

WINE TRAIL TRAVELER QUARTERLY



Once fall is over winemakers don't have anything to do. WRONG! There is always some task that needs to be done and often not enough hours to complete it. Sometimes unexpected things drop in your lap, or in the case of Tin Lizzie Wineworks in Clarksville, Maryland a truckload of blueberries pulls up on the last Sunday of the year.

We went to the winery to crush the blueberries and start the fermentation. One week later in early January, the must was ready for pressing. Since the tanks and barrels were full of wine we decided to put the blueberry wine into demijohns. We filled several and then decided to press out a bit more juice to fill a two-gallon carboy for topping off. The first of the two gallons was easy. Then we heard a pop and the next thing I knew I was covered in blueberries. I've heard of a press exploding but this was my first experience. Luckily the blueberry stains washed out of my clothes and my Detroit Tiger hat turned cleaner than it had been in years. Other winemakers have told me that this is an initiation rite. Days later we would go back to the winery to clean the press, walls and whatever else had a blueberry color.

Winter is also a good time to test your wine and add winemaking products to the barrel. While at Vint Hill Craft Winery in Vint Hill,

Winter Winemaking Scene

by Terry Sullivan



Terry's initiation into winemaking after the bladder press blasted blueberries over an area.

Virginia, we tested for pH. The Cabernet Sauvignon was a bit high, so tartaric acid was added to the wine in the barrel. Although a winemaker can follow a formula, we added one gram to a liter and

tasted it. Just one gram of tartaric acid highlighted the fruitiness on the aroma and taste. It was decided to add two to three grams of tartaric acid based on the tasting. We also experimented with adding aging tannins, again by tasting the wine. I also tested the pH and added some tartaric acid to the wine in my carboys at home.

Racking the wine is a usual winter task. Sediment in the wine will fall to the bottom of barrels. Both at Vint Hill Craft Winery and Tin Lizzie Wineworks wine was racked from one barrel to another and then the barrel was cleaned out. Racking is a simple process. Insert a sanitized hose in the barrel of wine, connect the hose to a pump, connect another hose to the other side of the pump and then its other end into the empty barrel. Turn

Continued next page



Power blast washer is placed inside the barrel bung hole to wash the interior of the barrel.

Continued previous page

on the pump, pump the wine and make a decision when to stop the pump. Basically you want as much wine as possible to be pumped from one barrel to the other, but not any of the sediment. Top off the barrel and let the wine continue to age. To clean the barrel, place a power nozzle in the empty barrel, turn on the water and blast the inside of the barrel until the water coming out is clear. They make a power washer that inserts into the bung hole of the barrel. It has a rotating head and can power blast water throughout the barrel.

We concluded the winter season with a trip to Wineries Unlimited, a wine trade show held yearly in King of Prussia, Pennsylvania. Winemakers throughout eastern United States and Canada attend the show, often to discover new items, touch base with old acquaintances, and take seminars on grape growing and winemaking. One of the coolest items we discovered was the Zork closure. It is a combination of a screwcap and cork made from plastic.

Although winter is a time for hibernation, there is a lot of activity for winemakers. For most of the time, the wines are aging. However there are plenty of winery tasks that need to be done. Add a conference or two and the winter months fill up.

Drink Local Wine Conference

April 25th, 8:30 am - 4:15 pm

Lansdowne Resort

Lansdowne, Virginia

On the Cover:

"My Grapevines Are Crying"

by Terry Sullivan

We hear many stories when on the road. While visiting Hartwood Winery near Fredericksburg, Virginia, Beverly Livingston recounted a story about a neighbor. Beverly was working in her vineyard when a neighbor ran up to her obviously upset. He uttered, "My grapevines are crying." He was new to growing grapes and didn't know that grapevines weep during the spring.

Several grapevines have been

observed weeping. Most noticeable are the vines in my back yard. I tend to prune in late February and weeping begins in March. The photo on the front cover shows a grapevine weeping. The picture was taken at Wickham Vineyard in Shedfield, United Kingdom. About 5,500 miles away we also observed a grapevine weeping in Temecula, California. This weeping is also referred to as bleeding and will not harm the vine.

