

Volume 2
Issue 6
June 2008

Wine Trail Traveler Newsletter

Wine Trail Traveler Visits Niagara Peninsula Wineries

During May we decided to make the trip to the Niagara Peninsula to discover Canadian wineries in Ontario. While the price of gas is high, we were able to visit 20 wineries and use about one half tank of gas once on the Niagara Peninsula. Currently, the US dollar is about equal to the Canadian dollar so you may want to consider that when planning your summer vacation.

The Ontario province of Canada is well known worldwide for its icewines and we discovered that some Canadian wineries, in addition to Riesling and Vidal icewines, produce Cabernet Sauvignon, Cabernet Franc and Shiraz icewines. We found the icewines fruity and sweet. They all had crispness on the finish which cut the sweetness.

Wineries on the Niagara Peninsula come in all shapes and sizes. If you visit Château des Charmes you will find an almost fairy tale type facility. When you go to Flat Rock Cellars, you will discover a hexagon-shaped building. Cave Spring Cellars is located in a renovated building where you will find a passion for using old buildings for the winery, a restaurant



View of the falls from the Fallsview Casino Resort. More than forty wineries are within a thirty minute drive from Niagara Falls, Canada.

(On the Twenty) and an inn (Inn on the Twenty). You can sample wines from different terroirs at Coyote's Run Estate Winery where two different types of soil produce two different Pinot Noirs. Traveling the back roads of Niagara-on-the-Lake during May was sheer pleasure. We encountered very little if any traffic and at every turn we made we saw

acre after acre of vineyards.

Lodging abounds in the Niagara-on-the-Lake area whether you choose the Hilton Garden Inn or a bed and breakfast. In Jordan farther to the west, you will find a high-class inn, Inn on the Twenty. There are plenty of hotels near the falls and Fallsview

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Château des Charmes, almost a fairy tale facility, is in Niagara-on-the-Lake Ontario, Canada.

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offers stunning views of the falls as well as a casino. If you prefer quiet little towns, the village of Niagara-on-the-Lake can offer you plenty of relaxation with wineries just minutes from your room.

For your vacation, be sure to consider Niagara Peninsula. There is an array of activities for the whole family. More than forty wineries are located within thirty minutes of Niagara Falls, Canada. Spending the evening in St. Catharines or Jordan places you in reach of sixty wineries within a half hour drive. Golf courses are available and we discovered one winery Rockway Glen Golf Course and Estate Winery, which offers an 18-hole golf course, restaurant, tasting room and winemaking museum.

If you want to get away to another country, without the expense of overseas travel consider visiting Niagara Peninsula this summer. There are numerous activities for the entire family.

K.S. and T.S.

No matter how enthusiastic we are about Niagara Peninsula, we realize you just may not be able to travel to Canada this summer, so what are your other choices? Consider destinations in the U.S. where numerous wineries are clustered near one another. We will offer suggested destinations throughout the summer. Examples this month include:

Finger Lakes, NY:

The blue waters of the Finger Lakes and the frequent wineries along the roadways encourage visitors to stop, admire the landscapes and perhaps taste a few wines.

Leelanau Peninsula and Old Mission Peninsula, MI: Although about a four-hour drive north of Detroit, this area of Michigan is delightful to visit and the wineries are easy to find.

If you are not sure which wineries to visit, check out the winery [reviews](#) that Wine Trail Traveler has personally visited. If in your adventures, you discover a winery we have not visited, write and tell us about it. We would love to hear from you.

27th Annual Vintage Virginia Wine Festival

Sunday, June 1, 2008 dawned bright and beautiful. It was a perfect day to visit the second day of the Annual Virginia Wine Festival. Arriving early in the day, we discovered parking lot attendants waving yellow flags directing parking in a large open field. We followed a long path to the festival site where we presented our online tickets and ID. In return we received a paper bracelet that allowed us to enter and receive a wine glass.

Spread out on a gently sloping area were numerous white tents of all sizes. Several tents were available for visitors to stop and rest and get needed shade. The area was totally in the open and the sun beat down. Wearing a hat was a great idea and if you forgot your hat, there were several vendors selling hats. Festival staff provided water for designated drivers and others may purchase bottled water.

