

# WINE TRAIL TRAVELER QUARTERLY



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## WINE TRAIL TRAVELER QUARTERLY

Cover Story  
Focus on Tennessee

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# Winemaking Scene

by Terry Sullivan

Prune and spray the vines; rack and bottle the wines. These are the present tasks at home as we strive to keep the grapes healthy and bottle the wines we made from juice last autumn. The Dornfelder grapes are posing a problem. We have to determine if the grapes are bothered by a fungal problem or a pest. The berries are turning brown. Kathy did discover a stinkbug on one of the brown berries and we know we have a huge population of stinkbugs. I have also been spraying the vines with a Bordeaux spray that should take care of many of the fungal problems. How to get rid of those pesky stinkbugs may prove to be a super challenge.



*Niagara grapes weeping after a March pruning*

Inside we have only had to contend with a few fruit flies while bottling. We first bottled the 2010 Petite Sirah. Because of the wine we made over the past few years, we can leave the Petite Sirah in the cellar to continue bottle aging and try it next year. At bottling time, the Petite Sirah had a red color and was light bodied offering dark fruit on the aroma and taste. There was a notable presence of oak on the taste and aftertaste. I used a light French oak spiral to add oak influences to the wine. It worked.

The next wine to bottle was the 2010 Muscat. This was a bit more involved. Kathy

racked the wine into a clean carboy and added potassium sorbate and a touch of potassium metabisulphite to the wine and let it set for a couple days. Since we were going to back sweeten the wine, we wanted to make sure that any yeast cells left could not reproduce and ferment in the bottle. We back sweetened the wine with Muscat concentrate. How much of the concentrate to add became a question. We took a liter of wine and added 30 ml of the concentrate at a time, until we discovered the total amount to add. We then added the concentrate and bottled two cases of the wine.

## On the Cover: Urban Winery

by Terry Sullivan

Urban wineries are becoming more popular throughout the country. Buildings can be reclaimed and reused. Once a tasting room opens, many urban wineries experience foot traffic.

Blue Slip Winery in Knoxville, Tennessee is ideally located near a busy foot trafficked area. Near restaurants is an added bonus.

# FOCUS ON TENNESSEE

BY TERRY SULLIVAN



The Great Smoky Mountains, country music and wine are waiting for discovery by wine enthusiast travelers. For those who enjoy terroir, you can taste the place. The Native American Muscadine family of grapes rule in the vineyards, however there are also hybrid and vinifera grapes planted.



Many days are bottling days at wineries. The winemaking team at Hillside Winery in Sevierville is bottling raspberry Frizzante. This winery focuses on sparkling and Italian-style wines.



It started with an American flag hanging in the winery at DelMonaco Winery & Vineyards, located in Baxter. Then patrons of the winery started bringing flags to hang in the winery. The flags represent states and countries, and all areas represented have wineries. In addition to a large tasting room, DelMonaco Winery has a large detailed event room for private events including weddings.



Belle Meade Plantation in Nashville connects the past with the present. Visitors can tour the mansion and participate in a wine tasting at the onsite winery. All profits from the winery goes to supporting the non-profit Belle Meade Plantation.



A large, ornate brass pot still is the central focus of the image. It has a bulbous body, a smaller spherical neck, and a large circular access door on the side with a metal mesh cover. The still is set in a distillery with stainless steel tanks and wooden barrels in the background.

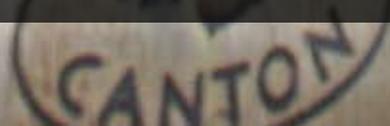
A trip to the Nashville area can also include an artisan micro-distillery. Corsair Artisan Distillery produces small batches of vodka, rum, gin, whisky and absinthe. A pot still in use dates back to before Prohibition. The distillery is located in a section of the old Marathon Motor Car Company building.



Perhaps the best-known Tennessee distillery is Jack Daniel's Distillery. Visitors can enjoy displays in the visitor's center and take a long tour of the distillery and grounds. The tour includes a view of the onsite spring that was the inspiration for starting the distillery at this location. Be sure to ask about the large safe that was the cause of Jack Daniel's death.



Urban wineries can attract foot traffic. Blue Slip Winery in Knoxville, Tennessee attracts foot traffic and art lovers. Blue Slip Winery was the first urban winery in Tennessee. The winery is located in an 1800's building. The owner renovated the property before opening the tasting room doors in 2009.