2010 Drink Local Wine Conference

by Terry Sullivan

The second annual Drink Local Wine Conference will take place in Lansdowne, Virginia at the Lansdowne Resort on Sunday April 25th. The most popular session at last year's conference held in Dallas, Texas was the Twitter Taste-off. Many, not all of the participants were writers. They were quick to taste and tweet, then taste and tweet again during the two-hour wine tasting session. This year the Twitter Taste-off returns with Virginia wineries showcasing their best wines. Wherever you are, reserve April 25th as a day to drink a local wine.



At the 2009 Drink Local Wine Conference in Dallas, Texas, wine writers set out to taste and tweet about more than 80 Texas wines. The 2010 conference will showcase Virginia wines.



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Virginia's Interstate 81 Wineries

by Terry Sullivan

Our most recent visit to wineries in Virginia took us south on Interstate 81 from Front Royal to Roanoke. Many of the wineries visited are in the Shenandoah Valley area and most of those are in the Shenandoah Valley AVA. The land between the Blue Ridge Mountains to the east and the Appalachian Mountains to the west form the valley. At some of the wineries one can view both mountain chains from the vineyard.

The climate is a little drier here compared to other areas of Virginia. Soil varies from between limestone to decomposing granite. Vinifera grapes as well as hybrids will grow in the region with the vinifera reds posing a challenge to ripen enough during the growing season. The wines tasted had some hints of minerality. We didn't notice any wines that were herbacious in nature so the fruit did indeed ripen.

From Roanoke we traveled east over the Blue Ridge Mountains to visit wineries in Bedford County. These five wineries are in the Central region of Virginia. The climate is a bit wetter, however, the same grapes experience about the same levels of sugar and acid at harvest. Once again the wines were fruit forward and no herbacious nuances. The five wineries in Bedford County are members of the Bedford Wine Trail. Visitors are encouraged to obtain a Bedford Wine Trail Brochure and have each winery

stamp it. They can then receive a commemorative wine glass at the Bedford Visitor Center.

Among the fifteen wineries visited we tasted a wide range of styles. There are the serious wines made from French vinifera grapes. Then there are the fun wines. Many if not most of the fun wines were sweet. It is a testament to wineries making what people want to drink. Some of the fun wines were memorable. It is suggested that visitors travel to Peaks of Otter Winery near the end of the day. Once you taste Kiss the Devil, your mouth will be so hot, other wines may not taste right for the rest of the day.

We noticed a theme emerge as we traveled the regions. The wineries want to be unpretentious and offer a relaxing time. One can expect to unwind in a friendly relaxed atmosphere. Wine knowledge is not a prerequisite and if interested you can receive a gentle wine education.

Along this 175-mile stretch of Interstate 81, wineries are within a couple of miles. Bedford was less than 30 miles from the interstate. It will be interesting to watch what the future has in store. If more wineries open along I-81 this could well turn into a heavily visited wine region.

You can read the reviews of these wineries on the [Wine Trail Traveler site](#).



IMAGES OF VIRGINIA SPRING 2010



Wine and the Bible

Remembering and Hoping
Passover and the Last Supper

by Meghan Sullivan

Spring is a time of new beginnings. Mother Nature loosens her icy grasp on bare grapevines and frozen grounds, and buds, blossoms, and green shoots spring forth. Spring is also a time for remembering. We remember previous springs and familiar scents. We remember the feeling of sunshine on our backs and the promise of summer. As I prepare for Holy Week, I remember past celebrations of Holy Thursday, Good Friday, and Easter. And I remember the centrality of wine in these celebrations.

Christians commemorating the Last Supper and Jews commemorating the First Passover share something in common: wine plays a role in both events. Christians drink wine or grape juice as they partake in Eucharistic Communion and remember Jesus' Last Supper. Jews drink wine as they partake in the Passover meal and remember the liberation of their ancestors. Ancient Jews and Christians, too, with a cup of wine in hand, remembered the past.

