

# WINE TRAIL TRAVELER QUARTERLY



Each year the “eat and drink local movement” becomes larger as more people become aware of what is produced in their own communities. The drink local wine movement has also seen growth this past year. In October of 2008, DrinkLocalWine.com launched their website and local wine writers and bloggers throughout the country wrote articles and blog entries about the local wineries during regional wine week. This year from October 11th through 17th, writers and bloggers will once again write about regional wines.

DrinkLocalWine.com held its first annual conference during August in Dallas, Texas. The conference was open to wine bloggers and writers and the general public. Tickets to the event were sold out prior to the event. The focus of the conference was wine production in Texas, the fifth largest wine producing

## Drink Local Wine

by Terry Sullivan



*Wine writers and bloggers taste and tweet at the Drink Local Wine Conference.*

state in the country. Opening with a winemakers dinner, participants enjoyed a culinary delight paired with Texas wines at Le Cordon Bleu Institute of Culinary Arts in Dallas. The winemakers shared their thoughts about their wines that were paired with the food.

On Saturday, participants attended sessions centering around the drink local wine movement

in Texas. After the sessions, everyone delighted in a wine reception that became known as the Texas Twitter Taste Off. Forty-eight Texas wines were tasted and votes

tallied to judge the best dry and sweet red and white wines. During the reception the wine writers and bloggers used Twitter to record their impressions of the wines during the event. As one of those writers, I was first concerned that with the 140-character limit for tweets, and the need for hashtags, it

would be difficult to describe wines. This wasn't a problem though.

When was the last time you tasted a local wine? Find out for yourself by visiting the wineries closest to where you live. When visiting, find out where the winery sourced its grapes. Just because you have a winery in your community doesn't mean the grapes were grown in your community.

## Home Winemaking Scene

by Terry Sullivan

In mid-September we bottled two cases of the mead we began last fall. Although it only took two weeks to ferment, the mead took several months to clarify. It is about 14% alcohol with 0% residual sugar. Although dry, the honey aroma and taste seem sweet. This mead was made from honey with no fruit or flavoring added. We wanted to create a

taste of the place where the bees made the honey.

Looking forward to making wine with grapes at two different wineries this fall. We are making a barrel of Cabernet Sauvignon at Vint Hill Craft Winery in Vint Hill, Virginia. We are also joining a group to make a barrel of Cabernet Sauvignon at Tin Lizzie Wineworks in Clarksville, Maryland. We also

hope to have the carboys filled at the house. One carboy will have Cabernet Sauvignon and the other will have Tannat. Terry wants to make a Cab-Tannat blend.

Check out the next issue of the Wine Trail Traveler Quarterly to find out how the fermentation went or follow the [winemaking blog](#).

# A Love Affair with Wine

by Erin Sullivan

The first time I had a sip of wine, I made a horrible face and exclaimed, "YUCK!" I couldn't imagine why anyone would want to drink it. Of course, I was in second grade and had just had my First Communion. If you had told my eight year old self that one day I would come to love that purple-y repugnant drink I probably would have tried to move to Neverland while singing, "I won't grow up!"

There was a long time lapse before I dabbled in wine again. I was re-introduced to it while I was studying abroad in France. Ahh yes, I remember the days of "brown bagging" a bottle while walking down the street and singing with my study abroad partner in crime.

Those two euro bottles of wine and I had some good times. If only I had realized that those same bottles would cost \$20 back in the US I would have sipped them much more carefully.

My true appreciation for wine came in France when my school offered a wine tasting course. The fastest way to get a college student to sign up for anything is to offer free booze and I was no exception. However once I was in the class sitting down with a pad of paper and a gleaming chic wine glass my vision started to change. I inhaled deeply and a whole new world opened up to me. The days of downing a glass were over. The era of smelling,



swirling, and swishing had begun. This was only the beginning of my love affair with wine.

Read more in the next issue of Wine Trail Traveler Quarterly.

## TEXSOM

by Terry Sullivan

While in Dallas, we had the opportunity to attend TEXSOM, the Texas Sommelier Conference, the day after the Drink Local Wine Conference. TEXSOM was open to the public and was a great educational opportunity for anyone interested in wine. We attended the Sunday sessions. Each session included tasting eight wines accompanied with a presentation. The speakers used PowerPoint and Keynote presentations as they directed the attendees to sample the wines.

