar Select 2008; 2nd - Old North State Winery - Riesling; 2nd - Shelton Vineyards - Yadkin Valley 2008; 2nd - WestWind Farm Vineyard - Riesling; 3rd -

Autumn Creek Vineyard - 2007; 3rd - Old North State Winery - Herrera; 3rd - Southern Charm Winery - Dogwood Classic; 3rd - Weathervane Winery - Evenbreeze; 3rd - Westbend Vineyards - 2008

Scuppernong: 2nd - Dennis Vineyards - Carlos in the Buff; 2nd - Hinnent Family Vineyards - Scuppernong; 2nd - Hinnent Family Vineyards - Southern White; 2nd - Iron Gate Winery - Flue Fire; 2nd - Vineyards on the Scuppernong - Simply Scuppernong; 2nd - WoodMill Winery - Golden Scuppernong 2008; 3rd - Dennis Vineyards - Carlos Sweet 2008; 3rd - Vineyards on the Scuppernong - Somerset 2009

Muscadine: 1st - Cypress Bend Vineyards - McNeill; 1st - Grove Winery - Chiquapenn Muscadine Blush 2008; 1st - Hinnent Family Vineyards - Carolina Wildflower; 1st - Hinnent Family Vineyards - Moondance Magnolia; 1st - Still Pond Vineyard & Winery - Notchaway White; 2nd - Autumn Creek Vineyard - Mayo River 2007; 2nd - Childress Vineyards - Fountain of Youth; 2nd - Cypress Bend Vineyards - Christina's Magnolia; 2nd - Cypress Bend Vineyards - Isabel; 2nd - Cypress Bend Vineyards - Daniel; 2nd - Georgia Wines - Muscadine Gold 2006; 2nd - Hinnent Family Vineyards - Magnolia; 2nd - Hinnent Family Vineyards - Carlos; 2nd - Old North State Winery - Starlight White; 2nd - Old North State Winery - Sandy Cross Vineyards; 2nd - Sanctuary Vineyards - Sweet Serenity; 2nd - Still Pond Vineyard & Winery - Plantation White; 2nd - Still Pond Vineyard & Winery - Farmhouse White; 2nd - Vineyards on the Scuppernong - Wild Horse 2009

Italian Style: 1st - Weathervane Winery - Temperature Rising; 2nd - Cellar 4201 - Sweet Native Rose 2006; 3rd - Brandon Hill Vineyard - Barbera 2007; 3rd - Cellar 4201 - Sangiovese 2005; 3rd - Grove Winery - Sangiovese 2007;

Cabernet Franc: 1st - Shelton Vineyards - Estate 2006; 1st - Tiger Mountain Vineyards - 2006; 1st - WoodMill Winery - Vellis Wright 2007; 2nd - Childress Vineyards - Reserve 2006;

2nd - Daveste Vineyards - 2007; 2nd - Divine Llama Vineyards - 2007; 2nd - Shadow Springs Vineyard - 2006; 2nd - Silver Coast Wine Co. - 2007; 2nd - Stony Knoll Vineyards - 2005; 3rd - Chateau Morrisette - Virginia 2006; 3rd - Childress Vineyards - Barrel Select 2006; 3rd - Grassy Creek Vineyard & Winery - 2006; 3rd - Gray Ghost Vineyard - 2008; 3rd - Grove Winery - 2006; 3rd - Grove Winery - 2007; 3rd - Naked Mountain Vineyard - Virginia 2006; 3rd - Shelton Vineyards - Estate 2005; 3rd - Westbend Vineyards - 2006

Syrah/Shariz: 1st - Weathervane Winery - Grand Vieux Chateau du Roi; 2nd - Childress Vineyards - Barrel Select 2005; 2nd - Childress Vineyards - Reserve 2006; 2nd - Junis Lindsay Vineyard - Party Line 2006; 2nd - Shelton Vineyards - Estate 2006; 2nd - Stony Knoll Vineyards - 2007; 3rd - Flint Hill Vineyards - 2007; 3rd - Junis Lindsay Vineyard - Petite Sirah 2007; 3rd - Junis Lindsay Vineyard - 2006; 3rd - Sanctuary Vineyards - 2007

