

WINE TRAIL TRAVELER QUARTERLY



Winemaking Scene

by Terry Sullivan

August and September were busy months both in the vineyard and in the wineries.

The Vineyard

Our two Dornfelder vines and four Niagara vines comprise our small backyard vineyard. The challenges that we discovered however are similar to challenges that larger vineyards experience.

Birds attacked the Dornfelder.

So we put netting over the vines. Three industrious birds did however make it through the netting. They were smart enough to get in but not get out so we had to rescue them. We weren't able to harvest enough grapes to make wine, but they sure did taste great. I could only get them to 16 brix, perhaps because we had rain every other day from the end of July into August. The berries were falling off the vines so we picked the few clusters and enjoyed.

The Niagara also struggled and again we could only manage 16 brix. In late August, Terry would check the brix level daily. Some berries were beginning to rot so we harvested the grapes. After hand sorting, we measured 12¾ pounds of grapes. Then we had



Dornfelder grapes prior to late August picking. No wonder the birds went after them.

to make a decision. Do we make grape jelly or try to make a small batch of wine just for the fun of it? The wine won.

Winemaking Tasks



Terry checking the brix levels of the Niagara grapes.

In late August the wine we helped make at Tin Lizzie Wineworks in Clarksville, Maryland was bottled. We unfortunately missed the bottling due to a wonderful wedding in our family. After the wine was picked up from Tin Lizzie, we applied the front labels placing the bottle into a homemade bottle holder. Since this wine is for personal use, there was no back label. Terry created a webpage for the wine and then made and printed a QR code that was placed on the back of the bottle. If one has the proper application on

their mobile phone, they can scan the code and the webpage will launch in the browser's window. Information about the wine is on the webpage.

In late August we traveled to Vint Hill Craft Winery in Vint Hill, Virginia to taste our Cabernet Sauvignon in a French oak barrel. It was fruit forward with harsh tannins. We expect the tannins to soften over the next several months. Bottling this Cab will take place during the summer of 2011.

The night before the wedding, several of our guests sampled different blends of California Cabernet Sauvignon and Virginia Tannat. The group gave their feedback and Terry then created the most popular combination. Bottling took place several days later. This was a small 6-gallon production. The wine tastes good right now and it may be difficult to keep it for long to see what bottle

aging can do to it. During the blending tasting, it was interesting to note expressions. One typical response was, "You made this?"

Then in September we were faced with the almost 13 pounds of Niagara grapes. With such a small quantity, if the wine turns out to be totally plonk at least there won't be much of it. Our first challenge was to crush the grapes. With no crusher it was decided to use the old-world technology of feet. Kathy crushed the grapes saying, "I wonder if this is good therapy for feet?" With less than a gallon of juice, fermentation was started and within twelve hours the juice was gurgling like gangbusters.

Late summer to early fall is an exciting time of year for vineyard and winemaking activities. At the moment, there are several empty carboys. We'll have to do something about that.



Kathy used old-world technology to crush the Niagara grapes.

On the Cover: "Sorting Table"

by Terry Sullivan

Our cover is an aerial view of the first sorting table at Vint Hill Craft Winery in Vint Hill, Virginia. At this stage, MOG (materials other than grapes) are removed from the table as the grapes shuffle by the workers. The grapes are then destemmed and go to a second sorting table where jacks and green berries are removed. One of the benefits of a double sorting table is to remove materials that would add harsh tannins to the wine.



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Clarksville, Maryland

Trekking through Wineries in Washington's Woodinville and Walla Walla Wine Regions

by Terry Sullivan

A half hour's drive northeast of Seattle, Washington will place wine enthusiasts in the Woodinville, Washington winery region. The area has more than fifty wineries that will take days to visit. One of the first observations of visitors to the area is the lack of vineyards. The region sources grapes from vineyards east of the Cascades. It breaks the notion that a winery must have a vineyard planted next to it. Although there are a few vines planted in the region for show, vinifera grapes do not grow well in this populous region and thus are sourced from the eastern part of the state. Wineries and vineyards are different businesses. In Washington, there are also many vineyards that do not have wineries.

In the Woodinville area, wine travelers can experience small boutique wineries to large production wineries. Chateau Ste. Michelle has worldwide recognition. The winery in Woodinville is just one of their production facilities and resembles a small college campus. Take a tour of the winery facility and taste world-class wines in the tasting room. During nice weather, you'll notice people picnicking on the grassy areas on the beautiful landscaped grounds. If you like modern architecture visit Novelty Hill/Januik Winery. Glass, light, a large tasting area and views of the tank room and barrel room

blend well in this modern facility. For traditional elegance, visit the Columbia Winery tasting room. The tasting room is large and comfortable with a seating area surrounding a fireplace. Stroll the landscaped grounds and enjoy the chateau-like setting. For those who just want to park the car in one spot and walk to wineries, consider the business park in Woodinville where there are 30 wineries to visit. Due to time constraints we only visited Davenport Cellars. This winery is a new winery in the area. The owners spent time and thought to make a small but comfortable and friendly wine tasting experience for visitors. Just a few steps away there are more wineries to visit but too many to try to do in a day or two.

