

On The Vine

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CAROLINA WINE COUNTRY NEWS

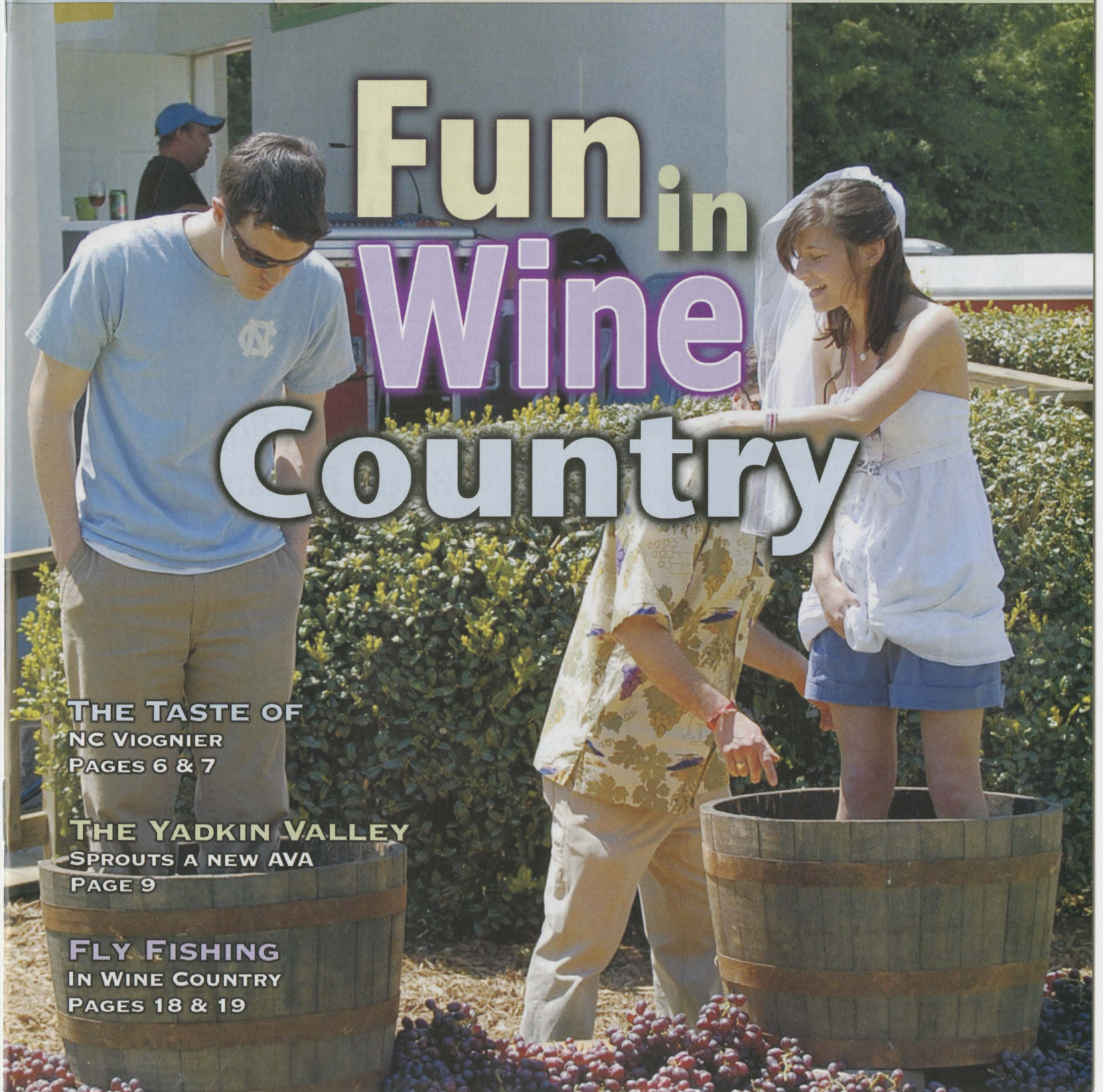
JULY-AUGUST 2008

Fun in Wine Country

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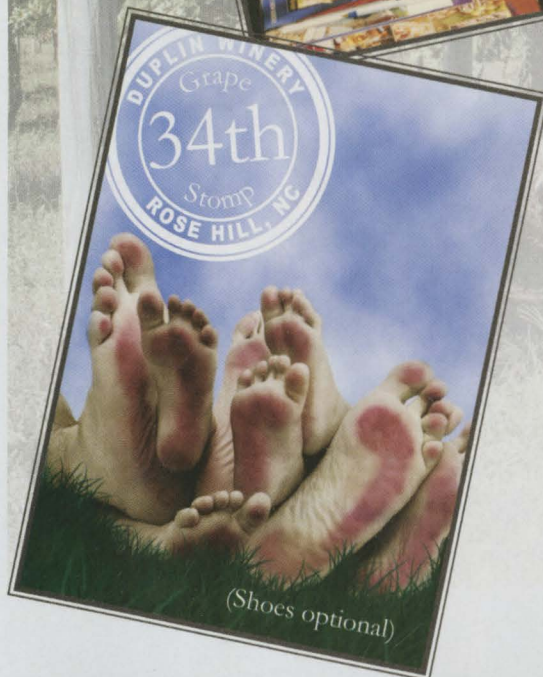
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On The Vine

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COVER

A soon-to-be married couple showed up in wedding finery for some fun at the Yadkin Valley Wine Festival.

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Times are changing



Ty Ransdell

I recently traveled across country from Colorado and noticed that a few vineyards and wine tasting rooms are starting to pop up along the way from the western mountains to the East Coast.

Being in the wide open spaces with these new vineyards started me thinking about the significance of our own brand of viticulture in North Carolina.

The first one that I noticed along the road was in Oklahoma.

Imagine Oklahoma with locally grown grapes and wine? You often think of Oklahoma and oil just as you do North Carolina and tobacco.

Tobacco remains a huge part of the economy in North Carolina as does oil in Oklahoma. But things are changing.

Increasingly in this state, we will see the emergence of the viticulture industry, its accompanying tourism draws and other agritourism as major parts of our economy.

Folks in the Yadkin Valley can count themselves in the midst of a

very important development in the history of the state. As evidence there is recent interest by state officials. Recently the Yadkin Valley has hosted the North Carolina Leadership program and the state's Commissioner of Agriculture, Steve Troxler.

Perhaps most notable is the declaration of a second American Viticulture Area in the state, The Swan Creek AVA. It also is located in the Yadkin Valley.

As the industry grows and more vineyards open up for business we will have increasing opportunity to taste our locally grown wine.

This means, as consumers, our opportunity to purchase our local wine will continue to grow, not only at tasting rooms, but the number of grocery stores, convenience stores, and restaurants will start to sell many more of our local favorites. This also means that the State will pay more attention to this growing segment of agriculture and the business. Toast.

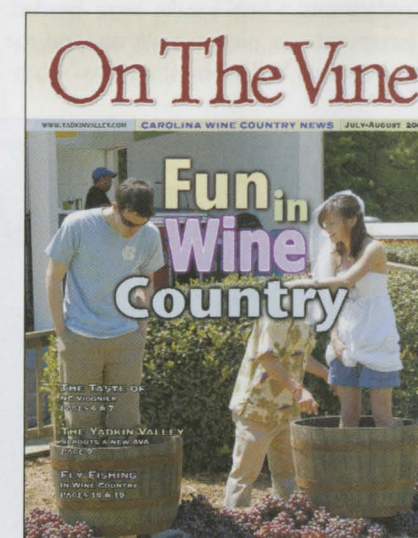


Photo by Julia Bank

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
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Making friends at the Yadkin Valley Wine Festival



Entrance to Tanglewood

Commentary

Festivals offer their individual flair: still choices to make

By Julia Bank

Beware the wines of May.

I made it through the month of May with a wine festival almost every weekend. I began to question the outcome. It was an exciting month for the North Carolina winescape, but I don't know if I ever want to go to all of them again!

Now that I have, I think that I can make an intelligent choice about next year's May festival circuit without feeling like I might have missed something.

Characters in question are Salute, Yadkin Valley and Tanglewood with a couple of free weekends in between. Each festival had a couple of different wineries and vendors to sample from. Each festival had its own unique

setting to grow from. And each festival had an entirely different audience to mingle with.

Let me start by saying that all were accessible with similar price ranges, great weather, and — I'm happy to report — all had reasonably good parking options. There is nothing worse than spending the day outside drinking wine and then walking a mile to find where you didn't park your car in the first place.

