

WINE TRAIL TRAVELER QUARTERLY



Our wine is aging. There isn't much to do other than watch it age which isn't very interesting. So our attention shifted from the winery to the vineyard. We were determined to fight the black rot that plagued our backyard vines for the last two years. We also had the opportunity to help Tin Lizzie Wineworks plant an experimental vineyard.

Planting a vineyard is more fun than staring at an oak barrel or carboy or waiting for black dots to appear on grapes. So we helped till the rows, less than straight. Who needs a laser guided line? We had orange painted stripes. Then we removed some rocks. Kathy pruned the roots of the young vines and we helped Dave and Rob plant them. A little miscalculation afforded another opportunity. There was an extra row. We were asked if we wanted to plant a row of grapes in it.

We had to decide on the variety we wanted. All the wine that we are currently aging is Cabernet Sauvignon. So we went in a different direction. Petit Manseng is a vinifera grape from southern France that does well in Virginia. How would it do in neighboring Maryland? At the end of May, Kathy and I planted

Summer Winemaking Scene

by Terry Sullivan



Terry tilling rows on a John Deere. It sure beats a shovel.

a row of Petit Manseng. The grape can be made into a dry white or left on the vine for a late harvest sweet wine, a decision that is years away.

in very tight cluster whereas the Dornfelder forms a very loose clusters. It is interesting to compare the two. The berries on the Niagara vines are almost twice the size of the Dornfelder



Kathy planting a Petit Manseng grapevine.

As far as black rot on the vines and grapes at home, there is some. But it isn't at the epidemic proportions that it was last year. I am keeping it sprayed every ten to fourteen days and have removed a few grapes that were affected. I'll continue to spray and hope that we can get a crop this year. It does look great to see grapes hanging from the vines. The Niagara are



Tin Lizzie Wineworks

“Discover the Magic of Making Wine”

**Make Your Own Premium Quality
Wines**

at a

Fully-equipped Winemaking Facility

Email: info@tinlizziewineworks.com
Website: www.tinlizziewineworks.com
Clarksville, Maryland

On the Cover: “Crush”

by Terry Sullivan

Our cover is a view from a late summer scene from winery at Blue Victorian a part of the Vezér Family Vineyard in Suisun Valley, California. Crush had just taken place outside the winery doors on the crush pad area. Juice was pumped into waiting fermentation bins to start the winemaking process. With the vineyard so closeby, harvest to crush is almost immediate. Scenes such as this are common during late summer across the country and will continue into

Chill Out In Summer Heat

by Erin Sullivan

I woke up one morning and it was already almost 100 degrees. This is one of the hottest summers I've had in New York City. So hot in fact, that I've already given up wearing makeup. Why bother when it just melts off right away? The temperature has also influenced my choice of drink. I mean really, how can you possibly drink room temperature red wine when you could go swimming in your own sweat? But I recently discovered the perfect drink.



Let's call it a variation of the mimosa. Equal parts orange juice, cranberry juice, a Moscato Champagne, and a splash of peach schnapps. Any cheap version of Moscato bubbly will do. I use Barefoot Moscato Spumante (I wouldn't drink it on it's own, but it makes the perfect mixer). Also, use only a tiny, tiny splash of the peach schnapps. Otherwise, the peach overpowers the other flavors. I typically don't like sweet drinks but the cranberry juice acts as a base and evens out the sweetness from the Moscato. And the best part of all? It's refreshing. Plop a few raspberries in there and you've got a beautiful drink that you can enjoy on your own or use to impress your friends.

Happy Summer!

Summertime Mimosa

Ingredients

1/3 c orange juice
1/3 c cranberry juice
1/3 c any Muscat sparkling wine
splash of peach schnapps early to mid-autumn.

