

On The Vine

WWW.YADKINVALLEY.COM

CAROLINA WINE COUNTRY NEWS

WINTER 2009

Grow

with the

Vines

**WARM UP
FOR SPRING
WINE TOURS**

PAGE 2

**JEFFERSON LANDING
MAINTAINING A QUALITY
RESORT IN HARD TIMES**

PAGE 13

**B&B BRINGS UNIQUE
ELEGANCE TO THE
YADKIN VALLEY**

PAGE 16

On The Vine

GENERAL MANAGER
& ADVERTISING
DIRECTOR
Wanda Walls

EDITOR
Lonnie Adamson

CONTRIBUTORS

Karen Martin
Leanne Cloudman
Bill F. Hensley

GRAPHIC DESIGN

Missy Casstevens
Meka Newman

ADVERTISING INQUIRIES

(336) 835-1513

onthevine@yadkinvalley.com

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

www.yadkinvalley.com
Copyright © 2008
On The Vine

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

A warm up to Spring's wine tours



Take an opportunity to warm up to the coming wine tour season with the *On the Vine* primer to vineyard operations.

Fine food, relaxing settings, art and music are common accompaniment to wine tasting. Vineyard operators also find a lot of interest in just what it is that makes the grapes grow.

A surprising amount of science and engineering go along with the art of winemaking.

Each vintage will be different depending on the weather, moisture, soil conditions, sunlight on the fruit and the subtle twists and tugs of experienced winemakers.

Many of these elements that will affect what you find in the glass

are controlled by subtleties of the trellis systems used for specific purposes at different vineyards. Irrigation systems in the North Carolina wine country can help strike the balance between dry and wet, tweaking sweetness of the juice and avoiding hazards of disease.

Over the next few months, vineyards across the Yadkin Valley and the state will return to life and bud anew.

Grow along with the vines, learning in this edition the engineering behind the art.

There will be more to come in May on what is emerging from the earth.



On The Vine Glossary

Glossary of terms relating to the technology of the wine industry!

AMERICAN HYBRID-Varieties that have resulted from crosses made by North American breeders by crossing American grape species or varieties with *V. vinifera* in an effort to develop varieties that have the hardiness and disease resistance of the American parent and fruit quality more like that of *V. vinifera*.

ASPECT-Compass direction toward which the slope faces.

AVA-Stands for American Viticultural Area, and is used to represent a winegrowing region in the United States. These regional designations are controlled by the Federal Tax and Trade Bureau, (TTB). Unlike most European, an AVA specifies only a location. It does not limit the type of grapes grown, the method of vinification, or the yield, for example. Some of those factors may; however, be used by the petitioner who wants to define an AVA's boundaries.

APPELLATION-The official geographic origin of a wine, which becomes part of a wine's official name.

APPELLATIONS OF ORIGIN-Term for the label designations that indicate the geographic origin of the grapes used to make the wine.

BALANCED PRUNING-Pruning system that determines the number of nodes to retain based on weight of one year-old canes removed at dormant pruning.

BASAL-In the direction of the roots or base of vine.

BATF-Bureau of Alcohol, Tobacco & Firearms, the branch of the government that regulates the wine industry.

BUD-Usually consists of three partially developed shoots with rudimentary leaves or with both rudimentary leaves and flower clusters. A base bud is not borne at clearly defined nodes of canes. Compound buds have several growing points.

CANE-A woody, mature shoot after defoliation.

CANOPY-Shoots of a vine and their leaves. Canopy management entails decisions regarding row and vine spacing, choice of rootstock, training and pruning practices, irrigation, fertilization, and summer activities.

CANOPY MANAGEMENT-The viticultural techniques used to balance shoot growth and fruit development to maximize the varietal character of the grapes.

CLONE-One or more vines that originated from an individual vine, which was in some way unique from other vines of the same variety.

CORDON-Long, horizontal extension or two-year-old or older wood.

CROP LOAD-The ratio of crop weight to cane pruning weight for a given year.

CRUSHER-A machine that breaks open grapes and usually destems them as well.

CULTIVAR-A named, cultivated variety.

DISTAL-End of the stem towards the growing tip.

DORMANCY-Time between leaf-fall in autumn and bud break in the spring; absence of visible growth.

DORMANT PRUNING-Annual removal of wood during the vine's dormant period.

DOUBLE PRUNING-One pruning cut in late winter or early

spring followed by a second pruning cut after the threat of frost is past, but before appreciable growth has occurred. Practiced where spring frosts are common.

ENOLOGY-The science of wines and winemaking.

ESTATE-Vineyards owned by or under the direct control of the winery. On a label, it means the grapes are sourced from vineyards owned by or under the direct control of the winery that made the wine.

FRENCH HYBRID-Varieties resulting from crosses of *vinefera* and native American species made by French breeders.

GRAFT UNION-Where the rootstock is joined to the scion.

HEAD-Upper portion of vine consisting of the top of the trunk(s) and junction of the arms.

HEADLAND-Area at the end of the rows used for vehicle turning. Hedging- pruning during the growing season, usually removing only shoot tops and retaining only the nodes and leaves needed for adequate fruit wood maturation.

HILLING-Protecting the graft union and a portion of the trunk with mounded soil in the fall.

LATE-HARVEST-Grapes picked at high sugar levels.

LEEWARD-Situated away from the wind; downwind; opposite of windward.

MICROCLIMATE-The climate in and around the grapevine's canopy.

NODE-Conspicuous joints of shoots and canes. Count nodes have clearly defined internodes in both directions of the cane.

PANICLE-branching raceme.

PEDICEL-Stem of an individual berry or flower.

RENEWAL REGION- (of canopy)- part of the canopy where buds for next year's crop develop (usually the fruiting region)

ROOTSTOCK- Variety used to supply roots to the vine.

SCION- Above-graft part of a grafted vine, including leaf-and fruit-bearing parts.

SHOOT-Succulent growth arising from a bud, including stem, leaves, and fruit.

SPUR-Cane that has been pruned to 1 to 4 nodes.

SUMMER PRUNING-Hedging or removing vegetation during the growing season.

TERROIR-A French word for the particular growing conditions of a vineyard, including soil, drainage, slope, climate, altitude, etc. that give the grapes grown there unique characteristics.

TRUNK-Vertical support structure that connects the root system with the fruit-bearing wood of the vine.

VINE VIGOR-Rate of shoot growth.

VITICULTURE-The science or activity of growing grapes.

VITIS VINIFERA-*V. vinifera*- The species to which most of the world's wine grapes belong.

WINDWARD- upwind, or the direction from which the wind is blowing; opposite of leeward.



Shadow Springs Vineyards utilizes the Lyre trellis system. This particular system allows the vine to follow two separate leads providing canopy on both sides. It is thought by some to allow for up to one and one-half times increase in berries on the vines.

Trellis systems used in North Carolina vineyards

By Karen Martin

Chuck Johnson, owner of Shadow Springs Vineyards answers many questions from tourists when they visit his vineyard and winery.

"At least 25 times a day when we're open, a guest will ask 'what are those,' referring to the Lyre trellis system we use in our vineyard," Johnson said. "Wine lovers as well as tourists just interested in the vineyards are curious about the different look of our trellis system. With the Lyre system, both canopy and fruit are grown throughout the 'Y' of the system which appears as a much fuller, fruitful canopy."

Most vineyards use the VSP, Vertical Shoot Positioning, system where the canopy and fruit are visible from one side.

Trellis systems are an integral part of vineyards. Three different systems are used throughout the vineyards in North Carolina.