Starting at the beginning, Salute took place along Fourth Street, downtown Winston-Salem. I enjoyed the urban setting for its alternative options of stopping into galleries and restaurants when breaks were needed. The pavement was nice to walk on, and the atmosphere was belied by the crowd's con-

stant flow in and out of town.

The detractor was not being able to see much of what was in front of you. The map became key to finding a specific winery or rest area if you wanted one. The natural confines of a city block kept people closer together and denied what my husband calls "diagonal walkers" the freedom to roam unhindered. Falling in that category myself, things got a little claustrophobic at times.

I enjoyed listening in on the NC Wine University sessions that dared to slow visitors down for 45 minute increments of wine knowledge. It was an ambitious idea, and one that seemed well received as the "classroom" tent was always full.

The following weekend called tourists to



Tastings at the Raffaldini tent at Salute!



Downtown Winston-Salem's Salute! covered several city blocks.

Elkin's more pastoral setting. The park grounds were immaculate and well planned. Wineries were placed on one side of the park, craft members the other. There was no map. Even though I could find the wineries, I would have loved to have that keepsake piece of information where I circled, starred, and happy faced my way around the listings.

For activities, Yadkin Valley really hit the mark with its grape stomping contest. I like activities with large crowds. Even if I don't participate, they are usually great fun to watch. The crowd seemed to be a little more family oriented, a little more artsy and a lot more laid back. Bottles were uncorked and brought to friends on picnic blankets. You could see more tasting and enjoying of quality time at Yadkin Valley.

My only gripe with the Elkin festival was this year's entertainment. For whatever reason, none of the festivals had much to offer in the way of tunes, but Elkin was by far the worst. In volume alone, it was ear shattering. The talk radio was obnoxious with corny wine jokes and non-stop commentary on festival goings.

We missed most of the live music at Tanglewood this year, arriving a little later than usual Saturday. It was hard to motivate going to that one last festival of the month. It was difficult to get there due to the sheer amount of traffic trying to maneuver through one-way streets and off-roading sedans.

Safely parked and ready to go, we were greeted by the youngest wine crowd of all the festivals so far.

Tanglewood, being a larger park setting, had more space for people to place pop-up tents and set out lawn furniture. There were shady areas I appreciated having burned my face badly at the other two festivals. Gotta pack that sun block with your glasses.

People brought their own games to play and things to do while enjoying the weeping willows around them. I saw some family reunions taking place in some of these congregations, and a lot of group friends sharing food and wine.

There was a greater diversity at Tanglewood, more new faces and some definite out-of-towners. With 31 wineries present, there was

a wide array of tastings as well. One of the wine tents had signs funneling people into two lines under "Dry white and red wines" or "Sweet red and white wines".

So which was my favorite festival? At the risk of angering the many local readers who made Yadkin Valley Wine Festival a success, I'm going to have to give it to Salute this year. I just can't get over that Wine University tent.

It was a good idea and very appropriate. Didn't mean the other two festivals weren't great. I had a good time at all, but I'd like to see more education opportunities at the festival circuit. Some broader wine knowledge to go along side of our growing North Carolina wine industry would round the scene out nicely and create a little more depth to our state's wine scene.

I hope that the older wine festivals don't get so comfortable that they won't consider adding on a good idea like that. We might be arriving at the right size and capacity for all three events, but it doesn't mean visitors don't want to see new things. Especially when you are going to all the events of May!



Dancing at the Yadkin Valley Festival



Tasting the tunes at the Tanglewood bandshell.



A section of Winston-Salem's 4th Street was closed for wine.



New vineyards represent

The Test of Taste

Yadkin Valley Viogniers meet the On The Vine panel of tasters

By Julia Bank

In anticipation of a hot North Carolina summer, full of moments on the porch, by the pool or picnicking, we chose Viognier for our latest tasting.

Ten wine drinkers from various backgrounds and of various ages and experiences congregated at the Foothills Arts Council, surrounded by inspiring local arts and fine crafts.

Eight wines were submitted; most of them varietals, a few of them blends. All were fine examples of recent attempts at producing this unique white wine that has been experiencing a recent boom in popularity.

Viognier is a French grape, low in acid, full-bodied and fruit forward. The aroma in most descriptions includes flowers, apricots and spice. The most famous Viognier wines come from the Condrieu and Chateau Grillet appellations of North Rhone, France.

North Carolina steps into the Viognier growing picture after California vineyards



Teresa and Mike Hester sipping with Margaret Griffin.

looking for something to please their Chardonnay-free fans popularized it. And is well known in Virginia where it is considered a signature grape. It can now be found growing all over the Yadkin Valley.

The samples we tasted ranged from dry to semi-dry, each had a very distinctive flavor. The tasting group as a whole did not find an overwhelming textbook Viognier profile but enjoyed the variety of tastes to choose from.

The first choice was a close tie between

Chatham Hill and Stony Knoll Viognier. Chatham Hill took first place thanks to a bold complexity not detected in any other wine on our list. A burnt toast and butter-scotch aroma signaled a probable oak presence, it's darker gold color made us suspect Chardonnay additions.

The Chatham Hill Viognier taste mingled from grass to grapefruit and other citric notes with a buttery to smoky flavor at the end. The overall impression was one of complexity with tasters calling out spices and suggesting fruits, nuts and cheese to enjoy it with.

The Stony Knoll, behind by just a half of a point, was entirely different. It was a light, fruity and floral wine.

"It seems like it would be a very good porch wine," taster Jeannette Hendrick declared after giving it her highest marks. Erik Dahlager agreed, writing on his notes that it would be a good hot day wine, though he did not rate it as highly as Hendrick. Most tasters who had problems with the wine suggested it was due to a

slightly bitter aftertaste. Cheeses did much to change minds regarding the slight acidity remaining.

Viognier is a varietal that is identified by most as having low acids, but also a grape that takes it's vines at least 20 years to come of age. Not a fact that seems to deter any of the excitement garnered by trying something so new in North Carolina.

Third place this year goes to a micro winery new to the map. Calaboose Cellars of Andrews in western Cherokee County sent us their Watchtower White table wine made from American grapes, though not from North Carolina in origin.

Again fruity and floral with the addition of a vegetative quality, this wine stood out as slightly sweet with a heavier body. Watchtower White is a 75 percent Viognier blend and exhibited a lot of oak making it seem to our panel less like a Viognier, but enjoyable all the same.

Ty Ransdell upgraded this wine upon further tastes with accompanying crab cakes and cheeses, upping it to one of his favorites of the evening.

With a group as varied as our latest 10 *On The Vine* tasters, we had a favorite wine identified from each submitted with different reasons for each. Those wines picked least, were some of the newest bottles to the tasting room floor, and ones we thought might be undergoing symptoms of bottle shock.

Bobby Todd, in particular, remembered



Bill Colvard, Erik Dahlager and Jeanette Hendrick.

trying the Flint Hill 2007 in a barrel tasting weeks earlier. At that time he noticed a very different flavor.

On the other end of the spectrum RayLen's 2004 did well but had a musty, burnt rubber aroma that we thought could be signs of deterioration. Winemaker Steve Shepherd was good enough to pull it out of the vault for us to try though and tasters enjoyed ferreting out the likes and dislikes of our oldest vintage delivered.

Hanover Park, Daveste and Buck Shoals all brought fruit comparisons out of the group, many of them citrus with higher taste of alcohol to them. Viognier seemed to the group to be a better wine with food, and with some experimentation, it seemed that these wines would have shined with different flavors.

Next on our tasting list is Carolina fruit wines. Look for that in the September-October edition.

Roll Call (by favorite):

1. **Chatham Hill**
2005 Viognier
2. **Stony Knoll** 2006 William Cornelius Viognier
3. **Calaboose Cellars**
Watchtower White Table Wine
4. **RayLen** 2004 Viognier
5. **Hanover Park**
2006 Viognier
6. **Daveste** 2006 Viognier
7. **Buck Shoals** 2006 Viognier
8. **Flint Hill** 2007 Viognier



Barbecuing with a flair

By Michelle McCombs

There's nothing like planning a barbecue in the height of summer for all of your family and friends. Old traditions and maybe even a few new ones bring the promise of good times to be had by all. One thing to remember here in North Carolina, barbecuing is a serious affair!

Taking chances, trying new things, may be the key to a surprising success. Why not try serving a great wine either alone or alongside all of your favorite barbecuing beverages?

