

On The Vine

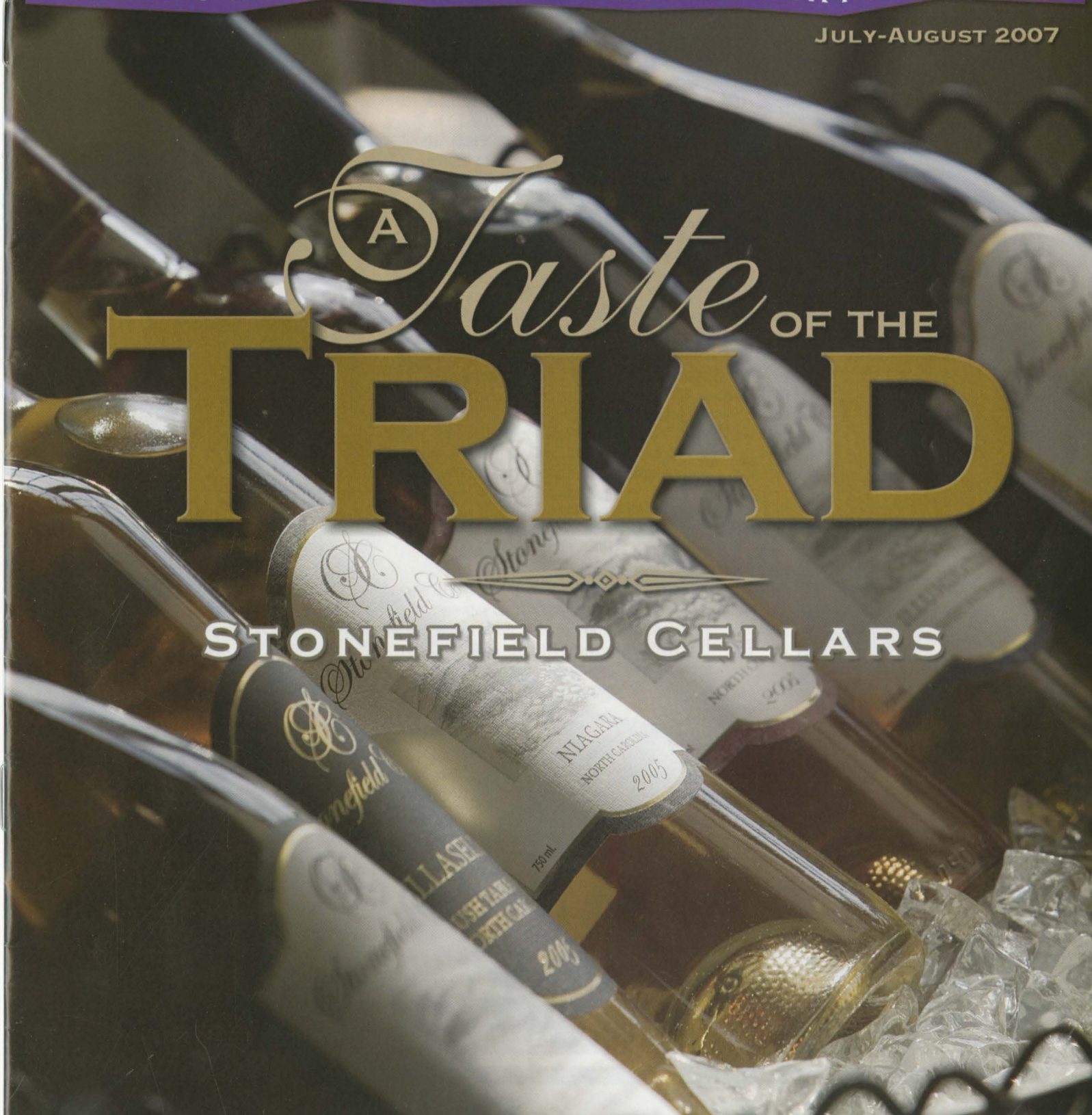
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YADKIN VALLEY & CAROLINA WINE COUNTRY NEWS

JULY-AUGUST 2007

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YADKIN VALLEY & CAROLINA WINE COUNTRY NEWS

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FOUNDER

Susan Lyons

Hot off the wine press . . .

On global warming and vineyards

The sky's not falling yet but problems need to be addressed

By Brook Seafords

Vivian Fulk is no Chicken Little. But her fears about global warming and its impact on her vineyard have her concerned. Environmental conservation has long been an interest of hers, but it took Al Gore's recent documentary, "An Inconvenient Truth," that detailed the vast long-term consequences of climate change to compel her to dedicate a significant amount of her time and energy to the cause.

"I saw the movie while on business in Philadelphia and that very night I went back to my hotel room, visited the website and signed up to be a certified presenter," she said. The approval process, which essentially certifies selected individuals to present the slideshow featured in the documentary, does not come immediately. After completing a form and submitting a résumé and various other credentials, you are later notified whether or not you've been chosen. After that, you're required to attend a 3-day training session in Nashville. The session's primary intent is to explain the science behind the message of the documentary, and also assist you in wrapping your own life story around the presentation. For Vivian, it was an easy transition.

"Well, I'm an engineer, and one of my very first projects after college was designing a wastewater treatment for a local company. Also, we live on a farm and have the vineyard, so it was an interesting connection."

Vivian and her husband, Randy, own Medley Meadows, a vineyard in King in

Stokes County near the eastern edge of the Yadkin Valley. They were among the first to embrace the new industry of viticulture. In fact, she hopes to help her fellow vintners to embrace some of the changes that might mollify the dangers of climate change.

So what are some of these dangers and how quickly are they manifesting themselves? Should someone invest in some Surry County property in hopes of seeing values soar when it becomes coastal? She understandably dismissed that plan with a snicker. "I wouldn't say we're seeing specific evidence right now, but the trends are starting to be alarming, not just for wine growers, but for farmers in general," she said, referencing the most recent freezing at Easter that cost wine growers tens of thousands of dollars in lost crops.

One of the pivotal parts of the application for the Yadkin Valley appellation was the number of "growing degree days," which is a mathematical formula that is used to measure the "growability" of plants. This figure is calculated by using a formula: take the sum of the daily high and the daily low, divide by 2 and subtract 50. Do this for each day between April 1 and October 1, total and you have the "Growing Degree Days."

For vinifera, the optimum sum falls between 3,800-4,000. At 4,000, what you get is more like raisins. North Carolina, like Sonoma Valley, averages 3800, which makes it ideal for growing grapes. Essentially, this

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On The Cover...

Stonefield Cellars

COVER PHOTO

Will & Deni McIntyre, Winston-Salem, NC

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Precious STONES



• Stonefield Cellars is carving a name for itself

By Ed Williams

STOKESDALE — Places to be, people to meet — they march across Natalie Wurz' appointment book, times and notations scribbled so tightly into margins that it's hard to see where one day ends and another day begins.

Natalie Wurz sure knows that feeling.

Wherever a crowd gathers, whatever event the Triad is hosting, count on Stonefield Cellars being there. And Natalie and Robert Wurz to be there pouring wine, discussing grapes and inviting new friends home.

Some ask incredulously: There's a winery in Greensboro? And that question answers why Natalie's appointment book is jammed.

"Our business model is to sell as much wine out of our tasting room as possible," says Robert Wurz, president and winemaker at Stonefield Cellars.

Adds his wife Natalie: "We're trying to reach out to Greensboro, to create word-of-mouth."

Stonefield Cellars — former tobacco land — opened in 2006, about 12 miles north of Greensboro's Piedmont Triad International



Airport. The winery sits snug against N.C. 68, a busy north-south corridor that funnels commuters between city jobs and suburban homes, travelers to and from the airport, and people working both sides of the North Carolina-Virginia border.

And all that traffic brings curious visitors to Stonefield Cellars and its 1.5-acre vineyard planted out front.

"It's hard to get people to your facility if it's not conveniently located," Natalie says.

What thrills Robert and Natalie most is

when first-time visitors return with friends and family. What thrills visitors most is meeting the owners and winemaker who may sneak them a barrel sample. Open Thursday through Sunday, Robert and Natalie are usually on site because winery, barrel room, tasting room and vineyard all call home on their 12-acre estate.

No fewer than 11 grape varieties grow in the front vineyard. "Most of it is Niagara. The rest is there to answer the question: What grows well here?" Robert explains.

Merlot, Syrah, and Zinfandel are planted. Cayuga, Traminette, Carmine, Chambourcin, Tannat, Symphony and Aglianico grow there as well.

In addition, Stonefield Cellars taps growers in Pinnacle, King, Walnut Cove, Mayodan, Summerfield, Elon, Gold Hill and Greensboro, as well as Georgia and Virginia.

Why juggle so many sources?

Because Stonefield Cellars ambitiously produces 20 different wines. Few wineries in North Carolina hit for the cycle like Stonefield Cellars, simultaneously working French vinifera, native American, hybrid and Muscadine grapes. And to that add peach, strawberry and blueberry fruit wines.

So when visitors pop in, they'll sit a spell over an eclectic range of wine.

Robert Wurz grew up near Calistoga, Calif.,

surrounded by such storied names as Mondavi, Christian Brothers and Beringer. At 14 he was making wine from an old cider press. At 15 he purchased a small redwood press — today proudly displayed in the Stonefield Cellars tasting room.

He felt a calling and aimed his college and post-graduate years at winemaking, ultimately earning a Ph.D in wine chemistry. He'd diligently prepared for the cellar, but nothing prepared him for a wine job market collapsing in the mid-1980s.

So Robert shopped his résumé nationally, figuring to bide time somewhere until the California winery market picked up. Ciba-Geigy (later Syngenta, an agri-business company in Greensboro) called. He figured he'd put in a few years there as a research scientist and then bolt west.

Funny how things don't work out — or maybe do. At work he met Natalie, a Georgia native. She made it plain she wasn't keen on California dreaming. So Robert stayed rooted to Southern soil, his dream of making wine deferred, but never diminished.

"I never set out to be a winery. I only wanted to make wine," he says, but remembers the moment he realized he'd need a winery if he wanted to be a winemaker.

It was a dark and stormy night. Well, actually, it was 1996, and a blizzard was blowing outside while he celebrated at a New Year's Eve party with friends in High Point.

Someone got up close and personal: "Look, no one is ever going to pay you what you're making at Syngenta"

The implication was clear enough: Start your own business.

In that moment there followed a flash of lightning and a clap of thunder — unusual in winter and almost a clichéd scene out of some horror B-film. "It was so awesomely creepy," Robert laughs.

In 1999, he turned out a vintage with grapes from Pinnacle grower Phil Hammond. He fashioned another successful vintage in 2000, and by then the die was cast. A winery was in the offing.

About the time Robert and Natalie Wurz were hunting a winery site, they turned to their friend and soon-to-be business partner, George House. An environmental attorney with his own farm, House was well connected in the Greensboro business and legal community.

