

WINE TRAIL TRAVELER QUARTERLY



During our travels in 2009, we paid special attention to Cabernet Sauvignon wines from the east coast, Texas and California. Of the hundreds of Cabs tasted we

decided on the tasting profile we wanted to model in making our own Cabernet Sauvignon. We made a barrel of Cabernet Sauvignon at Vint Hill Craft Winery in Virginia and a quarter barrel (another group had the rest of the barrel) at Tin Lizzie Wineworks in Maryland. Fruit for the

Vint Hill barrel was sourced from Paso Robles while the fruit for the Tin Lizzie barrel was sourced from Stagecoach vineyards in Napa. In addition to the barrels we also have Cab in a carboy at home. The fruit for that Cab was sourced from Lake County.

Our mission in making these wines was to become as involved in the process as possible. We decided to take an online course in winemaking through Washington State University.

From Winery Traveler to Winemaker

by Terry Sullivan



Kathy fills a barrel with wine. The task seems easier than it is. In the process we spilled a few drops (or gallons).

Although we started the course in the spring, it became quickly evident that the course would be better taken during the fall when we could practice what we were learning. Sugar levels, pH and TA make more sense when you are in a lab taking the readings.

Our winemaking activities were numerous and will continue throughout the next year. We

sorted grapes on a double sorting table, added substances to fermentation bins, punched down, mixed up yeast and added it to the fermentation bins, pressed the grapes and added the wine to barrels or tanks and racked the wine to barrels. We racked wine from barrels to barrels, washed out barrels and took reading in the lab. In order to chronicle much of what we were doing, we designed a companion website on winemaking.

Anyone wishing to know more than how to taste wine, should consider making wine. Opportunities are available at different custom wineries throughout the country as well as learning from using a home winemaking kit in the convenience of your own home. To discover learning opportunities do an Internet search. Winemaking kits can also be purchased online.

Home Winemaking Scene

by Terry Sullivan

A five-gallon carboy of Lake County (California) Cabernet Sauvignon sits silently above a freezer aging the wine. With carboys, one has the opportunity to try different oak alternatives. It was decided to try oak infusion spirals. The first spiral used was French oak with a heavy toast. It was in the carboy for three weeks then replaced with a

lightly toasted French oak spiral. The manufacturer of the spirals claims that the spirals can impart as much oak nuances in six weeks as a barrel can in eight months. We'll see about that.

While helping to press some Zinfandel must we collected some wine when breaking down and cleaning the press. We were going to use it to make wine jelly. After we

filtered it through cheesecloth we had a gallon, so decided to place it in a gallon carboy. The wine jelly made during the fall was a big hit at Christmas. So the Zin may be made into jelly or possibly bottled as wine. At the moment I have a heavy French oak spiral in the carboy.

In the dead of winter, spying an empty three-gallon carboy begins one's thinking, "What can go into that empty carboy?"

A Love Affair with Wine

by Erin Sullivan

Like most 20 somethings (no I will not reveal just exactly how 20 something I am), pursuing their dreams in a big city, I'm not exactly swarmed with riches. There is something about the whole starving-artist thing that attracts me to NYC. Unfortunately being one of those starving artists means I don't exactly get to drink the best wine all the time. Lately I've been feeding my wine addiction with Two Buck Chuck from Trader Joe's (which around here is actually Three Buck Chuck.) The only problem there is the hangover that accompanies cheap wine. And the taste is . . . well, it's a matter of opinion.

In a recent trip to Maryland, I had

the honor of visiting a winery and helping out with a new blueberry wine. What do you do when you're working at a winery? You drink of course! The first bottle of wine was cracked open while we were crushing a pickup truck full of blueberries and the last one was finished about five hours later. And those five hours were heavenly. I don't even know what we drank because the bottles were fresh from the winery's stock with no labels but I know enough to know it was good. Good enough to kick my Two Buck Chuck habit. No matter how starving of an artist I am, in 2010 I will be drinking good wine. I can't wait to try that yummy blueberry



wine either. I'm also kicking my NYC habit and moving to LA, so I expect to be drinking some good California wine. Yes, 2010 is going to be a good year. With hopefully fewer hangovers.