Tennessee Mountainview Vineyards Winery near Charleston offers stunning views of the Appalachian Mountains from the vineyards. The winery is family owned and operated. At the winery, visitors can pick your own Muscadine grapes and blueberries when they are available.

# FOCUS ON VIRGINIA'S MOUNTAINS

BY TERRY SULLIVAN



View of the mountains from the winery at Blue Ridge Vineyard in Eagle Rock.



Bluestone Vineyard located in Bridgewater is in Virginia's Shenandoah Valley wine region. The twelve acres of vineyards include the varietal white grapes Chardonnay, Golden Muscat, Sauvignon Blanc and Traminette. The varietal red grapes include Cabernet Sauvignon, Chambourcin, Merlot, Norton, Petit Verdot and Pinot Noir.



An old stable was reclaimed and reused as a winery housing stainless steel tanks. Gray Ghost Vineyards located in Amissville is close to an entrance to Skyline Drive in the Shenandoah National Park. Many Virginia wineries have turned old buildings into wineries and tasting rooms helping to preserve America's past.



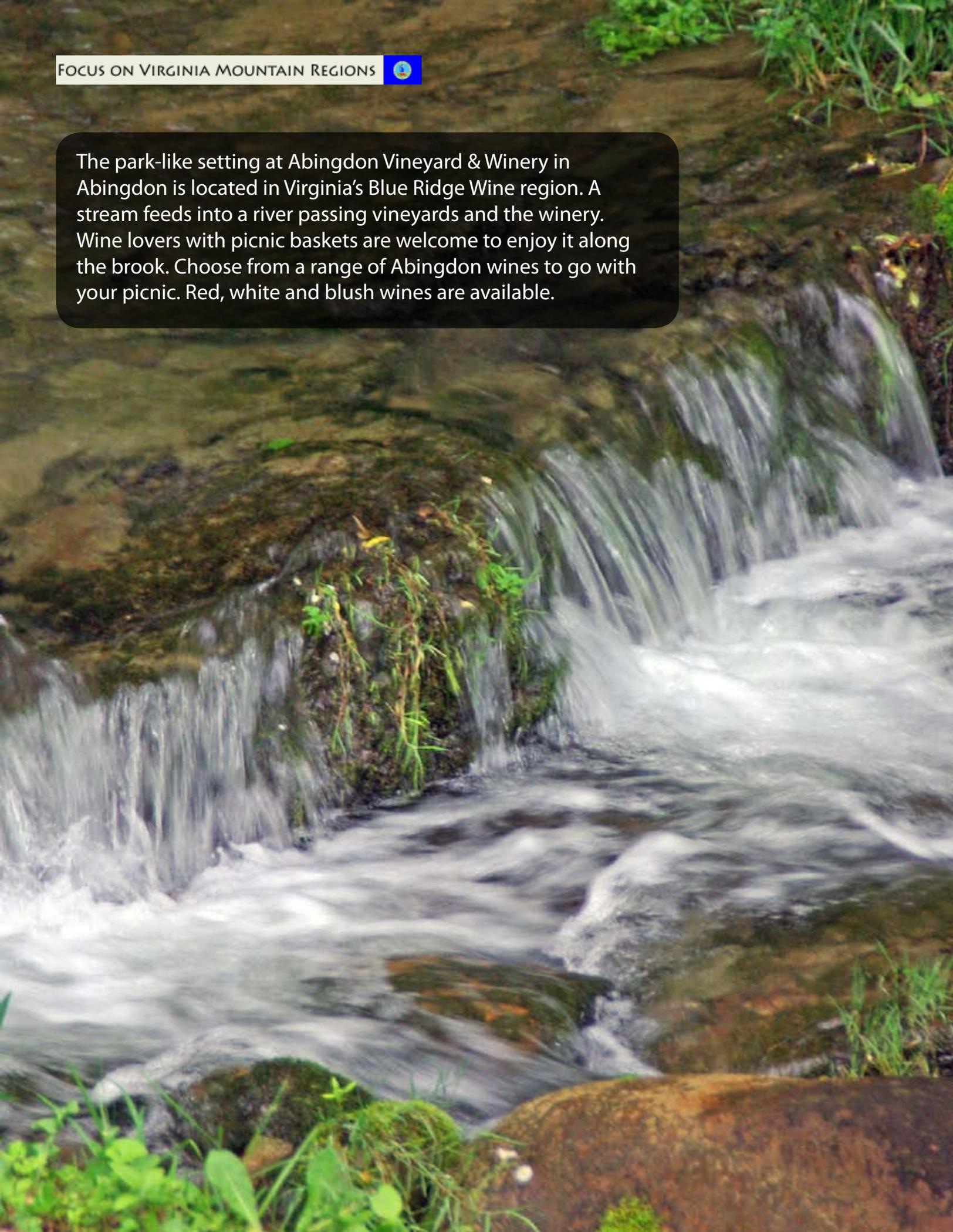


Unicorn Winery, also in Amissville has a park-like setting. This Virginia winery encourages visitors to bring a picnic lunch and enjoy it with a glass of Unicorn wine. A multilevel deck makes a delightful spot to relax and enjoy a leisurely afternoon.





The park-like setting at Abingdon Vineyard & Winery in Abingdon is located in Virginia's Blue Ridge Wine region. A stream feeds into a river passing vineyards and the winery. Wine lovers with picnic baskets are welcome to enjoy it along the brook. Choose from a range of Abingdon wines to go with your picnic. Red, white and blush wines are available.





Virginia also has its urban wineries. Ox-Eye Vineyard's tasting room is located in Staunton in an old coal and lumber supply building in the city's train wharf district. Vineyards and winery are seven miles away. The city location draws foot traffic. With nearby shops, its a great experience to be able to taste wines amidst a shopping and tour day.

# Wine and the Bible

## Pruning Branches and Disciples

*by Meghan Sullivan*

A few weeks ago, I visited my brother and his family in Portland, Oregon. As my brother and sister-in-law showed me around their garden, they told me about how our parents had pruned the plants the last time they visited. "Mom and Dad cut off so much, we didn't think anything would grow back," my brother said. Yet, standing in the garden in the middle of June, we were surrounded by lush green bushes and beautiful blossoms parading their pink and white hues.