Trying to find the perfect wine can often be a risky business. The easiest answer is to find something you like. It is true that not all wines pair well with certain foods. Finding what works well for you ultimately will be the right answer.

Pork is one of the most popular meats used when barbecuing. Pairing wine with pork can often go both ways depending on its type and preparation. Pulled pork is the most commonly prepared barbecue in North Carolina served with a bold and spicy vinegar based sauce. Typically, when serving a spicy dish a sweeter wine will ideally pair the best. A nice rosé or Riesling may be the perfect compliment. For those who shy away from the sweeter wines, a nice Sauvignon Blanc with its citrus overtones may also work surprisingly well.

When preparing sweeter pork, say honey roasted or maple glazed spare ribs, a bold, spicy red may set the standard for a perfect evening. A robust Cabernet or a rich full-bodied Syrah can also pair best when serving such a tasty meal.

The first thing that comes to most people's

Chambourcin Barbecue Sauce

3 tablespoons butter
¾ cups finely chopped onion
2 cloves garlic, minced
1 ½ cups Chambourcin
¾ cups ketchup
2 tablespoons brown sugar
2 tablespoons honey
1/2 - 1 teaspoons chipotle powder
Salt & pepper to taste

*Melt butter in saucepan over medium heat. Add onions and garlic, cook until just beginning to brown, 3 to 4 minutes, stirring often.

*Add all but 2 tablespoons of the wine; bring to a boil over high heat. Reduce to about 1/3 cup, 8-12 minutes.

*Reduce heat to medium, stir in the ketchup, brown sugar, honey, and chipotle powder. Season with salt and pepper. Let the sauce simmer until thick, 6-10 minutes. Add remaining 2 tablespoons of wine after 4 minutes. Serve the sauce either warm or at room temperature. Sauce will keep in the refrigerator, covered, for several weeks.

*Makes about 1 ¼ cups

minds when planning an outdoor barbecue is steak. Grilling a juicy ribeye with roasted corn on the cob is a favorite for all. Or those of a more sophisticated nature may crave a tender filet mignon with skewers of fresh grilled vegetables.

With either choice, trying something new may be a welcome change. Rather than sip-

ping tea alongside your barbecue, consider some of North Carolina's great wines. Try a uniquely spicy Sangiovese or a bold and fruity Chambourcin.

Beef almost always demands a rich red wine to stand up to its bold flavors. For some the choice may be easy. For the rest of us, picking a wine can be like finding the needle in the haystack. Don't be afraid to ask questions. Take that leap of faith. You may find that new addition that you just can't live without.

Generally speaking, seafood will almost always pair well with lighter styled wines. For example, grilled shrimp and scallops will work better with a white wine sauce rather than a red, which would overpower the flavor instead of enhancing them.

A Pinot Grigio, Viognier, or even a nicely oaked Chardonnay will best compliment your meal. In the case of richer fish like salmon, and definitely with the smoky flavors introduced by grill cooking, some can pair nicely with lighter red wines.

A slightly sweet rosé will combine the crispness and refreshment of white wine while adding unusual and intriguing flavors.

Planning the perfect barbecue should be fun. Shake things up a bit, throw in something new. Finding what you like is the most important thing. Wine enhances food, with its earthy and fruity flavors; therefore complimenting your meal rather than competing.

North Carolina barbecue is recognized by its unique regional flare and so is the booming wine industry here. It would be a shame not to bring the two together. With all the wines to choose from here in North Carolina, you're bound to find something you love. ☺

Seeing Double North Carolina's second designated AVA

By Julia Bank

A new and distinct grape growing area was singled out in western Yadkin County recently, creating the state's second American Viticulture Area.

The Swan Creek AVA was acknowledged as being within the boundaries of the larger pre-established Yadkin Valley wine region, the state's first AVA.

An AVA, is a geographic designation that attempts to describe characteristics of a wine growing region that produce specific conditions evident in the grapes grown within it.

It is a government designation and controlled by the Alcohol and Tobacco Tax and Trade Bureau.

Kim Meyers, owner of Laurel Gray vineyards, was a part of the original application for the Swan Creek AVA. She hopes that everyone will understand that the Swan Creek Vineyards still consider themselves a part of the Yadkin Valley AVA.

"We are excited about the new Swan Creek AVA," Meyers said, "but we don't want to lose our part in the Yadkin Valley designation. A lot of work went into promoting that region, which we are still a part of."

Across the United States and similarly in Europe wine growing regions have distinguished themselves from separate areas based on the minutia that make up what wine growers have traditionally called 'terroir', or the personality of an AVA. Conditions that are considered include soil composition, wind, temperatures, rainfall and topography.

"The initial Yadkin Valley AVA was enormous in scope and size encompassing so many different topographies," said Jay Raffaldini, owner of Raffaldini vineyards. "The Swan Creek AVA specifically reflects the foothills where the soil is so different."

Raffaldini said that the rocky soil at his vineyard was very different from the river basin soil you would find down the highway at Westbend Vineyards.

According to application results on the Swan Creek region, a higher elevation, 1,000 to 2,000 feet, in most places due to the eroding foothills, minerals also plays a large part in soil composition. The richness of the soil with rock deposits characterize the area.

Less precipitation falls, creating ideal conditions to grow grapes and avoid common problems of rot and disease. A longer growing season and northwestern breezes are also listed as factors within the AVA designation.

Conditions in the Yadkin Valley which was established in 2002, differ slightly from these. Raffaldini Vineyards spearheaded the application process.

"The filing wasn't too bad," Raffaldini

said. "It was all the supporting work we needed that was difficult."

Raffaldini said that part of the process was hiring geologists to analyze soil composition, climatologists to look at the micro-climate and compiling reports on the historical and geographical background of the area.

The application then went through a waiting period where anyone could voice complaints against the new AVA. Raffaldini said that none were made at that time, but the process was slowed by some unrelated discussion over reevaluating AVA's out in California before finally being approved in April.

Meyers said that in essence the Swan Creek area now has a double AVA, part of both Yadkin Valley and Swan Creek. She hopes that the added designation will reinforce the idea that North Carolina has many and distinct growing conditions to the world.

Four vineyards began the application process Raffaldini Vineyards, Laurel Gray, Buck Shoals and the since-closed Windy Gap.

Two new vineyards have been added to the map since the application was sent out in February of 2005. Shadow Springs Vineyard and Dobbins Creek have been added to the list.

Chuck Johnson, owner of Shadow Springs, purchased his land from the Meyers in 2005 and finished his two story tasting room in June. He said that he is thrilled with the potential behind having a double AVA though he first chose the location wanting to be a part of the Yadkin Valley appellation.

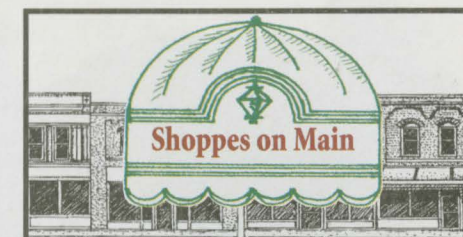
"We wanted to be in the Yadkin Valley AVA for sure," Johnson said. "Swan Creek was a bonus, sort of the best of both worlds. It's great to get the designation right before opening," Johnson said.

"It wasn't a huge issue at the time that we purchased, but did help us decide. The land was so good and the site so well done, but it did play an important roll in our decision."

The Swan Creek Association is still deciding how best to brand themselves within this new appellation.

"We worked hard to maintain the personalities of each vineyard," Meyers said. "Everyone has very different varieties, wine-styles and even look of the different tasting rooms."

"It will take a while before people will be able to detect the difference," Raffaldini said of the common characteristics the Swan Creek AVA wines will display. "Eventually the wine profiles will be different. For now, we have people asking what an AVA is and why it's important and that is educating people and making them think on the nuances of North Carolina wine." ☺



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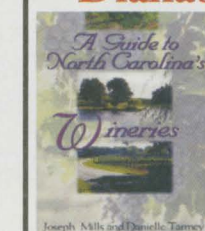
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A bubbling fountain greets visitors after a drive through horse country and vineyards.

Grapes already show signs of a healthy and plentiful 2008 harvest

Newest Swan Creekers make five

By Julia Bank

Folded into rolling acres of Amish country, Shadow Springs Vineyard takes advantage of a terrain and landscape conducive to grape growing. Its tasting room, unassuming from the front, is a two-story technology friendly venue, designed with business meetings and catered weddings in mind.