The second wine region visited in Washington was Walla Walla. More than fifty wineries are in this wine region. Approaching from Seattle or Portland from the west along Rt 12, one will notice a few vines planted next to wineries beginning at Lowden. The bulk of vineyards are to the south of Walla Walla. A number of wineries are along the old Rt 12 west of the downtown area including Woodward Canyon Winery, L'Ecole No 41, Cougar Crest, Reininger and Three Rivers. Three Rivers has a small golf course between the winery facility and vineyards. In the downtown area of Walla

Walla there are several satellite-tasting rooms. Continue to travel east on Rt 12 to the Walla Walla regional airport where there are several more wineries. Northeast of the city, plan to visit Spring Valley Vineyard in Waitsburg, Washington. The spectacular yellow rolling hills of wheat are a contrast to the green hills of a vineyard oasis.

Traveling south of Walla Walla along Rt 125, one can visit several wineries off the highway. Vineyards surround these wineries. Visit Pepper Bridge, Amavi, North Star and Basel. The Walla Walla AVA extends into Oregon just six miles south of Walla Walla. Many wineries own or source vineyards in the Oregon area of the Walla Walla AVA.

Visit tasting rooms in Woodinville near Seattle in the western part of the state and Walla Walla in the southeastern part of the state. There are over 100 winery-tasting rooms to visit in just these two wine regions.



Wine Trail Traveler



IMAGES OF WASHINGTON WINERIES AND VINEYARDS



Wineries, Vineyards and More Available in Northern Michigan

by Terry and Kathy Sullivan

The drive from Detroit to Traverse City is about four and a half hours. Those who are prone to impatience may want to consider flying into the regional airport, Cherry Capital Airport and renting a car.

Traverse City is at the foot of Old Mission Peninsula and Leelanau Peninsula. Old Mission Peninsula is home to seven wineries with the most recent being 2 Lads Winery. Leelanau Peninsula is home to 18 wineries. Both peninsulas grow cool weather climate grapes. Wines to be discovered include Chardonnay, Riesling, Pinot Gris, Pinot Noir, Merlot and Gewürztraminer. This wine region includes two American Viticultural Areas: Leelanau Peninsula and Old Mission Peninsula.

Views from 2 Lads Winery and Chateau Chantal on Old Mission Peninsula are spectacular as are vineyard views at Willow Vineyards and Chateau Fontaine on Leelanau Peninsula. A camera is a must on these visits with the beauty of Lake Michigan's Traverse Bay, blue skies and green vineyards. Another photo opportunity is to be had at 45 North Winery on Leelanau. The 45 parallel passes through the vineyards and one can take photos next to a "Wine on the Line" sign marking the 45th parallel. The north 45th parallel passes through several wine regions including Ontario, France and Italy.

In this wine region, visitors can experience both boutique

wineries and large wineries. Many of the wineries have onsite vineyards and most source fruit only from Michigan. Winemakers are proud of Michigan grapes and the wines they can produce in this area of Michigan.

A winery located in Traverse City but not on either peninsula is Left Foot Charley. There is a story behind the name. When the winemaker was young he frequently fell and his mother called him Left Foot Charlie. Left Foot Charlie Winery sources grapes from Leelanau and Old Mission vineyards.

If you are interested in lodging next to a vineyard Chateau Chantal on Old Mission Peninsula has an eleven-room bed and breakfast attached to the winery. Views of the vineyards and Grand Traverse Bay are seen from every room. Also on Old Mission Peninsula, Chateau Grand Traverse has an Inn on the property close to

vineyards and the winery. On Leelanau Peninsula, consider lodging at the Homestead Resort. The resort offers a wide range of lodging possibilities at different prices, some with spectacular views of Lake Michigan.

This region is the largest producer of tart cherries in the nation and one of the largest in the world. One will experience cherry wine, cherry port and numerous cherry products at many of the wineries. Many of the cherry wines are made from Balaton and Montmorency cherries. Both cherries are tart and can produce dry to sweet wines. If you are really interested in cherries, visit Cherry Republic in Glen Arbor. In addition to cherry wines, you can taste cherry sodas, salsa, BQ sauce, preserves, cookies and candies.

