

On The Vine

WWW.YADKINVALLEY.COM

CAROLINA WINE COUNTRY NEWS

SEPTEMBER-OCTOBER 2008

season of **GROWTH**

SANDERS RIDGE

FROM VEGETABLES TO VINES

PAGES 4 & 5

GALLERY CRAWL

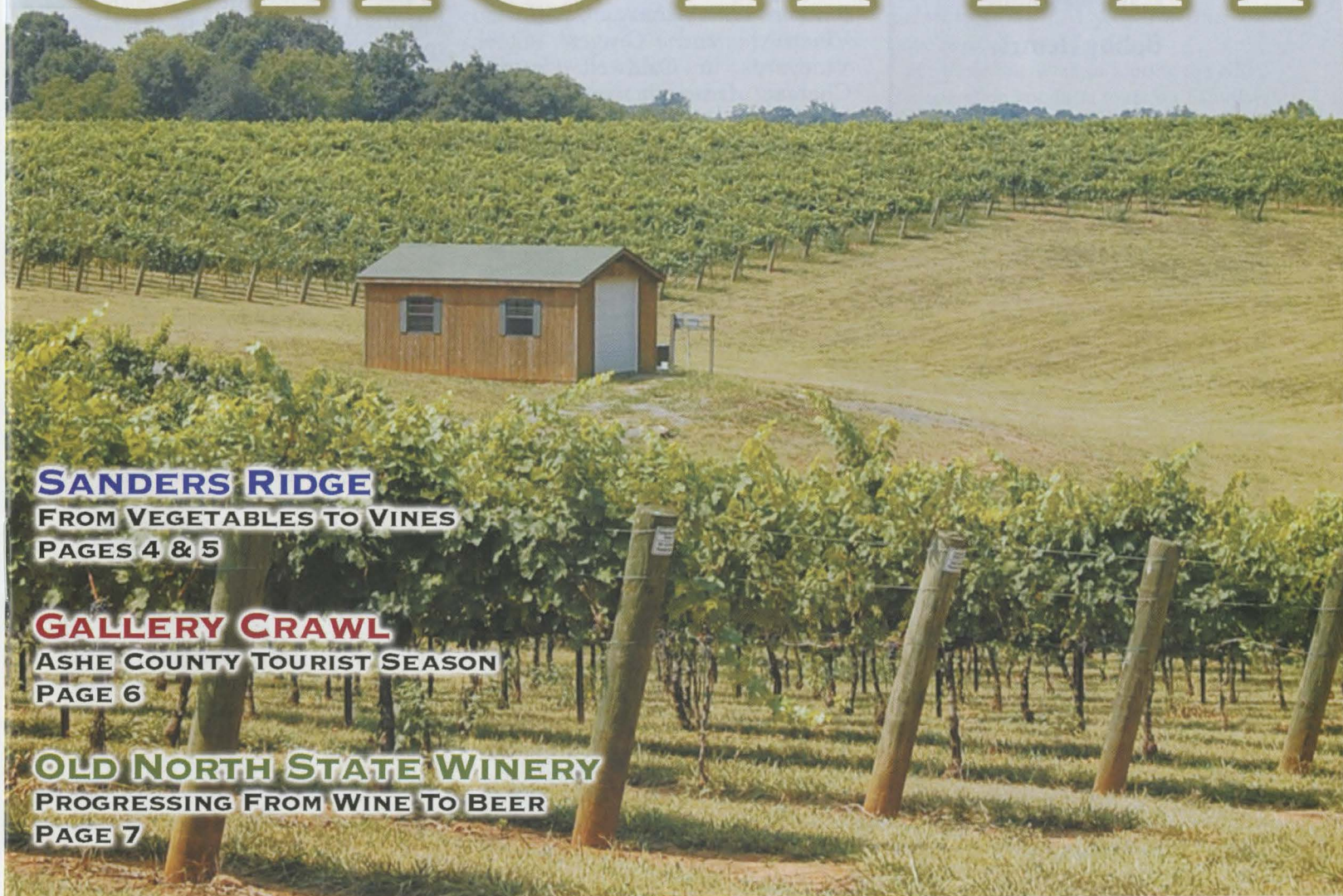
ASHE COUNTY TOURIST SEASON

PAGE 6

OLD NORTH STATE WINERY

PROGRESSING FROM WINE TO BEER

PAGE 7



On The Vine

GENERAL MANAGER
& ADVERTISING
DIRECTOR

Wanda Walls

CONTRIBUTORS

Julia Bank, Interim Editor

Lonnie Adamson

John Peters

Thomas Smith

Michelle McCombs

Jesse Campbell

GRAPHIC DESIGN

Missy Casstevens

Ellen James

Meka Newman

Bobby Hemric

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 bi-monthly
by Heartland Publications.

Subscription rates:

In the U.S., \$25 per year

A mountain getaway

By Lonnie Adamson

Arts, regional music, good food, wine and friendly faces blend to make Ashe County a good excursion for followers of the North Carolina Wine scene.

We focus in part this edition on the mountain getaway, because of the region's locations squarely between the Yadkin Valley, virtually North Carolina wine central, and a growing group of wineries in the mountains of northwestern part of the state.

Mid summer through the end of October is a prime season to be in the mountains.

The weather is pleasantly cooler in the high country during the summer and the fall colors will be a reason for thousands to visit.

The region can claim at least six developing wineries of its own, Banner Elk Winery, Cerminaro Vineyard and Ginger Creek Vineyards in Caldwell County; Chateau Laurinda and Thistle Meadow in Alleghany County and New River Winery in Ashe County's Lansing Community.

It is also just an hour drive from Elkin and Jonesville, considered the heart of the Yadkin Valley.

In addition to the beautiful weather and fall colors, Ashe County stands out for its mountain vistas in general. It also has a dynamic arts scene nourished by heritage craft practitioners and more eclectic painters, potters, sculptors, fiber artists and photographers.

West Jefferson's business district which is four blocks long and two blocks wide is packed with 14 galleries and other unique boutiques.

A canoe or float trip down the New River is a summertime must in the area.

You won't find this experience anywhere else.

A wide variety of fine dining is available. The hills are alive with the sounds of Blue Grass and Old Time picking and fiddle playing in places like the Todd General Store.

The Town of Jefferson offers a historical retrospective of the area's mountain lore.

The college town of Boone, 30 minutes away offers other diversions.

For answers to questions you don't find here, visit www.ashechamber.com.