"You know, I'm not a financial wizard or good at finding investment money," Robert told House.

"Well," Wurz remembers House saying, "That's what I'm good at."

And so George House found the investors. And Robert and Natalie Wurz found the winery site and then planted the vineyard in 2003. They immediately began sourcing grapes from



Stonefield Cellars owners Natalie and Robert Wurz.

elsewhere to augment Stonefield's needs. "Our premise was we needed to be selling wine the day this place was finished," says Robert.

And that's what happened with the winery last year.

Developers had earlier subdivided the parcel of land on which Stonefield Cellars would sit with an eye toward a housing development called Pipe Dream Acres. Robert laughs: "Can you imagine calling it Pipe Dream? They didn't sell a single lot."

And that gave Stonefield Cellars the in it needed.

Today, every bottle carries the quote: "The ability to dream is the possibility to achieve." Robert and Natalie believe that down to their marrow.

The 2004 vintage produced about 700 cases, the 2005 about 1,800. The 2006 vintage is expected to produce about 2,500. Maximum capacity at Stonefield Cellars is set at 5,000 cases.

The bottles carry something more: Natalie Wurz's inspiration.

"We knew it was important to have a brand identity," Natalie said. "In the beginning we didn't have a winery or a vineyard. We didn't even have a site. But we did have a cellar of wine. So that's where 'cellars' comes from."

"Both Robert and I are rock hounds. We collect rocks everywhere we travel. And we're into using stone in our landscaping. That put this in mind of 'stones in a field' and that led to 'Stonefield.'"

The label image hearkens to Natalie's love of the mountains, of hiking, of the outdoors.

Robert has kept his day job at Syngenta, while weaving in late nights and weekends at the winery and special events. The days are also

long for Natalie, who serves as vice president for sales and marketing while raising two teen daughters. She is tasked to identify appropriate events where Stonefield Cellars can position itself as upscale, without pretentiousness.

"People are hungry for connections, relationships. For me, this is an opportunity to express myself, to utilize talents," says Natalie, an artist and musician who juggles more than business and family. There's the banjo, guitar, piano, mandolin, hammer dulcimer and fiddle. She favors folks and Celtic music. Robert himself once performed in alternative bands, playing electric bass.

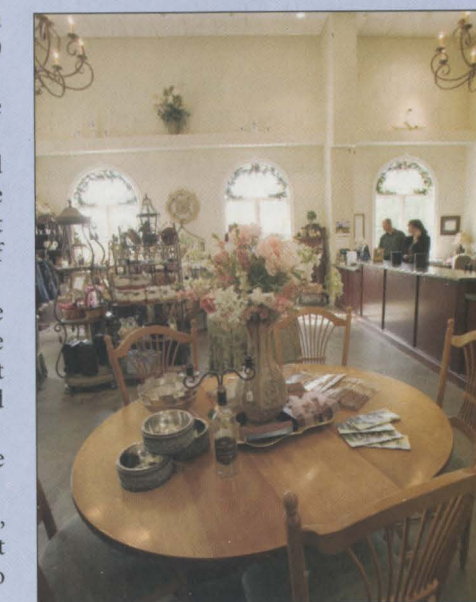
So, incorporating music into their many on-site events — well, that's pretty much a given at Stonefield Cellars.

Asked about his fascination with wine — and why the curious lineup to sample mankind's oldest beverage — Robert Wurz turns philosophical: "Man is enamored with wine because they are both alike. Wine, like man, is ephemeral. It is born, unique, and often with promise."

"It changes tremendously in its youth in the tank and barrel. The wine then matures in the bottle and like us, it improves, peaks and declines. Wine has an enormous range of flavors and nuances that offer a never-ending experience to the adventurous. It touches a part of us that is in awe of the processes that take a simple fruit and transforms it into a magical catalyst for making friends and community".



Ed Williams, Brand Marketing Manager for the News & Record in Greensboro, has written about the wine industry since 1990. His column "Uncorked" appears monthly in the News & Record. Williams' reporting, writing and editing have received state and national awards over the last 20 years.



The art of winemaking

By Ed Williams

DOBSON — The challenge, says Shelton Vineyards winemaker Murphy Moore, "is to try to wrap your mind around what happens when you put them all together."

There are four neat rows of Chardonnay barrels. Here, in the dimly lit cool confines of the Chardonnay barrel room, Moore and her wine thief snatch cloudy samples of fermenting fruit "already in barrel and starting to cook."

She sprinkles a sample into the awaiting glasses of an *On The Vine* wine tasting group. We've caught up with the 2006 vintage in its early evolution, a toddler seeking direction, depth and dimension. And in this barrel room, this most malleable of white grapes will grow up, with help from Murphy Moore.

Oh, and the help of single-cell fungi invisible to the naked eye.

For each row of barrels represents a specific strain of yeast that Shelton Vineyards employs to ferment Chardonnay and foment blending. Yeast enzyme is the catalyst that transforms grape juice sugar molecules into alcohol and carbon dioxide.

Without yeast, a winemaker is bereft — as is the brewer and baker and hoop-cheese maker.

Different yeast strains bring something unique to the fermentation, imparting different aromatics, varied textures or some added safeguard. Some yeast is tolerant of high acid, or high alcohol or high sulfur dioxide. Some is more amenable to cooler temperatures or to a secondary fermentation — a prized insurance policy for any winemaker.

Intellectually, we know this to be true, that the juice reacts differently to different yeast strains.

But only in the dark stillness of the barrel room — sampling four Chardonnays from four yeast strains — is the point driven home at an olfactory and visceral level. Fruity or bitey, floral scented or slightly malodorous, each strain is serving a purpose, Moore says.

And today's impression could be wholly different a month from now.

"The wine is evolving, developing," says Shelton Vineyards president George Denka. "What starts as our least favorite becomes our most favorite." Initial impressions are simply that. "Your mind will lie to you," he says, adding, "You sense the different yeast strains on different parts of your palate. The art of blending is to have the wine hit all parts of the palate."



Murphy Moore samples a Chardonnay to get a grasp on what needs tweaking.

If yeast is the fire that stokes the cooking process, then it's the barrel that acts as a roly-poly, oak-staved Dutch oven, subtly crafting a reduction sauce and gently layering in nuance.

Shelton Vineyards employs barrels from three regions — France, Hungary and the U.S. As it rests in barrel, wine is undergoing a series of subtle chemical changes. But the barrels are not just an inert repository. They're doing real work, gradually exposing the wine to oxygen from outside while the wood inside imparts its own aromas, flavors and texture inside.

Tighter-grained oak — French and Hungarian usually — imparts a spicy element, while the looser-grained American oak can gin up more overt vanilla and a sensation of sweetness.

Oak type aside, Moore and Denka explain, there's another factor playing a critical role in adding complexity: Toast.

When the inside staves of an oak barrel are lightly charred over fire, they are "toasted." Time over heat and the intensity of that heat determine a light, medium or heavy level of toast. And it's this toast level as much as the wood itself that imparts unique characteristics to wine.

Winemakers are not only mindful of oak type for their barrel program and of toast levels, but they are equally mindful of the age of their barrels.

The age of a barrel and barrel wine aging

are wholly different concepts. Winemakers routinely speak of allowing a wine to rest six

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or 16 or 26 months in oak. But that means little if they do not explain the age of their barrels. Is the oak/toast new? Or has it worked one or two vintages? Has it held wine through three or four vintages and is now fatigued and neutral?

Why does this matter? Because the toast of a new barrel — and all that it imparts — dissipates half or more after the first vintage. Then it's flavor impact recedes precipitously each year until the barrel offers up nothing but storage.

Denka believes "you use up about 85 percent" of what new oak/toast offers after the first year. At Shelton, about a third of the barrels rotating into the Chardonnay program are new, the remainder one- or two-years old.

There are further considerations, specifically malolactic fermentation. This is the secondary fermentation — usually in the barrel — when bitey malic acid is converted to the softer, lactic acid. The chemical diacetyl produced from this secondary fermentation is often perceived as a buttery aroma and flavor.

Nearly all red wine goes through malolactic fermentation. And some fuller-bodied whites — Chardonnay for instance — do as well.

Another part of the barrel aging process involves what gets cozy with what. When winemakers allow Chardonnay to age in contact with the yeast cells that have since died after completing their mission of fermentation, this is called resting "sur lie," or "on the lees." By frequently stirring this cloudy sediment of dead yeast cells and allowing it to circulate through the Chardonnay, winemakers believe they are imparting a creamier texture that would not occur otherwise.

At Shelton, visitors to the barrel room can witness this lees stirring through a special backlit, windowed barrel. The clarity of juice inside becomes a swirling cloud. Remember that scene from *Wizard of Oz*, of the Wicked Witch huddled over her crystal ball? Not to worry; the dead yeast cells settle to the bottom and all is clear again.

Closing in on Shelton's final 2006 Chardonnay blend, Moore and Denka taste through each variable: the type of yeast, type of barrel, level of toast, what went through malolactic fermentation and what didn't, the impact of stirring on the lees.

In the end, the variables will come together, in proportion, to create the final blend. About 2,500 cases are expected to be released next spring.

The barrel aging process, says Denka, "is like spices to the chef."



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Tarheel Festival Calendar

July 21	Riverhouse Winefest on the New	Grassy Creek
Aug. 30-Sept 3	Vino Extravaganza	Pinehurst
Sept. 29	N.C. Muscadine Festival	Kenansville
Sept. 29	Tar River Wine Festival	Rocky Mount
Oct. 6	Great Grapes Wine and Arts Festival	Charlotte
Oct. 20	Yadkin Valley Grape Festival	Yadkinville
Oct. 27-28	Carolina Balloon Festival	Statesville



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Renewal of the grapevine

By Brook R. Corwin

On the outside, they're sprouting shoots and even growing some healthy fruit.

But inside many of the state's freeze-damaged vines, injury to water and nutrient arteries is forcing growers from the mountains to the coast to carefully rehabilitate their vineyards or risk losing future crops.

The long-term impact of April's extreme cold spell is just now coming into focus as vinifera and muscadine vines reach the point in the growing season where they normally blossom. Vineyard owners and agriculture extension agents say some have bounced back and are producing quality grapes, but others will need to be cut down significantly in order to regenerate into healthy plants.

"It's basically just preparing for a renewal on the grapevine," said Dana Keeler, winemaker at Silver Coast Winery in Ocean Isle Beach. "It's nature and it's farming. These kind of freezes happen. They just don't happen down here very much."

Keeler, who grew accustomed to freezes making wine in upstate New York, is taking the same approach as many growers in piedmont and mountain areas to rebound from a freeze that hit all regions equally hard. As signs of damaged tissue become more visible, dead shoots, cordons and even trunks are lopped off. Healthy shoots and suckers are left behind to form the basis of a rehabilitated vine that in a year or two can function as if it was never hurt.



