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Wine Trail Traveler Newsletter

Enjoy a Vacation in your own Backyard

While the logistics may prevent you from traveling to London, Paris or Florence, consider a vacation closer to home. Whether due to finances, gas prices, time or family obligations, you may find a destination site in your own community.

When you only have a few hours of get-away time, or the price of transportation creates a difficulty, consider the wineries near your home. Every state has at least one bonded winery and then there are states with wineries numbering in the hundreds. Today the United States has more than 4,000 bonded wineries.

Visiting a winery has the potential of offering you a vacation-like atmosphere. Time slows down once you reach the winery. A friendly staff member greets you as you approach the tasting counter. The most common question will be, "What kind of wines do you like?" From that point, the tasting consultant will pour wines he believes you will like. As you taste wines, it's easy to strike up a conversation with others. Wine provides a common bond for people.

Most wineries have the vistas of acres of vineyards to enjoy. Photo



Wine consultant at Lucas Vineyards along Cayuga Lake in New York chats with visitors about wine.

opportunities are available year round. Although most popular in the summer with the green foliage or in early fall with an array of purple and green colors, a winter's view of vineyards offers the architecture of the brown trunks reaching for the skies. Spring brings the weeping of sap where buds are about to break forth. Soon the leaves grace the trellis system established in the vineyards.

Step inside the tasting room, and typically you will see two areas. One section will most likely include one or two tasting counters. Frequently tasting rooms provide an array of gifts to browse. While the gift items may be the traditional wine accessory items including corkscrews, bottle stoppers and napkins, other wineries feature select items to grace their tasting

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Late August and September are provide many photo opportunities.

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rooms. The Winery at Holy Cross Abbey in Cañon City, Colorado has a lovely selection of giftware including Polish pottery, Corinthian bell chimes and grape-like bunches of polished stones.

Many wineries have outdoor seating, picnic tables or areas to spread blankets and enjoy a picnic lunch. While tasting rooms may have foods for creating a picnic lunch on the spot, call ahead to find out. If you pack a lunch, purchase a bottle of wine from the winery to enjoy.

The architecture of tasting rooms is different at every winery. As you visit wineries, you will find tasting rooms that are state-of-the-art, environmentally friendly, or housed in barns from the 19th century. Also sizes vary with tasting counters able to accommodate eight visitors to fifty, while many wineries offer additional tasting areas on demand.

Americana's tasting room along Cayuga Lake in New York State is housed in an 1820 barn built five miles from its current location. The barn was disassembled piece by piece and transported to the current location. Inside, the tasting counter has kept its barn character and is enhanced with a tasting counter and gifts to browse.

If you are looking for an environmentally friendly winery consider Southbrook Winery in Ontario. This winery and tasting room opened in June 2008 and



Many wineries make it easy and comfortable to visit any season. Pheasant Valley Winery in Oregon has a warm fireplace for those cooler days.

has LEED (Leadership in Energy and Environmental Design) certification. In Virginia, [Barrel Oak Winery](#) opened in May 2008, after much detailed planning. The owners, Sharon and Brian Roeder, visited other wineries asking winemakers what they would change to make winemaking easier. The result is a state of the art winery and tasting room.

If you are vacationing in the fall or winter, some tasting rooms have a fireplace with comfortable leather chairs. Purchase a bottle of wine and enjoy yourself in the warmth of a glowing fire. [Veritas](#) in Virginia and [Three Brothers Wineries and Estates](#), in their Stony Lonesome tasting room, have enjoyable areas by a fireplace. In Oregon, Pheasant Valley has a large stone fireplace to enjoy.

Many wineries host special events. Especially popular are winemaker's dinners. At [Pearmund Cellars](#), Virginia the dinners take place in the barrel room. Check the websites of wineries for details. Some wineries offer wine education classes. Outdoor events are popular during the summer and fall.

Event rooms are popular. At [Fiore](#) in Maryland, one of the event rooms has a wall-sized painting of the village in Italy where Mike Fiore spent his childhood.

If you enjoy art, consider visiting [Artesa](#) in California. This winery features a resident artist. The displays add even more elegance to a wine tasting. If you are looking for music and wine, check out the events scheduled at [Maryhill Winery](#) in Washington.

If you want to visit another country, consider Niagara, Canada. Here you will discover numerous wineries to explore from the small boutique to the large mansion-type tasting rooms.

Wineries are beginning to see the wisdom in having an onsite restaurant. While some are elegant, others offer a quick sandwich. When planning a trip to a "backyard" winery, check the winery website for hours and directions. Visiting a winery is a wonderful day trip.

