

# WINE TRAIL TRAVELER QUARTERLY



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## On the Cover: Biltmore Winery

*by Terry Sullivan*

The winery at Biltmore Estate in Asheville, North Carolina is the most visited winery in the United States. About 60% (600,000) of the visitors to the estate of George W. Vanderbilt also stop at the winery. Wine enthusiasts can enjoy a free wine tasting or for a fee a premium wine tasting.

## WINE TRAIL TRAVELER QUARTERLY

Cover Story  
Focus on North Carolina

Publisher  
Wine Trail Traveler LLC

Editors  
Terry Sullivan/Kathy Sullivan

Writers  
Kathy Sullivan  
Terry Sullivan  
Meghan A. Neumeier

## Wine Tidbits: *A Long Winter's Nap*

*Terry Sullivan*

There is something calming about winter. Cloudy days seem colder and darker. The cold outside seems to drain one's energy. The warmth of a hearth is so soothing that eyelids begin to close. Winter is just made for napping. What are our wines doing during this long cold season?

In the Northern Hemisphere the wines are just resting in their containers whether it is stainless steel, wood, cement, glass or plastic. By the winter, most wines have already fermented and many have undergone their secondary fermentation. The aging process takes over.

At Tin Lizzie Wineworks, our Napa Valley Cabernet Sauvignon is aging in a Taransaud barrel. Both primary and secondary fermentation were completed before Thanksgiving. We were able to rack off the dead lees, clean the barrel and rack the wine back into the clean barrel. We just spilled a little (pictured). During the winter, not much is happening to the wine. It's just there in the barrel room aging or, like people, taking a long winter's nap.



At home, we have a small amount of a white Cabernet Sauvignon, made with Virginia fruit. After Thanksgiving, I removed a shelf in the refrigerator and placed the wine in two carboys on the bottom shelf. We have a gallon and a half of this white Cabernet Sauvignon. Soon, I'll filter and bottle the wine. Then I'll move another couple gallons of another white Cabernet Sauvignon that I am making with Maryland fruit.

The Maryland white Cabernet Sauvignon was started in November. Grapes were

harvested just prior to an appearance of Hurricane Sandy. I kept the fermentation going for a long time in a cool room that hovered between 59° and 62° F. This slowed the fermentation of the wine. Now it's just aging in glass.

The third at home wine is a second run wine that is a blend of Cabernet Sauvignon, Merlot and Syrah. I managed to collect some pomace from Tin Lizzie Wineworks after the grapes were pressed. Since the grapes were all sourced from Stagecoach Vineyards in the Atlas Peak AVA of Napa Valley, I thought perhaps a second run wine may be fine as a table wine. The experiment began. Now, the second run wine is aging; however

I added some oak cubes to the carboy.