Directions

1. Mix all ingredients in pitcher.
2. Pour into champagne flutes.
3. Garnish with fruit of your choice.

Mendocino County Wineries and Vineyards Lead the World in Green

by Terry Sullivan

Prior to our spring travel to Mendocino County, I was curious as to why they were called the greenest wine region in the world. However after visiting vineyards and wineries, I have a lasting impression of what makes a wine region green. We visited twenty-one vineyards and wineries in late May. Although many of the wineries had vineyards, some did not. The vineyards we visited also made small lots of wine they could use to showcase their vineyards. The wineries we visited that sourced grapes, mostly bought grapes from vineyards using some type of green practices.

We had many opportunities to learn about green practices. Some vineyards were organic, while a few were biodynamic. Most were sustainable and

some followed the Fish Friendly Farming program. Most wines were made with organically grown grapes. However we tasted a few wines that were also made organically and a couple of wines that were biodynamic made with biodynamically grown grapes.

Our education in organically farmed grapes began with our first winery visit. Edward Wallo of Yorkville Cellars gave a tour of the vineyards that were certified organic in 1986. Sheep are used in the early spring and the Wallos use organic methods to build up the soil. We saw babydoll sheep in action at Navarro Vineyards where Sarah Cahn Bennet keeps a watchful eye on the sheep as she moves them from one section to another in the vineyards.

Our biodynamic education started

when we met Paul Dolan at his vineyards. Paul talked about the differences in biodynamic farming and traditional farming. He explained the process of burying a female cow's horn filled with female cow manure in the autumn after harvest and preparing a tea used for a spray with the manure in late spring the following year. The manure smelled like soil during our visit. He showed us his method of mixing preparations, a waterfall, to be sprayed on the vineyard. We observed beautiful wild flower gardens growing next to vineyards, offering refuge to insects. A diverse population of insects makes it difficult for harmful insects to get a foothold.

A visit to Parducci Wine Cellars taught us how they became America's first carbon neutral winery. The wineries carbon emissions are reduced and then they take responsibility for their remaining emissions with investments in third party verified carbon credits.

It is important to note that not every vineyard in Mendocino County is organic or biodynamic; many are still traditionally farmed. One also observes that not all wines are made with organically or biodynamically grown grapes. There are quite a few though. There are very few organically produced wines and even fewer biodynamically produced wines. However, when compared to the rest of the world, Mendocino County is far in the lead.



Solar powered waterfall used to mix preparations sprayed on biodynamic vineyards



Images of Mendocino County Vineyards and Wineries



Wine and the Bible

Wine-Related Nicknames: Vine-Symbolism in Early Syriac Christianity

by Meghan Sullivan



Jesus has many nicknames in Christianity. Some of these nicknames, whose origins lie in the Bible, are wine-related. In early Syriac Christianity, writers often used three wine-related nicknames, or titles, for Jesus: Christ the Vineyard, Christ the Vine, and Christ the Grape.

Early Syriac literature is fascinating because of its rich use of symbolism and imagery. One favorite topic of early Syriac writers is vine-symbolism. Aphrahat and Ephrem, two fathers of the Church who lived in the fourth century, frequently drew upon Psalm 80, Deuteronomy 32, Isaiah 5, and John 15 in their use of vine-symbolism. Due in part to the ambiguity of the Syriac word *karma*, which translates as “vineyard” but sometimes appears to mean “vine,” Syriac writers merged the Old Testament image of the vineyard with the New Testament image of Christ the Vine (John 15).

Aphrahat offers an example of vineyard imagery in a homily entitled *Demonstrations V*. He writes, “The Lord...planted in the vineyard itself good vines,

bearing fruit and giving joy to the Vinedresser. For the Vine(yard) is Christ and his Father the Vinedresser; and the vines are those who drink of his cup.”¹ In this passage, Christ is the Vineyard; those who drink of Christ’s cup are people who share in the Lord’s passion. Aphrahat uses similar imagery in *Demonstrations VI*. Addressing fellow ascetic Christians, he writes, “Let us not be idle workmen, for see, our Lord has hired us for his vineyard. Let us be planted as vines in his vineyard, who is the true Vine(yard).”² Here, Christians are vines that live and grow in Christ, the true Vineyard. This passage reflects John 15, which reads, “Live on in me, as I do in you. No more than a branch can bear fruit of itself apart from the vine, can you bear fruit apart from me”(John 15:4,NAB). Christians are called to live as vines in a vineyard or, in other words, to live in Christ and produce fruit through Him.

