

On The Vine

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CAROLINA WINE COUNTRY NEWS

SPRING 2009

Spring is in Bloom

**BANNER ELK B&B
COMBINES RELAXATION
WITH WINERY**

PAGE 2

**FESTIVAL SEASON
UNDERWAY IN NC**

PAGE 4

**HELPFUL TIPS FOR
ASPIRING WINE
PRODUCERS**

PAGE 10



Dr. Richard Wolfe and his wife Dede Walton



By Karen Martin

As you drive into the property of Banner Elk Winery, you are surrounded by beautiful mountain vistas. On a clear day, Grandfather Mountain can be seen from the expansive covered porch of the winery.

Natural rock from the area has been placed in front of the winery creating a sitting area with a fireplace that is quite often used by visitors to relax and enjoy the view, and along the perimeter of the pond creating an inviting arena. The property includes a private trout pond, a putting/chipping green, and the Wolfe's have plans for a cranberry bog in a wetland they're creating.

Dr. Richard Wolfe and his wife Dede Walton, along with partner, Angelo Acceturo, built the winery and the Villa at Blueberry Farm, a luxurious eight-bedroom inn, on a 25-year-old blueberry farm. The Wolfe's also built their home on the property.

Dr. Wolfe's doctorate is in Chemical Engineering, which brought him to North Carolina from Virginia when the Chancellor at Appalachian State University asked him if he thought the

mountains of North Carolina could grow grapes. In 2001, Dr. Wolfe started a program at Appalachian State University in the Center of Applied Science.

Dr. Wolfe traveled to the French Alps in search of grapes that could withstand the winter temperatures at elevations of 4000 feet. In 2002, the first wine grape varietal was planted, funded by the North Carolina Department of Agriculture as a test vineyard. There were two hundred vines in the first planting, and the program continues to grow.

"Appalachian students come here to the Banner Elk Winery and Vineyard to do studies, test the wines, and gather information for work on their masters degrees," Wolfe said. "We want to be recognized for three grapes, the Foch, Seyval Blanc, and the Steubun. Our winery's High Country, a rose' wine, won the silver medal at the 2007 North Carolina State Fair."

Banner Elk Winery is not Dr. Wolfe's first venture in wine making. He owned and operated Wolf Creek Vineyards in Virginia. Wolfe's mother was French and his father was of German descent. The family lived in Virginia where his father

was a coal miner. In 1952, Italian immigrants moved to the area to work as coal miners and wanted to make wines reminiscent of the ones they drank daily in Italy. Dr. Wolfe's father, along with the Italian workers planted a vineyard and started a winery. Dr. Wolfe and his wife bought the property for the Banner Elk Winery five years ago.

"I was just a boy when the vineyard was planted, but I learned about the vines and the wine making from the Italians," Wolfe said. "Being a PhD chemical engineer, my focus is on the quality of the wine, not the quantity. Dede and I recently spent two weeks in Tuscany (Italy), sampling some of the best wines in the world, and I have to say, ours are just as good."

"We picked Seyval Blanc vines because of their tolerance for freezing temperatures," he said. "The Seyval Blanc is a clone of Sauvignon Blanc vines, and can withstand temperatures to 20 degrees below zero. We have experienced ten degrees below zero with our vines here in Banner Elk."

Wolfe has spent the last eight years developing a relationship with the farmers in the area whose former crops of

tobacco are becoming obsolete.

"We have 33 farmers who are now planting French-American and American hybrid grape vines on approximately 40 acres in the surrounding area," Wolfe said. "The wines made from the grapes of the area won 27 medals at the 2008 North Carolina State Fair. Last year there were 35 tons of grapes harvested here locally. We want to be known as the High Country Appalachia, the region that grows European style grapes."

Banner Elk Winery produces an Ice Wine, which is made from grapes that are left on the vine until they freeze at a temperature of 28 degrees Fahrenheit or below. On Oct. 3, the temperature reached 28 degrees and was documented in accordance with federal regulations, therefore allowing the Ice Wine to be made.

"The Ice wine is expensive, selling for \$60 - \$80 per bottle," Wolfe said. "This is because there is such a small harvest and the wine making process has to be precise because as the grapes thaw, they begin to rot. Careful attention has to be paid to the grapes harvested for an Ice Wine."

Banner Elk Winery utilized the blue-

berries grown on the 15-acre blueberry farm to create their award winning blueberry wine. The blueberry farm is also a pick-your-own farm.

"We have a very limited supply of our blueberry wine, so we try to limit the purchase to two bottles per customer," Walton said. "It's a very popular wine with our customers."

The Banner Elk Winery has a 2,500 square foot tasting room that is available for weddings, receptions, corporate events, and celebrations. The Wolfes invite you to bring a picnic to enjoy with your favorite bottle of their wine, or plan to stay in their inn, the Blueberry Villa.

"We welcome families with children," Walton said. "The children can look at the fish in the trout pond, climb on the natural rock and even enjoy a smores in the evening beside the fire pit at the winery."

Inside the winery, the Wolfe's have empty wine bottles that have been painted with blackboard paint that children are encouraged to decorate.

"We have a few games such as jack straws and pick-up sticks for the children to enjoy while their parents enjoy tasting our wines," Walton said.

Banner Elk Winery is located at 135 Gualtney Road, and is open year round. For more information on the winery visit the website at www.blueberryvilla.com. 828-260-1790.



FOR THE KIDS These bottles were painted with blackboard paint and children are encouraged to decorate them.

On The Vine

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Festival Season



Festival season has begun in North Carolina. With the spring temperatures, the growing season of the vines also begins. Vineyards and wineries bring their newest and best wines to the festivals across the state and introduce them to thousands of visitors.

The festivals also provide tourists and wine enthusiasts the opportunity to learn more about the wine industry. Information is provided for festival goers by most vineyards on the varieties they grow, as well as their particular style of wine making.

Festivals provide new wineries an opportunity to showcase their products in the growing industry throughout the state.

Many of the vineyards and wineries across the state offer entertainment on the weekends. You're invited to bring a blanket and lounge on the grassy slopes enjoying the wonderful wines they offer as you listen to jazz, beach music, and the blues.

Many of the vineyards have their own restaurants offering an array of wonderful

and seasonal dishes. Several offer bistro picnics that can be purchased and eaten on the grounds surrounded by beautiful vistas.

North Carolina is quickly becoming recognized for the wonderful wines that are being made using NC grown grapes. The muscadine and scuppernong grape, native to the state, produces a sweet, refreshing wine that is a favorite of NC residents.

North Carolina has three distinct regions in which our vineyards are growing, the coastal region, the piedmont, which includes the Yadkin Valley AVA and the Swan Creek AVA, and the mountain region, which is just beginning to emerge with more vineyards being planted every year.

Even in the challenging economic times that we find ourselves in, the wine industry is growing in North Carolina. We hope that the residents of our great state can attend a festival, taste a great wine and relax during festival time across the state.

On the Vine Festival Calendar May-October 2009

MAY

May 16

Yadkin Valley Wine Festival

11 a.m. - 6 p.m.
Elkin Municipal Park, Elkin, NC.
30 wineries and vineyards come together for a day of tasting wonderful wines, and great music. Admission free, tasting tickets \$20 at the gate, \$16 in advance, parking \$5. No pets allowed in the park, no coolers allowed. Children's playground on site. Order online at www.YadkinValley.org.

May 23

Taste of Durham, Durham, NC

11 a.m. - 7 p.m.
Taste of Durham Festival creates a welcome mat for great food, live music, and a slice of the good life with an international twist. The festival is outdoors surrounding Winchester Place. The one-day event, from 11 a.m. to 7 p.m., is a buffet for the senses, with choice dishes from restaurants, an array of eclectic bands and musicians, dancers, international wine and beer tasting, chef demonstrations, and special activities. Visit the website for updates, www.tasteofdurham.com. General Admission: \$4 advance & \$6 at festival. Free Parking. Free admission for children under 12. Time: 11

a.m. to 7 p.m. Coins for food and beverages sold separately.