Perfect Locations for Your Wedding/Reception

by Kathy Sullivan

A wedding should be a delightful experience. However, there are so many details to consider, no wonder it takes months of planning and decision-making. One of the major concerns is where will the ceremony and reception take place.

After visiting 450 wineries, we have discovered that many wineries are more than happy to help the happy couple with their wedding plans. Some wineries have space dedicated to a large event room specifically for receptions. What could be more beautiful than a summer wedding surrounded by acres of vineyards? Others may have large professional tents with clear sides in the event of poor

weather. Sometimes caterers are suggested or there may be a chef onsite.

While looking for a rental space, ask questions.

1. How many people will the space allow? The size space you need for your event will be different with a sit down dinner than a buffet.
2. Is there a dance floor?
3. Is there a kitchen available for the caterer?
4. If you are having a live band, is there space for them to set up?
5. Are tables and chairs,

plates and silverware available or do you need to rent them?

As you visit each site, use a notebook for the details. Take a small camera with you to take pictures of the event room. This will help at decision-making time.

Check out winery websites in your area to see if they offer wedding venues. Even if it doesn't say on the website, and you are looking for a small intimate wedding/reception, give them a call. They may be willing to help you out and perhaps the fee will be manageable.

Enjoy searching for the "perfect" venue.



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

California's Wine Regions Visited

by Terry Sullivan

With about half of the nation's 6,000 wineries, California is a state for wine enthusiasts to visit. During 2009 we traveled to the state twice and visited five of its wine regions.

During February we traveled to the Temecula wine region. The days were sunny with temperatures in the 60's and 70's. Vineyards were asleep, however upon closer inspection, one could view some vines weeping. At one vineyard, Gewürztraminer vines were beginning to leaf out. This is a good time of year to explore wine country and observe the architecture of the vineyards. A third of the 23 wineries visited had restaurants and we enjoyed eating outside several times. The wines and foods were delicious and it was hard to leave this area and return to the east coast that had received a major snowstorm.

A second venture to California was during late September and early October. Four wine regions were visited beginning with Suisun. The Suisun Valley lies south and east of Napa. There are many growers in the valley and they supply grapes to Napa wineries. We visited a handful of wineries in Suisun Valley and enjoyed the wines. In a vineyard we observed the harvesting of Cabernet Sauvignon. The workers labored with precision and put us to shame as we recalled the time we harvested Marechal Foch. These harvesters could easily fill several lugs

individually to one of our's. It was impressive to see what was left behind on the vines, only the best fruit was picked.

Eventually the fruit left behind would become raisins and we had several opportunities to taste delicious wine grape raisins while visiting vineyards in the Lake County wine region. Our first stop was at Snows Lake Vineyards. The vines occupied more than 800 acres of hillside terrain and provided spectacular views. Other Lake County vineyards offered photo opportunities including Fortress, Brassfield and Langtry. While at Langtry we stopped during the vineyard tour to pick some Merlot grapes that had turned to raisins. They were delicious, sweet and crunchy due to the seeds. An immediate thought was oatmeal raisin cookies.

Our travels took us on return visits to Napa and Sonoma Valleys. Most of the fall trip focused on Petite Sirah. This grape can give Cabernet Sauvignon some competition for food friendliness. We also enjoyed the Sauvignon Blancs. While at Foppiano Vineyards in Sonoma we received a copy of the book, *When the Rivers Ran Red*. It is a good book to read about Prohibition from the growers' and winemakers' perspective.

These were but a few of California's wine regions and future trips to the state will be made to explore other wine areas.



Images
of
California



Wine and the Bible

The Divine Winemaker

The Wedding at Cana

by Meghan Sullivan

As a student at a Catholic, Marianist university, the wedding at Cana described in the Gospel of John 2:1-11 is especially significant. It is in this passage that Mary utters the phrase famous in Marianist circles: "Do whatever he tells you" (2:5). For the Marianists, members of a religious order founded in France in the nineteenth century, this passage is significant because Mary's words reveal a charism to lead others to faith in Jesus.

In the Gospel narrative, the servants follow Jesus' commands, as Mary has instructed, and fill six stone jars with water. Jesus then turns the water into wine. This is Jesus' first miracle, the first sign He performs that reveals His messianic identity. This sign also inspires belief in Jesus' disciples. "And his disciples believed in him," John writes (2:11).

