



ON the VINE

CAROLINA WINE COUNTRY NEWS

WWW.ONTHEVINE.NET - VOLUME 1, ISSUE 2 - SPRING/SUMMER 2002

Who Knew?

They say that wine regions emerge in the world with the alacrity of a turtle. That may be true *elsewhere* in the world. In just six years the number of wineries in North Carolina has doubled. In the next two to three years anywhere from ten to twelve more wineries are scheduled to open. Who knew indeed!

Look at the labels on this beautiful poster created for OTV by photographers Will and Deni McIntyre. Some are quite classic or European while others reflect regionalism and crop. For me, seeing all the bottles shouldered together as an aggregate image evoked an "Aha!" experience that had been percolating during my pursuit of permissions ...

North Carolina's wine people are as diverse and unique as the labels on this cover and the wines inside their bottles. They're originals. But they're all marching to the same beat: to make their wines consistently better.

It's one long stretch of trellis wire from the western mountains to the eastern shore with growing conditions both contrary and challenging. Put your finger on winery #1 on the map (p.4) and trace through the numbers. You'll ribbon across the entire state, from the mountains, through the Piedmont, to



Wines of North Carolina

On the Vine: Carolina Wine Country News / www.onthevine.net

Photography and design by Will & Deni McIntyre / www.mactoto.com

Wines of North Carolina poster created by Will and Deni McIntyre for *On The Vine*.

the coast. Add "pragmatic" to the qualities of a North Carolina viticulturist.

Last fall winemakers predicted that 2001 would be an excellent vintage. It's time to find out. Wineries will be pouring

their new releases beginning mid-spring. For more exact dates, call ahead.

With so much going on in the wine country, we've expanded the Calendar of Events four-fold and doubled the size of the newsletter. The Winery Index and Map is updated each issue. More towns have been added to help you locate the events in the Calendar. And that's a good thing. By request, we're now taking subscriptions.

Besides the "Who's doing what?" news, we've added a little politics, a little food, some insights from the outside and a guest columnist's take on our wines, among other things.

We're proud that OTV was mentioned in the *Financial Times of London*.

The *Wines of Carolina* poster will be offered at North Carolina's wine festivals, wineries and wine shops, or order one directly from us. Ask our award-winning winemakers to autograph their bottles and

turn this annual poster into a collectable.

In the fall we'll resume our list of awards for NC Wines, tell you the latest shipping news, visit coastal wineries and much more. Stay with us and stay in touch. I love to hear from you.

Cheers!

Susan



Moonrise Bay Vineyard

Strawberry Sangria

1 bottle Chambourcin
(or other fruity red wine)
2 pints Fresh Strawberries, sliced
1 cup Apple Juice
1/4 cup Grand Marnier
1/4 cup Sugar
1 Cinnamon Stick

Combine all ingredients in a large pitcher. Stir until the sugar dissolves. Cover & refrigerate for at least 4 hours. Remove the cinnamon stick. Pour the Sangria into glasses. Be sure to include some of the strawberries. Serves 8.



Richard & Kate Morris, owners of Moonrise Bay Vineyard

Moonrise Bay Vineyard is located on Knotts Island, NC.
Take the ferry over from Currituck.

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Winegrowers**

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ON THE VINE

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AMRHEIN WINE CELLARS

Come, Visit, Enjoy.

Make plans now to visit Southwest Virginia and enjoy the fun-filled events and award-winning wines at AmRhein Wine Cellars.

The AmRhein Wine Cellars Tasting Center, featuring a self-guided vineyard tour, is now open. All our distinctive wines are born from our Blue Ridge Mountain Estate grown vineyards, first planted in 1995, with our first official crush honored in 1999.

Open
Friday, Saturday & Sunday
12 noon to 5 p.m.
or by appointment



NEW WINE RELEASES

Spring 2002

1999 Chambourcin
2000 Norton
2001 Chardonnay
2001 Viognier
2001 Vidal Ice

Fall 2002

2001 Cabernet Sauvignon
2001 Merlot
2001 Cabernet Franc
2001 Petit Verdot

UPCOMING EVENTS AT THE WINERY

April 26-30 - Spring Barrel Testing of Reds
May 11-12 - Mother's Day Weekend
June 15-16 - Dazzle Your Dad Day
July 20 - Summer Beach Bash
Aug 10 - Southwest Virginia's Best Art and Wine in Vines Gala
Sept 21 - Bon Fire Under the Full Moon
Oct 19 - Oktoberfest Jazz and Wine Festival



From the Triad area take US-220 north to US-68. Stay on US-68 until US-220 again. Take US-220 north through Martinsville continuing towards Roanoke until you reach the entrance to the Blue Ridge Parkway (approx 50 miles). Take Parkway south approximately 14 miles to mile marker 136, (Adney Gap). Exit to US-221 south. Travel for .7 miles, turn right on Rt. 644, continue 1.2 miles, when the road forks go right on Patterson Drive, .5 miles to Winery.

9243 Patterson Drive • Bent Mountain, Virginia 24059
ph: 540.929.4632 • www.roanokewine.com

What's New?

WINERIES OPENING SPRING 2002

Windy Gap Vineyards in Wilkes County, owned by Allen and Sandra Hinchey, celebrates their Grand Opening the weekend of April 26.

Wine list: Chardonnay, Viognier, Cabernet Franc, Chambourcin, Three Dawg Nite and Rita's Red.

Silver Coast Winery owned by John and Maryann Azzato opens in Brunswick County with a ribbon-cutting ceremony May 18, honored by the attendance of the Governor's wife (and possible the Governor himself).

Wine List: Chardonnay, Sauvignon Blanc, Seyval Blanc, Barbera, and Table Red.

WINEMAKER ON BOARD

Linda King, award-winning winemaker from Chateau DeBonneVineyards, the largest estate winery in Ohio, joins RagApple Lassie Vineyards in Boonville on May 1. Owners Frank and Lenna Hobson plan to open the winery in the fall, adding one more link to the growing chain of Yadkin Valley wineries.

VINEYARD and WINERY

Surry Community College's viticulture students are planting the first ½ acre at the school's four-acre vineyard site in Viognier and Sangiovese grapes under the instruction of Gil Giese, Bob McRitchie and Randy Fulk. An existing building is undergoing retrofitting to house a teaching lab and winery complete with stainless steel temperature-controlled fermenters, a chilling unit, bottling line, and wine analysis lab. A crush pad and outdoor storage area will adjoin the winery. The demo vineyard and winery eventually will become educational resources for workshops and seminars for the industry.

COMMERCIAL VINEYARDS

Raffaldini Vineyards and Winery in Wilkes County planted 17 acres in Phase 1 of a projected 40-50 acre vineyard and winery in the Swan Creek Valley of Ronda. Varieties planted: Chardonnay, Viognier, Cabernet Franc, Cabernet Sauvignon, Syrah and Italian varietals, including Sangiovese, Barbera, Pinot Grigio and others.

WINE TRAILS

Winston-Salem's Convention & Visitors Bureau offers three go-at-your-own-pace weekend wine trails: The Wine and Jazz Trail, The Wine and Antique Trail, and the Wonderful Fun-Filled Experience of Art and Wine. The trails feature breakfast suggestions for Saturday morning, directions to art museums, antique shops, the Sixth Street Arts District, jazz clubs and restaurants after a full day of winery hopping. The itinerary covers five wineries in two days: Raylen, Westbend, Hanover Park, Shelton and Germanton. Check website for info: www.visitwinston-salem.com or 800-331-7018.



FREE THE GRAPES

Back to back decisions late March and early April by U.S. District Court judges in Virginia and North Carolina handed a major setback to wine and spirits wholesalers. The judges ruled that a state's prohibition against interstate, direct-to-consumer wine shipments is unconstitutional because it violates the Constitution's commerce clause. The NC and VA cases were two of seven being heard across the country.