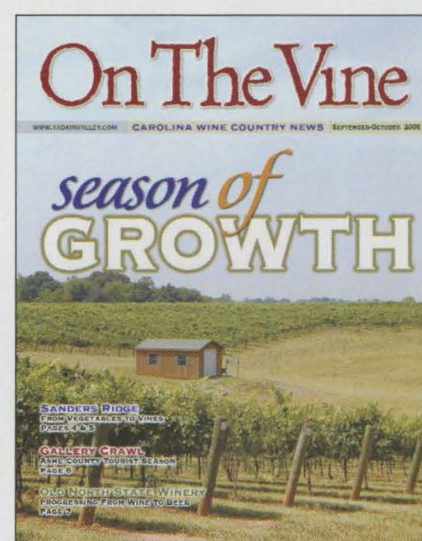


Photo by Julia Bank, Wine Writer

What do YOU think?

We want to hear from you. Please let us know about your favorite wine experience and send us your photos from fun North Carolina events.

Email
onthevine@yadkinvalley.com

Helping to showcase locally grown grapes and promoting tourism

By Jesse Campbell

Many guests as well as residents of Ashe County, North Carolina are unaware that the Lansing community is home to the county's only commercial winery. Since its establishment in 2005, the New River Winery has been dedicated to the production of a high quality and variable selection of fine wines.

Initially founded in downtown Lansing, the budding operation's inaugural wines were Bohemia Red and Bohemia White wines. As the operation expanded, Pinot Blanc, Viognier, Hellbender Red, Lansing School White, Big Laurel Blush, and Seyval are just a few of the delicacies the winery now offers.

Although the former location did not have enough room for a tasting room, a temporary tasting room was developed in the Bohemia Gallery in downtown West Jefferson in August of 2006. The NRW also opened a tasting room at the Ashe County Cheese Plant Store to complement the plant's wide selection of cheeses. Currently, the New River Winery has relocated to the library section of the old Lansing School, where additional renovations and expansion projects are underway. In the future, the NRW hopes to open a restaurant as well as further expansion to the production facilities.

Anne McGuire, wife of co-founder Haskell McGuire, elaborated on the collective effort it took to begin the NRW.

"It was certainly a collective idea," McGuire said. "A few of us just started talking and we all decided to do something that



was different and fun but I don't think any of us had any idea how much of a success it would be."

Haskell McGuire, the current NRW president, is a native of Ashe County and prior to his involvement with the NRW, he was vice president of Engineering and Operations for Bell South International.

"Our main mission is to make good wines and sell them in the local market and eventually make a 100 percent Ashe County product," Haskell McGuire said. "Right now we still have to purchase some material outside of the state. Currently, we have three lines of wine, which are completely produced in Ashe from the vine to the wine."

Initially, all of the individuals involved with the establishment of the NRW were all volunteers and until this day all but one

individual works for the NRW free of charge.

Many would assume that an up-and-coming winery in the Appalachian Mountains would struggle in its first year of operations; however, this proved to be quiet the contrary for NRW as the winery produced over 1,000 gallons of wine in the first year alone.

It is the vision of the NRW to produce a product that would showcase locally grown grapes and fruit in Ashe County while at the same time promoting as well as supporting agriculture and tourism in the area.

The viticulture for the Appalachian region, especially Ashe County, is very unique compared to the piedmont and costal regions of North Carolina where grapes and fruit are grown more easily as it takes a special species of grapes that can survive the ruthless winter months of the High Country and still yield a successful and tasteful wine. Bacco Noir, Landot, and Cayuga are just a few of the special varietals that have proven weather and taster tested.

For those interested in touring the NRW, the operation conducts tours on Saturdays from 10 a.m. to 5 p.m. and visitors should contact Ben Massey at 919-760-3505 for tour reservations.



Antiques & Collectibles
Buy and Sell

Open 7 Days

Located here in the
Foothills of the
Blue Ridge Mountains
in the Elkin Jonesville area!

I-77, exit 82 West, Jonesville (336) 835-6400
Open Monday-Sunday 10 am-6 pm

With autumn festivals, tasteful wineries and a modern micro brewery – all nestled near a luxurious oceanfront destination – you'll enjoy finding out why the fall season on the Currituck Outer Banks is more than you imagined! Request a free Visitor's Guide today!

CURRITUCK
OUTER BANKS, NC
877.287.7488
ComeToOurBeach.com



Neil Shore and Cindy Conti

The future of farming: vegetables to vines

By Julia Bank

It all started with a farm and a legacy in the North Carolina farming tradition. Neil Shore and Cindy Conti collaborated in 2005 on a project they call Community Supported Agriculture or CSA. The CSA provides organically grown fruit, vegetables and herbs from the Sanders Ridge farm in Boonville.

"We started with five customers," Conti said. "And we stopped at 80 this year, which is almost too much." The CSA delivers boxes of produce to various stands throughout Yadkin, Surry and Forsyth County where members who have bought in to the project can pick up their weekly shares. 21 deliveries are made with vegetables ranging by growing season.

The farm makes use of several greenhouses, organic fertilizers and companion planting to keep the produce up to organic standards and reducing any kind of environmental footprint a farm that large would usually create.

"I've always had gardens everywhere I lived," Conti said, the farm's General Manager and a member of the Carolina Farm Stewardship program. "I'd volunteer work to go through programs and seminars to learn as much as I could."

Organic certification was first obtained by the CSA in February of 2007. An annual process that the farm has to provide proof for each year in order to retain its organic qualification.

Excess produce is sold to the Whole Foods grocery in Winston-Salem as well as a number of roadside stands they try to make available during the year. Over 400 pounds of tomatoes were delivered last month, accord-

ing to Conti who chuckled at the prices that the grocers turned around and sold the organic produce for.

Conti said that the idea for setting up a community supported agriculture stemmed from a Japanese tradition of individuals growing for groups of people. Customers feel comfortable knowing where their food comes from, Shore and Conti explained, but that isn't the only advantage.

"People walk away with a genuine sense of place," Conti said. The farm is on what Shore calls part of their original schoolhouse trail, including family land that has been in the

Shore's family name for generations.

"This is where we all started," Shore said. "With six kids and a genetic stubborn streak and then there's a staunch side too. Some of that got bred out but we all worked it."

Neil Shore is the fifth generation of Shores to work the 350 acre plot of land that he is growing grapes along side the structure of a new restaurant in Boonville, part of the Yadkin Valley wine trail. Previously the land was used to farm tobacco, timber and grain. The choice to grow grapes was one that Shore taught himself how to care for.