Ephrem provides us with an example of vine imagery in *De Ecclesia*: “He is crucified on the wood the same whose fruits he ate. Come, let us hang on the wood, which gave us the Bread of

Life!” Here, the “wood” represents the wood of the vine. Christians are both fruits hanging from Christ, the Vine, and laborers working in Christ, the Vineyard. In *Hymns on the Nativity*, Ephrem once again refers to Christ the Vine. “Blessed be the Vineshoot,” the Syriac poet writes, “which became the Chalice for our salvation!”³ Ephrem goes on to introduce a new vine-related title for Christ: the Grape. “Blessed also be the Grape, the source of the Medicine of Life!” In early Syriac literature, the “Medicine of Life” functions as a symbol for the Eucharist. Christ the Grape and the Medicine of Life appear again in Ephrem’s *Hymns on Virginity*: “O Grape of mercy which was found in the vineyard which resisted cultivation and withheld its fruit! To it which gave him bitterness he imparted his sweetness. [The Grape] was pressed and gave the Medicine of Life to the Nations.”⁴

Perhaps the next time we enter a church to pray or sit down to read the Bible, we will remember the Syriac Christians’ nicknames for Jesus and will address Christ as Vine, Vineyard, and Grape.

continue next page

continue from previous page

1. Robert Murray, *Symbols of the Church and Kingdom: A Study in Early Syriac Tradition* (London: Cambridge University Press, 1975), 99.
2. *Ibid.*, 105.
3. *Ibid.*, 120.
4. *Ibid.*

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/>

Wine Trail Traveler Records 500th

by Terry Sullivan

It took nearly three and a half years for Wine Trail Traveler's Terry and Kathy Sullivan to visit and write about 500 wineries/vineyards. During that time they have visited wineries and vineyards in many areas including the Tuscan area of Italy, England, Ontario Canada and a number of US states. There are nearly 6,000 wineries in the United States. They have scratched the surface visiting establishments in California, Colorado, Connecticut, Delaware, Kentucky, Maryland, Michigan, Nevada, New Jersey, New York, North Carolina, Ohio, Oregon, Pennsylvania, Texas, Virginia, Washington, West Virginia and Wisconsin. The most winery visits were in California with 80 and Virginia with 78. About half of the nation's wineries are in California.

There's no slowing down at this point. For the remainder of this year they are planning to visit wineries and vineyards in Washington, California, Maryland, Virginia, Michigan and New Zealand. Next year's visits have not been planned yet but there are some wine regions on their radar including Arizona and Missouri.

Their daughter, Meghan, a frequent columnist for the website, is beginning to visit and write about wineries and vineyards. Meghan plans to visit wineries in Ohio and Indiana.

The most frequently asked question is, "What is your favorite winery?" The response is always diplomatic, "Every winery is unique and has a story to tell." There are so many favorites for a variety of reasons. There isn't just one favorite though.

The reverse question, "Are there any wineries that you didn't like?" has a definite answer. To date they have encountered a half dozen wineries that have made them feel uncomfortable. Unfortunately four of these six were from the largest producing wine state in the east. However 494 out of 500 wineries have been great so the six that haven't are rather insignificant.

If asked what is a good wine region to visit, be prepared for a long discussion. Some regions talked about would include Temecula and Mendocino County in California, most of Virginia, Michigan's Old Mission Peninsula, Niagara-on-the-Lake in Ontario, Palisade in Colorado and the Texas Hill Country in Texas.

