

WINE TRAIL TRAVELER QUARTERLY



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Winemaking Scene

by Terry Sullivan

During Autumn 2010 we had three wines aging at home and our barrel of Cabernet Sauvignon aging for the second year at Vint Hill Craft Winery in Virginia. At home we took our little supply of Niagara wine and put it in two small jugs with airlocks and placed the jugs in the refrigerator. By December the wine was clear and needing refrigerator space for the Holidays we decided to bottle the wine. Kathy wanted it sweetened and our task was how to go about doing this. Dave Zuchero, winemaker at Tin Lizzie Wineworks in Maryland suggested that we research Splenda and use that to sweeten the Niagara wine.

It was discovered that the verdict is out on the use of Splenda. Those in the sweetener's corner cite that Splenda does not have fermentable sugars in it. Therefore it is ideal for sweetening wines. Opponents cite the taste and the possibility that enzymes will break down the Splenda into fermentable sugars. If that were to occur and there were yeast cells still in the wine the wine could begin to re-ferment in the bottle. However this theory had not been documented as actually



Niagara grapes were made into wine during the fall of 2010.

happening. So we decided to give Splenda a try and added enough to give the wine four percent residual sugar. At the moment it worked well. Only one person noticed a Splenda taste.

Other wines made at home included a Petite Sirah and Muscat. Both wines are currently in six-gallon carboys. The Petite Syrah is undergoing malolactic fermentation. The Muscat is slowly clearing. There isn't a rush on either of these wines so we'll let them take their time before deciding to bottle. We'll have to investigate how to filter and clarify the Muscat as well as sweeten it. We may go with regular sugar this time.

Last year's wine made at Tin Lizzie Wineworks and at home both

have been in the bottle for four months. They are past the bottle shock and are drinking nicely at this time. Both made much appreciated Holiday gifts.

*Wine is
sunlight, held
together by
water.*

Galileo

On the Cover: "Christmas Tree in New Zealand"

by Terry Sullivan

The vineyards at Villa Maria Estate in Auckland were leafed out and blooming during our late November visit. Adjacent to the vineyards were Pōhutukawa trees. These native to New Zealand trees put on a show of holiday colors. The evergreen tree shows bright red and white flowers. It is a beautiful sight for the holidays.

The Pōhutukawa tree is in the Myrtle family. It flowers from November through January and has been nicknamed the New Zealand Christmas Tree.

NEW ZEALAND





New Zealand's more than 650 wineries and vineyards vary greatly in size. While some wineries produce 2,000 cases, others such as Delegate's produce more than one million cases. Vineyards can vary from less than 20 hectares to hundreds of hectares. New Zealand wine production is small in comparison to worldwide production but it has become well known and much appreciated by wine enthusiasts. New Zealand exports wine worldwide but most wine exports go to the UK, Australia and the US.





In Spring, views across hectares of vineyards offer a photo opportunity of a distant mountaintop covered with snow. Much of New Zealand is mountainous. Viticulturists make use of land located on hillsides and the flat land between the mountain ranges.





New Zealand winemakers, whether using old world winemaking traditions or New World technology, are focused on producing the best wines with their grapes. These large wood tanks provide a unique contrast to the huge stainless steel tanks frequently seen in New Zealand.