Chambourcin: 3rd - Autumn Creek Vineyard - 2006; 3rd - Calaboose Cellars - 2008; 3rd - Flint Hill Vineyards - 2006; 3rd - Hanover Park Vineyard - 2005; 3rd - Iron Gate Winery - 2007; 3rd - Shadow Springs Vineyard - Reserve 2007; 3rd - Stony Knoll Vineyards - 2005; 3rd - Westbend Vineyards - 2008

Merlot: 2nd - Allison Oaks Vineyard - 2006; 2nd - Aspen Dale Winery - Darris Country Blend 2008; 2nd - Cellar 4201 - 2005; 2nd - Cellar 4201 - 2006; 2nd - Chateau Morrisette - Virginia 2006; 2nd - Chatham Hill Wine - 2006; 2nd - Childress Vineyards - Barrel Select 2006; 2nd - Childress Vineyards - Reserve 2006; 2nd - Childress Vineyards - Signature 2006; 2nd - Dennis Vineyards - 2006; 2nd - Grove Winery - 2006; 2nd - Grove Winery - Reserve 2006; 2nd - Iron Gate Winery - 2007; 2nd - Naked Mountain Vineyard - Virginia 2006; 2nd - Shelton Vineyards - Estate 2006; 2nd - Westbend Vineyards - 2007; 3rd - Allison Oaks Vineyard - 2005; 3rd - Autumn Creek Vineyard - 2006; 3rd - Brandon Hill Vineyard - 2007; 3rd - Divine Llama Vineyards - 2007; 3rd - Germanton Vineyard & Winery - 2008; 3rd - Gray Ghost Vineyard - 2008; 3rd -

Grove Winery - 2008; 3rd - Shelton Vineyards - Estate 2005; 3rd - Silver Coast Wine Co. - 2002; 3rd - Southern Charm Winery - South Fork Red; 3rd - Stony Knoll Vineyards - 2006; 3rd - Weathervane Winery - Sunset Red

Cabernet Sauvignon: 1st - Aspen Dale Winery - Rockawalkin' 2007; 1st - Childress Vineyards - Barrel Select 2006; 1st - Childress Vineyards - Reserve 2006; 1st - Flint Hill Vineyards - 2007; 1st - Gray Ghost Vineyard - 2007; 1st - Gray Ghost Vineyard - Reserve 2006; 1st - Iron Gate Winery - 2007; 1st - Naked Mountain Vineyard - Barrel Fermented Virginia 2006; 1st - Sanctuary Vineyards - 2007; 1st - WestWind Farm Vineyard - Cabernet Sauvignon; 2nd - Cellar 4201 - 2006; 2nd - Chatham Hill Wine - 2006; 2nd - Grove Winery - 2007; 2nd - Grove Winery - Reserve 2007; 2nd - Shadow Springs Vineyard - 2006; 2nd - Stonefield

Cellars - Reserve 2006; 2nd - Stony Knoll Vineyards - 2005; 2nd - White Hall Vineyards - 2007; 3rd - Cellar 4201 - 2005; 3rd - Surry Cellars - 2007; 3rd - Westbend Vineyards - Les Soeurs Reserve 2004; 3rd - Westbend Vineyards - 2006

Blends: 1st - Georgia Wines - Georgia On My Mind 2007; 1st - Shadow Springs Vineyard - Dark Shadow; 1st - Still Pond Vineyard & Winery - Crimson Clover; 1st - Still Pond Vineyard & Winery - Confederate Peach; 2nd - Calaboose Cellars - Up the River; 2nd - Chatham Hill Wine - Sweet Carolina Blueberry; 2nd - Georgia Wines - Blueberry Blush 2007; 2nd - Still Pond Vineyard & Winery - Blackberry Bliss; 2nd - WoodMill Winery - Red, White & Blue Semi-sweet 2008; 3rd - Chatham Hill Wine - Sweet Carolina Blackberry; 3rd - Divine Llama Vineyards - Red Rita Rose 2008

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www.yvwf.com
1-877-SAVOR YV
(728-6798)

Wine Barrels

By Karen Martin

Handcrafted oak barrels allow wine to breathe through a slight exchange of oxygen between the outside and inside of the barrel. Barrel aging softens or intensifies the wine's tannins and increases its complexity.