It is difficult to discern what the next benchmark should be; perhaps 750 visits, definitely 1000. If the current pace is matched, they will visit their 750th winery/vineyard toward the end of 2011 and the 1000th possibly near the end of 2013.



A Splash of Wine

Penne with Sausage, Artichokes and Sun-Dried Tomatoes

Ingredients

¾ c drained oil-packed sun-dried tomatoes, sliced; reserve 2 T of oil
1 lb Italian hot sausages, casings removed
2 (8 oz) pkgs frozen artichoke hearts, thawed
2 large garlic cloves, chopped
1 ¾ c chicken broth
½ c dry white wine
Salt
12 oz penne
½ c freshly shredded Parmesan cheese, plus more for serving
1/3 c chopped fresh basil
¼ c chopped parsley
8 oz fresh mozzarella, drained and cubed (optional)
ground black pepper

Directions

1. Heat the oil reserved from the tomatoes in a large frying pan over a medium-high flame.
2. Add the sausage and cook until brown, breaking up the meat into bite-size pieces with a fork, about 8 minutes. Transfer the sausage to a bowl.
3. Add the artichokes and garlic to the same skillet, and sauté over medium heat until the garlic is tender, about 2 minutes.
4. Add the broth, wine and sun-dried tomatoes.
5. Boil over medium-high heat, stirring occasionally, until the sauce reduces slightly, about 8 minutes.
6. Meanwhile, bring a large pot of salted water to a boil. Add the penne and cook, stirring often to prevent the pasta from sticking together, about 10 minutes. Drain the pasta.
7. Add the pasta, sausage, Parmesan cheese, basil and parsley to the artichoke mixture. Toss until the sauce is almost absorbed.
8. Stir in the mozzarella if using. Season with salt and pepper. Serve with additional Parmesan cheese.

6 servings

Recipe provided by Mariah Vineyards, Mendocino County, California.

Demi-Sec Scented Pear Tartlets with Vanilla Cream

Ingredients

CRUST:

2 packages three-inch puff pastry tart shells

FILLING:

1/4 cup Round Barn Vineyard Demi Sec (Note: this is a semi-dry white wine)

5 cups ripe pears, peeled, cored and diced

1/4 cup orange marmalade

2 teaspoons cornstarch

1/4 teaspoon kosher salt

1 pinch nutmeg

2 ounces unsalted butter

CREAM:

1 1/2 cups heavy whipping cream, very cold

2 tablespoons sugar

1/2 vanilla bean, scraped or 1/2 teaspoon vanilla extract

Directions

1. Bake the tart shells in a preheated oven according to manufacturers directions. Fully cooled shells can be tightly wrapped on a baking sheet and stored for up to 24 hours without loss of quality.
2. While the tart shells are baking, combine all filling ingredients except butter in a mixing bowl and toss well.
3. Melt the butter in a medium skillet over a medium burner.
4. Add the pear mixture and bring to a simmer.
5. Cook for 10 minutes, or until the pears have released their liquid and look translucent.
6. Reduce heat and stir often as the mixture reduces to keep the pears from sticking to the bottom of the pan. The filling can be cooled and refrigerated for up to five days.
7. To finish the tarts, beat the cream, sugar and vanilla to medium peaks with a hand mixer.
8. Divide the filling evenly among the twelve tart shells and pipe or dollop the top of each with cream just before serving.

Recipe provided by The Round Barn Winery Distillery & Brewery, Baroda, Michigan.



Marinade for Chicken

Ingredients

- 1 whole chicken cut up or 6 chicken breasts, skin removed (Chicken can be broiled or grilled)
- 1 c St. Julian Cooking Sherry
- 1/3 c honey
- 1/4 c soy sauce
- 1 T olive oil
- 1/2 t garlic powder
- 1/2 t fresh ground pepper

Directions

1. Mix well.
2. Chill chicken in covered container for at least 3 hours, turning at least once.
3. Baste during cooking with any remaining marinade.