Mark Greene checks his Elkin Creek vines for damage.

"You do damage control," said Guy Loeffler, owner of Horizon Cellars in Siler City. "Next year is another growing year. They are vines, after all."

The root of this year's vineyard damage is both April's sub-freezing temperatures and the heat wave that came just days earlier. Right after temperatures reached the 80s in much of the state, vines were hit with three straight nights of 18-26° weather. The early heat had stimulated many buds to break early, only to be wiped out by the cold.

"All our vines had broken dormancy. We had beautiful growth and everything was looking good," said Chad Andrews, co-owner of Uwharrie Vineyards in Albemarle. "It completely knocked us out."

Andrews wasn't alone. Chardonnay and other white varieties that typically bud early took heavy hits statewide, said Sara Spayd, a viticulture specialist with the Cooperative

Extension agency at N.C. State University. At many vineyards owners reported the loss of entire crops of Chardonnay. Among reds, Syrah also seemed especially hard hit.

Spayd said some vineyards minimized crop losses through growing practices that delayed bud break, and others are showing strong growth in secondary buds.

But the real threat comes from the tissue damage Spayd says she sees to some extent in every vine she cuts into. The arteries that carry nutrients and water through the vines are dead in some places, and if not dealt with this year will cause a bigger problem in the future.

"We're not seeing the full impact this year. It's in a year or two when we'll lose vines here or there," Spayd said. "The best thing would be cooler weather to keep the water pipes flowing. We can survive and heal the other damage as long as we don't have a problem with the water pipes."

Vineyard owners in North Carolina rarely pray for rain. But the need for extra water, combined with moderate drought conditions in much of the state make light precipitation the desired weather.

At McRitchie Winery & Ciderworks in

Continued on Next Page



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Wilkes County, winemaker Sean McRitchie said a strong irrigation system is proving necessary during the vine-healing process.

"They're very hardy vines, but how you manage a situation like this is crucial," McRitchie said. "Keep them happy and watered. Don't beat them up anymore than they have already been beat up. You've got to let them restart."

At Biltmore Estate Winery in Asheville, growers are accustomed to such restarts. Jerry Douglas, Biltmore's vice president of sales and marketing, said this year doesn't even approach the worst freeze the vineyards faced in 1985, when sub-zero temperatures rocked the area. Then and now, Douglas said a long-term outlook that allows for the sacrifice of cutting and replanting damaged acres is the only way to make it through.

"We just suck it up and make sure we can find fruit to keep our production running and keep wine on the shelves," Douglas said. "We're moving on."

Strong growing seasons in 2005 and 2006 at least give many winery owners some inventory to work with that can tide them over until vines recover. It could also self-correct a market that had lowered the price of grapes because of an excess supply. Whatever fruit is produced in 2007 could be of exceptional quality since the flavors will be concentrated in the smaller yield.

"It could be a lot worse. We could be real thin on inventory. We could have this issue and a wine shortage," Loeffler said. "You deal with the punches. It's part of farming. You have one plan and Mother Nature has another."



Damage to vines can be expected.



Vineyards should be prepared for some loss.

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Chinqua Penn Vineyards opens its tasting room

Chinqua Penn Vineyards, outside Reidsville in Rockingham County, opened its tasting room to the public in late April. Owned by Calvin Phelps, the 1000+ acre working farm includes a muscadine arbor and a small N.C. State research vineyard of Sangiovese and other vinifera varieties. The Phelps family has restored the old plantation house to its former glory and re-opened it to the public. It is open for visitors Saturdays and Sundays, 1-4 p.m., and the gardens are open for picnics Wednesday through Saturday, 10 a.m. to 5 p.m..

The tasting room is housed in the old carriage shed. Wines featured here have close ties to the estate and surrounding countryside. Grapes from the muscadine arbor along the edge of the property are blended with un-oaked Chardonnay, creating a sophisticated version of the traditional North Carolina favorite, Muscadine Blush. The Sangiovese grapes from the research vineyard are blended with a 2005 Cabernet Franc in the Research Red. Lennox Castle Vineyards in Rockingham County, run by Larry Sommers, produces the grapes for a red blend. Also from Rockingham

County is the Niagara, from the vineyards of Bryce and Sara Richardson. The Chardonnay and Red, a Norton, come from Pittsylvania County, just over the Virginia border. All of these wines are made and bottled by Grove Winery, located just 17 miles from the plantation. First production totaled a few hundred cases.

The tasting room is open Wednesday through Saturday, noon - 5 p.m., and Sunday, 1-5 p.m.

The ups and downs of the legal system

The rollercoaster ride continues for Horizon Cellars, a vineyard and winery in Siler City. In early May owner Guy Loeffler was rejoicing that ISP Minerals of Maryland was pulling the plug on plans for a quarry operation at a site adjacent to his vineyard.

But a week later a district court judge ruled against Loeffler in his lawsuit against the Siler City Town Council seeking to reverse the town's decisions that would have made the quarry possible.

"I don't know where this is going to end

up," Loeffler said in early June. He is weighing making an appeal of the ruling to the N.C. Court of Appeals, a costly proposition.

Another option, Loeffler said, would be picking up stakes and restarting."

Zimmerman Vineyards opening in Randolph County

Randolph County's first tasting room opened June 1 when Zimmerman Vineyards opened its doors in Trinity.

Norm and Leslie Zimmerman have five acres in vine, some planted as long as seven years ago.

The first release of wines, made at Childress Vineyards, include 2005 Chardonnay, Cabernet Sauvignon and Merlot.

Flint Hill opening a casual/fine dining restaurant

Flint Hill Vineyards in Yadkin County is on

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Grapevine

Continued from Page 10

track for opening its Century Kitchen in July. The casual/fine dining restaurant will be at the vineyard's century-old farm and will be operated by Chef Sean Wehr. He has already prepared a number of special events at the vineyard . . . Chateau Laurinda outside Sparta has added a large back deck with bistro tables, while The Kitchen at Elkin Creek has roofed in its deck for diners . . . Windy Gap in Ronda has sold its main Yadkin Valley vineyard to Judge Paul Ferguson of Houston, Tex. The remaining assets, including the winery, tasting room and 20 acres, are still on the market . . . Chatham Hill of Morrisville has released the state's first pomegranate infused wine. the wine is particularly high in antioxidants . . . Childress Vineyards has released a Rosé of Cabernet Franc, a salmon-colored dry wine created by winemaker Mark Friszolowski as a blend of three wines made in different styles.

Wine wins bronze medal at Competition

Iron Gate Winery's 2005 Cabernet Sauvignon won a bronze medal at the Eastern International Wine Competition . . . Shelton Vineyards won gold medals for its 2004 Family Reserve Claret at the Hilton Head International Wine Competition and for its 2006 Yadkin Valley Riesling at Great Augusta. The Riesling also won a silver at tasters Guild. It's 2005 Estate Chardonnay also picked up silver medals at Tasters Guild and Hilton Head and a bronze at Grand Harvest . . . Flint Hill Vineyards won three silvers at Blowing Rock for its 2004 Cabernet Sauvignon, 2005 Viognier and 2005 Chambourcin . . . Cypress Bend Vineyards' Sundown won a gold medal at Dallas Morning News and a bronze for Livingston . . . Duplin Winery won four silver and three bronze medals at the first-ever National Women's Wine Competition. Winning silver were Hatteras Red, Scuppernong, Carolina Red and Pink Magnolia. Bronzes went to Magnolia, Midnight Magnolia and Scuppernong Blush. Hatteras Red and Scuppernong Blush also won gold medals at the Florida State Fair, while Carolina Red and Scuppernong took silvers.

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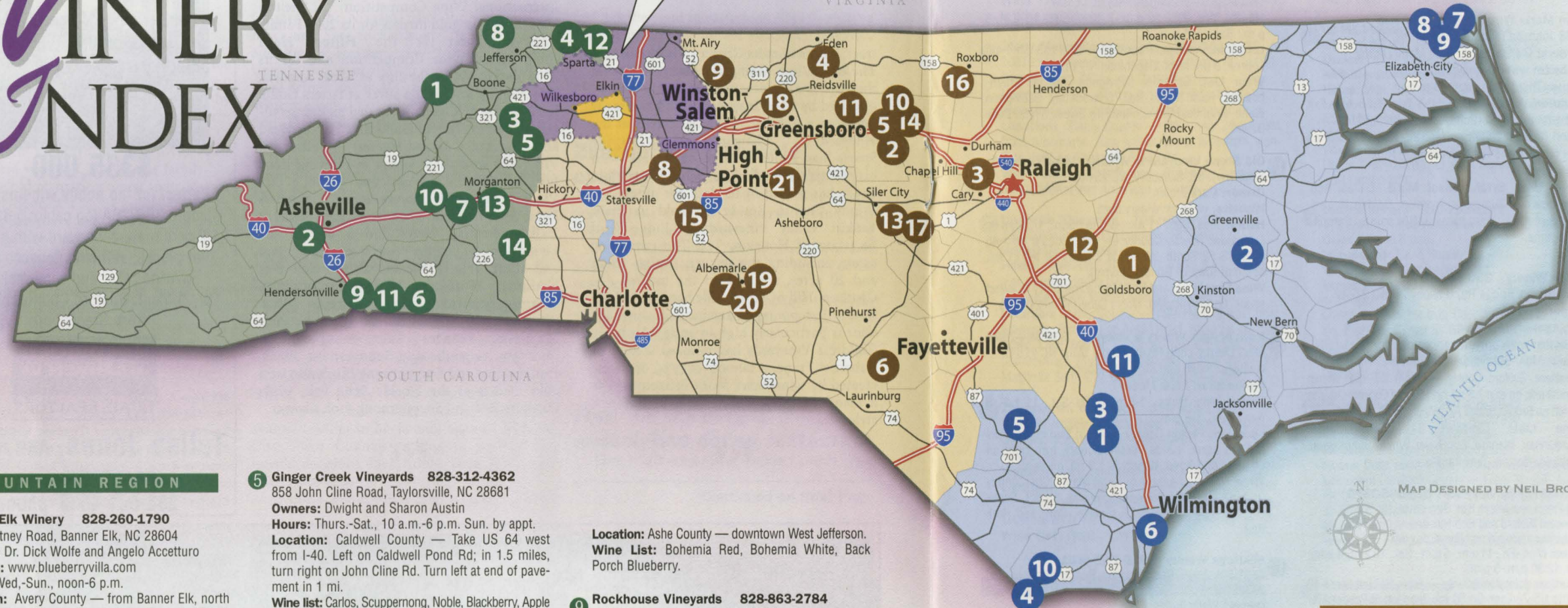
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NORTH CAROLINA WINERY INDEX

