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SEPTEMBER-OCTOBER 2006

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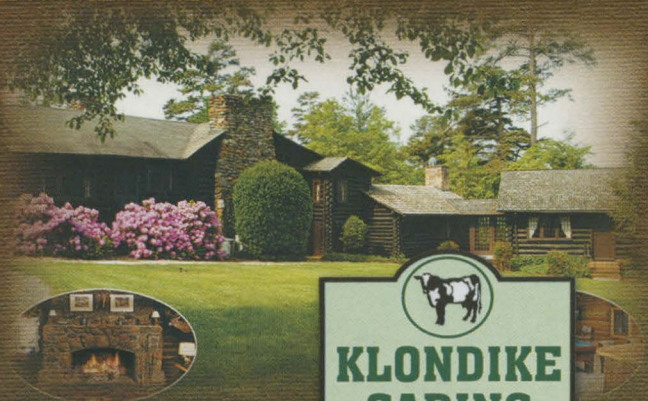


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On The Vine

YADKIN VALLEY & CAROLINA WINE COUNTRY NEWS

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FOUNDER

Susan Lyons

Hot off the wine press . . .

Anticipation high for the harvest

Topping 2005's outstanding vintage is going to be tough, but indications are that, as we head into the 2006 harvest, the crop should be quite good.

That's a function of three major variables: climate, maturity and education.

To date, the weather in general could be classified as . . . spotty. Generally hot — and beastly hot at times; intermittent gullywashers hitting some vineyards, interspersed with longer dry spells.

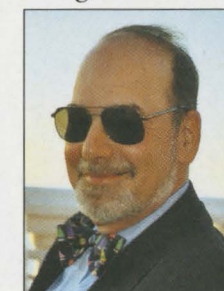
To date it's not the blessed near-drought we had going into harvest last year, and high humidity in general may force some to pick early before pH levels get too high. Still, it's by no means the monsoon harvest of 2003.

Which brings us to the second factor, maturity of the vines. At this stage in our industry the addition of another year on the vines can make a significant difference in the depth and complexity of the wines produced.

And that maturity extends to the vineyard managers and winemakers as well. Remember the horror stories from last year? Between the ravages of the deer and the Japanese beetles it was a wonder anyone had a decent yield. Well, we've learned from that. Spraying programs have been more intensive and deer fencing, while not the most aesthetically pleasing, is far more common.

Skills are improving in the winery, too. Each year our vintners, many of them barely removed from just-completed vit/en courses, are learning more about their craft, and more about what works with the grapes we're growing here.

The development of the North Carolina viticulture industry is a collaborative effort of nature, the growers, winemakers and, yes, consumers. We're all making progress. The journey to becoming a great wine-producing region is one we need to savor.



Rebel Good

Rebel Good,
Publisher

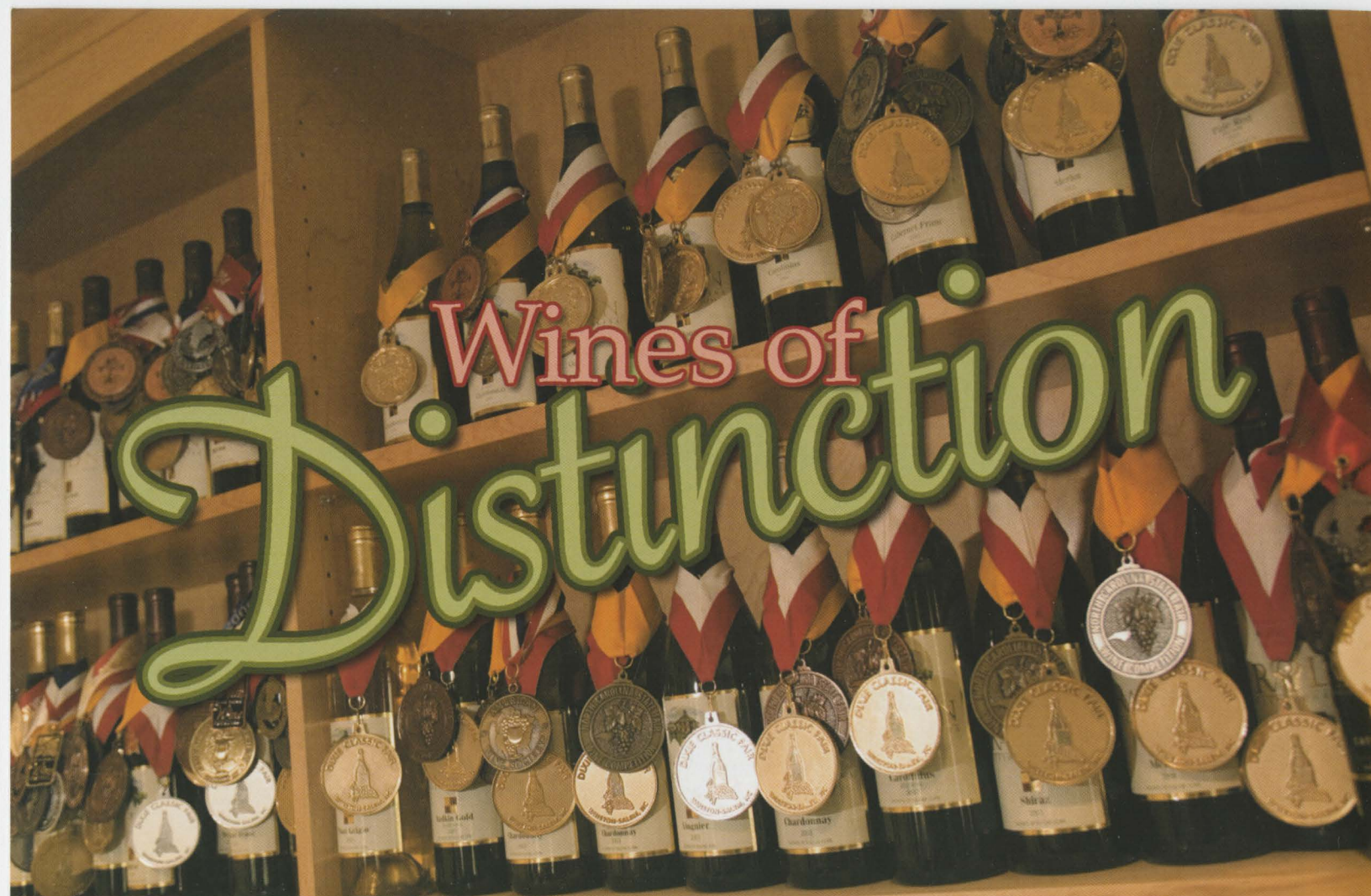


On The Cover...

Joyce and Joe Neely on the porch overlooking their RayLen Vineyards.

COVER PHOTO

Will & Deni McIntyre, Winston-Salem, NC
www.macfoto.com



• Maturing vines helping RayLen find its niche

By Ed Williams

From Chicago to Sonoma to near Mocksville, Joe Neely's wine journey finally landed him where he can gaze upon trellised, leafy fields, reflect on post-retirement and see... fruition.

As in 38 acres of grape just now yielding predominantly estate wines, grapes just now reaching their rambunctious teenage years — this after a gawky 2001 harvest, a fretful 2002 drought year and a dreary 2003 rainy season.

At RayLen Vineyards — which is among a second generation of pioneering North Carolina wineries — the 2004 harvest was good, the 2005 harvest great. And if 2006 hovers anywhere in between, RayLen will solidify its position as one of North Carolina's elite wineries.

"We're excited how the vineyard has matured," says Neely, who owns one of the most visible wineries in North Carolina, located just off Interstate 40 between Winston-

Salem and Statesville. "It's really changed the concentration in flavors."

Adds winemaker Steve Shepard: "We have enough vineyard to produce probably 15,000 cases a year, but we're doing about 10,000 now. We're thinning our crops way down, carefully selecting areas that are producing the better fruit."

Today, nine varietals grow at RayLen and about 80 percent of its production comes from its own estate-grown grapes.

At 10,000 case production, RayLen falls between North Carolina's larger vinifera producers — Biltmore, Shelton and Childress for example — and scores of smaller, boutique-type wineries that dot the state.

In that middle tier, RayLen not only finds itself uniquely positioned, but is carving out other distinctions as well:

- RayLen emerged as one of the state's leaders in proprietary red blends, first creating a buzz with its Carolinus in 2000. It followed up later with a richer blend called Category 5 — a morbidly playful recognition of the devastating tropical storms and hurricanes that can wreak havoc on North Carolina vineyards at harvest. Since then, RayLen has introduced a white blend. And this summer, RayLen brought out its top-shelf reserve, Eagles's Select, crafted from Cabernet Sauvignon, Cabernet Franc, Merlot and Petit Verdot.

- It captured regional attention as one of the

early adopters of a specialized water evaporator made in Italy. RayLen has employed that technology when heavy rains swell grapes and threaten to dilute flavors.

- It received favorable press in both *Wine Spectator* and *Parade* magazines for wine quality and visitor ambiance.

- It was the first in the state to bottle a North Carolina Syrah, what Neely considers "the official North Carolina barbecue wine." And RayLen was among the first in the state to introduce a Pinot Grigio from North Carolina fruit.

- It is the first in North Carolina to introduce consumers to a screw-cap bottle, something Shepard speaks about with some passion. With five of its wines now capped rather than corked, Shepard is quick to note the dangers of cork taint and the reliability of cap enclosure. If restaurants and wine elitists could focus less on aesthetics and more on quality, Shepard says, many more wineries would embrace screw caps. "I'm not about presentation," he says. "I'm all about what's in the bottle."

Joe Neely's job as an apparel textiles executive with Sara Lee posted him in Chicago at one point, where he met neighbors who owned wineries in both Sonoma and Napa valleys. Those associations led Joe and wife, Joyce, to touring California wine country, which then led them to plant a 10-acre vineyard in Lewisville in the late 1990s.

But a better opportunity soon opened up when former dairy land became available near Mocksville. Neely purchased 115 acres and on it planted 38 acres in vinifera.

While doing consulting work for Neely in 1999, Shepard — then winemaker for nearby Westbend Vineyards — also saw opportunity arising from the gently rolling hills and rich soils just off Interstate 40.

The state-of-the-art winery that Neely was building, the large parcel of land that Neely had assembled, the vineyard's easy access to tourists, the area's climate — it all seemed to be adding up to something special.

Clearly, a piece of the Piedmont's agricultural heritage — once home to dairy cattle and traditional farm crops — was being saved from suburban sprawl. And given its close proximity to Hanover Park and Westbend wineries, and the population center of Winston-Salem, RayLen would inevitably become a destination venue for wine enthusiasts.

Shepard soon joined RayLen Vineyards — named for the Neelys two daughters, Rachel and Len — as winemaker, and the 48-year-old New Jersey native has been crafting award-winning wines there ever since.

RayLen's portfolio currently features 14 wines. The 38 acres in vine at RayLen are planted to Chardonnay, Viognier, Pinot Grigio, Riesling, Cabernet Sauvignon, Syrah, Merlot, Cabernet Franc and Petit Verdot.

Shepard, whose early interest in medicine shifted to horticulture, began a winery apprenticeship in 1980 and he worked with three wineries in Pennsylvania before coming to North Carolina to lead the pioneering Westbend Vineyards in 1989.

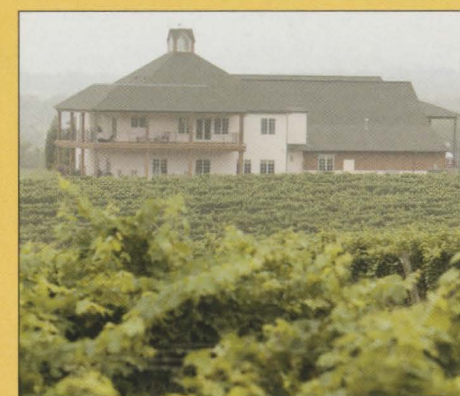
He has honed a reputation for mixing the best of what each grape's characteristic provides. "I always prefer blending. It tends to add complexity, balance and structure," he says.

Nonetheless, Shepard has also shown a magic touch in recent years with Merlot, a grape that can sometimes show overly vegetal characteristics on the East Coast. He's also shown a deft hand with Cabernet Franc — a grape that can withstand the hot, humid southern summers.

Shepard, like many other North Carolina winemakers, is experimenting with the Syrah and Viognier, varietals that garner international acclaim in the northern Rhone region of France. His Shiraz, borrowing on the Australian name for Syrah, shows a blackberry, spice and smoke profile indicative of the grape. RayLen's Viognier displays classic pear, peach and honeysuckle aromas and flavors.

The two premium wines for which RayLen has received the most acclaim are the South Mountain Vineyard Chardonnay and Category 5, a blend from five varietals.