The VSP system allows for the vines to grow upward supported by continual horizontal wire that is run on both sides of the support system providing a channel for the vines. This system allows the vines to leaf and fruit while remaining vertical. This system allows for maintenance to be performed from one side of the canopy. Harvest is also possible from only one side of the trellis. The trunk of the vine is just underneath the beginning horizontal wire and the vines are trained out to each side of the trunk and up through the horizontal wire. The horizontal wires run the entire length of the row with vertical supports every four to six feet. Tension posts are positioned at each end of the row where the wire is secured and the correct tension is placed to hold the weight of the canopy. This particular system is most commonly used in the vineyards of North Carolina.

The Smart-Dyson system is named after the two men who began using the system to support their vines. The Smart-

Dyson system utilizes not only the VSP system, but turns alternating vines downward also. Horizontal wires are placed from the bottom of the vertical supports to the top. The vines are trained upward and downward along the system, thus allowing for additional shoots from each trunk to be utilized for growing fruit. The undergrowth or ground cover area must be kept free of all weeds and grasses to prevent disease and lessen the competitive use of the available moisture. Flint Hill Vineyards in East Bend, NC utilizes the Smart-Dyson system.

The Lyre system is a squared "Y" system that allows for increased airflow and additional sun exposure to the individual vines and fruit. The Lyre system is considered a divided canopy system. The Lyre also incorporates horizontal wiring beginning at the top of the vine's trunk. The vines are then trained outward and upward through the wire system of the "Y". This system is believed to allow for more vigor, particularly with the heavier



The VSP, Vertical Shoot Positioning is used as Laurel Gray Vineyards trellis system. The trellis system begins at the junction of the mature trunks of the vine and supports the new growth of the season. This particular system allows for easy winter and spring pruning of the vines.

fruits.

"I understand that using the Lyre system can produce up to one and one-half times the amount of canopy than that of the other trellis systems," Johnson said. "Our vines have done very well with the Lyre system. It is more labor intensive due to having to work the canopy and harvest from both sides of the row, but with the increased fruit it has also been very productive. We have ten acres of vines with eight different varieties of grapes and we use the Lyre system on all of our vines and are very pleased with the results."

"When we net the vines against birds, we place cups on the tops of the supports. This keeps the netting extended just above the canopy. We then tuck the netting under the bottom of the canopy and clip it shut. This prevents the birds and deer from getting to the fruit."

Laurel Gray Vineyards in Hamptonville, NC, uses the VSP system.

"On one of our younger vineyards, along with the VSP, we've added an additional tension post positioned at a slant to the end post," Benny Myers, one of the owners of Laurel Gray said.

This will allow for greater control of the tension, further allowing for vertical support of the vigor of the vines. Laurel Gray's VSP system runs throughout their vineyards.

Different varieties of vines produce at different rates of fruit to leaf. Heavier fruits, such as the Cabernet Franc are often found on the VSP and Lyre systems rather than the Smart Dyson. Lighter fruits, such as the Chardonnay, do well on

VSP systems. The arched systems of the past are not conducive to the industrial growth of vineyards. Backyard, home-owners grape vines also produce better when placed on one of the above trellis systems.

Grassy Creek
VINEYARD & WINERY

(336) 835-2458
Call for Winter Hours

Tasting Room Hours:
Thurs - Sat, 12-6 pm • Sun, 1-5 pm or by appt.
North Elkin, off Klondike Road
www.grassycreekvineyard.com

Vineyard designer and consultant, Joyce Rigby

By Karen Martin

Joyce Rigby, Rigby Consulting Inc., holds an Industrial Engineering Degree that has provided her with the skills needed to design both vineyards and wineries. Her experience working in the fields with the vines, as well as in the winery making the wines, has shown her more efficient ways to combine her engineering expertise with practical applications for the winemakers. She is also incorporating ideas for the future use of wineries by maturing owners and winemakers.

Rigby, in her consulting role, helps those interested in becoming vineyard owners select land, working with the customer and their real estate agent selecting a site with the best potential for success.

"Every site is different," Rigby said. "Heavy clay soils hold nutrients well which translates into a vigorous site. Smart design decisions at the beginning of a vineyard result in less mistakes. Mistakes in vine placement can be very costly to correct both in growth rate and dollars."

"Sites have to be evaluated on the basis of soil, elevation, slope and aspect, (the direction in which a slope faces)," she said.

"The soil has both chemical and physical properties. The chemical properties include the nutrient levels, which can be adjusted and changed with soil amendments. The physical properties cannot be changed economically. The physical properties can include the depth to bedrock, which is a plentiful property found in the Yadkin Valley region. Physical properties also include the ratio of clay to loam to soil. It is also imperative to have a complete soil survey done of the site."

Pest management is also an integral part of a successful vineyard.

Knowing when to use pesticides, where to place bird distress call devices for optimum performance, and how long to wait before netting is essential in canopy management.

Rigby, from the winemaker's point of view

"Second year harvests are possible in small amounts if the vines are managed well and have been prepared during the first year," Rigby said. "A third year harvest is the best beginning harvest and can be used as a supplemental fruit with older varieties of grapes. Fifth year harvests are usually solid harvests that provide good labeled wines," Rigby said.

"The best wines come after 10 – 15 years of



Joyce Rigby of Rigby Consulting, Inc., works with vineyard and winery owners to maximize the production of their enterprise.

harvest," she said. "Winemakers are blending grapes and using fruit additives to the wines, making very interesting blends and wonderful flavors."

"Many people believe that a good wine begins and ends in the vineyard," she said. "I believe that a good wine begins in the vineyard and ends in the winery. A perfect grape out of the vineyard can be ruined in a winery. A winemaker has to know when to leave it alone, let it rest, age and develop."

"Harvest time is fun and very high energy," she said. "It is the completion of everything you've done all year to produce a good wine. You can get very creative and so carried away working with the vines. Every vine is different and using your intuition is the best way to procure the best production from a vine. I love working with people and watch-

ing them tap into their own intuition in the vineyard. In the design of the winery, it is important to consider the job of the winemaker. Designing a lab next to the crush pads and the cellar allows a winemaker a line of sight on the equipment. This is very important, especially in smaller vineyards where often the winemaker is the only one working on site. Tucking the lab in the back of the winery away from the action of the process is not maximizing the use of the facility."

Rigby, the individual

Rigby received a Bachelor of Science from Mississippi State University in Industrial Engineering in 1979. In 1983 she married Stephen Rigby. The couple moved to Virginia where she commuted to D.C. working in the engineering field. The couple began working with the vineyards and wineries in the Virginia area in the mid 80s.

"We moved to four different areas in Virginia over the next few years, beginning our consulting business with the wine industry in the state," Rigby said. "We worked as labor, as well as consultants, learning the business from the ground up, and I continued to work part-time in the engineering field."

In 2000 the couple moved back to North Carolina and she began her consulting business in Yadkinville.

"I help prospective vineyard and winery owners choose sites, design both vineyards and wineries, write business plans, plan the production layout, calculate for the correct process flow, select the proper equipment, plan for tourist access, and help with canopy management," she said. "In my job I get to see and taste the fruits of my labor."

Rigby has worked in winery planning and design with Buck Shoals Vineyards; Raffaldini Vineyards; Childress Vineyards; Rag Apple Lassie Vineyards; Sanctuary Vineyards; Silver Coast Winery and Annefield Plantation. In the field of viticulture she has worked with Blue Zephyr Vineyard; Fiore Farms, Copeland Vineyards, Dalu Vineyards; Flint Hill Vineyards; Round Peak Vineyards, and Jones vonDrehle Vineyards. Her experience and expertise are an invaluable service in the wine industry. She was also the winemaker for Black Wolf Vineyards. Rigby's husband, Stephen, is the winemaker for Raffaldini Vineyards in Ronda.