The type of wood used to make the barrel is very important. French- and American-oak barrels are made from different genera and species of white oak, each giving its own unique flavors. Comparisons between apples have been used to describe the differences in the oaks much like the differences in the Red Delicious apple having a much different flavor than a Gala.

Barrels can also be crafted from oak grown in Eastern European countries and Russia. Oak-derived aromas and flavors you might recognize in a glass of wine include clove or cinnamon, coconut, vanilla, cedar or pencil shavings, and mowed hay or dill. Butter flavors are also sometimes imparted through the choice of the oak.

Many winemakers compare the barrels they use to flavor the wines to the spices a cook uses to flavor their foods. There is also a consideration in the grain of the wood in addition to the type of wood when choosing oak barrels. The grain of the wood, as well as the amount of water in the fibers, the weathered factor and the toast levels all determine the woods influence on the wine.

Barrels are constructed from 25 to 30 specially made wooden staves per barrel. The barrels are held together by galvanized hoops, no dowels or glue is used to secure the staves.

The toast level, or char, of the barrel imparts unique flavors to the finished wine, such as creamy (vanilla), yeasty (baked bread), smoky (bacon) or spicy (nutmeg). A winemaker chooses the proper level of toast from light to heavy, depending on the grape variety to be used and the style of wine being produced. Lighter oaks are often used for chardonnay's while a more dense oak is often used for Cabernet Francs and Cabernet Sauvignon's.

Experienced winemakers know what a particular toast level means to a particular cooper. Barrels with more toast impart oak into the wine more quickly. Tighter-grain barrels will impart flavor more slowly.



Micro-oxygenation, or pumping mini bubbles of air through a barrel of wine can both soften its tannins and enhance its flavors. This process can be done quickly and produce some of the same effects as oak aging.

Barrels can cost well over \$1,000 for a French-Oak while American-Oak usually cost around half that much. Some barrels are considered leached out after just one use and therefore discarded or held for other uses.

Some wineries recycle their barrels from three to five times, after which they become "neutral" barrels. Neutral barrels still can be used for aeration to allow the wine to age properly. Often, winemakers combine the new and old barrels to create the wine flavors they desire. Winemakers also sometimes use other methods to infuse the oak aging flavors into the wines. Oak planks, or oak chips are sometimes inserted into stainless steel vats to mimic the oak barreled flavorings.



Carolina Heritage Vineyard & tasting room opens

By Karen Martin

Light winds and glorious sunshine welcomed visitors and guest to the ribbon cutting and official opening of Carolina Heritage Vineyards in Elkin on Thursday.

Laurette Leagon, Yadkin Valley Chamber of Commerce CEO welcomed Clyde and Pat Colwell to the area and wished them great success with their venture.

"We want to thank all of you that are here for our opening," Clyde said. "The process to get the tasting room open has been a lengthy one, it took us two years to get here. I also want to say thank you to our neighbors who have been very supportive. A lot of people don't want a vineyard in their backyard, but we've been very lucky."

"I'd also like to thank all of our family and friends who have labored with us helping with the harvest," Pat said.

Visitors were treated to a taste of the vineyard's wines and light hors'douvers. As guest mingled and enjoyed the crisp notes of the Colwell's wines, the couple told of their venture into wine growing.

The Colwell's planted their first vines in 2005 on 9 1/2 acres. They grow seven different organically raised and handpicked varieties of muscadines and hybrid North American grapes and offer six wines. The Colwell's are both owners and winemakers.

"We have one-and-a-half acres of blueberries that we're planning on using for a blueberry wine, and we keep honeybees on the property as well," Pat said.

The couple share a passion for farming and the environment, having both grown up in rural areas of the country.

Clyde spent his childhood in the Finger Lakes Region of New York State surrounded by beautiful vineyards. Clyde is a former teacher, principal and superintendent. Even as a child, Clyde had a desire to establish a vineyard and winery.

Pat was raised in Northern Wisconsin in dairy and potato country and made her career as a software executive with IBM. She has long been focused on the importance of the environment to life.

After the couple both had successful careers in their chosen field, they decided to pursue a long held dream of owning their own farm.

The couple attended Surry Community College and completed the Viticulture and Enology degree program. Afterward, they established an organic vineyard and winery in Surry County.

The Colwell's spent a year looking at properties across North Carolina before finding a location they felt had the right altitude, soil and air flow to keep the humidity down.