Vintage Virginia provided a venue for wineries, live music, arts and crafts vendors, food vendors and a few home remodeling ads as well as one Inn from Virginia. More than 60 wineries offered wine tastings. As we tasted a number of wines, we noticed that other visitors were there to "taste" wines not just drink. Wine was poured conservatively, especially important when there were so many wines to experience.

As one festival visitor said about visiting wine festivals, by visiting festivals one gets a chance to taste "diversity."

Numerous arts and crafts vendors had a lovely supply of gift items, clothing and more to enjoy browsing. Hudson River Inlay offered wood inlay furniture, tables, mirrors and art. The Happy Turner in Owings created beautiful wood turned items. Is your yard too small for a hammock? Sky Chairs are hanging and swinging canvas chairs.

A tent near the entrance offered wine seminars including a "Sampling Seminar," "Festivals to the Vineyards - the Next Step in your Wine Experience!" On Saturday, a seminar titled "Wine 101 - How to Taste: Wine and Sensory Perception" was offered.

Live music from the Jamie McLean Band, The Crawdaddies, Scythian and Last Train Home played on the main stage. A family tent offered Stilt Walking w/The Monkey Man, The Monkey Man Variety Show w/Django, Juggle This! and Fire Eating & Juggling w/The Monkey Man.

Our favorite question to ask at the wineries we visited was, "What one wine makes you different from the other wineries?" Using this question made it easy to limit the overwhelming number of wines to taste and yet you had a chance to discover new wines to add to your cellar.

Make plans to visit the 28th Vintage Virginia Wine Festival in 2009!

K.S.



Vintage Virginia, 2008

Food and Wine

Wine and Food Pairing

Icewine as Dessert or Icewine with Dessert?

"What's for dessert?" This is an echo I still chime on a regular basis. Recently icewines have been added to the list of sweet rewards that provide an epilogue for a meal. Although icewines pair well with food, especially desserts, they can also stand-alone and be the dessert.

One does not need to abandon their favorite desserts in order to have a glass of icewine. A general rule states to pair a dessert that is not as sweet as the icewine. Considering how sweet icewines are, this is not much of a challenge.

Icewines are made from both white and red grapes. A Riesling icewine pairs well with fresh fruit, biscotti, vanilla ice cream and pound cakes. A Vidal icewine also can pair with fresh fruit. Consider pairing it with creamy desserts, custards, or crème brulee. Icewine is often made from Cabernet Franc, Cabernet Sauvignon or Syrah. These red icewines pair with chocolate desserts, ripe berries and creamy desserts.

While visiting Canadian wineries, we were often told to pair an icewine with blue cheese. The opportunity to put this pairing to a test occurred on Friday evening while we had a scrumptious dinner with my brother, sister-in-law and some friends. All were skeptical about this pairing. We selected a 1989 Vineland Riesling Icewine. It paired wonderfully with the blue cheese. Our table was convinced.

Whether the icewine is a dessert or if you pair it with another food, you will have a wonderful closure to your dinner. If you are someone who likes to think out of the box, experiment pairing an icewine with appetizers and entrees.

If you would like more definitive pairing information go to the [Food and Wine Charts](#) on the website.



Inniskillin Icewines: Riesling Icewine, Vidal Icewine, Cabernet Franc Icewine

Recipes with Wine

Bittersweet Chocolate Icewine Truffle Cake

Ingredients

Cake

8.5 oz. (230 g) bittersweet chocolate, chopped coarsely
3/4 c (180 g) plain butter cookies (arrowroot or shortbread style)
4 egg yolks
1/3 c (80 g) milk
1/3 c (80 g) Vidal icewine
8.5 oz. (230 g) unsalted butter, softened
3/4 c (180 mL) ground almonds