The wineries along Old Mission Peninsula and Leelanau Peninsula offer a relaxing drive through the country. Enjoy the wine and the views.



View from bedroom at Chateau Chantal Bed and Breakfast



Images of Michigan Vineyards & Wineries



Wine and the Bible

The Wisdom of Wine: A Study of Wine in Wisdom Literature

by Meghan Sullivan



The wisdom literature of the Bible, which includes books like Job, Ecclesiastes, Proverbs, the Wisdom of Solomon, and Sirach, is full of references to wine. Wisdom literature seeks to instruct people about ways to ensure personal wellbeing in everyday life. In addition to offering age-old wisdom, the ancient sages who contributed to these biblical books also pondered the meaning of life, death, suffering, and justice. The result of their instruction and musings is a complex mosaic of, well, wisdom. Here's what those thoughtful advice-givers had to say about wine.

The scribes who contributed to the book of Proverbs warn against the dangers of wine: "Wine is a mocker, strong drink a brawler, and whoever is led astray by it is not wise" (NRSV, Proverbs 20:1). The scribes continues, "Whoever loves pleasure will suffer want; whoever loves wine and oil will not be rich" (Proverbs 21:17).

Ben Sira, writer of the apocryphal book of Sirach, also warns against wine; however, he expounds both the advantages and disadvantages of the beverage.

"Wine is very life to human beings if taken in moderation," he writes. "What is life to one who is without wine? It has been created to make people happy. Wine drunk at the proper time and in moderation is rejoicing of heart and gladness of soul. Wine drunk to excess leads to bitterness of spirit, to quarrels and stumbling" (Sirach 31:27-29).

The author of Ecclesiastes, who viewed life with a "live as though today is your last day" attitude, also champions the pleasures of wine. "Go," he advises. "Eat your bread with enjoyment, and drink your wine with a merry heart; for God has long ago approved what you do" (Ecclesiastes 9:7). The author also mentions wine in a discourse on laughter and money: "Feasts are made for laughter; wine gladdens life, and money meets every need" (Ecclesiastes 10:19).

Ben Sira offers us arguably the most precious gems of wisdom when he compares wine to friendship. "Do not abandon old friends," he writes, "for new ones cannot equal them. A new friend is like new wine; when it has aged,

you can drink it with pleasure" (Sirach 9:10). He later adds, "Wine and music gladden the heart, but the love of friends is better than either" (Sirach 40:20).

It is important to remember that biblical quotations should not be taken out of context. However, I think few would deny the truth present in this rich sampling of wisdom on wine.

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.

Interested in Making Wine?



Visit the winemaking Wine Trail Traveler companion website.

<http://winemaking.winetrailtraveler.com/>

Regional Wine Week

by Terry Sullivan

DrinkLocalWine.com is sponsoring the third annual "Regional Wine Week" from October 10th through October 16th. Participation is open to anyone who writes about wine, whether professional or amateur. If you have a blog, use Facebook or tweet on Twitter, write about your regional wines during that week. Send a link to your article or blog entry to DrinkLocalWine.com and they will post a link to your article or blog entry from their site.

If you fancy yourself a poet, try your hand at writing a haiku about your favorite regional winery, wine, event or personality. Email the haiku to: drinklocalwine@gmail.com. Your poetry will be placed on the Drink Local Wine Facebook page.

For those who need a middle school refresher course on writing a haiku, think 5, 7, 5. A haiku is a form of Japanese poetry that is three lines long. The first line contains 5 syllables, the second line is 7 syllables long and the third line is 5 syllables in length. Here is an example about Tin Lizzie Wineworks in Clarksville, Maryland.

**Old car Tin Lizzie
Reborn winery mascot
Produce your own wine**

This is actually a contest. Haikus may be one of the simplest forms of poetry to write, so try your hand and write a haiku about your regional wine, winery, event or personality.



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Turkeys that Feast on Grapes

by Terry Sullivan

Autumn may be the biggest season for turkey sales. Many like the traditional Thanksgiving turkey on their dinner table. Did you know that turkeys enjoy grapes, much to the dismay of growers who would like to keep them out of their vineyards? (Check the photo of turkeys under the grapes on the Roast Turkey with Madeira Gravy recipe in this edition.) One grower, Charlie Barra of Barra of Mendocino has a unique way of dealing with turkeys. Prior to harvest he starts placing turkey feed in the vineyard. The turkeys ignore the grapes since they aren't ready yet and go after the feed. Little by little, Charlie moves the feed away from the vineyard. During harvest the feed and turkeys are away from the vineyard. During autumn if you are feasting on turkeys think about all those turkeys that feast on grapes.