May 23

Grapestompers Home Winemaker Showcase

Thistle Meadow Winery
Grapestompers, Laurel Springs, NC.
Free. www.thistlemeadow.com.

May 30

9th Annual North Carolina Wine Festival at Tanglewood Park, Clemmons, NC

12 p.m. - 6:30 p.m.
35 participating wineries, various food and craft vendors. Tickets \$20 in advance, \$25 at gate. 12 & under free. www.ncwinefestival.com.

JULY

July 19

6th Annual River House Winefest on the New River

1 p.m. - 6 p.m.
Food, wine and music located at the River House Country Inn and Restaurant in Grassy Creek. 336-982-2109. www.riverhousenc.com.

SEPTEMBER

September 26

2009 NC Muscadine Festival,

Saturday

10 a.m. - 10 p.m.

Food, wine and music located at the River House Country Inn and Restaurant in Grassy Creek. 336-982-2109. www.riverhousenc.com.

OCTOBER

October 3

The Great Grapes Wine, Arts & Food Festival, Charlotte, NC

Kenansville, North Carolina @ the Duplin Events Center
Exit 373 off I - 40 between Raleigh and Wilmington, then follow signs.

At least 23 participating vineyards and wineries. Live entertainment includes Jim Quick & the Coastline Band, Carl Newton & the Fifth Avenue Band, The Temptations featuring Dennis Edwards. www.muscadineharvestfestival.com for ticket information.





The 2009 Yadkin Valley Wine Festival

The Yadkin Valley Wine Festival showcases wines from the Yadkin Valley Appellation, the first American Viticulture area in North Carolina, - consisting of Surry, Yadkin, Wilkes, as well as portions of Stokes, Forsyth, Davidson and Davie counties.

The appellation, which was approved in 2002, allows vineyards in the region to bottle their wines under a label saying it was produced in the Yadkin Valley. Elkin is at the geographic heart of the

Yadkin Valley wine-producing region.

Compared to the 2002 inaugural Yadkin Valley Wine Festival attendance of 4,500 people (some 1,200 of whom tasted wine from the seven open appellation wineries), last year's festival drew more than twice as many attendees, and tasters experienced the fruits of more than 20 wineries and vineyards. While most attendees come from surrounding areas, including Charlotte, the Triangle, the Triad,

Wilkesboro, Mount Airy, Boone and parts of Virginia, prior year visitors have come from more than 30 other states, with visitors from as far as China, India, and South Africa.

The 2009 Festival expects to feature at least 28 wineries and vineyards pouring the Yadkin Valley's best. Four of the participating wineries and vineyards are new within the past year and attendees will have their first opportunity to taste vintages from these new additions to the Yadkin Valley.



Spring is in the air at Bannerman Vineyards

By Leanne Cloudman

A short distance off the main roads of Pender County lies one of the oldest muscadine vineyards in North Carolina. The diameter of the vines is breathtaking and the grapes they produce are a long-time favorite in this area.

The vineyard is full of spring color, with flowers planted in key areas throughout the vineyard. The presence of an old tobacco barn that is adorned with lavender picnic tables provides a unique opportunity to take a moment and relax.

The original vines were planted in 1973 by a member of the Bannerman family. Scot Bannerman says he has six main types of wines that are made from specific grapes that he grows. He refers to this as varietals. He also grows in small con-

centration other types of grapes. The entire operation is manual. The grapes are picked by hand, the wine made and bottled by hand.

"Wines produced in this winery focus on quality and are produced in small batches," said one of the winemakers, Chris Bannerman. He and his mom, Colleen, nurture the wines that receive the Bannerman seal of approval. White Oak Sweet, Marilyn, White Oak semi Sweet, Arlie Red Oak, Airlie White Oak, Red Oak Semi Sweet, Sweet Bay Blush, and Red Oak Sweet. Special fruit wines are made from local fruit and are only available when the fruit is in season. NC Peach, NC Strawberry and one of the local favorites, NC Blueberry.

Bannerman Vineyard is open during the off-season on the coast, November

through August on Saturdays from 12 p.m. until 4 p.m. They open during harvest season from 9 a.m. until 6 p.m. Monday through Saturday and 12 p.m. until 6 p.m. on Sunday.

The Bannerman family also has a thriving "pick-your-own" business and they participate weekly in the Farmer's Market held at Poplar Grove Plantation in eastern Pender every Wednesday and also the Farmer's Market Downtown in Wilmington on Saturday.

Festivals the Bannermans plan to participate in are as follows. Arts By the Sea - Swansboro, NC; NC Country Music Festival - Fort Fisher, NC; NC Blueberry Festival - Burgaw, NC; NC Bluegrass Festival - Fort Fisher, NC and the Muscadine Harvest Festival - Duplin County, NC.



Uwharrie Vineyards

"A great wine isn't made, it is nurtured."

By Leanne Cloudman

Located in the rolling hills of central North Carolina, a short drive from the Charlotte area is a very unique vineyard and winery. Envisioned in a dream by the late Anne Howell Braswell, Sr., known by family as "Momma Anne," plantings, ornamentals and the long stretch of white fence were all her plan. She planted the first vine about a year after her excited revelation of her dream to her husband. Momma Anne lost her battle with cancer, just before the groundbreaking on the winery. The Braswell family wanted everyone to know how important she was to the vineyard and winery. The angel that is depicted on every bottle of wine and in the name of the vineyard is a tribute to her.

The philosophy of Uwharrie Vineyards is based on this belief. Life, as with great wine, should be enjoyed to its fullest.

The excellent 14,000 sq. ft. facility that houses the tasting bar, gift shop, banquet room and winery is nestled among the more than 45 acres of vines. The vineyard is constantly expanding and plans to have around 70 acres planted in the near future.

Uwharrie Vineyards now holds a very special certification that is a first in the



history of the United States. Audobon International has awarded Uwharrie the distinction of a Certified Audubon Cooperative Sanctuary. Vintner and winemaker Chad Andrews explained that

they plant extra grapes for "the critters." The vineyard has bat houses scattered throughout as well as houses to attract other types of wildlife. The vineyard currently has a nice herd of deer and several wild turkeys that call Uwharrie home.

Winemakers David Braswell, Sr. and Chad Andrews are very serious about their wine. Andrews explains in detail how carefully the wines are monitored to ensure just the right fermentation, the right amount of sugar and no water is added. Wines offered by Uwharrie include a Chardonnay, Magnolia, Muscat, White Syrah, Merlot, Noble and Cabernet. Also available are the Carlos which is a full bodied, dry wine with pineapple fruit sensations, the Cabernet Sauvignon with a touch of blackberry and spice and Noble Evening Pleasure, a fantastic, red full bodied dessert wine.

Uwharrie Vineyards is located at 28030 Austin Road, Albemarle, North Carolina. Their regular business hours are Tuesday through Friday 10 a.m. – 6 p.m., Saturday 9 a.m. – 6 p.m. and Sunday 12 noon until 5 p.m. For more information or to schedule a special tour contact them at (704) 982-WINE and please visit their website at www.uwharrievineyards.com.

Raffaldini Vineyards wins three gold medals at Lodi International Wine Competition

Five wines from Raffaldini Vineyards received a total of 14 awards at the Lodi International Wine Competition in Lodi, Calif. held March 8-9, 2009

Gold medals were awarded to the 2007 Bella Misto, 2007 SPQR and 2007 Sangiovese Riserva.

The 2007 Bella Misto and 2007 Sangiovese Riserva were awarded medals by judges from each taste preference category; Hypersensitive, Sensitive and Tolerant. "These categories are based upon research and procedures developed by Drs. Michael O'Mahony, Rie Ishii, University of California, Davis, and Tim Hanni, MW."