Irrigation vital to a successful vineyard

By Karen Martin

Irrigation systems are essential to canopy management in vineyards. Grapevines have extensive root systems, which make them somewhat tolerant of mild drought conditions, but a vine must have a steady supply of moisture to support vine growth and the development of the grape berries.

Irrigation systems are substantial investments for vineyards; yet offer the best solution for providing adequate moisture in growing quality grapes. Well-designed irrigation systems provide effective moisture on slopes and rolling landscapes as well as flat parcels.

Vines can develop water stress with a lack of sufficient water, resulting in less growth and fruit quality, as well as water stress caused by too much water, which can result in the delay of fruit sugar accumulation. Other occurrences with both types of water stress produce a number of varying damages to both vines and the berries they produce. Either form of water stress can also influence the following year's harvest.

Young vines usually experience the most severe damage from water stress because the root system is not yet well established.

Water usage for the vines increases with the proportion of the leaf area to the size of the vine. Irrigation systems allow for the compensation of the amount of water applied to the vines.

Different irrigation choices

Drip Irrigation systems are the most expensive, but also the preferred option. Drip irrigation allows for frequent applications of small amounts of water directly to the roots of the vines. This type of system uses plastic tubing with fittings, and uses less water in overall application. The leaves of the vines remain dry, which prevents disease. Maintenance of the vines can be performed while this irrigation system is in use.

Pumps used to move the water from the source to the vines are utilized with both the drip and sprinkler systems, but the drip irrigation systems require a much smaller pump. The flow rate and water pressure is lower with drip systems. This reduces the energy consumption needed to run the pumps.

Fertilizers and chemical pesticides can be added to the irrigation system for even placement along the vines. Safety devices can also be installed on the irrigation sys-



Irrigation systems such as the drip irrigation system used by Laurel Gray Vineyards, shown above, is the main choice of area vineyards.

tems to prevent backflow of the chemicals to the water source.

Sprinkler irrigation systems are occasionally used when the quality of the water source is compromised with sand and algae, which clog the small orifices of the drip systems. This type of system is also used for small, beginning vineyards. Sprinkler systems are not favored because of the amount of water that is continually applied to both the leaves and the fruit. Excess water causes rot and disease, some-

times affecting the entire vineyard therefore eliminating the entire harvest.

North Carolina vineyards have many irrigations specialists to choose from. Designers plan systems to meet the needs of each individual section of vines according to the physical properties of the site. Wells, ponds, and/or tank systems are used for continual water sources. Planning is also put in place to accommodate drought conditions that often occur in North Carolina.

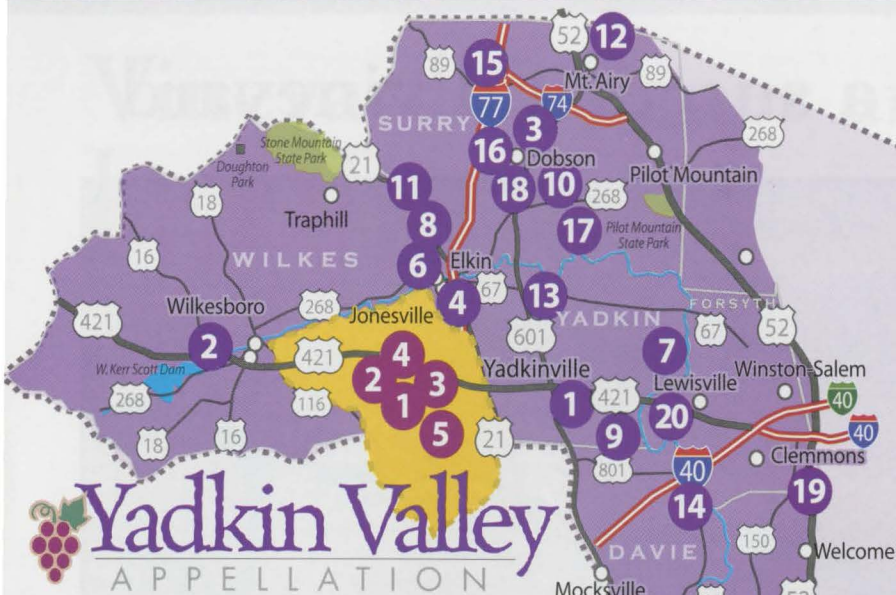
YADKIN VALLEY HOME & VINEYARD FOR SALE
3600 sq. ft., 3 Bed/3.5 Bath home on one acre lot with two acre wine grape vineyard in State Road, NC. Beautiful setting with large deck overlooking vineyard. Includes tractor and all equipment. Priced to sell. Please visit website for additional pictures and more information.
www.yadkin-valley.com 612-501-2548

Ambrosia Gallery
ART AND MUSIC CENTER

AMBROSIA - IT'S WORTH THE DRIVE TO FIND A TREASURE.

Thurs-Sat. 12-6pm
www.lulu.com/ambrosiagallery

4610 East Dixon Blvd. (Rt. 74),
Shelby, NC 28152 • 704-480-5989



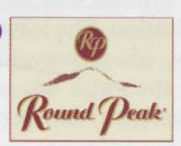
Yadkin Valley APPELLATION

- 1 Allison Oaks Tasting Room 336-677-1388**
221 E. Main Street, Yadkinville, NC 27055
Owner: Gene and Pam Renegar
Winemaker: Mark Terry/Westbend
Website: www.allisonoaksvineyards.com
Location: Downtown Yadkinville
- 2 Benny Parsons Rendezvous Ridge 336-973-7375**
172 Benny Parsons Rd., Purlear, NC 28665
Owner: Terri Parsons
Winemaker: Mark Terry
Website: www.rendezvousridge.com, www.bennyparsons.com
Location: Wilkes County, minutes from W. Kerr Scott Dam
- 3 Black Wolf Vineyards 336-374-2532**
283 Vineyard Lane, Dobson, NC 27017
Owner: Dana Theis
Winemaker: Joyce Rigby
Website: www.blackwolfvineyards.com
Location: Dobson in Surry County — Off U.S. 601 at Vineyard Lane.
- 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 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.
- 6 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.
- 7 Flint Hill Vineyards 336-699-4455**
2133 Flint Hill Road, East Bend, NC 27018
Owners: Brenda and Tim Doub
Winemaker: Sean McRitchie
Website: www.flinthillvineyards.com
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.