For wine aficionados, the most compelling part of this Gospel narrative may be the centrality of the wine itself. The Aramaic word for "nuptial festivities" means "drink-festival," which follows the rabbinical dictum: "Where there is no wine, there is no joy." So when Jesus turns the water into wine, he enables joy to continue at the wedding feast. But beyond the literal description of the event, what does the wine symbolize?

According to Floyd V. Filson, Jesus' gift of wine is symbolic for His



gift of the message of salvation. Jesus "brought the active ferment of a new message and power." David Rensberger, alternatively, argues that the wine represents divine life, which Jesus offers abundantly.

Robert Barron offers another interpretation. The wine, he asserts, represents the Spirit of God. Wine is like the Spirit of God in that it "changes, uplifts, and enlivens the consciousness... produces good feeling and good fellowship." Like wine, the Spirit of God "is the elixir that makes of human life a communal celebration; it is the condition for the possibility of the gathering."

Augustine, writing on this passage, states that God is always at work in the making of wine: "For even as that which the servants put into the water-pots was turned into wine by the doing of the Lord, so in like manner also is what the clouds pour forth changed into wine by the doing of the same Lord. But we do not wonder at the latter, because it happens every

year: it has lost its marvelousness by its constant recurrence."

As we walk through vineyards or enjoy a glass of wine, may we stand in awe of not only the miracle at the wedding at Cana but also of the annual miracle of the divine Winemaker.

1. Dom Bernard Orchard M.A. et al., eds., *A Catholic Commentary on Holy Scripture* (London: Thomas Nelson and Sons, 1953).
2. Floyd V. Filson, *The Gospel According to John*, vol. 19 of *The Layman's Bible Commentary* (Richmond: John Knox Press, 1963), 41.
3. Gail R. O'Day and David L. Petersen, eds., *Theological Bible Commentary* (Louisville: Westminster John Knox Press, 2009), 341.
4. Robert Barron, *The Priority of Christ: Toward a Postliberal Catholicism* (Grand Rapids: Brazos Press, 2007), 74.
5. *Ibid.*
6. Augustine, *Tractate on John VIII*.

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.

Heartwarming Stories

by Kathy Sullivan

There are many wineries to visit that will leave visitors with a good feeling. Below are just a few of those we discovered in 2009 and their stories. I wish there was room to mention all of them but these stories will give you an idea what we have discovered.

Romantic Winery

Looking for a romantic winery, then you will find it at Messina Hof Winery & Resort in Bryan, Texas. This is a delightful winery to visit and is a destination site with a bed and breakfast, restaurant and tasting room. The Messina Hof winery is the result of Paul Bonarrigo and his wife, Merrill's romantic story. This destination site offers a romantic bed and breakfast landscaped with a romance garden.

A Winery About Family

Vezer Family Vineyards located in the Suisun Valley, California is all about family. The Vezer Family is a close-knit family that works together. This family includes extended family, employees and friends. During a private event we witnessed everyone working together. After the party, several of the younger people asked, "Uncle Frank, what can we do to help." We enjoyed our time with everyone and believe you will enjoy a visit to this winery that has two tasting rooms open to



Recently constructed restaurant on high ground helps Lost Creek Winery make a comeback after a devastating flood.

the public and a private tasting room.

Wineries that Survived Hardship

Lost Creek Winery in Sunrise Beach, Texas offers a story of a small winery devastated by a nearby lake overflowing in 2007. Being of Texas spirit, David Brinkman, the winery owner and winemaker, strived to save what he could of his wine by uncovering oak barrels from mud and debris. With hard work, determination and friends who believed in what he was doing, the winery is back. It is now bigger than ever with the Tree House Bistro, The Tree House sushi bar and a venue for weddings and music events.

Foppiano Winery is a winery that has survived the Prohibition and the resulting destruction of thousands of gallons of wine. Today this family winery with a long history continues and is self-sufficient producing some wonderful wines. Anyone wishing to know more about Prohibition from the viewpoint of the wineries and winemakers should read, *When the Rivers Ran Red* by Vivienne Sosnowski. In her research for the book the author interviewed Louis Foppiano who remembers the affect of Prohibition.