The Coalition for Free Trade is assisting winery and consumer plaintiffs with the lawsuits. The cases challenge outright bans on interstate direct shipments into New York, Florida, North Carolina, Texas, Michigan, Indiana and Virginia. Six federal court decisions to date have been evenly divided; three courts decided the laws were unconstitutional and three ruled them constitutional. "This is the kind of disagreement among the lower federal courts that will drive the issue all the way to the Supreme Court," said plaintiff's attorney Professor James A. Tanford, law professor at Indiana University.

The Virginia case was hailed as the most heavily litigated direct shipping case to date. When the records of documentation for the case were placed on the judge's bench — over 15,000 pages — the top of Judge Donhal's head could barely be seen.

Info: www.freethethegrapes.org

Note - Direct shipping regulations are highly complex and vary from state to state. An article explaining shipping regulations will appear in the fall issue of *On The Vine*

Email onthevine@aol.com with your vineyard and winery news

Perfect Picnic Wines

By Jonathon Alsop

People ask me all the time what's the best bottle of wine I ever drank, and the question always takes me back to a business trip about ten years ago.

I was on the road with the client from hell, and we were out enduring yet another restaurant dinner together. As we looked through the menu and wine list, he suddenly said, "Hey! They've got the 1979 Mondavi Cabernet. I'm going to order it."

Although the 1979 Mondavi Cabernet is legendary as the bottle of wine that put California on the world wine map and I'd been hearing and reading about it for years, my heart sank. My desire to experience the brilliance of this wine contrasted painfully with the company I was keeping.

All this comes to mind thanks to the advent of the 2002 picnic season. Just a couple of years ago, the woman of my dreams and I were picnicking at a beautiful vineyard on the New England coast.

It was the middle of an ordinary day and we were sipping an ordinary pinot noir I had saved from the closeout rack for about \$5, and the memory of that Mondavi haunted me from years back.

I realized that the venue could make or break the wine experience. A \$5 picnic wine I can't even remember is a precious memory thanks to the people and the place.

This is just one of the many reasons we look forward to summer: all our wine gets a new lease on life during the picnic season, a time of year when everything tastes great so long as it's sipped under the sun and clouds with the earth for a pillow.

Here's some North Carolina and Virginia wines to tuck into your picnic basket this summer...

2000 AmRhein's Wine Cellars Vidal Blanc (VA)

We Americans carry a little prejudice against sweet wines, and for no good reason. This Vidal Blanc is sweet and rich like a fruity German Riesling. It has layers of honey and white flowers everywhere. I'd chill it down nice and cold and serve with lobster, scallops, or pork roast. Price: \$12.95

2001 AmRhein's Cellars Petit Verdot "Barrel Sample" (VA)

Intensely purple, this Petit Verdot is so psychedelic you want to shine a black light on it. I think Beaujolais when I take a big sniff, but a sip reveals silky smoothness and chocolate and cream. In every new wine region, the pressure to make red wine — and thereby gain credibility — is intense. If this wine stays this good until it's bottled in August 2002, that should do it for me. Price: \$19.95

Jonathon Alsop is a Boston wine writer and author of the syndicated wine column "In Vino Veritas." He is currently working on a book about wine in ancient Rome.

Website: www.invinoveritas.com

Duplin Winery "Magnolia," "Burgundy," and "Hatteras Red" Muscadine (NC)

Muscadine is a native American wine grape that I'd never tasted before, so I don't have much experience with the flavor spectrum of these wines. I have to confess, my reaction was much the same as the first time I tasted Gewurztraminer: impossible to ignore but difficult to comprehend. Compared with mainstream Euro-wines, the flavors strike me as very strong and penetrating. I'll keep tasting. Duplin also sells Chardonnay, Merlot, Cabernet Sauvignon, and a blackberry wine that sounds promising. Price range: \$5.99 - \$7.99

2000 RayLen Chardonnay (NC)

America's favorite white wine is a must in every good wine rotation. RayLen's version is true to the grape, light and French in style, very crisp and well made with a little touch of the oak that everyone loves. Chicken is the classic food match for Chardonnay, and a small roast chicken stuffed with white grapes is my first choice. Price: \$12

2000 RayLen Merlot (NC)

Color is a great indicator of quality, and the deep red, almost garnet of this wine promises much. People love Merlot, and the RayLen satisfies with pepper, smoke, and chocolate. My wife and daughter polished off my sample bottle one evening while my back was turned and gave it two thumbs up, high praise from those two. Price: \$15

2000 Villa Appalaccia Pinot Grigio (VA)

My sample bottle was full of CO₂, almost spritzzy at first, but much settled down — and a little better — the next day. It smells rich and creamy, and tastes wonderfully like nice ripe melon and pear. This Pinot Grigio represents a unique, spicy expression of the grape, kind of like what Oregon is doing with Pinot Gris these days. Serve it chilled with sautéed salmon & smoked Gouda. Price: \$12.95

2000 Villa Appalaccia Sangiovese (VA)

Yes, Virginia, there is a Sangiovese, and this red is blended with a little white wine to soften and smooth it, just like traditional Chianti. Bright ruby, the color of Pinot Noir, this wine is light and tasty with fruit flavors of raspberry, blackberry, and Bing cherry. I'd serve it with spicy lamb chops or Tuscan steak salad. Price: \$13.50

2000 Villa Appalaccia "Simpatico" (VA)

This three-way blend of Vidal, Malvasia, and Pinot Grigio is delectable. Soft and mouth filling, it smells like flowers and tastes like apples and melons. "Simpatico" is absolutely that: it seems to understand what I want in a wine — deliciousness — and delivers. So convincing I'd serve it to people who think they don't like wine. Price: \$11.95

Scuppernongs

Whimsical Name Belies a Serious Fruit

The *Mother of All Vines* has a trunk the size of a tree and branches across half an acre.

Reported to be the world's oldest living grapevine, legend has it that Sir Walter Raleigh's Colony on Roanoke Island sent word back to Queen Elizabeth that "grapes grow on trees here!" and sent a jug of Scuppernong wine back to England for Her Majesty's pleasure. And so it began, the North Carolina Wine Industry.

With a history as ripe as this, it's no wonder that this year our legislators awarded the Scuppernong official State Fruit status.

Muscadines (Scuppernongs are a bronze variety) grow only in the southeast. The versatile grape makes fruity wine, jam and jellies and is beloved by many native North Carolinians as a table grape. The flavor is unique – not sweet. Folks begin pacing the aisles toward the end of August anticipating the first offering of these bronze beauties.

Growers like Ervin Lineberger of Kildeer Farm in Kings Mountain, in association with the NC Grape Council, have adopted a leadership role in the southeast, requesting UPC and PLU codes on all muscadine grapes and setting grading standards. The lengthy four-year process is halfway over.

Thirty-six U-Pick muscadine vineyards are scattered from Cleveland to Currituck counties. Picking begins around Labor Day and continues through October.

Contact the NC Grape Council at: 919-733-7136 or at www.ncwine.org. Go to consumer interest and click on "Pick Your Own Vineyards."

The NC Muscadine Grape Growers Association holds its annual meeting July 26 at Bennett Vineyards, Edward, NC. Info: Colleen Bannerman, 910-799-4108 or Email bvgrape@juno.com

Windy Gap Vineyards Blows Open

Wilkes County

Allen and Sandra Hinchey have been running against the wind for the last six months, trying to get their tasting room open. "You name it, we've pretty much run into it," says Allen whose Jimmy Buffet shirt belies the troika of serious challenges he's faced — money, timing and taxes — not unlike those of other winery owners who find themselves working fulltime at other jobs to get those doors open.

"We were waiting on label approval from the BATF and had planned to open last November. That was before 9/11." After September 11 the BATF, with terrorism and firearms a top priority, shoveled winery label approval to the bottom of the pile. Allen sought help from the AVA, The American Vintners Association, who promised to walk his label over to the BATF.

Quoting the rock group Pink Floyd, "a momentary lapse of reason" is Allen's tongue-in-cheek explanation for why he and Sandra, a pharmacist, got into the wine business. In 1995 on a trip to Virginia from their home in Charlotte they chatted with folks at small-sized, family-owned wineries and learned that Virginia soils were similar to North Carolina's.

