

# WINE TRAIL TRAVELER QUARTERLY



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## On the Cover:

**A. Rafanelli Winery**

*by Terry Sullivan*

Ever wonder what to do with extra used corks? At A. Rafanelli Winery in Healdsburg, California we discovered a cork wreath hanging in one of the barrel rooms. The wreath was a gentle reminder to decorate for the holidays. It is also a great idea for using up all the corks laying around. Wine travelers can visit A. Rafanelli Winery and taste premium wines in the tasting area of a barrel room.

## WINE TRAIL TRAVELER QUARTERLY

Cover Story

Focus on Napa and Sonoma,  
California

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## Tid Bits

*by Terry and Kathy Sullivan*

Perhaps the busiest time of the year for the Wine Trail Traveler staff was the fall of 2011. A last week of September visit to Prosser was followed by an early October birth of Kathy's and Terry's granddaughter Clara in Portland, Oregon. The Prosser visit took place during a later than usual harvest. The white grapes were coming into the wineries and the reds were going to continue to hang through some if not much of October. Clara's birth was our second grandchild and an exciting moment. The adults celebrated with a Late Harvest Muscat by Alexandria Nicole Cellars. The sweetness of the wine matched the moment. Alexandria Nicole Cellars is in Prosser, Washington and in March 2011 was named "2011 Washington Winery of the Year" in the spring edition of Wine Press Northwest.

In October there was a visit to FireFly Farms Creamery in Accident, Maryland. An article about the creamery will appear in a new companion website debuting in January 2012. The newest addition to the Wine Trail Traveler sites will center on cheeses, oils including olive and grape seed oils and wine vinegars. These all have similarities to wine and go with wine. The couple also visited and will have articles on the new site about: *Après Vin* (grape

seed oils), Prosser, Washington, B.R. Cohn Olive Oil Company, Glen Ellen, California, Dry Creek Olive Oil Company, Healdsburg, California and Talcott Olive Oil Company, Napa, California. Other articles about creameries and olive and grapeseed oil companies will also debut on the site. Watch for the new website in early January 2012.

Most of November was spent on the road. A visit to wineries in the Lake Erie North Shore area of Ontario, Canada saw the last of the grapes harvested (except those destined for Icewine). Vineyards were showing the last of their autumn colors and many had shed their leaves. Birds were taking advantage of left behind grapes to bulk up prior to their flight south across Lake Erie. The wine region has over ten wineries just an hour drive from Detroit.

A trip to California for the Wine Tourism Conference also included several winery visits in Napa and Sonoma Counties. The vineyards were displaying their autumn splendor. A few vine leaves were holding onto their shades of green while others burst forth in shades of yellows, oranges and reds. One highlight of the trip was a visit and vineyard walk at Michel-Schlumberger Wine Estate. The two-hour walk through the vineyards offered many photo opportunities for the group.

Articles about the Washington, California and Ontario wineries and vineyards are on the WineTrailTraveler.com website.

While in Detroit, our 2009 Illuminatus Cabernet Sauvignon became a hit at Bucci Ristorante. Not only did the staff like the wine, the chef walked over, grabbed the bottle and poured some of it into a saucepan to create a glaze for lamb. The Cab was bottled in August 2011 and although still young has pleasant qualities. We are looking forward to discovering how the quality increases during the coming year. We will have to plan to create another barrel of Cabernet Sauvignon perhaps with 2012 fruit.

Our fall 2011 winemaking was done at home. We made and bottled a Sauvignon Blanc and have a peach wine still in a carboy. We need to sweeten the peach wine prior to bottling it.

Back home at last, we are planning and writing for the Food companion website, planning our trip to the International Wine Tourism Conference in Umbria, Italy, the International Food, Wine and Travel Writers Association Conference in Las Vegas as well as planning the 2012 itinerary.

We hope you have a happy, healthy and prosperous 2012.

