

WINE TRAIL TRAVELER QUARTERLY



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Winery

by Terry Sullivan

An old apple storage house sits in the shade and is a showcase of reclaiming an old building for reuse. The building is now a delightful winery tasting room in Prince Edward County, Ontario.

Wine travelers enjoy sitting on the back deck of the By Chadsey's Cairns Winery & Vineyard tasting room, overlooking the vineyards. A walk from the parking area is past an old graveyard.

WINE TRAIL TRAVELER QUARTERLY

Cover Story

Focus on Prince Edward County,
Ontario

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Winemaking Scene

by Terry Sullivan

Bottling wine at home can certainly be slow. Bottling wine using a bottling machine is quite another experience. In August we interrupted our 2009 Cabernet Sauvignon's rest after almost 21 months in French oak. It was time to bottle. DJ, winemaker at Vint Hill Craft Winery in Virginia, racked the wine from the barrel into a stainless steel tank. He arrived at the winery early and steam cleaned the bottling machine. This took a few hours since the machine needed to cool down after cleaning so it would not cook the wine.

Meghan, one of our Wine Trail Traveler writers, and Kevin, the Wine Trail Traveler IT person were on hand to help with this eventful day. Meghan took her station seriously as she opened a box of bottles and placed them at the beginning of the line. Kevin wandered and took pictures and video. Kathy placed capsules on the bottles after the machine placed a cork in the bottle. I was at the end loading the bottles back into cardboard cases. The operation ran smoothly, a blessing since the number one complaint from many of the winemakers we interviewed over the years is the bottling machine. We worked quickly though and bottled our barrel's worth of wine in under an hour. There was a half bottle left and we tasted the wine in that bottle.

This wine was good even after being shocked from its resting place to a bottle. The fruit



Bottling Illuminatus wine after twenty-plus months in French oak.

became more pronounced than it was a year ago and the harsh tannins became silky. Although there was an oak influence on the taste, one had to hunt for it as the oak was not in your face as it was a year ago. This wine has aging potential and it will be difficult to try not drinking it within the next year. On the other hand, we have made other wine that we can drink and it will be very educational to watch this Cabernet Sauvignon age over the years.

Kevin asked after we were done if we had any other wine fermenting or aging. We did not. He responded that this was the first time since 2008 that we were not in the process of

making wine. That hiatus did not last for long. Kathy has been very interested in making a peach wine. So we found a recipe and began making the wine with local peaches. I was also interested in making a Marlborough Sauvignon Blanc so once again I decided to use a wine kit. This time though, I used a top of the line wine kit. Also on the horizon is a raspberry melomel that we will start in January. It is good that we have these other wines to drink and enjoy with food while our prized Cab continues evolving in the bottle.

FOCUS ON PRINCE EDWARD COUNTY, ONTARIO

BY TERRY SULLIVAN



Closson Chase Winery attracts artists. A restored barn is transformed into an art center. Artwork is displayed in a large room adjacent to the tasting area.