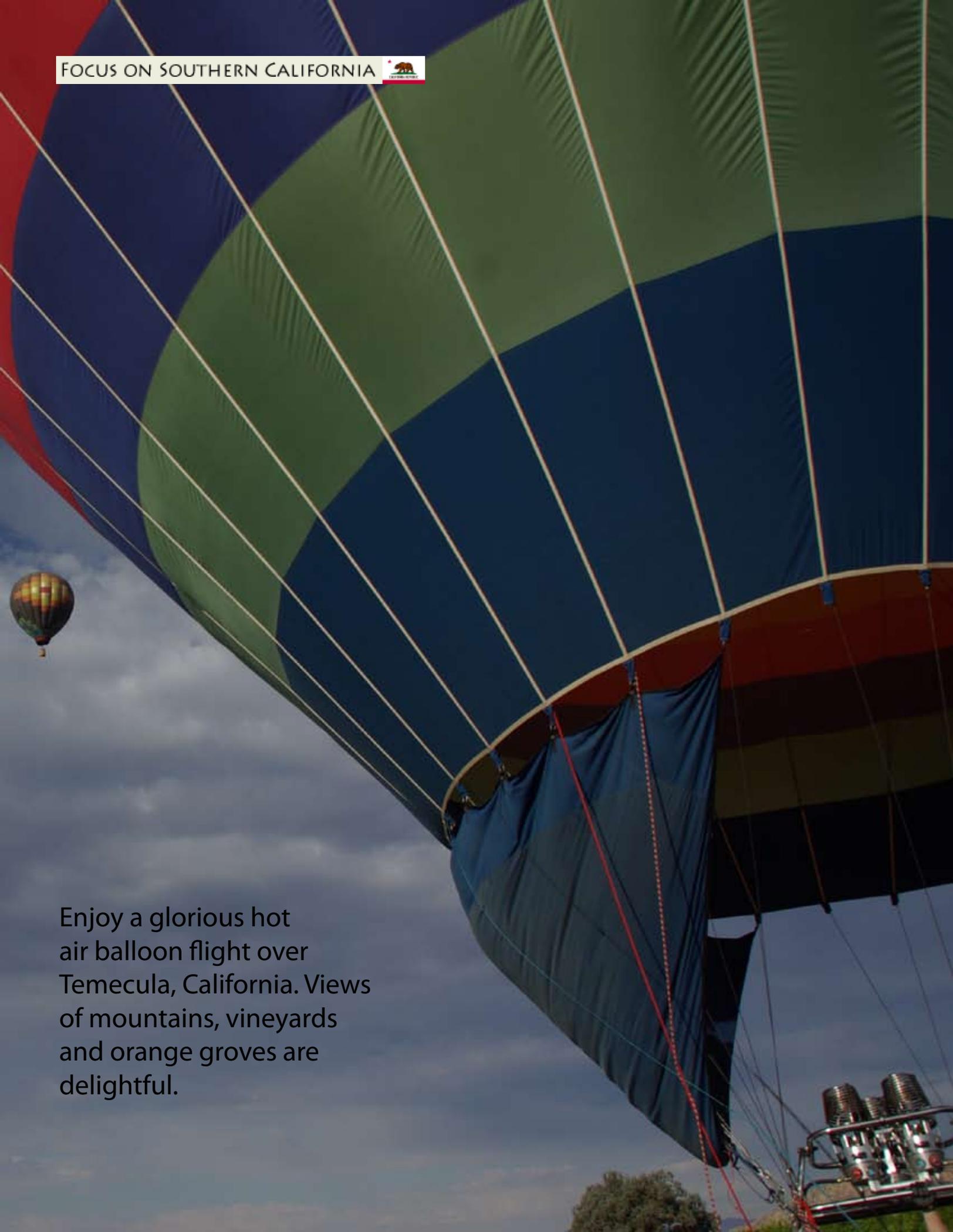
The Hay Paddock located on Waiheke Island near Auckland is co-owned by Chris Canning. The winery specializes in growing and producing fine Syrahs. The Hay Paddock is a member of The Specialist Winegrowers of New Zealand. Take a close look at the way the vines are planted, making the best use of the land available. In New Zealand, frequently barriers are set up to prevent wind damage.





Although Sauvignon Blanc reigns supreme, there are several other white and red varieties to taste. Try a New Zealand Pinot Noir, Syrah or Bordeaux blend. Another popular white varietal wine is Chardonnay.

Enjoy a glorious hot air balloon flight over Temecula, California. Views of mountains, vineyards and orange groves are delightful.