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!

Crimson Slaw

Ingredients

- 1/2 head red cabbage, shredded
- 1/2 red onion, thinly sliced
- 6 T olive oil
- 2 T red wine vinegar
- 2 T red wine
- 2 T sugar
- 1 t salt
- 1/2 t black pepper
- 1/4 t ground mustard
- 1 (6 oz) pkg sweetened, dried cranberries

Directions

1. Mix cabbage and onion in large mixing bowl.
2. Combine all other ingredients and mix thoroughly.
3. Pour over cabbage mixture, add the dried cranberries and mix thoroughly.
4. Marinate in refrigerator for at least one hour.

Recipe provided by [Wisconsin State Cranberry Growers Association](#).

Tempura-Battered Halibut

Ingredients

3 lbs halibut, cut into 1-oz pieces-about 4 per person
3 c flour
3 T corn starch
1 T baking powder
2 t salt
2 t sugar
3 c cold Domaine Ste. Michelle Sparkling Wine
Canola or peanut oil for frying extra flour for dredging

Directions

1. Heat oil in a large, deep pan for frying. Add enough oil so it is at least 3-4 inches deep, but is less than half way up the sides of the pan as the oil will foam up during cooking.
2. Using a deep fry thermometer, bring the temperature to 350-375 degrees F. Be sure to maintain this temperature while frying to ensure proper cooking.
3. Combine all the dry ingredients together in a bowl and mix well.
4. Add the sparkling wine and whisk gently just to incorporate. Do not overmix.
5. Dredge the fish in flour and then dip in the batter. Fry until golden brown. The same batter can be used for vegetables or chicken.

Soy Dipping Sauce

Ingredients

½ c soy sauce
½ c mirin (rice wine)
2 T water
2 T green onion, minced
1 T sesame seeds

Instructions

Mix all the ingredients together and serve with the fish as a dipping sauce.

YIELD: 8-10 servings PREP TIME: 30 minutes COOK TIME: 30 minutes WINE SUGGESTION: Sauvignon Blanc, Eroica Riesling, Pinot Gris

Recipe provided by Chateau Ste. Michelle, Woodinville, Washington.

Roast Turkey with Madeira Gravy

Ingredients for the turkey

14 lb whole turkey, fresh or frozen, thawed
As needed salt and freshly ground black pepper
1 medium yellow onions, quartered
1/4 c fresh parsley, chopped
2 T fresh thyme, chopped
2 T fresh rosemary, chopped
2 medium shallots, finely chopped
1 T olive oil
1/3 c Madeira

Directions for the turkey

1. Remove giblets (discard liver), neck and any visible fat from turkey; reserve for stock. Rinse turkey with cold running water and drain well. Blot dry with paper towels.
2. Sprinkle turkey cavity with salt and pepper. Place one quartered onion in cavity.
3. Combine parsley, thyme, rosemary, shallots and 1 tablespoon oil. Sprinkle with salt and a generous grinding of pepper.
4. Separate turkey skin from breast meat, taking care not to tear skin or pierce the meat.
5. Rub herb mixture under the skin on each side of the breastbone.
6. Tie drumsticks together with kitchen string and twist wing tips behind the back.
7. Place turkey, breast side up, on a wire roasting rack (sprayed with non-stick cooking spray) in a shallow hotel pan.
8. Loosely cover turkey with foil and roast in a preheated 325 degree F. oven for 2 hours.
9. Remove foil from turkey and continue to roast, basting every 15 minutes with Madeira. Cook another 1 to 1-3/4 hours, or until the internal temperature reaches 180 degrees F in the thigh.
10. Transfer turkey to carving board and loosely cover with foil. Rest for 15-20 minutes before carving.



Ingredients for turkey stock

- 1 medium yellow onion, coarsely chopped
- 2 large carrots, chopped
- 2 celery ribs, chopped
- 1/2 T olive oil
- 3 cups turkey stock

Directions for turkey stock

1. Over medium heat, cook 1 chopped onion, carrots, celery, reserved giblets and neck in 1/2 tablespoon oil. Stir frequently, about 15 minutes until giblets and vegetables are well browned.
2. Add turkey stock and bring to a boil over high heat.
3. Reduce heat to low, partially cover pan and simmer for 30 minutes.
4. Strain giblet stock through fine sieve.
5. Yields: 2 cups. Discard giblets and vegetables. Cover and refrigerate stock up to 6 hours, until ready to use.