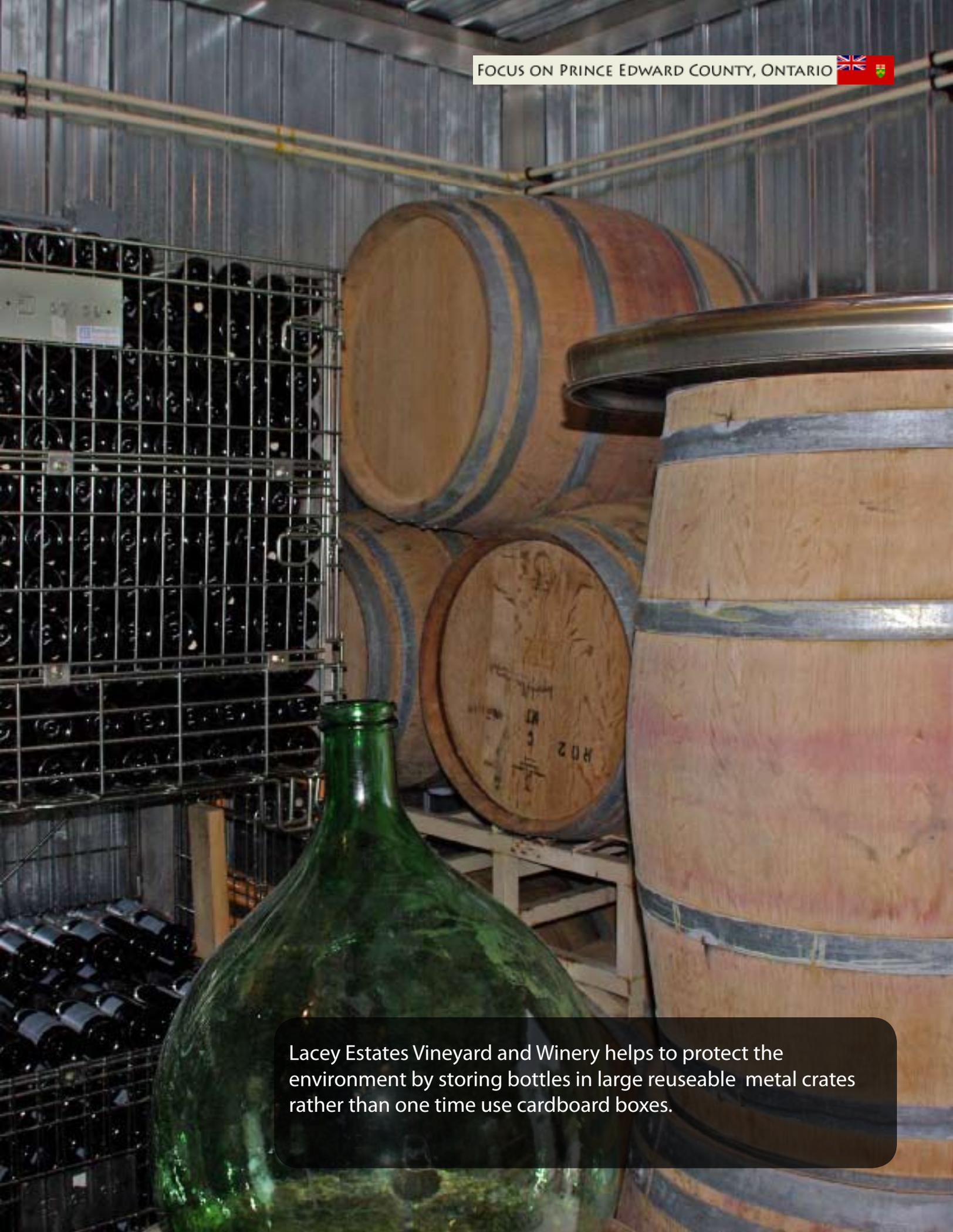
The increasing number of wineries in Prince Edward County, Ontario make the county a destination site for wine travelers.



The vineyards at County Cider Company and Estate Winery have picturesque views of Lake Ontario. This is a favorite spot for weddings. Next to vineyards an apple orchard provides the fruit for ciders.



Hillier Creek Estates in Prince Edward County, Canada offers a delightful ambience in a renovated farm building for wine enthusiasts. The barrel area is on the lowest level, the tasting room is on the main level while the upper level is a large open space suitable for events. Visitors can view the lower and upper levels from the tasting room.



Lacey Estates Vineyard and Winery helps to protect the environment by storing bottles in large reusable metal crates rather than one time use cardboard boxes.



An off-the-grid winery, Redtail Vineyard uses solar power for their winery power needs. The oak barrel aging room is partially underground, helping create a constant temperature. The solar panels provide enough energy for the winery and tasting room. The vineyards are maintained with organic methods. Redtail is one of the few wineries that does not fine or filter white wines.



Sugarbush Vineyard, like many vineyards in Prince Edward County, needs to bury two canes of their vinifera vines. The winters can see temperatures plummet to below -30° which is too cold for vinifera to survive. The canes are covered with 8 to 18 inches of soil in November and uncovered in the spring. Many of the vines were flowering during our July visit.



The Grange of Prince Edward Vineyards and Estate Winery has vineyards surrounding the winery and tasting room. They also bury vinifera canes during the fall and uncover them in spring. Wood fencing gives a Colonial feel like one experiences in Virginia. Prince Edward County was one of the places where Loyalists settled after the American Revolutionary War.



Wine enthusiasts can arrive at Waupoos Estates Winery by car or boat. The vineyards are some of the closest to Lake Ontario. Waupoos is one of the few wineries in the county that does not bury vineyard canes. Hybrid grape varieties and closeness to Lake Ontario help vines to survive the harsh winters.