# FOCUS ON NAPA & SONOMA, CALIFORNIA

BY TERRY SULLIVAN



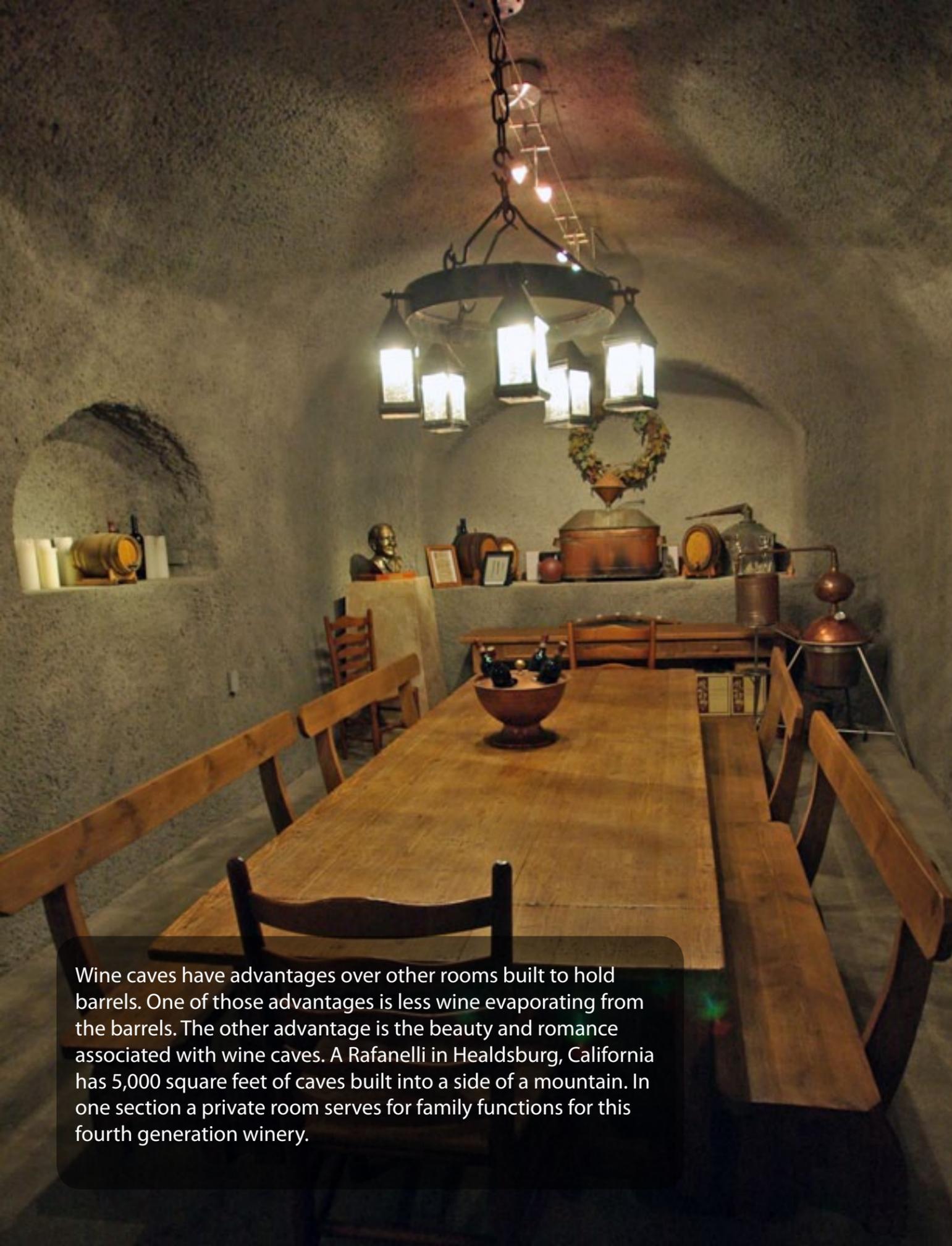
Prior to the Wine Tourism Conference in Napa, a group assembled at Michel-Schlumberger Wine Estate in Healdsburg, California. This particular vineyard walk was created by Zephyr Adventures and the winery. There are also winery tours of the vineyard and a self-guided tour. The fall foliage was spectacular.