About the Competition

Courtesy www.lodiwineawards.com

"The Lodi International wine awards is the first and only judging to use a new evaluation methodology that takes into account issues of flavor distortion and palate fatigue that often occurs at tastings and judgments where many wines are evaluated over a long and extended session."

The Lodi International Wine Awards differentiates among three principal categories or segments based on sensory sensitivity, wine value/rating systems and stylistic preferences:

Tolerant tasters -- who tend to favor



dry, high-intensity, assertive wines.

Sensitive tasters -- the median group with a rather broad range of preferences.

Hyper-sensitive tasters -- who tend to have an aversion to bitterness and favor delicacy over intensity. They often prefer some degree of sweetness in their wines.

You can find out what your unique TasteSQ is by going to their web site.

About Raffaldini Vineyards

Nestled in the Yadkin Valley Region of North Carolina, family-owned Raffaldini

Vineyards brings Old World charm to the Old North State. Known as "Chianti in the Carolinas" Raffaldini currently produces both varietal wines and blends with its signature wines being Vermentino, Pinot Grigio, Sangiovese, Sangiovese Riserva and Montepulciano. Raffaldini hosts public and private events throughout the year. Please visit our web site, www.raffaldini.com, call 336.835.9463 or email to: info@raffaldini.com for more information.

New River opens tasting patio

New River Winery has opened a "Tasting Patio" at its location in Lansing.

The venue opened April 11 and will remain open until weather turns cold some time in October, according to winery President Joe Martin.

"It has been successful," Martin said. "Occasionally some one will come out and play a little guitar."

Tasting Patio hours start at noon on Saturdays.



Helpful pointers and tips for aspiring wine producers

By Jesse Campbell

Growing varieties of grapes that can flourish in high elevations and stand the fluctuating temperatures of the Appalachian Mountains can be cumbersome to mountain growers who are trying to expand a niche industry.

Fortunately for local highland growers, Norm Oches and the Appalachian Center for Mountain Winegrowing at ASU can offer some pointers and tips to aspiring vineyard and winery owners. Oches, the current head for the center, helped establish the fledgling program in May 2007. The Appalachian region based program later expanded into a full center in July 2008.

Prior to his career with the university, Oches had lived and worked in Europe as a sales manager for an American based company. Although Oches resided in Germany, his position required him to travel extensively across the European continent. One thing that Oches learned through traversing across country borders was the intricate role that wine and vineyards played in almost every culture he encountered.

"Wine in Europe is part of the social fabric," Oches explained. "Everyone knows it; it is a part of their heritage, and a part of their lives."

After returning stateside, Oches discovered that he had developed a strong interest in wineries and viticulture which is why he decided to pursue a degree in viticulture and enology technology from Surry Community College. Following his training from the Dobson-based school, Oches went on to the practice of designing, building, and managing vineyards in North Carolina. As he continued to work with vineyard owners, he noticed how the industry of 'mountain wines' had begun to take off in several western counties. Some of the aspiring growers, Oches explained, were Christmas tree farmers who were beginning to feel the squeeze from larger operations or who were simply looking for a fresh avenue in agriculture. Some of the growers, commonly Baby Boomers, came from areas outside the mountain region and were interested in investing in the new business venture.

As the niche industry began to catch on popularity, Oches felt the local up and coming viticulture should be focused on

by Appalachian State. After some collaborating with the school's administration, Oches and the center for mountain wine growing was well on its way to becoming an established entity that could better serve growers and the local tourism industry.

Oches had also worked with a European agency known as CERVIM which is a world renowned organization for their expertise in steep slope viticulture. Through working with CERVIM, Oches has been able to take European mastered techniques and help growers apply those lessons to viticulture in Appalachia. It was through his experiences in viticulture that Oches discovered the unique challenges that face mountain growers.

Oches has explained how there are several notable differences in growing grapes in the northern mountain counties as opposed to growing in the Yadkin Valley and Coastal vineyards, which have emerged as the state's more prominent establishments. For one, there is far less available land to support grapes which is not the case in the piedmont and coastal region. Growers in Appalachia almost always have to rely on the placement of vines on southern facing slopes to allow the grapes to receive adequate sunshine and warmth which assists in the production of sugar and later on alcohol.

Elevation also plays a role in which varieties of grapes can be grown at differing elevations. Certain types of grapes that can thrive at elevations between 2,000 and 2,500 feet cannot do so at higher end elevations, such as those hillsides between 4,000 and 5,000 ft., Oches said.

Temperature and the number of frost free days in the mountains are also factors that growers take into consideration when cultivating mountain grapes. If the grapes do not receive an adequate amount of heat during the growing season they will not reach the level of photosynthesis required within the green leaves to generate the necessary nutrients to produce sugars within the grapes. Typically, High Country and western county growers can expect between 165 and 185 frost free days for optimal growing, considerably less than their piedmont and coastal counterparts. Considering the region's elevation and

average temperatures, conditions can support the growth of several French-American hybrids including the Seyval, Vido, and Marechal Foch grapes along with other species.

The strength of the winery industry in the Appalachians, Oches explained, will rely heavily on tourism. Annually, the northern mountain counties encounter approximately 20 million visitors, Oches said. The most distinct advantage that the area has over the rest of the state in terms of growing grapes and maintaining wineries will be the mountain tourism industry, thanks in part to the Parkway and other natural attractions, Oches said.

"The visitors are there," Oches said. "We just have to work to try to develop the industry here in the mountains because if we build it they (visitors) will come."

For more information on Norm Oches and the Appalachian Center for Mountain Winegrowing please visit www.mountainwinegrowing.appstate.edu.

Services provided by the Appalachian Center for Mountain Winegrowing

- Library of research data including local, regional and global information on growing grapes at higher elevations and on steep slopes. This library is the only U.S. source of information dedicated to mountain and steep slope viticulture.
- Consultation on- and off-site with growers regarding site evaluation assistants, variety selection, and vineyard management options. English language translation of information-rich documents on mountain winegrowing that until now have only been available in foreign languages.
- Wine marketing support
- Global portal for the exchange of information on mountain and steep slope viticulture in North America.
- Industry specific research including cold-climate viticulture, sustainable vineyard practices, steep slope management issues, grape variety research, and cooperative winery development.
- Support to local agricultural extension agents.

Tips and terms on how to taste wine

By Karen Martin

Researchers and vintners alike suggest that when tasting wine, begin with a very small amount. Suck a little air into your mouth, as you taste the wine. Swish the wine around with your mouth open slightly to allow the wine and air to mix. Many winemakers say that to experience the full bouquet of the wine, a large wine goblet is recommended.

Most people use their sense of smell first when tasting wine. The scents that one person gets from smelling the wines can be very different than that of the next person. Scents of berries such as blackberries, blueberries, and raspberries may be what one person picks up from a particular wine, while the scents of vanilla, lavender, fresh cut grass or woods like Oak may be what another smells.

Identifying a bouquet in a wine is often difficult and is a personal impression. While there may be similarities in the bouquet, the layers of the bouquet are most often complex, and defy a complete description.

Determine what you taste. Determine if the wine makes your mouth pucker. Do you taste a light flavor or one that is full and heavy?

Sweetness in wine is described as Dry, with no sugar taste, Off-dry & Medium-dry, containing a slight hint of sugar, Medium, a definite flavor of sweet, Sweet and Very Sweet, where there is a definite sweetness.

Sweetness is experienced on the tip of the tongue. The later the harvest of the grape, the sweeter the fruit becomes. During fermentation, yeast turns the grape's sugar into alcohol until it reaches 11 to 16 percent, at which point the alcohol kills the yeast and stops the fermentation. The winemaker can stop the fermentation process earlier in order to produce a sweeter wine. Some wines taste sweeter because of the fruity flavors that are contained in the actual grape itself.