Easy & Tasty! Provided by St. Julian Winery, Paw Paw, Michigan.



Ursula's Onion Tart (Zwiebel Kuchen)

Ingredients

Crust: Basic bread or pizza dough (Sufficient to cover a 10 x 13 inch baking sheet)

Filling Ingredients:

3 lbs onions
8 slices of lean bacon
1 large egg
1/2 c sour cream
Dash of nutmeg
Caraway seeds (optional)

Directions

1. Preheat oven to 375°.
2. Chop bacon and sauté until slightly crisp.
3. Pour off bacon fat, retaining a tablespoon.
4. Slice onions and sauté with bacon and retained fat until onions are just soft. DO NOT BROWN! Let cool.
5. In separate bowl, mix eggs with sour cream.
6. Add seasonings as desired.
7. Combine cooled onions to egg mixture.
8. Spread filling over dough.
9. Bake in 375° preheated oven for 20 to 30 minutes, or until golden brown.

Recipe provided by Paumanok Vineyards, North Fork of Long Island



Food, Wine and Fun Events

California

July 24, 2010 – Wine Auction Gala
July 25, 2010 – Wine and Food Festival
Camarillo, California
[A Taste of Camarillo](#)

August 7, 2010
Paso Robles, California
12th Annual Winemakers' Cookoff

August 14, 2010
Yorkville, California
[Yorkville Highlands Wine Festival](#)

August 20-22, 2010
Grape to Glass
Russian River Valley, California
[Grape to Glass](#)

August 22, 2010
San Francisco, California
[Family Winemakers of California Tasting](#)

September 3-5, 2010
Sonoma, California
[Sonoma Wine Country Weekend](#)

September 4-5, 2010
Millbrae, California
Millbrae Art & Wine Festival

Colorado

July 24, 2010
Castle Rock, Colorado
[7th Annual Castle Rock Wine Fest](#)

August 7, 2010
Woodland Park, Colorado
[Woodland Park Wine, Food & Jazz Festival](#)

August 27-28, 2010
Mesa Verde Country, Colorado
[Mesa Verde Country® Food, Wine & Art Festival](#)

Maryland

July 24 - 25, 2010
Annapolis, Maryland
[Great Grapes - Wine, Arts & Food Festival](#)

September 18-19, 2010
Carroll County Farm Museum
Westminster, Carroll County
[Maryland Wine Festival](#)

Mississippi

July 30-Aug 1, 2010
Natchez, Mississippi
[Natchez Food & Wine Festival](#)

Missouri

July 17, 2010
Excelsior Springs, Missouri
[Missouri Wine Festival](#)

July 24-25, 2010
Hermann, Missouri
[Berries and Barbecue Wine Trail](#)

Nebraska

August 7, 2010
Nebraska City, Nebraska
[Wine Under the Pines](#)

Nevada

July 18, 2010
Reno, Nevada
[Art Paws & Bark Fest](#)

New Jersey

July 30 – August 1, 2010
Atlantic City, New Jersey
[2010 Atlantic City Food & Wine Festival](#)

New York

July 16-18, 2010
Watkins Glen, New York
[Finger Lakes Wine Festival](#)

July 29-31, 2010
Syracuse, New York
[Northeast Jazz & Wine Festival](#)

August 7, 2010
Cortland, New York
[Cortland Arts & Wine Festival](#)

August 7, 2010
Sackets Harbor, New York
[Taste of New York Farm and Wine Market](#)

August 14-15, 2010
Dunkirk, New York
[3rd Annual America's Grape Country Wine Festival](#)

September 10-12, 2010
Saratoga Springs, New York
[Saratoga Wine and Fall Ferrari Festival](#)

North Dakota

August 21, 2010
Buffalo, North Dakota
[North Dakota Grape Harvest Festival](#)