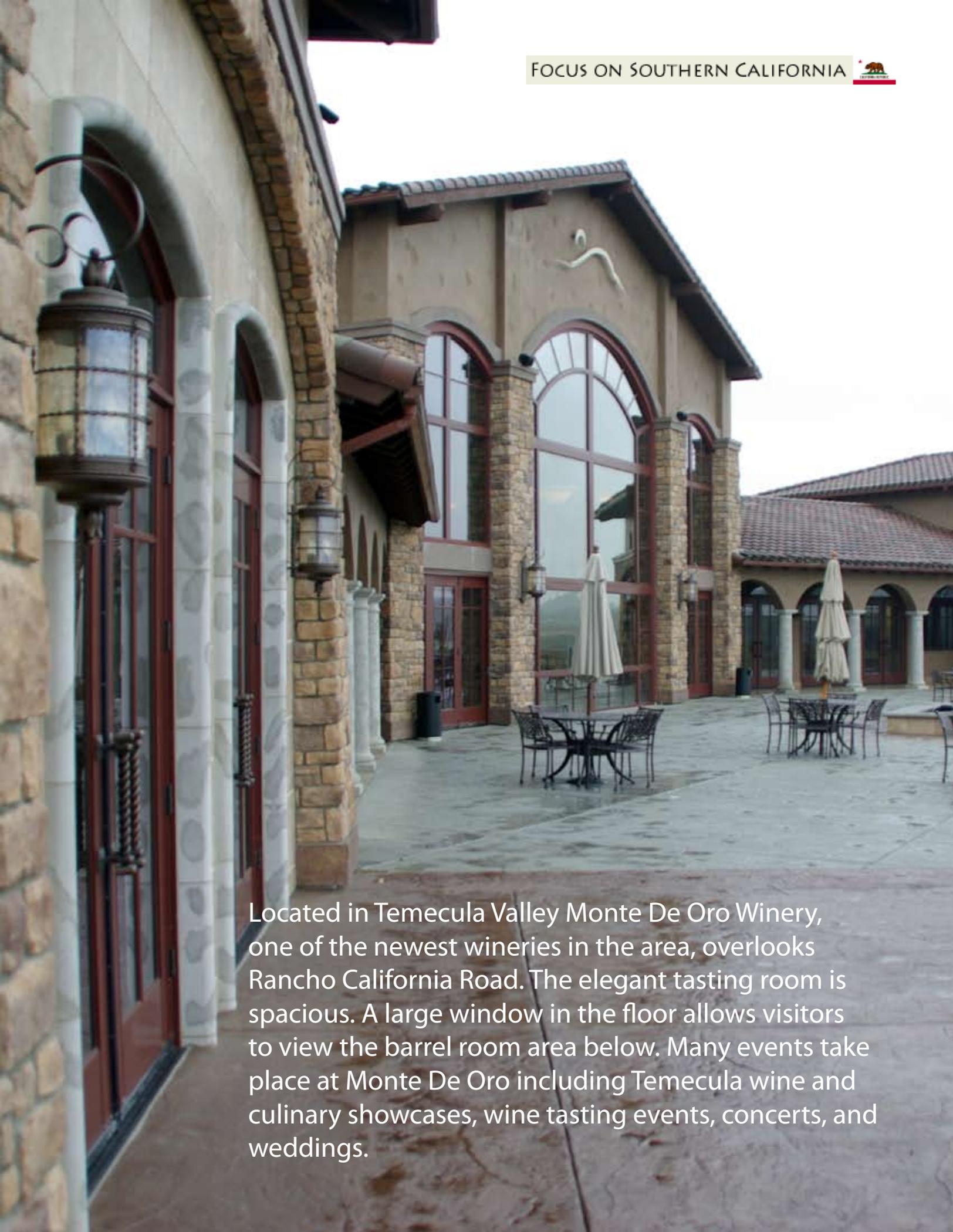


At Fallbrook Winery in Southern California, two wine cellars were built into a hillside. Curved doorways add to the ambiance. For those planning a visit to Fallbrook Winery, be sure to call ahead for an appointment.



Below is an October view of Lorimar Winery's vineyards in Temecula, California. The Lorimar tasting room is located in historic Old Town Temecula, where an emphasis is on pairing wine, music and art. In late 2011, a winery and tasting room will open at the vineyards.





Located in Temecula Valley Monte De Oro Winery, one of the newest wineries in the area, overlooks Rancho California Road. The elegant tasting room is spacious. A large window in the floor allows visitors to view the barrel room area below. Many events take place at Monte De Oro including Temecula wine and culinary showcases, wine tasting events, concerts, and weddings.

Wine and the Bible

God's Generosity: Interpreting the Parable of the Laborers in the Vineyard

by Meghan Sullivan

Wine plays a significant role in the New Testament but so, too, do vineyards. In the Parable of the Laborers in the Vineyard in Matthew 20:1-16, a vineyard represents the kingdom of heaven. The vineyard itself, however, is not central to the teaching behind this parable; rather, the parable focuses on God's generosity.