Acidity is often described as Flabby or soft, feeble taste, Shapeless, or Crisp, with a fresh, clean taste. Refreshing, Tart, and Sour are also included in this description.

A Tannin/Astringency is described as Soft, with a medium flavor that is also described as Aggressive, Hard, Harsh and Rough. Tannins usually give a mouth puckering quality that comes from the tannins in red wine. Tannins diminish with wine that is aged for longer periods of time.

Bitterness is a quality that is detected in



the rear center part of your tongue and is the last thing you taste. Bitterness is often found in young wines; particularly reds and can take up to two years to disappear. Bitterness is categorized as bitter, slightly bitter, bitter and yeck.

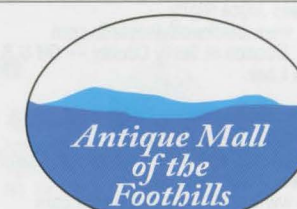
The body, structure, or mouth feel of a wine is often described by the terms watery, thin, light, loose-knit, medium, firm, tight, full bodied, heavy, and excessively heavy. These terms refer to the weight and fullness on the palate. This is determined by the combination of the fruitiness, acid, sugar, tannin, alcohol and glycerin's of the wine.

Finish terms are short, acceptable, lingering, long and too long. They are defined as the flavor that lingers in the mouth after swallowing the wine.

Balance terms are known as unbalanced, good and very balanced. The balance is the last and most important aspect of the enjoyment of the wine. Balance is

the harmonious sum of all components of smell and taste. With perfect balance, there are no weak or dominant elements. All elements are in tune with each other.

Just like the individual who tastes the wine is different from the next, so are the flavors and textures of the wines tasted.



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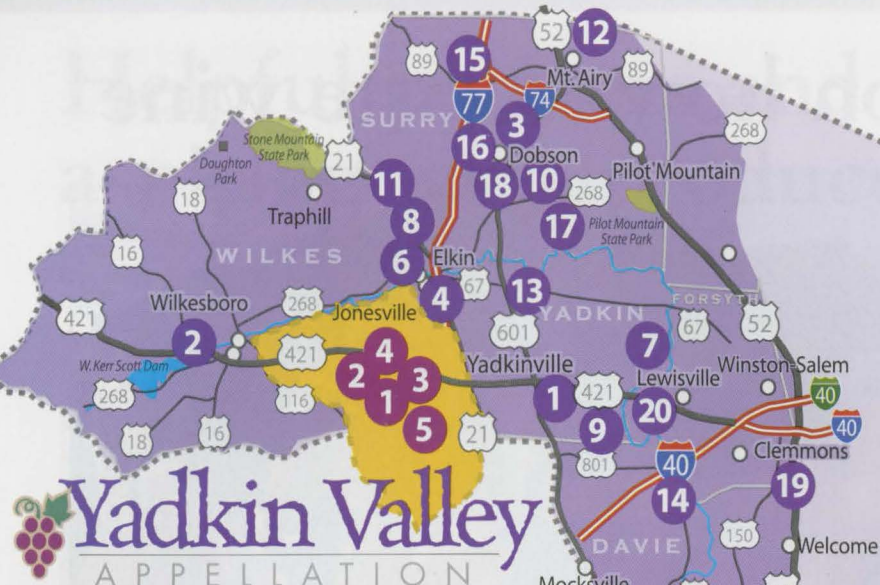


**FRUITS OF THE VALLEY
FARMERS MARKET**

Every Friday from 3-6pm through October

Come check out all the fresh produce from local farms of the Yadkin Valley. There will be a wide range of fresh fruits, vegetables, honey, herbs, fresh breads, baked goods, and more! Selection is based on Season. **Farmers Market** will be held inside the banquet room at **Allison Oaks Vineyards Tasting Room.**

221 East Main Street, Yadkinville, NC



Yadkin Valley APPELLATION

1 Allison Oaks Tasting Room 336-677-1388
221 E. Main Street, Yadkinville, NC 27055
Owner: Gene and Pam Renegar
Winemaker: Mark Terry/Westbend
Website: www.allisonoaksvineyards.com
Location: Downtown Yadkinville

2 Benny Parsons Rendezvous Ridge 336-973-7375
172 Benny Parsons Rd., Purlar, NC 28665
Owner: Terri Parsons
Winemaker: Mark Terry
Website: www.rendezvousridge.com, www.bennyparsons.com
Location: Wilkes County, minutes from W. Kerr Scott Dam

3 Black Wolf Vineyards 336-374-2532
283 Vineyard Lane, Dobson, NC 27017
Owner: Dana Theis
Winemaker: Joyce Rigby
Website: www.blackwolfvineyards.com
Location: Dobson in Surry County — Off U.S. 601 at Vineyard Lane.

4 Brushy Mountain Winery 336-835-1313
125 W. Main St., Elkin, NC 28621
Owners: Matthew and Ann Mayberry and family.
Winemaker: Jason Wiseman
Website: www.brushymountainwine.com
Location: Surry County — Downtown Elkin, 1/2 block west of town's main square.

5 Childress Vineyards 336-236-9463
1000 Childress Vineyards Road, Lexington, NC 27295
Owners: Richard Childress and Greg Johns
Winemaker: Mark Friszolowski
Website: www.childressvineyards.com
Location: Davidson County — off US 64 just west of intersection with US 52.

6 Elkin Creek Vineyard 336-526-5119
318 Elkin Creek Mill Road, Elkin NC 28621
Owner and Winemaker: Mark Greene
Website: www.elkincreekvineyard.com
Vineyard: Open daily, 11 am.-5 p.m.
Location: Wilkes County — West off I-77 at Exit 85 2 mi. to N. Bridge St.; right 3/4 mi.; left on Carter Mill Road for 1.5 mi.; left on Elkin Mill Road.

7 Flint Hill Vineyards 336-699-4455
2133 Flint Hill Road, East Bend, NC 27018
Owners: Brenda and Tim Doub
Winemaker: Sean McRitchie
Website: www.flinthillvineyards.com
Location: Yadkin County — Off US 421 at Baltimore Road exit to Old 421. Turn right. Then left on Flint Hill Road. Vineyard 2 mi. on left.

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 Hutton Vineyards & Winery 336-374-2641
176 Hutton Vineyards Lane, Dobson, NC 27017
Owners: Malcom & Heidi Hutton
Winemaker: Jocelyn Kuzelka
Website: www.huttonwinery.com
Location: Surry County — I-77 N. from Charlotte to Exit 2. Turn right on Hwy. 67 East. Turn left on Rockford Road. Pass through historic Old Rockford. 1.5 miles to main gate entrance.

11 McRitchie Winery & Ciderworks 336-874-3003
315 Thurmond PO Road, Thurmond, NC 28683
Owners: Sean and Patricia McRitchie
Winemaker: Sean McRitchie
Website: www.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.

12 Old North State Winery 336-789-9463
308 North Main Street, Mount Airy, NC 27030
Owners: Mike Thomas, Ben Webb, Tom Webb
Winemaker/Brewmaster: Ben Webb

Website: www.oldnorthstatewinery.com
Location: Surry County — From I-77 East to US 601, take US 601 to Hwy. 52N. Exit off of Hwy. 52N on the Mt. Airy/Galax Hwy. 89 Exit. Go straight on Independence through 5 lights. Turn right onto N. Main Street. Winery is two blocks on the left.

13 RagApple Lassie Vineyards 866-RAG-APPLE
3724 RagApple Lassie Lane, Boonville, NC 27011
Owners: Frank and Lenna Hobson
Winemaker: Linda M. King
Website: www.ragapplelassie.com
Location: Yadkin County — 3 miles east of Boonville off NC 67.

14 RayLen Vineyards 336-998-3100
3577 US Hwy 158, Mocksville, NC 27028
Owners: Joe & Joyce Neely
Winemaker: Steve Shepard
Website: www.raylenvineyards.com
Location: Davie County — Via I-40 West, Exit 180, left on NC 801 S, right on 158 West; winery is 4 mi. on right. Via I-40 East, Exit 174. Right on Farmington Road, left on Hwy. 158 E. Winery 2 mi. on left.