Passover is based on Exodus 12, which depicts the night that the Israelites were led out of Egypt. In this passage, the Lord instructs Moses and Aaron to tell the people of Israel to slay a lamb and to place some of its blood on their doorposts. The Lord promises to "pass over" the



houses marked with blood, thus sparing the lives of the Israelites. The story of Passover is a story of God's love and mercy;¹ it is a "feast of liberation,"² because God freed the Israelites from slavery and provided them with a land of their own. An ancient rabbinic saying quoted in A Passover Haggadah reads: "In every generation each person should feel as though he himself had gone forth from Egypt."³ Through the celebration of the Passover meal, then, Jews participate in the liberation of their ancestors. Alasdair I.C. Heron explains that this participation goes beyond mere remembering: "The 'remembering' involved here is not merely a matter of looking back to a past which is remote and distant. It is rather a setting of the present in the light of the past, a drawing of the two together in a way which transforms the present and renews hope for the future."⁴

This type of remembering is also associated with the Last Supper, which is described as a Passover meal in the synoptic gospels (Matthew, Mark, and Luke). In His sharing of the Last Supper, Jesus departs from the

traditional Passover meal. Instead of eating "the bread of affliction, the poor bread, which our fathers ate in the land of Egypt,"⁵ Jesus pronounces the bread and wine as His body and blood, instructing His disciples to consume the items "in remembrance of me" (Luke 22:19 and 1 Corinthians 11:24-25). Although Catholics and Protestants disagree over whether or not the bread and wine are literally Jesus' body and blood, Christians generally agree that Jesus becomes the new sacrificial Lamb through His crucifixion. Like Jews remembering and participating in the liberation of their ancestors, Christians remember and participate in their liberation from sin through Jesus' sacrifice on the cross. Just as remembering during the Passover celebration renews hope for the future, remembering during the celebration of the Eucharist renews hope.

The past and the future, then, are intertwined in the springtime holidays of Passover and Easter. As we embrace the new beginnings of spring, may we do so with remembrance of the past and hope for the future.

Footnotes

¹Alasdair I.C. Heron, *Table and Tradition: Toward an Ecumenical Understanding of the Eucharist* (Philadelphia: The Westminster Press, 1983), 20.

²*Ibid.*, 21.

³*Ibid.*, 20.

⁴*Ibid.*

⁵From A Passover Haggadah. *Ibid.*, 21.

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.

Interested in Making Wine?



Visit the winemaking Wine Trail Traveler companion website.

<http://winemaking.winetrailtraveler.com/>

Create a Special Day for Mother's Day and Father's Day

by Kathy Sullivan

Are you looking forward to Mother's Day, May 9 and Father's Day, June 20?

Treat your mother, grandmother, stepmother or foster mother to a special Mother's Day this May. In June, be sure to plan a special day for your father, too. A little pre-planning goes a long way to making the day perfect. Take time to browse the recipes with wine on the Wine Trail Traveler website. While some are easy to make others are more complicated and require some experience. The most popular dessert recipe is the [Champagne Cake](#) recipe. This is a difficult recipe. However [Audrey's Niagara Wine Cake](#) is quite simple.

If going out to eat, check out wineries that have a Mother's Day Brunch; look for barbecue and other activities that might please Mom or Dad. Some wineries have restaurants as part of their facilities. In Temecula Valley, California, many wineries with restaurants offer excellent menus.

Consider following a wine trail. It can be a delightful experience for everyone involved. If members of the family are young, check in advance to see if children are welcome at a winery. Sometimes wineries have toys or coloring books for young children to use. This makes it fun for the children and gives mom and dad a chance to taste some wines.