FOCUS ON MARYLAND

BY TERRY SULLIVAN



Tuscany in Maryland? Running Hare Vineyard in Prince Frederick, Maryland offers stunning views of their vineyards from the event center. During warmer weather, the outside tasting room, among the vineyards, offers a lovely ambience to enjoy tasting wines. During colder weather, wine tastings are moved inside the event center.

Like many other states, Maryland experiences an explosion of new vineyards and wineries. Experience the state's 46 wineries and watch for additional wineries to open in the next few years.



Humans are not the only ones who enjoy grapes. Running Hare Vineyard has a guest that can be a bit troublesome during harvest and pressing. Many harvesters wear gloves, in part to help protect their hands from stings.



A southern plantation setting, Bordeleau Vineyards & Winery in Eden, Maryland welcomes visitors by car and boat. Behind the modern plantation-like house, a dock on the Wicomico Creek provides a respite for wine travelers arriving by boat. Wines are produced from the onsite vineyards.



Many wineries hire a bottling truck to bottle their wines. One of the obvious advantages is a winery does not have to buy expensive bottling equipment. Cassinelli Winery and Vineyards in Churchhill, Maryland bottles different wines on the day of the bottling truck arrival. If there is a problem with the bottling line, the owner of the truck takes care of it.





Maryland also has wineries using the ground to help with controlling the temperature inside buildings. Galloping Goose Vineyards in Hampstead has part of the barrel room underground. A living roof also helps control the room's temperature and humidity. When asked about weeds, Diane Hale, owner, stated that they were not a problem.



Why a picture of a Jersey cow in a wine quarterly? Not only to wet your curiosity, but this is to inform you of a new Wine Trail Traveler companion website about food. Initially the site will focus on cheese, wine vinegar and olive & grape seed oils. We visited Chapel's Country Creamery in Easton, Maryland to learn about cheesemaking.

Wine and the Bible

Patches, Wineskins, and Welcoming the New

by Meghan Sullivan

Most of us are guilty of holding onto things we do not need. These things could be clothes that we don't wear anymore, traditions that have outgrown their purpose, or prejudices that we should have overcome long ago. Old perceptions and traditions are especially difficult to give up. We so often want to hold onto the old because we fear what will happen when we let go. Will we be able to adapt to the new? Will we be able to trust the new? People in Jesus' time were no different than us in this way. They, too, struggled to let go of the old. They, too, struggled to accept and welcome the new.

Jesus often combated this human fear to accept the new. In Luke's Gospel, he presents two parables about the old and the new. The first parable is about patching garments; the second is about wine fermenting in wineskins. Before examining these parables in greater detail, let's take a look at the context of the story.

In Luke 5:33, the Pharisees and scribes challenge Jesus about fasting observances. From the Gospels of Matthew and Mark, we know that the disciples of John the Baptist were also present. The Pharisees and John's disciples practiced strict fasting rules in comparison to Jesus' disciples, who, at this point in the Gospel,



are merrily eating and drinking at a banquet thrown by Matthew. The fasting practiced by the Pharisees was not part of the Old Law.¹ Rather, the Pharisees' fasting regulations were "pharisaical inventions which the Jews called a hedge about the law, and by which they sought to complete and maintain the legal system."² Jesus speaks out against this hedge about the law in a parable about patchwork.

"No one tears a piece from a new garment," Jesus says, "and sews it on an old garment; otherwise the new will be torn, and the piece from the new will not match the old" (Luke 5:36 NRSV). Here, Jesus is referring directly to the Pharisees' effort to "patch up" the Old Law with a hedge about the law. According to Jesus' parable, patching the old with the new would fail to preserve the old and would destroy the new. "The new" that Jesus alludes to is the New Law,

which consists of Jesus' teachings about love and forgiveness.³ According to Matthew's Gospel, the New Law does not destroy the Old Law but, rather, fulfills it. Jesus, then, is the new garment that transforms the old garment.

Jesus adds to his explanation with a second parable about wine fermenting in wineskins. A wineskin was most commonly made from the skin of a goat. "The openings at the feet and the tail were closed, leaving the neck as the mouth."⁴ Goatskins were a common sight in Palestine because they preserved not only wine but also water for drinking; they also held oil, honey, and milk.⁵ Fresh goatskin stretched, but old skin dried out and cracked. If wine were to ferment in an old goatskin, then the pressure from the fermentation would have caused the goatskin to break, and the wine would have been lost. This is precisely what Jesus

describes in his second parable: “No one puts new wine into old wineskins; otherwise the new wine will burst the skins and will be spilled, and the skins will be destroyed. But new wine must be put into fresh wineskins” (Luke 5:37-38).