15 Round Peak Vineyards 336-352-5595
765 Round Peak Church Rd., Mount Airy, NC 27030
Owners: Ken Gulaian & Karl Heerdt

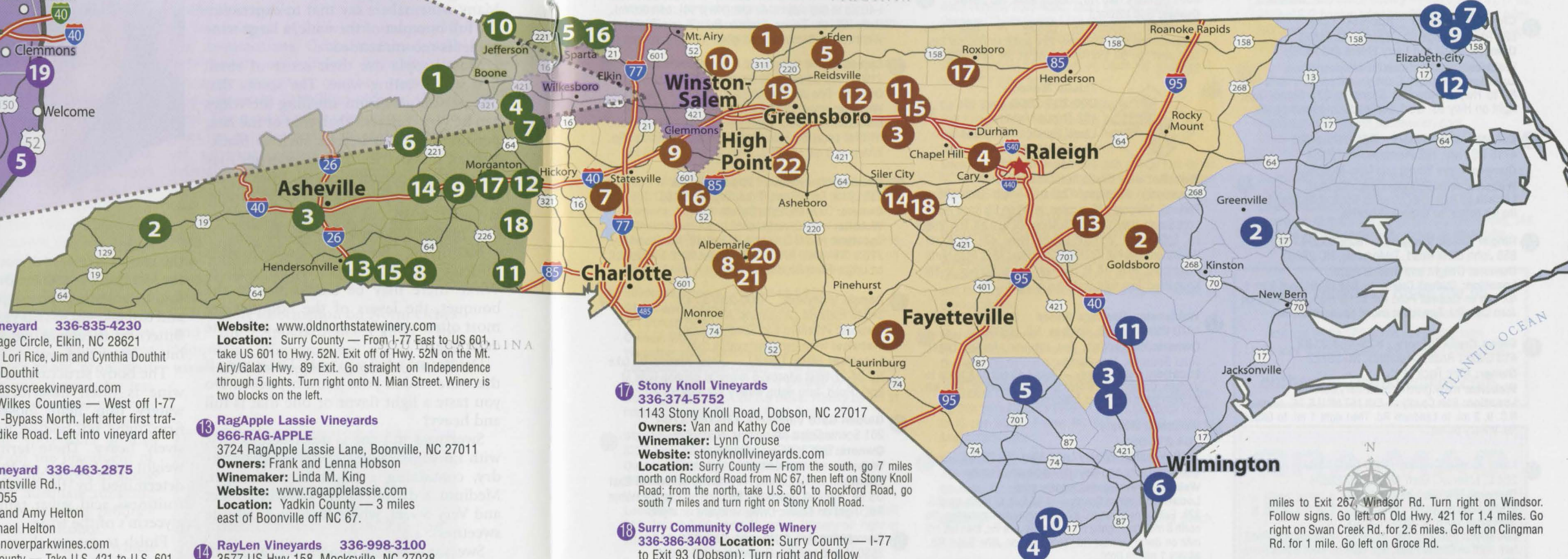
Vineyard Manager: Whit Lambert
Winemaker: Sean McRitchie
Website: www.roundpeak.com
Location: Surry County — I-77 to Exit 100. Left on NC89 toward Low Gap. Right on Round Peak Church Rd. for 1.4 mi. Vineyard is on left.

16 Shelton Vineyards 336-366-4724
286 Cabernet Lane, Dobson, NC 27017
Owners: Charles M. Shelton and R. Edwin Shelton
Winemaker: Murphy Moore
Website: www.sheltonvineyards.com
Location: Surry County — I-77 to Exit 93 Dobson. Turn right, then take first right onto Twin Oaks Rd. Go 2.5 miles to the Shelton Vineyards entrance on the right.

NORTH CAROLINA

WINERY INDEX

VIRGINIA



17 Stony Knoll Vineyards 336-374-5752
1143 Stony Knoll Road, Dobson, NC 27017
Owners: Van and Kathy Coe
Winemaker: Lynn Crouse
Website: stonyknollvineyards.com
Location: Surry County — From the south, go 7 miles north on Rockford Road from NC 67, then left on Stony Knoll Road; from the north, take U.S. 601 to Rockford Road, go south 7 miles and turn right on Stony Knoll Road.

18 Surry Community College Winery 336-386-3408
Location: Surry County — I-77 to Exit 93 (Dobson); Turn right and follow Zephyr Road into Dobson. Turn right at courthouse and SCC is 1/2 mile on right. Tours by appointment.

19 Weathervane Winery 336-775-9717
484 Hartman Road, Winston-Salem, NC 27127
Owner: Sid Proctor
Website: www.weathervanewinery.com
Location: Davidson County — From U.S. 52 south of Winston-Salem, west on Hickory Tree Rd. for .2 mi., then left .2 mi. on Hartman Rd.

20 Westbend Vineyards 336-945-5032
5394 Williams Rd., Lewisville, NC 27023
Owner: Lillian Kroustalis
Winemaker: Mark Terry
Website: www.westbendvineyards.com
Location: Forsyth County — Go 15 miles west of Winston-Salem on Highway 421. Take Shallowford Rd., Exit 246, and turn left. Go 2 mi., turn left onto Williams Rd.

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
Website: cerminarovineyard.com
Location: Alexander County — In Kings Creek on Hwy 18 between Lenoir and Wilkesboro

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

- 20 A Secret Garden Winery 919-734-0260**
1008 Airport Road, Pikeville, NC 27863
Owners: Gerald and Linda Hall
Website: www.asecretgardenwinery.com
Location: Wayne County — From U.S. 70, take N.C. 117 North to Exit 94 (Pikeville). Turn right. Straight for 2 mi., then right onto Airport Road. Winery 1.25 mi. on left.

- 21 Benjamin Vineyards & Winery 336-376-1080**
6516 Whitney Road, Graham (Saxapahaw), NC 27253
Owners: Andy and Nancy Zeman
Website: www.benjaminvineyards.com
Location: Alamance County — Take Exit 154 off I-40/85 south 8.5 miles. Cross Hwy. 54 and continue 4 miles. Left on Whitney Road. Vineyard 1.2 miles on left.

- 4 Chatham Hill Winery 800-808-6768**
3800 Gateway Centre Blvd. Suite #310 Cary/Morrisville, NC 27560
Owners: Marek Wojciechowski and Jill Winkler
Website: www.chathamhillwine.com
Location: Wake County — Take I-40 Exit 285 toward Morrisville on Aviation Parkway. Take first right at Gateway Centre Boulevard. 3800 is the second building on he left.

- 5 Chinqua Penn Vineyards 336-349-4576**
2138 Wentworth St., Reidsville, NC 27320
Winemaker: Max Lloyd
Website: www.chinquapenn.com
Location: Rockingham County — Take 29N from I-40/85 to 3rd Reidsville exit (Hwy. 14). Left 3.5 mi., then left on Salem Church Rd. 2 mi. Right on Wentworth. Plantation on right.

- 6 Cypress Bend Vineyards 910-369-0411**
21904 Riverton Road, Wagram, NC 28396
Owners: Tina and Dan Smith
Website: www.cypressbendvineyards.com
Location: Scotland County — Off US 401 (10 mi. north of Laurinburg) in Wagram, right on Riverton Rd. Winery is 3 mi. on left.

- 7 Daveste' Vineyards 704-528-3882**
155 Lytton Farm Road, Troutman, NC 28166
Owners: Dave and Ester DeFehr
Website: www.daveste.com
Location: Iredell County; I-77 Exit 42, North on Hwy. 21 for 3.1 miles, left on Talley Street for 1.1 miles, left on Lytton Farm Road for .1 miles.