Rodney Strong Vineyards, also in Healdsburg, California, offers a self-guided tour of the winery. Visitors can learn about the history, view soil samples from the vineyards, and see many tanks including these made of wood.



The oldest winery in Napa is taking on a modern look. Oak barrels and tanks lie in the Redwood Cellar, the iconic image of Charles Krug Winery. Cesare and Rosa Mondavi purchased the winery 1943. Now their son Peter and grandsons Marc and Peter, Jr. run the winery.



Wine caves have advantages over other rooms built to hold barrels. One of those advantages is less wine evaporating from the barrels. The other advantage is the beauty and romance associated with wine caves. A Rafanelli in Healdsburg, California has 5,000 square feet of caves built into a side of a mountain. In one section a private room serves for family functions for this fourth generation winery.



Built adjacent to a barrel room, resembling an old world wine cave tasting room, this private room is at Sequoia Grove Winery in Napa. The building nestled in tall sequoia trees is a bit reminiscent of grandfather's cabin where Heidi went to live.



We discovered many olive trees surrounding or near vineyards in Napa and Sonoma counties. A beautiful site is in Sonoma's Dry Creek Valley in Geyserville, California. The rolling hills are home to Trattore Estate Wines' vineyards and the Dry Creek Olive Oil Company's olive trees. When the land was cleared for grapevines owner, Tim Bucher, discovered olive trees and decided to plant additional olive trees.



Your mind is telling you that ice cream and olive oil won't work. You taste buds trump your mind as you discover this unusual treat. While visiting Talcott Olive Oil Company in Napa, we were introduced to this dessert. Take vanilla ice cream and drizzle olive oil over it. Top with cracked pepper and a little sea salt. Your mind will tell you this doesn't work. Your taste buds will experience a different revelation.