In the Parable of the Laborers in the Vineyard, a householder continually hires laborers to work in his vineyard. The laborers hired in the early morning hours are promised a denarius (a Roman coin) for one day's work. The next three groups that are hired are promised a wage of "whatever is right" (Matt. 20:4 RSV). Although the promised wage is not specific, these groups join the early morning laborers in the vineyard. Those hired in the last hour of the workday are not promised anything at all but are simply told, "You go into the vineyard too" (Matt. 20:7). At the end of the day, the householder pays each laborer one denarius. When those who have been working all day complain about the injustice of this payment scheme, the householder replies, "Take what belongs to you, and go; I choose to give to this last as I give to you" (Matt. 20:14). Jesus concludes the parable with the

statement, "So the last will be first, and the first will be last" (Matt. 20:16).

This passage toys with our modern sensibility of hard work and just reward. We can easily sympathize with the early morning laborers who worked hard all day and received just as much in payment as those who worked for just one hour. However, the parable is not about hard work, rewards, and justice; the parable is about God's grace and generosity.

Interpreters from early Christianity onward agree that the householder represents God. However, theologians and Scripture scholars of the last several centuries have also disagreed about the meanings of the passage. St. Jerome, a Doctor of the Church who is best known for his Latin translation of the Bible, explained that the Parable of the Laborers in the Vineyard

is about faith. Those who are sent to work in the vineyard are analogous to people who come to believe in Christ at different stages: from the womb (i.e. John the Baptist), during adolescence, as adults, and as the elderly. All people, regardless of when they come to believe in Christ, receive the same gift in the kingdom of heaven.

The Parable of the Laborers in the Vineyard was widely discussed during the Protestant Reformation because of its relevance to the faith versus works debate. In this debate, Protestants argued that faith alone guaranteed salvation, whereas Catholics proclaimed that faith and good works were necessary for salvation. Protestant leaders Martin Luther and John Calvin both focused on the role of grace in the parable. They noted that, in the parable, God's grace, represented by the denarius given to each laborer,



functions independently of works.¹ Furthermore, the workers hired earlier in the day represent people who demand a reward for their works. The workers hired later in the day represent people who know that they cannot demand anything from God, and it is these workers who have the right idea.

Catholic interpretations are similar to these Protestant interpretations in their understanding that all people receive grace. Catholics, however, qualified this statement by saying that different people receive different dwelling places in heaven. This teaching comes from John 14:2, which states, "In my father's house are many rooms." Similarly, Thomas Aquinas believed that the parable meant that there is "one salvation for all," but people participate in this salvation by varying degrees.² More recently, Catholic scholars have explained that the same eternal life exists for all people, but there are different degrees of closeness to God in eternal life.

Despite these diverse interpretations, it is clear that the Parable of the Laborers in the Vineyard is about God's generosity. God's generosity transcends human notions of justice and compensation. As Thomas G. Long says, "God is generous. God's generosity spills over the levees we have built to contain it and surges mercifully over the landscape of human life."³ The Parable of the Laborers in the Vineyard reminds us that God's generosity permeates every aspect of human life; all we have to do is open our eyes to see it.

1. Ulrich Luz, *Matthew 8-20: A Commentary* (Minneapolis: Fortress Press, 2001), 527.
2. Luz, 529.
3. Thomas G. Long, *Matthew* (Louisville: Westminster John Knox Press, 1997), 227.

Meghan Sullivan is a religion teacher at St. Ursula Academy in Cincinnati, Ohio. She has an M.A. in theological studies from the University of Dayton and a B.A. in English from St. Mary's College of Maryland. Her column entitled "Wine and the Bible" discusses connections between wine, the Bible, and Christianity.




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Winter's Special Days

Probably my favorite winter special day is Valentine's Day. While we usually don't plan any specific activity, there is a sense of romance in the air. Whether you have been married for 50 golden years or newlyweds or somewhere in between you can celebrate. Something as low cost as cutting out heart shape valentines and decorating with them. Light a red or pink candle for the day. Purchase a bottle of red wine or a rosé to share with someone special.

Other ways to celebrate Valentine's Day include planning a visit to a winery. Look for wineries that have events for Valentine's Day or the weekend before. Note: Valentine's Day 2011 falls on a Monday.