- 8 Dennis Vineyards 800-230-1743**
24043 Endy Rd., Albemarle, NC 28001
Owners: Pritchard and Sandon Dennis
Website: www.dennisvineyards.com
Location: Stanly County — From Albemarle, take NC 24-27 west approx. 5 miles; at caution light at Endy Road, turn right; winery 1/2 mile on left.

- 9 Garden Gate Vineyards 336-751-3794**
261 Scenic Drive, Mocksville, NC 27028
Owners: Bob and Sonya Whitaker
Website: www.gardengatevineyards.com
Location: Davie County — Exit 168 off I-40 to East US 64; right on Green Hill Rd.; left on County Home Rd.; right on Scenic Drive; vineyard on right.

- 10 Germanton Art & Winery 336-969-6121**
3530 Hwy 8 and 65, Germanton, NC 27019
Owners: Judy and David Simpson
Website: www.germantongallery.com
Location: Stokes County — In Germanton. Tasting room in gallery on corner of Hwy. 8 and Friendship Rd. (8 miles north of W-S.)

- 11 Glen Marie Winery 336-578-3938**
1838 Johnson Road, Burlington, NC 27217
Owners: Glendale and Joyce Marie Dickey
Website: www.glenmariewinery.com
Location: Alamance County — From I-85, take Exit 150, proceeding north; right at fourth light to Bason Road; then left on Mebane Rogers Road; go over the lake and right on Johnson Road; fifth house on left.

- 12 Grove Winery 336-584-4060**
7360 Brooks Bridge Rd, Gibsonville, NC 27249
Owner: Max Lloyd
Winemaker: Max Lloyd
Website: www.grovewinery.com
Location: Guilford County — From 29, take Brown Summit exit; go east 7.6 mi. on 150 and Osceola-Ossipee Rd; left on Brooks Bridge Rd. Winery .6 mi. on right.

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

Vineyard 2 mi. on right.

- 14 Horizon Cellars 919-742-1404**
466 Vineyard Ridge, Siler City, NC
Owner: Guy Loeffler
Winemaker: Chris Pearmund
Website: www.horizoncellars.com
Location: Chatham County — From U.S. 421, take Exit 168 right 1 mile to Old 421. Left on Old 421 .5 mi. to Vineyard Ridge. Right .4 mi.

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

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

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

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

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

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

- 21 Uwharrie Vineyards 704-982-9463**
28030 Austin Road, Albemarle, NC 28001
Owner: David Braswell
Website: www.uwharrievineyards.com
Location: Stanly County — Take Hwy 73 west from Albemarle. Turn right on Austin Road. Winery is 1/2 mile.

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

COASTAL REGION

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

- 2 Bennett Vineyards 877-762-9463**
Home of America's First Wine
6832 Bennett Vineyards Rd., Edward, NC 27821
Owners: Buddy & Helen Harrell
Website: www.ncwines.com
Location: Beaufort County — 35 miles south of Greenville, off Hwy 33. Follow signs.

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

- 4 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.

- 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.

Attn: Wineries - Beam me up

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

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On The Vine *Glossary A-C*

Glossary of terms relating to wine tastings!

AFTERTASTE - Flavors and odors that linger in the mouth after wine is swallowed.

AGING - Holding wines for a period of time in barrels, tanks or bottles to affect the character of the finished wine.

AGGRESSIVE - the taste of harsh tannins or excessive acid.

ALCOHOL - Ethyl alcohol, (or ethanol), formed in wine during fermentation, which affects the taste, aroma and mouth-feel of wine.

ALCOHOL LEVEL - The percentage of alcohol by volume of a wine. Most table wines have between 9 - 15 percent alcohol by volume.

AMERICAN OAK BARREL - Barrels made from oak wood from American forests. American oak barrels are generally thought to impart more aggressive wood flavors than do French oak barrels.

AMERICAN VITICULTURAL AREA (AVA) - The term given in the United States to an officially designated wine-grape growing region. AVA's are defined officially by the Bureau of Alcohol, Tobacco and Firearms (BATF), based on geographic, climatic and historical criteria. Generally, if an area can demonstrate that it has geographic and climatic conditions significantly different from the surrounding area, it may petition the BATF for an AVA designation.

APERITIF - Wine consumed as a before-dinner drink.

APPEARANCE - Generally the first category by which wines are judged in a sensory evaluation. The wine's clarity and color are the primary factors evaluated.

AROMA - Odors in a wine that originate from the grape. Some distinguish these smells from "bouquet," but the term is often used to describe all smells of a wine.

BALANCE - The relationship between a wine's alcohol, acid, residual sugar and tannin. A wine is considered well-balanced when no one of the components stands out significantly from the rest.

BARREL - A wooden container, generally 60 gallons, used for fermenting and/or aging wines.

BARREL-AGED - Wines that matured for a period of time after fermentation in oak barrels.

BARREL-FERMENTED - Wines that are fermented in oak containers. The benefit of this method is the development of a more subtle oak character than that of barrel-aged only wines.

BERRY-LIKE The term used to describe red wines that exhibit aroma and flavor reminiscent of strawberries, blackberries, raspberries, etc.

BIG A - term used to describe wines that are very intense or very full.

BIN - To store bottled wine for further aging, before its release for sale.

BITTER - A taste sensation generally experienced on the back of the tongue. Black fruits-Wine aromas and /or flavors that suggest black currants, black cherries, blackberries, blueberries, or other black fruit.

BLANC DE BLANCS - A white wine made of white grapes.

BLANC DE NOIRS - A white wine made of red grapes.

BLEND -To combine two or more individual lots of wine, either of different varietals, different vineyards or different vintages. The term generally applied to a wine derived from the juice of different grape varieties.

BODY - A tactile sensation describing the viscosity or "weight" of wine in the mouth. Body is correlated with the level of alcohol and extract. Wines are described as light, medium, or full bodied.

BOTTLE-AGED - Description of the character of a wine derived from its maturation period in the bottle.

BOUQUET -The odors of wine attributed to the winemaking process: fermentation, processing and aging, particularly those that develop after bottling.

BRILLIANT - Wine that is absolutely clear.

BRIX - The measure of the density of grape juice or fermenting wine, used to ascertain sugar level at harvest.

BURNT, CHARRED- an overdone, toasty, cooked or baked characteristic.

BUTTERY - Butter like odor in wine created by malolactic fermentation caused by the presence of diacetyl.

CABERNET FRANC - A red wine grape known for its use in the fine wines of Bordeaux.

CABERNET SAUVIGNON - Considered the most important red wine grape throughout the world.

CANOPY - The foliage of a grape vine.

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

CAP -A layer of skins and seeds that forms on top of the juice during fermentation of red wines.

CAPSULE - Metallic or plastic foil that covers the cork and the upper neck of a wine bottle.

CARAMEL -A distinctive odor in heated sweet wines and a subtle component of Champagne.

CASK - A large wooden container used for making or storing wines.

CEDARY - Aromas of flavors that resemble the smell of cedar wood.

CHAMPAGNE - An effervescent wine produced in France from the Champagne region. Although no other region that makes sparkling wine may use the term, in the United States, this term is semi-generic, and inaccurately used on almost all sparkling wines.

CHARACTER -The impression of a wine being solid and having integrity and substance.

CHARDONNAY - A white grape variety considered one of the world's finest. Widely planted and used both for dry, barrel-aged

For those who are novices in wine terminology, or anyone who is known as an "Oenophobe,"* (oi-noh-fobe): One who fears or is extremely intimidated by the process of ordering, and drinking, wine, this glossary may be of assistance.

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table wines as well as blends for fine sparkling wines.

CHENIN BLANC - A versatile white variety known for dry and sweet table and sparkling wine.

CHEWY, A.K.A. MEATY - a thick, full bodied and textured wine rich with heavy tannins.

CLARITY - Cleanness in the wine.