Catholic writer and speaker Dorothy Ranaghan recounts a similar story about a friend who agreed to prune her grapevine. "It was horrifying," Ranaghan writes of the experience. "He cut and snipped and hacked away for a while till there was nothing left, or so it seemed. Only three, skinny, primary shoots remained, and these he raised and draped over the wire. This was my grapevine? It didn't look like it used to at all. Dead wood and weeds I had expected him to remove, but not all that living greenery as well." Just as my brother and sister-in-law were surprised at the abundant growth of their pruned plants, Ranaghan was shocked to see her grapevine yield a large crop of fruit that year.

In John 15, Jesus' Farewell Discourse given to His disciples, Jesus compares Himself, God the Father, and His disciples to the image of a vine. "I am the true



vine," Jesus says, "and my Father is the vinegrower. He removes every branch in me that bears no fruit. Every branch that bears fruit he prunes to make it bear more fruit" (Jn. 15:1-2 NRSV). Jesus is not simply a vine; He is the true vine. In the Old Testament, Israel is likened to a vine, and Jews are grafted into Israel. Now, Jesus is the vine, and through baptism, Christians become grafted into Christ as His members, His branches. This meaning becomes clear in verse five, where Jesus tells His disciples, "I am the Vine, you are the branches."

From the perspective of many 21st century people unfamiliar with agriculture, John 15 sounds painful, even horrifying. Is God really going to cut off parts of us, hack us down until we are unrecognizable? Most scholars agree that the branches that do not bear fruit represent those people who have forsaken Jesus.

But even Christians who attempt to follow Jesus on a daily basis may, at times, feel that they have forsaken Jesus. Weighed down by sins, negative attitudes, and bad habits, God's pruning may feel like punishment. We are not completely incorrect in thinking this. In Jeremiah 5:10, God, angry at Israel's sins, orders, "Go up through her [Israel's] vine-rows and destroy, but do not make a full end; strip away her branches, for they are not the Lord's." The verse preceding this passage speaks of punishment; thus, the image of pruning a vine is symbolic of punishment here.