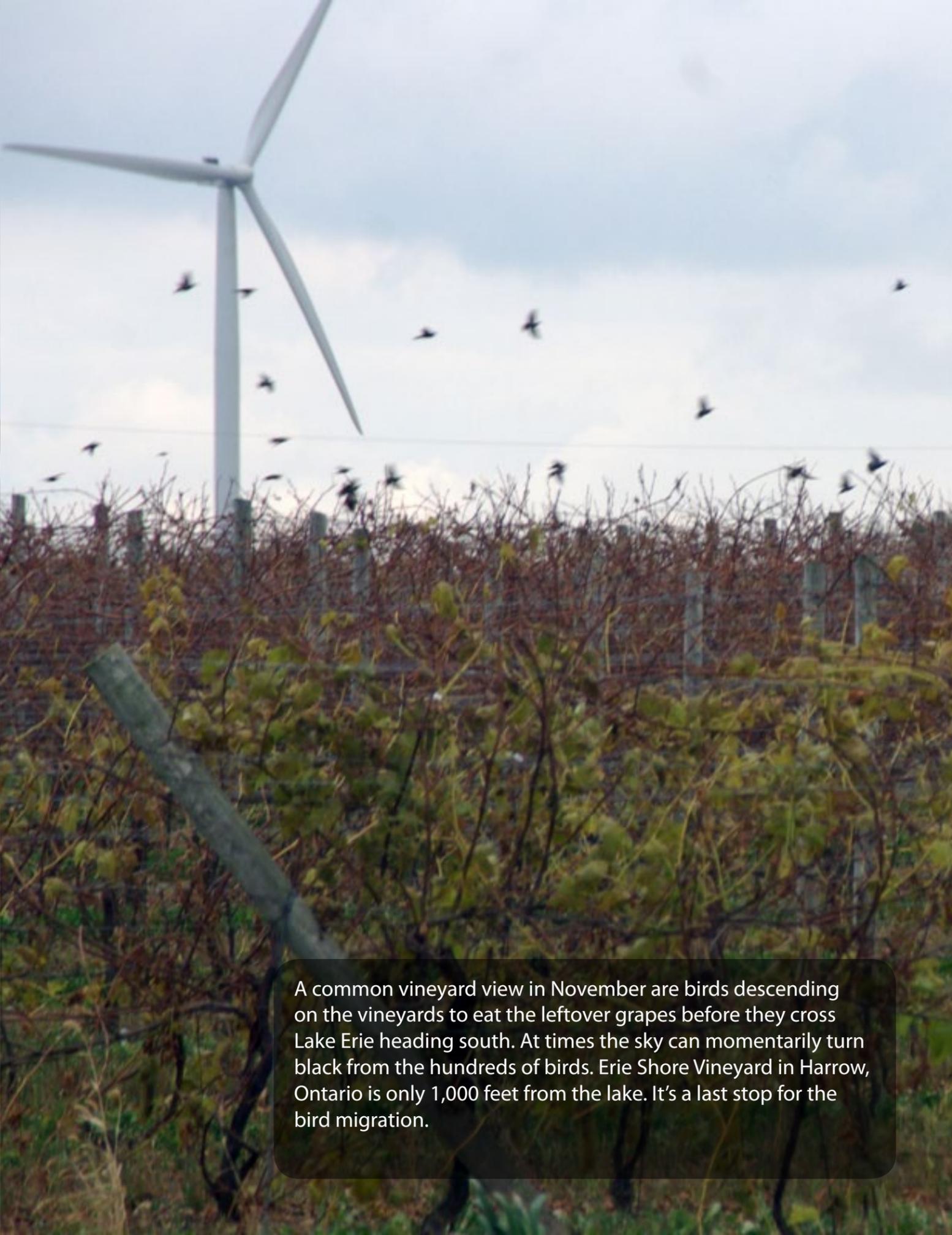
## FOCUS ON LAKE ERIE NORTH SHORE, ONTARIO

BY TERRY SULLIVAN

At the end of harvest a few grapes were left behind. Some begin to raisin. A November visit to vineyards in the Lake Erie North Shore wine region of Ontario, Canada reveals the last of the autumn colors and fallen leaves. It is at this time of year that one can see the fruit not selected for wine.



The flat land is mechanically harvested at D'Angelo Vineyards Estate Winery in Amherstburg, Ontario. These will be the last grapes harvested until temperatures dip below 17° F when Icewine grapes will be harvested in some vineyards on the North Shore. Although that can happen in December, it is not unheard of Icewine grape harvest in January or even February.