Yadkin Valley Appellation
Swan Creek Appellation
See Detailed Map on Page 18



MOUNTAIN REGION

- 1 Banner Elk Winery 828-260-1790**
135 Gualtney Road, Banner Elk, NC 28604
Owners: Dr. Dick Wolfe and Angelo Accetturo
Website: www.blueberryvilla.com
Hours: Wed.-Sun., noon-6 p.m.
Location: Avery County — from Banner Elk, north on N.C. 194 1.5 mi. Then left on Gualtney Road. Winery is 1/4 mi. on right.
Wine List: Cabernet Sauvignon, Chardonnay, Seyval Blanc, Blueberry, red and white blends.
- 2 Biltmore Estate Winery 800-543-2961**
One North Pack Square, Asheville, NC 28801
Owner: Bernard DeLille, VP/Winemaker
Website: www.biltmore.com
Hours: Mon.-Sat., 11 a.m.-7 p.m.; Sun., noon-7 p.m.
Location: Buncombe County — On the grounds of Biltmore Estate in Asheville. Take I-40 Exit 50A and go north on Hwy 25 two blocks to Biltmore House entrance.
Wine List: French varietals, blends.
- 3 Cerminaro Vineyard 828-754-9306**
4399 Wilkesboro Boulevard, Boomer, NC 28606
Owners: Joe and Deborah Cerminaro
Hours: Sat., noon-6 p.m. Other days by appointment.
Location: Caldwell County — In Kings Creek on Hwy 18 between Lenoir and Wilkesboro
Wine List: Cabernet Sauvignon, Merlot, Sangiovese.
- 4 Chateau Laurinda 800-650-3236**
690 Reeves Ridge Rd., Sparta, NC 28675
Owners: Linda and Larry Ehlers and Family
Website: www.chateaulaurindawinery.com
Hours: Tues.-Sat., 10 a.m.-7 p.m.; Sun., noon-5 p.m.
Location: Alleghany County — From I-77, take Exit 83 to Hwy 21 towards Sparta to 221 South. Turn right on Hwy 93. Go 1.5 miles to 2nd road on left.
Wine List: French varietals, fruit wines, Muscadine varieties

- 5 Ginger Creek Vineyards 828-312-4362**
858 John Cline Road, Taylorsville, NC 28681
Owners: Dwight and Sharon Austin
Hours: Thurs.-Sat., 10 a.m.-6 p.m. Sun. by appt.
Location: Caldwell County — Take US 64 west from I-40. Left on Caldwell Pond Rd; in 1.5 miles, turn right on John Cline Rd. Turn left at end of pavement in 1 mi.
Wine list: Carlos, Scuppernong, Noble, Blackberry, Apple
- 6 Green Creek Winery 828-863-2182**
413 Gilbert Road, Columbus, NC 28722
Owner: Alvin Pack et al
Hours: Wed.-Thurs., 1-5 p.m.; Fri.-Sat., 11 a.m.-6 p.m.; Sun. 1-6 p.m.
Website: www.greencreekwinery.com
Location: Polk County — Exit 167 off U.S.74, south on N.C. 9, 3 mi. to Landrum Rd. Then right 1 mi. to Gilbert Rd. Winery on left.
Wine List: American Chardonnay, American Chardonnay Un-Oaked, N.C. Estate Grown Chardonnay, N.C. Estate Grown Cabernet Franc, Late Harvest Dessert Wine, American Merlot, Estate Grown Chambourcin Rosé and Estate Grown Cabernet Franc Rose.
- 7 Lake James Cellars 828-584-4551**
204 E. Main St., Glen Alpine, NC 28628
Owners: Mike and Betty Fowler
Website: www.lakejamescellars.com
Hours: Tues.-Sat., 11 a.m.-6 p.m., Sun., 1-5 p.m.
Location: From I-40, take Exit 100 to downtown Glen Alpine.
Wine list: French varietals, Italian blends, fruit blends.
- 8 New River Winery 336-846-1498**
106 N. Jefferson Ave., West Jefferson, NC 28694 (in Bohemia Gallery)
Owner: New River Wineries, Inc.
Winemaker: Dan Strickland
Website: www.newriverwineries.com
Hours: Tues.-Sat., 8 a.m.-6 p.m.

Location: Ashe County — downtown West Jefferson.
Wine List: Bohemia Red, Bohemia White, Back Porch Blueberry.

- 9 Rockhouse Vineyards 828-863-2784**
1525 Turner Rd., Tryon, NC 28782
Owners: Lee Griffin and Marsha Cassedy
Website: www.rockhousevineyards.com
Hours: Thurs.-Sun., 1-5 p.m.
Location: Polk County — Take Hwy 74 to Hwy 9, Exit 167. Travel 2.2 miles south on Hwy 9 to Turner Rd. Turn left on Turner Rd.
Wine List: French varietals.
- 10 South Creek Vineyards 828-652-5729**
2240 South Creek Road, Nebo, NC 28761
Owners: Frank and Debra Boldon
Winemaker: Frank Boldon
Website: www.southcreekwinery.com
Hours: Thurs.-Sat., 11 a.m.-5 p.m. or by appt.
Location: McDowell County — Exit 90 off I-40 1/4 mi. to Harmony Grove Rd.; turn right onto South Creek Rd. and winery is on right.
Wine List: Cabernet Franc, Cabernet Sauvignon, The Maestro, Chardonnay, Chardonnay Reserve.
- 11 The Teensy Winery 828-287-7763**
3661 Painters Gap Rd., Union Mills, NC 28167
Owner: Bob Howard
Hours: By appointment only
Location: Rutherford County — Take I-40 Rutherfordton exit. Take Hwy 221 south to Thermal City. Turn west on SR 1321 then right on SR 1328 (Painters Gap Rd.).
Wine List: French varietals.
- 12 Thistle Meadow 800-233-1505**
102 Thistle Meadow, Laurel Springs, NC 28644
Owner/Winemaker: Thomas R. Burgess

Website: www.thistlemeadowwinery.com
Hours: Mon.-Sat., noon-4 p.m. (After April 1, Mon.-Sat., noon-5 p.m.; Sun. 2-4 p.m.)
Location: Alleghany County — Off Blue Ridge Parkway, Milepost 246, then 3 miles on Elk Knob Road.
Wine List: French varietals, Italian blends, Fruit blends.

- 13 Waldensian Heritage Wines 828-879-3202**
4940 Villar Lane NE, Valdese, NC 28690
Owners: Joel Dalmás, Joe Jacumin, Freddy Leger, John Bourous, Tom Garrou
Hours: Thurs.-Sun., 1 p.m.-6 p.m.; Mon.-Wed. by appt.
Location: Burke County — Take I-40 exit 112 North to Valdese. Go north on Eldred St. to N. Laurel St. Turn left on Villar Lane (2.4 miles from I-40).
Wine List: American blends.
- 14 WoodMill Winery 704-736-7733**
1350 WoodMill Winery Lane, Vale, NC 28168
Owners: Larry and Beverly Cagle and Family
Website: www.woodmillwinery.com
Hours: Wed.-Fri., noon-6 p.m.; Sat., 10 a.m.-6 p.m.; Sun., 1-6 p.m.
Location: Lincoln County — I-85 Exit 17 north on U.S. 321. Exit 24 north on NC 27 to down town Lincolnton. Go north 8 mi., then right 2 mi. on Cat Square Rd; then left 1/2 mile on Beam Lumber Rd.; then right on John Beam Rd.; winery 1 mi. on right.
Wine List: Muscadine, blueberry, scuppernong.

PIEDMONT REGION

- 1 A Secret Garden Winery 919-734-0260**
1008 Airport Road, Pikeville, NC 27863
Owners: Gerald and Linda Hall
Hours: Thurs.-Sat., 10 a.m.-6 p.m.; Sun., 1-6 p.m.
Website: www.ascretgardenwinery.com
Location: Wayne County — From U.S. 70, take N.C. 117 North to Exit 94 (Pikeville). Turn right. Straight for 2 mi., then right onto Airport Road. Winery 1.25 mi. on left.
Wine List: Carlos, Noble, blends.
- 2 Benjamin Vineyards & Winery 336-376-1080**
6516 Whitney Road, Graham (Saxapahaw), NC 27253
Owners: Andy and Nancy Zeman
Website: www.benjaminvineyards.com
Hours: Thurs.-Sun., noon-5 p.m.
Location: Alamance County — Take Exit 154 off I-40/85 south 8.5 miles. Cross Hwy. 54 and continue 4 miles. Left on Whitney Road. Vineyard 1.2 miles on left.
Wine List: Chardonnay, Chardonnay, Sauvignon Blanc, Chambourcin, Cabernet Sauvignon, Merlot, Carlos, Magnolia, Scuppernong, Hunt and fruit-muscadine blends.
- 3 Chatham Hill Winery 800-808-6768**
3500 Gateway Centre Blvd. #200 Morrisville, NC 27560
Owners: Marek Wojciechowski and Jill Winkler
Website: www.chathamhillwine.com
Hours: Mon.-Fri., 11 a.m.-5 p.m.; Sat., 11 a.m.-6 p.m.; Sun., 1-5 p.m.
Location: Wake County — Take I-40 Exit 285 toward Morrisville on Aviation Parkway. Take first right at Gateway Centre Boulevard. Right onto Northgate Ct. at 3500 sign.

Wine List: Cabernet Sauvignon, Merlot, Syrah, Zinfandel, Cabernet Franc, Chardonnay, Viognier, Riesling, Pinot Grigio, Sweet Carolina Fruit blends of Pomegranate, Blackberry, Peach, Blueberry, Raspberry & Strawberry.