The grapes for South Mountain Vineyard Chardonnay are exclusively grown on two acres of land at the base of the mountains near Morganton. Grower Larry Kehoe and Shepard



have had a business relationship since 1995. That year, Shepard — then the winemaker at Westbend — realized the exceptional quality of grapes grown under Kehoe's care.

Kehoe, who has been growing grapes for about 30 years, has chosen specific clones and utilizes a unique trellising system to get much higher sugar levels out of his Chardonnay. Shepard likes the idea of choosing superior grapes from different growing regions, and at a favorable 1,300-foot elevation, Kehoe's land excites him all the more.

Category 5, which offers enthusiasts a full-bodied Bordeaux-like wine with aging potential, is made up of Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Merlot, and Syrah. "The Category 5 was a spin-off from the

Carolinus," says Shepard. "We had quite a few customers who said, 'This is a nice blend but could we get something a little more beefy?'"

Neely and Shepard are introducing what they consider their first true reserve wine, this specifically from four of the five traditional grapes of the great French Bordeaux formula: Cabernet Sauvignon, Cabernet Franc, Merlot and Petit Verdot.

It has 18 months in oak — the longest oak aging of any of its wine. With only 200 cases produced, it will initially be available only to RayLen wine club members.

As Shepard thinks about this first reserve blend, he's looking ahead to the missing ingredient — the last piece of the puzzle for the world's greatest red wine blends. He hopes to get Malbec vines in the ground soon.

"I think for reserve wines, you're better off creating these in a Bordeaux style," Shepard says. "They tend to age long and have more complexity. I think they will withstand the test of time."



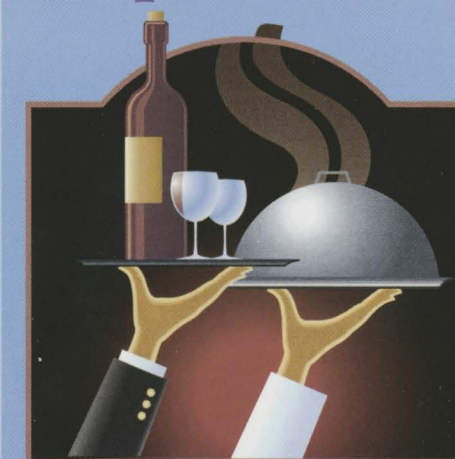
Ed Williams, Brand Marketing Manager for The News & Record in Greensboro, has written about the wine industry since 1990. His column "On Wine" appears monthly in The News & Record. Williams' reporting, writing and editing have received state and national awards over the last 20 years.

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A rosé by any other name...

By Ed Williams

Truth be told, for all the high-handed talk about Cabernet Sauvignon's complexity and Chardonnay toasty oak, there's an ocean of wine novices out there who regularly think pink.

Pink as in blush wines — the consummate late summer drink when temperatures and humidity leave us wringing wet.

Prior to tasting through 20-some blush wines, we asked our On The Vine tasting panel what came to mind when pink is served:

- Salt air and a sandy beach;
- Relaxing by the pool or lake;
- An afternoon lawn party;
- Burgers on the grill and friends milling about;

•A casual, unpretentious fun wine — no serious expectations

Perhaps it seems a trifle pretentious to even evaluate these inexpensively-priced, aperitif wines that are more often associated with the social rather than culinary side of life.

So we resolved to have fun. And our panel did just that.

Blush "can serve as a bridge for moving people into drinking wine," says Dana Keeler, Silver Coast Winery winemaker in Ocean Isle. "Blush wine is an entry level beverage that is user-friendly."

Wally Butler, winemaker for SilkHope Winery near Pittsboro, adds: "It's quite evident that there is a market for rosé wines. Many consumers enjoy these wines for different reasons. My guess is that they will sell better if they stay lighter in style, with less full-bodied flavors. We are trying to invite drinkers into deeper flavor structure and complexity."

It's no secret that having blush wine in the portfolio of consumer offerings is a marketing must for North Carolina's wineries. Often, a blush can help absorb surplus inventory. Because it requires no oak program, wineries can get it into retail quickly for fast cash flow.

And the styles can vary. Winemakers can, in the most traditional sense, produce a blush wine from red grapes, leaving the juice in contact with the skins just long enough to extract faint color. Or they can take a simpler, more direct approach and blend a fraction of red wine with larger batches of white wine.

Dr. Bob McRitchie, one of North Carolina's foremost wine educators who recently retired from leading Surry Community College's enology program, thinks the quality of blush wine has deteriorated in recent years. "It's serving as an escape" for some winemakers saddled with inferior fruit, he says.

He has this advice for Tarheel winemakers: "You ought to be going into this to make a good blush wine and not as a dumping

ground."

In France, Italy, Spain, and South Africa, most blush wines are finished in a rosé style — that is they are finished dry with delicate fruit flavors and refreshing acidity.

In the U.S. — and on the East Coast in particular — most blush wines are finished in an off-dry or semi-sweet style. More often than not, winemakers are unabashedly adding sugar back into the wine.

Kim Myers, owner of Laurel Gray Vineyards in Hamptonville, has this insight into Southern culture and tastes: "In North Carolina, people grew up drinking sweet tea, and if they drank wine, it was usually home-made and very sweet. The blush wines are popular with these folks because they are a transition to the drier versions that are appreciated in other areas of the world."

Most of the wines evaluated by the On The Vine panel were off-dry or semi-sweet, none displaying over-the-top cloying sugar. Most were crafted by blending several varietals. A few were in marked contrast to the rest, crafted in a traditional dry style from a single varietal, extracting color through brief skin exposure.

Boomers were long ago exposed to rosé

from France and Portugal (think Rosé d'Anjou, Mateus, Lancers). But a pink craze swept the U.S. in the late 1970s when California's Sutter Home winery turned a surplus of zinfandel grape into a salmon-hued wine called White Zinfandel. Consumers saw pink, but other California wineries saw green — and quickly ramped up production of blush wine.

In the On The Vine tasting, all the samples displayed various hints of raspberry, cranberry, strawberry, melon or citrus. Some were more nuanced than others. Others had sugar levels competing awkwardly with the fruit. The wines evaluated fell into three tiers.

The first tier includes (in no order):

- NV Shelton Salem Fork Blush
- NV Chateau Morrisette Blushing Dog
- NV Lake James Cellars Turkey Tail Red
- NV Thistle Meadow Turkey Knob White Merlot

•NV Round Peak Sweet Rosé

•2005 Laurel Gray Rosé 1773

The Salem Fork Blush from Shelton Vineyards proved extremely popular in the tasting. Its pink coral color and strawberry-tangerine flavors seemed, panelists said, to

might make one blush

replicate a California white zinfandel.

Perhaps that's because 50 percent of the grapes used were Zinfandel from California. Sangiovese from the Shelton estate make up the remainder. The wine was crafted in traditional fashion; brief skin exposure provides hue. Sugar was then added back "to obtain the desired level of sweetness," said George Denka, president at Shelton Vineyards.

In similar fashion, Round Peak left the juice from Sangiovese in contact with skins and then gave it 3 percent residual sugar to produce its NV Sweet Rosé.

By comparison, Laurel Gray's popular Rosé 1773 is a blend of white and red: 45 percent Chardonnay, 45 percent Viognier and 10 percent Syrah. "Each of these wines are fermented out and aged completely dry and then, after determining the perfect blend, the sweetness is added back in," Myers said.

Offerings from both Thistle Meadow and Lake James Cellars were made from Merlot.

The second tier includes (in no order):

- NV Westbend Carolina Blush
- 2004 Silver Coast White Merlot
- NV Thistle Meadow Stratford White
- NV Biltmore Estate White Zinfandel
- NV Biltmore Estate Grenache Rosé
- NV RayLen Vineyards Pale Red

The Vidal Blanc grape plays a key role in the offerings from both Westbend and RayLen. And interestingly, each includes a wild card grape in the blend to provide intrigue.

Westbend winemaker Mark Terry says five grapes go into the Carolina Blush: Vidal, Riesling, Chardonnay, Chambourcin and a tiny pinch of Muscadine. "Our blush is meant to be drunk — not sipped — ice cold on a hot summer day, glass optional," he laughs.

RayLen's offering is equally eclectic: Vidal, Viognier, Syrah and a fraction of Concord. "This (Pale Red) is a different class of wine for us," says winemaker Steve Shepard. "It fits a category that some folks are looking for. Sometimes a drier wine is too much for them."

Silver Coast's Dana Keeler used Georgia Merlot grapes to craft a delicate rendering of strawberry, melon and rhubarb. "This is a great wine for the new wine drinker with sufficient personality for the more sophisticated wine drinker to enjoy with certain foods or casually at the beach," he said.

The third tier includes (in no order):

- 2004 SilkHope Circle City Chambourcin
- 2005 Stonefield Cellars Bellasena
- NV Biltmore Estate Cabernet Sauvignon Blanc de Noir

•NV Windy Gap Frog Level Fling

•NV Childress Classic Blush

•2004 Raffaldini Chiara

•2003 Hanover Park Rosé

Two of the more intriguing wines from this group were SilkHope Circle City, an efferves-

cent wine crafted entirely from Chambourcin, and the 2005 Stonefield Cellars BellaSena, made from blending a hint of Cabernet Sauvignon into Traminette, Vidal Blanc, Riesling and Viognier.

Visit any wine festival and you'll see a significant share of consumers asking: Got any sweet wines? In North Carolina, winemakers are responding, in part, with blush and rosé wines.

In some instances, they serve as a hook, bringing the uninitiated into the world of wine. In others, they can move neophytes along the scale, from semi-sweet to drier styles.

"Blush wines do serve as a 'starter' wine for many new wine drinkers as they are very easy to drink," says Denka. "Some consumers eventually gravitate to drier and fuller-bodied

wines, but some just enjoy the lighter, sweeter, easy-drinking qualities of blush and stick with it. Our blush wine was created as a result of consumer demand. So many visitors to our tasting room were asking for white zinfandel that we created a wine to suit their tastes."



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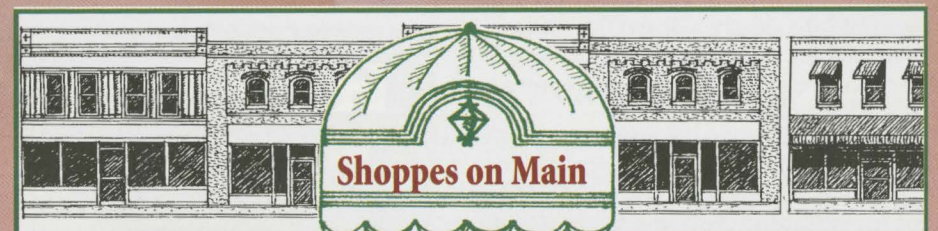
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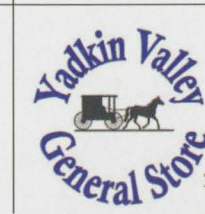


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'Progress' might well kill off Horizon Cellars

By Suzette Rodriguez

As Guy Loeffler showed a visitor around his five-acre vineyard on a recent Sunday afternoon, he talked about his lengthy to-do list.

The soil needed potash and crushed eggshells to tame the acidity. A fresh crop of weeds begged to be pulled.

In the year and a half since opening Horizon Cellars, Loeffler, 39, has learned a thing or two about farming. Like the discovery that Dawn dish soap kills Japanese beetles better than the widely used pesticide, Sevin.

But these days he's worried about a greater threat that lies just beyond the tree line of his 20-acre farm and wine shop that sit atop a ridge off Old U.S. 421 in western Chatham County. Although he's poised to fight, Loeffler's not sure he can win.

On July 3, the Siler City Town Board rezoned 1,076 acres from residential and agriculture to heavy industrial use for a rock quarry. ISP Minerals Inc., a Maryland-based mining company, sought the rezoning and a special-use permit for the land.

The site is inside the three-mile planning area for the town and abuts the winery property.

According to a site plan, ISP would pave an access road 100 feet from the winery's rear property line. A railroad spur serving the quarry would parallel the road. A quarter mile from the corner of Loeffler's land, ISP plans to erect a 10-story rock crushing plant.

Loeffler is suing the town to get the decision overturned. He thinks dust, light and noise from the quarry will spoil the winery, which relies on its attractive, rural setting to draw customers to his tasting room where his wines are sampled and sold.

Already, he's lost bookings for three weddings and two dinners.

He thinks the quarry will bring down property values and clash with the surrounding home sites and farms.



The railroad wants to close the crossing leading to Horizon Cellars.

As for the vineyard, Loeffler says the coating of dust will hinder sunlight from ripening the grapes. The dust will make spraying less effective for controlling pests, and could bring on an infestation of spider mites, he adds.

Being near a quarry will bring on a negative perception. "Who's going to say, 'Let's take our picnic basket and listen to the quarry crush rock,'" he asks.

Horizon Cellars is being joined in the lawsuit by a half-dozen landowners and a not-for-profit calling itself Friends of Mt. Vernon

Springs. Loeffler set up the organization for residents who want to be part of the lawsuit and contribute money toward legal fees.