Other special days include President's Day. While George Washington did not cut down a cherry tree, somehow for some people eating cherries symbolizes President's Day. Look for a winery that produces cherry wines. January 17, 2011 celebrates Martin Luther King, Jr.'s birthday. Since it is a Federal holiday take time to visit a winery.

Rather stay home to celebrate any occasion during the cold winter days, just make a mulled wine and enjoy with family and friends. Several mulled wine recipes are on the Wine Trail Traveler website. There is also a recipe for Hot Peach Cobbler in a Mug.



A Splash of Wine

Wine Trail Traveler is pleased to present recipes that use wine as one of the ingredients. These recipes have been provided by numerous wineries and food organizations. More than 160 wine related recipes are on the Wine Trail Traveler website. Some recipes use only a couple of tablespoons of wine and others nearly a bottle of wine. When you have extra wine consider using it to pair with the dinner. We are continuously looking for recipes with wine, if you would like to submit a recipe, please contact us. Enjoy!

Sweet Wine and Honey Roasted Pears

Ingredients

4 pears, firm and ripe
1 T butter, unsalted
4 t honey
½ c wine, sweet (e.g., Late Harvest Vidal)
small pitcher heavy cream

Directions

1. Position a rack in the center of the oven and set to 375° F.
2. Peel, halve, and core 4 firm-ripe pears of any variety.
3. Smear 1 T unsalted butter, softened over the bottom of a 9 x 13 inch baking dish or small roasting pan. Set the pear halves cut side down in the dish.
4. Drizzle 1 t of honey over each pear half. Pout in ½ c sweet dessert wine, such as a Late Harvest Vidal.
5. Roast for 40 minutes.
6. Remove the dish from the oven and tilt the dish so the juices pool in one corner. With a spoon baste each pear with the juice.
7. Continue to roast until the juices cook down to a glazed consistency and the pears are very tender, taking on a light toasted color, about another 15-20 minutes. Lift up the cut side of a pear, it should look nicely caramelized.
8. Turn off the oven and leave the pears in the oven to keep warm until serving time.
9. If the juices have completely evaporated at serving time, add a tablespoon of hot water to the pan and swirl to recreate a syrupy glaze. Drizzle the glaze over each pear. Serve warm with a small pitcher of heavy cream to pour over the pears. Leftovers are good eaten at room temperature or warmed gently.

Recipe provided by [Pearmund Cellars](#), Broad Run, Virginia.

Handmade Cherry Almond Pie

Ingredients

1/2 c sliced almonds, divided
Pastry for 9-inch double crust pie
1 egg, beaten
4 c pitted Northwest fresh sweet cherries
1/3 c sugar
3 T cornstarch
1 t ground cinnamon
1/4 t salt
2 T red wine
Red Wine Glaze, optional

Ingredients for Red Wine Glaze

2 c powdered sugar
1/3 c red wine

Directions

1. Finely chop 1/4-cup almonds.
2. Roll dough into circle approximately 16 inches in diameter. (If using packaged, pre-rolled pastry, stack one crust on top of the other and roll to 16 inches). Sprinkle chopped almonds over top; roll gently to imbed nuts in dough.
3. Gently transfer to lightly greased baking sheet lined with parchment paper, if desired.
4. Brush with beaten egg.
5. Mix cherries, sugar, cornstarch, cinnamon, salt, and wine.
6. Spoon cherry mixture onto dough leaving a 4-inch border. Lift edges of dough up and over fruit, leaving a 5-inch circle of cherries showing in the center.
7. Fold in edges of pastry to form a circle.
8. Brush pastry with remaining egg mixture; sprinkle with remaining almonds.
9. Bake at 375°F 30 minutes or until pastry browns and filling bubbles. Let stand 15 minutes before cutting. If desired, serve with Red Wine Glaze to drizzle over each serving.

Directions for Red Wine Glaze

Combine 2 cups powdered sugar and 1/3 cup red wine, mix well. Makes 3/4 cup.

YIELD: 8 servings

Nutritional Analysis Per Serving:

475 Cal.,
5.6 g protien
19.2 g fat. (36% Cal from fat),
70.1 g carb.
23 mg chol.,
4.1 g fiber,
315 mg. sodium.

Recipe provided by [Northwest Cherry Growers](#).