"As for grapes, our research led us to choose

three varieties of muscadines (native to North Carolina) and three North American hybrids known for disease and pest tolerance," Clyde said. "Using organic farming techniques, we hand pull weeds, add beneficial fungi and nematodes to our soil to build up the strength of the vines and rely on natural predators to take care of pests."

The vineyard offers the following wines: Carlos, Semi-sweet white wine made from Carlos (muscadinia) grapes, native to North Carolina; Chambourcin, Dry red wine made from Chambourcin (French-American hybrid) grapes; Noble, Semi-sweet red wine made from Noble (muscadinia) grapes, native to North Carolina; Triaminette, White table wine from Triaminette (French-American hybrid) grapes, with distinct Gewurztraminer (parent) characteristics; Carlos-Noble Blush, Semi-sweet blush wine made from a blend of Carlos and Noble (muscadinia) grapes; Chambourcin-Cynthiana Blend

Dry red wine made from a blend of Chambourcin (French-American hybrid) and Cynthiana/Norton grapes.

Carolina Heritage tasting room is open: Sat - Sun: 1 p.m. - 6 p.m.; other times by appointment. (Call : (336) 366-3301). The vineyards and tasting room are closed the month of January. 336. 366. 3301

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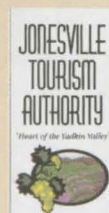
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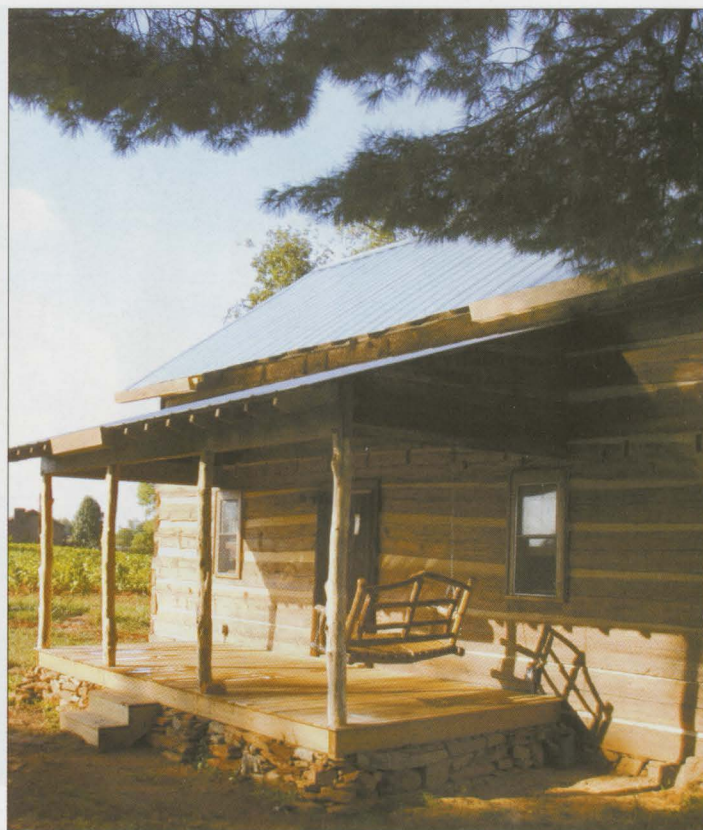
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Frog Holler Cabin



Lyons Cabin

Frog Holler Cabins and Lyons Cabin; Alternative accommodations in the heart of the Yadkin Valley wine region

By Karen Martin

Frog Holler Cabins is a 28 acre retreat on Big Elkin Creek in the foothills of the Blue Ridge Mountains that offers secluded cabin rentals, a quiet peaceful setting, and all the comforts of home.

John and Teresa Litschke moved to the Yadkin Valley in 1997 away from the hustle and bustle of Charlotte to raise their children in the country. After purchasing the property, the Litschke's took a look around and decided that not only could they share the beauty of the mountains with visitors, but also offer a compliment to the growing wine industry with an alternative choice of lodging.

The property now offers three cabins with all the comforts of home. The cabins come equipped with all linens, high-speed internet, satellite TV and complete kitchens. Gas fireplaces and hot tubs are also available in select units. The cabins sleep three to four comfortably.