Loeffler is hopeful that the Friends will revive interest in the historic springs as a tourist attraction. The privately owned springhouse is listed on the National Historic Register. Also, he is concerned that the quarry's blasting at 1,500 to 1,800 feet deep could shut down the springs.

"This is not just about Horizon Cellars," Loeffler says. "It's about the community. This

is affecting 4,000 acres around the site. It's a huge, huge piece of Chatham County."

Some people have tagged Loeffler as anti-growth. They point out that ISP plans to hire 125 to 150 people and pay salaries from \$40,000 to \$100,000 a year.

"I'm for responsible growth," he says. "This is being shoved down our throats. It's going to change our lives, and change the course of where Siler City is going."

The quarry isn't Horizon cellars only problem. Loeffler is also facing a skirmish with Norfolk & Southern Railroad which recently posted a notice that it was closing the private crossing that leads to the winery and a few other homes. The railroad says it's concerned about liability as customers come and go across a single-lane wooden bridge.

Loeffler says he has offered to pay for engineering a design and for improving the crossing. His title insurance company has offered to add liability protection. But a railroad representative has told Loeffler that it would be in his best interest to use the public crossing that the quarry builds.

Loeffler, who grew up in Buffalo, N.Y., and lived in Florida before moving to North Carolina, says that owning a winery has been



Guy Loeffler tends to his vines.

his dream. He quit his six-figure job with Hewlett-Packard at Research Triangle Park and developed a business plan for Horizon Cellars. He found partners, investors and a banker who believed in him and his business model. Along with their money, he invested his life savings in the venture.

He chose the site near Siler City because he

liked that the town wanted to diversify and attract agri-tourism businesses such as the winery. Now he thinks the town has taken a step back.

Loeffler had plans to plant more vines. He has an option on 36 acres below the winery. On the extra land, he had planned to build a house for him and his wife, Nicole, and their 3-year-old son, Sam. They live in Apex, about half an hour's drive from the winery.

"This is going to bring me to a screeching halt," he says. "My time is going to legal matters. I'm not out in the vineyard, or making wine. I'm not out there doing tastings and festivals."

ISP, which plans to invest about \$800 million in the quarry, is now seeking state mining permits. If the company is successful, it could start construction in October and begin operations by February of 2008.

In the meantime, Loeffler says he'll legally challenge the company at every turn. "People have put their trust in me. I can't walk away from it," he says.

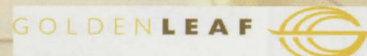


Suzette Rodriguez lives in the McGee's Crossroads community in western Johnston County. She is a reporter for the Smithfield Herald.

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336-376-1080 • www.benjaminvineyards.com

Creek Side Winery
3515 Stoney Creek Church Road, Elon
336-584-4117 • www.creeksidewinery.com

GlenMarie Vineyards & Winery
1838 Johnson Road, Burlington
336-578-3938 • www.glenmarievinery.com

Grove Winery
7360 Brooks Bridge Road, Gibsonville
336-584-4060 • www.grovetwinery.com

Iron Gate Vineyards & Winery
2540 Lynch Store Road, Mebane
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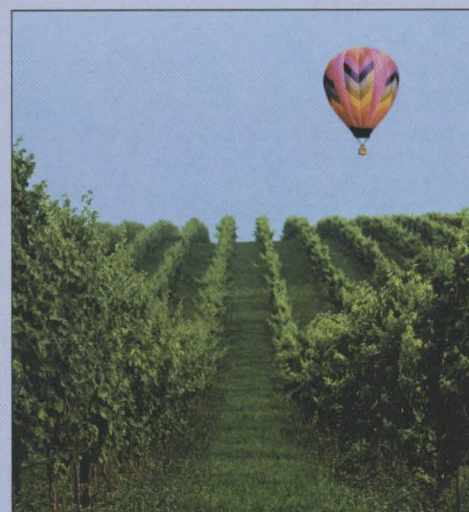
Combining two romantic traditions

By Nancy Davis

Toasting fine wines and flying in balloons are traditions that go back over 230 years. It's a wonderful, romantic story told whenever balloons land gently back on Mother Earth. This Oct. 28-29, at the Statesville Regional Airport, the tradition will come alive again when more than 50 hot air balloons paint the Carolina-blue sky, and corks pop with every exciting landing. Wine and balloons—perfectly matched at Carolina BalloonFest, a spectacular, fun family weekend.

With hot air balloons launching twice each day, there's plenty of time in between for spectators to taste, enjoy and take home some of the delicious wines made in North Carolina. Whether you favor the fruity wines of Dolcetto grapes, the rosy wines of the Chambourcin or the full reds fermented from the noble Pinot Noir, you can expect to find a new friend among the more than 60 acclaimed wines produced so close by.

"Our intent to showcase the North Carolina wine industry at Carolina BalloonFest says a lot about our commitment to hosting a festival for the entire region," said Marsha Treacy, BalloonFest organizer. A world-class balloon pilot herself, Treacy has flown over the Yadkin Valley countless times. "It's a breathtaking view, one of the most beautiful places I've ever flown. But what's so remarkable here is what's happening in our own backyard. We're not drastically changing the landscape with high rises and development — we're preserving and planting hundreds of acres of vineyards, keeping farmhouse-like wineries connected by scenic



Up, up and away.

country roads. Setting out in hot air balloons to gently float over this serene wine country, well, it just doesn't get any better than that!"

So, in Statesville, a crossroads town committed to preserving its rich history and charm, it's no surprise that local leaders are pulling together to maintain and revitalize its 33-year-old hot air balloon festival.

Treacy has been involved in successful balloon rallies around the country for almost 25 years. She could see that the Statesville event needed a shot in the arm. So, together with Statesville's Sam Parks, a champion pilot, and the Statesville Chamber, they set out to light a spark in the community and get the whole

region fired up about a new and improved Carolina Balloonfest.

"It hasn't been hard to get the North Carolina wineries excited either," said Treacy. "This festival weekend will bring thousands of people out to discover all that our wineries have to offer—and to enjoy the fruits of their labor, too!"

Morning competition flights will launch each day at the Statesville Regional Airport — at 8 a.m. on Saturday, Oct. 28, and 7 a.m. on Sunday. A 5 p.m. launch on Saturday will be a hot air balloon competition, followed by a Trick or Treat Balloon Glow and haunted balloon attraction at 6:30. Country music star Jack Ingram will perform Saturday at 7. On Sunday, the mass ascension is at 4 p.m. Daylight Saving Time ends that Saturday night, so don't forget to set your clocks back.

Admission to Carolina BalloonFest is free; parking is \$10. There's a small admission charge into the Wine Festival and nominal fees for some attractions.

For more information about Carolina BalloonFest, call 704-873-2892 or visit www.carolinaballoonfest.com.



Nancy Davis handles public relations for the City of Statesville.

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THE GRAPEVINE

Anti-terrorism measures could hurt airport wine bar

CHARLOTTE — Terrorist threats have changed the way Yadkin Valley winemakers can market their product to airline travelers.

Most liquid substances, including bottled wine, have been banned indefinitely as carry-on items for U.S. flights. The new restrictions went into effect last month in response to a foiled terrorist plot to hijack U.S.-bound planes in the United Kingdom using liquid explosives that could be assembled mid-flight.

Stationed in Concourse E past the baggage checkpoint at Charlotte-Douglas International Airport, the Yadkin Valley Wine Bar is among the many businesses directly affected by the terror threat. The 600-square foot retailer, which opened in March 2005, sold almost 1,500 cases of local wine in its first year, many to travelers preparing to board a flight.

With that sales option now prohibited, the bar is looking to boost its shipping and by-the-glass sales. Manager Buddy Norwood said adjusting to the new rules will likely set back sales in the short-term, but the long-term effect is still uncertain.

The bar, operated by the Yadkin Valley Winegrowers Association, is trying to maintain sales levels by offering to ship bottles at no extra charge. Norwood said the cost of shipping varies depending upon location, but that overall it typically costs 7 to 9 percent of the purchase price for the wine. Bottles can be shipped to most places in the country in multiples of three, but the practice is still illegal in some states.

"We have done [free shipping] in the past, but on a promotional basis," he said. "This time we felt there was a bonafide reason to do it."

Norwood said the delays did give more travelers time to see what the bar had to offer. He said the business can still maintain sales levels even if it can never again sell a bottle to a boarding traveler, pointing out that a large percentage of sales come from people who have already arrived at their destination.

But he added that it will depend largely on whether overall airline traffic decreases because of the terror threat. Informing travelers about the growing North Carolina wine industry through tastings and brochures is as much of a goal for the bar as on-site sales.

The airport had more than 28 million passengers in 2005, according to its website, giving Yadkin Valley wines significant promotion and exposure to an international audience.



Childress Vineyards featured with Food Network chef

The current (September) issue of *Food & Wine* includes an 8-page spread featuring Childress Vineyards owner Richard Childress and Chef Mario Batali of the Food Network.

The two came together in May at Lowe's Motor Speedway at a parking lot tailgate Batali used to promote his new cookbook, "Mario

Continued Page 17

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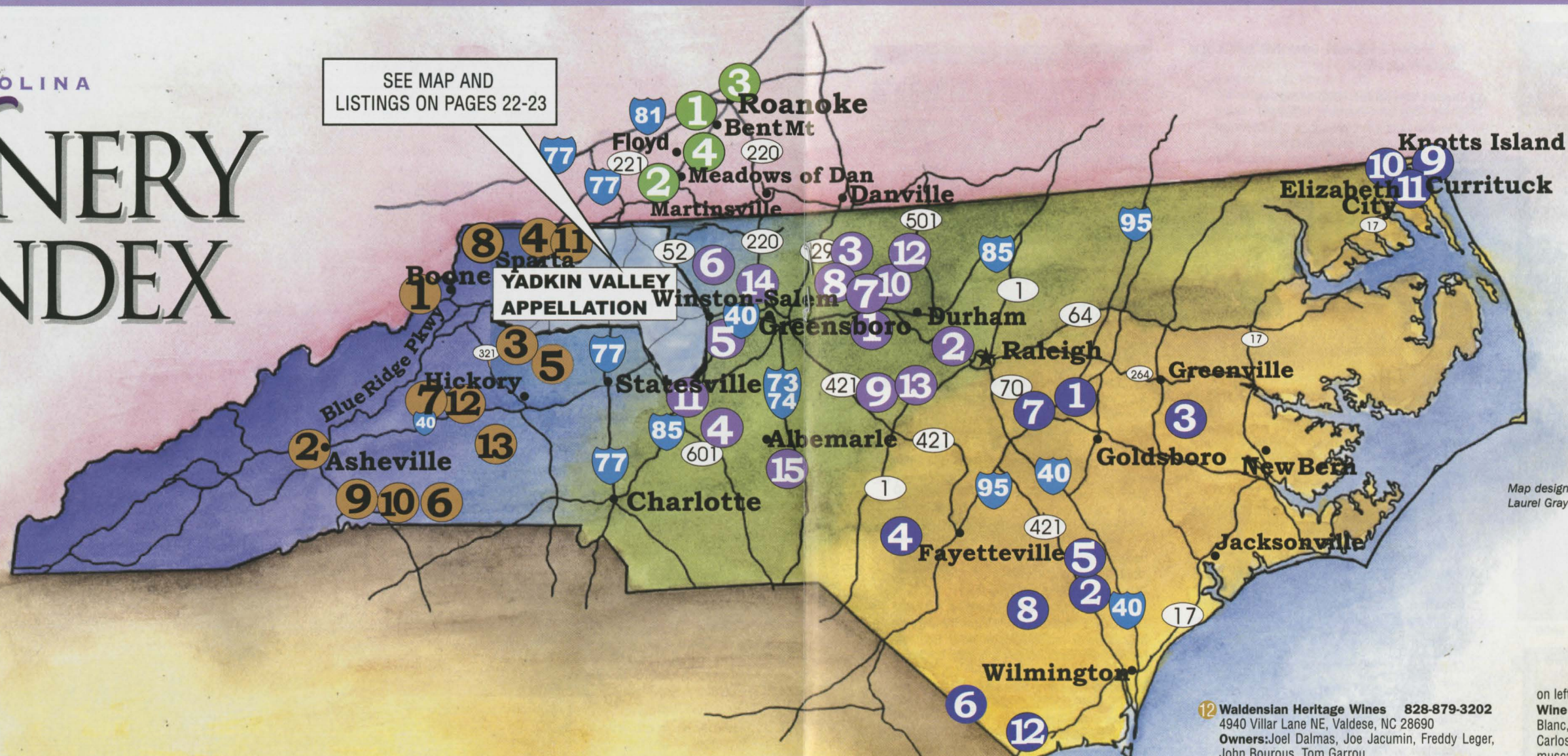
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WINERY INDEX

SEE MAP AND LISTINGS ON PAGES 22-23



Map designed by Kim Myers,
Laurel Gray Vineyards

MOUNTAIN REGION

- 1 Banner Elk Winery 828-260-1790**
135 Gualtney Road, Banner Elk, NC 28604
Owners: Dr. Dick Wolfe and Angelo Accetturo
Website: www.blueberryvilla.com
Hours: Opening July 20. Call for hours.
Location: Avery County — from Banner Elk, north on N.C. 194 1.5 mi. Then left on Gualtney Road. Winery is 1/4 mi. on right.
Wine List: Cabernet Sauvignon, Chardonnay, Seyval Blanc, Blueberry, red and white blends.
- 2 Biltmore Estate Winery 800-543-2961**
One North Pack Square, Asheville, NC 28801
Winemaker: Bernard DeLille, VP
Website: www.biltmorewine.com
Hours: Mon.-Sat., 11 a.m.-7 p.m.; Sun., noon-7 p.m.
Location: Buncombe County — On the grounds of Biltmore Estate in Asheville. Take I-40 to Exit 50A and go north on Hwy 25 two blocks to Biltmore House entrance.
Wine List: French varietals, blends.
- 3 Cerminaro Vineyard 828-754-9306**
4399 Wilkesboro Boulevard, Boomer, NC 28606
Owners: Joe and Deborah Cerminaro
Hours: Sat., noon-6 p.m. Other days by appointment.
Location: Caldwell County — In Kings Creek on Hwy 18 between Lenoir and Wilkesboro

Wine List: Cabernet Sauvignon, Merlot, Sangiovese.