With a keen desire to get out from behind computer terminals, the Hinchers moved back to Wilkes County — where they'd both grown up — and planted their vineyard's first acre. This initial acre was planted to the Cornell-hybrid Melody, which turned out to be way too vigorous. The vineyard is now seven acres of vinifera and hybrids.

The Hinchers are seeing light at the end of the tunnel. The tasting room is as colorful as Allen's favorite shirt and as approachable as its official greeters, three

Bassets named Buddy, Rita and Trouble. You may have to carry your glass of wine out to the front porch to greet *them*. They don't much care for getting up off the sunny porch floor, unless you've brought along a picnic.



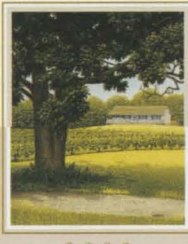
Sandra and Allen Hinchey, right, welcome their first visitors.

Grand Opening: April 27, 2002

Hours: Thurs-Fri, 2-6 pm; Sat, 10-6 pm; Sun, 1-5 pm. For directions, see Winery Index on pg. 8.

Varieties: Viognier, Chardonnay, Three Dawg Nite, Cabernet Franc, Chambourcin, Rita's Red.

WINDY GAP



2000
North Carolina
CABERNET FRANC
ESTATE

WINDY GAP VINEYARDS

837 Pardue Farm Road, Ronda, NC 28670

(336) 984-3926

Hours
Thurs & Fri, 2-6 pm
Sat, 10-6; Sun, 1-5
Other times by appointment.



Joe Fiola, left, fielding questions at the WGA Annual Meeting

Winegrower's Association Annual Meeting Raises Eyebrows

A keynote presenter at the WGA's Annual Meeting this year was Joseph Fiola, Viticulture Extension Specialist from the University of Maryland, who describes himself as "a small-berry challenged fruit specialist." His speech to an edge-of-your-seat crowd of wine grape growers raised a lot of eyebrows when he said North Carolina is ready for a Quality Wine Alliance. New Jersey just formed one.

Joe is a man who knows a challenge. Mention a concept that even hints at any kind of regulation and watch folks sit back and cross their arms. And they did, all 300 attendees, a 50% attendance increase from last year's meeting. Association membership has grown by one-third since the February 2001 annual meeting.

"The important point," explained Joe, "is that this is a self-regulating alliance, which sets quality standards for local wines. There are zero restrictions on variety, yield or style. The only restriction is that the grapes or juice are vinified in the state."

The Alliance offers evaluations and recommendations about a wine while it's still in the barrels, while there's time for dealing with fining, filtering and potential problems — before the wine is bottled, sealed and shelved.

A flurry of note taking and lots of questions by association members accompanied a presentation on wine grape varieties suitable for NC by Tony Wolf of Virginia Tech. The afternoon's concurrent educational sessions on viticulture, enology and marketing that followed the morning presentation and the business meeting offered such valuable information that most sessions went overtime and some folks almost missed the evening wine tasting. The well-deserved dinner social capped off a full day. "Too much fun that night!" said Scott Lawrence, the Association's President.

NC State Representatives Bob Hensley of Wake County, and Maggie Jeffus and William Martin of Guilford County attended the WGA Annual Meeting.

Info: www.ncwine.org
Click on "Organizations"

Yadkin Valley Wine Festival Springs Into Position

The race was on: Which community would be first to claim the title "Yadkin Valley Wine Festival?" The proposed Yadkin Valley appellation designation gives an eponymous event the representational clout of the entire region. The winner: The Elkin/Jonesville Chamber of Commerce.

Saturday, May 18 marks the date for the first Yadkin Valley Wine Festival at the Elkin Municipal Park on Hwy 268 West from 11 am – 6 pm, just a vineyard stretch away from charming downtown Elkin. The festival includes all the necessary components for an enjoyable Saturday: food, shopping, sipping, sampling.

Four area restaurants will provide the food and commercial vendors, the shopping. Listen to the music of Vintage Years Orchestra and Melva Houston & The Bob Sanger Trio while you sample wines from eight wineries and select your favorites for purchase by the glass, bottle or case.

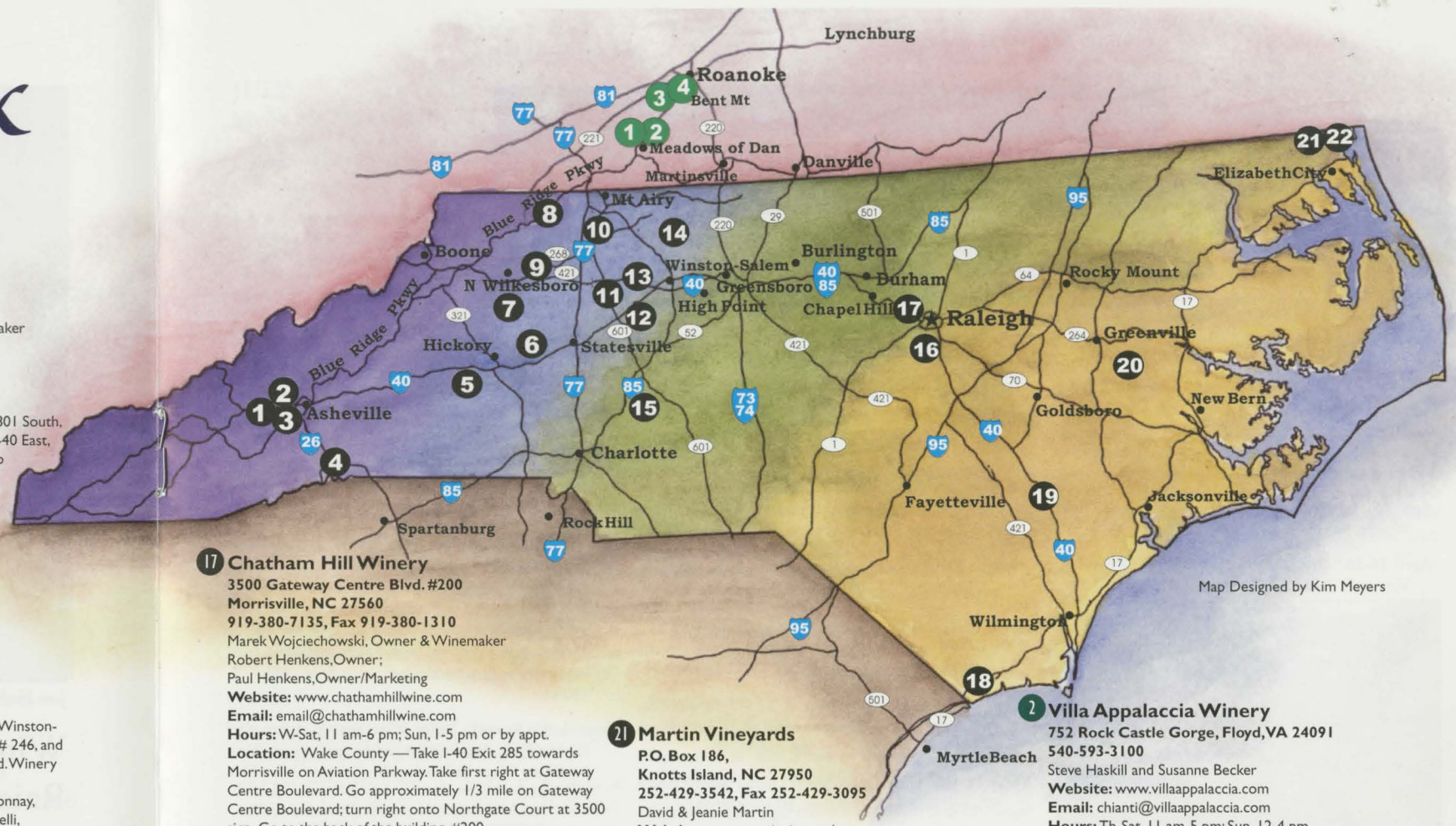
Teresa Osborne, chamber director says, "We see this burgeoning new industry as a key to the development of tourism and travel, as well as providing opportunities for farmers in the Yadkin Valley." It seems fitting that the first Valley wine festival is celebrated in the fat-middle of where tobacco farmers are working hand-in-hand with community services to transition to other crops, particularly wine grapes. Go Elkin!