CLOSED - wine with character but aromas/flavors that need aging or decanting to develop.

CLOSURE - The device used to seal a wine bottle, usually a cork.

COMPACT - A descriptor used to describe a wine that is intense but not full.

COMPLEX -A wine that exhibits many different odors and flavors.

CONCENTRATED - Aromas and flavors that are dense.

CONCENTRATION -A descriptor used for a wine whose flavors or fruit character are tightly knit.

COOPER - One who makes or repairs wooden barrels or casks.

CORKED OR CORKY - A moldy odor and flavor caused from a fungus-infected cork, caused by tiny amounts of tyrene that contaminate the wine.

CREAM - A full-bodied, golden sweet dessert sherry.

CRISP - Wine that feels clean and slightly brittle in the mouth, usually from high acidity.

CRUSH - After stems are removed, breaking the grape skins prior to pressing and fermentation. The term also applies to the season of the year (during harvest) when this occurs.

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

DELICATE - soft, pleasing, lightweight wines with good flavors. Demi-sec - Sparkling wines that are moderately sweet to medium sweet.

DEPTH -The characteristic of fine wines that gives the impression of having layers of taste, rather than being one-dimensional.

DESSERT WINE - A sweet wine that usually accompanies dessert, such as fortified or late harvest wines.

DOUX - The sweetest category of sparkling wines.

DRY - A wine that is not sweet because all perceptible sugar was consumed during the fermentation process.

DULL - A wine whose appearance, aromas and flavors, and/or general style are hazy and unclear.

EARTHY - An odor or flavor suggestive of earth or soil, usually undesirable.

ELEGANCE - Wines that express themselves in a refined or delicate manner, as opposed to intense.

ELEGANT - refined flavors & balance, lacking any harshness, a sense of grace and beauty.

ENOLOGY - The science of wines and winemaking.

EXTRA DRY - A Champagne or sparkling wine that is sweet, containing 1.5 to 2.5 percent sugar.

FAT - Implying full bodied, juicy, rich. The opposite of lean.

FERMENTATION -The process by which sugar in grape juice is transformed into alcohol and carbon dioxide, and the juice to wine, through the action of yeast organisms. Also refers to any conversion of organic compounds that is catalyzed by microorganisms.

FINISH The final impression a wine leaves after you have swallowed or spit it out.

FIRM - Wines that are not soft, but are not harsh or tough, generally referring to the tannic content of red wines or acidity of white wines.

FLABBY - A term describing wines that are too soft.

FLAT - A wine lacking a refreshing, tart or sour taste, or sparkling wines that have lost their bubbles.

FLAVORS - Aromatic compounds of a wine perceived by the mouth.

FLESHY - A rich textural impression of a wine.

FLINTY - a dry mineral flavor from limestone soils, typical of dry wines like Sauvignon Blanc.

FLORAL - flower-like aromas; perfumed if also strong and sweet.

FORTIFIED WINE -A wine in which the alcoholic content has been boosted by the addition of grape spirit or brandy.

FRESH - lively, clean, youthful wines with touch of acidity.

FRUIT CHARACTER - Characteristics of a wine that are derived from the grape, such as aroma, flavor, tannin, acidity and extract.

FRUITY - Displaying aromas and flavors suggestive of fruit. It can apply to aromas or flavors suggestive of fresh fruit, dried fruit or cooked fruit.

FULL, FULL-BODIED - Wines that give the impression of being large in the mouth, usually derived from high alcohol content.

GENEROUS - Wines whose characteristics are expressive and easy to perceive.

GRAPE VARIETY -A particular type of grape, also called a "varietal."

GRAPEY: flavor/aroma of grocery grapes, unlike complex fruit flavors of better wines.

GRASSY: the smell of fresh cut grass, Sauvignon Blanc's signature characteristic.

GREEN - The high acid taste of wines made from unripe grapes.

HARD OR RAW: high acidity or tannins typical of young red wines.

HARMONIOUS - Wines that are well-balanced and express themselves gracefully.



On The Vine Glossary H-Z

Glossary of terms relating to wine tastings!

HEADSPACE - The air space in the bottle between the wine and the closure, or in a tank between the wine and the lid.

HEARTY - Full, warm, robust mouths feel from high alcohol red wines.

HERBACEOUS, HERBAL - Pleasant odors reminiscent of herbs, such as fresh herbs, dried herbs or specific herbs.

HOT - High in alcohol, producing a slightly burning sensation on the palate. Generally undesirable except in fortified wines.

HYDROMETER - An instrument used to measure the degrees Brix of grape juice during ripening, harvest or fermentation.

INTENSE - A term that describes wines that express themselves strongly, either aromas and flavors, or of the wine's overall impression.

INTENSITY - a smell/taste gauge; some good wines however can be subtle, but not intense

JAMMY - fat, rich, fruity wines, like jelly made from grape, blackberries or blueberries.

LATE HARVEST - Grapes picked at high sugar levels. Or grapes whose sugar level at the time of harvest is due to Botrytis cinerea.

LEAFY - a smell of plant leaves.

LEAN -A thin, light-bodied, watery wine, similar to austere, lacking in fruit flavors.

LEGS - Drops that inch up the inside surface of a glass above the wine and slowly run back down.

LENGTH - The sustained sensory impression across the tongue of fine wines.

LUSCIOUS - Soft, sweet, fat, fruity, and ripe. All these qualities in balance.

MACERATION - The process of soaking the skins of red grapes in their juice to dissolve the skin's color, tannin and other substances into the juice.

MARRIAGE - The integration of the components of blended grapes or wines or of additions to wine, such as dosage or sulfur dioxide, to form a more pleasing combination.

MATURE - A wine that has reached its optimum point during aging, and exhibits a pleasing combination of aromas, flavors and bouquet.

MEATY- fleshy, chewy flavor, firm structure as in Cabernet Sauvignon.

MEDIUM DRY - A term to indicate slight sweetness in wines that are not quite dry.

MEDIUM SWEET - A term to indicate the perceived level of sweetness in wines that are not fully sweet.

MERLOT - Fine red wine grape widely planted in Bordeaux and California. Often blended with Cabernet Sauvignon.

MESOCIMATE - The unique climate of a subsection of a wine region.

METHODE CHAMPENOISE - The bottle-fermentation method of making Champagne and other sparkling wines that are released for sale in the same bottle in which the secondary fermentation took place.

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

MINERALLY - Exhibiting aromas or flavors that suggest minerals.

MOLDY - Grapes, containers or corks that have developed mold transmit this "off" odor to the wine they contact.

MOUSSE - The foam of bubbles that forms on the top of a glass of Champagne or sparkling wine.

MUST - The juice and pulp produced by crushing or pressing grapes. Used until the end of fermentation, when it is then called wine.

MUSTY- a molding/mildew smell of wine made from moldy grapes, poorly cleaned tanks and barrels, or contamination from a bad cork.

NEUTRAL - A wine lacking distinctive or recognizable flavor and/or odor. A common descriptor of ordinary blended wines.

NEW OAK - Barrels that are brand new.

NOSE- the scent or smell of a wine from its aroma and bouquet.

NOTES- wine flavor, like a song or melody, can be composed of several notes.

NUTTY - Exhibiting aromas or flavors that suggest nuts, desirable in dessert or aperitif wines such as sherry.

OAKY -Toasty, smoky or vanilla smells and flavors contributed by the oak during barrel aging.

ODORS - Sensations caused by the volatile components of wines, including aroma, bouquet and "off" odors.

OFF-DRY - Very slightly sweet.

OFF FLAVORS - Undesirable odors perceived by the mouth.

OFF ODORS - Undesirable odors perceived by the nose from a variety of possible sources.

OXIDATION - The changes in wine caused by exposure to air.

PALATE- A synonym for "mouth," or to refer to the characteristics of a wine that manifest in the taster's mouth.

PH - The measure of acid strength; the lower the pH, the higher the acid strength.