- 4 Chinqua Penn Vineyards 336-349-4576**
2138 Wentworth St., Reidsville, NC 27320
Winemaker: Max Lloyd
Website: www.chinquapenn.com
Hours: Wed.-Sat., noon-5 p.m.; Sun., 1-5 p.m.
Location: Rockingham County — Take 29N from I-40/85 to 3rd Reidsville exit (Hwy. 14). Left 3.5 mi., then left on Salem Church Rd. 2 mi. Right on Wentworth. Plantation on right.
Wine List: Chardonnay, Lenox Castle Red, Muscadine Blush, Niagara, Cabernet Franc.
- 5 Creek Side Winery 336-584-4117**
3515 Stoney Creek Church Road, Elon, NC 27244
Owners: Angie and Fred Wallace
Website: www.creksidewinery.com
Hours: Mon., Thurs.-Sat., noon-6 p.m.; Sun., 1-6 p.m.
Location: Alamance County — Take Exit 140 off I-40, left on University Drive. Right on St. Marks Ch. Rd. 4.8 mi. name changes to Williamson Ave./Shallow Ford Ch. Rd. Left on Hwy. 87 6.6 mi. Right on Stoney Creek Church Road, winery 1.3 mi. on left.
Wine list: Cabernet Franc, Cabernet Sauvignon, Merlot, Chardonnay, Stoney Creek Red, Deep Creek Red, Shallow Creek Rosé, Creek Side Sunset, Port, Red Raspberry and Peach.
- 6 Cypress Bend Vineyards 910-369-0411**
21904 Riverton Road, Wagram, NC 28396
Owners: Tina and Dan Smith
Website: www.cypressbendvineyards.com
Hours: Mon.-Fri., Sun., noon-6 p.m.; Sat., 10 a.m.-6 p.m.
Location: Scotland County — Off US 401 (10 mi. north of Laurinburg) in Wagram, right on Riverton Rd. Winery is 3 mi. on left.
Wine List: Muscadine and Carlos blends.
- 7 Dennis Vineyards 800-230-1743**
24043 Endy Rd., Albemarle, NC 28001
Owners: Pritchard and Sandon Dennis
Website: www.dennisvineyards.com
Hours: Mon-Sat, 10 a.m.-6 p.m.; seasonal Sunday hours, call ahead.
Location: Stanly County — From Albemarle, take NC 24-27 west approx. 5 miles; at caution light at Endy Road, turn right; winery 1/2 mile on left.
Wine List: Muscadine varietals in Dry, Semi-Dry and Sweet; Strawberry, Blueberry, Blackberry and Cherry fruit wines.
- 8 Garden Gate Vineyards 336-751-3794**
261 Scenic Drive, Mocksville, NC 27028
Owners: Bob and Sonya Whitaker
Website: www.gardengatevineyards.com
Hours: Wed.-Sat. noon-5 p.m.; Sun., 1-5 p.m.; or by appt.
Location: Davie County — Exit 168 off I-40 to East US 64; right on Green Hill Rd.; left on County Home Rd.; right on Scenic Drive; vineyard on right
Wine List: Scuppernong, Raspberry, Scarlet Blush, Muscadine, Blackberry, Blueberry, Strawberry, JitterBug.
- 9 Germanton Vineyard & Winery 336-969-2075**
3530 Hwy 8 and 65, Germanton, NC 27019
Owners: Judy and David Simpson
Website: www.germantongallery.com
Hours: Tues-Fri, 10 a.m.-6 p.m.; Sat., 9 a.m.-5 p.m. Call Sun. hours. Tastings only; no tours

Robin F. Weant

is a graduate of the University of North Carolina at Charlotte. In addition to Robin's 22 years of real estate experience she also holds a BA in psychology and owns a small vineyard in Lewisville, NC, and has earned certification in viticulture and enology. With her real estate experience and education, Robin is the right choice for your real estate needs whether selling or purchasing a property.

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Robin Frost Weant

Location: Stokes County — In Germanton. Tasting room in gallery on corner of Hwy. 8 and Friendship Rd. (8 miles north of W-S.)

Wine List: Niagara, Sweet Red, Blush, Seyval, Chardonnay, Chambourcin, Merlot, Vermillion.

10 Glen Marie Winery 336-578-3938

1838 Johnson Road, Burlington, NC 27217

Owners: Glendale and Joyce Marie Dickey

Website: www.glenmariewinery.com

Hours: Thurs.-Sun., noon-6 p.m.

Location: Alamance County — From I-85, take Exit 150, proceeding north; right at fourth light to Basen Road; then left on Mebane Rogers Road; go over the lake and right on Johnson Road; fifth house on left.

Wine List: Syrah, Sweet Marie, Dallas Red, Chambourcin, Summer's Promise, Golden Nugget, Scuppernong, Chardonnay, Muscadine, Carolina Springtime.

11 Grove Winery 336-584-4060

7360 Brooks Bridge Rd., Gibsonville, NC 27249

Owner: Max Lloyd

Winemaker: Max Lloyd

Website: www.grovetwinery.com

Hours: Mon.-Sat., noon-5 p.m.; Sun., 1-5 p.m.

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.

Wine List: Cabernet Sauvignon, Merlot, Chardonnay, Niagara, Eno River White, Sangiovese, Nebbiolo, Norton, Tempranillo

12 Hinnant Family Vineyard 919-965-3350

826 Pine Level Micro Rd., Pine Level, NC 27568

Owners: Willard and Bob Hinnant

Website: www.hinnantvineyards.com

Hours: Mon.-Fri., 11 a.m.-5 p.m.; Sat., 10 a.m.-6 p.m.; Sun. 12:30 p.m.-5 p.m.

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.

Wine List: Muscadine varieties, Norton and fruit wines.

13 Horizon Cellars 919-742-1404

466 Vineyard Ridge, Siler City, NC

Owner: Guy Loeffler

Winemaker: Chris Pearmund

Website: www.horizoncellars.com

Hours: Mon.-Fri., 11 a.m.-5 p.m.; Sat., 10 a.m.-6 p.m.; Sun., noon-6 p.m.

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.

Wine List: Chardonnay, Cabernet Sauvignon, Chambourcin, Viognier, Cabernet Franc, Syrah, Prestige

Reserve, Late Harvest Vidal, Carolina Comfort.

14 Iron Gate Vineyards & Winery 919-304-9463

2540 Lynch Store Road, Mebane, NC 27302

Owners: Gene and Debbie Stikeleather

Website: www.irongatevineyards.com

Hours: Mon.-Fri., 10 a.m.-7 p.m.; Sat., 10 a.m.-6 p.m.; Sun., 1-6 p.m.

Location: Alamance County — Exit 153 off I-40; approx. 3 mi. N. of Mebane on NC 119.

Wine List: Cabernet Sauvignon, Merlot, Chambourcin, Pack House Red, Chardonnay, Sauvignon Blanc, Brightleaf White, Flue Fire Sweet White, Dixie Dawn.

15 Old Stone Vineyard & Winery 704-279-0930

6245 Hwy. 52, Salisbury, NC 28146

Owner: Mark Brown

Website: www.osvwinery.com

Hours: Tues.-Sat., 11 a.m.-6 p.m.; Sun., 1-5 p.m.

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).

Wine List: White and Red Muscadine in dry to sweet styles, Carlos Riesling, Noble Cabernet and Peach.

16 Rock of Ages Winery & Vineyard 336-364-7625

1890 Charlie Long Road, Hurdle Mills, NC 27541

Owners: Kevin and Kimberly Moore

Winemaker: Kevin Moore

Hours: Mon.-Thurs., 1-5 p.m.; Fri.-Sat., 11 a.m.-6 p.m.; Sun., 1-6 p.m.

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.

Wine List: Chardonnay (stainless), Chardonnay (oaked), Cabernet Sauvignon, Shiraz, Merlot, Semi-Dry Muscadine, Sweet Muscadine, Cork and Pork Red.

17 SilkHope Winery 919-742-4601

2601 Silk Hope Gum Springs Road, Pittsboro, NC 27312

Owner: Wally Butler

Hours: Sat.-Sun., noon-5 p.m.; weekdays by appt.

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.

Wine List: Vidal Blanc, Sparkling White Viognier, Sparkling White Chambourcin, Grand Vista, Red Roots, Chambourcin.

18 Stonefield Cellars 336-644-9908

8220 Hwy. 68 N., Stokesdale, NC 27357

Owners: Robert and Natalie Wurz

Winemaker: Robert Wurz

Hours: Thurs.-Sat., noon-6 p.m.; Sun, 1-6 p.m., or

by appt.

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).

Wine List: European varietals, French/American hybrids and blends.

19 Stony Mountain Vineyards 704-982-0922

26370 Mountain Ridge Road, Albemarle, NC 28001

Owners: Ken, Marie and Devron Furr

Hours: Fri.-Sat., 12-6 p.m.; other days by appt.

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.

Wine List: Chardonnay, Cabernet Sauvignon, Syrah, Merlot and American varietals.

20 Uwharrie Vineyards 704-982-9463

28030 Austin Road, Albemarle, NC 28001

Owner: David Braswell

Hours: Tues.-Fri., 10 a.m.-6 p.m.; Sat., 9 a.m.-6 p.m.; Sun., noon-5 p.m.

Website: www.uwharrievineyards.com

Location: Stanly County — Take Hwy 73 west from Albemarle. Turn right on Austin Road. Winery is 1/2 mile.

Wine List: Merlot, Cabernet, Noble, White Syrah, Chardonnay, Muscat, Magnolia, Noble Semi-Dry, Magnolia Semi-Dry, Carlos, Carlos Semi-Dry.

21 Zimmerman Vineyards 336-861-1414

1432 Tabernacle Church Road, Trinity, NC 27370

Owners: Norm and Leslie Zimmerman

Hours: by appt. only

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.

Wine List: French varietals.

COASTAL REGION

1 Bannerman Vineyard 910-259-5474

2624 Stag Park Rd., Burgaw, NC 28425

Owners: Scot and Colleen Bannerman

Website: www.bannermanvineyard.com

Hours: Wed.-Sat., noon-4 p.m., or by appt.

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.

Wine List: Sweet White Oak Blend, Semi-Sweet White Oak Blend, Sweet Bay Blush, Red Oak Sweet, Red Oak Semi-Sweet, Weeping Willow, Marilyn.

2 Bennett Vineyards 877-762-9463

6832 Bennett Vineyards Rd., Edward, NC 27821

Owners: Buddy Harrell and Robert Thornton

Website: www.ncwines.com

Hours: Mon.-Sat., 2-5 pm. Please call ahead.

Location: Beaufort County — 35 miles south of Greenville, off Hwy 33. Follow signs.

Wine List: American blends.

3 Duplin Winery 800-774-9634

P.O. Box 756, Rose Hill, NC 28458

Owners: David Fussell and family

Website: www.duplinwinery.com

Hours: Mon.-Thurs., 9 a.m.-6 p.m.; Fri., 9 a.m.-9 p.m.; Sat., 9 a.m.-6 p.m.

Location: Duplin County — Take I-40 exit 380. Right on Hwy 117.

Wine List: Muscadine blends.

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

Hours: Mon.-Sat., 1-6 p.m.

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.

Wine List: Muscadine and Carlos blends.

5 Lu Mil Vineyard 910-866-5819

438 Suggs-Taylor Road, Dublin, NC 28332

Owner: Lu Mil Vineyard, Inc.

Website: www.lumilvineyard.com

Hours: Mon.-Sat., 10 a.m.-6 p.m.; Sun., 1-6 p.m.

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.

Wine List: Bladen Blush, Cape Owen Red, Taylor Divine, Merry Christmas, Old Cumberland, Alcohol-free wines and ciders.

6 Lumina Winery 910-793-5299

112 Unit A, S. Kerr Ave., Wilmington, NC 28403

Owner: David Hursey

Winemaker: David Hursey

Website: www.luminawine.com

Hours: Mon.-Wed., noon-6 p.m.; Sat., 11 a.m.-3 p.m.; or by appt.

Location: New Hanover County — I-40 to S. College Rd. Right on Market St. Go 1 mi. and turn left on Kerr St.; .3 mi. on right.

Wine List: Merlot, Oleander Rosa, Oleander Bianca, Sweet Carlos, Noble.