- 4 Chateau Laurinda 800-650-3236**
690 Reeves Ridge Rd., Sparta, NC 28675
Owners: Linda and Larry Ehlers and Family
Website: www.chateaulaurindawinery.com
Hours: Tues.-Sat., 10 a.m.-7 p.m.; Sun., noon-5 p.m.
Location: Alleghany County — From I-77, take Exit 83 to Hwy 21 towards Sparta to 221 South. Turn right on Hwy 93. Go 1.5 miles to 2nd road on left.
Wine List: French varietals, fruit wines, Muscadine varieties

- 5 Ginger Creek Vineyards 828-312-4362**
858 John Cline Road, Taylorsville, NC 28681
Owners: Dwight and Sharon Austin
Hours: Thurs.-Sat., 10 a.m.-6 p.m. Sun. by appt.
Location: Caldwell County — Take US 64 west from I-40. Left on Caldwell Pond Rd; in 1.5 miles, turn right on John Cline Rd. Turn left at end of pavement in 1 mi.
Wine list: Carlos, Scuppernong, Noble, Blackberry, Apple

- 6 Green Creek Winery 828-863-2182**
413 Gilbert Road, Columbus, NC 28722
Owner: Alvin Pack et al
Hours: Thurs.-Sun, 1-5 p.m.
Website: www.greencreekwinery.com

Location: Polk County — Exit 167 off U.S.74, south on N.C. 9, 3 mi. to Landrum Rd. Then right 1 mi. to Gilbert Rd. Winery on left.
Wine List: Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon

- 7 Lake James Cellars 828-584-4551**
204 E. Main St., Glen Alpine, NC 28628
Owners: Mike and Betty Fowler
Website: www.lakejamescellars.com
Hours: Tues.-Sat, 11 a.m.-6 p.m., Sun., 1-5 p.m.
Location: From I-40, take Exit 100 to downtown Glen Alpine.
Wine list: French varietals, Italian blends, fruit blends.

- 8 New River Winery 336-846-1498**
106 N. Jefferson Ave., West Jefferson, NC 28694 (in Bohemia Gallery)
Owner: New River Wineries, Inc.
Winemaker: Dan Strickland
Website: www.newriverwineries.com
Hours: Tues.-Sat., 8 a.m.-6 p.m.
Location: Ashe County — downtown West Jefferson.
Wine List: Bohemia Red, Bohemia White, Back Porch Blueberry.

- 9 Rockhouse Vineyards 828-863-2784**
1525 Turner Rd., Tryon, NC 28782
Owners: Lee Griffin and Marsha Cassidy
Website: www.rockhousevineyards.com

Hours:

Thurs.-Sun., 1-5 p.m.

Location: Polk County — Take Hwy 74 to Hwy 9, Exit 167. Travel 2.2 miles south on Hwy 9 to Turner Rd. Turn left on Turner Rd.

Wine List: French varietals.

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

- 11 Thistle Meadow 800-233-1505**
102 Thistle Meadow, Laurel Springs, NC 28644
Owner: Thomas R. Burgess
Website: www.thistlemeadowwinery.com
Hours: Mon.-Sat., noon-5 p.m.; Sun., 2-4 p.m.
Location: Alleghany County — Off Blue Ridge Parkway, Milepost 246, then 3 miles on Elk Knob Road.
Wine List: French varietals, Italian blends, Fruit blends.

- 12 Waldensian Heritage Wines 828-879-3202**
4940 Villar Lane NE, Valdese, NC 28690
Owners: Joel Dalmis, Joe Jacumin, Freddy Leger, John Bourous, Tom Garrou
Hours: Thurs.-Sun., 1 p.m.-6 p.m.; Mon.-Wed. by appt.
Location: Burke County — Take I-40 exit 112 North to Valdese. Go north on Eldred St. to N. Laurel St. Turn left on Villar Lane (2.4 miles from I-40).
Wine List: American blends.

- 13 WoodMill Winery 704-736-7733**
1350 WoodMill Winery Lane, Vale, NC 28168
Owners: Beverly and Larry Cagle and family
Website: www.woodmillwinery.com
Hours: Thurs., Fri, Sun., 1-6 p.m.; Sat., 10 a.m.-6 p.m.
Location: Lincoln County — I-85 Exit 17 north on U.S. 321. Exit 24 north on NC 27 to down town Lincolnton. Go north 8 mi., then right 2 mi. on Cat Square Rd; then left 1/2 mile on Beam Lumber Rd.; then right on John Beam Rd.; winery 1 mi. on right.
Wine List: Muscadine, blueberry, scuppernong.

PIEDMONT REGION

- 1 Benjamin Vineyards & Winery 336-376-1080**
6516 Whitney Road, Graham (Saxapahaw), NC 27253
Owners: Andy and Nancy Zeman
Website: www.benjaminvineyards.com
Hours: Thurs.-Sun., noon-5 p.m.
Location: Alamance County — Take Exit 154 off I-40/85 south 8.5 miles. Cross Hwy. 54 and continue 4 miles. Left on Whitney Road. Vineyard 1.2 miles

on left.

Wine List: Chardonnay, Chardnel, Sauvignon Blanc, Chambourcin, Cabernet Sauvignon, Merlot, Carlos, Magnolia, Scuppernong, Hunt and fruit-muscadine blends.

- 2 Chatham Hill Winery 800-808-6768**
3500 Gateway Centre Blvd. #200
Morrisville, NC 27560
Owners: Marek Wojciechowski and Jill Winkler
Website: www.chathamhillwine.com
Hours: Mon.-Fri., 11 a.m.-5 p.m.; Sat., 11 a.m.-6 p.m.; Sun., 1-5 p.m.
Location: Wake County — Take I-40 Exit 285 toward Morrisville on Aviation Parkway. Take first right at Gateway Centre Boulevard. Right onto Northgate Ct. at 3500 sign.
Wine List: Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah, Zinfandel, Pinot Grigio, Riesling, Chardonnay, Viognier, Sweet Carolina Red, White and fruit blends.

- 3 Creek Side Winery 336-584-4117**
3515 Stoney Creek Church Road, Elon, NC 27244
Owners: Angie and Fred Wallace
Website: www.creeksidewinery.com
Hours: Mon., Thurs.-Sat., noon-6 p.m.; Sun., 1-6 p.m., or by appt.
Location: Alamance County — Take Exit 140 off I-40 and stay on University Drive to the end. Right on Burlington, Ave, left onto Shallowford Church Road, Left onto NC 87 for 6.6 mi., right on Stoney Creek Church Road, winery 1.3 mi. on left.
Wine list: Cabernet Franc, Cabernet Sauvignon, Merlot, Chardonnay, Stoney Creek Red, Deep Creek

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Old Oak Lane — Beautiful, slightly rolling 79+/- acres. Completely fenced and mostly cleared. Has streams, well and septic. Pole barn for hay storage on property. Wonderful property for cattle or vineyard! \$395,000. MLS17587. Listing Agent Robin Hooper, 366-7754.

Little Mountain — 50 acres with springs and pond. 600' road frontage. Lays well at road, climbs Rock House Mt., was once tobacco fields at top. Some timber cut 12 years ago. Views from top and slope. Several nice homesites. \$274,900. MLS17513. Listing Agent Martha Swindell, 244-9200.

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The Harmon Farm— offers 114 acres in Yadkin Valley/wine region and a restored house built in 1860's; gently rolling terrain has pastures, cultivated fields, pond, Golf Course Road frontage and various outbuildings; close to established vineyards and wineries. Listing agent Tom Gwyn 336-835-4749. MLS17443

www.Century21Hudspeth.com

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4 Dennis Vineyards 800-230-1743
24043 Endy Rd., Albemarle, NC 28001
Owners: Pritchard and Sandon Dennis
Website: www.dennisvineyards.com
Hours: Mon-Sat, 10 a.m.-6 p.m.; seasonal Sunday hours, call ahead.

Location: Stanly County — From Albemarle, take NC 24-27 west approx. 5 miles; at caution light at Endy Road, turn right; winery 1/2 mile on left.
Wine List: Muscadine varietals in Dry, Semi-Dry and Sweet; Strawberry, Blueberry, Blackberry and Cherry fruit wines.

5 Garden Gate Vineyards 336-751-3794
261 Scenic Drive, Mocksville, NC 27028
Owners: Bob and Sonya Whitaker
Website: www.gardengatevineyards.com
Hours: Wed.-Sat. 12-5 p.m.; Call for Sun. hours or by appt.
Location: Davie County — Exit 168 off I-40 to East US 64; right on Green Hill Rd.; left on County Home Rd.; right on Scenic Drive; vineyard on right
Wine List: Scuppernon, Raspberry, Scarlet Blush, Muscadine, Blackberry, Blueberry, Strawberry, JitterBug.

6 Germanton Vineyard & Winery 336-969-2075
3530 Hwy 8 and 65, Germanton, NC 27019
Owners: Judy and David Simpson
Website: www.germantongallery.com
Hours: Tues-Fri, 10 a.m.-6 p.m.; Sat., 9 a.m.-5 p.m. Call Sun. hours. Tastings only; no tours
Location: Stokes County — In Germanton. Tasting room in gallery on corner of Hwy. 8 and Friendship Rd. (8 miles north of W-S.)
Wine List: Niagara, Sweet Red, Blush, Seyval, Chardonnay, Chambourcin, Merlot, Vermillion.

7 Glen Marie Winery 336-578-3938
1838 Johnson Road, Burlington, NC 27217
Owners: Glendale and Joyce Marie Dickey
Website: www.glenmariewinery.com
Hours: Thurs.-Sun., noon-6 p.m.
Location: Alamance County — From I-85, take Exit 150, proceeding north; right at fourth light to Bason Road; then left on Mebane Rogers Road; go over the lake and right on Johnson Road; fifth house on left.
Wine List: Syrah, Sweet Marie, Dallas Red, Chambourcin, Summer's Promise, Golden Nugget, Scuppernon, Chardonnay, Muscadine, Carolina Springtime.

8 Grove Winery 336-584-4060
7360 Brooks Bridge Rd, Gibsonville, NC 27249
Owner: Max Lloyd
Winemaker: Bob Moncsko
Website: www.grovinery.com
Hours: Fri.-Sat., noon-5 p.m.; Sun., 1-5 p.m.
Location: Guilford County — From 29, take Brown Summit exit; go east 7.6 mi. on 150 and Osceola-Ossipee Rd; left on Brooks Bridge Rd. Winery .6 mi. on right.
Wine List: Cabernet Sauvignon, Merlot, Chardonnay, Niagara, Eno River White, Sangiovese, Nebbiolo, Norton.

9 Horizon Cellars 919-742-1404
466 Vineyard Ridge, Siler City, NC
Owner: Guy Loeffler
Winemaker: Chris Pearmund
Website: www.horizoncellars.com

Hours: Mon.-Fri., 11 a.m.-5 p.m.; Sat., 10 a.m.-6 p.m.; Sun., noon-6 p.m.
Location: Chatham County — From U.S. 421, take Exit 168 right 1 mile to Old 421. Left on Old 421 .5 mi. to Vineyard Ridge. Right .4 mi.
Wine List: Chardonnay, Cabernet Sauvignon, Chambourcin, Viognier, Cabernet Franc, Syrah, Prestige Reserve, Late Harvest Vidal, Carolina Comfort.