Info: Brooke Hamlin
Festival Director
336-526-1111
www.ejchamber.com

WINERY INDEX

Sponsored by the North Carolina Grape Council

Call ahead to confirm hours.



1 Silohouse Vineyard and Winery
Rt 1, Box 408, Walker Rd., Waynesville, NC 28786
828-456-5408
Jennifer and Jim Sink
Hours: By appointment only
Location: Haywood County—Call for directions
Wine List: Cabernet Sauvignon, Chardonnay

2 Biltmore Estate Winery
One North Pack Square, Asheville, NC 28801
800-543-2961 (toll free) or 704-255-1776
Bernard DeLille, VP/Winemaker
Dennis Wynne, Vineyard Supervisor
Barbara Ann Smith, Guest Services Manager
Website: www.biltmore.com
Hours: M-Sat, 11 am-7 pm; Sun, 12 pm-7 pm
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.
Wine List: Chardonnay, Pinot Noir, Riesling, White Zinfandel, Sauvignon Blanc, Chenin Blanc, Cardinal's Crest, Cabernet Sauvignon, Cabernet Franc, Merlot, Chateau Biltmore Chardonnay, Chateau Biltmore Cabernet Sauvignon, Vanderbilt Claret, Brut Sparkling

3 Ritler Ridge Vineyards
5 Piney Mountain Church Rd.,
Candler, NC 28715 828-665-7405 Tim Ritz
Email: jemtrr@ioa.com
Hours: Th-Sat, 11 am-5 pm or by appt.
Location: Buncombe County—From I-40, take Exit 44 for US Hwy 19/23 West. Turn right onto US Hwy 19 South and travel approximately 3 miles. Turn left onto NC Hwy 151 North. Winery is approx. 3 miles.
Wine List: Red Table Wine, White Table Wine, Pinot Gris, Cabernet Sauvignon, Cabernet Franc

4 Rockhouse Vineyards
1308 Queens Rd. W, Charlotte, NC 28207 (mail)
1525 Turner Rd., Tryon, NC 28782 (winery)
828-863-2784
Lee Griffin & Marsha Cassidy
Email: mail@rockhousevineyards.com
Website: www.rockhousevineyards.com
Hours: Th-Sun, 1 pm-5 pm
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. and travel 1.5 miles to the winery entrance.
Wine List: Chardonnay, Cabernet Sauvignon, Merlot, Viognier, Cabernet Franc

5 The Teensy Winery
3661 Painters Gap Rd., Union Mills, NC 28167
828-287-7763
Bob Howard
Email: robbs@rfci.net
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.). Howard residence will be 1st road on left beyond church.
Wine List: Chardonnay, Cabernet Sauvignon

6 Waldensian Heritage Wines
4940 Villar Lane NE, Valdese, NC 28690
828-879-3202
Joel Dalmas, Joe Jacumin, Freddy Leger,
John Bourous, Tom Garrou
Email: ccook@waldensian.com
Hours: Th-Sun, 1 pm-6 pm; M-W 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) and follow signs to winery.
Wine List: Heritage Burgundy Valdese, Burgundy Valdese, Blanc Royale, Waldensian White, Piedmont Rose, Blush Regale, Villar Rouge

7 Cerminaro Vineyard
4399 Wilkesboro Blvd., Boomer, NC, 28606
828-754-9306, Fax: 828-757-3958
Joe & Deborah Cerminaro
Hours: By appointment only
Location: Caldwell County—In Kings Creek on Hwy 18 between Lenoir and Wilkesboro
Wine List: DeChaunac, Chancellor, Leon-Millot, Merlot, Seyval Blanc, Vignoles, Cayuga White

8 Château Laurinda
690 Reeves Ridge Rd., Sparta, NC 28675
800-650-3236, Fax 336-372-5529
Linda & Larry Ehlers & Family
Website: www.chateauaurindawinery.com
Email: wine2maker@aol.com
Hours: Tu-Sat, 10 am-7 pm; Sun, 12-5 pm
Location: Alleghany County—From I-77, take Exit 83 to Hwy 21 towards Sparta, or from Blue Ridge Pkwy, take exit for Hwy 21 towards Sparta. Follow Hwy 21 through Sparta to 221 South. Turn right on Hwy 93. Go 1.5 miles to 2nd road on left. Winery is at end of paved road on right.
Wine List: Merlot, Cabernet Sauvignon, Cabernet Franc, Syrah, Chambourcin, Seyval Blanc, Riesling, Pinot Gris, Viognier, Apple, Blackberry, Plum, Muscadine

9 Windy Gap Vineyards
837 Pardue Farm Rd., Ronda, NC 28670
336-984-3926
Allen and Sandra Hinchey
Email: wineman@wilkes.net
Hours: Th&Fri, 2-6 pm; Sat, 10 am-6 pm;
Sun, 1-5 pm; other times by appt.
Location: Wilkes County—177 to Exit 73B Wilkesboro-Boone. Take Hwy 421 North 6 1/2 miles to Exit 272 Clingman Rd. Turn right on Clingman Rd. Go approx. 1 mile. Turn left onto Pardue Farm Rd. Go 1/4 mile and turn left again on Pardue Farm Rd. Winery is in white house at end of vineyard.
Wine List: Viognier, Chardonnay, Three Dawg Nite (sweet white), Cabernet Franc, Chambourcin, Rita's Red

10 Shelton Vineyards
286 Cabernet Lane, Dobson, NC 27017
336-366-4724, Fax 336-366-4758
Charles M. Shelton & R. Edwin Shelton, Owners
Sean McRitchie, General Manager
Matthew Dyer, Winemaker
Email: sales@sheltonvineyards.com
Website: www.sheltonvineyards.com
Hours: M-Sat, 10 am-6 pm; Sun, 1-6 pm
Location: Surry County—I-77 to Exit 93 Dobson. Turn right, then first right onto Twin Oaks Rd. Go 2.5 miles to the Shelton Vineyards entrance on the right.
Wine List: Chardonnay, Cabernet Sauvignon, Merlot, Syrah, Madison Lee Red, Salem Fork Blush, Salem Fork Red

11 Hanover Park Vineyard
1927 Courtney-Huntsville Rd, Yadkinville, NC 27055
336-463-2875
Michael & Amy Helton
Website: www.hanoverparkwines.com
Email: hanoverp@hanoverparkwines.com
Hours: Th&F, 4-6 pm; Sat, 12-6 pm; Sun, 1-5 pm
Location: Yadkin County—Take Hwy 421 to Hwy 601. Go left 4 miles on Hwy 601 South. At 2nd blinking light, turn on Courtney-Huntsville Rd. Vineyard is 1 mile on left. From I-40: Take Exit 170 for Hwy 601. Go north 9.8 miles and turn right on Courtney-Huntsville Rd. Vineyard is 1 mile on left.
Wine list: Barrel Fermented Chardonnay, Chardonnay, Viognier, Rose, Dry Rose, Chambourcin, Cabernet Franc, Cabernet Sauvignon, Mourvedre

12 RayLen Vineyards
3577 US Hwy 158, Mocksville, NC 27028
336-998-3100
Joe & Joyce Neely, Owners; Steve Shepard, Winemaker
Website: www.raylenvineyards.com
Email: jneely@raylenvineyards.com
Hours: Tu-Sat, 11 am-6 pm
Summer: M-Sat, 11 am-6 pm; Sun 1-6 pm
Location: Davie County—Via I-40 West, left on 801 South, right on 158 West; winery is 4 miles on right. Via I-40 East, go right onto Farmington Rd., left at stop sign onto 158 East; winery is 2 miles on left.
Wine List: Carolinus (red bordeaux blend), Merlot, Cabernet Franc, Pale Red, Chardonnay, Silver Creek Vineyard Chardonnay, Barrel Chardonnay, Viognier

