

Volume 2
Issue 7
July 2008

Wine Trail Traveler Newsletter

Colorado's High Altitude Vineyards

The Rocky Mountains and high elevations seem to be synonymous with Colorado. How then has Colorado become a winemaking region with 64 licensed wineries and over 800 acres of vineyards? Heights ranging from 4000 to 12,000 feet above sea level should present challenges to vineyard owners. They do have concerns about late spring frosts as well as winter damage to the vines in late fall and winter. However, the state offers a unique terroir, with hot sunny days, cool nights and low humidity. Those hot days allow grapes to ripen while cool nights help the grapes retain their acidity. The low humidity lessens the risks due to pests and disease, which grape growers in high humidity states are challenged to control. Although the growing season isn't as long as that in Napa Valley, California, Colorado has the same or slightly more degree-days. The result is excellent fruit for winemaking. Colorado's grape growers, in Grand Valley, have little difficulty getting the brix levels the winemakers want. Some Colorado wines are 15% alcohol or over.

A visit to the vineyards in Colorado is a photographer's dream.



View from the vineyard at Canyon Wind Cellars. The Colorado River flows past the vineyard. The Bookcliffs are in the distance.

There are breathtaking views of mountains, sunrises and sunsets. The green vineyards are in sharp contrast with the brown mountain cliffs and deep blue skies. Views of the Bookcliffs, Colorado National Monument and the Grand Mesa paint the background of vineyards. Grapevines provide a green oasis in a sea of desert. Stoop down, stand

up, climb a ladder or simply turn a few degrees for totally different scenes.

You can also photograph water as several rivers run from higher altitudes. Finding a vineyard next to a river offers a wonderful photo opportunity. Remain long enough to observe the white water punctuated

Continued next page.



Vineyard at Plum creek Cellars provides a green oasis in the desert.

In This Issue

**Colorado's High Altitude
Vineyards**

**Want to Save on Gas? Visit
Winery Destinations**

Wine and Food Pairing

Chicken Caesar Salad recipe

Partners

2009 Cruise

[Wine Trail Traveler](#): a Winery and
Vineyard Virtual Visitor Center

Continued from page 1.

by fearless or screaming rafters.

Vineyards were first planted in Colorado in the late 1800's. The 1899 census reported a grape harvest of 586,300 pounds and a production of 1,744 gallons of wine. The vineyards were uprooted and replaced with fruit trees as a result of Prohibition. Although the 18th Amendment was repealed in 1933, it wasn't until the late 1960's and early 1970's that new plantings of vineyards and the beginning of the modern day wine industry came about. These new plantings include several vinifera grapes with Merlot, Cabernet Sauvignon and Chardonnay leading the way.

Recently there has been a surge of vineyard plantings. In 1985 there were between 15 and 20 acres of vineyards. By 2008 there are over 800 acres of vineyards producing grapes and several hundred additional acres planted that will produce in the coming years.

There are two designated appellations in Colorado, the Grand Valley AVA and the West Elks AVA. Three-fourths of Colorado's wineries lie in the Grand Valley AVA. The valley has superior air drainage, which lessens frost damage even though the elevation is 4700 feet. Vineyards in the West Elks AVA are the highest in North America, some at 6400 feet. Although few wineries lie in this AVA, they are producing some fine Riesling and Gewürztraminer and experimenting with Pinot Noir.

T.S.



Jack Rabbit Hill Vineyards at 6200 feet.

Want to Save on Gas? Visit Winery Destinations

No matter how enthusiastic we are about Niagara Peninsula, we realize you just may not be able to get to Canada this summer, so what are your other choices? Consider wineries in the US. There are numerous wineries to visit throughout the United States. Several are nearby, and visiting them will cut the cost of your travel dollar.

Finger Lakes, New York

The Finger Lakes region of New York State is a delightful area to visit, especially in the summer. 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. Remember that Watkins Glen is the home of racecar driving. Find out about camping in the area and Watkins Glen State Park.



Sheldrake Point, Cayuga Lake, Ovid, New York

Leelanau and Old Mission Peninsulas, Michigan

Although about a four-hour drive north of Detroit, this area of Michigan is delightful to visit and the wineries are easy to find. Here you can discover a winery with a cooking school, winery tasting rooms, tours and restaurants.

Front Royal, Virginia

Front Royal is located close to the entrance of Shenandoah National Park. Take advantage of the hiking, nature, and special programs available and add to the experience by visiting nearby wineries. Whether you are looking for a small boutique winery or a large winery, you will discover friendly people abound.