Ingredients for the Madeira Gravy

- 2/3 cup Madeira
- 1/4 cup dry white wine
- 1-1/2 T cornstarch

Directions for the Madeira Gravy

1. Pour pan drippings from roasting pan through a fine sieve. Place in freezer for 15-20 minutes to solidify fat.
2. Meanwhile, deglaze the roasting pan with remaining Madeira and wine. Cook about 1 minute, until the mixture comes to a boil. Strain liquid through a fine sieve into a sauce pot.
3. Skim the fat from the chilled pan and discard. Add drippings to the sauce pot. Add the reserved giblet stock. Bring to a simmer over medium heat.
4. Dissolve cornstarch in 2 tablespoons cold water. Slowly add to the simmering mixture, whisking until gravy thickens slightly. Season with salt and pepper.

Service

- 1 bunch fresh thyme
 - 1 bunch fresh rosemary
1. Carve turkey and serve with warm Madeira gravy. Garnish with additional fresh thyme and rosemary.

Recipe Source: This recipe is served throughout the year at Philadelphia's renowned City Tavern. The recipe was developed by Chef/Owner Walter Staib. Recipe provided to Wine Trail Traveler, LLC by www.eatturkey.com

Photo on the left was taken in the vineyards at Langtry Estate and Vineyards in Middletown, CA. Turkeys like grapes and will help themselves.

Thyme and Honey Baked Glazed Ham

Ingredients

1 fully-cooked smoked bone-in ham (~6 lb/2.5 kg)

Glaze

1/2 c (125 mL) chicken stock

1/2 c (125 mL) white wine

1/2 c (125 mL) honey

1 bunch fresh thyme

Salt and freshly ground black pepper

Beet and Horseradish Relish

3 medium beets, cooked, peeled and diced

1 T (15 mL) white wine or cider vinegar

3 T (45 mL) grated horseradish, raw

1/2 t (2 mL) salt

Directions

1. Preheat oven to 325°F (165°C).
2. Score surface of ham to allow for expansion, and bake for 3 to 4 hours, or until a meat thermometer placed in the thickest part of the ham registers 140°F (60°C).
3. After 2 hours baking, begin glazing ham and baste frequently until it is done
4. Let stand 10 to 15 minutes before carving to allow juices to settle.

Glaze: While ham is roasting, place chicken stock, wine, honey and thyme in a saucepan and simmer for 20 minutes, or until mixture begins to thicken. Strain out thyme, and season with salt and pepper.

Relish: Using a hand blender or food processor, blend together beets, vinegar, horseradish and salt. Serve at room temperature as a relish with the ham

Yield: Serves 12

Cooking Time: 3 to 4 hours

Preparation Time: 25 minutes

Recipe provided by [Put Pork on your Fork](#).

Wine Poached Pears in Chocolate Sauce

Ingredients

6 fresh California pears, peeled and sprinkled with the lemon juice as they are peeled (Bosc is the traditional variety for this recipe, but any variety may be used.)

1/4 c lemon juice

2 T peel of 1 lemon

2/3 c sugar

2-1/4 c of water

1 bottle of red wine

1/2 t cinnamon

1/2 t ground ginger

1/2 t nutmeg

1 pinch ground cloves

Fat free chocolate syrup

Directions

1. In a large saucepan or Dutch oven, make a simple syrup by combining red wine, sugar, water, lemon juice and lemon peel.
2. Bring to a boil and reduce by $\frac{1}{4}$.
3. Add cinnamon, ginger, nutmeg and cloves and stir.
4. Stand pears in the pan with syrup, not touching each other.
5. Reduce heat, cover and simmer for 15 minutes.
6. Let pears cool in syrup, then gently lift with a slotted spoon, place on a platter or bowl and set red wine mixture aside.

Serves 6 servings

Recipe provided by [California Pears](#).

October Ghost Stories

by Terry and Kathy Sullivan

The Genevive Stickney Story

During our travels we occasionally visit a tasting room that has paranormal activity and a ghost story. The year 2010 was no exception. While traveling to wineries along Michigan's Old Mission Peninsula, we stopped by Mission Table at Bower's Harbor Inn, home to Bonafide Wines. On the property there is a brewery and distillery. A distillery doesn't seem to be a bad gig for a spirit. However in this case the paranormal activity takes place in parts of the house.

Chicago millionaire lumber baron, J.W. Stickney searched for a place to build a summer retreat. He and his wife, Genevive, settled on a tract of land on Old Mission Peninsula overlooking the Grand Traverse Bay. The retreat was built in the 1880's and no expenses were spared.

Genevive had a problem with her weight and became very obese. She had a difficult time walking up and down the stairway. An elevator was put in the mansion to help take her between floors. She was concerned about her weight and purchased a gilded trick mirror that made her look thinner. Genevive was also jealous of other women, afraid that her husband would leave her. As her weight increased, J.W. found it necessary to hire a nurse to take

care of her.