Owners, Chuck and Jamey Johnson, purchased the land from Laurel Gray Vineyards Kim and Benny Meyers in 2005, planting 10 and a half acres of French varietals.

Johnson, an amateur architect, collaborated with Thomas Hughes of DiVine Llama to design the new tasting room.

"The main reason for the size is party capability," Johnson said of the 5,000 square foot building. "There's wi-fi, projection screens, computer capable televisions, karaoke and cordless mics." The technology is not obvious, surrounded by breathtaking views of the Amish countryside and the two ambrosia maple tasting bars that were milled from trees on the Shadow Springs property.

"I was away and they called me to say they ran into the ambrosia maple," Johnson said. "When they said it was the most beautiful piece of maple, it was an obvious choice for



Views from both floors overlook vineyard and pond.

the bars." The striped bars, oak panels and cherry cabinets were all made from trees on the Shadow Springs property.

Surrounding the vineyard are horse and chicken farms, dirt roads and a simpler way of life. Winemaker Kent Smith came to Hamptonville from Georgia when asked to make wines

for the Yadkin Valley Wine Company located at Laurel Gray Vineyards. The winery is utilized by several Swan Creek Vineyards, and where Shadow Springs is bringing their grapes for production.

Smith got a good feel for the area upon meeting the Johnsons and Meyers before the winery's completion.

"They showed me their plans for what they envisioned," Smith said. "The winery was built, operational, and now I make wines for five other vineyards."

Smith also works in the vineyard at Shadow Springs and said that the grapes are looking really great this year.

"I really like the way the vines are situated," Smith said. The sloped hills and pond shine light up at north and south facing vines where Merlot and Cabernet Franc grow.

"Some people just take whatever land they have and hope for the best," Smith said. "This vineyard is well planned and laid out." Smith added that it is nice being surrounded by agriculture, with horses on three sides and chickens on one, with nothing to take away from the beauty.

Chuck Johnson retired from a career in transportation where he worked in an office for 23 years, trav-

eling far from home, where he said one year he flew on 167 airplanes.

"I needed to retire, but with something to do," Johnson said. "We loved wines, and Napa Valley and when we met Kim and Benny Meyers with all the others, we fell in love."

Johnson said they put all of their eggs in one basket and moved east to start Shadow Springs. He admits that he didn't realize there would be so much work involved, but is happy he made the move.

Shadow Springs will have seven wines available at its July 12 Grand Opening- Cabernet Sauvignon, Cabernet Franc, Crimson Sunset, Shadow Mist, a Seyval Blanc blend and two Chardonnays.

The first 2006 red wines were blended at neighboring Buck Shoals winery with winemaker Dana Acker. Acker said that he is very happy to have the new neighbors and glad to see more people coming into the area to grow grapes.

"Every acre you see with a vineyard on it, isn't a Wal-Mart," Acker said. "It keeps the land from becoming commercial development."

Swan Creek is composed of five members, Laurel Gray, Buck Shoals, Raffaldini, Dobbins Creek and now Shadow Springs. Acker said that he hopes people will now have a chance to visit one area, with gas prices high, and have a day's worth of wineries to go to.

Shadow Springs will join the double AVA of Yadkin Valley and Swan

Creek newly established this year. A soft opening was held June 21, with the recommendation of Swan Creek Vineyards driving visitors to their new establishment.

The July 12 grand opening will include a Christian band, Under the Cross, and free barbeque.

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.

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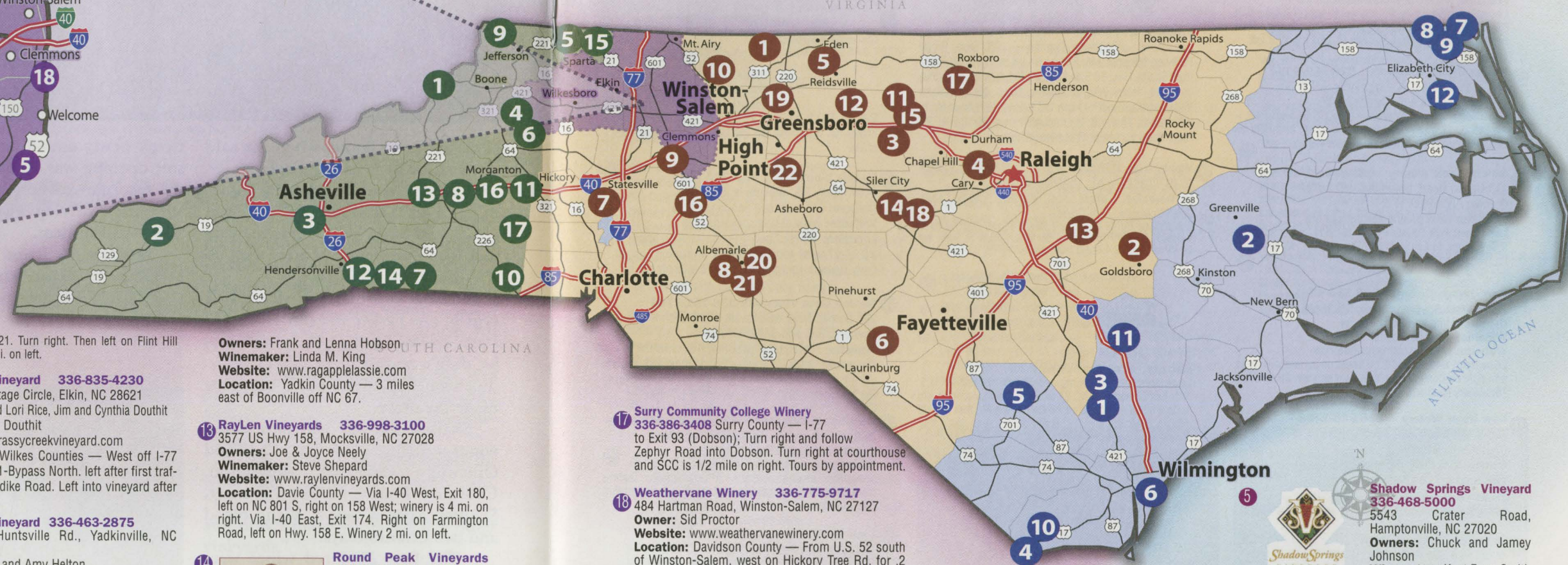
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WINERY INDEX



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
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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.elkincreekvineyard.com
Vineyard: Open daily, 11 am.-5 p.m.
Location: Wilkes County — West off I-77 at Exit 85 2 mi. to N. Bridge St.; right 3/4 mi.; left on Carter Mill Road for 1.5 mi.; left on Elkin Mill Road.

7 Flint Hill Vineyards 336-699-4455
2133 Flint Hill Road, East Bend, NC 27018
Owners: Brenda and Tim Doub
Winemaker: Sean McRitchie
Website: www.flinthillvineyards.com
Location: Yadkin County — Off US 421 at Baltimore

Road exit to Old 421. Turn right. Then left on Flint Hill Road. Vineyard 2 mi. on left.

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.hanoverparkwines.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.mcritchiwine.com
Location: Wilkes County — From I-77, Take Exit 83 or Exit 85 to US 21 north toward Sparta. After 8 miles, turn right on Thurmond PO Road (not Thurmond Road). Vineyard 1/8 mi. on left.

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. Mian 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: 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
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.

SWAN CREEK AVA

1 Buck Shoals Vineyards 336-468-9274
6121 Vintner Way, Hamptonville, NC 27020
GPS Coordinates: N36-6.103 W 80-51.746
Owners: Terry and Joanne Crater
Winemaker: Dana Acker
Website: www.buckshoalsvineyard.com
Location: Yadkin County — Exit 267 off U.S. 421 and follow the signs 2.6 miles on Windsor Road; vineyard and winery on right.

2 Dobbins Creek Vineyards 336-468-4770
4330 Vineyard View Lane, Hamptonville, NC 27020
Owners: Charles and Sue King
Website: www.DobbinsCreekVineyards.com
Location: I-77 exit 79, 1 mile South to Rena Road, 1.7 miles to Carrie Farm Dr., 1/2 mile to Vineyard View Lane.

3 Laurel Gray Vineyards 336-GOT-WINE
5726 Old Hwy 421, Hamptonville, NC 27020
Owners: Kim and Benny Myers
Winemaker: Kent Egon Smith
Website: www.laurelgray.com
Location: Yadkin County, — U.S. 421, 1.3 mi. north of I-77, exit north onto Windsor Rd., go .1 mile to Old Hwy 421 and turn right. Vineyard is .1 mile ahead on left.