13 Westbend Vineyards
5394 Williams Rd., Lewisville, NC 27023
336-945-5032, Fax 336-945-5294
Jack & Lillian Kroustalis, Owners
Stephen Rigby, Winemaker
Email: westbend@alt.net
Hours: W-Sat, 12-6 pm; Sun, 1-6 pm
Location: Forsyth County—Go 15 miles west of Winston-Salem on Highway 421. Take Shallowford Rd., exit # 246, and turn left. Go 2 miles and turn left onto Williams Rd. Winery is third drive on left.
Wine List: Barrel Fermented Chardonnay, Chardonnay, Seyval Blanc, Riesling, Sauvignon Blanc, Muscat Canelli, Cabernet Sauvignon, Chambourcin, Merlot, Viognier, Shallowford Cellars Blends, Cardinal Table Wine

14 Germanton Vineyard & Winery
3530 Hwy 8-65, Germanton, NC 27019
336-969-2075, Fax 336-969-6559
Judy & David Simpson
Website: www.germantongallery.com
Email: sales@germantongallery.com
Hours: Tu-Fri, 10 am-6 pm; Sat, 9 am-5 pm. Call for Sun hrs.
Location: Stokes County—In Germanton. Gallery is on corner of Hwy 8 and Friendship Rd. (8 miles north of Winston-Salem.)
Wine List: Autumn Blush, Vermillion, Seyval Blanc, Sweet Red, Sweet White

15 Dennis Vineyards
24043 Endy Rd., Albemarle, NC 28001
800-230-1743 (toll-free) or 704-982-6090,
Fax 704-986-6128
Pritchard & Sandoz Dennis
Website: www.dennisvineyards.com
Hours: M-Sat, 9 am-6 pm
Location: Stanly County—From Albemarle heading toward Charlotte on Hwy 24-27, go 5 miles into the Endy community. Turn on Endy Rd. and winery is 1/2 mile on left.
Wine List: Muscadine Blends of Noble, Carlos & Ison, Blueberry, Blackberry

16 Silk Hope Winery
701 Duncan Farm Rd., Siler City, NC 27344 (mail)
2601 Silk Hope Gum Springs Rd. (winery)
Pittsboro, NC 27312
919-742-4601
Wally Butler
Email: wallybutler@pinehurst.net
Hours: By appointment
Location: Chatham County—From Pittsboro, go 4 miles north on Hwy 87. Turn left on Silk Hope Gum Springs Rd. Winery is 2.5 miles on left, 300 yards past Emmaus Church.
Wine List: Seyval Blanc, Vidal Blanc, Villard Blanc, Chambourcin

17 Chatham Hill Winery
3500 Gateway Centre Blvd. #200
Morrisville, NC 27560
919-380-7135, Fax 919-380-1310
Marek Wojciechowski, Owner & Winemaker
Robert Henkens, Owner;
Paul Henkens, Owner/Marketing
Website: www.chathamhillwine.com
Email: email@chathamhillwine.com
Hours: W-Sat, 11 am-6 pm; Sun, 1-5 pm or by appt.
Location: Wake County—Take I-40 Exit 285 towards Morrisville on Aviation Parkway. Take first right at Gateway Centre Boulevard. Go approximately 1/3 mile on Gateway Centre Boulevard; turn right onto Northgate Court at 3500 sign. Go to the back of the building, #200.
Wine List: Chardonnay, Cabernet Sauvignon, Pinot Noir, Merlot, Chambourcin, Seyval Blanc, Viognier, Blends: Alba Meritas, Rube Meritas, Dolce Meritas, Rosé

18 Silver Coast Winery
6680 Barbeque Rd., Ocean Isle Beach, NC 28469
910-287-2800, Fax 910-457-0608
John and Maryann Azzato
Email: info@silvercoastwinery.com
Website: www.silvercoastwinery.com
Hours: M-Sat, 11 am-6 pm; Sun, 12-5 pm
Location: Brunswick County—From Highway 17 take Highway 904 West (8 mi. from SC border). Go 2 miles to Russtown Rd.; turn right. Go 1.5 miles to Barbeque Road; turn right. Follow to end.
Wine List: Chardonnay, Sauvignon Blanc, Seyval Blanc, Cabernet Sauvignon, Barbera, Table Red

19 Duplin Winery
P.O. Box 756, Rose Hill, NC 28458
800-774-9634 (toll free) or 910-289-3888,
Fax 910-289-3094
David Fussell & Family
Website: www.duplinwinery.com
Hours: M-Th., 9-5 pm; F., 9-10 pm; Sat., 9-6 pm; Sun., 9 am-5 pm - Tours Daily
Location: Duplin County—Take I-40 exit 380. Turn right on Hwy 117 and drive 6 blocks. Winery on left.
Wine List: Carlos, Magnolia, Scuppernong, Burgundy, Pink Magnolia, Hatteras Red, Carolina Red, Scuppernong Blush, Alcohol Free Wines, Resveratrol

20 Bennett Vineyards
6832 Old Sandhill Rd., Edward, NC 27821
877-762-9463 (toll-free) or 252-322-7154
Fax 252-322-7154
Buddy Harrell & Robert Thornton
Website: www.ncwines.com
Hours: M-Sat, 2-5 pm. Please call ahead.
Location: Beaufort County—35 miles south of Greenville, off Hwy 33. Follow signs.
Wine List: Mount Vernon White, Williamsburg White, Plymouth Blush, Charlestown Red, Jamestown Red, Roanoke

21 Martin Vineyards
P.O. Box 186,
Knotts Island, NC 27950
252-429-3542, Fax 252-429-3095
David & Jeanie Martin
Website: www.martinvineyards.com
Email: Lulu1926@aol.com
Hours: Daily 12-5 pm.
Location: Currituck County—From Rt. 168, take scenic free ferry (1-800-BY FERRY) across Currituck Sound to Knotts Island. Follow NC 615 north 2.7 miles to Martin Farm Lane.
Wine List: Chardonnay, Cabernet Sauvignon, Merlot, Fruitville Red, Muscadine, Bay Orchard Apple, Fruitville White, Viognier, Atlantis

22 Moonrise Bay Vineyard
134 Moonrise Bay Landing, Knotts Island, NC 27950
866-888-9463 (toll-free) or 252-429-WINE
Fax 252-429-3090
Richard and Kate Morris
Website: www.moonrisebaywine.com
Email: okmorris@earthlink.net
Hours: Th-Sun, 12-6 pm or by appt.
Location: Currituck County—From Virginia Beach, take Princess Anne Rd. south to Knotts Island. Bear left at the Knotts Island Market and proceed 1 mile to vineyard on left. Or take Ferry from Currituck, NC.
Wine List: Merlot, Cabernet Sauvignon, Syrah, Norton, Chambourcin, Sangiovese, Sauvignon Blanc, Seyval Blanc, Riesling, Chardonnay, Pear, Strawberry, Raspberry, Blueberry, Blackberry

1 Château Morrisette
Meadows of Dan, VA 24120
540-593-2865, Fax 540-593-2868
The Morrisette Family
Website: www.chateau-morrisette.com
Email: info@chateau-morrisette.com
Hours: M-Th, 10 am-5 pm; F-Sat 10 am-6 pm; Sun 11 am-5 pm (Call for restaurant hours)
Location: Floyd County—From Blue Ridge Parkway at milepost #171.5 turn west on Rt. 726 (Black Ridge Road) and an immediate left on Winery Road. Winery is .25 mile on the right.
Wine List: Chardonnay, Cabernet Sauvignon, Merlot, Black Dog, Our Dog Blue, Foxy Dog