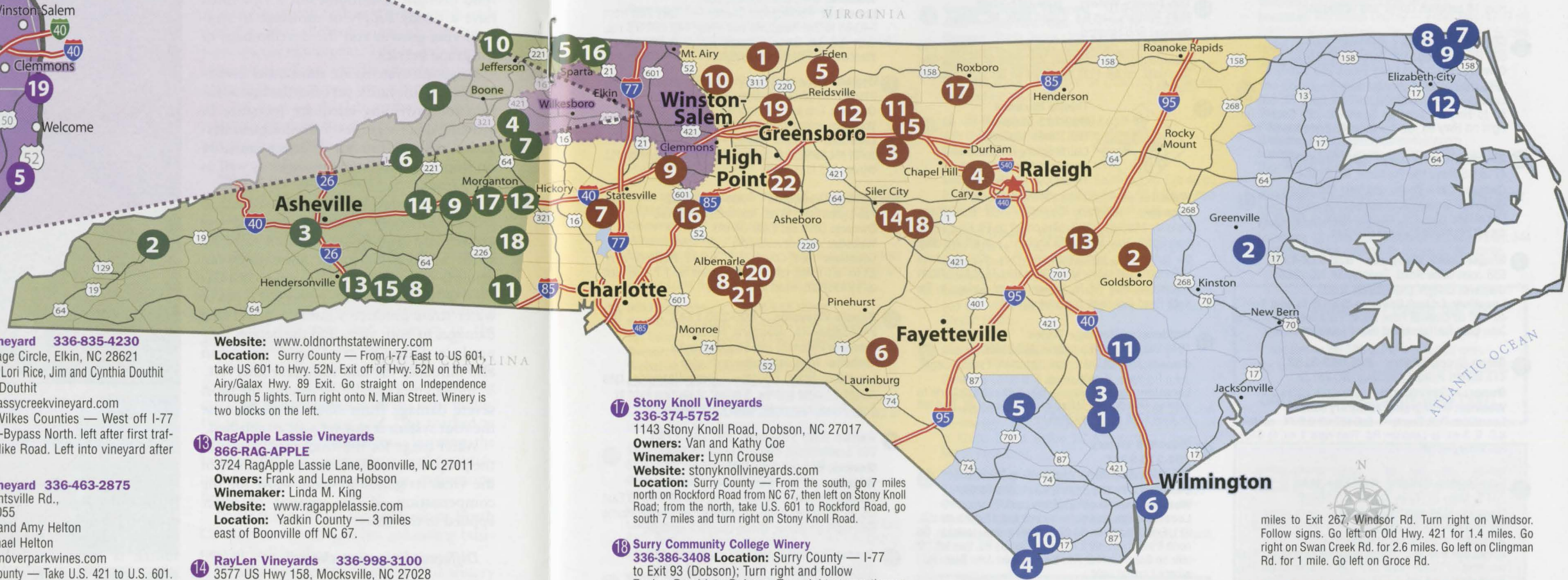


- Hutton Vineyards & Winery 336-374-2641**
176 Hutton Vineyards Lane, Dobson, NC 27017
Owners: Malcom & Heidi Hutton
Winemaker: Jocelyn Kuzelka
Website: www.huttonwinery.com
Location: Surry County — I-77 N. from Charlotte to Exit 2. Turn right on Hwy. 67 East. Turn left on Rockford Road. Pass through historic Old Rockford. 1.5 miles to main gate entrance.
- 11 McRitchie Winery & Ciderworks 336-874-3003**
315 Thurmond PO Road, Thurmond, NC 28683
Owners: Sean and Patricia McRitchie
Winemaker: Sean McRitchie
Website: www.mcritchiewine.com
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.
 - 12 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.
- 13 RagApple Lassie Vineyards 866-RAG-APPLE**
3724 RagApple Lassie Lane, Boonville, NC 27011
Owners: Frank and Lenna Hobson
Winemaker: Linda M. King
Website: www.ragapplelassie.com
Location: Yadkin County — 3 miles east of Boonville off NC 67.
 - 14 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.
 - 15 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.
 - 16 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.



NORTH CAROLINA WINERY INDEX



- 17 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.
- 18 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.
- 19 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.
- 20 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.
- 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.
- 4 Raffaldini Vineyards 336-835-9463**
450 Groce Road, Ronda, NC 28670
Owners: The Raffaldini Family
Winemaker: Stephen Rigby
Website: www.raffaldini.com
Location: Wilkes County — Take I-40 West through Winston-Salem. Bear right on US Hwy. 421 North towards Yadkinville. Proceed on Hwy. 421 N for approximately 31

miles to Exit 267, Windsor Rd. Turn right on Windsor. Follow signs. Go left on Old Hwy. 421 for 1.4 miles. Go right on Swan Creek Rd. for 2.6 miles. Go left on Clingman Rd. for 1 mile. Go left on Groce Rd.

- 5 Shadow Springs Vineyard 336-468-5000**
5543 Crater Road, Hamptonville, NC 27020
Owners: Chuck and Jamey Johnson
Winemaker: Kent Egon Smith
Website: www.shadowspringsvineyard.com
Location: Yadkin County, Hwy. 421 to Exit 267 (Windsor Road) turn South on Windsor Road for 2.8 miles to Crater Road, turn left on Crater Road, go .5 miles and the vineyard is on the right. Follow paved road to tasting room.

MOUNTAIN REGION

- 1 Banner Elk Winery 828-260-1790**
135 Gualtney Road, Banner Elk, NC 28604
Owners: Dr. Dick Wolfe and Angelo Accetturo
Website: www.blueberryvilla.com
Location: Avery County — from Banner Elk, north on N.C. 194 1.5 mi. Then left on Gualtney Road. Winery is 1/4 mi. on right.
- 2 Calaboose Cellars 828-321-2006**
565 Aquone Road, Andrews, NC 28901
Website: calaboosecellars.com
Location: Cherokee County — take Exit 27 onto West US-19/74. In Andrews, exit left onto Business 19. Take slant left onto Aquone Road. Just when you get to the top of the hill, winery is on the right.

3 Biltmore Estate Winery 800-543-2961
One North Pack Square, Asheville, NC 28801
Bernard DeLille, VP/Winemaker
Website: www.biltmore.com
Location: Buncombe County — On the grounds of Biltmore Estate in Asheville. Take I-40 Exit 50A and go north on Hwy 25 two blocks to Biltmore House entrance.

4 Cerminaro Vineyard 828-754-9306
4399 Wilkesboro Boulevard, Boomer, NC 28606
Owners: Joe and Deborah Cerminaro
Website: cerminarovineyard.com
Location: Caldwell County — In Kings Creek on Hwy 18 between Lenoir and Wilkesboro

5 Chateau Laurinda 800-650-3236
690 Reeves Ridge Rd., Sparta, NC 28675
Owners: Linda and Larry Ehlers and Family
Website: www.chateaulaurindawinery.com
Location: Alleghany County — From I-77, take Exit 83 to Hwy 21 towards Sparta to 221 South. Turn right on Hwy 93. Go 1.5 miles to 2nd road on left.

6 Elk Mountain Winery 828-765-9696
4716 US Hwy. 19E Plumtree, NC 28664
Owners: Cleve Young and Nate McCollum
Website: www.vancetoeriverlodge.com
Location: Hwy. 19E, 10 miles North of Spruce Pine on the left before the bridge in Plumtree

7 Ginger Creek Vineyards 828-312-4362
858 John Cline Road, Taylorsville, NC 28681
Owners: Dwight and Sharon Austin
Location: Caldwell County — Take US 64 west from I-40. Left on Caldwell Pond Rd; in 1.5 miles, turn right on John Cline Rd. Turn left at end of pavement in 1 mi.

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

9 Lake James Cellars 828-584-4551
204 E. Main St., Glen Alpine, NC 28628
Owners: Mike and Betty Fowler
Winemaker: Josh Fowler
Website: www.lakejamescellars.com
Location: I-40, Exit 100, go South on Jamestown Road, turn right on Conley Road, turn right on Main Street (Hwy. 70), winery is on left.

10 New River Winery 336-846-1498
106 N. Jefferson Ave., West Jefferson, NC 28694 (in Bohemia Gallery)
Owner: New River Wineries, Inc.
Winemaker: Dan Strickland
Website: www.newriverwineries.com
Location: Ashe County — downtown West Jefferson.

11 Owl's Eye Vineyard & Winery LLC 704-471-9196 or toll free 866.980.9463 (WINE)
1414 Metcalf Road, Shelby, NC 28150
Owner: Frank and Barbara Hannah
Website: www.owlseyevineyard.com
Location: Cleveland County-From Hwy. 74, go North 2.6 miles on Hwy. 226. Turn right on Barbee Road, follow Barbee Lane .5 miles to stop sign, turn right onto Metcalf Road, go 1.5 miles, turn left at Owl's Eye Winery Sign.

12 Raintree Cellars 828-397-5643
3813 Sain Ave., Connely Springs, NC 28612
Owner: Edward Yoder
Website: www.raintreecellars.com
Location: I-40 Exit 116, at Burger King, turn right onto Miller Bridge Rd., go .7 miles and turn left onto Sain Ave. The winery is on the left.