4 Raffaldini Vineyards 336-835-9463
450 Groce Road, Ronda, NC 28670
Owners: The Raffaldini Family
Winemaker: Stephen Rigby
Website: www.raffaldini.com
Location: Wilkes County — Take I-40 West through Winston-Salem. Bear right on US Hwy. 421 North towards Yadkinville. Proceed on Hwy. 421 N for approximately 31 miles to Exit 267, Windsor Rd. Turn right on Windsor. Follow signs. Go left on Old Hwy. 421 for 1.4 miles. Go right on Swan Creek Rd. for 2.6 miles. Go left on Clingman Rd. for 1 mile. Go left on Groce Rd.

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

MOUNTAIN REGION

1 Banner Elk Winery 828-260-1790
135 Gualtney Road, Banner Elk, NC 28604
Owners: Dr. Dick Wolfe and Angelo Accetturo
Website: www.blueberryvilla.com
Location: Avery County — from Banner Elk, north on N.C. 194 1.5 mi. Then left on Gualtney Road. Winery is 1/4 mi. on right.

2 Calaboose Cellars 828-321-2006
565 Aquone Road, Andrews, NC 28901
Website: calaboosecellars.com
Location: Cherokee County — take Exit 27 onto West US-19/74. In Andrews, exit left onto Business 19. Take slant left onto Aquone Road. Just when you get to the top of the hill, winery is on the right.

3 Biltmore Estate Winery 800-543-2961
One North Pack Square, Asheville, NC 28801
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 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.

- 7 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.

- 8 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.

- 9 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.

- 10 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.

- 11 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 left.

- 12 Rockhouse Vineyards 828-863-2784**
1525 Turner Rd., Tryon, NC 28782
Owners: Lee Griffin and Marsha Cassedy
Website: www.rockhousevineyards.com
Location: Polk County — Take Hwy 74 to Hwy 9, Exit 167. Travel 2.2 miles south on Hwy 9 to Turner Rd. Turn left on Turner Rd.

- 13 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 win-

ery is on right.

- The Teensy Winery 828-287-7763**
14 3661 Painters Gap Rd., Union Mills, NC 28167
Owner: Bob Howard
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.).



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

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



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

PIEDMONT REGION

- 1 Autumn Creek Vineyard 336-548-9463**
364 Means Creek Rd., Mayodan, NC 27027
Owners: Kim & Quinton Haley & Scott Stanley
Website: www.autumncreekvineyards.com
Email: info@autumncreekvineyards.com
Location: Rockingham County. Take US 220 to NC 770. 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.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.

- 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.chathamhillvine.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.grovetwinery.com
Location: Guilford County — From 29, take Brown Summit exit; go east 7.6 mi. on 150 and Osceola-Ossipee Rd; left on Brooks Bridge Rd. Winery .6 mi. on right.

- 13 Hinnant Family Vineyard 919-965-3350**
826 Pine Level Micro Rd., Pine Level, NC 27568
Owners: Willard and Bob Hinnant
Website: www.hinnantvineyards.com
Location: Johnston County — From Raleigh take I-40 east to US 70 East. Go 30 mi., then left at Peedin Ave. Vineyard 2 mi. on right.

- 14 Horizon Cellars 919-742-1404**
466 Vineyard Ridge, Siler City, NC
Owner: Guy Loeffler
Winemaker: Chris Pearmund
Website: www.horizoncellars.com
Location: Chatham County — From U.S. 421, take Exit 168 right 1 mile to Old 421. Left on Old 421 .5

mi. to Vineyard Ridge. Right .4 mi.

- 15 Iron Gate Vineyards & Winery 919-304-9463**
2540 Lynch Store Road, Mebane, NC 27302
Owners: Gene and Debbie Stikeleather
Website: www.irongatevineyards.com
Location: Alamance County — Exit 153 off I-40; approx. 3 mi. N. of Mebane on NC 119.

- 16 Old Stone Vineyard & Winery 704-279-0930**
6245 Hwy. 52, Salisbury, NC 28146
Owner: Mark Brown
Website: www.osvwinery.com
Location: Rowan County — Take Exit 76 off I-85 onto US 52 South. Winery is 5 miles on left (1 mi. south of town of Granite Quarry).

- 17 Rock of Ages Winery & Vineyard 336-364-7625**
1890 Charlie Long Road, Hurdle Mills, NC 27541
Owners: Kevin and Kimberly Moore
Winemaker: Kevin Moore
Location: Person County — From Burlington, take N.C. 49 north. Inside Person County, turn right on Charlie Long Road. Winery is 1.9 mi. on right.

- 18 SilkHope Winery 919-545-5696**
GPS Coordinates: N35-46-06.6 W 079-16-34.8
701 Duncan Farm Road, Siler City, NC, 27344
Owner: Wally Butler
Website: www.silkhopewinery.com
Location: Chatham County — Off U.S. 64 Bypass at Exit 381, north on N.C. 87 1.8 miles to Silk Hope Gum Springs Road. Left 2.5 miles. Winery on left at intersection with Emerson Cook Road.

- 19 Stonefield Cellars 336-644-9908**
8220 Hwy. 68 N., Stokesdale, NC 27357
Owners: Robert and Natalie Wurz
Winemaker: Robert Wurz
Website: www.stonefieldcellars.com
Location: Guilford County — North off I-40 at Exit 210. Take NC 68 north 13 miles. Winery on right at intersection with NC 65 (entrance on NC 65).

- 20 Stony Mountain Vineyards 704-982-0922**
26370 Mountain Ridge Road, Albemarle, NC 28001
Owners: Ken, Marie and Devron Furr
Website: www.stonymountainvineyards.com
Location: Stanly County — Take Hwy 24-27 East from Albemarle. Turn left at Stone Mountain sign. Turn right on Mountain Ridge Rd.

- 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.

- 21 Zimmerman Vineyards 336-861-1414**
1432 Tabernacle Church Road, Trinity, NC 27370
Owners: Norm and Leslie Zimmerman
Website: www.zimmermanvineyards.net
Location: Randolph County — Exit 106 off I-85, south on Finch Farm Rd. 5.8 miles to left on Tabernacle Ch. Rd., then 1.4 miles, vineyard on left.

COASTAL REGION

- 1 Bannerman Vineyard 910-259-5474**
2624 Stag Park Rd., Burgaw, NC 28425
Owners: Scot and Colleen Bannerman
Website: www.bannermanvineyard.com
Location: Pender County — Take I-40 Exit #398. Turn West on NC Hwy 53. Go 1 mile and turn left on Stag Park Rd and go 2.5 miles.

- 2 Bennett Vineyards 877-762-9463**
Home of America's First Wine
6832 Bennett Vineyards Rd., Edward, NC 27821
Owners: Buddy & Helen Harrell

- Website:** www.ncwines.com
Location: Beaufort County — 35 miles south of Greenville, off Hwy 33. Follow signs.

- 3 Duplin Winery 800-774-9634**
P.O. Box 756, Rose Hill, NC 28458
Owners: David Fussell and family
Website: www.duplinwinery.com
Location: Duplin County — Take I-40 exit 380. Right on Hwy 117.

- 4 Grapefull Sisters Vineyard 910-653-2944**
4903 Ramsey Ford Road, Tabor City, NC 28463
Owners: Sheila Suggs Little and Amy Suggs
Website: www.grapefullsistersvineyard.com
Location: Columbus County — From NC 17, take NC 904 west about 15 mi. Left on Dulah Rd. in Pineway. Vineyard 1.2 mi. on left.

- 5 Lu Mil Vineyard 910-866-5819**
438 Suggs-Taylor Road, Dublin, NC 28332
Owner: Lu Mil Vineyard, Inc.
Website: www.lumilvineyard.com
Location: Bladen County — South at I-95 Exit 46 on NC 87 25 mi. to Dublin. Left on 4th St. for 1/2 mi., then right on Suggs-Taylor Rd. Vineyard on right.

- 6 Lumina Winery 910-793-5299**
6620 Suite H, Gordon Road, Wilmington, NC 28411
Owner: David Hursey
Winemaker: David Hursey
Website: www.luminawine.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.

