

Black Ankle Winery Builds Green Tasting Room

Black Ankle Winery, located in Frederick County, Maryland, has embarked on an adventure that is "fun and different." The winery's new tasting room, which will open this month, is a "green" building. The idea to build a green tasting room sprang from owners Sarah O'Herron and Ed Boyce's desire to be a true estate winery. "We wanted," Sarah explained, "to build as much as possible from things we could find on our farm."

Eight years in the planning, the tasting room is a composite of many natural resources found on the estate. Perhaps the most innovative design is the tasting bar countertop, made of crushed grapevines, skins and seeds. This countertop model may be the only such design in the world. The new green building also features a window seat and chimney made of sand, water, straw and clay from the property. Most of the structural wood used in the building also comes from the property.

The implementation of natural resources gives the room earthy tones and a novel and exciting, yet comfortable, feel. The walls, constructed of dirt, sand, water and clay, are thick enough to encase bales of straw. Visitors can view one of



The Black Ankle Winery tasting room countertop is made from grapevine prunings from their vineyards.

the bales through a "truth window," which provides an educational glimpse of straw's usefulness as an insulator. The walls, tasting counter, chimney and window seat contain a significant amount of thermal mass, which means that they can hold large amounts of heat. The structure has been designed as a passive solar building, meaning that more heat from the sun's angle will reach windows during the

winter. A masonry heater, designed to burn warmly and cleanly, will also provide heat during the winter. During the summer months, plants on the living roof will cool the rooftop by 10%. The plants will also absorb rainwater and serve as an insulator.

The U.S. Green Building Council defines a "green" building as one

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Black Ankle Winery's tasting room supports a living roof. Plants on the roof will cool the rooftop and absorb water resulting in less run off.

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that provides a healthy environment while “saving energy, resources and money.” Black Ankle’s tasting room will be LEED-certified, following guidelines created by Leadership in Energy and Environmental Design to use sustainable, renewable, and recycled products. Sarah hopes that attaining platinum certification (the highest level of certification) will help show others that sustainable building is a good thing to do. Buildings that are LEED-certified benefit the environment by reducing waste and greenhouse gas emissions and conserving water and energy.

Sarah and Ed also apply their green ideas to their vineyard, where they grow grapes mostly organically and do not use chemical fertilizers. Building a green structure fits in with Black Ankle’s philosophy. “Where the wine is coming from – that sense of place – is important to us,” Sarah said. “The biggest factor in how good your wine is going to be is where it comes from.”

Despite the fact that Sarah and Ed are extremely excited about the new building, they maintain that their real focus is the wine. “We hope people come and think, ‘Wow, this is really great wine,’ and everything else is in support of that.”

Black Ankle sells dry wines. The tasting room is open Wednesday through Sunday. There is a charge for tasting.

Morgan Sullivan



The focus is on the wine.

Keeping Up with Wine Trail Traveler

For one reason or another, Wine Trail Traveler did not schedule any visits to Ohio. It was a state we had traveled through numerous times to get to other destinations but we had no particular reason to visit Ohio until August. We needed to visit Dayton, Ohio and decided to take advantage of visiting wineries near there. Although most of Ohio’s wineries are located in northeastern Ohio, we discovered three wineries within an hour of Dayton. Georgetown Vineyards is currently a small winery producing about 1000 cases of wine but intending to expand. With vineyards located on a hill, visitors have a beautiful view of Cambridge, Ohio. Meier’s Wine Cellars is a large facility that produces 100,000 cases of wine and many more cases of nonalcoholic juices. Families with children are encouraged to stop at Meier’s. The Winery at Versailles is welcoming, friendly and they encourage enjoying wine and wine education. The owners of Winery at Versailles owned and produced wine in northeastern Pennsylvania before moving to Ohio. Today their son is the winemaker of the Pennsylvania winery.

We drove from Dayton to Detroit and while there spent a day visiting three wineries on Lake

Erie North Shore in Ontario. This area is delightful and has an enthusiastic group of winery owners. Colchester Ridge Estate Winery, Colio Estate Wines and Sprucewood Shores Estate Winery are within a short distance from each other and each has its own unique story. We are looking forward to a return trip to the area.