A restaurant, recently dubbed Homeplace





North Elkin, Off Klondike Rd.
(336)835-2458



Tasting Room Hours:
Thurs-Sat: 12-6pm
Sun: 1-5pm
or by Appointment
www.grassycreekvineyard.com



~Retreats~
~Weddings~
~Socials~
~Area Wine Tours~
www.grassycreekvineyard.com



Chatham Lodge Ln, Off Klondike Rd, Elkin
(336)835-4230

1847, was envisioned with the CSA farm providing organic produce for dinners and brunch.

Large timber beams have been farmed from the property, the first of them upright on the foundation and basement that is already in place. Shore hopes to be opening sometime this fall with weather and construction permitting.

Hiking trails snake throughout natural ponds, woods and marshes. Visitors will be welcome to enjoy picnics, birding and tours around the "big woods" property leading people to discover nooks on their own on Sanders Ridge.

"It's always been called the big woods," Shore said of the acreage. "I guess great-granddaddy named it."

The vines have been growing for seven years now. Shores sold five of his previous harvests, waiting until this year to bottle under his own label at neighboring winery RagApple Lassie.

Shore is growing Cabernet Sauvignon, Cabernet Franc, Merlot, Chardonnay, Viognier, Muscat Canelli, Chamboursin and Syrah. A native Muscadine vine, Shore calls Old Musky, still grows in the trees along the driveway leading up to the restaurant.

"It's the largest grape vine in the Yadkin Valley," Shore said, "at least till I'm proven wrong." Five acres of Muscadine were added to the vineyard in 2006 for wine-making purposes.

Shore said that he hopes that his two sons and their families will stay involved with the winery and tasting room and the long list of projects involved in running any type of farm.

"If I need them they'll come," Shore said while grandchildren eat grapes from the vine. 🍇

RECIPE

By Michelle McCombs

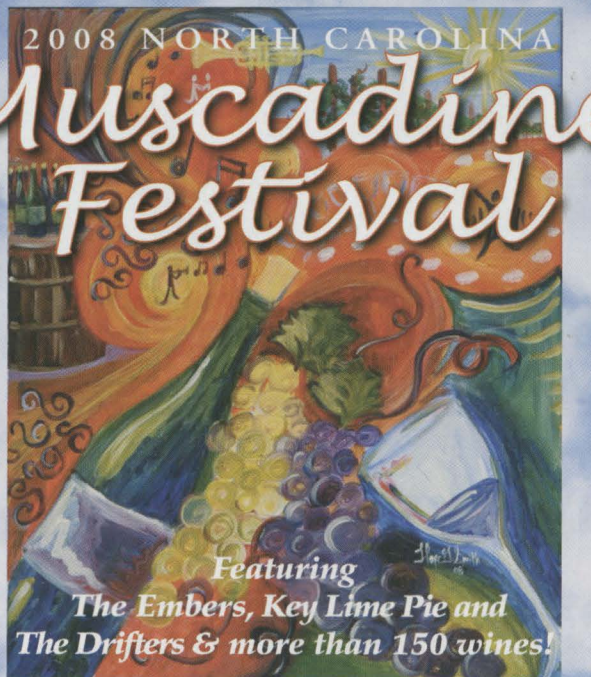
Roasted Pork and Autumn Vegetables

2 fennel bulbs
2 small onions
1 tablespoon olive oil, divided
4 cups cubed turnips
1 pound carrots
1 (2 pound) boneless pork loin roast
Cooking spray
2 tablespoons chopped sage
1 teaspoon salt
1 teaspoon pepper
1 cup chicken broth
1 cup Chardonnay
2 teaspoons Dijon mustard

Preheat oven to 400 degrees.
Trim stalks from fennel; discard. Cut each bulb into eight wedges. Peel onion, cut each into eight wedges. Heat 1 teaspoon oil in a non-stick skillet over medium-high heat. Add fennel and onion; sauté 8 minutes. Remove from pan. Add turnips, and carrots to pan; sauté for 7 minutes. Place pork on a rack coated with cooking spray; place rack in a shallow roasting pan. Sprinkle pork with sage, salt & pepper. Place vegetables around pork; sprinkle with salt & pepper. Bake at 400 degrees for 50 minutes. Remove pork and vegetables; cover loosely with foil. Remove rack. Place pan over medium heat; stir in broth, wine, and mustard, scraping pan to loosen browned bits. Bring to a boil, reduce heat, and simmer 4 minutes, stirring occasionally. Serves 8

2008 NORTH CAROLINA

Muscadine Festival



Featuring
**The Embers, Key Lime Pie and
The Drifters & more than 150 wines!**

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

Saturday, September 27, 2008
DUPLIN EVENTS CENTER
KENANSVILLE

- Educational Seminars & Chef Cooking Demonstrations
- Festival Saturday, September 27 • 10:00 A.M. - 10:00 P.M.
Muscadine Heritage Exhibit, Farm Implement Exhibits, Arts and Crafts, Children's Activities, Foods From Around Eastern North Carolina, Shag Contest.
- Wine Tasting Begins Saturday, September 27 • 10:00 A.M.
- Music Concert Saturday, September 27 • Noon - 10:00 P.M.
Featuring The Embers, Key Lime Pie, The Drifters and N.C. Wineries

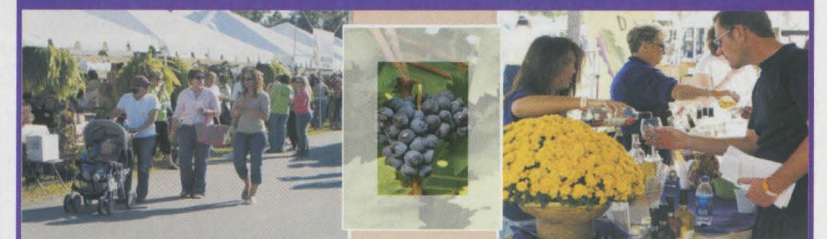
TICKETS \$20 ADVANCE / \$25 AT GATE (includes commemorative wine glass) • Groups of 15 or more only \$15 each in advance • Children 5 and under free; ages 6-20 \$5.00 each • Tailgating packages available

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

P.O. Box 175 • Kenansville, N.C. 28349
www.muscadineharvestfestival.com
910.290.1530

New!! —
Amateur
Winemaking
Contest

Bannerman Vineyard, Biltmore Estate Winery, Chateau Laurinda, Chatham Hill Winery, Childress Vineyards, Country Squire Winery, Creek Side Winery, Cypress Bend Vineyards, Dennis Vineyards, Duplin Winery, Hinnant Family Vineyards, J. Wesley Vineyards, LuMil Vineyards, Lumina Winery, Old North State Winery, Rock of Ages Winery, A Secret Garden Winery, Silver Coast Winery, Stonefield Cellars, Stony Mountain Vineyards, Weathervane Winery, and more





Gallery crawl in the high country

By Lonnie Adamson

In the heart of this tourist season in the mountains, Ashe County, N.C. puts on a special arts event for visitors enjoying the cooler summer mountain air.