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- 8 Moonrise Bay Vineyard 866-888-9463**
134 Moonrise Bay Landing, Knotts Island, NC 27950
Owners: Richard and Kate Morris
Website: www.moonrisebaywine.com
Location: Currituck County — From Virginia Beach, take Princess Anne Rd. south to Knotts Island. Bear left at the Knotts Island Market and proceed one mile to vineyard on left. Or take the Ferry from Currituck, NC.

- 9 Sanctuary Vineyards 800-637-2446**
6957 Carotake Highway, Jarvisburg, NC 27947
Owners: Tom and Jerry Wright
Website: www.sanctuaryvineyards.com
Location: Currituck County — Off Hwy. 158 in Jarvisburg.

- 10 Silver Coast Winery 910-287-2800**
6680 Barbeque Rd., Ocean Isle Beach, NC 28469
Owners: John and Maryann Azzato
Website: www.silvercoastwinery.com
Location: Brunswick County — From Hwy. 17 (7 mi. north of S.C. border) take Hwy. 904 west. After 1.5 miles, take right on Russtown Rd. After 1.5 miles, take 4th right on Barbeque Rd.

- 11 The Country Squire Winery 910-296-1727**
748 NC 24/50, Warsaw, NC 28398
Owner: Iris Lennon
Winemaker: Loraine Smith
Website: www.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.

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Women of wine at work

By Andy Matthews

Brenda Doub grew up on a dairy farm, so she's not afraid of a little hard work.

In fact, Doub says she often derives the most pleasure by toiling away well past dark. And when she's not outside as she was on a recent gorgeous afternoon, taking a break underneath the shade of a huge oak tree, Doub is equally busy and adept at attending to things inside the farmhouse in southeastern Yadkin County.

"I helped on the dairy farm until I got married and that was 365 days a year," Doub said in a recent interview. "I really don't bother to stop to count the hours here. I know there are some days that I work all day long, and I will even be spraying in the fields at night. But when you get done, it's a good kind of 'tired.' You feel like you really got something accomplished."

By all accounts, Doub, co-owner of Flint Hill Vineyards and The Century Kitchen, has gotten more than just a few things done in the last couple of years. She and her husband, Tim, have transformed a family farm into a thriving business. Though Tim Doub stays busy and can often be seen late at night spraying the vines from his tractor or assisting with another construction or renovation project, it's Brenda Doub who attends to most of the business at the vineyard and the kitchen.

Today, she's busy running errands and pauses for a brief interview before assisting visitors who inquire about a lunch menu. In the back, Chef Sean Wehr is preparing tonight's dinner. And a hostess and the manager of Flint Hill's tasting room is working on decorations and coordinating functions ranging from small parties, to wedding receptions and musical performances.

Doub oversees all of it, including more than 10 full-time employees. She takes a special interest in the well-manicured landscape ranging from the freshly-mowed fields to the spotless interior of the two-story farmhouse.

"I have a full-time job," Doub says, also noting that she's raising two kids. "I'm particular at how everything looks."

It's far cry from her days in the accounts payable division of Partners Insurance in Winston-Salem. Back then she and her husband commuted to the vineyard before moving to a nearby family home to care for the five-acre vineyard on Flint Hill Road, which opened in October 2005.

Less than two years later, the couple added The Century Kitchen, hiring Chef Sean Wehr from Wolf's Lair Restaurant in Dobson.

"The best part is seeing people enjoying your wine," Doub said. "Everything here is homegrown. When we win awards, it really means something knowing that we grew it here. It is hard work, but it's also relaxing. I just love being in the outdoors."

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Barrels of well wishes

Alicia Walker and Benjamin Gentry brought out some wedding finery at the Yadkin Valley Wine Festival to celebrate what was at the time their upcoming nuptials. The wedding was planned for June 28. Alicia is the

daughter of festival committee member Joe Walker. They had an enjoyable time with the wedding party at the event and turned some heads.

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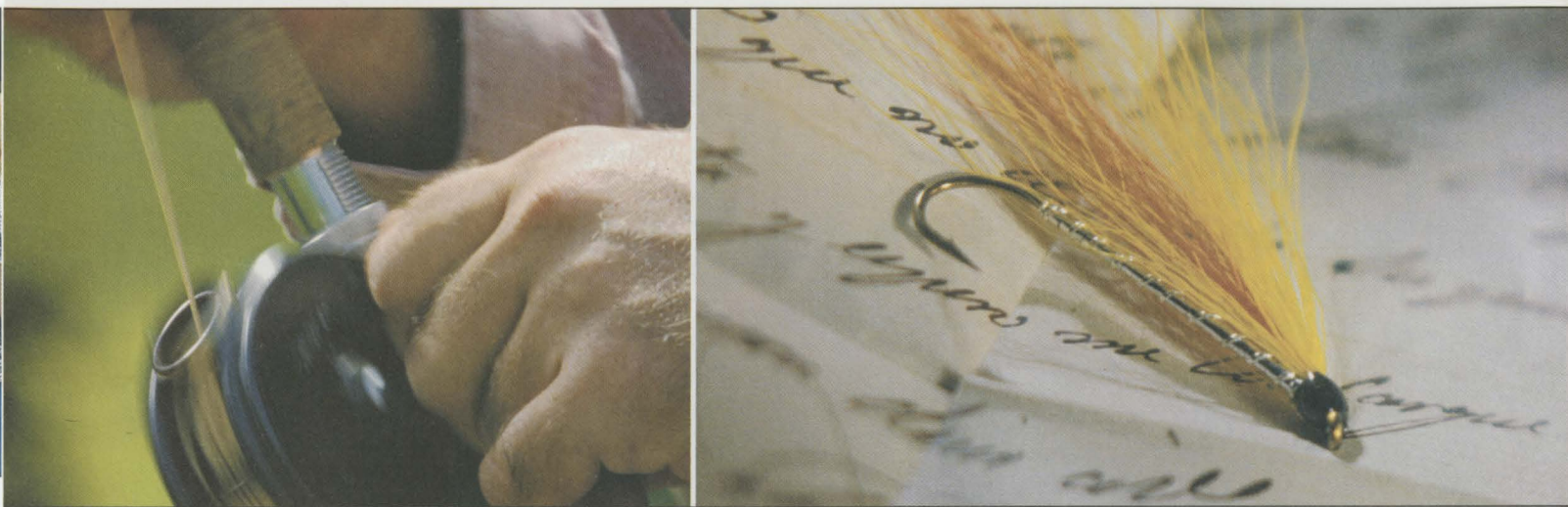
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Valley offers variety in fly fishing fun

By M. West Caudle, Jr.

In addition to the winery and vineyard sights, sounds, and smells, the Yadkin Valley and surrounding areas offer many other enjoyable options. One such hidden treasure of Northwest North Carolina is the beautiful scenery to be taken in on a fly fishing excursion to Stone Mountain State Park or in one of Watauga County's many trout hotspots.

Fly Fishing offers anglers of all skill levels a great opportunity after experiencing the wonders of the Yadkin Valley Wine Region.

If you are looking to spend a day in the water stalking and casting at Brook, Brown, or Rainbow trout but do not wish to spend a couple of hours in travel time; Stone Mountain State Park just north of Elkin, lying on the border of Wilkes and Alleghany counties is the place to head to wet your hook.

Wild trout streams along with delayed-harvest streams are in abundance throughout the park. The East-Prong of Roaring River is the largest stream in the park offering over two miles of water to plentiful fishing.

Wilkes County's other trout haven is located in Doughton Park.

With headwaters to the park's Basin and Cove creeks located on the Blue Ridge Parkway, fishing can be accessed after a mildly strenuous hike from the

Parkway to the north or Longbottom Road to the south.

In Surry County a two and a half mile stretch of the Mitchell River between Kapps Mill and the old Reynolds' estate in Devotion has become an area for nice trout. Kapps Mill is easily accessible from Elkin and Dobson a turn off of Zephyr Road onto Kapps Mill Road will bring you right to the Old Kapps Mill.

For those more adventurous fishermen, Watauga County offers some of the best fly fishing in the region. The area around Boone, Blowing Rock and Grandfather Mountain offers multiple streams of wild and delayed-harvest trout.

Beech Creek which flows along the Avery County line is touted as the best in the area but Watauga offers other creeks such as Laurel and Dutch.

North Carolina is home to three breeds of trout, all of which are present in Northwest North Carolina.

Brook, or Speckled, is the only breed indigenous to North Carolina. The Brook trout can be found in the higher,

colder water and is considered a very special catch.