Ohio

July 16-18, 2010
Hudson, Ohio
[Hudson Wine Trail](#)

July 30-31, 2010
Columbus, Ohio
[Columbus Wine Festival](#)

Ohio Continued

August 6-7, 2010
Lake County, Ohio
[Vintage Ohio Wine Festival](#)

Oregon

August 28, 2010
Gold Hill, Oregon
[World of Wine](#)

Rhode Island
August 20 & 22, 2010
Newport, Rhode Island
[Newport Winefest](#)

Pennsylvania

September 24-26, 2010
North East, Pennsylvania
[Wine Country Harvest Festival](#)

Texas

September 11, 2010
Dripping Springs, Texas
[Dripping with Taste Wine & Food Festival](#)

October 1, 2, 3, 2010
Lubbock, Texas
[Lubbock Wine Festival](#)

Utah

Aug. 4, 2010
Salt Lake City, Utah
Wild about Wine

Vermont

July 16-18, 2010
Killington, Vermont
[9th Annual Killington Wine Festival](#)

Virginia

September 11-12, 2010
The Plains, Virginia
[The Wine Festival at the Plains](#)

September 11-12, 2010
Reston, Virginia
[The Great Grapes Wine, Arts & Food Festival](#)

Washington

August 14, 2010
Prosser, Washington
[2010 Prosser Wine and Food Fair](#)

Wisconsin

July 3- Aug. 1, 2010
Kenosha, Wisconsin
[2nd Annual Taste of Wisconsin](#)

August 20 - 21, 2010
Milwaukee, Wisconsin
[Milwaukee Wine Festival](#)

West Virginia is Home to Twenty Plus Wineries

by Kathy Sullivan

Early in 2010 Wine Trail Traveler made the decision to begin exploring the wine industry in West Virginia. Yes, in spite of what you may have heard there is a wine industry in West Virginia and there are winemakers and wine enologists working and experimenting to discover the best grape varieties to plant and where to plant them. Currently French hybrids and Native American grapes grow well in West Virginia's climate. Some vineyardists are growing vinifera grapes. Experimentation is being done with regard to vinifera grapes and cold weather varieties.

are sourced from California and New York as well as other states.

In the middle of June we began our visit to West Virginia with a stop at Forks of Cheat winery where we discovered the vineyard located on a slope, a cheerful tasting room, a bright orange and purple deck with a pavilion below, gardens and water fountain. The tasting area has room to browse numerous items and a stairway leads to The Hobbit's Attic where an array of gift items make a shopper's delightful shopping spree. Items are available that you may not find in a typical retail

Our second winery visit was to Lambert's Vintage in Weston off of Interstate 79. Visitors to this winery will discover large stone buildings created of massive hand cut West Virginia stone. This provides a delightful Middle Ages view. While tasting wines be sure to browse the wide range of pottery available. The pottery is handcrafted by many West Virginia potters. Large fireplaces both inside the tasting room and in an outdoor seating area help take the chill off cool days.

Although the wine industry is new and growing today, prior to the Civil War, The Dutch Hollow Wine Cellars produced wine in Dunbar and carted it to Charleston. It was then shipped to Cincinnati. The wine cellar remains of the original winery is now part of a park. Shortly after the Civil War broke out, the wine industry came to a halt due to labor costs.



The remains of the Dutch Hollow Wine Cellars, pre Civil War winery

It was discovered that wineries in West Virginia are producing their own wines some with grapes grown in West Virginia, and, as is true with many other states, also sourcing grapes from outside of the state. Currently the state has less than 100 acres of winegrapes planted. In order to meet the needs of the winemakers, grapes

store. The pavilion is a venue for weddings and other events. Fork of Cheats grows French hybrids and produces an assortment of fruit wines. The tasting room is located just a few miles off Interstate 68 in Morgantown and is worth a visit.

West Virginia is a great spot for amateur and professional photographers. It provides the opportunity to take many photos. While traveling through the mountains and along the rivers and valleys keep your camera handy.