As you visit wineries you will increasingly find special heartwarming stories. These stories add to the pleasure of visiting wineries. We love these types of stories and would enjoy hearing about the ones you discover.



A Splash of Wine

Lovers Leap Blackberry Wine Zucchini Bread

Ingredients

3 c all-purpose flour
½ t baking powder
1 t salt
½ t ground cinnamon
½ t ground nutmeg
1 t baking soda
3 eggs
1 ½ c white sugar
1 c vegetable oil
½ c Lovers Leap Blackberry Wine
2 c grated zucchini
1 c chopped pecans
1 c semisweet chocolate chips
1 T lemon zest (optional)
Whipped butter or whipped cream or Lovers Leap Blackberry Wine Glaze

Directions

1. Preheat oven at 350°F. Grease (2) 9 by 5-inch loaf pans.
2. Sift together flour, baking powder, salt, spices, and baking soda.
3. In a large bowl, beat eggs until light and fluffy.
4. Add sugar and continue beating until well blended.
5. Stir in oil, wine, zucchini, pecans, chocolate chips, and lemon zest.
6. Stir in sifted ingredients. Pour into prepared loaf pans.
7. Bake for 50 minutes, or until skewer inserted in the middle comes out clean. Remove loaves from pans and cool. Serve with whipped butter or whipped cream. May also top with glaze.*

*Optional Glaze may be prepared for an extra sweet treat. Combine sifted confectioners' sugar with 2 tablespoons fresh lemon juice and a splash of Lovers Leap Blackberry Wine to make glaze consistency. Pour over cooled bread. Let set, slice and enjoy!

Recipe Provided by Lovers Leap Vineyards & Winery, Lawrenceburg, Kentucky

Lemon Fish

Ingredients

2 fish fillets (whitefish, haddock, orange roughy)
¼ c Vidal Blanc
Sea Salt
Fresh ground pepper
Chopped lemon herb
Paprika

*If you desire more of a lemon flavor add lemon juice. The herbs will give a more delicate flavor.

Directions

1. Pour wine over fish.
2. Lightly salt to taste. Grind pepper over fillets. Place lemon herbs on fish.
3. Sprinkle with paprika.
4. Bake fish approximately 15 minutes or less. Be careful not to over bake.

(This recipe can also be used in the microwave.)

5. Fish is done when flaky and moist.
6. Garnish with lemon slices and grapes.

Recipe provided by The Winery at Wilcox, Wilcox, Pennsylvania.



*Tasting Room at the Winery at Wilcox,
Wilcox, Pennsylvania*

Gorgonzola Cheese Dip

Ingredients

1 c sour cream (low fat is ok)
2 t chopped shallots (chopped scallions in a pinch)
3-5 oz of Gorgonzola
1/8 t of kosher salt (more if you like)
1/8 t to 1/4 t dry mustard, depending on taste (Colemans preferred)
Freshly ground pepper to taste

Directions

1. Soften cheese (20-25 secs. In the microwave, or 1/2 hour at room temp).
2. Combine with other ingredients and stir.
3. Chill at least 2 hours or overnight.

Serve with bread sticks or crackers and your favorite Domaine Berrien Cellars red wine, especially Wolf's Prairie Red.

Recipe provided by Domaine Berrien Cellars, Berrien Springs, Michigan.



*Vineyard at Domaine Berrien Cellars
Berrien Springs, Michigan*

Cabernet Sauvignon Pot Roast

Ingredients

3.5 to 4 lbs pot roast, chuck
6 T, divided AprèsVin Cabernet Sauvignon oil
¾ c onion, peeled and roughly chopped
2 T garlic, peeled and roughly diced
½ c celery, scrubbed and cut in 1" pieces
¾ c carrots, scrubbed and cut in 1" pieces
2 sprigs of fresh Thyme
2 bay leaves
2 c beef stock
1 c red wine
¼ t salt
¼ t pepper
2 t balsamic vinegar