F. Godet contends that the new wine in this parable represents the New Law, and the new wineskins represent the disciples, who are meant to preserve the New Law.⁶ The Pharisees, hardened against Jesus’ teachings of the spirit of the law, represent the old wineskins. They cannot properly preserve the New Law. Conversely, Jesus’ disciples are the appropriate wineskins with which to preserve the New Law because they have an open, unbiased perspective of Jesus’ teachings.

Godet’s interpretation of the wine and the wineskins makes sense when we consider the larger context of the parables. At the beginning of chapter five in Luke’s Gospel, Jesus calls his disciples. When the Pharisees and John’s disciples question Jesus, he and his disciples are celebrating Matthew’s call to discipleship. Therefore, it is likely that Jesus, in addition to defending the New Law to the Pharisees, was explaining why he chose fishermen and a tax collector to be his disciples.

The last verse in chapter five was a warning to Jesus’ audience and can serve as a warning to us today. Jesus describes human nature, saying, “And no one after drinking old wine desires new wine, but says, ‘The old is good’” (Luke 5:39). While it is human nature to

continue drinking the old wine with which we are familiar, and while we know that some wines become tastier with age, Jesus’ words can, perhaps, give us the courage to accept and welcome the new.

1. *Old Law consists of the legal content found in the first five books of the Old Testament (the Jewish Torah) and is summarized by the Ten Commandments.*

2. F. Godet, *A Commentary on the Gospel of Luke* (Edinburgh: T. & T. Clark, 1976), 278.

3. *Just as the Old Law is summarized by the Ten Commandments, the New Law is summarized by the Beatitudes and Jesus’ commandment to love God and one another.*

4. R.C.H. Lenski, *The Interpretation of St. Luke’s Gospel* (Minneapolis: Augsburg Publishing House, 1946), 318.

5. Godet, 280.

6. *Ibid.*, 280-281.



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Thanksgiving Day Wines

Thanksgiving is one of my favorite holidays. I love the fall colors, the food aromas, and the sense of peace that all is well. The traditional foods are always something to look forward to including the traditional turkey, stuffing, mashed potatoes, gravy, cranberries, relishes, and of course the apple and pumpkin pies. Frequently people ask what wines to pair with the traditional Thanksgiving foods citing that there is not one wine that pairs with all the foods on the table. In order to satisfy most wine enthusiasts consider offering a red wine and a white wine. The most important idea is to serve wines that are good. Visit a winery tasting room where you can sample wines to discover the wines you would like for your Thanksgiving table.

K.S.

Holiday Gift Shopping

As the holidays come closer, begin your holiday shopping when you visit tasting rooms. In addition to purchasing wine as a gift, consider the numerous types of gift baskets available. Many winery tasting rooms offer numerous items to display. Browse the shelves of glassware including wine glasses and decanters, kitchen towels with wine quotes, cheese boards, gourmet foods, ceramic dishes, specialty candles and much more. Many of these special items are not usually available at your local stores so take advantage of the opportunity to visit a wine tasting room to look for those unique gifts.

For those who live too far from wineries and tasting rooms, many wineries offer an online store. Enjoy your holidays!

K.S.



A Splash of Wine

During the early days of Autumn there is a chill in the air. Grapes that have made it past September are harvested. Many people start looking for foods that warm the body. The fall edition of the Wine Trail Traveler Quarterly offers two recipes made with Pinot Noir wine. The stew recipe is from Prince Edward County, Ontario and can warm the body and heart. The second recipe is from an Oregon winery and uses many of the same ingredients. Enjoy and keep warm.