The Hawk's Nest cabin was named for a female red tailed hawk who lives on the property. The Mill House has a beautiful view of the old Elkin Creek Mill.

After the third cabin was built, John and Teresa purchased a 148-year-old cabin from Bobby Lyons, located on King Billings Road in Traphill, and set out to restore it. The Litschke's are participants in Restore America and were looking for a new property after restoring four buildings in historic downtown Elkin.

The Lyons cabin will accommodate six guests comfortably and is a beautifully restored piece of history. The cabin is constructed of pine logs with dovetail notched corners.

Frog Holler wine tours are available for up to four adults and offer a choice of wineries and vineyards to visit. The longest tour being five vineyards in five hours. Frog Holler also offers a cabin/golf package Sunday through Thursday that includes cabin rental, green fees for one 18 hole round per day at the Stone Mountain Golf Club, and cart rental for \$99 a night.

The Litschke's are hoping to expand by building additional cabins on the property in the future. Undisturbed nature trails run through the property around the river and there's also a walking trail that is a part of the Old Wilkesboro trading road.

"It's important to preserve the natural habi-

tat of the area," John said. "We don't allow street lights on the property, therefore preserving the beauty of the night sky for viewing. The area has a lot to offer and we invite people to come visit."

With over twenty vineyards and wineries within an hour of Frog Holler, visitors can enjoy a day of wine tasting tours and return to the cabins to enjoy the serene settings.

The property has a stocked fishing pond and horseshoe pit. It's located within minutes of Stone Mountain State Park, the Blue Ridge Parkway, downtown Elkin and North Wilkesboro.

Frog Holler Cabins get their name from the many frogs that can be heard as they serenade by the fishing pond. Visitors can sit outside and enjoy deer sightings as they wander through the property, view an array of birds that are found in the area and listen to the calming sounds of nature in its natural habitat.

For more information or to make a reservation, please contact FrogHollerCabins@aol.com, (336) 526-2661. Nighttime and weekends, (336) 835-2578.

Raffaldini hosts John Furches

By Karen Martin

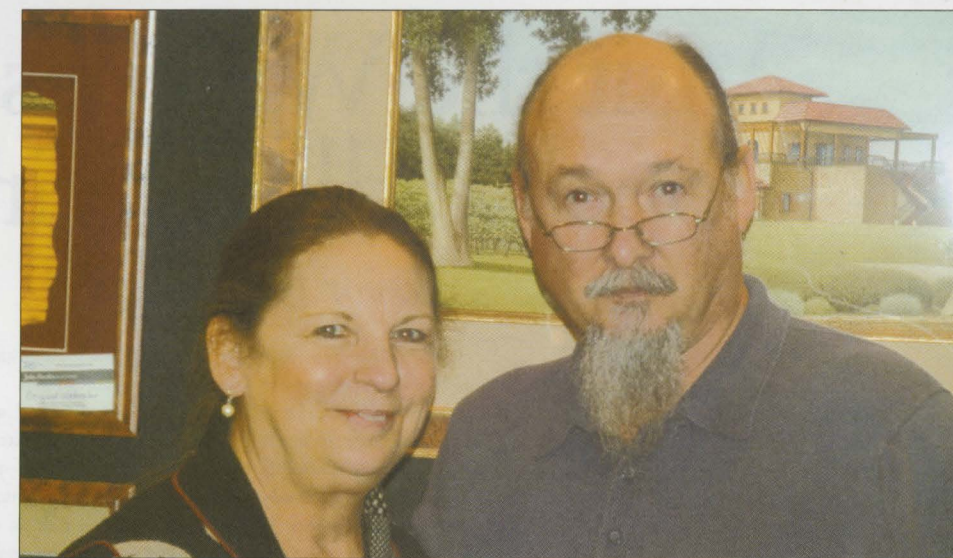
Raffaldini Vineyards tasting room was the scene for an art reception for acclaimed Elkin artist John Furches on Oct. 29. Visitors to the winery enjoyed light hors d'oeuvres and Raffaldini wines as they met with Furches and wife Shirley.

Furches' watercolors of wildlife and rural life offer a look at the wonder of the world. A collection of nocturnal animals depict the beauty of the beast that is often missed in other mediums.