We are missing the full picture, though, if we think that God's pruning serves only this single purpose. A deacon at my church helped me understand this when he said, "Pruning isn't a bad thing." From the perspective of those familiar with grapevines and vineyards, John 15 sounds not painful but hopeful. Every

vineyard worker knows that pruning even good parts of a grapevine is the way to produce more grapes. Jesus isn't just saying that we need to be ready to give up the negative parts of ourselves; we also have to be willing to give up positive things. These positive things could be dreams we have, paths we think we should take, decisions we are convinced we can make without God's help. God doesn't leave us empty-handed when we give these things to Him, though – God's promise is greater than that. God prunes us so that we can bear more fruit, have more joy, and live more fully.

1. Ranaghan, Dorothy, "Letting Go," in *Catholic Women's Devotional Bible (Grand Rapids, MI: Zondervan, 2000), 1417.*



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Clarksville, Maryland

# The Case for an Urban Winery

by Kathy Sullivan

How can you have a winery in an urban area? "Where are the grapevines?" visitors ask.

With more than 6,000 wineries in the United States, numerous wineries do not have vineyards, however some wineries do have vineyards just outside of the tasting rooms. The vineyards do create a sense of the romantic nature of wine for travelers.

Why start a winery if you do not have a vineyard? It may depend upon the winery business model. In some cases, a winery owner may decide to open a winery before establishing a vineyard. The vintner orders grapes from other vineyards. In this way, the winemaker creates wines while waiting for the vineyards to grow for several years. Another business model is to concentrate on achieving a vineyard that produces quality grapes and will supply the winery. In the meantime any fruit gleaned from the vineyard can be sold to other vineyards or the winemaker may choose to use the early grapes for winemaking experience.

Both winemaking and viticulture are two separate entities. The winegrower works hard to grow the best grapes possible while the winemaker uses his skills and knowledge to create wines that consumers will enjoy and continue to purchase.

Urban wineries may have vineyards that are under their

care, miles away from the urban area but they do not need to have a vineyard. The winemaker of the urban winery takes pride in the accomplishment of the wines he creates with the grapes that he is able to obtain.

The urban winery offers a unique opportunity for wine enthusiasts to enjoy tasting wines without traveling outside of the city or town and talk with the winemaker. The urban site is also good for wineries as there is frequent foot traffic creating more sales for the winery.

Our most recent urban winery visit was to Blue Slip Winery in Knoxville, Tennessee. This boutique winery is delightful and offers an enjoyable atmosphere. The winemaker and owner, Linn Slocum, shares her excitement about making wine with her visitors.

Urban wineries add another dimension to city life providing easy access to learning about winemaking and the opportunity to taste and enjoy wines with other wine enthusiasts.

While planning your trips for this summer and fall, watch for urban wineries to visit.



## A Splash of Wine

# Blackberry Wine Cake

The summer issue includes recipes from wineries visited in Tennessee and West Virginia. It begins with two simple dessert recipes. Start with box cakes and create a memorable dessert.

### Ingredients

#### *Ingredients for Cake*

- 1 box white cake mix
- 4 eggs
- 1 c Daniel Vineyards Blackberry Wine
- 1 box (3 oz) blackberry or black cherry Jell-O
- ½ c oil
- ½ c chopped pecans

#### *Ingredients for Glaze*

- 1 c powdered sugar
- ½ c butter
- ½ c Daniel Vineyards Blackberry Wine

### Directions

#### *Directions for Cake*

1. Grease and flour bundt pan.
2. Sprinkle nuts on the bottom of the pan.
3. In a large bowl, combine cake mix and Jell-O. Add eggs, oil, and wine. Mix well.
4. Pour into pan and bake at 350 for 30 to 40 minutes.

#### *Directions for Glaze*

1. Mix all ingredients for the glaze.
2. Bring to a boil, and pour half over warm cake.
3. Let it rest for 30 minutes, and pour remaining glaze over the finished cake.

Recipe provided by [Daniel Vineyards](#), Crab Orchard, West Virginia.