The first session was about Pinot Noir. During this session we tasted Pinots from around the world as the speaker discussed the region where the grapes were grown.

The second session was about Sake. The speaker discussed the making of Sake and differences between sakes. We tasted eight Sakes differing in some attribute such as the same Sake with one chilled and the other warm.

Lunch was a treat and Banfi provided three wines to pair with the foods. After lunch, we returned to three more sessions that covered wines from Austria, Rioja and Northern Rhone. It is interesting to note that during the sessions, everyone used their spit cups. Tasting forty wines is quite a bit of wine if consumed. The bloggers from the Drink Local Wine Conference used computers and iPhones to send tweets about the TEXSOM seminars. It was as if once trained to tweet, it became habit.



Consider attending a sommelier conference; it is a great educational opportunity.



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### Winery Trip Itineraries

**35 Itineraries from 11 States and Canada to choose from**

<http://winetrailtraveler.com/itineraries/tripitineraries.php>

# Lake Michigan Shore AVA Wineries

*by Kathy Sullivan*

Located within a half hour of South Bend, Indiana, one and a half hours from Chicago, Illinois and two and a half hours from Detroit, Michigan, the Lake Michigan Shore AVA is definitely a doable day trip for travelers. With many lodging options, weekend and weeklong winery enthusiasts will find a charming wine region to visit. With more than a dozen wineries located in the AVA, plan to spend three or four days enjoying the wineries and local cuisine available. Since the 1800s, this area of Michigan has been known as Michigan's Fruit Belt. When visiting the wineries in this area watch for signs encouraging consumers to "buy local."

Wineries vary in age, wines, architecture and size. For instance, St. Julian Winery in Paw Paw, Michigan is the oldest and largest winery in Michigan with a history that dates back to 1921. Domaine Berrien Winery & Cellars is one of the newest wineries in Michigan opening its doors in 2008. Tabor Hill Winery and Restaurant has a decor finished with barn siding from three barns on the property. In addition, they provide an elegant restaurant experience for visitors. Contessa Wine Cellars, in an A-shaped modern structure, offers a delightful room and deck to stop and spend some time while enjoying conversation and tasting wines.

Lawton Ridge Winery is a new-winery on the block having opened its doors in a renovated building in 2008.

Anyone enjoying architecture will be fascinated with the story of The Round Barn Winery. The tasting room is actually located in a round barn that was built in Indiana in the 1800s. An Amish group dismantled the barn just prior to it being demolished. The pieces were delivered to the winery where it was once again rebuilt by the Amish. Round Barn also has a distillery and brewery onsite.

The Lake Michigan Shore AVA benefits from the Michigan Great Lake that moderates temperatures. Winter snows protect the grapevine roots. Red grapes growing in this AVA include Cabernet Franc, Merlot, Pinot Noir, Syrah, Cabernet Sauvignon, Malbec, Lemberger, De Chaunac, Chelois, St. Vincent and Petite Verdot. White grapes include Chardonnay, Pinot Grigio, Marsanne, Roussane, Viognier, Vignoles, Sauvignon Blanc, Traminette, Seyval and Riesling.

Visitors will discover that each winery is friendly and offers a variety of wines to taste.

*Opposite page: Images of Lake Michigan Shore wineries and vineyards by Terry Sullivan.*



**WINE LOVERS  
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ALL OTHERS  
WILL BE CRUSHED**



# Wine and the Bible

## Dionysus – Just the God of Wine?

by Meghan Sullivan

Many people are aware that Dionysus (also Bacchus) was the Greek god of wine. But I think fewer people are familiar with the many similarities between the mythic figure Dionysus and the historical figure Jesus Christ. Like Jesus, Dionysus was born of a god (Zeus, the king of the Greek gods) and a virgin (Semele, the princess of Thebes). Just as the infant Jesus narrowly escaped death at the hands of King Herod, Dionysus narrowly survived Hera's attempt to murder him as an infant. Both Jesus and Dionysus performed to illustrate their divinity. Both figures endured rejection by friends and family in their hometowns. Both suffered grotesque deaths – Dionysus died at the hands of the Titans, who cut up his body and ate it. And both Jesus and Dionysus ascended into heaven where they joined their Fathers.