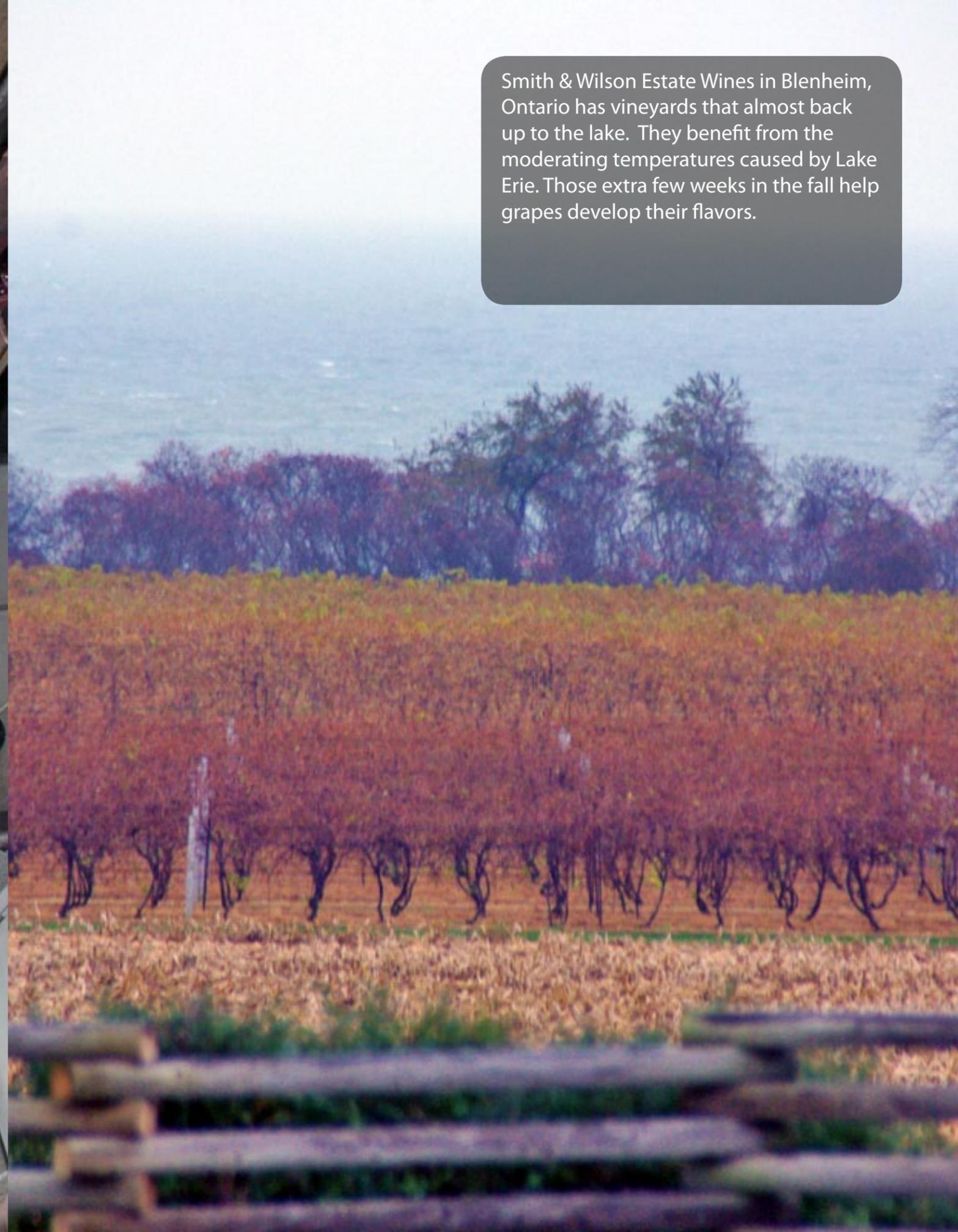


A common vineyard view in November are birds descending on the vineyards to eat the leftover grapes before they cross Lake Erie heading south. At times the sky can momentarily turn black from the hundreds of birds. Erie Shore Vineyard in Harrow, Ontario is only 1,000 feet from the lake. It's a last stop for the bird migration.



Pelee Island Winery is located on the mainland in Kingsville, Ontario while the vineyards are located on Pelee Island in Lake Erie. During a November visit, red wine was draining out of a tank.

Smith & Wilson Estate Wines in Blenheim, Ontario has vineyards that almost back up to the lake. They benefit from the moderating temperatures caused by Lake Erie. Those extra few weeks in the fall help grapes develop their flavors.



# FOCUS ON PROSSER, WASHINGTON

BY TERRY SULLIVAN

The Mercer Estate tasting room and winery is located in Prosser, Washington. A small planting of Pinot Grigio overlooks the Horse Heaven Hills AVA. The Mercer family grows red grape varieties in Horse Heaven Hills. White grapes are grown in Prosser by the Hogue family. There are two wine villages in Prosser that are home to several wineries and tasting rooms.