Portland, Oregon

Not far from Portland is the Columbia River Gorge. Beautiful beyond words, this is what the early settlers discovered on their way to the West Coast. Willamette Valley is another area that offers many wineries. Plan your trip carefully and you will find your choice of wineries to visit. Each one is different and has a unique story to tell.

Grand Junction, Colorado

Just west of Grand Junction, discover where the majority of wineries are located in Colorado. Visit wineries where vineyards are located as high as 6400 feet above sea level. Enjoy the contrast between the rugged dry cliffs and the green foliage of the grapevines.

Niagara Peninsula, Ontario

Within a half hour of Niagara Falls, with Horseshoe Falls and a casino, lie the breathtaking views of vineyards. With every turn you take, you have the opportunity to view vineyards and visit wineries. Be sure to try icewines, especially the Cabernet Franc icewine that offers a strawberry and rhubarb taste.

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.

K.S.

Food and Wine

Wine and Food Pairing

The Royal Gorge Route Railroad in Colorado offers a wine and food pairing opportunity. The stretch through the gorge provides plenty of time to enjoy four appetizers paired with four wines from Canon City's local winery, the Winery at Holy Cross Abbey. On the return trip through the gorge you can sit on the observation car with camera in one hand and wine glass in the other.

A crab cake with roasted bell pepper sauce was paired with the Sauvignon Blanc Reserve. The wine matched the vegetative notes of the appetizer. The crab cakes had a sweet finish which matched the perceived sweetness from the fruit aftertaste of the wine. The second appetizer was jumbo shrimp marinated in Italian dressing and served over artichoke, tomatoes, bamboo shoots and fresh rosemary. The appetizer was paired with the Chardonnay. This appetizer intensified the tropical fruit and apple tastes of the wine. The third appetizer was stuffed chicken breast with kiwi vinaigrette over mixed green salad. It was paired with the Merlot. The Merlot overpowered the chicken, however the Sauvignon Blanc matched well. The last appetizer was a slice of roast beef with fresh dill cream cheese and a touch of horseradish with a mushroom reduction. It was paired with the Cabernet Sauvignon. The roast beef enhanced the cherry taste of the wine. It took time to taste the wines and food. Thoughts about the flavors of the wine and food are interrupted with the beautiful scenery, which demand your observation and reflection.

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



Wine and Food pairing aboard the Royal Gorge Route Railroad

Recipes with Wine

Chicken Caesar Salad

This entrée salad is great for the summertime.

Caesar Chicken Marinade

Ingredients

3-4 lbs. thawed, skinless, boneless chicken breasts
½ C. olive oil
½ C. Stone Cottage Chardonnay
½ C. soy sauce
1 T. powdered ginger
1 T. dry mustard
1 t. black pepper
4 cloves of garlic, crushed
½ c. chopped green onions
3 T. sesame seeds

Directions

Pour over 3-4 lbs. thawed, skinless, boneless chicken breasts and marinate 4-8 hours (refrigerated) in a baking dish. Turn pieces to coat thoroughly. Then either grill until done or bake in 350 degree oven for 1 hour. Cool or keep warm to your preference.

Caesar Salad Dressing

Ingredients

3 cloves of crushed garlic
¼ C. olive oil
3 T. lemon juice
1 t. Worcestershire or balsamic vinegar
¼ t. salt
¼ t. dry mustard powder
1/8 t. freshly ground pepper

Directions

Mix ingredients. Pour over a large head of romaine lettuce, torn into bite-size pieces. Toss. Add chicken, as desired. (you'll have plenty for another meal or two) Toss. Sprinkle 1/3 C. Parmesan cheese to top it off.

Serves 4

Provided by Karen and Brent Helleckson, Stone Cottage Cellars, Paonia, Colorado.

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



Three Brothers Wineries & Estates

623 Lerch Road,
Geneva, NY 14456

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 (check Wine Trail Traveler website for a tasting coupon)

3623 Grove Lane
Delaplane, Virginia 20144



Chateau O'Brien at Northpoint

3238 Rail Stop Road
Markham, VA 22643



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

Our Artists Partners

New York



Masten Designs

2710 Astoria Blvd. Apt. 2C
Astoria NY 11102

**Want to be listed on
this page? Call or send
an email to Wine Trail
Traveler.**

Phone: 410-997-8138

email:
terry@winetrailtraveler.com