Long before Jesus presided over a meal of bread and wine at the Last Supper, Dionysus had established a link between wine and divinity. The Athenian Euripides, a playwright living between approximately 485-406 B.C.E., wrote of Dionysus:

*His blood, the blood of the grape,*

*lightens the burden of our mortal misery.*

*When, after their daily toils, men drink their fill,*

*sleep comes to them, bringing*



*release from all their troubles.*

*There is no other cure for sorrow.*

*Though himself a God, it is his blood we pour out*

*to offer thanks to the Gods. And through him, we are blessed. [1]*

The parallels between this passage and the Roman Catholic and Eastern Orthodox interpretation of the Eucharist, Christ's body and blood, are striking. Just as, in the Catholic Mass, Christians sacrifice Christ's body and blood as an offering before God, the ancient Greeks poured out Dionysus' blood (wine – "the blood of the grape") as an offering of thanks before their gods.

Furthermore, ancient Greeks who consumed Dionysus' blood in the form of wine received a blessing from their gods. In some instances, consumption even enabled the Greeks to take on Dionysus' immortal nature. This parallels Jesus' words in John's Gospel: "Those who eat my flesh and drink my blood have eternal

life, and I will raise them up on the last day" (Jn. 6:54 NRSV).

What are the implications of these similarities? It would be dangerous to attempt to establish a causal relationship between the figure of Dionysus and Jesus Christ. Perhaps all we can say is that both traditions reflect common thematic truths. Dionysus was certainly more than a god of wine, just as Jesus Christ was more than a miracle-worker who turned water into wine. By establishing wine as a central ritualistic component, both figures left mortals with the hope of immortality.

*Meghan Sullivan is a graduate student in theological studies at the University of Dayton in Dayton, Ohio. She writes columns about wine-related trips and experiences. Her latest feature, a column entitled "Wine and the Bible," discusses connections between wine, the Bible, and Christianity.*

[1] Stephen L. Harris, *The New Testament*, 6th ed. (Boston: McGraw Hill, 2009), 76. [Euripides' play trans. by Michael Cacoyannis.]

# Trivia

by Kathy Sullivan

In the northern hemisphere, the 2009 harvest is complete at some vineyards while others are in the middle of harvesting or waiting for a late harvest grape or an Icewine grape harvest. The late harvest grapes will result in a dessert wine style, as will the Icewine grapes.

*Interested in the yield of wine from grapes?*

These figures are only averages as grape variety, weather and viticulture techniques impact these numbers.

1 case of wine = 30 pounds of grapes

1 barrel of wine = 740 pounds of grapes.

1 barrel of wine = 25 cases

1 acre of land = five tons of grapes = 13.5 barrels

Did you know that it costs more to begin a vineyard than it does to start a winery? Estimates are that to start a vineyard is about \$10,000 per acre. This does not include fencing and nettings to keep deer and birds out. Nor does

it include the tractors and other machinery necessary in any farm business. Some state governments see the need for more vineyards and have programs designed for this. If you are interested in starting a vineyard, check out Texas, which not only needs more vineyards to support its current number of wineries but also offers support to help to get a vineyard started. Owning and caring for a vineyard is hard work but for many boutique wineries it offers families a satisfying quality of life.

## Book Review

by Kathy Sullivan

### **Vineyard cuisine: Meals & Memories from Messina Hof**

Authors: Merrill & Paul Bonarrigo

Publisher: Bright Sky Press

USA Price: \$24.95/hardcover

Copyright: 2007

ISBN: 978-1933979021

Pages: 168

The authors, Merrill and Paul Bonarrigo are the founders of Messina Hof Winery & Resort. By beginning with a one-acre experimental vineyard and persisting despite naysayers, they now have achieved success in the vineyards, winery and as a destination site. The winery is located in Bryan, Texas.