Other wineries have trails to walk or welcome visitors to bring picnic lunches. Check out DelFosse Vineyards and Winery in Virginia and Three Fox Vineyards also in Virginia that offers a large field and a bubbling brook. Look in your own backyard for wineries that will be open on Mother's Day and Father's Day. If a visit to a winery isn't possible, then stop by a wine shop; perhaps they will suggest a special wine or wine accessory that mom or dad would enjoy.

If you can't be with your Mother or Father for their special day, give them a call or send an email. Busy as everyone is today, every phone call and every email is important.



A Splash of Wine

Rosemary Medallions of Beef Tenderloin & Lobster Mashed Potatoes with Valhalla Vineyards Cabernet Sauvignon Demi-Glace Reduction

Ingredients

- 1 beef tenderloin, cleaned
- 2 oz fresh rosemary, de-stemmed & chopped
- 1.5 oz demi-glace
- 1 bottle Valhalla Vineyards Cabernet Sauvignon
- 6 oz lobster tail, shells removed
- 4 lbs Yukon gold potatoes, peeled & quartered
- 1 small sweet onion, diced
- ¼ lb seasonal fresh mushrooms, diced
- 1 lb unsalted butter
- 1/2 qt heavy cream
- Kosher sea salt, fresh ground pepper

Directions

1. Add wine to demi-glace and reduce at medium heat until sauce consistency is reached about 1 hour+. Add diced mushroom & onion at the halfway point.
2. Remove chain, fat, & silver skin from the tenderloin. Your butcher will frequently offer this service.
3. Season tenderloin with salt & pepper.
4. Grill tenderloin until internal core temperature reaches medium rare (145°). Allow tenderloin to rest at least 10 minutes after grilling.
5. While the tenderloin is on the grill and resting, peel & quarter potatoes. Boil potatoes until tender & drain.
6. Sauté lobster meat in ½ pound of butter. Reserve butter.
7. Remove lobster from pan & add heavy cream to warm.
8. Chop lobster to a medium dice.
9. Add butter & cream mixture to potatoes, mash until smooth, fold in lobster, season with salt & pepper.
10. Finish demi-glace wine reduction with ½ pound of butter.
11. Slice beef tenderloin into medallions.
12. Plate the lobster, mashed potatoes and tenderloin medallions. Sauce the tenderloin and potatoes. Garnish with rosemary.

Pair with Valhalla Vineyards Cabernet Sauvignon.

Recipe provided by Valhalla Vineyards, Virginia and Jason Pollard a la Carte Executive Chef Service.

Savoy-Lee Sangria

Ingredients

- 1 bottle of Savoy-Lee Johnson Mountain Picnic Blush Wine or dry fruity rosé
- 1 lemon, cut into wedges
- 1 orange, cut into wedges
- 1 lime, cut into wedges
- 2 T sugar
- 1 small can of diced pineapple (with juice)
- 1 small container of sliced, sweetened frozen strawberries (thawed)
- 2-4 c of ginger ale (preference)

Directions

1. Pour Savoy-Lee Johnson Mountain Picnic Blush Wine in a pitcher and squeeze the juice wedges from the lemon, orange and lime into the wine.
2. Toss in the fruit wedges (leaving out seeds) and pineapple then add sugar.
3. Mix well.
4. Chill overnight.
5. Add strawberries and ginger ale just before serving.
6. Use fruit wedge or fresh strawberry for garnish..enjoy!

Makes approximately 10 - 12 glasses of Sangria.

NOTE: Do not double recipe – make individual batches.

Recipe provided by Savoy-Lee Winery & Vineyard, Virginia.



One of the best Sangria recipes we have tasted.

If you are looking for the perfect Mother's Day or Father's Day gift consider creating the following recipe.
Wrap bite size pieces in a small candy box and tie with a ribbon!