7 Martin Vineyards 252-429-3542

P.O. Box 186, Knotts Island, NC 27950

Owners: David and Jeanie Martin

Website: www.martinvineyards.com

Hours: Daily, noon-5 p.m. (closed Wednesdays)

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.

Wine List: French varietals, Muscadine varieties, Fruit wines.

8 Moonrise Bay Vineyard 866-888-9463

134 Moonrise Bay Landing, Knotts Island, NC 27950

Owners: Richard and Kate Morris

Website: www.moonrisebaywine.com

Hours: Daily, noon-5 p.m.

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.

Wine List: French varietals, French hybrids, Fruit wines, American varietals

9 Sanctuary Vineyards 800-637-2446

6957 Carotake Highway, Jarvisburg, NC 27947

Owners: Tom and Jerry Wright

Website: www.sanctuaryvineyards.com

Hours: Sat.-Sun., tasting room open.

Location: Currituck County — Off Hwy. 158 in Jarvisburg.

Wine List: Coastal Collage, The Lightkeeper.

10 Silver Coast Winery 910-287-2800

6680 Barbeque Rd., Ocean Isle Beach, NC 28469

Owners: John and Maryann Azzato

Website: www.silvercoastwinery.com

Hours: Mon.-Sat., 11 a.m.-6 p.m.; Sun., noon-5 p.m.

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.

Wine List: French Varietals, French Hybrids, Blends.

11 The Country Squire Winery 910-296-1727

748 NC 24/50, Warsaw, NC 28398

Owner: Iris Lennox

Winemaker: Loraine Smith

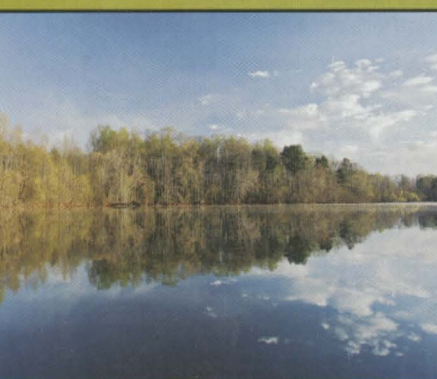
Website: www.countrysquirewinery.com

Hours: Wed.-Fri., noon-9 p.m.; Sat., 2-9 p.m. or by appt.

Location: Duplin County — From I-40, Take Exit 364, Business 24 east to NC 50.

Wine List: Cabernet, Riesling, Pinot Grigio, Merlot, White Zinfandel, Chardonnay, Apple Orchard Riesling, Black Knight Cabernet, Cabernet Sauvignon Merlot.

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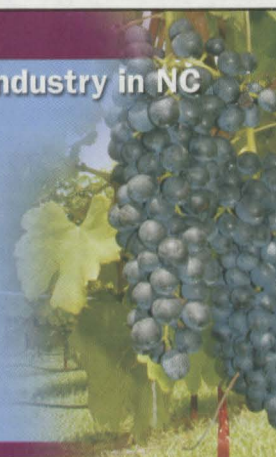
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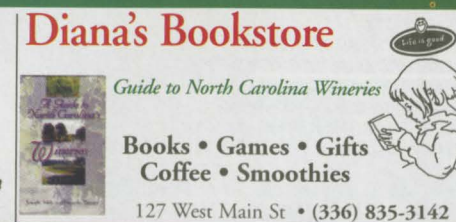


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yard after about 1/2 mi.

Wine list: Chardonnay, Merlot, Guernsey Red (sweet), Red Barn Blend, Chardonnay.

Hanover Park Vineyard 336-463-2875
1927 Courtney-Huntsville Rd., Yadkinville, NC 27055
Owners: Michael and Amy Helton
Winemaker: Michael Helton
Website: www.hanoverparkwines.com
Hours: Thurs -Sat, 12-6 p.m.; Sun, 1-5 p.m.
Location: Yadkin County —Take U.S. 421 to U.S. 601. Go south 4 miles. Left on Courtney-Huntsville Rd.
Wine list: Chardonnay, Vignier, Rosé, Chambourcin, Mourvedre, Cabernet Franc, Cabernet Sauvignon, Early Twilight, Michael's Blend.

McRitchie Winery & Ciderworks
336-874-3003
315 Thurmond PO Road, Thurmond, NC 28683
Owners: Sean and Patricia McRitchie
Winemaker: Sean McRitchie
Website: www.mcritchiewine.com
Hours: Thurs -Sun, noon-5 p.m. or by appointment
Location: Wilkes County —From I-77, Take Exit 83 or Exit 85 to US 21 north toward Sparta. After 8 miles, turn right on Thurmond PO Road (not Thurmond Road). Vineyard 1/8 mi. on left.
Wine List: Pinot Grigio, Chardonnay, Light Niagara, Hard Cider.

Old North State Winery
336-789-9463
308 North Main Street, Mount Airy, NC 27030
Owners: Mike Thomas, Ben Webb, Tom Webb
Website: www.oldnorthstatewinery.com
Hours: Mon-Sat, 11 a.m.-8 p.m.; Sun, 1-6 p.m.
Location: Surry County —From I-77, take I-74 East to US 601 into Mt. Airy. Follow signs for Visitor Center. Winery is on left past the Visitor Center on Main Street.
Wine List: Cabernet Franc Reserve, Chardonnay, Spring House White, Starlight White, Cabernet Sauvignon, Merlot, Prélude, Autumn Leaf Red, Autumn Leaf Rosé, Autumn Leaf Gold, Sandy Cross Muscadine, Autumn Delight Red Muscadine, Restless Souls Red Blend.

Wine list: Chardonnay, Merlot, Guernsey Red (sweet), Red Barn Blend, Chardonnay.

1927 Courtney-Huntsville Rd., Yadkinville, NC 27055
Owners: Michael and Amy Helton
Winemaker: Michael Helton
Website: www.hanoverparkwines.com
Hours: Thurs - Sat, 12-6 p.m.; Sun, 1-5 p.m.
Location: Yadkin County — Take U.S. 421 to U.S. 601. Go south 4 miles. Left on Courtney-Huntsville Rd.
Wine list: Chardonnay, Vignier, Rosé, Chambourcin, Mourvedre, Cabernet Franc, Cabernet Sauvignon, Early Twilight, Michael's Blend.

336-874-3003
315 Thurmond PO Road, Thurmond, NC 28683
Owners: Sean and Patricia McRitchie
Winemaker: Sean McRitchie
Website: www.mcritchiewine.com
Hours: Thurs.-Sun, noon-5 p.m. or by appt.
Location: Wilkes County—From I-77, Take Exit 83 or Exit 85 to US 21 north toward Sparta. After 8 miles, turn right on Thurmond PO Road (not Thurmond Road). Vineyard 1/8 mi. on left.
Wine List: Pinot Grigio, Chardonnay, Light Niagara, Hard Cider.

336-789-9463
308 North Main Street, Mount Airy, NC 27030
Owners: Mike Thomas, Ben Webb, Tom Webb
Website: www.pldnorthtastewinery.com
Hours: Mon-Sat, 11 a.m.-8 p.m.; Sun, 1-6
Location: Surry County — From I-77, take I-74 East to US 601 into Mt. Airy. Follow signs for Visitor Center. Winery is on left past the Visitor Center on Main Street.
Wine List: Cabernet Franc Reserve, Chardonnay, Spring House White, Starlight White, Cabernet Sauvignon, Merlot, Prélude, Autumn Leaf Red, Autumn Leaf Rosé, Autumn Leaf Gold, Sandy Cross Muscadine, Afternoon Delight Red Muscadine, Restless Souls Red Blend.

18 Westbend Vineyards
336-945-5032
5394 Williams Rd., Lewisville, NC 27023
Owner: Lillian Kroustalis
Winemaker: Mark Terry
Website: www.westbendvineyards.com
Hours: Tues-Sat, 11 a.m.-5 p.m.; Sun, noon-5 p.m.

2 **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
Hours: Wed, 1-6; Thurs-Fri, 10-6; Sat, 10-5; Sun, 1-5
Location: Yadkin County, — U.S. 421, 1.3 mi. north of I-77, exith north onto Windsor Rd., go .1 mile to Old Hwy 421 and turn right, Vineyard is .1 mile ahead on left.
Wine List: Barrel Fermented Chardonnay, Cabernet Sauvignon, Scarlet Mountain (off-dry red), 1773 sweet pink blend, Vignolier, Sultry (cabinets/gyrsh blend). All wines are estate grown.

4 Windy Gap Vineyards
336-984-3926
 656 Pardue Farm Rd., Ronda, NC 28670
Owners: Allen and Sandra Hinchner
Winemaker: Allen Hinchner
Website: www.windygapwine.com
Hours: Tues.-Sat, 11 a.m.-5:30 p.m.; Sun, noon-5 p.m.; Mon. by appt.
Location: Wilkes County — From US 421, Exit 272 (Clingman Road), Go north on Clingman Rd. After approx. 1/2 mile, turn left onto Pardue Farm Rd. Go 1/4 mile and turn left again on Pardue Farm Rd. Go .3 mile and turn right onto paved driveway. Winery is at end of driveway.
Wine List: Viognier, Chardonnay, Chambourcin, Cabernet Franc, Cabernet Sauvignon, Tory Red, Three Dawg Nite, Frog Level Fling Blush, Sweet Fat Basset, Blueberry, Blackberry.

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OTV'S Q&A...

A Sea of Wine and Water!

By Norm Oches

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

Question: I know winemakers put in a lot of long hours at harvest time, and just after harvest to get the wines through the fermentation process, but what do they do the rest of the time?

—G.L., East Bend, N.C.

The Story Behind the Story: Back in the early 1990s, there was this late night TV talk show in New York City. The host was a relative unknown who would come up with these SNL-style interviews in an effort to catch viewers' attention. One such segment was called "The World's Strangest Jobs." One night a local winemaker was invited on the show (because who knows what winemakers do, right?). "So, what do you do all day?" asked the host. And the winemaker, knowing the host was pretty clueless about the subject, replied, "Well, I go to the winery every morning and taste a lot of wines. Then I take a two-hour lunch. And then I take a three-hour nap." The host's response? "How can I get a job like that!" It just goes to show you how little people know about the critical role winemakers play in today's increasingly high-tech wine industry. Oh, did I forget to mention the name of the relatively unknown talk show host? Conan O'Brien. The winemaker? Mark Friszolowski, now GM and winemaker at Childress Vineyards.

How Things Stand: Mark Greene is owner/winemaker at Elkin Creek Vineyard, a boutique-sized winery in Elkin. Linda King is winemaker at RagApple Lassie Vineyards, a mid-sized winery near Booneville. And Mark Friszolowski is at Childress, a large operation near Lexington. They each have a different approach to the art of winemaking and we'll hear from all three as we answer O'Brien's question.