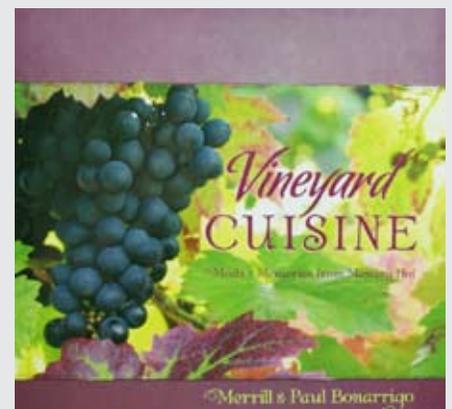
Vineyard Cuisine: Meals & Memories from Messina Hof is a combination cookbook, and love story. Interlaced between many (more than 90) recipes

is the story behind Merrill and Paul, including how they met and chose to spend their lives together. Many of the recipes contain wine as an ingredient. The many photos, wine related and family and foods add to the readers' enjoyment of the book. This delightful book will help readers to learn the close association between wine and food.

The book is divided into five chapters that encompass recipes and stories. Chapter titles include Recipes from Our Roots – A German-Italian Love Story. Chapter 3 offers five different menus with recipes for each course. Chapter 5 is titled Recipes From the Heart of the Home... Togetherness Begins in the Kitchen. Discover why one particular recipe, Paulo's Salad, became known "as a wedding proposal salad." Food aficionados can select from more than 90 recipes. Some of the

recipes to look forward to include Zwiebelkuchen, Crab Pancakes, Macadamia-Crusted Halibut, Port and Cream Freeze and Tawny Port Latte. An index is available to easily find a particular recipe.

The book also includes wine and sauce pairing information. Vineyard Cuisine is an enjoyable book to read about food, wine, love and happiness. If you enjoy cooking, this book offers a double treat with its wonderful story and recipes.





## A Splash of Wine

# Shrimp and Pasta

### Ingredients:

12 oz fresh or frozen medium shrimp  
8 oz dry linguini or spaghetti  
3/4 c chicken broth  
1/3 c Round Barn Chardonnay Estate  
2 T lemon juice  
1/4 t crushed red pepper  
1/4 t salt  
1/4 c pine nuts  
2 cloves minced garlic  
1 T olive oil  
1 1/2 c sliced fresh mushrooms  
1 T butter  
4 c fresh baby spinach leaves  
1/4 c grated Asiago or Romano cheese

### Directions:

1. Clean shrimp and pat dry.
2. Cook linguini or spaghetti according to package directions, drain, keep warm.
3. Combine 3/4 cup broth, Round Barn Chardonnay, lemon juice, crushed red pepper and salt.
4. Cook shrimp in skillet with pine nuts, garlic and oil for two to three minutes.
5. Remove shrimp and add mushrooms and butter to skillet and saute for 3 minutes.
6. Add broth, bring to boil and reduce heat, cooking gently uncovered for five minutes.
7. Return shrimp to pan and add spinach. Toss over pasta. Serve topped with cheese.

Enjoy remainder of Round Barn Chardonnay with the meal.

Note: If you don't have Round Barn Chardonnay, try using a barrel-aged Chardonnay.

Recipe provided by The Round Barn Winery, Baroda, Michigan.

Round Barn Winery is located in a unique building built in 1881. Such structures were built to avoid 90° angles believed to harbor evil spirits. This particular building was built in Indiana and then moved piece by piece to the current site in Baroda, Michigan. An Amish community was instrumental in taking down and moving the barn.

# Tacchino Toscano (Tuscan Style Turkey)

## Ingredients:

½ c extra virgin olive oil  
4 -5 lb dark and light turkey meat, cut into 1 by 3 inch chunks (have the butcher prepare if need be)  
½ c pancetta, minced (sub prosciutto)  
¾ c crumbled Italian sausage, half sweet, half hot  
3 c diced onions  
2 c diced carrots  
3 c diced celery  
¼ c minced garlic  
Pinch crushed red pepper  
1 ½ T finely chopped fresh rosemary  
1 ½ T finely chopped fresh sage  
3 T finely chopped Italian parsley  
Salt  
Freshly ground black pepper  
1 c dry red wine or white wine – for recipe  
8 c canned whole tomatoes, with their juice, crushed  
1 lb penne or rigatoni pasta  
1 c grated Parmesan cheese  
1 – 6 oz. glass wine – for chef