Ohio Wine Industry Continues to Increase

by Kathy Sullivan

Ohio wineries and vineyards are continuing to grow both in number and in size. There are more than 2,200 vineyards and more than 125 wineries spread throughout the state. The state of Ohio has five viticultural appellations including Lake Erie Appellation, Isle St. George and Grand River Valley, Ohio River Valley Appellation and Loramie Creek Appellation.

Ohio has a long history of grape growing. In the early 1800's, Ohio was successfully growing Catawba grapes. This grape was used to produce still wines and sparkling wines. Eventually the Civil War and disease in the vineyards devastated the Ohio industry. Resurgence began in the late 1800's but Prohibition ended this hopeful restart of Ohio winemaking. In the 1960's, the Ohio industry started up again and once again is thriving. The majority of wineries are located in northeast Ohio near the Lake Erie region. Another quickly growing area is in southwest Ohio where Wine Trail Traveler visited six wineries during June 2010. Wineries are also spreading out across Ohio. Visitors to Ohio will also discover wineries scattered throughout the northwest and southeast.

Grapes to be found growing in vineyards include Native American, French Hybrid and Vinifera grapes. As in most regions of the country, many vineyards in

Ohio are experimenting with the best wine grapes to grow that will produce the best wines.

The June visit to southwest wineries took Wine Trail Traveler to many wineries along the Ohio River. The river moderates the temperatures in the nearby vineyards. For a spectacular view of the Ohio River and a relaxing lunch or dinner, visit Moyer Winery and Restaurant. This restaurant and winery overlooks the river. LaVigna Estate Winery is a relatively new Ohio winery. The owner is using new, promising techniques in the vineyards and winery to produce the best wine possible. Kinkead Ridge is having great success with growing vinifera grapes. Meranda-Nixon, another new winery, offers a great tasting experience. Visit on Friday and Saturday nights for food and wine. If you enjoy music, visit Harmony Hill Vineyards on Friday and Saturday evenings.

The Wine Trail Traveler June visit to Ohio also took us to a return visit to northeast Ohio where we met winemakers and cheese makers. At Perennial Vineyards, the current owner and winemaker had previously been a cheese maker and made wine as a hobby. Eventually he turned to developing a piece of agricultural land into a vineyard and winery. Originally Swiss Heritage Winery began as a creamery and continues to produce cheese today. Swiss Heritage added

winemaking to its agenda. The tasting room offers wine and cheese tastings. Breitenbach Wine Cellars is one of the largest Ohio wineries. Heritage Vineyards is located in the countryside with vineyards and a winery. It also has a guesthouse available for rental. Raven's Glenn is easy to access for visitors. Raven's Glenn provides ambiance, wine and a delightful restaurant experience. In 2010, 60,000 visitors are expected to stop at the Raven's Glenn tasting room. The Silver Moon Winery is a short distance from one of the largest Amish regions in the U.S. that attracts many visitors. Frequently visitors will stop by the Silver Moon Winery to relax and enjoy a wine tasting.

When traveling through Ohio, stop by a winery and taste what the state has to offer.



New wineries and vineyards in Ohio

Book Review

Seasons in the Wine Country:

Recipes from The Culinary Institute of America at Greystone

Review by Kathy Sullivan

Title: Seasons in the Wine Country: Recipes from The Culinary Institute of America at Greystone

Author: Cate Conniff

Photographers: Annabelle Breakey and Faith Echtermeyer

Publisher: Chronicle Books

Copyright: 2009

ISBN: 978-0-8118—6588-3

In *Seasons in the Wine Country*, author, Cate Conniff, offers her insight based on her years of experience in Napa Valley at The Culinary Institute of America at Greystone. This 208-page book is filled with an abundance of recipes from The Culinary Institute of America at Greystone, (information) and colorful photography.