Chocolate Cabernet Sauvignon Tart

Ingredients

2 c chocolate cookie crumbs
3/4 c heavy whipping cream
3/4 c Round Barn Cabernet Sauvignon
17 ½ oz chocolate, coarsely chopped (bittersweet; high quality)
1/8 c butter, melted
1/2 sour cream
½ c sugar

Directions

1. Preheat oven to 350 degrees.
2. Place cookie crumbs in a bowl, pour melted butter over crumbs and mix to incorporate.
3. Press cookie crumb mixture into the bottom of a spring form pan.
4. Bake crust for 10 min or until firm.
5. Cool crust completely on wire rack.
6. While crust is cooling, place bittersweet chocolate in medium bowl and set aside.
7. In small, heavy saucepan, whisk together the cream, wine, sour cream and sugar.
8. Cook cream mixture over medium heat, whisking constantly until sugar is dissolved and mixture begins to bubble around the edges.
9. Pour hot cream over chopped chocolate and let mixture stand for 30 seconds to melt the chocolate.
10. Gently whisk until smooth.
11. Scrape the filling into the cookie crust and spread evenly with a spatula.
12. Refrigerate at least 4 hours.

Estimated Prep Time: 20 minutes

Total Time: 4 1/2 hrs

Recipe provided by [Round Barn Winery](#), Michigan.

Savory Cherry Sauce

Dress up your fish or poultry entrée with this cherry sauce.

Ingredients

1 c Northwest fresh sweet cherries, pitted
4 T water, divided
1/4 c dry red wine
3 T honey
2 T red wine vinegar
1 t fresh thyme leaves
1/2 t dry mustard
salt to taste
2 t cornstarch

Directions

1. Combine cherries, 3 tablespoons water and all remaining ingredients except cornstarch.
2. Cover and simmer gently 10 minutes.
3. Combine cornstarch and remaining water; stir into cherry mixture.
4. Cook and stir until mixture thickens; simmer 1 minute.
5. Serving Tip: Serve with fish or poultry.

Yield 1 1/4 c

Recipe provided by [Northwest Cherries](#).

New Friends Miles Apart

by Terry Sullivan

During November, we traveled with a group to New Zealand. Travel enriches our lives, and travel to far off New Zealand where we experienced wine, food and friends was one of the highlights of the year. Our group consisted of winemakers, viticulturists, tasting room staff, wine and vineyard educators, writers and someone studying to be a sommelier. The obvious unity was wine and saying the group had a passion for wine is not an understatement. Most of the group hailed from the state of Washington, with a few from other states including Oregon, Idaho, Virginia and Maryland. Theresa Beaver, Viticulture and Enology Certificate Coordinator at Washington State University, organized and guided the trip.

Theresa arranged eighteen winery visits with a few extra days to explore the cities and towns. We were fortunate to visit and write about twenty-one wineries/ vineyards and a wine museum.



Washington State University group visiting Dog Point Vineyards in Marlborough, New Zealand.

Photo taken by winemaker and photographer, Kevin Judd.

During the two weeks in New Zealand we learned some of our travel companions stories.

We learned from Judy and Don Phelps that the name of their winery, [Hard Row to Hoe Vineyards](#), had less to do with agriculture and more to do with an historic brothel. Back in the mining days, miners would row

across a lake for entertainment at a brothel, thus the term Hard Row to Hoe. Judy is the winemaker and Don manages the vineyards. They are passionate about wines produced in the Lake Chelan Valley of Washington.

Also passionate about their winery, Vicky and Scott Williams of [Kiona Vineyards & Winery](#) in Benton City, Washington were impressed with natural fermentation used by some wineries in New Zealand. Managing the vineyards and making wine is time consuming but there is always time to experiment with new ideas.

Sal and Vicki Leone of [Silver Lake Winery](#) in Woodinville and Everett Washington have renewed their interest in producing wines that are vineyard specific. The couple traveled with their daughter Karen and son-in-law, Andy, who enjoyed the New Zealand wineries,



Dave Roper, winemaker at Villa Maria Estate in Auckland, New Zealand discusses one of the sixteen wines tasted.

vineyards and wines. Frank and Teri Michaels of [Eight Bells Winery](#) in Seattle along with Carol and Peter Lance of [Davenport Cellars](#) in Woodinville also enjoyed the wines and talking to New Zealand winemakers.