Directions

1. Preheat the oven to 325°F.
2. Heat 2 Tbsp of the Après Vin Cabernet Sauvignon oil in a large, heavy frying pan until a drop of water sizzles when flicked into the pan. Gently place the pot roast in the frying pan and brown on all sides, about 5 minutes.
3. Add the onion, garlic, celery, carrots, thyme and bay leaves around the meat in the frying pan. Reduce heat to medium-low and cook, stirring frequently, for 2 minutes.
4. Transfer the meat and vegetables to a large roasting pan. Scrape all drippings from the frying pan into the roasting pan with a spatula.
5. Add the beef stock and red wine to the pan, stirring gently around the meat to dislodge any stuck vegetables.
6. Sprinkle the meat and vegetables with salt and pepper.
7. Tightly cover the roasting pan with foil and put the pan in the preheated oven.
8. Check the roast after 2 ½ hours. The internal temperature should read above 200°F. Reseal the roasting pan with the foil and allow the roast to cook for 1 hour more.
9. Transfer the roast from the pan to a cutting board and loosely tent with foil.
10. Transfer the vegetables to a small serving dish with a slotted spoon. Discard the bay leaves.
11. Pour the cooking juices into a medium saucepan and heat to boiling. Reduce to 1 cup, about 5 minutes.
12. Whisk the remaining Cabernet Sauvignon oil and the balsamic vinegar into the reduced sauce.
13. Cut the roast into thick slices and serve over mounds of the vegetable mixture.
14. Drizzle the sauce over the meat and serve.

Preparation Time: 25 minutes

Roasting Time: 3 ½ hours

Recipe provided by Après Vin, Prosser, Washington. Après Vin produces oils and flour from grape seeds.

Food, Wine and Fun Events

Australia

January 16-17, 2010
[Tastes of Prom Country' Food and Wine Festival](#)
Foster, Victoria, Australia

April 29 – May 6, 2010
[Tasting Australia](#)
South Australia

Canada

January 15-31, 2010
[Niagara Icewine Festival](#)
Niagara, Canada

January 20-23, 2010
[Winter Icewine Festival](#)
Okanagan, British Columbia

New Zealand

January 30, 2010
[Annual Harvest Hawke's Bay Wine and Food Festival](#)
Roy's Hill in Gimblett Gravels, Hastings, New Zealand

February 13, 2010
[The Marlborough Wine Festival](#)
New Zealand

Ukraine

February 4-6, 2010
[The 10th International Specialized Exhibition Wine & Winemaking 2010](#)
Odessa, Ukraine

United States

Alabama

March 25-27, 2010
[Gulf Coast Antiques Food & Wine Festival](#)
Mobile, Alabama

California

January 16-17, 2010
[18th Annual Winter Wineland](#)
Northern Sonoma County, CA

January 28-30, 2010
[ZAP's 19th Annual Zinfandel Festival](#)
San Francisco, California

February 20-21, 2010
[International Alsace Varietals Festival](#)
Booneville, California

California continued

April 17, 2010
[Rhythm & Vine](#)
San Diego, California

Florida

January 28-31, 2010
[Key West Food & Wine Festival](#)
Key West, Florida

February 25-28, 2010
[South Beach Wine & Food Festival](#)
South Beach, Florida

Louisiana

Starts February 26, 2010
[French Quarter Wine Festival](#)
New Orleans, Louisiana

Massachusetts

January 23 – 24, 2010
[Boston Wine Expo](#)
Boston, MA

New Hampshire

January 15-February 27, 2010
[The Winter Wine Festival](#)
New Castle, New Hampshire

New Mexico

January 20-25, 2010
[24th Annual Taos Winter Wine Festival](#)
Town of Taos & Village of Taos Ski Valley, New Mexico

New York

February 26-28, 2010
[New York Wine Expo](#)
New York City, New York



North Carolina

April 21-24, 2010

[Charlotte Wine and Food Weekend](#)

Charlotte, North Carolina

Oregon

January 8 & 9, 2010

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

Salem, Oregon

February 5-6, 2010

[Portland Seafood and Wine Festival](#)

Portland, Oregon

February 26-28, 2010

[33rd Annual Newport Seafood & Wine Festival](#)

Newport, Oregon

Texas

February 15, 19 and 21, 2010

[San Antonio Wine Festival](#)

San Antonio, Texas

Virginia

February 5, 2010

[6th Annual Bacchus Wine & Food Festival](#)

Newport News, Virginia

February 6 – 7, 2010

[Virginia Wine Showcase](#)

Dulles Expo Center, Virginia

Valentine's Day Food Suggestions

Valentine's Day 2010 is on a Sunday this year. Start planning early and Valentine's Day can be special for you and your loved one.