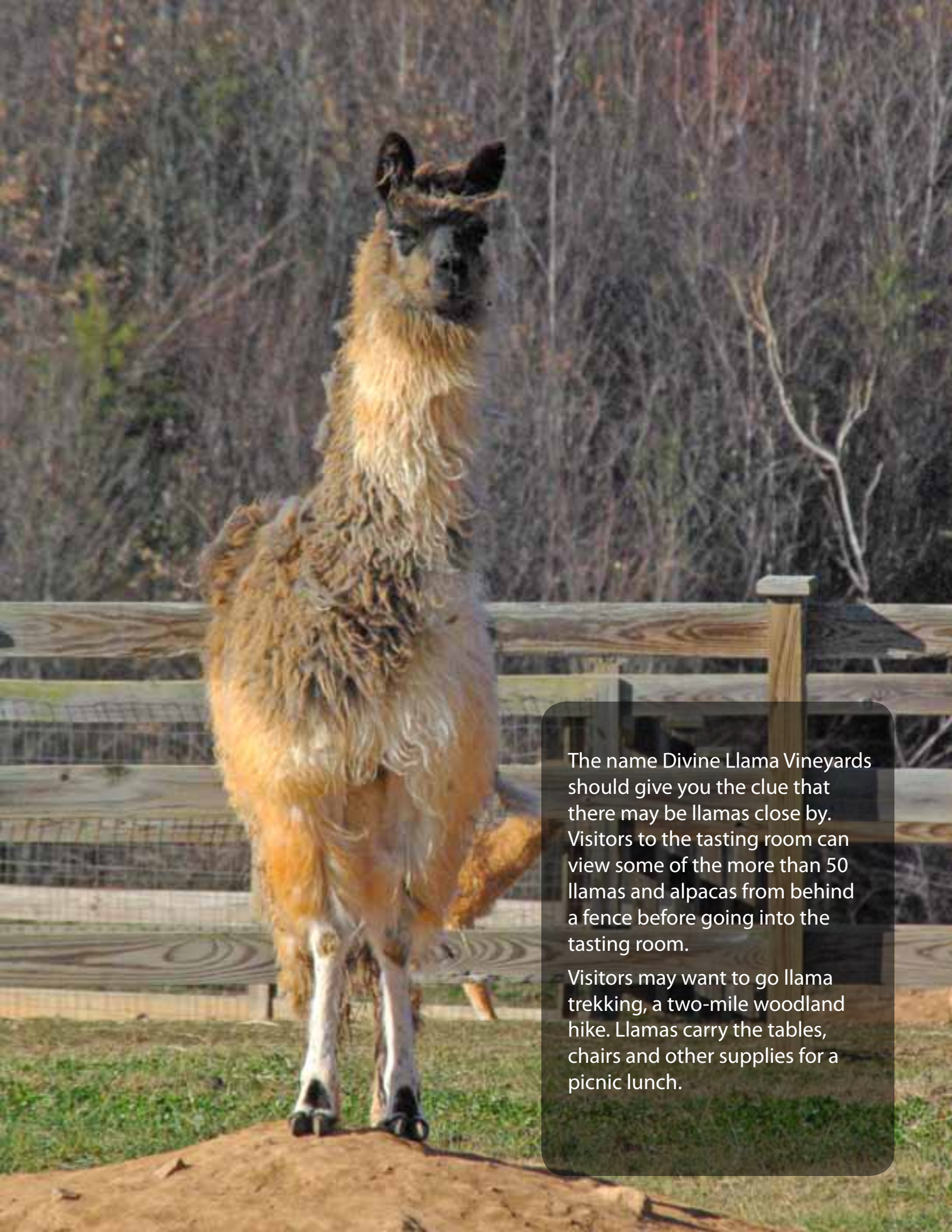
When I look at these wines, there isn't much that appears to be happening. Since I am not in a rush to bottle and drink them, I have the leisure to just let them rest. Refrigerator space may become an issue, and since we are wine travel writers, leaving a glass carboy outside during our winter is not a good idea. Time is needed to just let the wines take a nap during this season when napping seems good for everyone.