13 Rockhouse Vineyards 828-863-2784
1525 Turner Rd., Tryon, NC 28782
Owners: Lee Griffin and Marsha Cassedy

Website: www.rockhousevineyards.com
Location: Polk County — Take Hwy 74 to Hwy 9, Exit 167. Travel 2.2 miles south on Hwy 9 to Turner Rd. Turn left on Turner Rd.

14 South Creek Vineyards 828-652-5729
2240 South Creek Road, Nebo, NC 28761
Owners: Frank and Debra Boldon
Winemaker: Frank Boldon
Website: www.southcreekwinery.com
Location: McDowell County — Exit 90 off I-40 1/4 mi. to Harmony Grove Rd.; turn right onto South Creek Rd. and winery is on right.

15 The Teensy Winery 828-287-7763
3661 Painters Gap Rd., Union Mills, NC 28167
Owner: Bob Howard
Location: Rutherford County — Take I-40 Rutherford exit. Take Hwy 221 south to Thermal City. Turn west on SR 1321 then right on SR 1328 (Painters Gap Rd.).

16 Thistle Meadow 800-233-1505
102 Thistle Meadow, Laurel Springs, NC 28644
Owner/Winemaker: Thomas R. Burgess
Website: www.thistlemeadowwinery.com
Location: Alleghany County — Off Blue Ridge Parkway, Milepost 246, 3 miles on left on Elk Knob Road; from Sparta, Hwy. 18 S. to Elk Knob Rd., turn left, first drive on right; from Winston-Salem, Hwy. 421 to North Wilkesboro, use exit for Hwy. 115 to Hwy. 18 N; from North Wilkesboro, Hwy. 18 N., through Laurel Springs to Elk Knob Road, turn right, first drive on right.

17 Waldensian Heritage Wines 828-879-3202
4940 Villar Lane NE, Valdese, NC 28690
Owners: Joel Dalmás, Joe Jacumin, Freddy Leger, John Bourous, Tom Garrou
Location: Burke County — Take I-40 exit 112 North to Valdese. Go north on Eldred St. to N. Laurel St. Turn left on Villar Lane (2.4 miles from I-40).

18 WoodMill Winery 704-276-9911
1350 WoodMill Winery Lane, Vale, NC 28168
Owners: Larry and Beverly Cagle and Family
Website: www.woodmillwinery.com
Location: Lincoln County — I-85 Exit 17 north on U.S. 321. Exit 24 north on NC 27 to down town Lincolnton. Go north 8 mi., then right 2 mi. on Cat Square Rd; then left 1/2 mile on Beam Lumber Rd.; then right on John Beam Rd.; winery 1 mi. on right.

PIEDMONT REGION

1 Autumn Creek Vineyard 336-548-9463
364 Means Creek Rd., Mayodan, NC 27027
Owners: Kim & Quinton Haley & Scott Stanley
Website: www.autumncreekvineyards.com
Email: info@autumncreekvineyards.com
Location: Rockingham County. Take US 220 to NC 770. Rt. on Glens Chapel Church 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.grovetwinery.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.ncvines.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.moonrisebayvine.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.countrysqirewinery.com
Location: Duplin County — From I-40, Take Exit 364, Business 24 east to NC 50.

12 Weeksville Vineyards & Cellars 252-330-2622
1630 Salem Church Road, Elizabeth City, NC 27909
Email: weeksvillevineyards@roadrunner.com
Location: 12 miles from Elizabeth City, down Hwy. 344 South to the little community known as Weeksville.

Attn: Wineries - Beam me up

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

onthevine@yadkinvalley.com

GRA-MAC IRRIGATION

CONSULTING - DESIGN
SALES - INSTALLATION

Since 1955

COMPLETE VINEYARD IRRIGATION SYSTEMS

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

Pumps for PTO, Diesel, Gas, Electric

1-800-422-3560

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

www.gramacirrigation.com

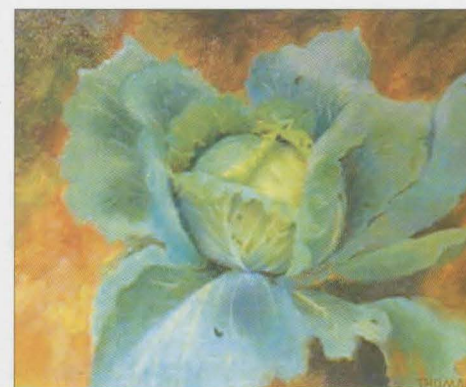


BED & BREAKFASTS And Country Inns

Vintage Inn Bed and Breakfast

Innkeepers Chip & Sandy Thomas
705 East Main Street, Yadkinville, NC 27055
Phone: (336) 677-2080 or (866) 219-0696

Relax with us and enjoy the local vineyards.



Works by Florence Thomas will be on display from February 11-March 20, 2009.

New exhibit will feature folk art of the mountains

Ashe County, N.C. is known for the New River, beautiful scenery and quaint small town living but the mountain retreat is growing its reputation for culture and art.

In recent years the art community in Ashe County has flourished with attention to both local heritage arts and crafts and contemporary working artists and studios. The creation of art and its artists have been a part of the community for many years. Florence Thomas, a native of Ashe County, is one such artist who spent a lifetime pursuing the need to paint and create.

Florence Thomas was born in the Horse Creek section of Ashe County and was raised in an era when many considered it a waste of time to draw or sketch in school. Her father, who served on the community's school board, encouraged all of his children to pursue their educational and creative goals and her love of art blossomed. In a career spanning three quarters of a century, Thomas explored several media including woodcut, watercolor, and charcoal, but her preferred medium, oil, best showcased her talent.

Although much of Thomas' early training was the result of research and self-study, she has studied at the School of Design for Women, the Amaganzatt School of Art in Sarasota, Fla., and the Skowhegan School of Art in Maine, among others.

She studied under Carolyn Wyeth, the sister of American artist Andrew Wyeth, and eventually taught art herself at Wilkes Community College. For 20 years,

she nurtured the love of art in Ashe County students. Thomas, needing to return to her own painting, gave up teaching then suggested, "we form a little art association and pool our resources." This idea evolved into the Blue Ridge Art Clan, now 40 members strong.

The Gallery of the Ashe Arts Center in West Jefferson will feature a retrospective exhibit of Thomas' work starting in February. The exhibit will display her considerable range of subjects, moods and styles. Her best-known paintings, Ashe County landscapes and nature scenes will be featured. The exhibit will open on Wednesday, February 11 and will continue through March 20. The opening reception will be Thursday, February 12 from 5 to 7 p.m.

Jane Lonon, executive director of the Ashe County Arts Council, states, "The influence of the Florence's work and teaching has had a tremendous impact on artists in Ashe County both in the past and the present. For this exhibit, we are including works of art by several artists who were her students. These artists still feel the influence of Florence in the works they are creating now."

Florence Thomas passed away in 2007 and in a trust specified that The Paul and Florence Thomas Memorial Art School, Inc. be established with three directors Melba Miller, a lifelong painting friend; Robert Franklin, President of McFarland & Company, Inc. Publishers, and Lonon.

The school is located in Glendale Springs and held the first classes last fall. Jane Lonon states "The Florence school is

now in the planning stage for 2009 workshops and classes. The school was a dream of Florence's and her work and her vision will continue to influence and inspire future artists."

For more information about Florence Thomas and her paintings, the book, "The Art of Florence Thomas", from McFarland & Company, Inc. Publishers of Jefferson, contains a biography of Thomas with reproductions of approximately 124 of her paintings. Many are accompanied by remarks from Thomas on her intentions and technique. The book is available in the Gallery Shop at the Ashe Arts Center or at www.mcfarlandpub.com.