## Directions:

1. Coat the bottom of a large skillet with the olive oil and heat over medium heat.
  2. Add the turkey meat, pancetta and sausage and cook until the meat begins to brown.
  3. Add the onions, carrots, celery, garlic, rosemary, sage and 1½ teaspoons of the parsley. Season with salt and pepper to taste and cook for 10 to 15 minutes.
  4. Add the wine and simmer until reduced by half.
  5. Add the tomatoes to the pan with enough water to cover all the ingredients.
  6. Bring to a simmer and cook the sauce for 1 1/2 hours, adding more water if needed.
  7. Bring a large pot of well-salted water to a boil. Add the rigatoni and cook until very al dente, about 7-8 minutes maximum. Do not overcook! Drain, reserving 1 cup of the cooking water.
  8. Add the pasta to the sauce with ½ c of the cooking water. Simmer 2 to 3 minutes for the pasta to absorb some of the sauce. If the mixture seems dry, add a little more pasta cooking water. Adjust the seasonings.
  9. Toss and serve sprinkled with the grated Parmesan and the remaining 1 ½ T parsley.
- Serve with wine.

Provided by Stone's Throw Winery, Baileys Harbor, Wisconsin.

# Wine Stuffing for Poultry

## Ingredients:

2 large onions, finely chopped  
1 c butter  
1-1/2 c chopped celery  
1-1/2 c chopped filberts  
2 t salt and 1 t pepper  
1-1/2 t dried marjoram  
6 c finely broken day-old cornbread  
4 c coarse crumbs of day-old bread  
3/4 lb sharp cheddar cheese, shredded  
1/2 c Ruby Nouveau or Domaine du Sac (Beaujolais-style dry red wine)

## Directions:

1. Sauté onions in butter, until limp.
2. Add celery, filberts, salt pepper and marjoram.
3. Turn onion mixture over breads.
4. Add cheese: sprinkle with wine and toss to mix thoroughly.
5. Spoon stuffing lightly into bird, filling it about 3/4 full. (Bake remaining stuffing in an uncovered shallow baking dish.)

To glaze bird, baste with wine mixed with melted butter during last 20 minutes of roasting. Makes enough stuffing for one 12-pound turkey or two 6-pound capons.

Recipe provided by Wollersheim Winery, Prairie du Sac, Wisconsin.



*Wollersheim Winery  
in Prairie du Sac,  
Wisconsin*

# Baked Sweet Onion Dip

## Ingredients

4 Vidalia or large sweet onions  
2 packages (8 oz each) cream cheese – softened  
1c finely grated Parmesan cheese  
½ cup mayonnaise or Miracle Whip

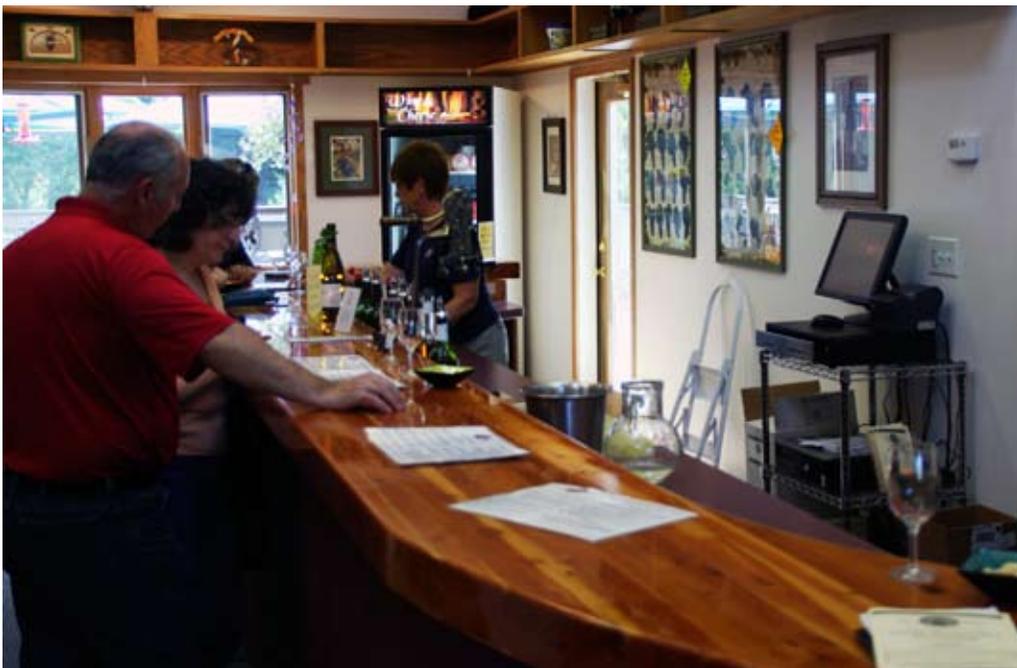
## Directions:

1. Chop onions and let drain if necessary (approx. 15 minutes).
2. Combine cream cheese, Parmesan cheese, and mayo using a hand mixer to start, until roughly combined.
3. Season to taste.
4. Use spoon or spatula and mix until smooth.
5. Add onions to cheese mixture, a small amount at a time, until all onions are used.
6. Turn out into a baking dish. Bake at 350 degrees for 1 hour or until golden brown and bubbling.
7. Let sit 10 minutes or until cool enough to eat. Serve warm with crackers.

Enjoy!

Provided by Domaine Berrien Cellars, Berrien Springs, Michigan.

"Wine Pairing: goes well with the Cabernet Franc as well as any of our Red wines." (statement from website)



*Domaine Berrien  
Cellars tasting room.*

# Food, Wine and Fun Events

## *California*

October 3, 2009

[California Beer & Wine Festival](#)

Yuba City, California

October 3, 2009

[7th Annual Rotary Wine Taste](#)

Chula Vista

Chula Vista, California

October 2 – 4, 2009

[The 27th Annual American Wine & Food Festival](#)

Los Angeles, California

November 18 – 22, 2009

[San Diego Bay Wine & Food Festival](#)

San Diego, California

January 28-30, 2010

[19th Annual Zinfandel Festival](#)

San Francisco, California

## *Connecticut*

November 12, 2009

[6th Annual Wine Tasting 2009](#)

Hamden, CT

## *Florida*

October 9 – 11, 2009

[Seafood Wine & Music Festival](#)

Panama City Beach, Florida

## *Georgia*

October 10-11, 2009

[Annual Taste of Atlanta](#)

Atlanta, Georgia

## *Illinois*

October 3, 2009

[Mokena Festival](#)

Mokena, Illinois

## *Maine*

October 15-18, 2009

[4th Annual Foliage Food & Wine Festival](#)

Blue Hill, Maine

October 22-24, 2009

["Harvest on the Harbor"](#)

Portland, Maine

## *Massachusetts*

October 16-18, 2009

[Martha's Vineyard Food & Wine Festival](#)

Edgartown, Massachusetts

January 23-24, 2010

[19th Annual Boston Wine Expo](#)

Boston, Massachusetts

## *Maryland*

October 17 -18, 2009

[Salisbury, Maryland: "Autumn Wine Festival"](#)

Salisbury, Maryland

## *Missouri*

October 3 – 4, 2009

[St. Louis Wine Festival](#)

St. Louis, Missouri

## *Pennsylvania*

October 16- 18, 2009

[Philadelphia Food & Wine Festival](#)

Philadelphia, Pennsylvania

## *North Carolina*

October 3, 2009

["Great Grapes Wine, Arts and Food Festival"](#)

Charlotte, North Carolina

October 24, 2009

[The Barbecue Festival](#)

Lexington, North Carolina

## *Oregon*

January 8 & 9, 2010

[Oregon Wine, Food & Brew Festival](#)