Dark Chocolate Fudge with Savoy-Lee Cabernet Sauvignon

Ingredients

- 1 (12oz) bag of Hershey's Special Dark Chocolate Chips
- 1 (10oz) bag of Reese's Peanut Butter Chips
- 1 (14oz) can of Sweetened Condensed Milk
- ½ c of shredded coconut
- ½ c of Savoy-Lee 2005 Cabernet Sauvignon Reserve
- 1 c chopped walnuts

Directions

1. Place medium size pot on very low heat.
2. Add milk, chocolate chips and peanut butter chips.
3. Stir **CONSTANTLY** with wooden spoon until all chips are melted.
4. Add wine. Stir thoroughly.
5. Add coconut.
6. Stir thoroughly.
7. Add nuts.
8. Stir thoroughly.
9. Pour mixture into oblong casserole dish which has been lightly greased with olive oil.
10. Cover with foil and let set overnight.
11. Next day – cut, serve and enjoy. Great gift idea!

Recipe provided by Savoy-Lee Winery & Vineyard, Virginia.



Red wines aging at Savoy-Lee barrel room.

Easy Beef Vegetable Soup

Ingredients

1 lb. ground beef
1 medium onion, chopped
½ c. Ingleside Cabernet Franc
1 can (28oz) diced tomatoes, undrained
1 pkg (16oz) frozen vegetable blend of your choice
1 can (16oz) Kidney Beans, undrained
1 can (14 ½ oz) beef broth
1 envelope taco seasoning
1 garlic clove minced
Shredded Cheddar Cheese, Optional Garnish

Directions

1. In a large saucepan or Dutch oven, cook beef, onions and garlic over medium heat until meat is no longer pink; drain.
2. Deglaze pan with Ingleside Cabernet Franc.
3. Add tomatoes, vegetables, beans, beef broth, and taco seasoning; bring to a boil.
4. Reduce heat, simmer uncovered for 10 minutes.
5. Garnish with cheese if desired. Serve with tortilla chips next to the soup for a fun alternative to crackers.

Serves 10 -12

Provided by Bruce Perrygo,
Ingleside Vineyards, Virginia.



A touch of Old World charm at Ingleside Vineyards.

Food, Wine and Fun Events

California

April 16-19

[2010 Vintners' Festival Weekend](#)

Lomoc, CA

April 16-31

[Disney's California Food & Wine Festival](#)

Anaheim, CA

April 17

[Rhythm & Vine-A Music & Wine Festival](#)

San Diego, CA

April 19-20

[Paso Robles Grand Tasting Tour](#)

Sacramento, CA

April 21-23

[Paso Robles Grand Tasting Tour](#)

SF Bay Area/Mid-Peninsula CA

April 22

[Grape Day 2010](#)

Temecula, CA

April 22-24

[California Wine Tasting](#)

Orange County @ Dana Point, CA

April 25

[Taste of Huntington Beach](#)

Huntington Beach, CA

May 8

[Roll Out the Barrel](#)

San Diego, CA

May 8

[A Celebration of Food and Wine](#)

St. Helena, CA

May 15

[Tiburon Wine Festival](#)

San Francisco Bay, CA

June 6

[17th Annual Casa Pacifica Angels Wine & Food Festival](#)

Camarillo, CA

June 26 -27

[Sonoma Lavender Food & Wine Festival](#)

Kenwood, CA

Colorado

June 18-20

[Food & Wine Classic in Aspen](#)

Aspen, Colorado

Maryland

April 23-25

[WineFest at St. Michaels](#)

St. Michaels, MD

May 15-16

[Wine in the Woods](#)

Columbia, MD

June 5-6

[Chesapeake Bay Wine Festival](#)

Stevensville, MD

June 12-13

[The Food & Wine Festival](#)

National Harbor, MD

June 12-13

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

Cockeysville, MD

Michigan

April 19

[Michigan Food & Wine Showcase](#)

Bingham Farms, MI

April 23

[Spring Wine Fest at Dusty's Cellar](#)

Okemos, MI

April 26

[4th Annual NoMiWi Summit](#)

Traverse City, MI

New York

April 17-18

[Pasta Primo Vino](#)

Shawangunk Wine Trail, New York

North Carolina

April 15-18

[Blue Ridge Wine & Food Festival](#)