Visitors to McKinley Springs Winery in Prosser, Washington get sweeping views of the landscape and vineyards in this Horse Heaven Hills AVA. Outside the tasting room, a deck provides seating where people can enjoy the views of 2,000 acres of vineyards.



Milbrandt Vineyards' tasting room in one of Prosser's wine villages offers visitors a comfortable setting during the colder months. Several of the tasting rooms in Prosser have seating areas that resemble a living room in a house, the perfect spot to enjoy a glass of wine. Add a fire in the fireplace and winter becomes enjoyable.

# Wine and the Bible

## Finding Hope in the Book of Isaiah

by Meghan Sullivan

Christmas and New Year's Day have come and gone, and it is only now, after the chaotic holiday season has passed, that I find myself pausing to reflect on the season of Advent and the true meaning of Christmas. Most adults know that Christmas isn't really about hanging lights for hours, waiting in lines at department stores, and scouring shops for the perfect gift.

Rather, Christmas is about the Incarnation, the great gift of God becoming human. I, and I would guess many others, too often take this gift for granted. The Incarnation is a great gift because God, who is all-powerful, ever-present, and all-knowing, became human. He accepted the limitations and challenges we endure as humans, the suffering and struggles we endure in life. And God did this out of love, to save us from our limited, challenged, and sinful state.

The Old Testament Book of Isaiah, which is read often during Advent, represents humanity's limitations, challenges, and sin through the suffering and struggles of the Israelites. Although we do not know for certain how many writers contributed to the Book of Isaiah, we do know that, during Isaiah's life, the Israelites were oppressed by foreign enemies



and political unrest. The first part of the Book of Isaiah attributes this political unrest to the sins of the Israelites. In Isaiah 24, for example, the author warns the Israelites that God will punish them with drought and death if they do not change their sinful ways. Isaiah describes a vision in which "the wine dries up, the vine languishes, all the merry-hearted sigh. The mirth of the timbrels is stilled, the noise of the jubilant has ceased, the mirth of the lyre is stilled. No longer do they drink wine with singing; strong drink is bitter to those who drink it.... There is an outcry in the streets for lack of wine; all joy has reached its eventide; the gladness of the earth is banished" (Isaiah 24:7-9, 11, NRSV). What a depressing prophecy for people who were already oppressed by violence, political unrest, and sin!

Christians familiar with the Old Testament know that God always

remained faithful to His Chosen People, even when they turned their backs on Him. So, we know that the Book of Isaiah cannot end in punishment and sorrow: it ends in hope. The second part of the Book of Isaiah is the part that receives attention during Advent because of its focus on hope and the coming Messiah. Isaiah 40-66 explains that the Messiah will deliver the Chosen People from their suffering and sin. The Messiah is "a light for the nations" (Isaiah 42:6) who will bring peace and justice. Isaiah also portrays God as compassionate and merciful and encourages the Israelites to come to Him. "Come, buy wine and milk without money and without price," Isaiah writes, describing the life of abundance God offers (55:1). "Let [the sinful] return to the Lord, that he may have mercy on them, and to our God, for he will abundantly pardon" (55:7). The Israelites, who were once burdened by foreign

enemies, political strife, and sin, now have hope of deliverance and forgiveness.

We can find hope in the words of Isaiah and in the experiences of the Israelites when we feel weighed down by our limitations, challenges, and sin. We can also find hope in the knowledge that God loved us so much that He came to earth to live among us, die for us, and forgive us. As we begin the New Year, may we continue to reflect on God's love, hold fast to hope, and toast life's blessings with the abundant wine God has offered us.



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Clarksville, Maryland

# Cheeses, and Olive Oils, and Vinegars! Oh My!

Food Website:

<http://food.winetrailtraveler.com>

We have expanded our passion for wine to olive oils, cheeses and vinegars with the addition of the companion website Food.WineTrailTraveler. This website includes visits to cheesemakers, olive oil mills and grape seed oil producers. Look for recipes that use cheese, olive or grape seed oils, and wine vinegars.