10 Iron Gate Vineyards & Winery 919-304-9463
2540 Lynch Store Road, Mebane, NC 27302
Owners: Gene and Debbie Stikeleather
Website: www.irongatevineyards.com
Hours: Mon.-Fri., 10 a.m.-7 p.m.; Sat., 10 a.m.-6 p.m.; Sun., 1-6 p.m.
Location: Alamance County — Exit 153 off I-40; approx. 3 mi. N. of Mebane on NC 119.
Wine List: Cabernet Sauvignon, Merlot, Chambourcin, Pack House Red, Chardonnay, Sauvignon Blanc, Brightleaf White, Flue Fire Sweet White, Dixie Dawn.

11 Old Stone Vineyard & Winery 704-279-0930
6245 Hwy. 52, Salisbury, NC 28146
Owner: Mark Brown
Website: www.osvwinery.com
Hours: Tues.-Sat., 11 a.m.-6 p.m.; Sun., 1-5 p.m.
Location: Rowan County — Take Exit 76 off I-85 onto US 52 South. Winery is 5 miles on left (1 mi. south of town of Granite Quarry).
Wine List: White and Red Muscadine, Riesling, Peach, Blueberry and European varietals.

12 Rock of Ages Winery & Vineyard 336-364-7625
1890 Charlie Long Road, Hurdle Mills, NC 27541
Owners: Kevin and Kimberly Moore
Hours: Opening in September. Call in advance.
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.

13 SilkHope Winery 919-7545-5696
701 Duncan Farm Road, Siler City, NC 27344
Owner: Wally Butler
Hours: Sat.-Sun., noon-5 p.m.; weekdays by appt.
Location: Chatham County — Off U.S. 64 Bypass at Exit 381, north on N.C. 87 1.8 miles to Silk Hope Gum Springs Road. Left 2.5 miles. Winery on left at intersection with Emerson Cook Road.
Wine List: Vidal Blanc, Sparkling White Viognier, Sparkling White Chambourcin, Grand Vista Red Roots, Chambourcin.

14 Stonefield Cellars 336-644-9908
8220 Hwy. 68 N., Stokesdale, NC 27357
Owners: Robert and Natalie Wurz
Winemaker: Robert Wurz
Hours: Thurs.-Sat., noon-6 p.m.; Sun, 1-6 p.m., or by appt.
Website: www.stonefieldcellars.com
Location: Guilford County — North off I-40 at Exit 210. Take NC 68 north 13 miles. Winery on right at intersection with NC 65 (entrance on NC 65).
Wine List: European varietals, French/American hybrids and blends.

15 Stony Mountain Vineyards 704-982-0922
26370 Mountain Ridge Road, Albemarle, NC 28001
Owners: Ken, Marie and Devron Furr
Hours: Fri.-Sat., 12-6 p.m.; other days by appt.
Website: www.stonymountainvineyards.com
Location: Stanly County — Take Hwy 24-27 East from Albemarle. Turn left at Stone Mountain sign. Turn right on Mountain Ridge Rd.
Wine List: Chardonnay, Cabernet Sauvignon, Syrah, Merlot and American varietals.

SANDHILL/COASTAL REGION

1 A Secret Garden Winery 919-734-0260
1008 Airport Road, Pikeville, NC 27863
Owners: Gerald and Linda Hall
Hours: Thurs.-Sat., 10 a.m.-6 p.m.; Sun., 1-6 p.m.
Website: www.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.
Wine List: Carlos, Noble, blends.

2 Bannerman Vineyard 910-259-5474
2624 Stag Park Rd., Burgaw, NC 28425
Owners: Scot and Colleen Bannerman
Website: www.bannermanvineyard.com
Hours: Wed.-Sat., noon-4 p.m., or by appt.
Location: Pender County — Take I-40 Exit #398. Turn West on NC Hwy 53. Go 1 mile and turn left on Stag Park Rd and go 2.5 miles.
Wine List: Sweet White Oak Blend, Semi-Sweet White Oak Blend, Sweet Bay Blush, Red Oak Sweet, Red Oak Semi-Sweet, Weeping Willow, Marilyn.

3 Bennett Vineyards 877-762-9463
6832 Bennett Vineyards Rd., Edward, NC 27821
Owners: Buddy Harrell and Robert Thornton
Website: www.ncwines.com
Hours: Mon.-Sat., 2-5 pm. Please call ahead.
Location: Beaufort County — 35 miles south of Greenville, off Hwy 33. Follow signs.
Wine List: American blends.

4 Cypress Bend Vineyards 910-369-0411
21904 Riverton Road, Wagram, NC 28396
Owners: Tina and Dan Smith
Website: www.cypressbendvineyards.com
Hours: Wed.-Fri., Sun., noon-6 p.m.; Sat., 10 a.m.-6 p.m.
Location: Scotland County — Off US 401 (10 mi. north of Laurinburg) in Wagram, right on Riverton Rd. Winery is 3 mi. on left.
Wine List: Muscadine and Carlos blends.

5 Duplin Winery 800-774-9634
P.O. Box 756, Rose Hill, NC 28458
Owners: David Fussell and family
Website: www.duplinwinery.com
Hours: Mon.-Thurs., 9 a.m.-6 p.m.; Fri., 9 a.m.-9 p.m.; Sat., 9 a.m.-6 p.m.
Location: Duplin County — Take I-40 exit 380. Right on Hwy 117.
Wine List: Muscadine blends.

6 Grapefull Sisters Vineyard 828-381-9221
4903 Ramsey Ford Road, Tabor City, NC 28463
Owners: Sheila Suggs Little and Amy Suggs
Website: www.grapefullsistersvineyard.com
Hours: Wed.-Sat., 10 a.m.-6 p.m.
Location: Columbus County — South off NC 904 from Dulah about 1.5 mi. Vineyard on left.
Wine List: Muscadine and Carlos blends.

7 Hinnant Family Vineyard 919-965-3350
826 Pine Level Micro Rd., Pine Level, NC 27568
Owners: Willard and Bob Hinnant
Website: www.hinnantvineyards.com
Hours: Mon.-Fri., 11 a.m.-5 p.m.; Sat., 10 a.m.-6 p.m.; Sun. 12:30 p.m.-5 p.m.
Location: Johnston County — From Raleigh take I-40 east to US 70 East. Go 30 mi., then left at Peedin Ave. Vineyard 2 mi. on right.
Wine List: Muscadine varieties, Norton and fruit wines.

8 Lu Mil Vineyard 910-866-5819
474 Suggs-Taylor Road, Dublin, NC 28332
Owner: Lu Mil Vineyard, Inc.
Website: www.lumilvineyard.com
Hours: Mon.-Sat., 10 a.m.-6 p.m.; Sun., 1-6 p.m.
Location: Bladen County — South at I-95 Exit 46 on NC 87 25 mi. to Dublin. Left on 4th St. for 1/2 mi., then right on Suggs-Taylor Rd. Vineyard on right.
Wine List: Bladen Blush, Cape Owen Red, Taylor Divine, Merry Christmas, Alcohol-free wines and ciders.

9 Martin Vineyards 252-429-3542
P.O. Box 186, Knotts Island, NC 27950
Owners: David and Jeanie Martin
Website: www.martinvineyards.com
Hours: Daily, noon-5 p.m. (closed Wednesdays)
Location: Currituck County — From Rt. 168, take scenic free ferry (800-BY FERRY) across Currituck Sound to Knotts Island. Follow NC 615 north 2.7 miles to Martin Farm Lane.
Wine List: French varietals, Muscadine varieties, Fruit wines.

10 Moonrise Bay Vineyard 866-888-9463
134 Moonrise Bay Landing, Knotts Island, NC 27950
Owners: Richard and Kate Morris
Website: www.moonrisebaywine.com
Hours: Daily, noon-5 p.m.
Location: Currituck County — From Virginia Beach, take Princess Anne Rd. south to Knotts Island. Bear left at the Knotts Island Market and proceed one mile to vineyard on left. Or take the Ferry from Currituck, NC.
Wine List: French varietals, French hybrids, Fruit wines, American varietals

11 Sanctuary Vineyards 800-637-2446
6957 Carotake Highway, Jarvisburg, NC 27947
Owners: Tom and Jerry Wright
Website: www.sanctuaryvineyards.com
Hours: Sat.-Sun., tasting room open.
Location: Currituck County — Off Hwy. 158 in Jarvisburg.

Wine List: Coastal Collage, The Lightkeeper, Moonrise Bay wines.

12 Silver Coast Winery 910-287-2800
6680 Barbeque Rd., Ocean Isle Beach, NC 28469
Owners: John and Maryann Azzato
Website: www.silvercoastwinery.com
Hours: Mon.-Sat., 11 a.m.-6 p.m.; Sun., noon-5 p.m.
Location: Brunswick County — From Hwy. 17 (7 mi. north of S.C. border) take Hwy. 904 west. After 1.5 miles, take right on Russtown Rd. After 1.5 miles, take 4th right on Barbeque Rd.
Wine List: French Varietals, French Hybrids, Blends.

SOUTHWEST VIRGINIA

1 AmRhein Wine Cellars 540-929-4632
9243 Patterson Drive, Bent Mountain, VA 24059
Website: www.amrheinvinecellars.com
Hours: Fri.-Sun., noon-5 p.m. or by appointment
Wine List: French Varietals, Blends

2 Chateau Morrisette 540-593-2865
Floyd, VA 24091 (Milepost 171.5 on Blue Ridge Parkway)
Owners: Morrisette family.
Website: www.thedogs.com
Hours: Mon.-Thurs., 10 a.m.-5 p.m.; Fri.-Sat., 10 a.m.-6 p.m.; Sun., 11 a.m.-5 p.m.; (call for restaurant hours)
Wine List: European and proprietary blends. The Black Dog, Our Dog Blue, Angel Chardonnay.

3 Valhalla Vineyards 540-725-9463
6500 Mt. Chestnut Road, Roanoke, VA 24018
Website: www.valhallawines.com
Hours: Fri, 4-7 p.m.; Sat, noon-5 p.m., Sun, 1-5 p.m.
Wine List: Fine French and Italian Varietals.

4 Villa Appalaccia Winery 540-593-3100
752 Rock Castle Gorge, Floyd, VA 24091
Website: www.villaappalaccia.com
Hours: Thurs.-Sat., 11 a.m.-5 p.m.; Sun., 12-4 p.m.
Wine List: Italian Varietals and Blends.

WINE MADE PERSONAL



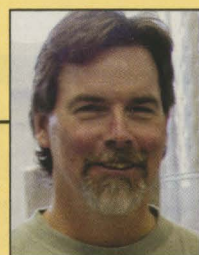
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ASK THE WINEMAKER

By Stephen Rigby, winemaker,
Raffaldini Vineyards



Looking beyond sweet

The most repeated question I believe I hear when presenting our wines is something like "What do you have that's sweet?" Yes, folks do like things sweet, and wine is apparently no exception. How often in a restaurant do people order sweet tea or a Coke with their meal? How much sugar do you put in your coffee? As kids, most anything we wanted to ingest outside of our regular meals was something sweet... candy, soft drinks, ice cream; and often with our meals as well... syrup on pancakes; jams and jellies; breakfast cereal. There's sugar in the salad dressing! I refuse to use sugar as an ingredient in my cornbread, but many folks do. Some cornbreads are almost as sweet as cake; and I have a friend who once wouldn't even taste my cornbread without spooning sugar onto it first.

If you're thinking I'm getting on the soapbox about sweet wine, you're partly right. And it's liable to get me in trouble, seeing as how selecting sweet food and drink is so entrenched in our being. I don't have an anti-sweet prejudice. There's a time and place for everything, and there are plenty of excellent sweet wines out there made from many different varieties and in many different styles. This is more about not having "sweet" being essentially the only thing that matters.

Sweet is one of the four basic tastes we perceive on the tongue, along with salty, acid and bitter. Additionally we get tactile responses on the central area of the tongue, where we can "feel" the wine. Sweetness is identified right on the tip of the tongue, and the sweet sensation will intensify

for a second or two, then fade rather rapidly. Then other taste combinations will be perceived. Emile Peynaud writes that "the taste of wine is... a balance between sweet and sugary tastes and those of acidity and bitterness." He goes on that "its quality is always related to a certain harmony of tastes, where no one taste dominates another."

Balance, harmony, variety. Wine, sweet or not, should have so much more to offer for enjoyment than a one-dimensional "bite" of sweetness. The extensive variety of wines available provide a seemingly endless combination of aromas and flavors that then linger and evolve on the palate as one tastes; and with our tactile abilities we can even enjoy the "feel" of the wine. Excessive sweetness in a wine will mask otherwise enjoyable components. So my plea is that if you like and want a sweet wine, fine. Let me know and I'll do my best to accommodate you. I'll hope to give you something that has more going for it than just being sweet. But I wonder that some folks are going just for the sweet and not expecting, and certainly not getting, anything further from the wine. Then they're missing the whole show.