Many in our group were impressed with the level of technology used at New Zealand wineries. Whether tilting tanks seen at several wineries or Delegat's computerized process, the technology was impressive according to Linda and Don Mercer of [Mercer Estate Winery](#) in Prosser. Several of the New Zealand winemakers were quick to point out that technology was a tool for the winemaker, that the vineyards and winemakers create the quality of wine.

The group had lunch at several winery restaurants. The food was excellent and enjoyed by all. LeRoy and Dee Cossette of Antoine Creek Vineyard in Chelan liked pairing wines with the meals.

David and Sylvia Harris of [Catering to You](#), a catering business in Benton City, had a keen interest in presentation. Many of the wineries/vineyards visited had restaurants and these restaurants had numerous patrons in the late November spring weather. The photo at the right is an example of one of the entrees served.

Learning about the New Zealand wine industry, its wineries, vineyards and wine regions was a goal for many in the group. Julie Bulrice and Pam Adkins from Portland, Oregon are interested in planting a vineyard and producing wine. This trip gave participants the chance to compare and contrast vineyard and winemaking practices. Also interested in the winemaking practices was Christine Kollman who volunteers at [Sunset Hills Winery](#) in Purcellville, Virginia. Lana Getubig is studying to be a sommelier. Visiting wine regions makes learning about the wines and vineyard terroir much easier. Travel is a far better learning tool



than a page in a book.

Diane and Gary Forristall own a small vineyard and produce wine in Iowa. Diane was interested in many of the New Zealand vineyards that used some principles of organic farming. The New Zealand trip afforded them the opportunity to take back to Iowa ideas that winemakers and vineyardists use thousands of miles away.

During the two weeks we enjoyed meeting people, tasting wines, eating lunches at winery restaurants, seeing the beautiful countryside and learning about the winemaking industry in New Zealand. The trip was motivational and all returned with ideas many of which will see fruition in the future.

One of the most important things we saw was the ability of wine and producing wine to bring people together for an enjoyable learning experience. Wine is able to transcend beyond world difficulties and can be a common bond for people.



Michael Ivicivich, winemaker and designer, listens to Theresa Beaver's question at Delegat's Wine Estate in Marlborough, New Zealand. Ryan Waples, also a Delegat's winemaker, discusses the technology used in the winery.

Book Review

Title: Food & Wine Annual Cookbook 2010: An Entire Year of Recipes

Review by Kathy Sullivan

Title: *Food & Wine Annual Cookbook 2010: An Entire Year of Recipes*

Publisher: American Express Publishing Corporation, New York

Copyright: 2010

ISBN 978-1-60320-120-9

The Food & Wine Annual Cookbook: an entire year of recipes 2010 offers more than 600 recipes to browse and create in one's own kitchen.

A cookbook lover who chooses cookbooks by the photos as well as the type of recipes within the collection may enjoy this collection of recipes. Frequently throughout the book colorful photos appear. This cookbook provides hundreds of recipes and includes categories from starters to wine pairings.

The Food & Wine Annual Cookbook 2010 with 408 pages begins with a list of the "50 Healthy & Fast Favorites." The Food & Wine editors' selected their favorite healthy and quick recipes to include in the list.

This cookbook consists of 18 chapters beginning with "Starters" and ending with "Wine Pairings." In between subjects include salads, soups, fish, bread & pizzas & sandwiches, breakfast & brunch and much more. Each chapter heading includes a one-sentence description of the recipes to follow. For instance, Starters has "The world's best party food, from grilled shrimp satay to fried peanuts." The Breads, Pizzas & Sandwiches chapter is described with, "New ways to elevate a brown-bag lunch or casual dinner."

A wide range of recipes is offered. Recipes have the preparation time listed with the majority showing the Active time and the Total time needed. Recipes that are quick to prepare are indicated with a red clock icon. Best of all the recipes have a color coded system that allows the reader to quickly see if the recipe has been designated as Healthy, Make Ahead, Vegetarian, Staff Favorite or a combination of any of these descriptions

Under "Starters" cooks will discover appetizers including Asparagus-and-Ricotta Toasts, Mashed-Potato Spring Rolls and Lamb Pizzettes. Special salads include Chopped Salad with Grapes and Mint, Grilled Apricot, Arugula and Goat Cheese Salad and Lemony Waldorf Salad. Under Breakfast and Brunch, recipes include three fruit jam recipes that make only three half pints. The jams can be refrigerated up to three months. Most likely the small amount of jam will be eaten before three months have gone by. The beverages chapter offers an assortment of alcoholic and non-alcoholic drink recipes. Enjoy browsing the numerous recipes in a variety of categories.