It's not too early to start shopping for heart shaped cookie cutters and other Valentine goodies. A couple of days before Christmas it was possible to purchase small heart shaped cookie cutters. Well before February 14, discover the favorite dishes of your "true" love and create a Valentine's Day dinner surrounding his or her favorite entrée. Below are some ideas to add to the entrée.

Appetizers: Chocolate covered strawberries, pink grapefruit with a Maraschino cherry in the center, sliced strawberries, a vegetable tray with tomatoes, radishes, sliced red peppers

Desserts: Brownies topped with a heart shape of confectionary sugar, cherry cheesecake, chocolate fondue, red velvet cake, crepe suzette, cupcakes with white frosting and red sprinkles (Look for paper muffin cups specifically for Valentine's Day.)

If you want to be daring consider a somewhat unusual entrée – duck with cherry sauce. As you peruse ideas for Valentine's Day, create a tradition that you will want to keep every year.

St. Patrick's Day

It seems as if almost everyone wants to be Irish on St. Patrick's Day. Maybe it's because on St. Patrick's Day everyone seems to be so excited and looking forward to the four leaf clovers, green hats, Irish music and parades. Why not create a special menu for St. Patrick's Day and celebrate at home? Below are some ideas to create a perfect St. Patrick's Day meal that will cheer any St. Patrick's Day fan.

Appetizers: Fruit trays with slices of granny apples, green grapes, pears, honeydew slices

Vegetable trays with a bed of lettuce and the following vegetables: sliced peppers, sugar snap peas, broccoli, celery sticks
Add a vegetable dip or fruit dip

Beverages: Irish coffee, beer

Entrees: Corned beef, lamb chops or stew, Irish stew, Shepherd's Pie

Side Dishes: Coleslaw, garlic bread, Irish soda bread, pesto salad

Desserts: Cake or cupcakes decorated with green sprinkles or green M & Ms, kiwi lime pie

Snacks: Shamrock-shaped pretzels and cookies

Be creative and St. Patrick's Day will be loads of fun!

Wine Trail Traveler 2009 Favorites

It never fails. When other winery travelers discover that we are writers one of their first questions is, "What is your favorite winery?" We try not to have favorites. Each winery/vineyard is unique. However after traveling to 150 wineries/vineyards during 2009 some more than others do stick out in our minds. There isn't one favorite, however there are several favorites that can be compartmentalized.

Favorite Tasting Rooms

Two Virginia wineries fill this niche and a winery in Michigan. Both New Kent Winery in New Kent, Virginia and Blenheim Vineyards in Charlottesville, Virginia have wide-open tasting rooms with plenty of room to spread out. Behind the tasting counters windows provide views of the vineyards. New Kent's tasting room is warm and inviting. Rich wood tones on the floor and tasting counter contrast with the outside brick that gives a colonial feel to the building. Blenheim Vineyards, owned by Dave Matthews, has the largest glass floor viewing area of all the wineries we've visited. It overlooks the winery below and offers travelers unique perspectives of barrels and tanks. Contessa Wine Cellars in Coloma, Michigan is a smaller facility. The A-frame structure sits atop a hill with vineyards on the hillside below it. The bright interior of the tasting room is highlighted by fine crafted woodwork. A patio outside the tasting room offers views of the vineyards and the countryside.

Favorite Winery Tastings

This time it is two California wineries that fit the bill. Both Girard and Del Dotto Estate offered memorable tasting experiences. Girard in Yountville offers an elegant tasting experience. Wines are served in Riedel stemware and paired with cheeses and meats from Dean & DeLuca. The food matched well with the wines and as one tastes, additional thoughts of pairings come to mind. The tasting at Del Dotto Estate in St. Helena is educational. The atmosphere is old world. Visitors travel through the candle lit caves and taste from the barrels. Two wines are tasted at each stop. For example one will taste a wine in French oak and compare that to the same wine in American oak.