Harvest is traditionally the most grueling period of the year for winemakers. Friszolowski said when he first came to Childress, 100-hour work weeks were par for the course from the time the first grape was picked in early August until the last red grapes were crushed in late October. Since then he's brought in some help and has got it down to a more manageable 70-hour week during harvest. But he admits, "Harvest still gets in the way of life. Just no way

around it."

Greene is both vineyard manager and winemaker, and for him, spring, when the vines are budding out and have to be trained, thinned, and secured to the trellis, is as stressful a time of year as harvest. Greene knows many vineyard owners who don't have wineries and who sell their grapes in the fall. They throw their ball caps up in the air after the last grape is picked, pack up the wife and kids, and head for the beach. But not small vineyard owners/winemakers like Greene. For him, the job's not done until the label is on the last bottle, and that can be months down the road. Couple this with the increase in visitors to the winery in the spring, and the number of special events that he books to help pay for all this romance, and you have a true wine industry multi-tasker.

After the fermentation process is complete, wines need to be cleaned up. This often begins by "fining" the wine (putting a fining agent on the surface of the wine – like egg whites – and letting it drop to the bottom of the tank, taking along the bigger particles as it moves through the wine). It includes "racking," which means pumping the wine off the lees (the finer particles that have fallen to the bottom of the tank or barrel). And it includes filtering to take out unwanted substances that can damage a wine's character. Many winemakers also go through a process of chilling wines down to about 30 degrees for two or three weeks, forcing tartaric acid crystals (crème of tartar) to fall out of the



By Norm Oches, Vineyard Specialist

wine. The wine is then racked off these particles to ensure that the final product is crystal clear when it hits the store shelves.

This whole process gets more complicated because some of the juice and wine being racked or filtered is in barrels, and some is in much larger tanks. The problem? If you're filtering wine through a standard pad filter, the wine from a number of barrels (depending upon the variety and the style) has to first be pumped into a large stainless steel tank; there is too much natural debris in a barrel for the wine to go directly to the filter – it would quickly clog up. From the tank it then passes through the filter and back into another clean tank. And then the wine is pumped from the tank back into the individual barrels for further settling and/or maturation. Depending upon how long a wine is aged, it may go through as many as four filter cycles before it is ready to be bottled. And at each step of the process the vessel the wine comes out of has to be thoroughly cleaned before more wine goes back into it. And not just a gentle rinsing, but a strong cleaning, often using high-powered steam cleaners. Over and over again!

Did I mention that oak barrels breathe? That means some wine evaporates out of the barrel over time, and the winemaker has to top up each barrel every three to four weeks to prevent the wine coming into contact with too much oxygen. And then there's the weight issue. A typical empty oak barrel weighs in at about 110 pounds. Add to that 60 gallons of wine (480 pounds) and you've got more than a quarter of a ton to shift every time you move a full barrel from a rack to the floor to do something with it.

Then there's the laboratory analysis. It begins in the vineyard before the grapes are picked, and continues on through the production and maturation process. For example, before the wine in those barrels or tanks we talked about is transferred to another tank or

Q&A

Continued from Page 20

barrel, each batch is tested to see if it has the right chemical balance of acids, pH, residual sugar, alcohol ... and the list goes on and on. And not just for this year's wines. For example, this coming harvest, Friszolowski will have some long maturing '05 and '06 reds still in barrels while he works with the new '07 reds.

For many winemakers the biggest waste of their time, in their minds at least, is the paperwork. As soon as juice begins turning into alcohol (via the fermentation process), your federal and state governments want to know about it. Why? Because it then becomes a taxable item and somebody has to pay the piper. That means all movement of fermented juice from tank to tank, from tank to barrel, from barrel to tank, from tank to bottle has to be tracked. At RagApple Lassie, King, who in addition to her own wines makes some custom crush wines for other vineyards, has 27 different batches of wine maturing from the 2006 harvest, many parceled out in 150 barrels. In addition to the labor involved in working with all these different lots of wine, it's a record-keeping nightmare to keep track of it all. And that doesn't even address the bottling and final sale, which is a whole nother can of worms. Bottles in bond, bottles out of bond? Where did they go? Were they poured at a festival or sold to a restaurant or wholesaler or tasting room visitor? Mind boggling.

Winemakers don't just make wine. They are the "subject matter experts" for all the visitors who stop by the winery each year and who want to know just a little more about the wines they are tasting. Does it get a little tiring after awhile, telling the same "how I got started" story over and over? Sure. But larger wineries like

RagApple Lassie and Childress have tasting room staff who can keep the story fresh each time it's told. For smaller operations like Elkin Creek Vineyard, it's just part of being in the wine business, says Greene. He just reminds himself each time he's asked "the question" that his job is to make each visitor's experience a memorable one. Because it's the memories, as well as the wine, that keep people coming back to his tasting room.

The Next Step: How similar, and how different, each winemaker's day is. During our interview, Linda King turned back to the record books she was painstakingly updating. Mark Friszolowski turned to answer his vineyard manager's question about why he was being asked to mow a helicopter landing pad out near the vineyard (Kurt Busch and Herschel Walker were flying in for a benefit wine and food event). And Mark Greene? We were sitting on the terrace next to his winery on the banks of Big Elkin Creek and he turned my chair around to face a set of gourds hanging from a high pole up near the vineyard. It was dusk and the purple martins that had taken up residence in the gourds were swooping low over the vineyard catching insects. Not only were the birds helping Greene cut down on his use of insecticides, the sight was the perfect backdrop for his picture-perfect winery.

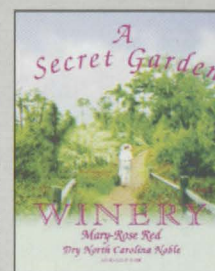
Even though Friszolowski, Greene and King look at the winemaking process from slightly different perspectives, they are all doing what they feel to be their calling in life – making the best possible bottle of wine for the next visitor to their winery. The next step? Actually, the next step is yours. That's why winemakers do what they do.

Norm Oches designs and builds vineyards in North Carolina.

WHAT'S IN A NAME?

A Secret Garden label started with a snapshot

Linda Hall of A Secret Garden Winery in Pikeville tells this story about how her label came about:



"Growing up on a small family farm was the inspiration for the name. Sometimes in the summer, my sisters and I would go the edges of the woods and fences to gather wild blackberries for Mama to make jelly. Usually, she would make a little wine, too. It was very sweet and strong, just like her.

"I was working with the label printer and asked him to get his art department to come up with some designs, like a silhouette of a woman walking through a garden gate. But none of them felt right. I was going through a box of old pictures and came across one taken in 1991 in a botanical garden in South Carolina. As soon as I saw it, I knew that it was exactly what I had been looking for. My husband Gerald took the picture as I was walking ahead of him. He called out to me and I turned around and he took another with me facing him. That's the one we use."

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WHAT'S IN A NAME?

Windy Gap Vineyards Fat Basset Red Table Wine

Windy Gap Vineyards in Ronda already had a Three Dawg Night label when owner Allen Hincer started looking for a fanciful name in 2002 for a new sweet premium red wine.

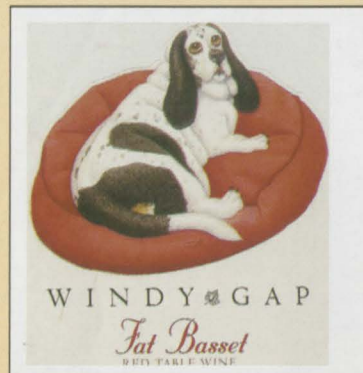
With several basset hounds already lolling around the winery and tasting room

"it seemed a natural fit," he says.

The initial design was based upon "an incredibly fat basset" owned by Hincer's sister, Rachel Jordan. The dog was named Sadie, but Allen's pet name for her was "C-147," for the wide-body military jet.

Elkin artist John Furches, who had done other labels for Windy Gap, was commissioned to do the original watercolor from which the label was made.

Sadie passed on in 2005, but Fat Basset is going strong. Allen is even extending the Fat Basset label to apparel.



PLACES TO GO, PEOPLE TO SEE

JULY

July 1. Sunday Sounds at Château Morrisette Winery, Floyd, Va. From 1 to 4 p.m. With music by Billy Jo Chambers on the winery lawn and food from an open grill available for purchase. No charge.

July 4. Wine and song at Grove Winery, Gibsonville, NC. Featuring the music of Doug & Telisha Williams

July 6. Independence Day Dance at WoodMill Winery, Vale, NC. From 7 to 11 p.m. Featuring music by DJ Darren Henley and light hors d'oeuvres. \$25 per couple. Call 704-276-9911 for reservations.

July 8. Sunday Sounds at Château Morrisette Winery, Floyd, Va. From 1 to 4 p.m. With music by Kat Mills on the winery lawn and food from an open grill available for purchase. No charge.

July 13. Wine and song at Grove Winery, Gibsonville, NC. Featuring the music of White Light.

July 14. Triangle Jazz Orchestra dinner show at Lu Mill Vineyard, Elizabethtown, NC. Starts at 7 p.m. Call 910-866-5819 for tickets.

July 14. Jukebox Revue at Duplin Winery, Rose Hill, NC. Dinner show features music of the 50's and 60's. Tickets are \$41 per person. For reservations, call 1-800-774-9634.

July 14. Saturday Shindig Series at RagApple Lassie Vineyards, Boonville, NC. From 6 to 9 p.m. Featuring beach music with the Coastline Beach Band. Food available for purchase. Admission is \$15 plus a 24 once jar of peanut butter. Call 1-866-RagApple for more info.

July 14. Sixth Annual Sip-n-Shag Beach Bash at AmRhein Wine Cellars, Bent Mountain, VA. From 4 to 9 p.m. Featuring food, wine, children's activity tent and music by the Key West Band. Tickets are \$15.

July 14. Saturday Shindig Series at RagApple Lassie Vineyards, Boonville, NC. From 6 to 9 p.m. Featuring music by the Coastline Beach Band. Food available or bring a picnic basket. \$15 per person plus 24 oz. jar of peanut butter.

July 14. Black Dog Wine and Blues Festival at Château Morrisette Winery, Floyd, Va. From 11 a.m. to 7 p.m. Featuring three musical acts on multiple stages, artisans, crafters and vendors. \$20 per person or \$12.50 in advance. Call (540) 593-2865 for more info.

July 14. Bay Lakes Gallery art show and sale at Lu Mill Vineyard, Elizabethtown, NC. From 10 a.m. to 3 p.m.

July 15. Sunday Sounds at Château Morrisette Winery, Floyd, Va. From 1 to 4 p.m. With music by Leslie Brooks on the winery lawn and food from an open grill available for purchase. No charge.

July 20. Jazzy Fridays at Cypress Bend Vineyards, Wagram, NC. From 7 to 10 p.m. Featuring live jazz music, dancing and hors d'oeuvres. Admission is \$5.

July 20. Percy Sledge dinner show at Lu Mill Vineyard, Elizabethtown, NC. Call 910-866-5819 for tickets.