The author divides the book into four basic parts based on the seasons in the vineyard: Bud Break, Ripening, Harvest and Dormancy. A recipe in Bud Break is Napa Valley Pizza with Caramelized Onions, New Potatoes, Fresh Goat Cheese, and Argula. In the Ripening section discover the recipe for Green Mango Salad with Grilled Beef. Find a recipe for Roasted Butternut Squash Soup with Toasted Pumpkin Seeds in the third section on Harvest and in the last section, Dormancy; enjoy creating a salad using the recipe, Wine Country Winter Salad.

In the Introduction to *Seasons in the Wine Country*, Conniff mentions the scenery, grapes and continues on with, "But there are walnut trees and peach orchards, strawberry fields and grazing land for grass-

fed beef, and small organic farms that grow greens and beans and all sorts of produce. And then there are the vineyards that surround us, the inspiration for the chapters of this book."

The chefs from The Culinary Institute of America at Greystone provided the recipes for this delightful, photo-filled book. The author occasionally includes tidbits of information, "Chef's Notes" that may be helpful to the novice or average cook. Recipes have a suggested wine pairing. These suggested wines are for the variety not a specific brand and vintage, making the suggestions helpful for anyone anywhere.

A few informative pages are included throughout. These are labeled as Techniques and Lessons in Wine. Details provide more information for anyone who would like to know a little more about cooking and wine without being inundated with too much detail.

Pros: This is a delightful book to have on your bookshelf to pick up to browse and wish you were in Napa Valley during any particular season. Add *Seasons in the Wine Country* to your kitchen and use it to inspire your everyday meals.

Cons: The colorful cover is soft and therefore has a likelihood of limited life use.

About the author: Cate Conniff was involved in helping to open The Culinary Institute of America at Greystone in 1995. Since that time, she has been the marketing manager for Greystone and is very involved with the Greystone community.

Support these Wine Trail Traveler Advertisers

Bordeaux, France

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

BARRA of Mendocino Winery

7051 North State Street
Redwood Valley, California 95470
707-485-0322

Briar Rose

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

Lorimar Wines

42031 Main St. Suite # C
Temecula, California 92590
951-240-5177

Magnanimus Wine Group at Campovida

13601 Old River Rd.
Hopland, California 95449
Tel: (415) 885-7927

Naughty Boy Vineyards

10,000 Gibson Lane
Potter Valley, California 95469
Tel: (707) 743-2868

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



Barrel Oak Winery in Virginia prior to an event

Photo by Kevin Sullivan

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

Yorkville Cellars

25701 Highway 128
Yorkville, California 95494
Tel: (707) 894-9177

Colorado

J. A. Balistreri Vineyards

1946 E. 66th Ave.
Denver, Colorado 80229
303-287-5156

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

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

Meranda-Nixon Winery

6517 Laycock Road
Ripley, OH 45167
937-392-4645

Silver Moon Winery

4915 Old Route 39 NW
Dover, Ohio 44622
330-602-6040

Winery at Perennial Vineyards

11877 Poorman Street SW
Navarre, Ohio 44662
330-832-3677

Winery at Versailles

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

Oregon

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

Driftwood Estate Winery

4001 Elder Hill Road
Driftwood, Texas 78619
512-858-9667

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

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

DeFosse Vineyards and Winery

500 DeFosse Winery Lane
Faber, Virginia 22938
434-263-6100

Kluge Estate

100 Grand Cru Drive
Charlottesville, Virginia
434-984-4855

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

Tarara Winery

**13648 Tarara Lane
Leesburg, Virginia 20176
Telephone: 703-771-7100**

Three Fox Vineyards

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

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

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

On the Back Cover

"Pruning"

In late August a tractor trims the top of the grape vines at Jackson-Triggs Niagara Estate Winery in Ontario. Wine travelers will enjoy a tour and tasting at this state-of-the-art facility



WWW.WINETRAILTRAVELER.COM