The arts community extends its monthly "Gallery Crawls" in downtown West Jefferson into September and October to appeal to leaf peepers enjoying the climate and fall colors.

September's Gallery Crawl will open most of the 13 galleries in downtown West Jefferson for extended hours and fun events Sept. 12.

From 5 to 8 p.m., visitors can enjoy a street party atmosphere, going from shop to shop within the downtown area. The establishments offer hors d'oeuvres, relaxing atmosphere and a chance to meet and talk to the artist.

One of the biggest draws for the August event was at the R.T. Morgan Gallery on Jefferson Avenue.

Morgan hung a lei around the neck of each guest and decorated in a Hawaiian theme for his Tacky Tiki Beach Night. Guests strolled through his upscale space amongst the artist's original sculptures and paintings while sipping wine.

Sherrie Rainey came to the mountains from Mebane to enjoy a weekend at a house owned by her sister, Amie Kirby. They learned of the event and came down to enjoy the crowd and the activity. They also took the time for a glass of wine at the Morgan gallery and looked through some of his work.

Nancie Newton of Tampa, came to visit

her sister, Sandy Lassen, in the cooler clime of the mountains. They found pottery that would work well in Nancie's home.

Up the street at Bohemia Gallery, which includes a coffee bar, visitors enjoyed latte' and iced drinks. The newest winery in the county, New River Winery in Lansing, also uses the location as a tasting room.

Photographer Rex Miller of Boone, showed his landscapes of the southern Appalachians at the SMART Gallery on Jefferson Avenue.

Other area artists include Stephen Shoemaker, who specializes in images of the Virginia Creeper, a train line that once ran through the region.

The galleries feature paintings, photography, pottery, stained glass, quilts and fiber arts, jewelry, and furniture.

The next Gallery Crawl is scheduled for Oct. 10.

Come Taste The Fruits of Our Labor

BRUSHY MOUNTAIN WINERY

PROPRIETORS:
THE MATTHEW & ANN MAYBERRY FAMILY

125 W. MAIN ST. ELKIN, NORTH CAROLINA 28621
336-835-1313 • www.brushymountainwinery.com

What do YOU think?

We hope our broader approach to meeting the intertests of wine readers is hitting the mark. Let us know what you want.

Email: onthevine@yadkinvalley.com

Old North State Winery & Brewery

308 N. Main St. Historic Downtown Mt. Airy

Tasting Room Open Daily

Hand Crafted Beer & Wine

Mon-Wed: 11am-6pm
Thurs-Sat: 11am-10pm
Sunday: 12noon-6pm

(336) 789-9463
www.oldnorthstatewinery.com

FREE ENTERTAINMENT

FRIDAY & SATURDAY NIGHT

Accepting Reservations for Holiday Parties, Rehearsal Dinners, Reunions, Business Meetings
(336) 786-8600



Old North State is located in Downtown Mount Airy



Ben Webb is the operator of Old North State micro brewery

Progressing from wine to beer

By Thomas Smith

Old North State Winery, located on Main Street in downtown Mount Airy, has the distinction of being the first winery in North Carolina to venture into the business of brewing their own beer. The first samples were produced almost two months ago and Ben Webb, operator of the micro brewery at Old North State as well as the winery, said the home brewed beer goes along with the Winery and associated Scuppernon's restaurant's local focus. "We craft everything here by hand," Webb said. "We do everything from milling the grains ourselves to every single process of crushing the grapes and converting it to juice. Every single process is done by hand and we want to continue that and that is why all of our beers are made like that."

Webb, who graduated from Mount Airy High School in 2001, came back to the area after studying at East Carolina University and participated in Surry Community College's viticulture and enology program. He said the progression from wine to beer making was fairly direct but not without obstacles.

"I am a beer drinker and wine drinker and I wanted to go into all avenues," Webb said. "We have a multi-use permit here where we could make beer, liquor and wine here, but right now we don't have any plans to make any liquors. When we were doing our permitting we went ahead and went for it so the possibility is there. It took us almost a year and a half to get permits for this because there is not another brewery and winery combination in North Carolina so the permitting process took forever."

Scuppernon's Restaurant Manager Zack McMillian, said the brewing and tasting went well initially, but the research and development hit a snag which could not easily be overcome. The plan for having a four-beer variety fell through but not because of human interference.

"We had planned on making a beer in late November, but due to our priority in wine making

we had to delay that until the first of the year," McMillian said. "We had planned on making an amber, a pale ale, a lager and a seasonal brew. We developed the pale ale, got the recipe where we wanted it and were going to proceed with that but we were thrown a curve ball with the major hops shortage that's going on right now in the United States. So instead, Ben is continuing to develop beers with a lighter hops structure."

McMillian said he would test the prototype beers with customers, gathering their feedback and preferences and then go back to Webb to relay what the public's opinion was of the product. Webb said he then took those recommendations and tried to craft a recipe that would fulfill the taste requirements of the average customer.

Webb said he has been making small 50 gallon batches of the pale ale, and working on the other recipes. He said the pale ale recipe is locked in and on tap at Scuppernon's, but again added the timing of his venture into brewing beer couldn't have been worse from an agricultural standpoint.

"Right now is really tough time in brewing beer with the hops shortage, and we have had to change all of our recipes," he said. "We use several types of hops in our blends because the use of different grains adds different levels to the beers. So you try not to stick with just one particular type of hops but with the particular hops formula that I have, I couldn't get those hops, I could only get one of the three hops that I use. They are just not there. The price isn't too much, they are just gone."

McMillian said the beer sales have been good for the small amount produced. Both men said they would like to branch out to retail distributors in the future, but not before more fine tuning on the brew's recipes.

"We will," Webb said. "I would like to have three stable beers to where it is exactly what it is going to be every single time. Right now we are still in the developmental stage. We really haven't promoted this at all, it has just been word of mouth up to this point. The formulas are subject to change and as

we get customer feedback and if they say it needs to be like this then we try to make it like that. Until we get our formulas nailed down and it is going to be the exact same beer every time, I am really not going to make a larger batch than 50 gallons or put it in a larger distribution network."