The Ashe Arts Center is open Monday-Friday 10 am to 4pm. The public is invited to view the exhibit and enjoy the works of this remarkable artist. For more information please call 336-846-ARTS.

Davesté de Vineyards
Lake Norman's First Area Winery
A Beautiful Venue for Large or Small Events.
 Contact us for rental information
 (704)528-3882 • www.daveste.com

155 Lytton Farm Rd. Troutman, NC 28166
 Wed-Fri: 11am-6pm • Sat: 10am-6pm • Sun: 1pm-6pm

For premiere golf resort Maintaining quality is a key to success in troubled times

By Bill F. Hensley

In the athletic world, when things go wrong all good coaches take the same course of action: they go back to the basics. In football, it's polishing such fundamentals as blocking and tackling, for example. In golf, it's chipping and putting.

That same tactic applies in the club/hospitality industry too, as the folks at the Jefferson Landing Club in Ashe County are demonstrating.

The coming year doesn't look like a great one because of perilous economic conditions that often deter clubs and leisure activities. Such is not the case in the beautiful North Carolina mountains.

"Our year will be good but probably not great," offered Ed Rodgers the owner and general manager. "At this point, real estate sales, membership and golf play appear to be modest, but we think things will improve over the next few months."

Meanwhile, Rodgers and his talented staff are going back to the basics to make sure that their house is in order. As in sports, they are focusing on teamwork. "Our goal is to provide a value that exceeds expectations," he stated. "We must not stray from our key objectives of high quality and services."

"Now is the time to take a close look at ourselves and see if we can improve the product," he continued, "and to make sure everyone is on the same page regarding our amenities, food and beverage, service, activities and the things we offer. In a way we are in 'show business' so this is rehearsal time."

Rodgers explained that all departments are under the gun to ensure quality. "We cannot afford to be less than the best," he said, "because our members and guests will examine us closely. When folks are tightening their belts, they expect to get their money's worth, and it up to us to see that they do."

At Jefferson Landing, the emphasis is upon improvement in every phase of operations.

"We start with the golf course," Rodgers said, "since we are primarily noted for golf. The course—and the grounds-- must be in the best condition possible and get the TLC it deserves. We will make sure that our golf schools are well-conducted and that our tournaments and outings are done right."



Golfers at Ashe County's Jefferson Landing just west of the Yadkin Valley enjoy a summer afternoon.

"But we are more than golf," he continued. "All services, amenities and facilities will receive close attention and will be upgraded if possible, and effective employee training will be conducted throughout the year. We value our lifestyle here."

During the coming year, Rodgers and his associates want the spacious clubhouse to become the center of activity. There will be more social programs than before along with more dining opportunities at more competitive prices. A rewards program that provides incentives for members who use the club frequently will be created.

Rodgers believes that a quality product is the best hedge against a weak economy. "We feel strongly that the real estate market this year will improve considerably because prospective buyers are still interested in what we have to offer, but they have become more choosy and we understand that."

Rodgers said that despite the economy and a stock market that is uncertain, real estate is still a solid investment opportunity. "What's more, we have all our amenities in place as well as the infrastructure so there are no promises to fulfill, no pretty pictures of what may happen. It's all here now, and investors can see it."

So the basics at Jefferson Landing have become a standard procedure. "If tough times are ahead, we want to be prepared," Rodgers commented. "That's the only way to operate."

Situated on the historic New River, Jefferson Landing is a 490-acre master-planned club community in Ashe County. In addition to golf, there is tennis, swimming, a fitness center, walking trails, fishing, and canoeing on the famed river. It was founded in 1989 and is open all year.

For more information on Jefferson Landing log on to www.jeffersonlandingclub.com.

THE MAYBERRY LAND CO., INC.
DESTINATION SITE
154 ACRES WITH 5000 FT.
FRONTAGE ON THE YADKIN RIVER.
CONCEPTUAL PLAN SHOWS
VINEYARDS, WINERY,
CONFERENCE CENTER,
CABINS, & ROADS.
Matthew C. Mayberry, Broker
Specializing in Vineyard Sites
 Harris Building,
 125 West Main St., Elkin, NC 28621
 Office: (336) 835-1313 Mobile: (336) 366-0737
 Fax: (336) 835-3713 brushymountainwine.com

On the Vine Festival Calendar February-May 2009

February 14 Valentine's Day Celebration

Brushy Mountain Winery
in downtown Elkin has plans for a romantic weekend for all lovers. On this day they will release the long awaited new vintage of Raspberry wine with a special event from noon until 6 p.m.

March 21 Spring Celebration

Spring forward with a first day of spring event and the release of our new, food friendly white wine, Appalachian Spring. We are very excited about this newest blend of 2008 vintages.

April 16-19 Blue Ridge Wine and Food Festival

Blowing Rock
www.blueridgewinefestival.com

April 18 The Great Grapes Wine and Art Festival

Koka Booth, Amphitheatre at
Regency Park, Cary, NC
Anne Fitzgerald, *Events Sales Manager*
800-830-3976 ext. 103

April 18 Corks and Irons Wine Festival

Badin Inn Golf Resort and Club
Badin, NC • 800-650-1476

April 22-26 The Beaufort Wine and Food Festival

www.beaufortwineandfood.com
(252) 728-5225

April 25 Bella Lexington 2009

Wine, Jazz & Blues Festival
Taste Lexington Event

May 1 1p.m. - 9 p.m. The Toast to the Coast

Hugh MacCrae Park • Wilmington, NC
info@toasttothecoastnc.com

May 2 12 noon - 6p.m. The Shine to Wine Festival

North Wilkesboro • (336) 667-4875
www.downtownnorthwilkesboro.com

May 9 12 noon-6 p.m. Salute Wine Celebration

4th Street, Winston Salem
www.salutencwine.com
(336) 354-1500

May 16 Yadkin Valley Wine Festival

Elkin, NC • (336) 526-111
mmatthews@yadkinvalley.org

On the Vine Calendar February-May 2009

FEBRUARY

Feb. 1 - Wine Education Course at Raffaldini Vineyards, Ronda, N.C. \$20 per person, light refreshments will be provided for pairing. Call (336)835.9463 or visit www.raffaldini.com.

Feb. 6, 7, 13 and 14 - Benjamin Vineyards & Winery will be hosting a Murder Mystery Dinner. The Mebane Acting Company will perform "Murdered... by the Mob" in between courses of a Wine Maker's Dinner. Cost is \$45 per person (discounts for groups). Doors open at 6:30 p.m. and the play/dinner starts at 7 p.m. Contact Alexis at (336)229-6414 or visit www.mebaneactingcompany.com for reservations.

Feb. 7 - Chinqua Penn Vineyards in Riedsville, N.C. Muscadine Blush Wine Release, Riedsville, N.C. Call (336)349-4576 or visit chin-quapenn.com.

Feb. 14 - Valentine's Day Dinner and Dance at Childress Vineyards, Lexington, N.C. (Reservations accepted first for Fast Track Wine Club Members). Call (336)236-9463.

Feb. 14 - Valentine's Day Dinner at Owl's Eye Vineyard in Shelby, N.C. Enjoy the romantic atmosphere of the winery, a delicious meal prepared by "Dressing on the Side", a bottle of your favorite Owl's Eye wine, music, and dancing from "DJ Ty". All this for \$75 per couple. Please RSVP by e mail to pierre@owlseyevineyard.com or call (704)471-9196.

Feb. 14 - Valentine's Day Date at RayLen Vineyards in Mocksville, N.C. 7 - 10 p.m., \$90/couple. Enjoy the romantic setting of the Barrel Room while listening to classic love songs. Ticket cost includes dinner with two glasses of wine. Catered by Mrs. Pumpkins, and music provided by Motorboat Jones. Reservations required. Call (336)998-3100.