During this time J.W. and the nurse became lovers. Genevive never liked the nurse and feared that J.W. would leave his fortune to her. J.W. passed and at the reading of the will, fear became reality. Although he left the mansion and property to Genevive, he left his vast fortune to the nurse. It was learned during the reading of the will, that the nurse had become J.W.'s mistress. Genevive became distraught. She went into a deep depression and hung herself from the rafters in the elevator shaft.

The mansion was sold and had several owners during the 1900's before becoming Bower's Harbor Inn. There were reports of a ghost that was obnoxious and had an attitude. The mansion

became an inn and guests started reporting strange occurrences. Genevive's slimming down mirror was placed in a powder room. It was reported that on occasions, restaurant patrons would use the powder room and admire themselves in the mirror when the image of Genevive would appear behind them. When the patron turned around to see who this woman was, dressed in 1880's formal wear, there was no one there. Other paranormal activity included lights turning on, wall décor falling off walls, doors opening and slamming shut and household objects flying through the air usually aimed at the living. There have also been reports of another ghost, perhaps J.W. that is more mischievous.

Whether you follow paranormal activity or not, you will want to enjoy dinner at this historic inn.



North of Traverse City, Michigan on Old Mission Peninsula paranormal activity occurs at what was once the Stickney's retreat mansion.

Dunbar Wine Cellars West Virginia

If one enjoys an eerie feeling, visit the ruins of the Dutch Hollow Wine Cellars in Dunbar, West Virginia. Just minutes west of Charleston visit the Wine Cellars Park early in the morning. The parklands are quiet and a mist hangs over the remains of the old cellars that once fermented wine and was rumored to hold prisoners or escaping slaves during the Civil War.

Prior to the Civil War, grapes were grown on the hillsides above the stone cellars. Grapes were harvested and brought to the cellars to ferment. The cellars were carved into the mountain and remain a constant temperature in the low 50's. After

a short aging time, the wine was carted to Charleston and shipped by riverboat to Cincinnati. The cellars were shut down after the Civil War. Labor became too expensive to maintain vineyards and a winery. Competition from Virginia and Ohio wineries caused the West Virginia wine industry to almost fade away.

Present day local residents wonder about the cellars being haunted. Most don't recall any paranormal activity. However there are pranks such as going to the back of the cellars and moaning. This produces quite a chilling sound to passerbys. The lingering morning mist can be chilling and imaginations can wander into the paranormal. Check out the cellars just minutes off of Interstate 64.



Paranormal activity or not, the old Dunbar Wine Cellars provides an environment that can create eerie feelings.

Wineries with some paranormal activity.

New York

[Miles Wine Cellars](#)

Oregon

[Argyle Winery](#)

Virginia

[The Winery at LaGrange](#)

Wisconsin

[Captain's Walk Winery](#)

[Von Stiehl Winery](#)

Planning a trip to a wine region takes hours of research...



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Winery Trip Itineraries

51 Itineraries from 13 States and Canada to choose from

<http://winetrailtraveler.com/itineraries/tripitineraries.php>

Start Your Holiday Shopping at Winery Tasting Rooms

by Kathy Sullivan

With the holidays approaching while visiting winery tasting rooms be on the lookout for gifts that may be perfect for someone on your holiday gift list.

Wines

For someone who enjoys red wines, Chateau Chantal offers a two-bottle set in a wood box with the winery's logo on it. One of the red wines is sweet while the other is dry. Best of all are the names of the wines – Naughty and Nice, good for wine enthusiasts and those with a sense of humor. If you would rather purchase a gift of wine in a reusable jute bag, visit Delfosse Vineyards and Winery in Virginia. Jute bags can be purchased with or without the wine and they come in a variety of sizes.

When visiting a tasting room, you may want to pick up an extra bottle or two of wine to keep in the event you need an extra gift on hand. Purchase a wine bottle bag to use as gift wrap or tie a red ribbon around the neck. Numerous wine tasting rooms have bottleneck greeting tags available for special events. Many wineries also offer the option of personalized wine labels. Perhaps you will discover a holiday wine label you would like to use.

Tasting Room Gift Options

While not everyone enjoys wine or may have certain wine preferences, numerous wineries offer a variety of gift ideas, anything from cheerful kitchen towels to scented candles or scented soaps. Many times the scented items are reminiscent of wine aromas but other scents can be found including lavender and lemon. Colorful kitchen aprons may be discovered with cute sayings covering the front of the apron. In addition sometimes a wine tasting room will offer other unusual items that one won't find in a department store or shopping mall. A fun winery shopping experience can be had

at Forks of Cheat Winery in West Virginia. When visiting be sure to ask about The Hobbit's Attic which is located on the second floor of the tasting room. Swiss Heritage Winery in Ohio offers a shopper's delight with numerous items to purchase including the cheese they have been producing for years. Books with either a wine or food emphasis can also be discovered at many wineries.