Favorite Wineries with Restaurants

Our favorites in this category go to the wine region, Temecula, in southern California. One can easily spend a week visiting wineries in Temecula and have a gourmet lunch at a different winery each day. We had excellent meals paired with wines at Ponte Family Estate, Callaway Vineyards and Winery, Thornton Winery, Wilson Creek Winery, Baily Vineyards and Winery, and Falkner Winery. The food was excellent as was the wine. Food and wine is taken seriously in the Temecula region. During our late February visit, we were able to eat outside each day and enjoy our lunches in a warm and inviting atmosphere.

Favorite Destination Wineries

Occasionally there is more to a winery than the winery and tasting room. Some wineries have taken the concept of value added farming to a different level and provide restaurants and even lodging. These become destinations. Wine travelers can easily spend the day and evening at these wineries. Our favorite destination wineries were in Texas. Messina Hof Winery & Resort in Bryan, Texas and Flat Creek Estate in Marble Falls, Texas both offer vineyards, tasting rooms, restaurants and lodging. One can easily spend a day at these destinations. Messina Hof offers upscale lodging and a gourmet breakfast. A bistro, next to the tasting room is open daily and the dining hall is open Thursday through Sunday for dinner. Flat Creek has a large bistro area in a building adjacent to the tasting room and winery. The modern family oriented lodging facility is set back near the creek with beautiful views of vineyards in the distance. Both of these destinations would make a wonderful place to spend an anniversary.



The Villa at Messina Hof, Bryan, Texas

Favorite Winery Architecture

The architecture that caught our eye was Brennan Vineyards in Comanche, Texas and Round Barn Winery in Baroda, Michigan. The Brennan winery is elegant with a lone star centrally located above the entrance. The inside of the winery is an example of form follows function. Three sections have different uses. The center section resembles a great hall in a castle. The tank room to the left and the barrel room to the right flank this multi-purpose area. Round Barn Winery's tasting rooms and event room are located in a turn-of-the-century round barn that was disassembled and brought to its current location and reassembled. The first floor has two tasting rooms and the second floor is an event area. The exposed wood ceiling is spectacular.



Ceiling at Round Barn Winery, Baroda, Michigan

Favorite Historical Sites Turned into Wineries

We are always interested in historical sites and believe that wineries are one possibility of preserving America's past. Two wineries of note include Vint Hill Craft Winery in Vint Hill, Virginia and Captain's Walk in Green Bay Wisconsin. Vint Hill winery was built in a 100-year-old farm building. During World War II, the building was used by the US Military to decode messages sent from the Japanese Embassy. It was in this building that the United States learned of the whereabouts of the Japanese fleet in the Pacific. Captain's Walk Winery is housed in a mid 19th century Italianate-style architecture house. Several people have owned the house which reminds us of the house where Kathy grew up.



Wine caves at Brotherhood, America's Oldest Winery, Washingtonville, New York

Favorite Winery and Distillery with a History

On the historical note there is one winery visited in 2009 that has a long history. Brotherhood in Washingtonville, New York is America's oldest winery dating from 1839. Its wine library has an unopened port from 1862. Visitors can tour the winery and visit a museum in the old caves. American history can also be learned while visiting Kentucky distilleries. Buffalo Trace Distillery in Frankfort at one time consisted of 114 buildings on 119 acres. Many of the buildings are on the National Register of Historic Places. Visitors can learn about the history of bourbon and America while on a tour.

Favorite Vineyards

Walking through vineyards is a special, peaceful time. Our favorite vineyards were located in Lake County, California. Brassfield Estate Winery in Clearlake Oaks is located on a 2,500-acre property with 360 acres of vineyards. A drive through the vineyards affords spectacular views of the hills and Clear Lake. Langtry Estate & Vineyards in Middletown lies on 22,000 acres of land with 500 acres under vine. In 1888 British actress Lillie Langtry planted Syrah on the property. One of the original plantings of Syrah can be seen in the vineyard. Snows Lake Vineyard in Lower Lake has 810 acres of grapes planted on hillsides and flat areas. The views of the countryside are spectacular.

T.S.

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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 Quality Wine Alliance

951-526-4540

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

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

Balistreri Vineyards

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

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

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

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

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

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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