So if you have been going solely for the sweet stuff, let me encourage you to expand your horizons and at least try other wines, from bone dry to palate-coating sugary. And taste them slowly; that is, take your time in observing, smelling, tasting and feeling the wine, and then noting how it lingers with you even after swallowing. You may not immediately grasp all that's there. That's okay. Some qualities of wines are very subtle, but they're there. We have to tune in to our senses,

and I think that with the overabundance of sugar in so much of what we eat and drink we risk diminishing, or even missing, the sensory adventure.

A sedentary person does not decide to run a marathon and go out the first day and do it. But they can slowly get themselves in shape. It's the same with our senses in that, with practice, we can sharpen their ability to perceive the subtleties provided in a glass of good wine. It's worth the practice... you don't want to miss what this part of nature's bounty can provide.

Also, I propose that, as North Carolina is a new emerging wine region (and gaining a lot of attention from around the country) you will find it more satisfying to pay attention to your senses and fully participate in the journey that is the development of this young industry from the best aspect... the one that uses the glass!

Sweet is everywhere. Sweet is easy. Sweet wines can be fabulous. But there's so much more than "all things sweet." I can't help but draw from this familiar passage about growing up: "When I was a child I (ate and drank) as a child; but when I became a man I put away childish things."

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GRAPEVINE

Continued from Page 11

Tailgates NASCAR Style." The piece included photos of Childress and Batali sharing Childress' wine. Batali said he has a particular fondness for the Port.

WHISPERS

Duplin Wine Cellars has begun construction on a 16,000 square foot addition to its production plant, increasing annual capacity by 120,000 gallons...



Duplin Magnolia was featured in the August issue of *Martha Stewart Living* magazine as one of the five best Chilled White Wines. It also called Duplin Magnolia "our favorite Muscadine wine"... Round Peak Vineyards is redesigning its labels for this year's production...

Grassy Creek Vineyard opened to the public in August with Wayne Moore as its tasting room manager... New River Winery in Lansing has opened. Its tasting room is in the Bohemia Gallery in the heart of downtown West Jefferson... Green Creek Winery has added significant equipment as it expects to process more than 20 tons this harvest, making seven wines... Josh McKeown has been named vine-

yard manager at Round Peak. The former general manager, Mark Golding, moved to Florida due to family illness.

Five North Carolina vineyards earned medals recently at the prestigious Indianapolis International Wine Competition.



Childress Vineyards led with five silvers — 2004 Cab Franc, 2004 Chardonnay, 2005 Pinot Grigio, Late Harvest Polaris, and 2005 Viognier — and four bronzes —

2004 Cab Sauvignon, Muscadine Noble, Classic Red and Sangiovese. Iron Gate Vineyards won silver for its 2004 Chambourcin and 2005 Flue Fire and bronzes for its 2005 Cab Sauvignon, Dixie Dawn, Pack House Red and 2005 Chardonnay. Raffaldini took home a silver for its Vermentino and bronzes for 2004 Rosso, 2004 Bella Misto and Fiori. Cypress Bend Vineyards won silvers for two Muscadine and Carlos blends, Catherine and Livingston, and Stonefield Cellars captured a bronze for its 2005 Niagara.

At the Second Annual Atlantic Seaboard Vinifera Wine Competition in Haymarket, Va., nine Tarheel wineries won medals. Chatham Hill won silvers for its 2002 Cab Sauvignon (also judged Best in Category) and 2004 Merlot, and bronze for its 2003 Chardonnay. Childress earned silver for its 2004 Syrah and bronzes for Pinnacle, 2004 Cab Sauvignon and 2004 Cab Franc Reserve. Flint Hill Vineyards won three bronzes for 2005 Viognier, 2004 Cab Sauvignon and 2004 Syrah. Biltmore Estate took silvers for its Cabernet Blanc de Noir and Chateau reserve Chardonnay, and bronze for Reserve Blanc de Blanc. RayLen won silver for 2004 Viognier and bronze for 2004 Chardonnay. Individual bronzes were picked up by Horizon Cellars' 2004 Carolina Comfort, Round Peak's 2004 Cab Franc and Stonefield Cellars' 2004 Synchronicity. Chateau Morrisette in Southwest Virginia won a gold for its 2004 Merlot, silvers for 2003 Chardonnay and 2003 Star Dog and bronze for 2002 Cab Franc. AmRhein won a silver for its 2005 Pinot Grigio.

Robin Weant

is a graduate of the University of North Carolina at Charlotte. In addition to Robin's 21 years of real estate experience she also holds a BA in psychology and owns a small vineyard in Lewisville, NC, and has earned certification in viticulture and enology. With her real estate experience and education, Robin is the right choice for your real estate needs whether selling or purchasing a property



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By Norm Oches,
Vineyard Specialist

So what's new at Old North State?

By Norm Oches

Beginning with this issue, On The Vine will be fielding questions from readers. If you have any questions about the North Carolina wine industry, or about winemaking, grape growing or wine marketing in general, email them to the attention of Norm Oches at onthevine@yadkinvalley.com.

QUESTION: There have been rumors in the industry that the Old North State winery in Mount Airy is in trouble. What's up?

— F.G., State Road, N.C.

Background: The Old North State Winery began as a wine cooperative; its first vintage came to market back in 2002. Like most wine cooperatives, it began with a committed group of growers who wanted a home for their grapes without having to front the sizable cost of building their own separate wineries. Unfortunately, cooperatives by their very nature are difficult to run because of all the players involved in the decision-making process (growers, suppliers, winery personnel, management). Over the years, rumors about Old North State have surfaced regarding issues such as an overly cumbersome governing board, cost overruns, demands for extra cash to keep the organization out of the red and financial mismanagement.

Current Status: The assets of the former Old North State Winery and Old North State Foundation have been signed over to the North Carolina Agricultural Finance Authority. A group of investors headed up by Tom Webb, a member of the old cooperative, has taken over day-to-day operations of the winery. It will continue to carry the Old North State moniker, but the structure of the organization will change. "It will no longer be run as a cooperative," says Webb, "but as a full-fledged winery."

The Future: With an annual capacity of 12-15,000 cases, the "new" Old North State will focus on marketing wine from its own vineyards (in this case, 15 acres of muscadine grapes), the vinifera and muscadine wine already in barrels in its cellars, and from grapes that will be purchased from the outside. Webb's son, Ben, who is just finishing work on his vit and enology degree from Surry Community College, will be making the muscadine-based wines, and Dana Acker, another Surry alumnus, will be making the vinifera and hybrid-based wines. There will be new labels and a dual focus, says Webb, "ONS will produce wines

both for the supermarket trade and for the white tablecloth crowd." And a new pricing structure will attract more people to a broader wine offering. All ONS wines sold out of the tasting room will be priced at \$10. "People will be able to choose on taste rather than on price," says Webb.

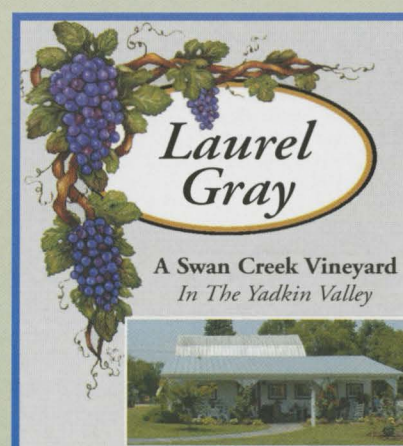
Sales of its own wines will be only half the picture at ONS. The other half of ONS's production will be dedicated to a new custom-crush program in which local growers can bring in grapes to have wines made under their own labels. Says Webb, "Old North State will give growers who sign up for the program the information they need to oversee the making of the wines, to obtain permits and label approvals and to market the wines successfully. ONS will become a winery incubator

for the North Carolina wine industry."

In addition to the winery operations, Webb plans to reopen the restaurant that was once part of the old winery. "We have a lot of work to do to get this organization back up and running. But we have already accomplished a lot of the goals we set for ourselves. And the rest should fall into place." And most importantly to Webb, "We are going to have fun doing it."



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Brent's Blog



Brent Kleinheksel is one of a number of newcomers to the Yadkin Valley and Carolina wine country, people with vision, spirit and a desire to learn and be a part of our wine culture. Each issue he's going to keep us up to date on his journey from oenological neophyte to . . . well, that's what we're going to find out.

Earlier this spring I turned over a large section of earth next to the vineyard and raked in nearly 10,000 Black eyed Susan seeds. Eight weeks later, the flowers are in bloom, butterflies and bees are everywhere and everything is right with nature and the world. The deer didn't eat them, the Japanese beetles didn't feast on them and no chemicals were sprayed to assure their survival. Every few days I pick a few and re-do the arrangements in the house. Happiness abounds.

Likewise for my daisies and for the Catawba grapes. Deer don't eat them, beetles avoid them and disease is non-existent. In short, they are well adapted to the North Carolina soil and climate. They grow vigorously and provide hours of enjoyment.

Contrast that with *Vitis Vinifera*, or so-called European grapevines — grapes like Cabernet Sauvignon, Merlot, Chardonnay, etc. These plants have little or no resistance to North Carolina pests and diseases. A rigorous and attentive spray program is a must. *Vinifera* prefer higher pH soils with lots of phosphates, both of which are not real abundant here. Additionally *Vinifera* produce more concentrated flavors when presented with higher diurnal temperature variation — something that can be seriously lacking during the hot, steamy summer months in North Carolina. It just doesn't cool down much at night.

I had equated wine growing with the pleasures that result from working hard on a beautiful vegetable garden or the laborious toils of landscape design. In fact, the pleasures have been few and far between. The grapes are constantly covered in fungicides or pesticides or both. The weeds grow so quickly and so readily that herbicides in some form are almost mandatory. The beneficial insects are gone, long dead from the pesticides, but the Japanese beetles seem to come from miles away. A smell of chemical residue hangs over the plants. It's all very discouraging to a small grape grower. I can't imagine, indeed cannot even fathom, having more than my little two acres to tend.

Had I to do it all over again, I would not plant European wine grapes. I'd do some more

research and search for varieties (native hybrids, etc.) that are more resistant to regional diseases and pests. By retaining the aesthetics of the grapevines, losing the chemicals, building up the surrounding ecosystem and ultimately being more productive with my time, it would be a far more enriching experience.

My second year vines did a miraculous turnaround in mid-June. The 3,000 lbs of lime put down last fall finally got down to the plant roots as a result of all the rains in late June. Those plants had small, curling leaves and looked horrible. But once I pruned them up to one shoot, and after about six inches of rain, almost all of them are up to the fruiting wire and beyond!

Other than that, the third-year vines had some early powdery mildew issues at fruit set. The clusters are in OK condition, but are suffering from uneven ripening, some berry burst, spotting, etc. If I can keep the deer out, I might

selectively harvest the best berries and take enough fruit to fill a few carboys this fall.

I got myself into this mess; I started down this road. Secretly I am sort of excited, in a "man" sort of way, to get another piece of equipment. My family thinks that is sort of strange. I'm ready for this season to be over, only to start fresh again next year with more deer fencing, more advanced organic beetle control methods, a magnificent air blast sprayer, a slower growing cover crop and of course, renewed hope that next year will be the year that it will all come together.

My quest to start a legitimate, 20-acre plus vineyard in North Carolina has now officially ended. However, the struggles with my existing two-acre vineyard will continue. Thank God I realized this before investing more heavily. Grape growing is tough.