Brown trout are native to northern Europe and were first stocked in North Carolina around 1905, but the Brown has never been as widely stocked as the Rainbow trout.

The Rainbow is the most prevalent trout in the waters of North Carolina; imported to North Carolina from the Sierra Nevada Mountain

Range in the Western U.S. around 1880. Any fly fisherman is most likely to land a beautiful Rainbow.

When fishing, be sure to make note of the type of stream you are fishing. The North Carolina Wildlife Commission marks each stream with diamond shaped signs on trees close to accesses and on bridges. The signs explain the regulations with each classification ranging from wild to delayed-harvest and hatchery-supported.

Regulations and license information is available through the NC Wildlife Resource Commission and their Web site www.ncwildlife.com Licenses range in price from \$5 for a 10-day Inland Fishing permit to \$15 for a year-long license.

Sources: Flyfishnc.com, NCWildlife.com, NCGameandFish.com

The following events are scheduled for July & August at Vineyard's and Winery's across North Carolina

JULY

July 4th: Lu Mil Vineyard, 4th of July Beauty Pageant. Located at 474 Suggs Taylor Road, Duplin, NC. 910-866-5819.

July 4th: Wood Mill Winery, Independence Day Dance. 7 p.m.-11 p.m. Light Hor D' Oeuvres, dancing with DJ Darren Henley and one free glass of wine per guest. Reservations required. \$25 per couple. Located at 1350 Woodmill Winery Lane, Vale, NC 28168. Call 704-276-9911.

July 4th: Chateau Morrisette, Happy Fourth. Celebrate Independence Day listening to music from 1 - 4 p.m. The grill will be available for outdoor food and drink purchase. Located at 287 Winery Road SW, Floyd, VA, Blue Ridge Pkwy milepost 171.5. 540-593-2865.

July 5th: Raffaldini Vineyards Independence Day Celebration 11 a.m.-5 p.m.

July 5th & 6th: Shelton Vineyards "Wine Down the Music Trail", 11 a.m.-6 p.m. The Vineyard is located at 286 Cabernet Lane, Dobson, NC 27017. 336-366-4724. Call for more information.

July 6th: Childress Vineyards, Music in the Vineyard's 11 a.m.- 3 p.m. FREE Jazz Track- Jazz. Tours, wine tastings, food available through the bistro, etc. For more information on the Music in the Vineyard Summer Events contact Childress Vineyard's at 336-236-9463 or visit us on the web at www.childressvineyards.com.

July 12th: Stonefield Cellars, Soup and Sing 6:30-11:00 p.m. Reservations are required. Cost: Covered dish item. Wine will be available for purchase by the glass/bottle during event. The vineyard is located at 6220 NC Hwy 68 N, Stokesdale, NC 336-644-9908.

July 12th: Lu Mil Vineyard, Greg Mosely and The Carolina Players-Dance. Located at 474 Suggs Taylor Road, Duplin, NC. 910-866-5819.

July 12th: RagApple Lassie, Saturday Shindig presents the Catalina's in concert to benefit the Yadkin Food Closet. 6-9 p.m. Bring blanket, lawn chairs and shagging shoes. Picnic baskets are welcome, subject to inspection. Food from Little Richard's Bar-b-que will be avail-

able for purchase. NO OUTSIDE alcohol. Admission is a 24 ounce jar of Peanut Butter and \$15 per person, ages 21 and up, \$10 per person, ages 13-20, children 12 and under free. RagApple Lassie is located at 3724 RagApple Lassie Lane, Boonville, NC 27011. 336-367-6000.

July 12th: Chateau Morrisette, Black Dog Wine and Blues Festival, Tickets \$15 in advance and \$20 at gate. Admission includes music, souvenir wine glass, tour and wine tasting. 11 a.m.-5 p.m. Picnics, coolers or outside food & beverages are not permitted. Call for more information 540-593-2865. Located at 287 Winery Road SW, Floyd, VA, Blue Ridge Pkwy milepost 171.5.

July 12th: Childress Vineyards, Music in the Vineyard's 11 a.m.- 3 p.m. FREE Bradford Reaves and Renee

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Arthur Roberts laughing with Lenna Hobson after stories of trials encountered while printing bottles.



Pallets of empty wine bottles zip through tasting room to the mobile bottling trailer.

Rag Apple shows off bottling technique

By Julia Bank

Bottling 11 wines over two weekends in April, RagApple Lassie Vineyards crews worked to produce 7,500 cases of wine.

Coordinating wine, bottles and assembly lines produced an organized cacophony of deliveries, instructions and specialized machinery at the winery.

Owner Lenna Hobson said that RagApple is finally at the point when it can start producing as many cases as the operation can sell to the public. That leaves wine that can be marketed to other wineries and commercial consumers.

"It took a while for us to get to this point," Hobson said. "Two years ago we didn't know what the trends were, so we just bottled everything we had."

Hobson has pallets of cases left over from certain varieties that she now knows a smaller percentage of people will be interested in buying.

"It doesn't mean they are bad wines," Hobson said. "Just that here in North Carolina, we now know, which wines people are beginning to favor."

The flurry of bottling activity tested new relationships between the North Carolina winery and two Virginia based companies that are providing winery production services in both new wine regions of Virginia and North Carolina.

RagApple uses a mobile bottling service from Harrisonburg, Va. Gary Simmers owns Landwirt Vineyards in Virginia, and saw the need for a bottling service much like what they have in California.

He purchased and outfitted a mobile

bottling trailer after obtaining the interest of 16 other wineries for production in 1999.

"We bottle all over the east coast" Simmers said. "I have 51 total wineries today."

Simmers also bottles for Ray Len Vineyard in North Carolina.

"It's just so much cheaper than what a winery could do on their own," Simmers said. "It eliminates their need for air conditioning, repairs, space and cleaning."

Since wineries typically only bottle a few times a year, that leaves a personal bottling line taking up precious storage space in a winery, Simmers explained.

"The biggest drawback for having your own," Simmers said, "is that it is just one big incubator for germs to grow in if you aren't cleaning and using it all the time." The mobile bottler steams, sterilizes, dries, fills, corks, foils and labels each bottle, needing only the use of one technician and winery hands.

RagApple Lassie skips the labeling step due to their easy to recognize painted Italian bottles. Hobson chose the unique looking bottle from a collection of samples early on in their wineries beginnings.

"We worked hard not to look like anyone else," Hobson said. "After I lined up all of the bottles, we boiled it down to our favorite."

Hobson was not without critics of her bottle choice and had difficulty trying to find somewhere to print them. In the end she had to ship them to California to find

someone who could accommodate the curving hourglass shape.

This year, another Virginia company stepped up to the task of screen-printing the newly designed label the Hobson's created.

"We just tweaked the design," Hobson said. "We didn't want to change it entirely, just punch up the colors and add a star pattern." Hobson worked with artist, Neil Brown on the project.

For labeling Hobson decided to go with a east coast printer this year. Arthur Roberts, of Arton Etching and Printing in Virginia, has been personalizing glasses for many of the North Carolina vineyards and festivals. He custom designed machinery to hold the RagApple Lassie Italian bottle design.

"It was a real learning curve on this order," Roberts said. "It was the largest bottle printing we've done and there were a lot of unexpected tricks and troubles." Roberts described his company as growing faster than he has realized in the wake of east coast winery growth.

Hobson was pleased with finding an east coast printer to save on shipping and utilize more local talents. RagApple Lassie uses a Charlotte-based box company to design its carriers and cases. She has also started buying more winery equipment from North Carolina as new products become available.

While wineries are becoming more adept at judging the needs of their consumers, ancillary businesses like Landwirt Bottling and Arton seem to be growing up with them.

Calendar

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Henry will be performing. Tours, wine tastings, food available through the bistro, etc. For more information on the Music in the Vineyard Summer Events contact Childress Vineyard's at 336-236-9463 or visit us on the web at www.childressvineyards.com.

July 13th: Childress Vineyards, Music in the Vineyard's 11 a.m.- 3 p.m. FREE. Fat City will perform a Variety/Beach Music. Tours, wine tastings, food available through the bistro, etc. For more information on the Music in the Vineyard Summer Events contact Childress Vineyard's at 336-236-9463 or visit us on the web at www.childressvineyards.com.