This new website includes a forum that is easy to use. Post a comment or ask a question. The more people who participate the more fun the forum will be.

Visitors to the website can follow our adventures at home in making red or white wine vinegars and a variety of cheeses. At the end of 2011, we tried our first attempt at making mozzarella cheese. The texture was not right but the flavor was good and the ricotta cheese made from the whey was great. Currently we have a small batch of red wine vinegar aging. It has been in the vinegar crock for about 1½ weeks and already the vinegar aromas are coming forth. It's fun and exciting. If you enjoy good food, you may want to give it a try yourself.

The book reviews have already started with a review of *Extra Virginity: The Sublime and Scandalous World of Olive Oil*

by Tom Mueller. If you use olive oil, I heartily recommend this book. It gives the reader an inside look at the olive oil industry. After reading you will ponder the question, "what is truth in labeling?" You can read my review at <http://food.winetrailtraveler.com/oil/olive/Extravirginityreview.php>. My next book review, soon to be published, will be *Made in Italy*, a cookbook, by David Rocco.

The calendar section of the website focuses on food festivals and special events particularly those that feature cheese and olive oil.

As we continue to travel to wineries, we are adding creameries and olive oil mills to our agenda. Watch for more articles, reviews and recipes!

When you visit the companion food website, check out the forum and sign up. If you have a particular fondness for a type of cheese, extra virgin olive oil or vinegar let me know and I'll check it out. Let me know what you like or don't like about the new website.

Even while we have this additional website, we will continue to focus on the wine industry with [WineTrailTraveler.com](http://WineTrailTraveler.com).

Enjoy, Kathy



## A Splash of Wine

### Moroccan Chicken with Meyer Lemon Olive Oil

#### Ingredients

- 2 t paprika
- 1 t ground cumin
- 1 t ground ginger
- 1 t turmeric
- ½ t cinnamon
- ¼ t freshly ground black pepper
- 3 T of Dry Creek Olive Co. Meyer lemon olive oil
- 3-4 lbs. chicken boneless chicken thighs
- 3 cloves garlic, minced
- 1 onion, chopped
- The peel fro 1 lemon, pulp discarded, peel cut into thin strips
- 1 c green olives, pitted
- ½ c water
- ½ c raisins
- ¼ c fresh cilantro
- ¼ c fresh flat leaf parsley, chopped.

#### Directions

1. Combine all the spices in a large bowl. Pat dry the chicken pieces and put in the bowl, coat well with the spice mixture. Let the chicken stand for one hour in the spices.
2. In a large, heavy bottomed skillet, heat the Meyer Lemon olive oil on medium high heat. Add the chicken pieces, sprinkle slightly with salt and brown, skin side down for five minutes. Lower the heat to medium-low and add the garlic and onions.
3. Cover and let cook for 15 minutes. Turn chicken pieces over.
4. Add the lemon slices, olives, raisins, and ½ c water
5. Bring to a simmer on medium heat, then lower the heat to low, cover, and cook for an additional 30 minutes, until the chicken is cooked through and quite tender.
6. Mix in fresh parsley and cilantro just before serving. Adjust seasoning to taste.

Serve with couscous, rice or rice pilaf.

Recipe provided by [Dry Creek Olive Company](#) in Healdsburg, California.