Icing

5 oz. (140 g) bittersweet chocolate, chopped coarsely
2 T (30 mL) whipping cream

Directions

1. Melt chocolate in a bowl over a simmering pot of water. Stir well. Remove from heat and cool.
2. In the meantime, chop cookies in a food processor until reduced to a fine powder. Set aside.
3. Add egg yolks one by one to chocolate, stirring after each addition.
4. In a saucepan over medium-high heat, bring milk to a boil.
5. Slowly drizzle the hot milk into the chocolate mixture, whisking constantly. Return to heat, stirring constantly with a wooden spoon until it thickens, about 6 minutes. Do not boil.
6. Remove from heat, let cool, whisk in Icewine, butter, cookie powder and ground almonds.
7. Pour mixture into desired cake mold. Refrigerate until set.
8. To unmold, dip cake mold briefly into a large container filled with hot water then quickly tip upside down to release cake.
9. Melt chocolate in a bowl over a simmering pot of water.
10. When melted, remove from heat and add cream. Whisk and carefully pour on top of cake.

Makes one 8-inch cake

Recipe by Izabela Kalabis-Sacco

Provided by Inniskillin Wines Inc., Niagara-on-the-Lake, Ontario, Canada.

Have a recipe that uses wine as an ingredient? If you'd like it published on Wine Trail Traveler send it to kathy@winetrailtraveler.com.

Wine Trail Traveler Partners

Our Winery Partners

Stop by these wineries that advertise with Wine Trail Traveler.

Maryland



Basignani Winery

15722 Falls Road,
Sparks, MD 21152



Dove Valley Vineyards and Winery

645 Harrington Road
Rising Sun, MD 21911



Fiore Winery

3026 Whiteford Road
Pylesville, MD 21132

Michigan



Black Star Farms

10844 E. Revold Rd.
Suttons Bay, Michigan 49682



Chateau Chantal

15900 Rue de Vin
Traverse City, MI 49686

New York



King Ferry Winery

658 Lake Road
King Ferry, New York 13081

North Carolina



Grove Winery and Vineyard

7360 Brooks Bridge Road
Gibsonville, NC 27249

Oregon



Kramer Vineyards

26830 NW Olson Road
Gaston, OR 97119-8039



Redhawk Winery

2995 Michigan City Lane NW
Salem, Oregon 97304

Pennsylvania



Pickering Winery

Rt. 187 Between Wysox and Rome
Wysox, PA 18854

Virginia



Barrel Oak Winery

3623 Grove Lane
Delaplane, Virginia 20144



Chateau O'Brien at Northpoint

3238 Rail Stop Road
Markham, VA 22643



Kluge Estate Winery & Vineyards

100 Grand Cru Drive
Charlottesville, Virginia 22902



Pearmund Cellars

6190 Georgetown Road
Broad Run, VA 20137



Veritas Vineyard & Winery

145 Saddleback Farm
Afton, Virginia 22920



The Winery at La Grange

4970 Antioch Road
Haymarket, Virginia 20169



Join Pearmund Cellars on a 10-Day Luxury Cruise of the Mediterranean!

*Set Sail with Pearmund Cellars on June 17,
2009*

*June 17-27, 2009, Aboard Oceania Cruises,
a 10-night cruise with 11 ports of call*

Chris Pearmund will host two onboard wine tastings along with a food and wine pairing dinner. He also will provide a lecture on the history of winemaking. The cruise will provide optional shore side excursions to delightful, less public wineries in Italy and France.

For more information about this opportunity, contact Bob Miller at 866-368-7327 or info@yourcruisesource.com.

Wine Trail Traveler Partners

Our Lodging Partners

Ontario, Canada

Hilton Garden Inn, Niagara-on-the-Lake

500 York Road
Niagara-on-the-Lake, Ontario
L0S 1J0
Phone 905-984-4200
Toll free: 866-777-9877



Michigan



The Inn at Black Star Farms

10844 E. Revold Rd.
Suttons Bay, Michigan 49682

Pennsylvania

Hilton Garden Inn, Allentown West

230 Sycamore Road
Breinigsville, Pennsylvania 18031
Phone (610) 398-6686



Hilton Garden Inn, Kennett Square

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



Virginia



Hampton Inn and Suites, Leesburg VA

117 Fort Evans Road N.E.
Leesburg, Virginia 20176
Phone (703) 699-8640

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New York



Masten Designs

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Astoria NY 11102

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