K.S.



Event room mural at Fiore Winery in Maryland shows views of Italian countryside

Food and Wine

Wine and Food Pairing

Garlic Mike's Restaurant, Montrose, Colorado

After a delightful time tasting Cottonwood Cellars wines at Kagan and Baron Fine Art Gallery in Montrose, we were looking forward to dinner. What a delightful surprise awaited us at nearby Garlic Mike's restaurant. Garlic Mike's offers Italian cuisine and a delightful eating experience in its large Italian-styled restaurants, complete with red-checked tablecloths.

The rustic Italian décor provides a friendly atmosphere. Our group was escorted to a long table where we were able to spend several hours enjoying great food and conversation about Colorado wines. Mike Busse planned a detailed menu that featured Cottonwood Cellars wines.

The appetizer was Imported Australian Salmon Carpaccio with a Lemon-Dill Aioli paired with 2006 Cottonwood Cellars White Pinot Noir. The white Pinot Noir was slightly sweet and fruity. The second course was Fresh Mozzarella Caprese with grilled Eggplant and Extra Virgin Olive Oil and Balsamic Vinegar Reduction Drizzle paired with 2005 Cottonwood Cellars Classic Blend. The wine was a blend of Cabernet Franc, Cabernet Sauvignon and Merlot and had a long aftertaste.

Next, we had Roasted Pork Roulade with Fontina Cheese and Fuji Apples served with a Rosemary-Garlic Polenta and Fresh Local Spring Creek Asparagus and paired with 2004 Cottonwood Cellars Lemberger. Next was Pan Seared Sirloin of Beef with a Grilled Plum and Blackberry Chutney served with a Walnut Risotto and Fresh Zucchini. The 2003 Cottonwood Cellars Reserve Cabernet Sauvignon was served. Dessert was the Classic New York-Style Cheese Cake paired with 2006 Cottonwood Cellars Gewurztraminer.

Mike Busse, Chef and Owner, received a round of applause for the excellent dinner and hard work. Mike is friendly, enthusiastic and wanted to share the credit with the chef in the kitchen who received our praise along with our server who was always available and quick to respond.

Mike Busse, mastermind behind Garlic Mike's success, began his interest in food when he cooked family dinners. In an email, he quotes his grandfather saying, "In his Sicilian accent, 'You eat this, and you' gonna have a good time!'" Mike decided to pursue culinary school and attended the Academy of Culinary Arts in New Jersey. When Mike moved to Colorado, he started Garlic Mike's in Gunnison and renovated and opened a restaurant in Montrose. Today Mike says, "I love what I do!"

Recipes with Wine

SHISH KABOB

Ingredients:

2 lbs. lean lamb or beef, cut in 2" cubes
1/2 c of olive oil
1/3 c of Cottonwood Cellars Reserve Merlot
1/4 t rosemary
1/4 t thyme
1 large onion, cut in 2" cubes.
1/8 t cinnamon
1 green pepper, cut in 2" cubes
1 red pepper, cut in 2" cubes
6 medium mushrooms
salt & pepper to taste

Directions:

1. Marinate the lamb or beef in olive oil, Cottonwood Cellars Reserve Merlot, rosemary and thyme for one hour.
2. Drain meat and sprinkle with seasonings.
3. Skewer, alternating meat with vegetables.
4. Grill over barbecue until desired tenderness.

When serving, garnish with mint. Serve with pita bread and lightly salted cucumber slices in yogurt. Serve remainder of Cottonwood Cellars Reserve Merlot with dinner. A very colorful dinner.

Cottonwood Cellars Reserve Merlot has an intense black cherry flavor which goes very well with Colorado lamb.

Provided by Cottonwood Cellars, Olathe, 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.

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



Dessert at Garlic Mike's

Wine Trail Traveler Partners

Our Winery Partners

Stop by these wineries that advertise with Wine Trail Traveler.

Maryland



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



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.

Mark Your Calendars for the Largest Tasting Room Event on the Planet



For more information

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



Colorado

The Wine Country Inn

777 Grande River Drive
Palisade, CO 81526
888.855.8330
Note: opening in August 2008



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



New York

The Halsey House

2057 Trumansburg Road
Trumansburg, NY 14886
Phone: 800-387-5590



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



Our Restaurant Partners

Colorado

Garlic Mike's

2674 Hwy 135
Gunnison, Colorado 81230
970-641-2493



Garlic Mike's

103 Rose Lane
Montrose, Colorado 81401
970-249-4381



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this page? Call or send
an email to Wine Trail
Traveler.**

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terry@winetrailtraveler.com