# Muscadine Cake

## Ingredients

### *Cake Ingredients*

- 1 box Pillsbury Yellow Cake Mix (pudding in the mix)
- 4 eggs
- ½ c vegetable oil
- ½ Muscadine wine

### *Sauce Ingredients*

- ¾ c Muscadine wine
- ½ c sugar
- 1 stick of butter/margarine

## Directions

### *Directions for Cake*

1. Reheat oven to 325 degrees and grease regular-size bundt pan.
2. Mix above ingredients in a large mixing bowl on medium speed for approximately 7 minutes (or until the mixture is very smooth.)
3. Pour the mixture into the greased bundt pan and place in the oven for 50-60 minutes. The cake is finished when you insert a toothpick and it comes out clean

### *Directions for Sauce*

1. On stove top, mix above ingredients over medium heat, stirring constantly.
2. Bring to a very low boil and continue to stir for 4-6 minutes (this evaporates most of the alcohol and leaves the wonderful sweet taste of Muscadine wine!)

### *Final Steps*

1. One you take the cake out of the oven, carefully pour the sauce over the bottom of the bundt pan making certain to allow the sauce time to seep in. Cover the entire area of the cake.
2. Let the cake sit for 30 minutes and then (carefully) flip the cake upside down releasing it from the bundt pan.
3. Allow it to sit for another 30 minutes and the cake is ready to serve! Even better after a day or two in a sealed container!

Recommendations for ease: If possible, before pouring the sauce over the cake, make sure the cake releases from the walls of the bundt pan for easy removal later. If done correctly, this will prevent the cake from splitting in half when removing it later after the sauce has soaked for 30 minutes.

Recipe provided by Jonathan Ball at [Apple Barn](#) and [Hillside](#) wineries in Sevierville, Tennessee and [Mountain Valley Winery](#) in Pigeon Forge, Tennessee.

# Chardonnay and Thyme Infused Risotto with Asparagus and Pan Seared Salmon

## Ingredients

### *For the Risotto*

2 c chicken stock  
2 c Chardonnay  
2 T butter  
1 T olive oil  
½ c chopped onion &/or shallot  
2 cloves garlic  
3-5 fresh thyme sprigs  
¼ t Kosher salt  
¼ t freshly ground black pepper  
1 c Risotto (Arborio rice)  
¼ c parsley (optional)  
¼ c grated Parmesan cheese (optional)  
lemon zest (optional)

Asparagus  
Salmon  
salt  
pepper  
olive oil  
lemon slice or lemon zest



*DelMonaco Winery & Vineyards, Baxter, Tennessee*

## Directions

### *Directions for Risotto*

1. Warm stock and wine on stove top at med/low heat
2. Heat butter and oil in large heavy bottom skillet over med-med/high heat
3. Sauté onion, garlic, and thyme for 3-5 minutes.
4. Add salt and pepper
5. Add rice and sauté for about 2 minutes.
6. Ladle in 1 c of stock/wine to rice at a time. Do not leave the stove, as soon as all liquid is absorbed, add in another cup, and so on and so on. Stir almost constantly with a wooden spoon. The rice will thicken up due to the starch.
7. Once all liquid is absorbed and rice no longer has a "bite" to it... add in 1/4 c parsley and ¼ c grated Parmesan cheese.
8. Taste for extra salt or pepper needed. Parsley, Parmesan cheese and lemon zest are optional. Pick thyme stems out before serving

### *Directions For the Asparagus*

1. Leave in rubber bands and place in boiling salted water until they turn a vibrant green color (about 2 minutes for thin and 4 for thick asparagus).
2. Quickly submerge into ice water bath to blanch. Lay out on paper towels to dry until time to serve.

### *Directions For the Pan Seared Salmon*

Cooking times varies on thickness of salmon

1. Season with salt and freshly ground black pepper, both sides.
2. Sear in large skillet with olive oil over med/high heat on each side, Approximately 3-5 minutes on both sides. If you cannot cook through without burning, finish in oven at 350 degrees. Center should still be pink and skin and flesh side should be crisp.
3. Garnish with lemon slice and/or zest.

Recipe provided by Catherine Jackson at DelMonaco Winery & Vineyards, Baxter, Tennessee.