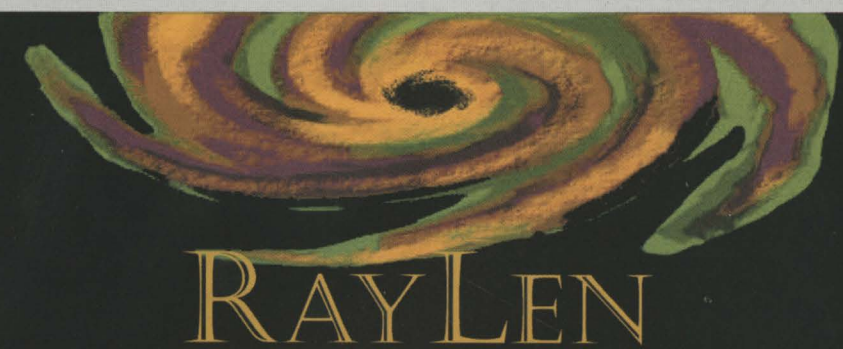
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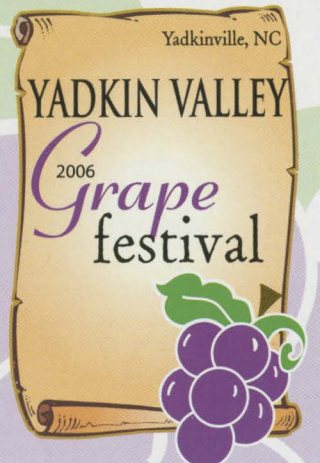
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SEPTEMBER

- September 2. Third annual Labor Free Festival at AmRhein Wine Cellars, Bent Mountain VA. From 4 to 8 p.m. Featuring live music by The Catalinas, vineyard tours and a children's activity tent. Tickets are \$15 per person and free for children under 12. Advance reservations required.
- September 2-3. Summer Holiday Weekends at Biltmore Estate Winery, Asheville. Featuring live music, cooking demonstrations, wine tastings and wine seminars.
- Sept. 3. Winemakers Dinner at Chateau Morrisette, Floyd VA. Starts at 7 p.m. Features a five course dinner partnered with Chateau Morrisette wines. Cost is \$75 per person, with reservations required. 540-593-2865
- Sept. 8 — Oct. 22. Jazz Harvest Weekends every Saturday and Sunday at Biltmore Estate Winery, Asheville. Festivities include live jazz music, winery tours and tastings and grape stomps and cork tosses for the kids.
- Sept. 9. Saturday Shindig Series at RagApple Lassie Vineyards, Boonville, NC. Beach music concert featuring the Entertainers. From 6 to 9 p.m. Food available for purchase. Cost is \$15 per person plus 24 oz. jar of peanut butter for Second Harvest Food Bank.
- Sept. 9. Black Dog Country Music Concert at Chateau Morrisette, Floyd VA. From noon to 5 p.m. Event features live music by LoCash Cowboys. Also featuring The Jugbustlers.
- Sept. 9. Pottery and Wine Festival at Creek Side Winery, Elon, NC. Noon to 5 p.m. Featuring free wine tastings and door prizes along with more than a dozen Piedmont area potters showcasing their work.
- Sept. 15. Grape Day at the Raleigh Farmers Market. From 11 a.m. to 1 p.m. Featuring a grape stomp competition and free samples of grape desserts, juices and wines.
- Sept. 15. Scrapbook Night at Stonefield Cellars, Stokesdale, NC. From 7 to 10 p.m. An evening of wine drinking with scrapbook making with a consultant and supplies on site.
- Sept. 16. Annual Grape Jam Wine and Music Festival at Black Wolf Vineyards, Dobson, NC. From 11 a.m. to 6 p.m. Featuring music and entertainment plus arts and crafts booths. Tickets are \$15 for adults and includes wine glass.
- Sept. 16. Harvest Festival at RayLen Vineyards, Mocksville, NC. From 1 to 5 p.m. Featuring music by the Double Take Band and food from Bennett's Smokehouse. \$10 ticket

- includes admission, parking, music and wine tasting.
- Sept. 16. Second annual Italian Festival at Raffaldini Vineyards, Ronda, NC. From noon to 5 p.m. Featuring Italian food, music and wine. Fee of \$5 includes commemorative glass.
- Sept. 16. Sixth Annual Moonlight Stomp at AmRhein Wine Cellars, Bent Mountain VA. Begins at 4 p.m. Featuring live musicians, Virginia pork BBQ, marshmallow roasting and traditional grape stomp. Tickets are \$10 per person, with children under 12 free.
- Sept. 16. Shelton at Sunset summer concert series at Shelton Vineyards, Dobson NC. From 5 to 8 p.m. Featuring General Johnson and Chairmen of the Board. Tickets are \$25, with a \$5 discount for advance purchases and an additional \$5 discount for wine club members.
- Sept. 16. Purple Feet Festival at Silver Coast Winery, Ocean Isle Beach NC. Featuring music, food and grape stomping.
- Sept. 23. Second annual harvest festival at Cypress Bend Vineyards, Wagram NC. From noon to 6 p.m. Admission is \$5 and includes a wine tasting. For more information, call 910-369-0411.
- Sept. 28. Harvest festival at Childress Vineyards, Lexington, NC. Begins at 6 p.m. Featuring music by The Part Time Party Band, food, wine and grape stomping.
- Sept. 29-30. Second Annual Muscadine Harvest Festival, Kenansville, NC. From 10 a.m. to 6 p.m. Featuring wine tastings, cooking contests, live music, childrens activities and foods from eastern NC. Tickets are \$15 in advance.
- Sept. 29. Annual Piedmont Opera Wine Tasting and Auction, Winston-Salem. From 7 to 10 p.m. in the lobby of the Wachovia Center. Regular admission of \$35 per person includes more than 50 wines for tasting. Premium admission of \$70 per person also includes admission to limited reserve room.
- Sept. 30. Black Dog Bluegrass Concert at Chateau Morrisette, Floyd VA. From noon to 5 p.m. Event featuring live music by the Lonesome River Band. Even also features The Cana Ramblers.
- Sept. 30. Annual Harvest Festival at Westbend Vineyards, Lewisville, NC. From 11 a.m. to 5 p.m. With live music and pit barbecue. Tickets are \$10.
- Sept. 30 - Oct. 1. Music in the Vineyards series at Childress Vineyards, Lexington NC. Featuring an American Idol-style talent contest with performers vying for the chance to sing at the Lexington Barbeque Festival.



Yadkinville, NC

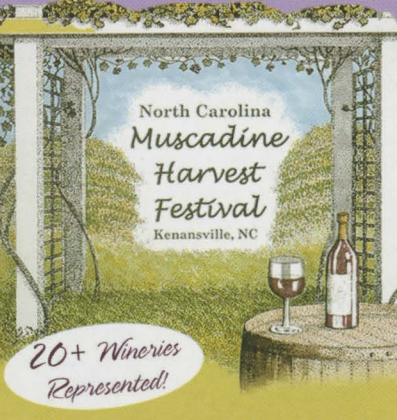
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Great Grapes!
wine, arts &
food festival

October 7, 2006
Symphony Park at SouthPark Mall
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Saturday, 11am- 7 pm

Over 150 Wines to Sample
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Continuous Live Music

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Admission includes a souvenir wine glass,
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No pets, coolers, food or drinks, please. Chairs & blankets welcome. Show is rain or shine.

A MOOREA MARKETING PRODUCTION

OCTOBER

- Oct. 7. Taste Carolina Wine Festival at Piedmont Triad Farmers Market, Greensboro, NC. From 11 a.m. to 6 p.m. Featuring live music and tastings from more than a dozen North Carolina wineries. Tasting tickets, \$15 in advance and \$20 at the gate.
- Oct. 7. Great Grapes Wine, Arts and Food Festival at Symphony Park, Charlotte, NC. From 11 a.m. to 6 p.m. Featuring live cooking demonstrations, live music and wine tastings from more than a dozen North Carolina wineries. Tickets are \$17 in advance and \$20 at the gate.
- Oct. 7. Sixth Annual Oktoberfest at AmRhein Wine Cellars, Bent Mountain VA. From 1 to 6 p.m. Features live music, German cuisine, traditional barrel rolling and a children's activity tent. Tickets are \$15 per person and includes souvenir glass.
- Oct. 8. Second Annual Celebrate NC Wines Festival at NCSU Raulston Arboretum, Raleigh. Sample wines from 10 wineries with proceeds going to support grape and wine-making research.
- Oct. 13. Friday Night Make-over at Stonefield Cellars, Stokesdale, NC. From 6:30 to 10 p.m. Tickets are \$15 and include hors d'oeuvres, first glass of wine and a make-up application by professional make-up artists.
- Oct. 14. Spliz-a-dinkum Festival at RagApple Lassie Vineyards, Boonville, NC. Beach music concert featuring the Raleigh Rewind Band and Doubletake Band. From 1 to 7 p.m. Food available for purchase. Cost is \$15 per person plus 24 oz. jar of peanut butter for Second Harvest Food Bank.
- Oct. 14. Sixth Annual Harvest Festival at Moonrise Bay Vineyard, Knotts Island, NC. From noon to 5 p.m. Tickets are \$25 per person and include food, wine tasting and bluegrass music by Still on the Hill.
- Oct. 14. Black Dog Beach Music Concert at Chateau Morrisette, Floyd VA. From noon to 5 p.m. Live music by The Tams.
- Oct. 14-15. Harvest Festival at the Vineyards of Swan Creek. Free event from noon to 5 p.m. both days. Consecutive entertainment, wine, live music and refreshments at

- Raffaldini, Laurel Gray, Buck Shoals and Windy Gap vineyards, all located near the Swan Creek community of western Yadkin County.
- Oct. 14-15. Olive Festival at Villa Appalaccia Winery, Floyd, VA. From 11 a.m. to 4 p.m. Saturday and noon to 4 p.m. Sunday. Featuring tastings of aged Balsamic vinegars as well as olives and oils along with Italian food and wine. Tickets are \$15 per person.
- Oct. 21. Third Annual Harvest Festival and Grape Stomp at Dennis Vineyards, Albemarle, NC. From 6 to 10 p.m. Featuring live music by The Extraordinaires, grape stomp and Lucile Ball lookalike contest.
- Oct. 21. Oktoberfest at Silver Coast Winery, Ocean Isle Beach, NC. Featuring German food, music and yodeling.
- Oct. 21. Second Annual Ginny B. Memorial Motorcycle Ride through the vineyards of Yadkin County. Check-in begins at 8:30 a.m. at the Yadkin Valley Grape Festival in Yadkinville. Cost is \$25 per driver and \$15 per passenger with all proceeds going to Hospice of Yadkin County.

- Oct. 21. Third Annual Yadkin Valley Grape Festival. From 11 a.m. to 5 p.m. in Yadkinville, NC. Featuring live music and wine tastings from more than a dozen North Carolina wineries. Tasting tickets are \$15 in advance and \$20 at the gate.

NOVEMBER

- Nov. 11. Shindig Holiday Festival at RagApple Lassie Vineyards, Boonville, NC. Featuring music by Big Ron Hunter on guitar. From noon to 6 p.m. Free event.
- Nov. 11-12; 18-19. Autumn Harvest Soup Weekends at AmRhein Wine Cellars, Bent Mountain VA. From noon to 5 p.m. Event pairs AmRhein wines with homemade soups. Tickets are \$5 and include soup and bread.
- Nov. 18. Festa Italia at Silver Coast Winery, Ocean Isle Beach, NC. Featuring Italian music, food, wine and games.

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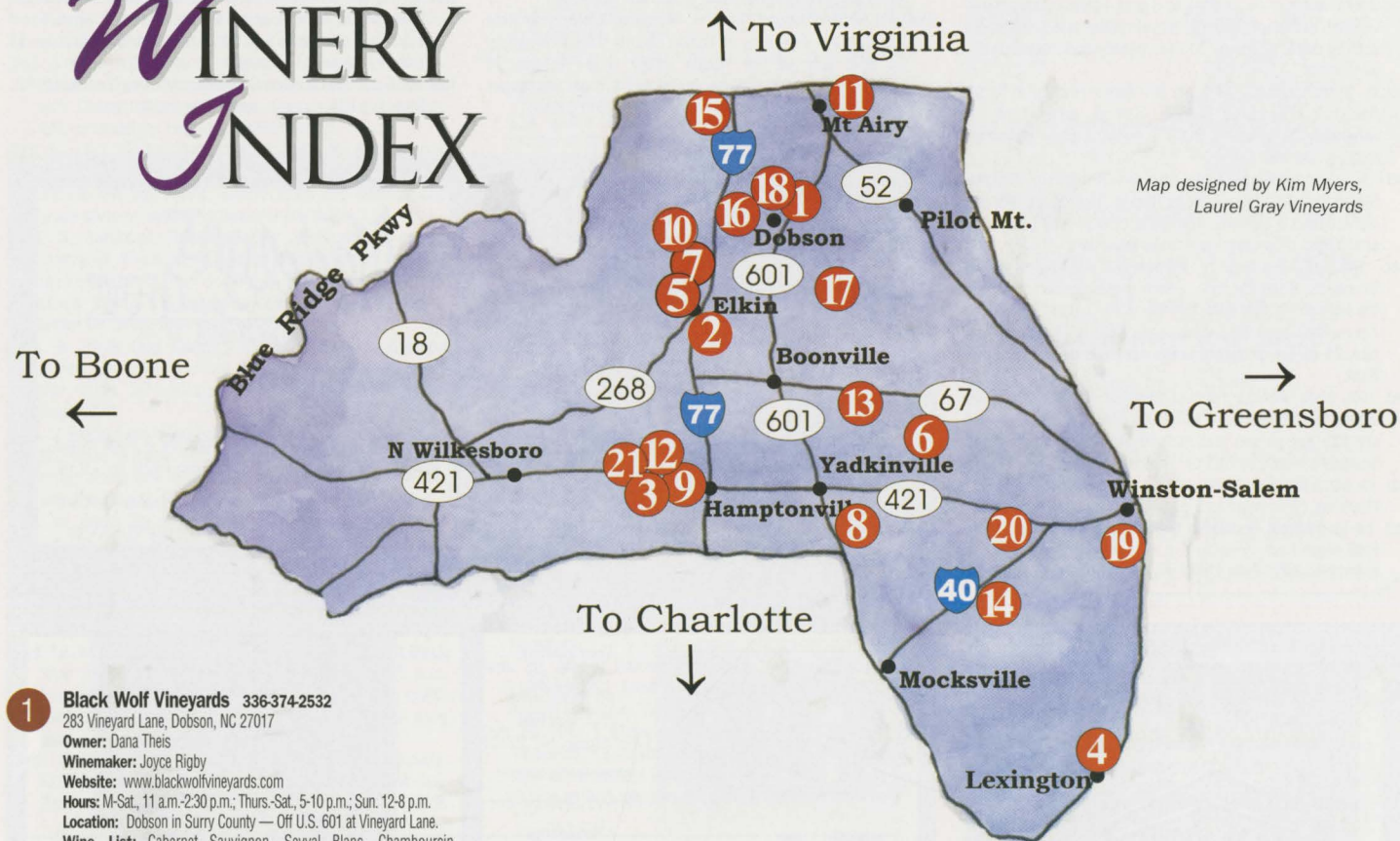
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Yadkin Valley

APPELLATION

WINERY INDEX



1 Black Wolf Vineyards 336-374-2532

283 Vineyard Lane, Dobson, NC 27017
Owner: Dana Theis
Winemaker: Joyce Rigby
Website: www.blackwolfvineyards.com
Hours: M-Sat, 11 a.m.-2:30 p.m.; Thurs.-Sat, 5-10 p.m.; Sun, 12-8 p.m.
Location: Dobson in Surry County — Off U.S. 601 at Vineyard Lane.
Wine List: Cabernet Sauvignon, Seyval Blanc, Chambourcin, Chardonnay, Pinot Noir, Sauvignon Blanc, red and white blends.