Furches and wife met and married in 1979 and moved to Elkin. Furches began painting soon after. Within a few years, he became a full-time artist. His art is on display in 400 galleries across the United States, as well as for sale on his website and in his local Elkin Gallery.

"Anything east of the Mississippi we go to as far as art fairs," Shirley Furches said. "When we became empty-nesters, we would pick the places we wanted to travel to and find out when the art fairs would be near that area and coordinate our trips. Nowadays, we open the gallery through the week and travel on the weekends."

Furches' studio is the third floor of his



gallery, where not even a phone disturbs his painting and printing time. Shirley does all of the matting and framing of the artwork.

The Furches have two daughters, Brie Furches, who is a costume designer for CBS in New York City, and Caroline Furches Cranfield, a designer for Apple computers in San Francisco.

Raffaldini Vineyards and winery host receptions, weddings, chef food-wine-paired dinners, and numerous other events throughout the year.

Furches' gallery is located at 123 West Main Street, Elkin. (888) 835-5123; (336) 835-5222.

Raffaldini Vineyards is located at 450 Groce Rd, Ronda. (336) 835-9463.

Blue Ridge Gallery

Hwy 21N from Elkin, left on Pine Swamp Rd.
(Between Glade Valley & Sparta)
2 miles on left to 103 Gallery Lane
336-372-1711

Wire Wrapped Jewelry
Local Made Soaps • Candles
Hand Painted Glassware
Pottery • Jade Vases
Private Labeled Wines & Lots More!
11:00 am - 6:00 pm

**CHOOSE & CUT
Christmas Tree Farm!**

**Field Opens
Nov. 21st thru Dec. 13th
9:00 am - 4:30 pm**

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Beverage Dynamics

**#1 Holiday Destination for the
Lowest Prices on Wine, Beer & More!**

GREAT CUSTOMER SERVICE
During this busy time of year, our wine team is here to help you. Whether it's planning and purchasing the right drinks for a gathering, choosing a gift or selecting the perfect bottle of wine for tonight, we want you to put our knowledge to the test. When in doubt, look for a Team Member in a white shirt! All are dedicated to bringing you the Total Wine Experience™.

Total Wine & MORE

PLEASE DRINK RESPONSIBLY
USE A DESIGNATED DRIVER

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Stratford Galleria
(336) 245-0388
www.totalwine.com

Visit the Wineries of the Upper Yadkin Wine Trail

Savor Our History



BRUSHY MOUNTAIN WINERY

125 West Main Street
Historic Downtown Elkin, NC

Thursday-Saturday 12-6

Sunday 2-5

Open anytime by appointment,
call (336) 527-1775

(336) 835-1313

www.brushymountainwine.com



Elkin Creek VINEYARD

318 Elkin Creek Mill Rd.
Elkin, NC

Thursday-Sunday
11-6

(336) 526-5119

www.elkin creekvineyard.com

Enjoy the rich history of Elkin and the surrounding area as you tour and taste the wines here.

Enjoy a stroll down the streets of charming, historic downtown Elkin as you head over to **Brushy Mountain Winery**. Be sure to taste their berry wines, which pay tribute to both the Mayberry and Harris families' heritage with the old Elkin Canning Company in the early 1900s.

A few miles north is **Elkin Creek Vineyard**—which overlooks the Big Elkin Creek and century-old Elkin Creek Mill. Enjoy a stroll by the creek, swing by the waterfall or picnic privately as you treat

yourself to the handcrafted wines available in our tasting room.

Grassy Creek Vineyard and Winery is located at the site of the historic Klondike Farm—still remembered today as producing the “best chocolate milk in the world” and once housing over a thousand acres of land owned by the Chatham and Hanes families.

Nestled in the foothills of the Blue Ridge Mountains is **McRitchie Winery and Ciderworks** where you will delight in tasting hard cider made from apples grown in the Brushy Mountains—along with many other fine wines from winemaker Sean McRitchie.



Grassy Creek VINEYARD & WINERY

North Elkin, Off Klondike Road
State Road, NC

Thursday-Saturday 12-6

Sunday 1-5

(336) 835-2458

www.grassycreekvineyard.com



McRITCHIE WINERY & CIDERWORKS

315 Thurmond PO Road,
Thurmond, NC

Thursday-Sunday
12-5

(336) 874-3003

www.mcritchiewine.com