# Layers of Love Lasagna

## Ingredients

1 15½ oz Italian diced tomato  
1 8 oz tomato sauce  
½ t oregano  
1½ lb lean ground beef  
1 small can mushrooms  
½ t salt and pepper  
2 T Italian seasoning  
¼ c Something In Red Sangiovese Wine  
1 c sour cream  
1½ c cottage cheese  
12 lasagna noodles  
2 c grated Mozzarella cheese

## Directions

1. In a large skillet add meat and Italian seasoning and brown.
2. Add mushrooms, salt, pepper and wine. Simmer slowly.
3. Add oregano and diced tomatoes to tomato sauce.
4. Cook lasagna noodles according to package directions.
5. Mix sour cream and cottage cheese together.
6. To assemble dish, spoon thin layer of the meat mixture in the bottom of a (9x13) baking dish; top with layer of noodles. Spread 1/3 cottage cheese mixture over noodles; add 1/3 meat mixture, tomato sauce and cheese. Repeat layer of noodles, cottage cheese, meat, tomato sauce and cheese.
7. Bake covered in 375-degree oven for 35 minutes.
8. Remove cover; add remaining Mozzarella cheese and continue baking an additional 10 minutes.
9. Remove from oven and let stand at least 10 minutes before cutting into squares.

Recipe provided by Sheree Kelley at The Winery at Belle Meade Plantation, Nashville, Tennessee.

# Gewürztraminer Vinaigrette Mixed Green Salad with Warm Panko Crusted Goat's Cheese

## Ingredients

### *Ingredients for the Vinaigrette*

- 1 lemon, zest and juice
- 1 T good Dijon mustard
- ¼ c Gewürztraminer wine
- ½ t kosher salt
- ¼ t freshly ground black pepper
- 1 t honey
- ¼ c thinly sliced shallot (can substitute green onion or regular sweet onion)
- ¼ c chopped flat leaf Italian parsley
- ¼ - 1 c extra virgin olive oil (if serving with goat's cheese, use less extra virgin olive oil)

### *Ingredients for Salad*

A blend of baby mixed greens and baby spinach

### *Ingredients for the Warm Panko Crusted Goat's Cheese*

- Goat's cheese (plain)
- egg whites
- Panko bread crumbs (found in the Asian food aisle or with the flour/bread crumbs)
- 1 T olive oil
- 1 T butter

## Directions

### *Directions for Vinaigrette*

1. Whisk first 8 ingredients together.
2. Slowly whisk extra virgin olive oil to taste

### *Directions for the Warm Panko Crusted Goat's Cheese*

1. Use a string or unscented dental floss to slice goat's cheese in ½ inch slices.
2. Dip each slice in beaten egg whites lightly.
3. Brown on each side on med-med heat in olive oil and butter.

Recipe provided by Catherine Jackson at DelMonaco Winery & Vineyards, Baxter, Tennessee..

# Wine Bloggers Conference 2011

by Kathy Sullivan

The location of the 2011 Annual Wine Bloggers Conference is Charlottesville, Virginia scheduled from July 21 to July 24. This historic filled area of Virginia is also home to many wineries and vineyards. Anyone who plans to attend this popular conference should plan to stay a few extra days to enjoy the area.

## **Pre-Conference Excursion**

A special two-day visit to wineries in Loudoun County, for up to 25 participants is available starting on July 20th. For an extra fee this excursion includes a visit to Tarara Winery and Breaux Vineyards. Dinner will be at Grandale Farm Restaurant. Lodging for the night is included. The following day will include visits to Chrysalis Vineyards and The Boxwood Winery. After lunch the tour will end at the Omni Hotel where the conference is centered.

## **Thursday Night, July 21**

An International Wine Tasting will take place on July 21st at 7:30 pm. Wines to be tasted will be provided by several sponsors including Wines of Chile, Wines of South Africa, Aveniu Brands, Vibrant Rioja and Planet Bordeaux.

## **Friday, July 22**

Friday registration begins at 10:00 am. Participants have the opportunity to meet individually with the conference sponsors and taste wines. Several highlights of the day include a keynote speech by renowned wine expert, Jancis Robinson, breakout sessions and live wine blogging. Breakout

session include five topics. During the sessions, participants can choose to attend "Aromas of Wine with Winebow Wines," "Millennials and Wine," "Online Technologies and Wine," "Drinking Local" and "The Legalities of Wine." A Virginia Wine Reception at Monticello follows the breakout sessions. After returning from Monticello a wine tasting takes place with wine from The Other 46.