PINOT NOIR - A red wine grape that is the basis of the famous wines of Burgundy, France. Also widely planted in California's cooler growing regions and Oregon and Washington.

PLUMMY - Showing aromas or flavors that suggest ripe plums.

PLUSH - Wines that feel luxurious in the mouth.

PORT - A fortified dessert wine made in several styles. Authentic port is from the Douro River Valley of Portugal.

POWERFUL - An impression of strength and intensity.

PRETTY -A descriptor indicating a wine that is attractive for its del-

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icacy and finesse.

PRIMARY AROMAS - Fresh aromas in wine that derive from the varietal used to make the wine.

PULP - The flesh of the grape (or other fruit).

QUALITY -The degree of excellence of a wine, often judged by complexity, harmony and intensity.

REFRACTOMETER -An instrument to estimate the sugar content of grape juice by measuring the bending of light passing through it.

RICH - Wines that offer an abundance of flavor, texture or other sensory perceptions.

ROBUST: a big, forceful wine with huge body.

ROUGH - The astringent sensation in the mouth.

ROUND- texture that is smooth, not coarse or overly tannic.

RUBY -A general style of red port wines that encompasses character ports, vintage port, young ruby ports, and others. All are rather sweet.

SAUVIGNON BLANC - A popular white varietal.

SILKY - Displaying a supple, smooth texture.

SINGLE VINEYARD WINE - Wine made from grapes grown in one specific vineyard block, and bottled without being blended with wine from any other vineyard.

SMOKY - Displaying aromas that suggest smoke or smoked wood.

SMOOTH - Wine whose texture is not astringent.

SOFT- a wine that is easy to drink because it's low in acid and tannin.

SOMMELIER - wine steward.

SOUR - The acid taste of wines that are made from unripe grapes.

SPARKLING - Wine with an effervescence caused by a secondary alcoholic fermentation that leaves carbon dioxide trapped in the bottle.

SPICY - Wine that displays aromas and flavors reminiscent of aromatic spices.

SPIRITS - In wine, the distilled alcohol used to make fortified wines.

Stabilization

The process of removing unwanted substances before bottling so they won't cause haziness or crystal formation in the finished wine.

STARTER -A batch of active yeast that is used to begin fermentation.

STEMMER - A machine that separates the grapes from their stems, generally combined with a crusher and known as a "stemmer-crusher."

SWEET -The taste of a wine with perceptible residual sugar, and

the description of any dessert wine.

SWEETNESS - The impression of sugar in a wine, either from residual sugar or from alcoholic content.

TABLE WINE - Any still, dry wine less than 15% alcohol meant to accompany food.

TANNINS - phenolic substances that come from the grape skins, seeds, and stems left in contact with the juice during fermentation and from oak barrels used for aging.

TART - Flavors and aromas associated with under-ripe fruit, or a term for wine with a high acid impression.

TASTE -The total impression a wine gives in the mouth. Also refers to the primary tastes found in wine: sweetness, sourness and bitterness.

TEXTURE - A wine's feel or consistency in the mouth.

THIN - Wines that seem lacking in substance.

TIGHT -A descriptor for wines whose aromas and/or flavors seem to be lacking in expression.

TOASTED -An aroma found in Champagne reminiscent of toasted bread.

TOTAL ACID The measure of all a wine's acids taken together.

TRONCAIS - A renowned forest near the French city of Moulins where oak is harvested to make wine barrels.

UNDERBRUSH - Aromas or flavors that suggest dampness, wet leaves or slight decay.

VARIETAL - Describes the aromas and/or flavors characteristic of a particular grape variety.

VINIFICATION - The process of making grape juice into wine.

VINTAGE -The year in which a wine's grapes grew and were harvested. The term is often used as a synonym for the grape harvest.

VINTNER - A person who makes or sells wine.

VITICULTURE - The science or activity of growing grapes.

WEIGHT - The impression of volume in the mouth that a wine imparts.

WELL-BALANCED - Wines whose components - acid, alcohol, tannin and **RESIDUAL SUGAR** - relate in a balanced way, so none overwhelm the others.

WOOD TANNIN - Tannins that are attributable to the barrels in which the wine was aged, rather than from the grapes.

WOODY

The "off" odor of wines stored too long in oak barrels.

ZINFANDEL - A distinguished and versatile red grape variety grown in California used to create red table wines, sparkling wines, blush wines and even port.

Blueberry Villa Bed & Breakfast

By Karen Martin

The Blueberry Villa at Banner Elk Winery sits on seven acres of beautiful mountain terrain. The bed and breakfast inn is 6,000 square feet with eight bedrooms, two with fireplaces, a large common room, wireless Internet access, and a large kitchen. The inn can accommodate 16 guests, and was named after the blueberries cultivated on the property.

In 2003 Dr. Dick Wolfe and wife Dede Walton, along with partner, Angelo Acceturo, built the Blueberry Villa along with the Banner Elk Winery.

The inn is designed in a Tuscan style with open beams and exquisite furnishings. Each suite is decorated in the style that compliments the colors of the wines the rooms are named for. The suites each have their own private bath complete with Travertine marble and Jacuzzi® bathtubs. The inn has one complete bed and bath suite that is handicap accessible with a private terrace. For guests requiring handicap access, breakfast is brought and served in their suite.

"The villa feels like a special occasion, but you can put your feet up and feel at

home here," Walton said. "We were pleased to serve a soldier and his wife recently on his return to the states. It was an honor for the couple to choose the Blueberry Villa for their special reunion."

"The setting is tranquil and the beauty of the mountains surround the villa," she said. "Our chef, Cindy Loadman, is like Martha Stewart meets Josephine the plumber, meets the CPA. She is a retired certified public accountant and a wonderful chef."

A stay at the Blueberry Villa includes a complimentary wine tasting at the Banner Elk Winery and a full breakfast.

The inn has hosted over 40 weddings in the last three years and several special events. Most weddings are held outside on the grounds of the Villa. Small, intimate weddings can be accommodated inside. The villa is available for individual rooms or the entire villa can be rented for weddings, family gatherings, and corporate events.

"We are open year round and offer elopement packages," Walton said. "Our guests can arrange for a special meal in advance, if they so choose. We allow people to hire their own caterers and photogra-

phers if they choose the villa as a wedding destination. There are several local caterers we work with in the area and can provide the names for our guests if they so desire."

Dr. Wolfe and Dede were married five years ago and built the Villa, winery and their home on the property. They met through mutual friends.

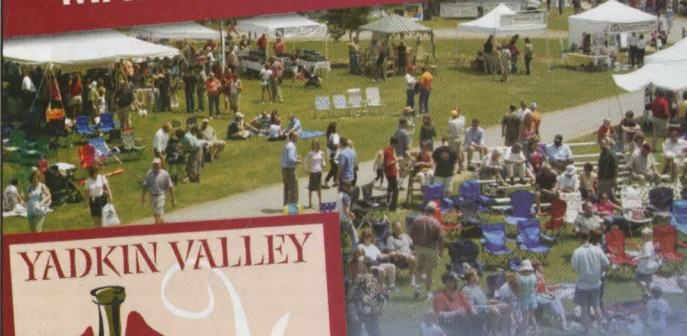
"I was in public education before, and I want the soldiers, firemen, and teachers to be able to come to the Blueberry Villa and stay," Walton said. "We allow guests of the villa to help out at the winery if they're interested."

The inn is available for one wedding per weekend to reserve the occasion. Blueberry Villa is taking wedding reservations for 2010.

"We still have a few weekends available for small weddings during 2009," Walton said. "Anyone interested should call to check for availability."

Blueberry Villa is located at 60 Deer Run Lane, Banner Elk, NC. www.blueberryvilla.com. 828-260-1790, 828-898-9099. 🍷

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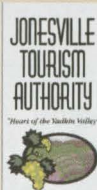
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