Potted Wine Stew

Ingredients

- 2 bottles Harwood Estate Pinot Noir (Always cook with good wine!)
- 2 lbs. (1 kg.) good quality beef such as sirloin, cubed
- 1 lb. (500 grams) kielbasa, or other smoked sausage, cubed (turkey kielbasa is excellent)
- 1 large onion, chopped
- 2 cloves garlic, chopped
- 2 large carrots, peeled and sliced (Nantes carrots are coreless and sweet)
- 2 medium potatoes, peeled and cubed (Yukon Gold are suggested)
- 2 dozen green beans, chopped in ½ inch (1 cm) pieces
- 1 dozen mushrooms, sliced
- 1 cup (250 ml.) turnip or squash, chopped

Directions

1. Place everything in a large pot, such as a Dutch Oven, and simmer for at least 3 hours.
Serve with baguette, some nice assorted cheeses, a green salad and a bottle of Harwood Estate Pinot Noir.

Note: We keep this stew going all winter. It can be topped up regularly, with more of the ingredients above, or other left over meats and vegetables. It should be boiled every 3-4 days, to keep it fresh.

Recipe provided by [Harwood Estate Vineyards](#) in Prince Edward County, Canada

Filet Mignon with De Ponte Pinot Noir Sauce

Ingredients

1 glass of De Ponte Pinot Noir
1 c beef stock
1-6 ounce Filet Mignon
Salt and pepper to taste
1t olive oil
½ c roasted red potatoes
1 t chopped garlic
1 t chopped parsley
Salt and pepper to taste
1 t butter
1/8 c of chopped and blanched parsnips
1/8 c of chopped and blanched turnips
1/8 c of chopped and blanched carrots
1 t chopped shallots
1 t chopped parsley
Salt and pepper to taste

Directions

1. Place the wine and the beef stock in sauce pan over high heat and let it reduce for about 7 minutes or by 95%.
2. Season the steak on both sides with salt and pepper. Then place it on the grill and cook each side for about 3 minutes for medium rare or cook longer for preferred doneness.
3. Place the olive oil in a hot pan then add your potatoes and sauté. Then add your garlic, chopped parsley, salt and pepper; sauté quickly then place it on the plate.
4. Place the butter in a hot pan then add your parsnips, carrots and turnips and sauté. Then add your shallot, chopped parsley, salt and pepper; sauté quickly then place it on the plate.
5. Place the filet on top of the vegetables and potatoes. Then ring the plate with the sauce and drizzle the rest of the sauce on top of the filet.

Recipe provided by [De Ponte Cellars](#), Dayton, Oregon.

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Suisun City, California 94534
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Colorado

The Wine Country Inn

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The Wine Country Inn in Palisade, Colorado is the perfect base for exploring Colorado wineries by foot, bike and car.

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Cava Winery & Vineyard

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Hamburg, NJ 07419
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Wantage, NJ 07461
973-875-4333

New York

The Halsey House

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

Three Brothers Wineries & Estates

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Geneva, New York 14456
315-585-4432

Ohio

Ferrante Winery & Ristorante

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Geneva, Ohio 44041
440-466-8466

Grand River Cellars

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Madison, Ohio 44057
440-298-9838

Laurello Vineyards

4573 State Route 307 East
Geneva, Ohio 44041
440-415-0661

Winery at Perennial Vineyards

11877 Poorman Street SW
Navarre, Ohio 44662
330-832-3677

Winery at Versailles

6572 St Rt 47
Versailles, Ohio 45380
937-526-3232

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1867 Mefferts Run Road
Wilcox, Pennsylvania 15870
814-929-5598

Tennessee

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Sevierville, Tennessee 37862
865-428-6850

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Nashville Tennessee, 37205
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Knoxville, Tennessee 37902
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Baxter, TN 38544
931-858-1177

Hillside Winery

229 Collier Drive
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865-908-8482

Mountain Valley Winery

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Fredericksburg Winery

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Fredericksburg, Texas 78624
830-990-8747

Grape Creek Vineyards

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Fredericksburg, Texas 78624
830-644-2710

Rancho Ponte Vineyard

315 Ranch Road 1376
Fredericksburg, Texas 78624
830-990-8555

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434-872-9475

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3623 Grove Lane
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Faber, Virginia 22938
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The Bordeaux Wine Experience at Château Coulon Laurensac

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New Zealand

Destiny Bay Vineyards

Waiheke Island, Auckland, 1971
New Zealand
+649 372-9300

On the Back Cover

Waupoos Estates Winery has twenty acres of vineyards on the shores of Prince Edward Bay. Varietal grapes planted include Vidal, Geisenheim, Riesling, Chardonnay, Baco Noir, and St. Laurent. The Chardonnay and Riesling vines are the few vinifera grapes not buried during the winter.



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