2 Villa Appalaccia Winery
752 Rock Castle Gorge, Floyd, VA 24091
540-593-3100
Steve Haskill and Susanne Becker
Website: www.villaappalaccia.com
Email: chianti@villaappalaccia.com
Hours: Th-Sat, 11 am-5 pm; Sun, 12-4 pm
Location: Floyd County—From central NC, take Hwy 52 north to the Blue Ridge Parkway.
Exit at milepost 170.3 on gravel road 720, one mile north of Château Morrisette. Winery is at end of gravel road. Banner in front of winery can be seen from parkway.
Wine List: Pinot Grigio, Sangiovese, Cabernet Franc, Primitivo, Italian blends

3 AmRhein's Wine Cellars
9243 Patterson Drive, Bent Mountain, VA 24059
540-929-4632
Russell Amrhein
Website: www.roanokewine.com
Email: vinapple@att.net
Hours: F-Sun, 12-5 pm or by appt.
Location: From the Triad area, take US-220 north to US-68. Stay on US-68 until US 220 again. Take US-220 north thru Martinsville continuing towards Roanoke until you reach entrance to the Blue Ridge Parkway (approx. 50 mi.). Take Parkway south approx. 14 miles to mile marker 136 (Adney Gap). Exit to US-221 South. Travel for .7 miles, turn right on Rt. 644 and continue for 1.2 miles. When the road forks go right on Patterson Drive, 1/2 mile to winery.
Wine List: Petit Verdot, Merlot, Cabernet Sauvignon, Cabernet Franc, Chambourcin, Ruby Red Blend, Viognier, Chardonnay, Pinot Grigio, Vidal Blanc, Traminette, Virginia White Table Wine, Late Harvest Vidal

4 Valhalla Vineyards
6500 Mt. Chestnut Road, Roanoke, VA 24018
540-725-9463
Jim and Debra Vascik
Website: www.valhallawines.com
Email: valhalla@aol.com
Hours: April 20-June 9, Sat., 12-5 pm; Sun, 1-5 pm Winery will be closed from 6/10 - 8/24; reopening August 25.
Location: From Roanoke—take I-581; exit at Rt. 419 Electric Road. Go 2 miles to Brambleton Ave, Rt. 221. Turn left. Go 1 mile and turn right on Roselawn Rd. Go 2 miles and turn left on Mt. Chestnut Rd. Winery is 1 mile up the mountain on the left.
Wine List: Sangiovese, Syrah, Cabernet Sauvignon, Cabernet Franc/Merlot blend, Bordeaux Blend, Alicante Bouschet, Norton, Chardonnay, Viognier



CALENDAR OF EVENTS

APRIL

Ongoing April 6-May 12 Annual Festival of Flowers, Biltmore Estate Winery, Asheville, NC. Live jazz, complimentary wine programs, cooking presentations, tours and children's activities. 800-543-2961

April 20 Jazz, Fifties & Broadway Dinner Show, Duplin Winery, Rose Hill, NC. Fee. 800-774-9634

April 26-28 Grand Opening Weekend, Windy Gap Vineyards, Ronda, NC. 336-984-3926

April 26-28 Barrel tasting of unreleased reds & complimentary hors d'oeuvres, Hosted by winemaker Steve Solleter. AmRhein Wine Cellars, Bent Mountain, VA. 540-929-4632

April 27 Take a spring hike on the trails of Rock Castle Gorge and return to Villa Appalaccia, Floyd, VA for savory soups and bread. Fee. 540-593-3100

April 27 Budbreak Celebration/Full Moonrise Celebration with 12-piece classical guitar group. Moonrise Bay Vineyard, Knotts Island, NC. 6-9 pm 866-888-9463

MAY

May 1-5 Piedmont Jazz Festival, downtown Greensboro. An indoor-outdoor celebration featuring local, regional and national talent. Enjoy arts, food and more. Info: www.greensboronc.org

May 4 Old North State Winegrowers Cooperative Assoc., Inc. Annual Meeting at Tanglewood, Clemmons, NC. Plans include dinner at The Barn, golf, and vendor fair. Email Kerry Johnson at COB2000@yadtel.net

May 3,4 Warsaw's Spring-Fest-For-All, Warsaw, NC. Festival begins Fri. night with a "Pickin' in the Park." Barbeque judging, old time music, Duplin Row vendor display. Duplin Winery is a hop, skip and jump up Hwy 117 or I-40 from Warsaw. Info: warsawchamber@gsiwave.com

May 4,5 Eleventh Annual James River Wine Festival at the Boulders in Richmond, VA. Central Virginia's largest wine festival. Sample AmRhein Cellar's, Villa Appalaccia's and Château Morrisette's award-winning wines and meet the winemakers.

May 11 "Carolinus" Wine Fest at RayLen Vineyards, Mocksville, NC. There's a bit of history in the naming of RayLen's popular red Bordeaux blend. Carolinus, the Latin word for Carolina, was the nickname for King Charles! Bring your history questions for Joe Neely and your winemaking questions for Steve Shepard. Six new wine releases, food & music. 1-5 pm 336-998-3100

May 11,12 Mother's Day Weekend Chocolate and Red Wine Tasting at Shelton Vineyards, Dobson, NC. 336-366-4724

May 11,12 Mother's Day Weekend at AmRhein Wine Cellars. Free wine tasting. Moms receive special wine prices. Live entertainment and appetizers. Bent Mountain, VA. 540-929-4632

May 14-19 A Celebration of North Carolina Wines at A Southern Season, Chapel Hill, NC. Winery representatives will be on hand all week to pour samples/answer questions. 877-929-7133 (toll free) www.southernseason.com

May 17-19 Silver Coast Winery celebrates its grand opening with ongoing events throughout the weekend. Ocean Isle Beach, NC. 910-287-9800

May 18 Pasta Primavera Festival at Villa Appalaccia, Floyd, VA. Live music, homemade pasta and tastings of new releases. Fee. 540-593-3100

May 18 Jazz, Fifties & Broadway Dinner Show, Duplin Winery, Rose Hill, NC. Fee. 800-774-9634

May 18 Inaugural Yadkin Valley Wine Festival, Elkin, NC. Wonderful wine by the glass, bottle or case, food, fun, music and commercial vendors at Elkin Municipal Park, 11 am - 6 pm. \$10 Wine Tasting. 336-526-1111 www.ejchamber.com

May 18 & May 25 Jeff Smith, founder of Smitty's Notes, a twice-monthly email newsletter on what's happening for young professionals in the Winston-Salem community, plans a bus tour of wineries in the Yadkin River Valley Region. For updates visit the web site: www.smittysnotes.com

May 25 Rhythm and Blues Festival with the Ghost Mountain R & B Band, Westbend Vineyards, Lewisville, NC. from 1-5 pm. Fee. 336-945-5032

May 25 Shelton at Sunset Concert Series opens with beach, 60s and 70s music by The Mixed Emotions, 6-9 pm. Dobson, NC. Fee. Season pass available. 336-366-4724

May 25-27 Memorial Day Celebration at Martin Vineyards, Knotts Island, NC. Complimentary wine and cheese tasting. 252-429-3542

May 25-26 Alfresco Jazz Weekend, Biltmore Estate, Asheville, NC. 800-543-2961

JUNE

Ongoing — Bocce Ball at Shelton Vineyards, Dobson, NC. Weekends June 1-September 30. 336-366-4724

June 1 Yadkin Arts Council's Summer Concert Series with Doc Watson and David Holt, Ted C. Williams Amphitheater, Yadkin County Park. Gates open at 6 pm. Bring picnics, chairs and blankets. Visit Hanover Park, Westbend or Windy Gap Vineyards on your way to the concert. Advance tickets through YAC \$6; at event \$8.