McMillian said it is all about the journey of a new endeavor.

"As time goes on and the demand increases it is a possibility," McMillian said of going retail. "But again wine is our main priority here, although we are very proud to be the first winery and brewery in the state. We want to try to keep other wineries on their toes but with putting the lager, the amber and seasonal on hold we are going to embark on a plan we didn't have originally. But anytime you step forward with a goal there are many different paths that can branch off and you've got to pick the right one for you."

Old North State offers locally grown and produced wines and beers as well as a fine dining experience provided by their restaurant and wine bar Scuppernongs. The restaurant is also host to live music each weekend.

The new Old North State Pale Ale can be purchased at Scuppernon's Restaurant on Main Street Mount Airy for \$4 per pint.

twsigns & Graphics

270 Hickory St. Mt. Airy, NC 27030

WINE LABELS

LABEL DESIGN

BANNERS

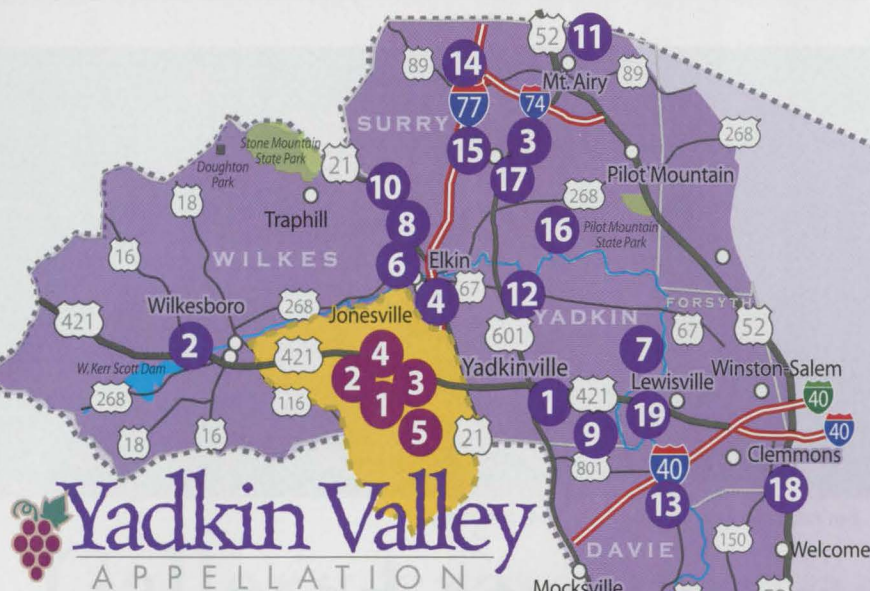
CUSTOM SIGNS

VEHICLE GRAPHICS

SANDBLASTED SIGNS

Phone: 336-789-7288
Fax: 336-789-8382

WINERY INDEX



1 Allison Oaks Vineyards 336-677-2659
2323 Old Highway 421 East, Yadkinville, NC 27055
Owner: Gene and Pam Renegar
Winemaker: Mark Terry/Westbend
Website: www.allisonoaksvineyards.com
Location: Yadkin County — 1 mile east of 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: Sean McRitchie
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.elkinckreekvineyard.com
Vineyard: Open daily, 11 am.-5 p.m.
Location: Wilkes County — West off I-77 at Exit 85 2 mi. to N. Bridge St.; right 3/4 mi.; left on Carter Mill Road for 1.5 mi.; left on Elkin Mill Road.

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

8 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.

9 Hanover Park Vineyard 336-463-2875
1927 Courtney-Huntsville Rd., Yadkinville, NC 27055
Owners: Michael and Amy Helton
Winemaker: Michael Helton
Website: www.hanoverparkwinery.com
Location: Yadkin County — Take U.S. 421 to U.S. 601. Go south 4 miles. Left on Courtney-Huntsville Rd.

10 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.

11 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.

12 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.
13 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.

14 Round Peak Vineyards 336-352-5595
765 Round Peak Church Rd., Mount Airy, NC 27030
Owners: Susan & George Little, Janet & Lee Martin
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.

15 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.

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

17 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.



18 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.

19 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.

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 28601
Website: calabooscellars.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
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., Connley Springs, NC 28612
Owner: Edward Yoder
Website: Under Construction
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 the left.

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



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.

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



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 Glenns 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.ascreetgardenwinery.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 Vineyard & Winery 336-969-2075
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 Grapfull Sisters Vineyard 910-653-2944
4903 Ramsey Ford Road, Tabor City, NC 28463

Owners: Sheila Suggs Little and Amy Suggs
Website: www.grapfullsistersvineyard.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

RIVERFRONT LAND FOR SALE: WIDE RIVER FARM VINEYARD OR WEEKEND HOME POTENTIAL IN YADKIN VALLEY APPELLATION



- 30 acres on the Yadkin River, near East Bend
- 500 feet riverfront, at one of the widest parts of the river
- Ancient rhododendron thickets
- Spring-fed creek
- Bluff overlooking river with cave
- Stunning views of Pilot Mountain
- Deer, wild turkey, and small-mouth bass.
- 10 minute walk along river from southern tip of Pilot Mountain State Park, with canoe access and miles of trails
- Bald eagles spotted nearby (their nest is in the State Park)
- Old growth hardwoods on bottom, 15-year-old pines on flat top acreage
- 21 miles from Winston-Salem
- Very peaceful and private
- \$270,000

Please contact 336-773-0309

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.

Vineyard Cabins



**Call for reservations
910-862-1603**

**Lu Mil Vineyard - Hwy 87S to Dublin, NC
910-866-5819**

Gift Shop Open Daily www.lumilvineyard.com

GRA-MAC IRRIGATION

CONSULTING - DESIGN
SALES - INSTALLATION

Since 1955

COMPLETE VINEYARD IRRIGATION SYSTEMS

Featuring Quality
NETAFIM Components:
Drippers, Vinline, 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





Growing toward the future

By Michelle McCombs

What is it about harvest that makes a person feel so good? Is it because bringing family and friends together to nurture and grow their own food brings a sense of deep satisfaction? To know that it was with your own hands, with the help of others, that you have provided something useful for yourself, as well as many others? Taking the fruit you have grown with so much love and see it finally turned into wine. Harvest is the time of year when we remember what it is we're working so hard for.