April 17

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

Cary, NC

April 21-24

[Charlotte Wine & Food Weekend](#)

Charlotte, NC

April 21-25

[Beaufort Wine & Food Weekend](#)

Beaufort, NC

April 24

[6th Annual Shine to Wine Wine & Art Festival](#)

North Wilkesboro, NC

Oregon

April 23-25

[Astoria Warrenton Crab, Seafood & Wine Festival](#)

Astoria, OR

May 8

[Portland Indie Wine Festival](#)

Portland, OR

Pennsylvania

May 1-6

[8th Annual Pittsburgh Wine Festival](#)

Pittsburgh, PA

May 22 -23

[3rd Annual Taste of Pennsylvania Wine and Music Festival](#)

York, PA

Texas

April 15-18

[Texas Hill Country Wine & Food Festival](#)

April 21-25

[Dallas Wine & Food Festival](#)

Dallas, TX

April 21-25

[The Grand Wine & Food Affair](#)

@Houston/Sugar Land, Texas

April 29-May1

[26th Annual San Angelo wine & Food Festival](#)

San Angelo, TX

May 1

[7th Annual Wein & SaengerFest](#)

New Braunfels, TX

Virginia

April 24-25

[The Warrenton Wine and Arts Festival](#)

Historic Old Town Warrenton, VA

April 24-25

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

Reston, VA

May 1

[Blacksburg Fork and Cork](#)

Blacksburg, VA

May 22

[A Taste of New Kent Wine Festival](#)

New Kent, VA

May 22-23

[Wine Festival at the Plains: Spring Encore](#)

The Plains, VA

June 5-6

[Vintage Virginia Wine Festival](#)

Centreville, VA

July 3-4

[Floyd Fandango Wine and Beer Fest](#)

Virginia District of Columbia

Wineries Unlimited Trade Show & Conference

The Ultimate East Coast Wine Conference

by Kathy Sullivan

Wineries Unlimited is the largest east coast conference and trade show east of the Rockies. This large wine conference is significant for many wineries and winemakers as well as businesses that supply tasting room accessories and gifts for wine enthusiasts to visit. In addition to the trade show, conferences are held. The recurring theme for the 2010 conference was "Balancing Quality and Costs for Profit." Some of the informative presentations included wine economics, viticulture sessions, enology sessions and marketing sessions.

Wineries Unlimited is held annually in King of Prussia, Pennsylvania just north of Philadelphia at the Valley Forge Convention Center. The major sponsor of this annual event is the Vineyard & Winery Management Magazine.

Ticket holders received a notebook for the conference with condensed information from the presentations. In addition the valuable Winedex, Wine Industry Index, produced by Vineyard & Winery Management is included. The Winedex provide important information for anyone involved in the winery business. This massive index is 835 pages and is divided into several sections that include Supplies-Vineyard Services, Suppliers-Winery Services, Wine Industry phonebook, winegrape growers and wineries of North America. Another section, Additional Resources, includes contact information about wine competitions in the US and Canada, wine and grape organizations and associations and sustainable winegrowing.

The trade show portion of Wineries Unlimited is large and two floors of the convention center are used. Small business, with wine accessories that might be of

interest to owners of winery tasting rooms, may like to see what is available. Several wine bottle makers had tables set up with an array of bottle styles and colors. However only one or two offered significant stylistic differences in their bottles. Would you like to buy a wine bottled in the shape of a ship or perhaps a lighthouse?

For winemakers, there were displays of corks. Do you want the real cork, synthetic cork or perhaps the new Zork? As one walks farther back of the large room, one could view gleaming winemaking equipment, including oak barrels, large stainless steel tanks, a grape harvester, filters and pumps.

If you are interested in attending the Wineries Unlimited Trade Show & Conference, watch for it coming back in Spring 2011.

For more information, visit the Wineries Unlimited [website](#).



One of the many vendors at the Wineries Unlimited Trade Show

Book Review

The Ponzi Vineyards Cookbook

Review by Kathy Sullivan

This may be a wonderful gift for someone special on Mother's Day or Father's Day.