June 1 Live Beach Music Dinner Show & Dance, Duplin Winery, Rose Hill, NC. Fee. 800-774-9634

June 1, 2 21st Annual Vintage Virginia Wine Festival at Great Meadows in the Plains. The really BIG festival with almost all VA wineries. 800-277-CORK

June 8 Second Annual NC Wine Festival at Tanglewood Park, Clemmons. The largest wine festival in the state offers wine tasting/purchasing, expanded number of food vendors, live music all day from jazz and blues to classical. 11:30 am - 7:30 pm. \$18 fee at gate; advance tickets \$12 at Lowes Foods and other Triad businesses or through the web: e-tix.com. 336-777-3900

June 8, 9 Roanoke Valley Wine Festival at beautiful Explore Park. Music, wine and gourmet treats. Visit AmRhein Wine Cellar's booth. 1-6 pm. Info: 540-345-1316

June 8 Black Dog Jazz Concert, Château Morrisette Winery, Meadows of Dan, VA. 540-593-2865 www.thedogs.com

June 15, 16 Dazzle Your Dad Day at AmRhein Wine Cellars. Complimentary wine tasting, Bluegrass music, summer wine release sampling. Bring a picnic! Bent Mountain, VA. 540-929-4632

June 16 Father's Day Celebration at Martin Vineyards, Knotts Island, NC. 10% off for dad. 252-429-3542

June 16 Silver Coast Winery invites families to visit and celebrate their fathers with a barbeque event, entertainment and vintage car display. Ocean Isle Beach, NC. 910-287-9800

June 22 Jazz, Fifties & Broadway Dinner Show, Duplin Winery, Rose Hill, NC. Fee. 800-774-9634

June 22 Yadkin Arts Council's Summer Concert Series features music by Weekend Excursion at the Ted C. Williams Amphitheater, Yadkin County Park. Gates open at 6 pm. Bring picnics, chairs and blankets. Visit Hanover Park, Westbend or Windy Gap Vineyards before the concert. Fee.

June 22 Fourth Annual Summer Solstice Celebration at Martin Vineyards, Knotts Island, NC. Red wine barrel tasting, purchase futures. 252-429-3542

June 22 Summer Solstice Celebration at Villa Appalaccia, Floyd, VA. Bring a blanket, a picnic or enjoy our pasta and focaccia. Great band! 12-6 pm. Fee includes glass. 540-593-3100

June 29 Shelton at Sunset Concert Series offers beach music and dancing to The Embers Band, 6-9 pm, Dobson, NC. Fee. 336-366-4724

JULY

July 5-6 Red, White & Blues at Biltmore Estate Winery, Asheville, NC. Live music and dancing, wine programs, cooking demos & barrel tasting. 800-543-2961

July 6 Local Artists Exhibit, Blue Grass band, appetizers and Sangria, Moonrise Bay Vineyard, Knotts Island, NC. 866-888-9463

July 13 Food and Wine Pairing at Villa Appalaccia, Floyd, VA. Which foods go with Italian wines? Live music. 12-4 pm. Fee includes tasting food and three wines. 540-593-3100

July 13 Black Dog Jazz Concert, Château Morrisette, Meadows of Dan, VA. 540-593-2865 www.thedogs.com

July 20 Yadkin Arts Council's Summer Concert Series features the Elkin Big Band, Ted C. Williams Amphitheater at the Yadkin County Park. Gates open at 6 pm. Bring picnics, chairs and blankets. Visit Hanover Park, Westbend or Windy Gap Vineyards before the concert. Fee.

July 20 A Summer Beach Bash at AmRhein Wine Cellars, Bent Mountain, VA. Live beach music, outdoor activities and a beach area. Food and wine pairing available or bring your own picnic. Fee. 540-929-4632

July 20 Jazz, Fifties & Broadway Dinner Show, Duplin Winery, Rose Hill, NC. Fee. 800-774-9634

July 20 Silver Coast Winery salutes the freedom of America with live entertainment, food and lots of fun. Ocean Isle Beach, NC. 910-287-9800

July 27 Shelton at Sunset Concert Series features country and rock music by Tombstone, 6-9 pm, Dobson, NC. Fee. 336-366-4724

July 27-28 Annual Orchard and Vineyard Fest - Chardonnay on the Bay, Martin Vineyards, Knotts Island, NC. 9-6 pm. Bring the kids. 252-429-3542

July 27 Our Dog Blues Festival, Château Morrisette, Meadows of Dan, VA. 540-593-2865 www.thedogs.com

AUGUST

August 3 Jazz, Fifties & Broadway Dinner Show, Duplin Winery, Rose Hill, NC. Fee. 800-774-9634

August 3 Music in the Night at Villa Appalaccia, Floyd, VA. Evening of classical music. Fee. See website for details: www.villaappalaccia.com

August 10 Our Dog Blues Festival, Château Morrisette, Meadows of Dan, VA. 540-593-2865 www.thedogs.com

August 14 - September 28 Wine Harvest, Martin Vineyards, Knotts Island, NC. Bring your own clippers & give us a hand with the harvest. Viewing of the day's harvest, crushing and pressing begins at 3 pm. Call ahead to sign up: 252-429-3542.

August 17 Silver Coast Winery presents Appreciation of Music Month. Live entertainment features local artists, food and art exhibits. Ocean Isle Beach, NC. 910-287-9800

August 17 Jazz, Fifties & Broadway Dinner Show, Duplin Winery, Rose Hill, NC. Fee. 800-774-9634

August 24 Food and Wine Pairing at Villa Appalaccia, Floyd, VA. Which foods go with Italian wines? Live music. 12-4 pm. Fee includes food tasting and three wines. 540-593-3100

August 25 Valhalla Vineyards reopens with 4th Annual Blessing of the Vines celebrating the bounty of the harvest, Roanoke, VA. 540-725-9463

August 31 Shelton at Sunset Concert Series features folk rock group Warren, Bodle and Allen, 6-9 pm. Dobson, NC. Fee. 336-366-4724

August 31-September 1 Wonderful Winery Weekend at Biltmore Estate Winery, Asheville, NC. Savor Labor Day weekend with live blues and activities such as the Grape Stomp. 800-543-2961

LOOKING AHEAD

September is North Carolina Grape Celebration Month. Join the Harvest at your favorite vineyards! Scuppernon picking is in full swing! Watch for Grape Stomps!

September 14 Harvest Experience at Shelton Vineyards, Dobson, NC. 336-366-4724

September 14 Our Dog Blues Festival, Château Morrisette, Meadows of Dan, VA. 540-593-2865 www.thedogs.com

September 14 U-Pick Scuppernon Grapes at Martin Vineyards, Knotts Island, NC. 252-429-3542

September 21 Jazz, Fifties & Broadway Dinner Show, Duplin Winery, Rose Hill, NC. Fee. 800-774-9634

September 21 Purple Feet Wine and Arts Festival (Grape Stomp). Enjoy the old-fashioned way of making wine and celebrate harvest with Silver Coast Winery. Food, entertainment and art. Ocean Isle Beach, NC. 910-287-9800

September 28 Annual Grape Stomp Festival, Duplin Winery, Rose Hill, NC. 800-774-9634

INDUSTRY EVENTS

June 22-23 Winegrowing Seminars at Linden Vineyards, VA. Vineyard Establishment Seminar and Vineyard Canopy Management Seminar. 10:30-4pm. Fee. Registration required. www.lindenvineyards.com 540-364-1997

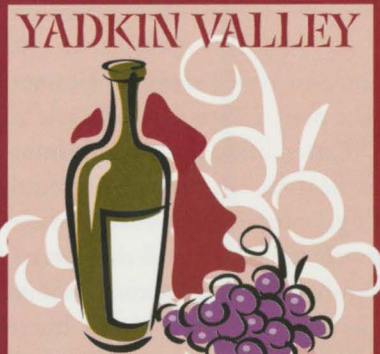
July 10-12 American Society of Enology and Viticulture - Eastern Section Annual Meeting. Focus on red wine grape varieties for the East, in Baltimore, Maryland. For further details, visit <http://www.nysaes.cornell.edu/fst/asev> or contact Ellen Harkness at harkness@foodsci.purdue.edu or 765-494-6704

July 26 Muscadine Grape Growers Annual Meeting, Bennett Vineyards, Edward, NC. Info: Colleen Bannerman, 910-799-4108 or bvgrape@juno.com

Ongoing—The second Monday of each month Yadkin Valley Tech Group meets at Cimarron Steak House in Elkin for an informal exchange/discussion of wine industry in western NC. Open to all. Please park behind the restaurant. 336-527-1512



RayLen Vineyards Gumbo Festival



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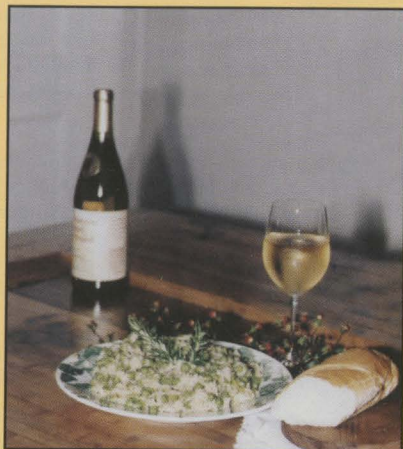
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Italy dates back to the year 1348.