Feb. 14 - Valentine's Day Open House at Davest's Vineyards Troutman, N.C. 3 - 8 p.m. Wine tasting \$5, live entertainment, chocolates and cheeses. Call (704)528-3882.

Feb. 14 - Valentine's Day Dinners at Ragapple Lassic, and Flint Hill Vineyards, 7 p.m. Choose your favorite winery and RSVP by 2/7/09.

Feb. 14 - Sweetheart three-course dinner paired with special wines at Stony Knoll Vineyards, starting at 7 p.m. Cost is \$99.95 per couple or \$49.95 per person. RSVP by 2/10/09. Seating is limited. Live romantic music performed. Nice casual attire requested. Also, Valentine's Friday and Saturday (2/13 -14) special Valentine's tasting paired with chocolates and mulled wine from 10 a.m. - 6 p.m. Cost \$7 per person. Wine purchases will be 10% off those days. Call (336)374-5752.

Feb. 14 - Valentine's Day at Raffaldini Vineyards, Ronda, N.C. 10 a.m. - 5 p.m. Also, "It All Started with a Dog" book signing and special wine release. Call (336)835.9463 or visit www.raffaldini.com.

Feb. 14 - Annual Valentine's Celebration at Westbend Vineyards in Lewisville, N.C., 1 - 5 p.m. Red wine and chocolate. Bring your loved one and share a romantic afternoon at Westbend. Premier release of 2006 Vintners Signature. Escazu artisan chocolates samples will be offered. Music by Brenda Wallace. \$10 per person, Wine Club Members free. Call (336)945-5032.

Feb. 14 - Valentine's Day Open House and Release of 2007 Yadkin Valley Merlot, 2-5 p.m. at McRitchie Winery and Ciderworks in Thurmond, N.C. Winter tasting room hours during Feb. are Saturdays and Sundays from 12 - 5 p.m. Call (336)874-3003.

Feb. 14 - Valentine's Dinner at RagApple Lassic Vineyards in Boonville, N.C. Chef Sheri Castle will guide you through a complete dinner party menu that's just right for this special occasion. You'll laugh, learn and eat well. Following class, dinner will be enjoyed in a white tablecloth restaurant setting complete with wine and yes, there will be chocolate! 5 - 8 p.m. \$100 per couple - limited reservations. Call (866)Rag-Apple.

Feb. 14 - Valentine's 6 Course Wine Dinner, Grove Winery & Vineyards, Gibsonville, N.C. Call (336)584-4060.

Feb. 14 -15 - Wine and Chocolate Pairing at the Tasting Room, Grove Winery & Vineyards, Gibsonville, N.C. Call (336)584-4060.

Feb. 21 - Gumbo Festival at RayLen Vineyards in Mocksville. Gumbo catered by Zevely House and music by Swamp Cats. \$15 admission includes gumbo and fixings, complimentary glass of wine, music and parking. Extreme face painting for Mardi Gras masks. Call (336)998-3100.

Feb. 28 - Artists' Day at Raffaldini Vineyards in Ronda, N.C. hosting local artists spanning a variety of genres and cultures. A day of art, wine, food and fun. Call (336)835.9463 or visit www.raffaldini.com.

Feb. 28 - The wineries of the Haw River Wine Trail will be hosting a Wine & Food Pairing event from 12 - 5 p.m. Each winery will serve a paired food and wine sample specially selected by the winemaker from the individual winery. Join them for an appetizer at Grove Winery, entrée at GlenMarie, soup at Iron Gate and dessert (Blackberry Bramble Wine cake served with Blackberry Bramble) at Benjamin Vineyards & Winery. The event is free to the first 200 visitors. See www.hawriverwinetrail for more information and directions.

MARCH

Mar. 5 - 8 - 2009 Outer Banks Taste of the Beach, The Outer Banks, N.C. Featuring wine tastings, cooking classes, special menu presentations, guest chef appearances, brewery tours and an exciting array of creative combinations of culinary delights and fun activities on the Outer Banks. Visit info@obxtasteofthebeach.com.

Mar. 8 - Bridal Showcase at Owl's Eye Vineyard in Shelby, N.C., 2 - 5 p.m. The highlight of the day will be an actual mock-wedding. It will be complete with a full bridal party and a fun reception. Please RSVP by e mail to pierre@owlseyevineyard.com or call (704)471-9196.

Mar. 17 - Winemaker's Dinner in the Barrel Room at Childress Vineyards in Lexington, N.C. Childress Vineyards's version of honoring the green will be to "go green" with an eight-course organic foods menu paired with naturally delicious wines. Call (336)236-9463.

Mar. 20 - Candlelight Barrelroom Dinner at Westbend Vineyards in Lewisville, N.C. Sample and reserve wines never to be released to the public. 6:30 p.m. Enjoy a five-course dinner paired with barrel samples of select wines \$50 per person. Reservation deadline March 10. Make reservations at (336)945-5032.

Mar. 28 - Villa Raffaldini Anniversary Celebration, Raffaldini Vineyards in Ronda, N.C. 10 a.m. - 5 p.m. Call (336)835-9463 or visit www.raffaldini.com.

APRIL

Apr. 4 - Four Seasons Spring Wine Tasting Dinner, Raffaldini Vineyards in Ronda, N.C. 6 p.m. - 9 p.m. Call (336)835-9463 or visit www.raffaldini.com.

Apr. 16 -19 - Blue Ridge Wine & Food Festival, Blowing Rock N.C. Vintners' dinners, wine tastings, "Fire on the Rock" chef challenge, cooking classes and seminars, entertainment. Call (828)295-7851 or visit www.blueridgewinefestival.com.

Apr. 17 - Wine & Song Free Concert Series on Grove Winery & Vineyards patio, Gibsonville, N.C. Call (336)584-4060.

Apr. 17 - Cheers! A Toast to Children's Health. This spring event, benefiting Brenner Children's Hospital, starts at 6:30 p.m., will be held at the Old Salem Visitor Center and will offer an opportunity for sampling wines from all over the world as well as the chance to taste food from our area's finest restaurants. For info, visit www.brennerchildrens.org.

Apr. 18 - British Car Show at Shelton Vineyards in Dobson, N.C. 10 a.m. - 6 p.m. There will be numerous British cars on the grounds of Shelton Vineyards. Come out and enjoy viewing the Austin Healeys, Jags, MG's, Triumphs, Bentleys and others. Bring lawn chairs or blankets, a picnic basket if you like, sip some wine and enjoy viewing these beautiful cars. Harvest Grill restaurant will be open for lunch and dinner as well as the winery for tours and tastings. Free admission. Call (336)366-4724 or contact www.triumphclub.org/events/index.html.

Apr. 24 - White Wine Release Party at Childress Vineyards in Lexington, N.C. The annual spring highlight is the release of 2008 white varietals. Back by popular demand will be Trio, a white blend, along with Riesling, Sauvignon Blanc, Pinot Gris, Chardonnay, Viognier and Late Harvest Viognier. The evening includes tastings of the new wines, a buffet dinner and entertainment. Call (336)236-9463.

Apr. 24, 25 - Beaufort Food and Wine Weekend in Beaufort, N.C. An event to benefit the maritime museum. Friday 6:30 - 10:30 p.m. Celebrity Grand Gala and Auction, Saturday 12:30 - 4:30 p.m. Vin De Mer Grand Tasting and Culinary Village.

MAY

May 2 - Spring Wine Release at Raffaldini Vineyards in Ronda, N.C. 10 a.m. - 5 p.m. Call (336)835-9463 or visit www.raffaldini.com.