Salem, Oregon



## Texas

October 24, 2009

[Fredericksburg Food & Wine Fest](#)  
Fredericksburg, Texas

November 7, 2009

[3rd Annual Chocolate Festival of Texas & Texas Wines](#)  
Houston, Texas

## Virginia

October 10-11, 2009

["Old Town Wine and Food Festival"](#)  
Old Town Alexandria, Virginia

October 11, 2009

[Virginia: "Taste of Culpeper"](#)  
Culpeper, Virginia

## Washington

October 2, 2009

["Gusto! Celebrating the Best of Northwest Food, Wine, and Microbrews"](#)  
Everett, Washington

## Ontario, Canada

November 19-22, 2009

[Gourmet Food & Wine Expo](#)  
Toronto, Ontario

# The Holidays are Coming!

During the holidays nothing is better than walking into a winery tasting room that has a crockpot of mulled wine simmering. The spirit of the holidays is in the air and the atmosphere is cheerful with colorful seasonal decorations. Try making your own version of Mulled Wine.

## Thanksgiving Wine?

Do not wait until the week before Thanksgiving to decide what wine to serve. Check out the various styles of cranberry wines that are available at a number of wineries. Cranberry wine with turkey may be almost as good as cranberry sauce.

Or consider opening a bottle of white and red wine.

## Christmas Gifts for Wine Lovers

Sometimes a winery has a daunting selection of gifts to choose from, so you may just want to have a "gift idea list" to take with you when you visit wineries.

**Wine:** Choosing wine for someone else can be difficult unless you know the wines they enjoy. If you know they like red wines or white wines that makes it a bit easier. A suggestion would be to choose celebratory Champagne or sparkling wine. Perhaps even a Port or a Sherry would be a good selection.

**Gift Baskets:** Many wineries supply excellent gift baskets to choose between. Usually these gift baskets contain a bottle of wine but they don't have to. Some gift baskets are tied to particular

themes. Check out Ferrante Winery & Ristorante in Geneva, Ohio to discover some great gift basket ideas with a variety of prices.

**Wine Books:** Wine books abound and every year there are new ones on the market. Many wineries have a selection of wine books to choose from. Or check with your favorite bookstore to discover what's new for 2009.

**Wine Accessories:** Can one ever have too many wine accessories? Perhaps so, but you never know. Should someone need a corkscrew in the kitchen and at his or her home wine bar? Stemware or decanters may be a good idea. If you're looking for something a little more unique consider "port sippers."

**Limousine Gift Certificates to Wineries:** There are a number of limousine services that will provide services to wineries. It's a nice way to visit three or four wineries in a day without dealing with details like finding the wineries and having a designated driver. In addition, there is a great camaraderie among the limousine riders.

**Home Winemaker Gifts:** Home winemakers are a delightful group of people. Many are intent on producing wine at home the way their fathers and grandfathers did. For this special group of people consider a subscription to Winemaker's Magazine. Most can always use a case of empty wine bottles. Carboys, corks, or a glass airlock also may be a big hit.

# *Images of Connecticut Wineries*

*Walls made from fieldstone  
Given by the land  
To make way for vineyards.*

*Walnut, oak and pine  
Bend and shape to the will of man.*

*A glass of liquid sunshine  
Cools the hot and humid summer day.*

*All provide images of  
Connecticut wineries.*



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#### Briar Rose

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Temecula, California 92592  
951-308-1098