July 21. Fifth Annual River House Winefest on the New. At the River House Inn and Restaurant, Grassy Creek,

NC. From 1 to 5 p.m. Featuring numerous North Carolina wineries, buffet lines, live music and art displays. Tickets are \$50 per person and include access to vendors and music, wine tastings and food. Call 336-982-2109 for tickets.

July 21. Fourth Annual Summertime Jam Luau at Dennis Vineyards, Albemarle, NC. Hawaiian-themed festival featuring music from a steel drum band. Call (704) 982-6090.

July 21. Shelton at Sunset summer concert series at Shelton Vineyards, Dobson NC. From 6 to 9 p.m. Featuring The Band of Oz. Tickets are \$25, with a \$5 discount for advance purchases.

July 21. Shelton at Sunset summer concert series at Shelton Vineyards, Dobson NC. From 5 to 9 p.m. Featuring The Band of Oz. Tickets are \$25, with a \$5 discount for advance purchases and an additional \$5 discount for wine club members.

July 21. Summer Wine Celebration at Moonrise Bay Vineyard, Knotts Island, NC. From noon to 5 p.m. \$5 per person for tasting.

July 21-22. Barrel tasting at Chatham Hill Winery, Morrisville, NC. An educational experience for both novice wine drinkers and connoisseurs. Cost is \$3 per person.

July 27. Band Night at Valhalla Vineyards, Roanoke, VA. With live music and dancing.

July 28. Music in the Courtyard series at Iron Gate Vineyards & Winery, Mebane, NC. Featuring the beach and boogie music of Niteshadow. From 8 to 11 p.m. Tickets are \$13 in advance or \$15 at the door. Call (919) 304-9463 for tickets.

July 28. Full Moon Festival at RayLen Vineyards, Mocksville. From 6 to 9 p.m. Featuring a Van Morrison tribute from The Vagabond Saints Society and seafood available for purchase. Admission is \$10 per person.

July 28 Jukebox Revue at Duplin Winery in Rose Hill! Travel back to a time when a nickel in the jukebox bought you a lifetime of memories! Relive the music of the 50s and 60s during this entertaining dinner show. Tickets are \$41 per person. Make reservations by calling 800.774.9634

AUGUST

August 1. Vine to Wine educational event at Westbend Vineyards, Lewisville, NC. Teaching all aspects of grape growing and winemaking. Everyone will create their own blend and bottle it to take home. Cost is \$50 per person. Call 336-945-5032 for reservations.

August 3. Jazzy Fridays at Cypress Bend Vineyards, Wagram, NC. From 7 to 10 p.m. Featuring live jazz music, dancing and hors d'oeuvres. Admission is \$5.

August 4. Murder Mystery Dinner Theater at Dennis Vineyards, Albemarle, NC. Performance of "Death by Disco" from 6:30 to 10 p.m. Call (704) 982-6090 for tickets.

August 10. Wine and song at Grove Winery, Gibsonville, NC. Featuring jazz music by Workbook.

August 11. Saturday Shindig Series at RagApple Lassie Vineyards, Boonville, NC. From 6 to 9 p.m. Featuring beach music with The Catalinas. Food available for purchase. Admission is \$15 plus a 24 once jar of peanut butter. Call 1-866-RagApple for more info.

August 11. Music in the Courtyard series at Iron Gate Vineyards & Winery, Mebane, NC. Featuring the Avery County Bluegrass Band. From 8 to 11 p.m. Tickets are \$13 in advance or \$15 at the door. Call (919) 304-9463 for tickets.

August 11. Jukebox Revue at Duplin Winery in Rose Hill! Travel back to a time when a nickel in the jukebox bought you a lifetime of memories! Relive the music of the 50s and 60s during this entertaining dinner show. Tickets are \$41 per person. Make reservations by calling 800.774.9634

August 17. Jazzy Fridays at Cypress Bend Vineyards, Wagram, NC. From 7 to 10 p.m. Featuring live jazz music, dancing and hors d'oeuvres. Admission is \$5.

August 18. Shelton at Sunset summer concert series at Shelton Vineyards, Dobson NC. From 5 to 8 p.m. Featuring The Embers. Tickets are \$25, with a \$5 discount for advance purchases.

August 25. Jukebox Revue at Duplin Winery in Rose Hill! Travel back to a time when a nickel in the jukebox bought you a lifetime of memories! Relive the music of the 50s and 60s during this entertaining dinner show. Tickets are \$41 per person. Make reservations by calling 800.774.9634

August 31. Jazzy Fridays at Cypress Bend Vineyards, Wagram, NC. From 7 to 10 p.m. Featuring live jazz music, dancing and hors d'oeuvres. Admission is \$5.

SEPTEMBER

Sept. 1. Muscadine Grape Stomp Festival and Dance at WoodMill Winery, Vale, NC. Featuring music, crafts and art from 10 a.m. to 6 p.m. and a grape stomp dance from 7 to 10 p.m. Tickets for daytime festival are free and are \$25 per couple for grape stomp dance. Call 704-276-9911 for reservations.

Sept 3. Swirlfest Celebration at Grove Winery, Gibsonville, NC. Call 336-584-4060 for more information.

Sept 8. Saturday Shindig Series at RagApple Lassie Vineyards, Boonville, NC. From 6 to 9 p.m. Featuring beach music with The Entertainers. Food available for purchase. Admission is \$15 plus a 24 once jar of peanut butter. Call 1-866-RagApple for more info.

Sept. 8. Paddle Dinner at Benjamin Vineyards & Winery, Saxapahaw, NC. Featuring a guided canoe/kayak trip down the Haw River in the afternoon followed by a five-course meal with wine pairing at the vineyards. Cost of \$75 per person includes boat rental and dinner. Call 336-260-6465 for reservations.

Hot off the wine press...

Continued from Page 3

illustrates the number of days plants have to grow.

Obviously, as the climate changes and the temperatures during this season rise, the number of growing degree days increases, jeopardizing the region's wine growing capability.

Not good news.

In addition, the increased heat makes the soil drier, a pivotal aspect of crop growth. And with every year, the number of frost days is declining. As a result, the larvae of vector insects, which destroy crops, are surviving longer.

So what are some winegrowers doing to mitigate this risk?

In Sonoma, the entire community — whether they're winegrowers or not — are on board, using biodiesel fuel for all equipment, replacing incandescent light bulbs with the energy-conserving fluorescent ones, and installing better insulation to make existing buildings more energy efficient.

Vivian Fulk wants North Carolina to follow suit.

"We have to do something now so that we won't experience these dangers in the future," she says, "because our industry is at risk." She doesn't mean to sound "doom and gloom," but she cites what she sees as the two most important slides in her presentation:

•The first, which shows that CO2 had never gone above 300 parts per million in a million years, now stands at 380. What this means is that the amount of carbon in the atmosphere is increasing at an alarming rate. There is a direct, causal relationship between the increased levels of carbon dioxide and global warming. The more carbon in the atmosphere, the more greenhouse gases are trapped, causing global warming. The key way to reverse global warming is to reduce the amount of carbon emitted into the atmosphere.

•The second slide states that the "North Atlantic heat pump," essentially the atmospheric currents that keep our seasons and certain animals' migratory patterns consistent, is at risk of changing. This change is what projects such dire consequences from the extinction of polar bears to a second Ice Age. "Granted, the chances of this occurring are only 15 percent," she concedes, "but that's also the same statistical likelihood as Russian Roulette."

Over the past 16 years, according to the National Arbor Day Foundation, most of North Carolina's temperature has increased only one degree. So while climate change does not impose an immediate threat to the Yadkin Valley's wine industry, if left unchecked, its future impact could prove disastrous. In other words, the sky's not falling yet, but it certainly could.

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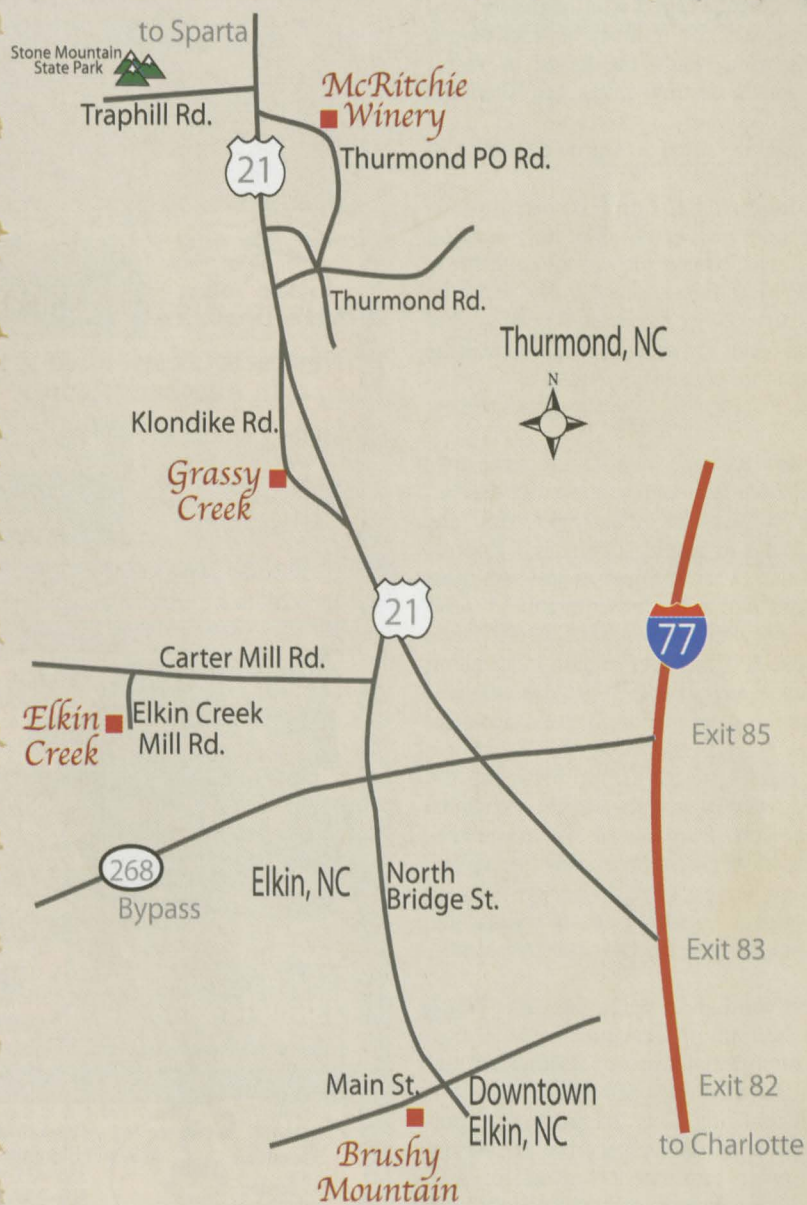
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