Title: The Ponzi Vineyards Cookbook

Author: Nancy Ponzi

Photography: Michael Shay

Publisher: Arnica Publishing, Inc., Portland, OR

Copyright: 2010

ISBN: 978-0-9816822-4-2

The Ponzi Vineyards Cookbook is delightfully unique in its presentation of recipes with insight into the development of Ponzi Vineyards. Numerous colorful photos add to the enjoyment of the cookbook.

Nancy Ponzi, author, makes an important statement in the Preface of the book, "The whole wonderful business of wine revolves around, evolves from, food." The Introduction of the cookbook provides helpful dos and don'ts when entertaining. Later the author notes, "My recipes are simple and similar: they call for fresh flavorful ingredients, ease of preparation, minimal time and special equipment; the final dishes attractive, respectful of the raw ingredients, wine-friendly...and delicious." What more can anyone ask from a cookbook?

This recently published cookbook has been divided into eight sections. The categories include Antipasti, Pasta, Meatless Salad & Sides, Seafood, Holidays & Celebrations, Harvest, Breads & Breakfasts and Sweets. The format of the recipes is similar but not identical giving the reader a book that is informative and a pleasure to read. Usually a paragraph or so above the recipe provides insight into the recipe or a bit of Nancy's background. The recipes are divided with the ingredient list on a color block. The Techniques (directions) are written in regular formatting. The author provides some recipes with an additional

interesting note at the end.

Try some of the 90 plus recipes that include, Fried & Spiced Candied Walnuts, Stuffed Grape Leaves, Potato Soup, Tomato Baked Halibut, Wedding Soup, Cheese Blintzes and Strawberries in Pinot Noir.

The Concordance at the end of the cookbook lists general food categories. These include beef, cheese, grains, seafood and wine. Each general category then lists specific items with page numbers. This makes it handy if you want to search for a recipe using a specific ingredient.

Consider choosing a recipe from this cookbook for Mother's Day or Father's Day this year!



Book Review

Windows on the World Complete Wine Course

Review by Kathy Sullivan

The 25th Anniversary Edition of the Windows on the World Complete Wine Course Book may make a great Mother's Day or Father's Day gift for someone who enjoys wine and wants to learn more about it.

Title: Windows on the World Complete Wine Course
Book: 25th Anniversary Edition

Author: Kevin Zraly

Publisher: Sterling Publishing Co., Inc., New York

Copyright: 2009

ISBN: 978-1-4027-6767-8

"This book is dedicated to everyone who has a passion for wine, from the grape growers to the winemakers, from the buyers and the sellers to, most important, the wine consumers" comments Kevin Zraly at the beginning of the book.

Zraly divided this wine course book into eight classes beginning with "The White Wines of France". This is followed by "The Wines of Washington, Oregon, and New York; The White Wines of California". The third chapter is "The White Wines of Germany." The next three classes are the red wines of Burgundy, Bordeaux and California. Class seven finishes up with "The Wines of Spain and Italy." The final chapter is devoted to "Champagne, Sherry and Port."

What is great about these wine classes in a book is the way the chapters are formatted. Important information is set in boxes and sidebars are used for extra information. Each class has a selected list of wines to taste with notes about each wine. At the end of each class a set of questions are asked pertaining to that class. Readers can check their answers by going to the page referred to after the question. It really is just like a class without the grade!

Zraly makes important use of maps throughout the text. This makes it easier to remember what area of a

country or state specializes in what varieties.

At the end of the book, Zraly focuses on the world of wine. Included in this section is the Physiology of tasting wine, matching wine and food, wine buying strategies and frequently asked questions.

This is an excellent book for anyone who wishes to learn more about wine in different regions of the world including France, Germany, Spain, Italy and several states in the US. This educational book makes wine fun and approachable. It is for anyone who wants to know more about the wine they drink.

Pros: This edition of the Windows on the World provides a comprehensive view of wine in France, Germany, Spain, Italy and areas of the US. The text is approachable for anyone who has the slightest interest in learning about wine.