#### Keyways Vineyard & Winery

37338 De Portola Road  
Temecula, California 92592  
877-539-9297

#### Thornton Winery

32575 Rancho California Road  
Temecula, California 92592  
951-699-0099

### Colorado

#### Balistreri Vineyards

1946 E. 66th Ave.  
Denver, Colorado 80229  
866-896-9620

#### Garfield Estates Vineyard & Winery

3572 G Road  
Palisade, Colorado 81526  
970-464-0941

#### The Wine Country Inn

777 Grande River Drive  
Palisade, Colorado 81526  
888-855-8330

#### Valley of the Wind

120 Riverside Drive  
Estes Park, Colorado 80517  
970-577-8800

### Michigan

#### Bucci Ristorante

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### Michigan continued

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231-938-5930

#### Chateau Chantal

15900 Rue de Vin  
Traverse City, Michigan 49686  
231-223-4110

#### Domaine Berrien Celloars

398 East Lemon Creek Road  
Berrien Springs, Michigan 49103  
269-473-9463

### Nevada

#### Pahrump Valley Winery

3810 Winery Road  
Pahrump, Nevada 89048  
800-368-9463

### New Jersey

#### South Jersey Wine Tours

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Phone: 856-467-2760

### New York

#### The Halsey House

2057 Trumansburg Road  
Trumansburg, NY 14886  
Phone: 800-387-5590

#### Three Brothers Wineries & Estates

623 Lerch Road,  
Geneva, New York 14456  
315-585-4432

#### Masten Designs

2710 Astoria Blvd. Apt. 2C  
Astoria NY 11102

#### North Fork Wine Tours

Greenport, New York 11944  
631-723-0505

### Ohio

#### Ferrante Winery & Ristorante

5585 N River Road W (State Rt. 307)  
Geneva, Ohio 44041  
440-466-8466

#### Grand River Cellars

5750 South Madison Rd. (Route 528)  
Madison, Ohio 44057  
440-298-9838

## Ohio continued

### Laurello Vineyards

4573 State Route 307 East,  
Geneva, Ohio 44041  
440-415-0661

### Winery at Versailles

6572 St Rt 47  
Versailles, Ohio 45380  
937-526-3232

## Ontario, Canada

### Hilton Garden Inn, Niagara-on-the-Lake

500 York Road  
Niagara-on-the-Lake, Ontario  
L0S 1J0  
Toll free: 866-777-9877

## Oregon

### Kramer Vineyards

26830 NW Olson Road  
Gaston, Oregon 97119-8039  
503-662-4545

## Pennsylvania

### Paradocx Vineyard

1833 Flint Hill Road  
Landenberg, PA 19350  
610-255-5684

### The Winery at Wilcox

1867 Mefferts Run Road  
Wilcox, Pennsylvania 15870  
814-929-5598

### Hilton Garden Inn, Kennett Square

815 E. Baltimore Pike  
Kennett Square, Pennsylvania 19348  
Phone 610-444-9100

## Texas

### Brennan Vineyards

802 South Austin Street  
Comanche, Texas 76442  
325-356-9100

### Fredericksburg Winery

247 West Main Street  
Fredericksburg, Texas 78624  
830-990-8747

### Grape Creek Vineyards

10587 East Highway 290  
Fredericksburg, Texas 78624  
830-644-2710

## Texas continued

### Rancho Ponte Vineyard

315 Ranch Road 1376  
Fredericksburg, Texas 78624  
830-990-8555

### Spicewood Vineyards

1419 County Road 409  
Spicewood, Texas 78669  
830-693-5328

### Texas Legato

2935 FM 1478  
Lampasas, Texas 76550  
512-556-9600

## Virginia

### Barrel Oak Winery

3623 Grove Lane  
Delaplane, Virginia 20144  
571-238-0033

### Chateau O'Brien at Northpoint

3238 Rail Stop Road  
Markham, Virginia 22643  
571-238-0033

### Kluge Estate Winery & Vineyards

100 Grand Cru Drive  
Charlottesville, Virginia 22902  
434-220-5917

### Miracle Valley Vineyard

3661 Double J Lane  
Delaplane, VA 20144  
540-364-0228

### Pearmund Cellars

6190 Georgetown Road  
Broad Run, Virginia 20137  
540-347-3475

### Reston Limousine

45685 Elmwood Court  
Dulles, Virginia 20166  
703-478-0500

### Three Fox Vineyards

10100 Three Fox Lane  
Delaplane, Virginia 20144  
540-364-6073

### Veritas Vineyard & Winery

145 Saddleback Farm  
Afton, Virginia 22920  
540-456-8000

### Vint Hill Craft Winery

7150 Lineweaver Road  
Vint Hill, Virginia 20187  
703-991-0191

## Virginia continued

### The Winery at La Grange

4970 Antioch Road  
Haymarket, Virginia 20169  
703-753-9360

### White Fences Vineyard & Winery

170 White Fences Drive  
Irvington, Virginia 22480  
804-438-5559

## Wisconsin

### Homewood Suites by Hilton

479 Commerce Drive  
Madison, Wisconsin 53719  
608-271-0600

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