The changing of the seasons brings the realization that it is time to move forward. Embracing the fact that with our declining economy we must find new ways to grow together as a community. Willing to work together to bring something positive to our neighbors. Buying organic and supporting local businesses will vastly improve our own

local economy.

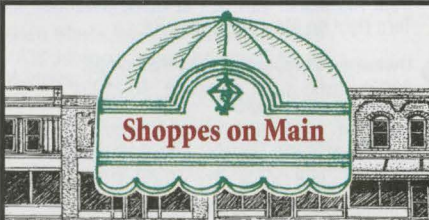
The ever-growing wine industry has brought such positive growth to North Carolina.

With it, bringing new businesses such as restaurants and hotels, creating jobs for many. People from all over have made it a point to visit our great state and try our many great wines. To taste our own native muscadine wines as well as all the others that have grown so well here. Seeing how our agricultural landscape has changed, adding beautiful vineyards that help our environment and our economy.

What better way to pair wine than with food? To take locally grown food and pair it with wines of North Carolina. Could it be that we would find a perfect match? To bring local farms and vineyards together in a way that could benefit all? It may even be fun! Choosing the smart way rather than the easy may bring about new traditions to share with

family and friends for years to come.

What makes change so difficult? Is it the thought of something new? Or, could it be the breaking of old habits? Supporting our local farmers and businesses is important to our future. Maintaining a quality of life that we all cherish. We may find something in the process that brings us closer together. Food and wine generally go hand in hand. Join in the benefit of helping both the local farmers and vineyards. Pair local foods with local wine and support the future we all so richly deserve.



Shoppes on Main

Visit Historic Downtown Elkin

302 East Main St.,
At the end of Main St.,
Historic Elkin,
Across from Chatham
(336) 835-1426
Open Mon-Sat, 9am-6pm
The area's only Pennsylvania
Dutch Bulk Food Store

Yadkin Valley General Store

Elk Pharmacy Inc.

Hometown Service
Larry Irwin • Jason Couch
Beth Pence • Lori Wyble
Registered Pharmacists
116 E. Main Street, Elkin
336-835-2621
www.downtownelkin.com



Riverhouse Festival & Riverhouse Inn

By Lonnie Adamson & Jesse Campbell

Several hundred guests enjoyed wine, art, music and beautiful vistas along the New River in mid July at the annual River House Wine Festival.

The River House Country Inn is located on N.C. 16 between West Jefferson, N.C. and Mouth of Wilson, Va.

Hosted by Inn Keeper and Owner Gayle Winston and General Manager Sherman Lyle the event, in its sixth year, drew eight wineries from the Yadkin Valley plus the Biltmore Estate winery in Asheville.

Guests from Ashe and as far away as Raleigh and Charlotte gathered along a narrow plain between the inn and the winding New River.

It is one of Winston's favorite settings on the grounds of her bed and breakfast establishment. The focal point is a giant Sycamore tree. "It takes six people, holding hands to reach around it," she said of the tree. It is the comfortable site of many of the Inn's events.

"This is where we hold the weddings," Winston said. On festival day, it served as shade for the five bands that entertained and the guest who dined on salmon and oriental seafood salad catered by the restaurant.

Laura Cherry was visiting from Cary to stay several days with friends from Raleigh who own a home nearby.

She found it a pleasant get-away to enjoy wine and music. She also visited with Anne Cain of Hamptonville, who owns Daddy's Girl Dairy. Cain makes fine quality cheese that pairs well with wine.

Hanover Park Vineyard of Yadkinville sells two of her cheese flavors that pair well with her wine. She also hopes to be marketing through Weathervane in Winston-Salem in that winery's new tasting room.

Cain comes regularly to the River House festival. "It's not my biggest sales event, but it is very well run and the people are very receptive. I enjoy the music and venue is very pleasant," she said.

The friends that Cherry visited include Raleigh architect Ted Van Dyk. He and his wife enjoy visiting Ashe and the River House, which he has begun to use as a subject for his pastime of painting.

The property's barns and views of the river provided subjects for a series of paintings he has done and was selling at the festival.

Ashe resident Sara McMillan works the festival for RagApple Lassie Vineyards in Boonville. The winery's First Blush wine was selling well festival day, she said. "It is a good summer wine." The merlot was also popular among Saturday's visitors, she said.

Edith Crutcher, a longtime friend of Winston's said that she enjoys the festival's "feeling of community." She is also glad to see the arts included and the growth of the arts community in West Jefferson.

River House History & Activities

An escape to the countryside, along the luxuriant banks of the New River provides more than just tubing, canoeing, and fishing.

Originally built and maintained by Meredith Ballou in the 1870s, the River House started out as a farm and since then has passed through the hands of numerous owners. Doc Ballou even practiced medicine on the property in the 1940s and 1950s. In 1985, Winston purchased the property and transformed it into a restaurant and inn.

Today, the River House offers an exquisite dining experience while offering activities and recreational events individuals of all ages can enjoy. In addition to canoeing the New River, guests are encouraged to take a stroll on the numerous walking trails that run through much of the 170 acre attraction. For those with more of a contemporary taste, a fine art collection is available as well as a relaxing dip in one of the inn's Jacuzzis which are available in each of the nine guest rooms. The inn is also conveniently located near Mt. Jefferson State Park

and the Creeper Biking and Walking Trail is a short drive away so there is a wide assortment of activities available for everyone. Perhaps the most relaxing undertaking of the inn is to simply sit in one of the numerous front porch rocking chairs and watch the New River flow calmly by.

Each guestroom is fitted with a king sized bed and decorated with country-style antiques to set the overall rustic ambiance of the inn. The inn also offers a spectacular selection of fine wines to complement the unique regional dining menu.

Everything from rehearsal dinners to water-edge ceremonies are provided under the inn's special wedding package. Photography, musical performances, and florist arrangements are also provided as an extra incentive to conduct the ceremony at the inn.

In addition to wedding packages, the inn has proved itself to be a viable cultural investment in the community. Each June, the River House hosts its annual wine fest, showcasing prominent regional wineries while providing live entertainment featuring Blue Grass music and soft rock.

Each Sunday beginning in April, the River House hosts its annual "salons" which features poetry, musical, and theatrical performances from performers across the region. The River House also throws a wide assortment of theme parties and reservations for parties are available upon request.

Presently, the River House has plans in the making to expand current operations.

"We would like to change our dairy farm into a performing arts theatre," Lyle said. "Hopefully in the future, it will serve as a multiple facet facility."