## **Saturday, July 23**

Saturday morning begins bright and early, for a Saturday anyway, at 9:00 am with a session about the Virginia Wine Industry that includes wine history of Virginia, geology and business climate. Vineyard and winery visits will follow. In the late afternoon, Eric Asimov presents a keynote speech followed by another live wine blogging event. At 6:00 pm, a pre-dinner reception is scheduled, followed by dinner and wine blog awards. Scheduled

at 9:00 pm is an after hours party with Vibrant Rioja.

## **Sunday, July 24**

The conclusion of the conference is on Sunday that includes blogger-led discussions and Ignite Wine. Ignite wine is the opportunity for bloggers to present a topic in five minutes using 20 slides that switch automatically every 15 seconds.

## **Who Should Attend**

Both personal and professional wine bloggers are welcome to attend the conference as well as industry employees from wineries, vineyards, retail stores and organizations. Personal wine bloggers can attend at the Citizen Bloggers rate of \$95 while professional wine bloggers can attend at the Industry Bloggers rate of \$195. Non-blogger participants can attend at the rate of \$295.



WINE  
BLOGGERS'  
CONFERENCE

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Charlottesville, VA  
July 22-24th, 2011

# Book Review

**Title:** The Vintner's Apprentice: the insider's guide to the art and craft of wine making, taught by the masters

Review by Kathy Sullivan

The Vintner's Apprentice: the insider's guide to the art and craft of wine making, taught by the masters

Author: Eric Miller

Photographs:

Publisher: Quarry Books, Beverly, Massachusetts

Price: \$24.99

Copyright: 2011

Pages: 207

Reviewed by Kathy Sullivan

The author of The Vintner's Apprentice, Eric Miller divided this colorful photo filled book into two parts. Part one is Planning the Vineyards and Part II is Making Wine. The forward is by Kevin Zraly, renowned for his comprehensive Windows on the World Complete Wine Course. Zraly writes, "The Vintner's Apprentice is the first book on winemaking that I have ever read that keeps the romance of wine balanced with the technical aspects of this art." Later Zraly continues, "This book is all about the journey of the grapes from the vineyard through the winery to the wine on your dinner table!"

## *Photographs*

One of the key features of The Vintner's Apprentice are the quality and quantity of photos carefully chosen to reflect the wine world from start to finish. Those who have not been to a winery or on a winery tour will enjoy the photos as much as the person who is just becoming interested in the world of wine. Miller uses the concept of "a picture is worth a thousand words exquisitely."

## *Interviews*

Eric Miller, owner and winemaker at Chaddsford Winery in Pennsylvania, brings to life the beginning of a bottle of wine in the vineyard through to the bottling of the wine. He includes 12 interviews with

wine industry personnel from around the world including California, France, Italy, South Africa, Australia, Chile and Germany. The interviews with photographs are interspersed throughout the book. Interview questions and answers are interesting. Each interview has bold subdivisions making it easy to browse.

## *Part I: Planning the Vineyard and Part II: Making Wine*

Five chapters are devoted to Planning the Vineyard. Beginning with the importance of site selection, Part I continues with how to choose grape varieties, planting, the work in the vineyard and finally the harvest. Part II is divided into seven chapters beginning with what happens on the crushpad, and includes fermentation, barrel aging, bottling.

## *About the Author*

Eric Miller is from a winemaking family. His parents established Benmarl Vineyards in New York. Eric went on to start Chaddsford Winery in Pennsylvania's Brandywine Valley where he continues as owner and winemaker. Today Chaddsford Winery is one of Pennsylvania's largest wineries.

## *Recommendation*

Eric Miller has done a service for those who are interested in wine but do not want the innate details such as the chemical composition of the wine. With the quality photos on almost every page, this is a delightful book to read or leaf through just to enjoy the photos. I recommend this book for anyone interested in wine. The Vintner's Apprentice is very enjoyable.