Culinary Classes

Another gift idea can be a culinary class. Some wineries have the equipment to be able to offer cooking classes. In Texas, check out Messina Hof Winery & Resort



Chateau Chantal in Traverse City, Michigan offers elegant wood boxes. Fill with your favorite Chateau Chantal's wine. Perhaps Naughty and Nice red wines for the holidays?

while in Michigan look at Chateau Chantal. Cookology in Northern Virginia, is a recreational culinary school. They offer a variety of cooking classes. Choose between one class and a class series. A couple we know participated in the Italian food and wine event. They thoroughly enjoyed it returning home with the recipes to try at home.

Winery Restaurant Gift Certificates

Do you know someone who enjoys great food but can burn water? A wonderful gift might be a gift certificate to a winery that has a restaurant. Most wineries with restaurants provide dinners which pair well with the wines they produce. Frequently the menus feature local and seasonal foods on their menus. From New York's Finger Lake wineries through California's Temecula wineries, there are many winery

restaurants to choose from. Be sure to check out Ferrante Winery & Ristorante, Grand Rivers Cellars in Ohio, Messina Hof in Texas and Thorton Winery in California. If your recipient prefers lighter meals consider a gift certificate to a winery bistro. Some of the options are Laurello Winery and The Winery at Perennial Vineyards in Ohio. If you know anyone planning a trip to Las Vegas, a gift certificate to the Pahrump Winery Restaurant would be ideal. This winery and restaurant is only an hour away from Las Vegas and worth the drive.

Budget-Minded Suggestions

Is 2010 the year you decide to create gifts? Consider making trivets from wine bottle corks. Those with a bit of artistry in their backgrounds may want to paint wine glasses or perhaps even wine bottles. Handy with a

glass bottle cutter? Learn how to insert small, colorful lights into an empty wine bottle. The bottom halves of wine bottles also make great candleholders; just smooth any sharp edges before wrapping the gift.

Get a head start on the holiday shopping when visiting wineries.

Gifts for the Holidays

Wines

Red

White

Rosé

Sparkling/Champagne

*Dessert wine (Port, Sherry, Icewine,
Late Harvest wine)*

Wine Accessories

Stemware

Decanters

Port sippers

Corkscrews

Books about Wine

Gift Baskets

Premade from a winery or

Create your own

Gift Certificates for

Winery restaurants

Wine

Limousine tour of wineries

For the Budding Winemaker

Winemaking Kit

Carboys

Corks

Empty wine bottles



Messina Hof Winery & Resort's restaurant with a vineyard view, located in Byran, Texas. A gift certificate to a winery restaurants makes a wonderful holiday gift.

Book Review

Chef in the Vineyard: Fresh & Simple Recipes from Great Wine Estates

Review by Kathy Sullivan

Title: Chef in the Vineyard: Fresh & Simple Recipes from Great Wine Estates

Author: John Sarich.

Publisher: Sea-Hill Press

Copyright: 2010

ISBN 978-0-9708050-2-7

Chef in the Vineyard: Fresh & Simple Recipes from Great Wine Estates offers a look at what the author calls great wine estates and a substantial number of recipes. The photography of this 256-page book is delightful and adds to the delight of having the book as your own.

Sarich begins the first several pages with discussing wine and food, which includes an easy to use general "Guide to Food and Wine Pairing." He continues the book with descriptions of seven wineries located in the Northwest. On to California he looks at three wineries located there. Some of these wineries are quickly recognizable and some not so well known but they all offer vivid pictures through the eye of a camera. Sarich writes, "Each wine estate features a menu, with local ingredients, that captures the essence of the region." Estate wineries included are Chateau Ste. Michelle, Columbia Crest, Snoqualmie, Col Solare, Northstar, Spring Valley Vineyard, Stag's Leap Wine Cellars, Conn Creek and Antica Napa Valley. Besides descriptions of these estate wineries, Sarich includes suggested menus and "Favorite Ingredients." According to Sarich, "The conditions that make the Pacific Northwest so perfect for growing great wine grapes also support a wide array of culinary treasures."

The first winery included is Chateau Ste. Michelle. This winery is where Sarich found his culinary passion. Today he is the culinary director as well as a wine and food consultant to chefs.