If you are looking to escape to the countryside for a genuine rural retreat experience, the River House Inn Restaurant at Grassy Creek provides entertainment and fine dining that will suit any guest.



"Wealth Transfer Planning With Land Preservation"

Signature Resources utilizes a unique team based planning process and has over 25 years of experience helping affluent individuals meet their financial goals. For individuals who have wealth in landholdings, our team of advisors can help provide preservation oriented individuals with an economic tool that can maximize the wealth transfer process and equalize inheritance among beneficiaries.

Although a landowner can preserve qualifying land in a number of ways and potentially benefit from federal income and estate tax savings, a conservation easement on qualifying property allows private landowners to retain ownership, control and management of their property, while ensuring that significant resources derived from the land are protected in the future.

To find out more details and how to restore economic value in the land preservation process, please give us a call at 800.849.0474 or please visit us at www.signatureresources.net

This material does not constitute tax, legal or accounting advice and neither John Hancock nor any of its agents, employees or registered representatives are in the business of offering such advice. It was not intended or written for use and cannot be used by any taxpayer for the purpose of avoiding any IRS penalty. It was written to support the marketing of the transactions or topics it addresses. Anyone interested in these transactions or topics should seek advice based on his or her particular circumstances from independent professional advisors. Signature Resources is a service mark of Signature Resources Insurance and Financial Services, Inc. Signature Resources Insurance and Financial Services, Inc. is independent of John Hancock Life Insurance Company and Signator Investors, Inc. Registered Representative/Securities and Investment Advisory Services offered through Signator Investors, Inc. member FINRA, SIPC, a Registered Investment Advisor. 2601 Main Street, 7th Floor, Irvine, CA 92614. Phone: (949) 794-0800 185-08042008-15808565

Mt Airy's natural taste for wine

By John Peters

One relatively new industry in the foothills is nevertheless a tradition-laden craft, steeped in Old World heritage and charm.

A number of vineyards and wineries have sprung up in the region over the past decade. With gently rolling landscapes, sweeping mountains views for a background, and rustic cabins and restaurants on the grounds, visitors can be forgiven if they momentarily wonder if they've stepped not only into history, but into Europe's past.

Terry Garwood, an agent with the North Carolina Extension Service, said local farmers began exploring the idea of turning their farms into vineyards about a decade ago, as tobacco waned and other crops were often money losers.

"Shelton Vineyard probably did some of the first plantings in 1999," he said. "There may have been others, but I think the really boon time (in Surry County) started with the Sheltons."

Although the industry, at least locally, is still in its infancy in many ways, Garwood said there are at least 30 vineyards in Surry County, with a half dozen wineries.

Those now in the business, Garwood said, "Ranges from professional people to people who have a farming background. They are investing in vineyards, some are in the farming community and putting it in as a diversified crop. Some are family farms, and now they have a small vineyard to give to the kids as they grow up, to keep the family farm."

Stony Knoll is one of those smaller family operations. Van Coe, who doubles as home mortgage officer with Homeland Mortgage in Dobson, said he has 5.25 acres of the family spread planted in vineyard, and he is leasing another four acres for the same purpose.

"We have the farm there, it's been in the family for 112 years," he said of his decision to open the vineyard and winery. "I was interested in growing grapes in 1984 when I first saw grapes growing." That interest never died, but instead lay dormant until he learned the region could produce the much vaunted vinifera – the same fruit grown in central Europe and the Mediterranean region for the centuries-old wine industry there.

"When the college (Surry Community College) started with the viticulture program there, I knew that would be the brain-

trust to leverage us."

That program starting up at the college was key, in that the school, along with the local extension agency, now offered a steady stream of the latest knowledge about the wine industry.

The other key to the industry's growth locally is something else Coe mentioned – the ability to grow vinifera grapes.

In the eastern portions of North Carolina, vineyards grow the native muscadine grape for wine making, which has a different flavor than European and California wines grown with vinifera grapes. That has put up some obstacles to the North Carolina wine industry, obstacles that local growers don't have to contend with.

Coe said his operation is still a family-operated one at present, but as the vineyard expands he said eventually the family may have to take on outside employees.

One of the oldest operations in the region is Black Wolf Vineyards, owned by Dana Theis, who purchased the property in 1991.

Chris Alderman, general manager at Black Wolf, said that while "there were a few grape vines on the land, it was not an existing vineyard."

Within a few years of purchasing the land Theis had grapes growing there, Alderman said. In 1999 the vineyard bottled its first wine made from grapes produced there. Up until 2005 the grapes were grown and harvested at Black Wolf, but taken offsite for the wine-making process.

That year Black Wolf began making its

own wine onsite.

Today the vineyard and winery has 26 of its 60 acres planted in grapes, and produces anywhere between 1,200 and 1,600 dozen-bottle cases of wine. The variation is based upon a number of factors, including weather conditions during the growing season.

Because Black Wolf was one of the first wineries in this region of the state, there was a great deal of research and testing being done on the site.

"We had to learn what kind of grapes the soil could support, what kinds of grapes work in this climate, what flavor the grapes have in these conditions," he said.

Once the grapes are harvested, they are pressed and the juice stored in huge two-story tall vats. From there, some of the wine is moved to barrels – a few made of American oak, others constructed of Hungarian Oak. And then, after aging the appropriate length of time, the wine is bottled and shipped.

Alderman said most of Black Wolf's wine is sold in North Carolina, Florida, and California, although it does go to all parts of the country.

"We have to learn the regulations of shipping alcohol in every state," he said. "Because every state is different. I can ship four cases to your front door in California, but in New York I can only send one bottle."

One of the oldest, and perhaps the largest, winery in Surry County is Shelton Vineyards. George Denka, president of the operation, said the Shelton family purchased

the land in 1994, but it was a half decade before the first grape vines were planted.

"The Sheltons had purchased this tract of land, it was an old dairy farm, they had purchased it with no particular idea of what they wanted to do, then they came across a research paper from Virginia Tech which identified this area of North Carolina as one of the best areas for vinifera ... that made their choice very, very easy."

In 1999 the first vines were planted, and a year later the winery opened, Denka said.

While many area wineries start small, Denka said the Sheltons were able to put in considerable resources to get into the business in a big way.

"A little over 65 acres was planted the first year, another 110 or so the next year, then the balance of our acreage came in 2002," he said, bringing the total to about 200 acres. "Since then, we're constantly doing research, we've ripped out some sections and replanted with new vines."

Denka acknowledged that going into the business that fast has proved not necessarily conventional, but he believes it was a key to the burgeoning local vineyard and winery industry.