May 2 - Shine to Wine Festival, North Wilkesboro, N.C., 5th Wine, Art, and Culinary Festival in Downtown North Wilkesboro to showcase the Yadkin Valley wine region. Call (336)667-4875.

May 2-3 Wineries of the Haw River Wine Trail will feature their annual "Art On the Haw River Wine Trail" event, a two-day art and wine tour, combining winery tastings and tours with fine art demonstrations and sales from 10 a.m. - 6 p.m. and Sunday from 12 - 6 p.m. The event is a unique approach to the traditional artist studio tours where the venues are the five artisan wineries (Benjamin Vineyards, GlenMarie, Grove and Iron Gate). Each site will host artists who will be showcasing and selling a selection of the area's most creative works. In addition to wine tastings and winery tours, there will be music and opportunities for visitors to view art and craft demonstrations. The event is free. For more information and directions, visit www.hawriverwinetrail.com.

May 9 - North Carolina Wine Celebration, Downtown Winston-Salem, N.C., sample and pair NC wine with food and fare from many different local vendors, attend the "North Carolina Wine University," providing demonstrations on wine tasting, cooking and educational material provided by the NC Wine & Grape Council, and enjoy music, special events and more. Visit the Salute! Wine festival web site at www.salutencwine.com for more information on tickets and vendors.

May 9 - Tanglewood Steeplechase- Westbend Vineyards in Lewisville, N.C. is proud to be the official wine of the 33rd running of Tanglewood's Steeplechase. 9 a.m. - 6 p.m. Join in the thrill of the race, get a good look at the colorful silks, experience the culinary delights and enjoy tailgating extraordinaire. Pull out the seersucker, and don't forget the hats. This is a family-friendly event that the kids will love. This event will be at Tanglewood Park, 4061 Clemmons Road, Clemmons, N.C.

May 9-10 - Mother's Day Weekend, Benjamin Vineyards & Winery will hold its annual event called "An Explosion of Flavors", a wine and chocolate sample pairing of specially selected wines with chocolates from Matthew's Chocolates in Hillsborough. Matthew is making select chocolates just for this occasion. The winery will be open from 12 - 5 p.m., cost is \$15/ plate (up to 4 can share a plate). Call the winery. (336)376-1080 for reservations.

May 10 - Mother's Day Buffet at Childress Vineyards in Lexington, N.C. Call (336)236-9463.

May 15 - Wine & Song Free Concert Series on Grove Winery & Vineyards patio, Gibsonville, N.C. Call (336)584-4060.

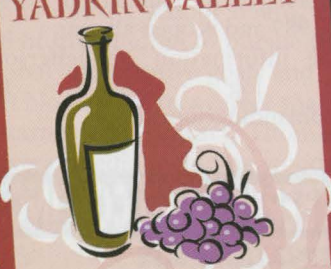
May 16 - 8th Annual Yadkin Valley Wine Festival, 11 a.m. - 6 p.m. Elkin Municipal Park.

May 16 - Summer Concert Series - Coastline at Shelton Vineyards in Dobson, N.C. 5 - 8 p.m. Purchase your tickets in advance for \$25. Tickets purchased at the gate or the day of the concert will be \$30. Advance tickets will be mailed up to one week before the concert. Advance tickets may be picked up at the winery until the Friday before the concert until 6 p.m. Tickets will always be available at the gate for \$30 on the day of concert. Call (336)366-4724.

MAKE PLANS TO ATTEND!



YADKIN VALLEY



WINE FESTIVAL

ELKIN, NC

May 16, 2009
11 am - 6 pm
Elkin Municipal Park
Elkin, NC

Featuring:
Legends of the Beach
Natty Bo Duo • Big Daddy Love

For More Info:
Yadkin Valley Chamber
(336) 526-1111
www.yadkinvalley.org
www.yvwf.com

JONESVILLE, NC
The Heart of the Yadkin Valley

WWW.VISITYADKINVALLEY.COM



I-77 Exit 82

STAY AT OUR AWARD-WINNING HOTELS & VISIT OUR WINERIES!



HAMPTON INN
(336) 835-1994



COMFORT INN
(336) 835-9400



DAYS INN
(336) 526-6777



HOLIDAY INN EXPRESS
(336) 835-6000



ROSE'S VILLAGE MOTEL
(336) 835-3609

JONESVILLE TOURISM AUTHORITY
"Heart of the Yadkin Valley"

Southern country inn with class

By Leanne Cloudman

Centrally located in the heart of Yadkin Valley wine region, is a 1936 historical home whose owners, Chip and Sandy Thomas, have opened their doors to tourists who seek a peaceful lodging experience while visiting the numerous wineries, vineyards and other attractions surrounding Yadkinville.

The Thomas's visited the area on their anniversary in 2005. As soon as they returned home, Sandy contacted a realtor and the Chamber of Commerce. "We knew this was where we wanted to open our B&B," said Chip.

"The main reason we came here is because of the wineries," said Sandy. "We named all our rooms after wines."

Reflecting a southern combination of elegance and familiarity that is a rare find in the fast paced times of 2009, the inn has retained many of its historical attributes. The flooring is the original oak hardwood and skeleton keyed locks still grace the glass knobbed doors. The rooms, excepting the kitchen, relatively maintain their original space, though a full bath has been added to each guest room. The kitchen was modernized by former owners, however, no area of the home has lost its welcoming atmosphere.

Like many older homes, this one has its share of stories. Locals referred to the property for many years as "the Preston House." One of the more quaint recollections is how the Preston family came to own the property.

As the story goes, a gentleman by the name of Hall was frustrated over a long morning walk into town and agreed to trade property with the Prestons who lived closer to town. The home became known as the Preston House and carried this designation even while serving as quarters for visiting dignitaries of the Unifi Corporation.

Lovingly furnished with family heirlooms, each guest room has a desk or sitting area, but if guests prefer they can relax in the common sitting room or enjoy the outdoors through the glass enclosures of the sun porch.

Visitors from as far away as Canada and the Turks & Caicos Islands, enjoy the solitude with the knowledge that area wineries are only 15 to 30 minutes away.

Relaxing in the common sitting area, it is easy for one to imagine whiling away an afternoon under the towering pin oaks and maples, sipping the nectar from locally



grown fruit and enjoying the peace that is Vintage Inn Bed and Breakfast.

Amenities and Information

The Vintage Inn Bed and Breakfast located at 705 E. Main Street, Yadkinville, NC, is open seven days a week. Check in time is between 4 pm and 7 p.m. Check out time is 11 a.m. Business travelers may make prior arrangements for a special check-in time.

A Pet friendly room is available.

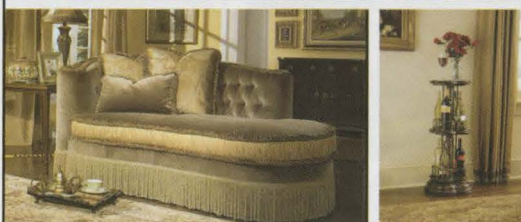
Breakfast is served daily at 8:30 a.m. Special arrangements for breakfast, a picnic basket or snack tray may be made with the chef in advance of your visit.



Their busiest season is in the late summer and fall, so call well in advance to reserve your bed and breakfast experience.

For more information visit their website at www.vintageinnbedandbreakfast.com or call Sandy and Chip at (336) 677-2080.

Homeway Furniture



ART • FURNITURE
ACCESSORIES
GIFTS • COLLECTIBLES
AND MUCH MORE!

Over 400
Brand Names at
discount prices

**WE SHIP
ANYWHERE!**

HOMEWAY FURNITURE COMPANY OF MOUNT AIRY, NC

800-334-9094 • 336-786-6151 • 121 W. Lebanon St., Mount Airy, NC
www.homewayfurniture.com

Located only 10 miles north of Shelton Vineyards