2 Brushy Mountain Winery 336-835-1313

125 W. Main St., Elkin, NC 28621
Owners: Matthew and Ann Mayberry and family.
Winemaker: Sean McRitchie
Hours: Opening in Sept. Call ahead. Thurs.-Sat, noon-6 p.m.; Sun, 1-5 p.m.
Location: Surry County — Downtown Elkin, 1/2 block west of Bridge Street.
Wine List: French varietals, Blackberry.

3 Buck Shoals Vineyards 336-468-9274

6137 Vintner Way, Hamptonville, NC 27020
Owners: Terry and Joanne Crater
Consulting Winemaker: Stephen Rigby
Website: www.buckshoalsvineyard.com
Hours: Wed.-Thurs., 11 a.m.-5 p.m.; Fri.-Sat., 11 a.m.-6 p.m.; Sun., 1-5 p.m.
Location: Yadkin County — Exit 267 off U.S. 421 and follow the signs 2.6 miles on Windsor Road; vineyard and winery on right.
Wine List: Rocco Red, Bryan's Legacy, Pinot Grigio, Chardonnay, Vito's Pride, Shoals Creek Red.

4 Childress Vineyards 336-236-9463

1000 Childress Vineyards Road, Lexington, NC 27295
Owners: Richard Childress and Greg Johns
Winemaker: Mark Friszowolski
Website: www.childressvineyards.com
Hours: Mon.-Sat., 10 a.m.-6 p.m.; Sun., noon-6 p.m.
Location: Davidson County — off US 64 just west of intersection with US 52.
Wine List: Chardonnay, Viognier, Pinot Gris, Pinnacle, Cabernet Franc, Cabernet Sauvignon, Syrah, Sangiovese, Merlot, Classic Red, White and Blush, Serendipity White and Red (muscadine), Port and Sweet Last Harvest Dessert wines, Reserve and Signature Reserves.

5 Elkin Creek Vineyard 336-526-5119

318 Elkin Creek Mill Road, Elkin, NC 28621
Owner and Winemaker: Mark Greene
Website: www.elkinckreekvineyard.com
Hours: Thurs.-Sat., 11 a.m.-9 p.m.; Sun., 11 a.m.-3 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.
Wine list: Pinot Grigio, Chardonnay, Barbera, Rossa, Sangiovese, Dessert Wine.

6 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
Hours: Fri., 11 a.m.-6 p.m.; Sat., noon-5 p.m.; Sun., 1-5 p.m.
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.
Wine list: Cabernet Sauvignon, Syrah, Chardonnay, Viognier, Olde Yattken, Crushed Velvet.

7 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
Hours: Thurs.-Sat, 12-6 p.m.; Sun, 1-5 p.m.; or by appt.
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.
Wine list: Chardonnay, Merlot, Guernsey Red (sweet), Red Barn Blend.

8 Hanover Park Vineyard 336-463-2875

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

9 Laurel Gray Vineyards 336-607-WINE

5726 Old Hwy 421, Hamptonville, NC 27020
Owners: Kim and Benny Myers
Website: www.laurelgray.com
Hours: Wed, 1-6; Thurs-Fri, 10-6; Sat, 10-5; Sun, 1-5
Location: Yadkin County, Hwy 421 North to Exit 267, (1.5 miles north of I-77) Exit right onto Windsor Rd., go .1 mile to Old Hwy 421 turn right, Vineyard is .1 mile ahead on left.
Wine List: Barrel Fermented Chardonnay, Cabernet Sauvignon, Scarlet Mountain (off-dry red), Syrah, 1773 sweet pink blend, Viognier.

10 McRitchie Wine Company 336-874-3003

315 Thurmond PO Road, Thurmond, NC 28683
Owners: Sean and Patricia McRitchie
Winemaker: Sean McRitchie
Website: www.mcritchiewine.com
Hours: By appt. Call ahead.
Location: Wilkes County — From I-77, Take Exit 83 or Exit 85 to US 21 north toward Sparta. After 8 miles, turn right on Thurmond PO Road (not Thurmond Road). Vineyard 1/8 mi. on left.
Wine List: French varietals and blends.

11 Old North State Winery 336-789-9463

308 North Main Street, Mount Airy, NC 27030
Owners: Mike Thomas, Ben Webb, Tom Webb
Website: www.oldnorthstatewinery.com
Hours: Mon-Sat, 11 a.m.-8 p.m.; Sun, 1-6
Location: Surry County — From I-77, take I-74 East to US 601 into Mt. Airy. Follow signs for Visitor Center. Winery is on left past the Visitor Center on Main Street.

Wine List: Cabernet Franc Reserve, Chardonnay, Spring House White, Starlight White, Cabernet Sauvignon, Merlot, Prélude, Autumn Leaf Red, Autumn Leaf Rosé, Autumn Leaf Gold, Sandy Cross Muscadine, Afternoon Delight Red Muscadine, Restless Souls Red Blend.

12 Raffaldini Vineyards 336-835-9463

450 Groce Road, Ronda, NC 28670
Owners: The Raffaldini Family
Partner and General Manager: Stephen Lyons
Winemaker: Stephen Rigby
Website: www.raffaldini.com
Hours: Wed.-Sat, 11 a.m.-5 p.m., Sun., 1-5 p.m.
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.
Wine List: Bella Misto, Rosso, Sangiovese, Rosato, Chiara, Vermentino, Pinot Grigio, Fio.

13 RagApple Lassic Vineyards 866-RAG-APPLE

3724 RagApple Lassic Lane, Boonville, NC 27011
Owners: Frank and Lenna Hobson
Winemaker: Linda M. King
Website: www.ragapplelassie.com
Hours: daily, noon-6 p.m.
Location: Yadkin County — 3 miles east of Boonville off NC 67.
Wine List: Pinot Gris, Viognier, Chardonnay, Merlot, Cabernet Sauvignon, Syrah, Red Zinfandel, Rockford red, Boonville Blanc.

14 RayLen Vineyards 336-998-3100

3577 US Hwy 158, Mocksville, NC 27028
Owners: Joe & Joyce Neely
Winemaker: Steve Shepard
Website: www.raylenvineyards.com
Hours: Mon-Sat, 11 a.m.-6 p.m.
Location: Davie County — Via I-40 West, Exit 180, left on NC 801 S, right on 158 West; winery is 4 mi. on right.
Wine List: Chardonnay, Pinot Grigio, Viognier, Merlot, Cabernet Franc, Shiraz, Carolinus, Category 5 Cabernet Blend.

15 Round Peak Vineyards 336-352-5595

765 Round Peak Church Rd., Mount Airy, NC 27030
Owners: Susan & George Little, Janet & Lee Martin
Vineyard Manager: Josh McKeown
Winemaker: Sean McRitchie
Website: www.roundpeak.com
Hours: Mon., Thurs.-Sat., 10 a.m.-5 p.m.; Sun., noon-5 p.m. or by appt.
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.
Wine List: Chardonnay, Merlot, Sangiovese, Cabernet Franc, Cabernet Sauvignon, Nebbiolo, Fiddler's Red and Sweet Niagara

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

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

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.

Wine List: Sauvignon Blanc, Chardonnay, Riesling, Cabernet Franc, Cabernet Sauvignon, Merlot, Syrah, Pinot Noir, Port, Madison Lee Red and White, Salem Fork Blush.

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
Hours: Sat., noon-6 p.m.; Sun., 2-6 p.m.; or by appt.
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.
Wine List: Cabernet Sauvignon, Cabernet Franc, Chardonnay, Syrah.

18 Surry Community College Winery 336-386-3408

Surry County — I-77 to Exit 93 (Dobson); Turn right and follow Zephyr Road into Dobson. Turn right at courthouse and SCC is 1/2 mile on right. Tours by appointment.

19 Weathervane Winery 336-775-9717

484 Hartman Road, Winston-Salem, NC 27127
Owner: Sid Proctor
Hours: Call for appt.
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.
Wine List: Sauvignon Blanc, Viognier, Pinot Grigio, Merlot, Stratosphere, Grand Vieux Chateau du Roi, Temperature Rising, Rooster Red, Rooster Black, Sweet Mountain Bliss, Strawberry Breeze, Tropical Wave.

20 Westbend Vineyards 336-945-5032

5394 Williams Rd., Lewisville, NC 27023
Owner: Lillian Kroustalis
Winemaker: Mark Terry
Website: www.westbendvineyards.com
Hours: Tues.-Sat, 11 a.m.-5 p.m.; Sun, noon-5 p.m.
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.
Wine List: Chardonnay, Riesling, Viognier, Merlot, Cabernet Sauvignon, Pinot Noir, Chambourcin, Yadkin Fumé, Vintner's Signature Carolina Series blends, Pioneer Series blends.

21 Windy Gap Vineyards 336-984-3926

656 Pardue Farm Rd., Ronda, NC 28670
Owners: Allen and Sandra Hinchner
Winemaker: Allen Hinchner
Website: www.windygapvine.com
Hours: Tues.-Sat, 11 a.m.-6 p.m.; Sun, noon-5 p.m.; Mon. by appt.
Location: Wilkes County — From US 421, Exit 272 (Clingman Road). Go north on Clingman Rd. After approx. 1/2 mile, turn left onto Pardue Farm Rd. Go 1/4 mile and turn left again on Pardue Farm Rd. Go .3 mile and turn right onto paved driveway. Winery is at end of driveway.
Wine List: Viognier, Chardonnay, Chambourcin, Cabernet Franc, Cabernet Sauvignon, Tary Red, Three Dawg Nite, Frog Level Fling Blush, Sweet Fat Basset, Blueberry, Blackberry.

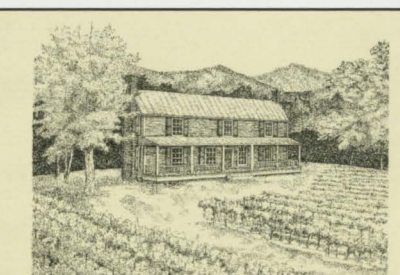
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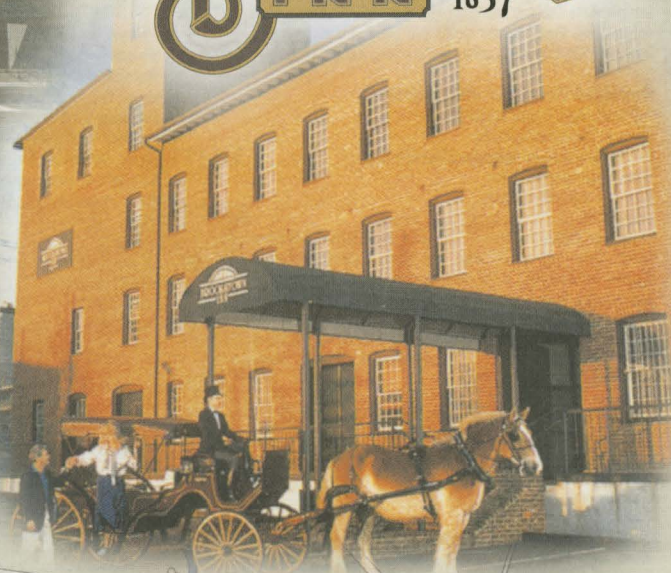
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