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

### Connecticut

#### Maugle Sierra Vineyards LLC

825 Colonel Ledyard Highway  
Ledyard, CT 06339

### Maryland

#### Tin Lizzie Wineworks

13240 Greenberry Lane  
Clarksville, MD 21029

#### Serpent Ridge Videyard

2962 Nicodemus Rd.  
Westminster, MD 21157  
410-848-6511

### Michigan

#### Bucci Ristorante

20217 Mack Ave.  
Grosse Pointe Woods, Michigan  
313-882-1044

#### Contessa Wine Cellars

3235 Friday Road  
Coloma, Michigan 49038

#### Chateau Chantal

15900 Rue de Vin  
Traverse City, Michigan 49686  
231-223-4110

### Nevada

#### Pahrump Valley Winery

3810 Winery Road  
Pahrump, Nevada 89048  
800-368-9463

### New Jersey

#### Cava Winery & Vineyard

3619 Route 94  
Hamburg, NJ 07419  
973-823-9463

#### Ventimiglia Vineyard

101 Layton Road  
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, Ohio 44041  
440-415-0661

### **Meranda-Nixon Winery**

6517 Laycock Road  
Ripley, OH 45167  
937-392-4645

### **Silver Moon Winery**

4915 Old Route 39 NW  
Dover, Ohio 44622  
330-602-6040

### **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

### **Pennsylvania**

#### **The Winery at Wilcox**

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

### **Tennessee**

#### **Apple Barn Winery**

220 Apple Valley Road  
Sevierville, Tennessee 37862  
865-428-6850

#### **Belle Meade Plantation**

5025 Harding Pike  
Nashville Tennessee, 37205  
(615) 356-0501

#### **Blue Slip Winery**

105B W. Jackson Ave.  
Knoxville, Tennessee 37902  
865-249-7808

#### **DelMonaco Winery & Vineyards**

600 Lance Drive  
Baxter, TN 38544  
931-858-1177

#### **Hillside Winery**

229 Collier Drive  
Sevierville, Tennessee 37862  
865-908-8482

#### **Mountain Valley Winery**

2174 Parkway  
Pigeon Forge, Tennessee 37863  
865-453-6334

### **Texas**

#### **Fredericksburg Winery**

247 West Main Street  
Fredericksburg, Texas 78624  
830-990-8747

#### **Grape Creek Vineyards**

10587 East Highway 290  
Fredericksburg, Texas 78624  
830-644-2710

#### **Rancho Ponte Vineyard**

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

### **Virginia**

#### **Arcady Vineyard Wine Tours, LLC**

1376 Sutlers Rd  
Charlottesville, Virginia 22902  
434-872-9475

#### **Barrel Oak Winery**

3623 Grove Lane  
Delaplane, Virginia 20144  
571-238-0033

#### **DelFosse Vineyards and Winery**

500 DelFosse Winery Lane  
Faber, Virginia 22938  
434-263-6100

#### **LeoGrande Vineyards and Winery**

1027 Wingfield Drive  
Goode, Virginia 24556  
Phone: 540-586-4066

#### **Mariners Landing Resort**

1217 Graves Harbor Trail  
Huddleston, Virginia 24104  
540-296-1259

#### **Peaks of Otter Winery**

2122 Sheep Creek Road  
Bedford, Virginia 24523  
540-586-3707

#### **Pearmund Cellars**

6190 Georgetown Road  
Broad Run, Virginia 20137  
540-347-3475

#### **The Hague Winery**

8268 Cople Highway  
Hague, VA 22469  
804-472-5283

### **Three Fox Vineyards**

10100 Three Fox Lane  
Delaplane, Virginia 20144  
540-364-6073

### **Unicorn Winery/Vineyard**

489 Old Bridge Rd  
Amisville, VA 20106  
540-349-5885

#### **Vint Hill Craft Winery**

7150 Lineweaver Road  
Vint Hill, Virginia 20187  
703-991-0191

### **The Winery at La Grange**

4970 Antioch Road  
Haymarket, Virginia 20169  
703-753-9360

### **Washington**

#### **AprèsVin**

Post Office Box 2  
Prosser, Washington 99350  
509-531-1293

### **Bordeaux, France**

#### **The Bordeaux Wine Experience at Château Coulon Laurensac**

1, chemin de Meydieu  
33360 Latresne (BORDEAUX), France  
Phone: 00 33 (0)556 20 64 12

### **New Zealand**

#### **Destiny Bay Vineyards**

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

## On the Back Cover

### **A Splash of Red in the Green**

Arrington Vineyards showcases red roses at the end of grape vine rows. The winery and tasting room are up the hill. Kix Brooks, Kip Summers, Fred Minderman and John Russel partnered to achieve this idyllic place for wine lovers to experience.



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