Cons: Considering how important South Africa, New Zealand and Australia are in the wine world more information about these and other lesser known regions would have been a benefit to readers.

Overall, this is an excellent book for beginners and intermediate wine enthusiasts.

Author: Kevin Zraly, is a wine lover, enthusiast, writer and educator. Zraly established the Windows on the World Wine School in New York City and in 1985 published the first Windows on the World Complete Wine Course. Zraly and Robert Parker, developed a Parker-Zraly wine certification program in 2008.

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The Bordeaux Wine Experience at Château Coulon Laurensac

1, chemin de Meydieu
33360 Latresne (BORDEAUX), France
Phone: 00 33 (0)556 20 64 12

California

Temecula Valley Wine Growers Association

34567 Rancho California Road
Mailing Address: P.O. Box 1601
Temecula, California 92593
800-801-9463

Briar Rose

41720 Calle Cabrillo
Temecula, California 92592
951-308-1098

Keyways Vineyard & Winery

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

Orfila Vineyards & Winery

13455 San Pasqual Road
Escondido, California 92025
800-868-9463

Tesoro Winery

28475 Old Town Front Street & 6th
Temecula, California
(951) 308-0000

Thornton Winery

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

Vezér Family Vineyards

Mankas Corner Tasting Room
2522 Mankas Corner Rd
Suisun City, California 94534
707-429-3958
Blue Victorian
5071 Suisun Valley Rd.
Suisun City, California 94534
707-422-8025

Colorado

The Wine Country Inn

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



Connecticut

Maugle Sierra Vineyards LLC

825 Colonel Ledyard Highway
Ledyard, CT 06339

Maryland

Tin Lizzie Wineworks

13240 Greenberry Lane
Clarksville, MD 21029

Michigan

Bucci Ristorante

20217 Mack Ave.
Grosse Pointe Woods, Michigan
313-882-1044

Contessa Wine Cellars

3235 Friday Road
Coloma, Michigan 49038

Country Hermitage Bed & Breakfast

7710 US 31 N
Williamsburg, Michigan 49690
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

Arrive in Style Luxury Limousine
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

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

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

**Sunshine Limo Service and Wine
Tours**
191 Wallis St.
Eugene Oregon 97402
Phone: 541-344-5466

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

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

Messina Hof Winery and Resort
4545 Old Reliance Road
Bryan, Texas 77808
(979) 778-9463

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
Arcady Vineyard Wine Tours, LLC
1376 Sutlers Rd
Charlottesville, Virginia 22902
434-872-9475

Barrel Oak Winery
3623 Grove Lane
Delaplane, Virginia 20144
571-238-0033

DelFosse Vineyards and Winery
500 DelFosse Winery Lane
Faber, Virginia 22938
434-263-6100

LeoGrande Vineyards and Winery
1027 Wingfield Drive
Goode, Virginia 24556
Phone: 540-586-4066

Mariners Landing Resort
1217 Graves Harbor Trail
Huddleston, Virginia 24104
540-296-1259

Peaks of Otter Winery
2122 Sheep Creek Road
Bedford, Virginia 24523
540-586-3707

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

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

White Rock Vineyards Winery
2117 Bruno Drive Goodview
Virginia 24095
Phone: (540) 890-3359

Wisconsin
Homewood Suites by Hilton
479 Commerce Drive
Madison, Wisconsin 53719
608-271-0600

Wine Seasonings Inc.
1351 Ellis St.
P.O. Box 352
Waukesha, Wisconsin 53187
Tel: 800-533-8144

Washington
AprèsVin
Post Office Box 2
Prosser, Washington 99350
509-531-1293

Back Cover

The photo was taken in late May at Keuka Spring Vineyards in Penn Yan, New York. Seyval Blanc grapes are pictured with Keuka Lake in the background. Seyval Blanc is a white hybrid grape well suited for a cool environment such as the Finger Lakes.



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