Sarich has more than 140 recipes in this book. Each recipe has a wine pairing suggestion. Chef in the Vineyard has several categories: Appetizers, Soup & Salads, Seafood, Poultry, Vegetarian, Meat, Side Dishes and Desserts. The 22 appetizers include Grilled Peaches with Prosciutto and Bruschetta with Ricotta, Spring Peas, Pancetta, and Mint. The Soups & Salads section has recipes such as Avocado and Orange Salad, Asian Crab Noodle Soup and Tugboat Shellfish Chowder with Pistou. The third recipe section Seafood has recipes for seafood ranging from clam, crab to salmon and halibut. Poultry recipes include poultry, quail, duck and turkey. Vegetarians will discover nine recipes that include Spinach Lasagna. Choose to make a meat entrée whether its Marinated Rack of Lamb or Pizza Siciliano. Sweet lovers will like the choice of recipes included in the Dessert section. This section includes Lemon Sorbet, Apples Filled and Baked with Late Harvest White Riesling and Orange-Infused Olive Oil Cake with Fresh Fruit and Raspberry Coulis.

Pros: Chef in the Vineyard has an extensive index making it easy to locate recipes by main ingredients. The jacket cover design is colorful and the hardcover is a replica -perfect so one does not need to protect the jacket cover. The book includes many recipes and colorful photography of wineries and of some recipes. There are suggested menus from the wineries that Sarich covers.

Suggestion: More photography of the recipes in the book would have made the book even more delightful.

About the author: John Sarich is the Culinary Director at Chateau Ste. Michelle in Woodinville, Washington. He is also a food and wine consultant for chefs on the Pacific Coast.

Book Review

The Wild Vine: A Forgotten Grape and the Untold Story of American Wine

Review by Kathy Sullivan

Title: The Wild Vine

Author: Todd Kliman

Publisher: Clarkson Potter/Publishes, New York

Copyright: 2010

ISBN: 978-0-307-40936-2

Reviewer's Note: The Norton grape is a red grape that either you love the wines produced with it or not. There doesn't seem to be a middle ground. While some wine lovers can take it or leave it, many have intense feelings about the Norton grape. Therefore I was a bit doubtful about reading a book, 280 pages long, that was purported to be about the Norton grape. However, I had heard Todd Kliman speak at the 2010 Virginia Drink Local Wine Conference and decided to find out about The Wild Vine. The book review follows.

Todd Kliman begins The Wild Vine with a visit to Chrysalis Vineyards, where he meets Jennifer McCloud, owner, winemaker and a huge supporter of the Norton grape. In his writings, Kliman easily transports himself between present and past. Soon he is back in the early 1800's and describing the life of Daniel Norton. Kliman provides details about Daniel including his motives and desires to create a grape. In the next chapter, Kliman slides his interest to the history of wine proceeding back to the colonial times. Continuing on Kliman explains how Daniel Norton was discredited for his contribution of developing the Norton grape. In a way this non-fiction book is an attempt to bring back the credit that Daniel Norton is due. Eventually the Norton grape is transmitted to and established in Missouri. Prohibition almost destroyed the Norton grape. A small pocket of Norton was discovered in the 1960's. Kliman writes, "The Norton's return from the dead began one day in December 1965, in back of a hundred-year-old

German schoolhouse in Gasconade, a town ten miles west of Hermann that hugs a slight bend in the Missouri River...."

A large part of the book includes the wine history of Missouri and the reasons that many immigrants came from Germany to establish a life in Missouri. For history buffs and wine enthusiasts Missouri's role in the history of wine is not only interesting but also important. Dennis Horton of Horton Vineyards in Virginia was instrumental in bringing the Norton grape back to Virginia. Today McCloud's Chrysalis Vineyards has the largest planting of Norton vineyards in the world.

Kliman has skillfully combined the development of the Norton grape, extensive backgrounds of Daniel Norton and Jennifer McCloud and Missouri's place in the US history of wine. The book finishes with an extensive Bibliography and a good Index.

Pros: The Wild Vine is a proponent of the Norton grape explaining its heritage and providing hope for Norton supporters that this will one day be considered one of the big red wines. Kliman has done extensive research in preparing to write this book.

Cons: At times the history is a bit dry reading. Background information of individuals portrayed was not always needed for the reader to enjoy the book and may make some people feel uncomfortable.

That being said, I believe that The Wild Vine is a good book for both wine enthusiasts and history buffs. It is also great reading for fans of Norton wines.

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On the Back Cover

"Pruning"

In late August a tractor trims the top of the grape vines at Jackson-Triggs Niagara Estate Winery in Ontario. Wine travelers will enjoy a tour and tasting at this state-of-the-art facility.



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