"Most of the wineries here are small because it's a very, very capital intensive business, and you've got to have that capital

to invest and be able to hang on for eight or ten years before you see light at the end of that proverbial tunnel," he said. The Sheltons saw this as an opportunity and decided to sink considerable resources to get up to speed quickly.

"I think that's what really started the modern renaissance of the wine industry here, people saw the commitment the Sheltons

had to the wine industry here. I think when people saw a world class winery and vineyard of this magnitude in this area, that opened people's eyes and they realized the opportunity for something like this in this area."

John Peters is managing editor of the Mount Airy News.

BED & BREAKFASTS And Country Inns

Located in the heart of
North Carolina's Wine Country.



Historic Boutique hotel centrally located in
High Point, NC close to the furniture shopping,
local vineyards and much more!
Wine tour packages available!



336.882.3267

1108 N. Main St., High Point, NC 27262
www.jhadamsinn.com

Vintage Inn

Bed and Breakfast

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



Stay with us and visit the local vineyards.

East Meets West in the South

Alternative Healthcare Festival

Sat. Oct. 11 • 10am - 5pm

Historic Downtown
Kernersville
Harmon House and
Harmon Park

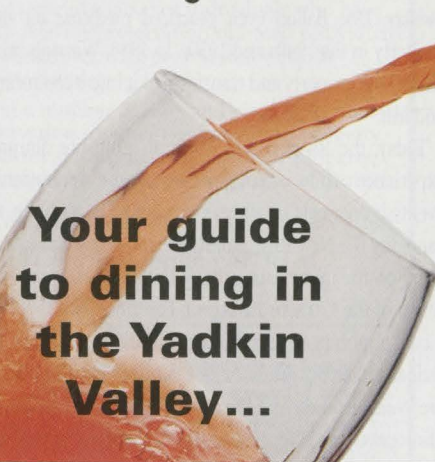


Sponsor or vendor,
please contact
336.497.4708

Sponsored by
Piedmont Nursing Group Inc.
& Magnolia House
of Health

www.eastmeetswestinthesouth.org

WINE AND DINE



Your guide
to dining in
the Yadkin
Valley...

Mazzini's Family Italian Restaurant

1521 N. Bridge Street, Elkin
(336) 526-7400
Fax 526-4800

Daily Lunch Specials
Monday-Saturday 11am-3pm

We Deliver to Businesses & Hotels During Business Hours

"The Real Taste of Italy"

Sunday - Thursday 11am - 9pm, Friday & Saturday till 10pm
Gift Certificates & Catering Available

Life is more than
a home on a hill ...



Ararat River

Taste the Simpler Life.

Discover the simpler life at White Sulphur Springs. Here, in the Yadkin Valley Wine Country, overlooking the Blue Ridge Mountains, you'll find 92 densely wooded home sites tucked into four hillside ridges. Three miles north of Historic Downtown Mount Airy, NC on the historic site of the 1880s White Sulphur Springs Hotel.

866-901-1910 WhiteSulphurSpringsNC.com/simplerlife



Hidden Gems of The Mountains



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

Oil Paintings • Handmade wire-wrapped jewelry
Candle Holders • Beeswax Candles, Soaps &
Lotions • Woodworks • Fine Wine Bar
Hand Painted Glassware
Christmas Ornaments
Beautiful Pottery • Stained Glass
Serpentine Jade Vases • Heirloom Quilts
Music Boxes and more! • Private Label Wines

**Come Visit us to get your
Christmas Tree!**

Tuesday-Saturday 11 am-7 pm, Sunday 1-6 pm
Joe & Melia Edwards
www.blueridgefineart.com

*Retreat to the
heart of N.C.
wine country*

Set 3,200 feet above sea level,
life at Olde Beau is like
being on top of the world!
Olde Beau provides the most
outstanding real estate values in
the North Carolina mountains.

Please call us today or
visit our website
and discover the
unsurpassed lifestyle
the Blue Ridge Mountains
has to offer!



OLDE BEAU
GOLF & COUNTRY CLUB

729 Olde Beau Blvd.
Roaring Gap, NC 28668
1-800-752-1634 • www.oldebeau.com

The mountains of the Blue Ridge form the rooftop overlooking the Yadkin Valley and provide a convenient respite from the heat for the valley and the North Carolina Piedmont. The small town of Sparta is the hub for Alleghany County and the surrounding communities. The area offers a rich heritage to the leisure traveler.

Along Sparta's Main Street, the stores and shops of the old downtown spread out from the Courthouse at the center of town. Most are locally owned and merchants welcome the opportunity to serve you or just visit a spell.

Travelers of back roads and byways are rewarded with spectacular views and a pastoral countryside dotted with small farms. They may find themselves sam-

pling mountain wine, lingering in a potter's studio or relaxing in a rocker on the porch of a country store.

The more adventurous will be attracted to canoeing on the New River or spend time angling its waters. Mountain trails call to hikers, bikers and horseback riders.

Local motels, bed and breakfast inns and mountain cabins assure a restful sleep snuggled under covers during cool mountain nights.

You are cordially invited to visit the Alleghany County Chamber of Commerce and Visitors' Center in Sparta. From I-77, exit 83 (northbound traffic only) or exit 85, follow US 21 north up the mountain. We are in the heart of downtown, in the rock building with the green awning.

Blue Ridge
Bed & Breakfast



Experience Blue Ridge Mountain History in this 1895 Homestead.
Comfortable accommodations
and fine wine bar.

On the Blue Ridge Parkway
between Mileposts 225 & 226
at Mountainview Road.
336.657.3000
5905 Mountain View Rd.
Glade Valley, NC
info@blueridgebandb.net
www.blueridgebandb.net

Mountain Heritage Festival



Celebration of Craft & Music
Saturday, Sept. 27, 2008
9 a.m. - 4:30 p.m.

Possum Queen Crowned
Entertainment on 2 Stages
100+ Craft and Food Vendors
Antique Cars & Tractors on Display

From I-77 exit 83 or 85, take US 21 North to Sparta

**Alleghany Chamber of Commerce
& Visitors Center**

800-372-5473 • www.Sparta-NC.com
58 SOUTH MAIN STREET, SPARTA, NORTH CAROLINA

*Mountain
Dreams
Realty, Inc.*



Mountain Homes
Land & Farms
Vacation Rentals

Alleghany County, NC
Blue Ridge Mountains

3647 US Hwy. 21S
Sparta
1-800-513-1622
mtdreamsrealty.com