Phone: 336-835-9463

E-mail: info@raffaldini.com

Risotto con Piselli (Rice with Peas)

By Barbara Raffaldini

Risotto con Piselli is a delicious creamy rice dish that hails from the Friuli-Venezia Giulia region of Northern Italy. A perfect wine pairing is a steely dry and crisp Pinot Grigio from neighboring Trentino — Alto Adige.

The chicken used in preparing the broth can be served as the second course, or refrigerated and used for chicken salad the next day.

Accompany the risotto with a lettuce and radicchio salad and some crusty bread.

RISOTTO

4 tbsp olive oil
 ¾ cup chopped onions
 ¼ cup white wine (Pinot Grigio)
 1½ cups Arborio rice or medium grain white rice
 3 cups shelled fresh spring peas (or frozen thawed peas)
 3 cups hot chicken broth (or low sodium prepared broth to save time)
 ¼ cup grated Parmesan cheese
 4 tbsp unsalted butter
 ½ tsp salt
 ¼ tsp white pepper

Heat olive oil and 2 tablespoons of butter in a heavy saucepan. Add onions and sauté until wilted. Add the rice, stir to coat and heat until translucent. Add wine; cook over low heat for one minute. Stir in the peas, 2 cups of broth, salt and pepper. Cover, bring to boil and simmer over low heat for ten minutes. Add the remaining 2 cups of broth, cover and cook ten minutes longer or until rice is tender and mixture is creamy. Mix in the cheese and remaining 2 tablespoons butter. Season with salt and pepper to taste.

To Serve: Mound the risotto in flat bowls or on a broad plate and serve immediately. Risotto must be eaten hot!! Serves 6 to 8.

CHICKEN BROTH

One 3 to 4 pound chicken fryer
 1 large onion diced
 4 to 5 medium carrots diced
 3 to 4 celery stalks diced
 6 sprigs parsley
 Salt & pepper to taste

Rinse chicken and pat dry. Place chicken in a large pot with 3-4 quarts of cold water and bring to a boil on high heat. Skim off the foam (scuma) as it rises to the top. Lower heat to medium and add the onion, carrots, celery and parsley. Cook until water is reduced by ½ to ¾. Remove chicken and let broth cool. When cooled, strain stock, pour into a large bowl and refrigerate for a few hours or overnight. Fat will accumulate on top of broth. Remove fat. Freeze unused broth; use as needed.



Barbara placing grow tubes on new vines at Raffaldini Vineyards

North Carolina Wine Takes Its Place at the Table

By Jamie Luck

A 2001 study by the North Carolina Grape Council contains good news for vintners and wine enthusiasts across the South. The Council predicts that ten additional wineries will open in the next two years, boosting the current number of 22 to 32, an increase of nearly 50%. Should winery investment continue at this pace, within a decade the number of operating wineries in the region would number over 70! Virginia, we're right behind you.

Feeding these wineries are 224 growers statewide. The majority of growers operate small vineyards of less than 8 acres, though some vineyards stretch to over 40, planted primarily in French red and white vinifera, and some recent plantings of Italian varietals. Roughly a third of all acreage is planted to muscadine.

The foundation for a serious boom in the North Carolina wine industry relies on a three-pronged approach: investment, education, and legislation.

Investment in vineyard planting diversifies farmers' risks against crop-failure and market fluctuations. A boon to the community as a whole is the attraction of tourists with needs for lodging, restaurants, transportation and other services.

Education and research are well served by local institutions. It's only been three years since Charlie and Ed Shelton put a substantial amount of money behind their vision to initiate a two-year viticultural degree and enology program at Surry Community College, yet a demonstration vineyard and teaching winery facility are already under construction.

The peripatetic Andy Allen, NC State University's viticulture extension associate, has visited just about every vineyard in the state, large and small. His research vineyard in Reidsville is only two acres but is mighty in design with 26 varieties planted.

Meanwhile back at the state capital, the Legislature has shown support by passing laws both symbolic and practical (for a breakdown, see *On The Vine*, Issue 2). An especially notable piece of recent legislation supports the small grower. The wine producer permit allows farmers to ship their crops to and from wineries, and to sell the finished product from the farm premises, whether or not in a dry county. Many small growers, including the members of the Old North State

Winegrowers Cooperative, couldn't have cheered louder when the bill passed.

Funding for the NC Grape Council occurs indirectly by wineries that pay excise taxes on wine bottled in North Carolina. 2001 lifted the cap to a high of \$350,000, due to an almost 250% increase in excise tax since 1988.



Château Morrisette

540.593.2865

Mile Post 171.5 Blue Ridge Pkwy
 Meadows of Dan, VA 24120
thedogs.com

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Sunday 11-5	Sun 11-5
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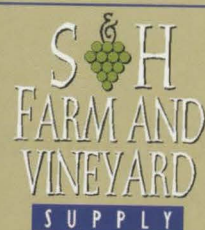
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2nd Annual North Carolina Wine Festival

Presented by WSJS and WMRF Radio in association with
The North Carolina Grape Council

Tanglewood Park, Clemmons, NC
Saturday, June 8, 11:30 am-7:30 pm

- * Wine Tasting and sales by the glass, bottle or case
- *Expanded # of Food Vendors
- *Live Music All Day
- *Commercial Vendors
- *More Tents for Easier Access
- *Commemorative Tasting Glass with Ticket

Tickets: \$12 in advance from early May at Lowes Foods
& other area businesses or E-tix.com \$18 at the gate

Info: 337-777-3900

Festival sponsors: Woodard & Company
and Liberty Lincoln Mercury

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Villa Appalaccia Winery

A Tar Heel Winery in Virginia

Susanne Becker and Stephen Haskill, residents of Chapel Hill, built this Tuscan farm winery on the hillside of the Blue Ridge Parkway close to both scenic attractions (Mabry Mill) and wilderness. One of the first vineyards in the East or specialize in Italian varietals, the vineyard was planted in 1988, in Patrick County VA, bordering on Surry County in North Carolina. A true Virginia Farm winery, with a capacity for 4000 cases, all wine is produced from Vila Appalaccia grapes. Villa Appalaccia now produces award-winning wines fro Pinot Grigio, Sangiovese, Cabernet Franc and Primitivo, to innovative Italian-inspired blends.

WHERE ARE WE?

One and a half hours from the Triad; less than 3 hours from RDU.

HOW TO GET THERE:

Located near milepost 170.3 on the Blue Ridge Parkway at an altitude of 3500 feet, one mile North of Château Morrisette Winery. Take gravel road 720 at milepost 170.3 to the East. Look in the distance for the Italian banner flying in front of the winery visible from the Parkway. No signs are allowed on the Parkway.

WHAT HAPPENS THERE?

Villa Appalaccia has many wine-related special events and features, tasting and tours. Enjoy a glass of wine along with Italian breads, salamis and local cheeses. (See Calendar of Events on page 10.)

HOURS:

Thursday through Saturday 11 until 5 pm and Sunday 12 until 4 pm. Call 540-593-3100 for more details and visit www.villaappalaccia.com. If you are interested in touring the other wineries in the area, a great Bed and Breakfast or enjoying the unique sights and music of Floyd, Virginia, visit www.blueridgewinetrail.com.

ON THE VINE

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