### Red Wine Braised Duck Leg with Huckleberries and Chestnuts

#### Ingredients

- 4 duck legs
- ½ yellow onion, diced
- 1 carrot, diced
- 1 stalk celery, diced
- 2 c red wine
- 6 juniper berries, crushed
- 2 bay leaves
- 1 c brown chicken stock
- 1 c chestnuts, peeled
- ¾ c huckleberries, see note
- salt and pepper

#### Directions

1. Preheat oven to 375° F.
2. Trim the edges of the duck legs of any excess fat and season with salt and pepper.
3. Place in a wide, heavy bottom pan, skin side down over high heat. Sear on both sides and remove from the pan. Drain off all but two tablespoons of the duck fat.
4. Sauté the onion, carrot and celery for two to three minutes to soften.
5. Add the red wine, juniper berries and bay leaves. Reduce by half.
6. Return the duck legs to the pan, skin side up, along with enough chicken stock to cover three quarters of the duck. Bring to a simmer, cover and place in the middle of the preheated oven.
7. After one hour remove the lid and add the peeled chestnuts. Cook for an additional half hour, until duck is tender and starting to pull away from the bone.
8. Remove the duck from the pan and return to the top of the stove. Add the huckleberries and reduce to a light sauce consistency.
9. Using a ladle, skim off any fat that may have accumulated on top. Return the duck legs to the pan and warm through.

Serve over wide ribbon noodles.

Note: Huckleberries are a type of wild blueberry. If unavailable, substitute blackberries and add to the pan after the sauce is reduced.

Enjoy with a Glass of [Cakebread Cellars Cabernet Sauvignon](#).

Recipe provided by [Cakebread Cellars](#), Napa, California.

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34567 Rancho California Road  
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Temecula, California 92593  
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#### A Rafanelli Winery

4685 West Dry Creek Road  
Healdsburg, California 95448  
707-433-1385

#### BARRA of Mendocino Winery

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#### Lorimar Wines

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### Colorado

#### The Wine Country Inn

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Palisade, Colorado 81526  
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#### Tin Lizzie Wineworks

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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



Beautiful views of vineyards in Prosser, Washington from the deck at McKinley Springs Winery.

### Ohio

#### Ferrante Winery & Ristorante

5585 N River Road W (State Rt. 307)  
Geneva, Ohio 44041  
440-466-8466

#### Grand River Cellars

5750 South Madison Rd. (Route 528)  
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

### Pennsylvania

#### The Winery at Wilcox

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Wilcox, Pennsylvania 15870  
814-929-5598

### Tennessee

#### Apple Barn Winery

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

#### Belle Meade Plantation

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Nashville Tennessee, 37205  
(615) 356-0501

#### Blue Slip Winery

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Knoxville, Tennessee 37902  
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#### DelMonaco Winery & Vineyards

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#### Mountain Valley Winery

2174 Parkway  
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### Texas

#### Fredericksburg Winery

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#### Grape Creek Vineyards

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#### Rancho Ponte Vineyard

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Fredericksburg, Texas 78624  
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### DelFosse Vineyards and Winery

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### LeoGrande Vineyards and Winery

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

### Mariners Landing Resort

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### Peaks of Otter Winery

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Bedford, Virginia 24523  
540-586-3707

### Pearmund Cellars

6190 Georgetown Road  
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540-347-3475

### The Hague Winery

8268 Cople Highway  
Hague, VA 22469  
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### Three Fox Vineyards

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

### Unicorn Winery/Vineyard

489 Old Bridge Rd  
Amissville, 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

#### McKinley Springs Winery

1201 Alderdale Rd  
Prosser, Washington 99350  
509-894-4528

### West Virginia

#### Watts Roost Vineyard

2245 Blue Sulphur Pike  
Lewisburg, West Virginia 24901  
Phone: 304-645-5308 or  
304-667-8843

### 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  
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## On the Back Cover

Olives almost ready for harvest  
at Talcott Olive Oil in Napa,  
California.

The newest of the Wine Trail  
Traveler sites,  
[Food.WineTrailTraveler.com](http://Food.WineTrailTraveler.com)  
debuts in January 2012. Check  
out the site for articles about  
cheese, oils and wine vinegars.  
There is a recipe section as well as  
a calendar for upcoming events.



[WWW.WINETRAILTRAVELER.COM](http://WWW.WINETRAILTRAVELER.COM)