Pros: Those wondering why they need another cookbook for their kitchen will enjoy owning a cookbook with delightful photos as well as recipes for every day, special days and entertaining. *The Food & Wine Annual Cookbook 2010* is good to have on hand throughout the year.

Cons: Those looking for a cookbook with recipes that use wine as an ingredient may be disappointed in the number of recipes using wine as an ingredient.

Overall, I believe that this cookbook would make a nice addition to anyone's kitchen.

Book Review

Title: Oz Clarke's *Let Me Tell You About Wine: A Beginner's Guide to Understanding and Enjoying Wine*

Review by Kathy Sullivan

Title: *Oz Clarke's Let Me Tell You About Wine: A Beginner's Guide to Understanding and Enjoying Wine*

Author: Oz Clarke

Publisher: Sterling Epicure

Copyright: 2009

ISBN 978-1-4027-7123-1

Pages: 200

Oz Clarke's Let Me Tell You About Wine provides delightful, knowledgeable, consumer-friendly information about wine throughout the world. Anyone new to the world of wine will enjoy learning about wine through Clarke's delightful style of writing. The style is friendly and not pretentious. Wonderful photos are used frequently so that this book is great to share with friends and family.

Oz Clarke divides the book into three parts. The three sections include "The Flavors of Wine", "Enjoying Wine" and "The World of Wine." The author provides information about wine flavors, grape varieties, winemaking and world wine regions.

The "Flavors of Wine" with 63 pages is subdivided into Get the Flavor You Want, Discover Grape Varieties and What Makes Each Wine Unique. Important for anyone learning about wine, Clarke writes, "When you buy wine, buy it for its flavour. Reputation, packaging and price all vie to influence your choice, but they can't titillate your taste buds." Clarke goes on to describe the types of flavors one can discover in red wines, rosés, and white wines. This is followed with descriptions of grape varieties and then the effects of climate, location and terroir.

Part two of *Let Me Tell You About Wine* includes Buying and Storing Wine, How to Taste Wine, How to Spot a Faulty Wine, and Wine and Health. The author begins

this part with "Wine is part of everyday life and treating it with reverential awe won't make it taste any better."

In the third section, "The World of Wine" includes descriptions of wine countries including French, Italy and Spain. Each country is formatted in the same way, making it easy to compare. Lesser known countries include Austria and South Africa, but without as much detail. Two pages mention Lebanon, Turkey, Israel, Japan, Thailand and several other countries.

Pros: Very enjoyable to read, Oz Clarke's writing makes it easy to learn about wine. This book makes learning about wine interesting while providing valuable information.

Cons: There is a heavy focus on France, Italy and Spain. Some countries only have three or four pages devoted to a particular country. I would suggest increasing the number of pages and adding more detailed information about New World wine regions.

Overall, this is definitely a wine book I would enjoy having on my bookshelf.

About the Author:

Oz Clarke is a prolific wine writer. He is well known in Great Britain and the United States. He has won many awards including The James Beard, The Julia Child, World Food Media and the Lanson Special Millennium Award. In 2006 he received the International Drinks Communicator of the Year Award.

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Suisun City, California 94534
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Yorkville Cellars

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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

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

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

White snow in the northern hemisphere covers many vineyards. In the Southern hemisphere only the white from roses announce the rows of grapes. Photo taken at Brancott Estate formerly Montanna, New Zealand.

MONTANA

GEWÜRZTRAMINER

Pronunciation: *ge-wurts-trah-mee-er*

BUNCH CHARACTERISTIC
Small, pendulous grapes

VINE MANAGEMENT
Vertical shoot positioning

COLOR OF GRAPE
Bright red color when ripe

FLAVORS AND AROMAS
Resonant of stone, tobacco and citrus

WWW.WINETRAILTRAVELER.COM