July 17th: "Thirsty Third Thursday" at Chatham Hill Winery from 6 to 9 p.m. Our answer to happy hour. Light hors d'oeuvres, wine by the glass and bottle. Morrisville / Cary. 919-380-7135

July 19th: Westbend Vineyards, "What food to pair with what wine" 1-5 p.m. 2 p.m. Cheese and wine pairings, 3 p.m. Grilled Tanglewood Chicken paired with Westbend wines. FREE of charge. The event is located at the vineyard at 5394 Williams Road, Lewisville, NC 27023. 336-945-5032, 1-866-901-5032. Sponsored by Westbend Vineyards, Lowes Foods and Tanglewood Farms.

July 19th: Shelton Vineyards, Summer Concert Series, The Tams. 6 - 9 p.m. Concert will be held rain or shine. No outside alcohol or pets are allowed. Advance tickets are \$20 and tickets purchased at the gate are \$25. All tickets purchased are non refundable. Advance tickets will be mailed prior to the concert. The Vineyard is located at 286 Cabernet Lane, Dobson, NC 27017. 336-366-4724.

July 19th: RayLen Vineyards, Full Moon Festival, 5-9 p.m. \$10 admission(cash) at gate. Admission includes a complimentary flight tasting, souvenir glass, parking and music. Performing is

Vagabond Saints' Society, performing a Van Morrison tribute. Food from Full Moon Oyster Bar is available for purchase. The Vineyard is located at 3577 Hwy 158, Mocksville, NC 27028. 336-998-3100.

July 19th: Chateau Morrisette, Hokie Bird Wine and Music Festival. 11 a.m. - 5 p.m. Tickets \$15. Live music, crafts, artists, tours and all the team spirit your heart can handle. HOKIE. Wear your maroon and orange loud and proud. Call for more information 540-593-2865. Located at 287 Winery Road SW, Floyd, VA, Blue Ridge Pkwy milepost 171.5.

July 19th: Childress Vineyards, Music in the Vineyard's 11 a.m.- 3 p.m. FREE. The King Bees-Blues will perform. Tours, wine tastings, food available through the bistro, etc. For more information on the Music in the Vineyard Summer Events contact Childress Vineyard's at 336-236-9463 or visit us on the web at www.childressvineyards.com.

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Calendar

Continued from Page 21

July 20th: Childress Vineyards, Music in the Vineyard's 11 a.m.- 3 p.m. FREE. Wishful Thinking will perform Variety/Top 40 music. Tours, wine tastings, food available through the bistro, etc. For more information on the Music in the Vineyard Summer Events contact Childress Vineyard's at 336-236-9463 or visit us on the web at www.childressvineyards.com.

August 21st: "Thirsty Third Thursday" at Chatham Hill Winery from 9 to 9 p.m. Our answer to happy hour. Light h'ors d'oeuvres, wine by the glass and bottle. Morrisville / Cary. 919-380-7135. www.chathamhillwine.com.

July 26th: Childress Vineyards, Music in the Vineyard's 11 a.m.- 3 p.m. FREE. The Ardmores will perform Easy Listening, Light Rock music. Tours, wine tastings, food available through the bistro, etc. For more information on the Music in the Vineyard Summer Events contact Childress Vineyard's at 336-236-9463 or visit us on the web at www.childressvineyards.com.

July 26 & 27: Raffaldini Vineyards Herb Festival 11 a.m.- 5 p.m. Sample specialty foods prepared with each vineyard's signature herb and pick up your own herbs at each vineyard. Tickets are \$20 and include the price of 5 herbs to be picked up at each vineyard. Tickets are available at all vineyards of Swan Creek. Only one ticket per person is necessary to receive all 5 herbs. For more information call 336-835-9463.

July 27th: Childress Vineyards, Music in the Vineyard's 11 a.m.- 3 p.m. FREE. Reggie Buie Trio will perform Jazz/Instrumental music. Tours, wine tastings, food available through the bistro, etc. For more information on the Music in the Vineyard Summer Events contact Childress Vineyard's at 336-236-9463 or visit us on the web at www.childressvineyards.com.

AUGUST

August 2nd & 3rd: Childress Vineyards, Music in the Vineyard's 11 a.m.- 3 p.m. FREE. Cruise Control will perform Beach music.

Tours, wine tastings, food available through the bistro, etc. For more information on the Music in the Vineyard Summer Events contact Childress Vineyard's at 336-236-9463 or visit us on the web at www.childressvineyards.com.

August 2nd & 3rd: Chateau Morrisette, Wine and Cider, Beer and Mead: Oh My! 11 a.m.-6 p.m. on Saturday and 11 a.m.- 5 p.m. on Sunday. Chateau Morrisette, Villa Appalachia, Blacksnake Meadery, AmRhein Wine Cellars, Foggy Ridge Cider and Shooting Creek Farm Brewery collaborate to present a progressive food and drink pairing. Travel with a map and select food and beverage enhanced by expert advice on flavor combinations. Purchase \$30 tickets in advance by phone or in one of the participating locations. Call Chateau Morrisette for more information at 540-593-2865. Located at 287 Winery Road SW, Floyd, VA, Blue Ridge Pkwy milepost 171.5.

August 6th: Westbend Vineyards, Vine to Wine at 7 p.m. Learn all aspects of wine making, from vine to wine. Everyone will create their own bottle of

wine with their own blend and personalized label. Limited availability, \$50 per person. Make reservations early. 336-945-5032. The vineyard is located at 5394 Williams Road, Lewisville, NC 27023.

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Bed and breakfast inn offers 'intimate' accommodations

By Tom Joyce,

Petie Romano of the Charleston, W.Va., area craved something that many travelers do: a place near the mountains where she could enjoy a little peace and quiet while also experiencing fun activities such as shopping and sightseeing.

Some research on the Internet led the retiree to one of the numerous bed and breakfast establishments that have sprouted up in this region, which are filling a niche for those seeking a special kind of travel experience.

Though traveling offers opportunities for relaxation and adventure, being in a strange place can create its own set of anxieties. However, the bed and breakfast industry in Northwest North Carolina and Southwest Virginia increasingly is allowing visitors to combine visiting a new place with all the comforts of home.

"I can't say enough about it," said Romano, who recently enjoyed a nine-day stay at Sobotta Manor Bed & Breakfast on West Pine Street in Mount Airy. "My room is lovely, the mattress is marvelous. I have my own private entrance."

While also praising the food and other accommodations there, including private baths, Romano said, "I could not be more pleased."

The bed and breakfast industry is an import from the United Kingdom, where the term originated. More than 25 bed and breakfast inns can now be found in the region covering Surry and Stokes counties in North Carolina and Carroll, Grayson, Patrick and Floyd counties in Virginia.

However, all tend to offer the same thing: comfortable rooms, outstanding food and a quality that is more intangible, yet important all the same: warmth and hospitality that aren't supplied by more traditional accommodations.

"Hotels are very impersonal," said Dora Barwick, who with her husband, Mike, operates The Mountain Rose Inn Bed & Breakfast at Woolwine, Va., in Patrick County. "In a bed and breakfast, you get very personalized attention."

Barwick has been involved with Mountain Rose for three years. She and her husband moved from South Carolina to Woolwine and "fell in love with the place." A legal distillery known as Mountain Rose



was located on the property in the early 1900s.

In addition to travelers desiring special attention, the other part of the bed and breakfast equation is fulfilled by the business operators who enjoy providing just that. Robin Hester, innkeeper at Sobotta Manor along with her husband, Thurman, doesn't see how it could be any other way, since it involves inviting total strangers into one's residence.

"I have a love of people and a love of cooking, and you just have to enjoy meeting people and sharing time with them,"

Hester said, joking that "you have to enjoy it, or I don't think you could do it, because the work is too hard."

But, she said, "I enjoy cooking and I enjoy meeting people from around the world." "We certainly enjoy pampering our guests," agreed Barwick of The Mountain Rose Bed & Breakfast. "We don't treat you as another number."

"It's a lot more personalized experience than checking into a motel," said Hester. Like the Sobotta Manor operator, Barwick also enjoys the aspect of encountering the new and interesting people who always seem to inhabit the B&B circuit.

"You just never know who'll come through the door the next," said Barwick, adding that the establishment tucked off Route 40, a winding, narrow road located off Virginia 8 at Woolwine, has served people from as far away as South Africa. Since it is only a stone's throw from the Blue Ridge Parkway, the Barwicks' establishment frequently attracts those traversing the highway, including a number of European visitors.

"For us, we look at it as an opportunity to get to know some really special folks," Barwick said. "We've made some wonderful friends through our business."

Both the Barwicks and Hesters stayed at bed and breakfasts for many years before actually managing them.

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