After the Lake Erie North Shore visit, we went on to Niagara-on-the-Lake another area that might be called “God’s Country.” Both times we have been there, the vineyards are a vibrant green and the sunshine and views have been delightful. Wineries we visited included an agricultural destination site, Puddicombe Farms. This is a delightful site for adults and children to visit and includes tasting room, pick-your-own-orchards, 25-minute train rides and animals to pet. In Niagara-on-the-Lake we visited Jackson-Triggs, Peller Estates and Reif Estate Winery.

On our way, home we stopped at a Canandaigua Lake winery, Casa Larga. Located just outside of Rochester, New York we found the Italian style winery offered vineyards, good wines and a beautiful event space.

Kathy Sullivan



Cambridge, Ohio in the distance as seen from a row of grapes at Georgetown Vineyards.

Food and Wine

Wine and Food Pairing

Passion on the Vine

Passion on the Vine, Sergio Esposito 304 pages
Published 2008 Publisher: Broadway List Price:
\$24.95 US ISBN: 978-0-7679-2607-2

Whether or not you enjoy Italian wine, *Passion on the Vine* is a mouthwatering book. The owner of Italian Wine Merchants in New York City, Sergio Esposito writes about his introduction to wine and vineyards. Italian culture including family, Italian food wine and history are embraced in this enjoyable nonfiction book.

Although his early life was not easy, family and food together was what was important. Eventually, Sergio's family made their way to the United States and with tragedies and successes have reached success.

Join Sergio, his wife Stephany, their two children and his parents as they visit Italy for two and a half months. Sergio is working but it certainly seems as if he is having "too" much fun. Enjoy the hospitality of the Italian winemakers as they share their knowledge, secrets, wine, food and life with Sergio and his wife.

As you read the book, you will become enamored with the Italian wines and foods. Whether you have visited Italy or not, you will enjoy the conversations and enthusiasm of the Italian winemakers.

As you are reading *Passion on the Vine*, your respect for Italian wines will definitely increase.

K.S.



Perfect anytime food and wine includes a Cabernet Franc Icewine with fresh fruit and blue cheese.

Recipes with Wine

Vintage Ridge Cabernet Franc with Gorgonzola Meatballs

A tantalizing & inviting pairing of two candidly savory tastes!

1 lb lean ground beef, lean
1 egg, beaten
1 to 2 small cooking/boiling onions, finely chopped
2 cloves garlic, minced
¼ to ½ c crumbled bleu-OR-gorgonzola cheese
½ c Italian breadcrumbs
1 T extra-virgin olive oil
½ c dry red wine*
28 oz. can crushed tomatoes
½ t crushed red pepper flakes
2 sprigs fresh oregano, chopped
A handful of chopped flat parsley
Salt & Pepper (to taste)
Package of spaghetti or egg noodles

Directions:

1. Combine meat, egg, onion, garlic, cheese, breadcrumbs, & a few dashes of black pepper.
2. Heat a nonstick skillet over medium heat & drizzle w/olive oil.
3. Roll small balls & drop into hot pan. Give pan a good shake & cover. Cook about 8 minutes, shaking frequently (to avoid burning).
4. Add wine and let reduce 1-2 minutes.
5. Add tomatoes & red pepper flakes, then oregano & parsley.
6. Simmer until pasta is ready. Serve over a plate of noodles or toss with entire pasta bowl.
7. Serve and enjoy!

Provided Lindsey Charles at Vintage Ridge Vineyard & Winery, Virginia.

We are always looking for more recipes that use 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.

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Our Winery Partners

Stop by these wineries that advertise with Wine Trail Traveler.

Colorado



Two Rivers Winery & Chateau

2087 Broadway
Grand Junction, Colorado 81503

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.

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



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Trumansburg, NY 14886
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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

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



**Mark your calendars for the
largest tasting room on the
planet.**



For more information

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

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