# FOCUS ON NORTH CAROLINA

BY TERRY SULLIVAN

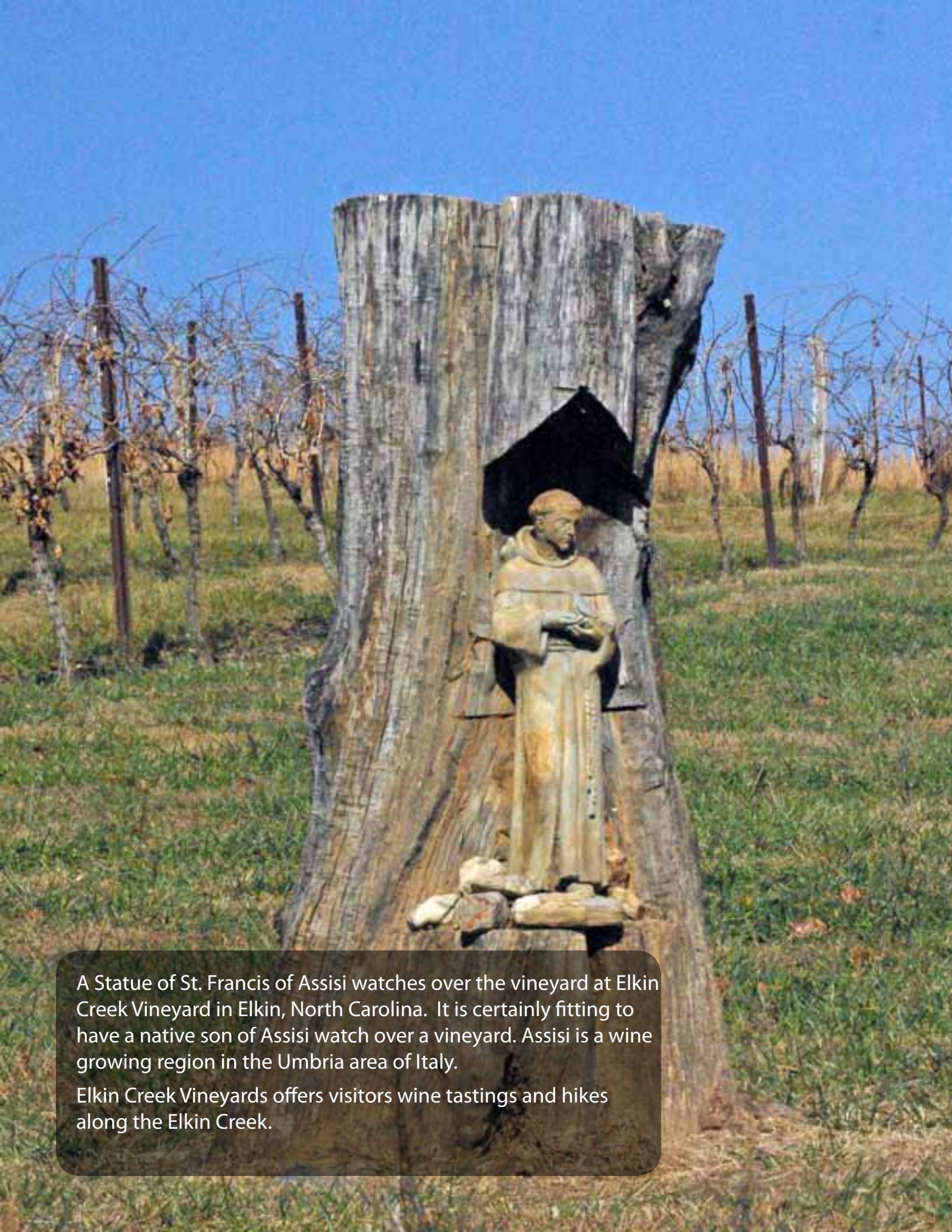


During our third trip to wineries in North Carolina, we explored the Yadkin Valley AVA, Swan Creek AVA and a few wineries in the mountainous west. Wine enthusiasts to Sanders Ridge Vineyards and Winery can enjoy a wooded get-a-way. For the daring, try the Big Woods zip line.



The name Divine Llama Vineyards should give you the clue that there may be llamas close by. Visitors to the tasting room can view some of the more than 50 llamas and alpacas from behind a fence before going into the tasting room.

Visitors may want to go llama trekking, a two-mile woodland hike. Llamas carry the tables, chairs and other supplies for a picnic lunch.



A Statue of St. Francis of Assisi watches over the vineyard at Elkin Creek Vineyard in Elkin, North Carolina. It is certainly fitting to have a native son of Assisi watch over a vineyard. Assisi is a wine growing region in the Umbria area of Italy.

Elkin Creek Vineyards offers visitors wine tastings and hikes along the Elkin Creek.



Dobbins Creek Vineyards in Hamptonville, North Carolina is one of the few wineries in the Swan Creek AVA. The vineyards sit atop a hilly area at about 1380 feet. The rustic tasting room is very welcoming and visitors can spend hours just relaxing by the fireplace on a cold winter's day while sipping wine.



Windsor Run Cellars operates a still in Hamptonville, North Carolina. Several wines are fortified with brandy. The brandy is made from the grapes grown on the property. The liquid shown in the photo is the heads. This will not be used in fortifying wines. After the heads, the tails are what a winemaker is looking to use.



During winter, some have to contend with ice. Winemakers want to chill down a wine and ice forms on the outside of a stainless steel tank. The photo was taken at Raffaldini Vineyards & Winery in Ronda, North Carolina. Although cold stabilization can occur naturally in some areas during the winter, winemakers use tanks that have a built in refrigeration unit. It can create cold conditions throughout the year.





Flint Hill Vineyards in East Bend, North Carolina displays a quilt on the house where the tasting room is located. Some wine trails include a combination of wine and quilt trails. Several states including North Carolina have formed quilt trails.

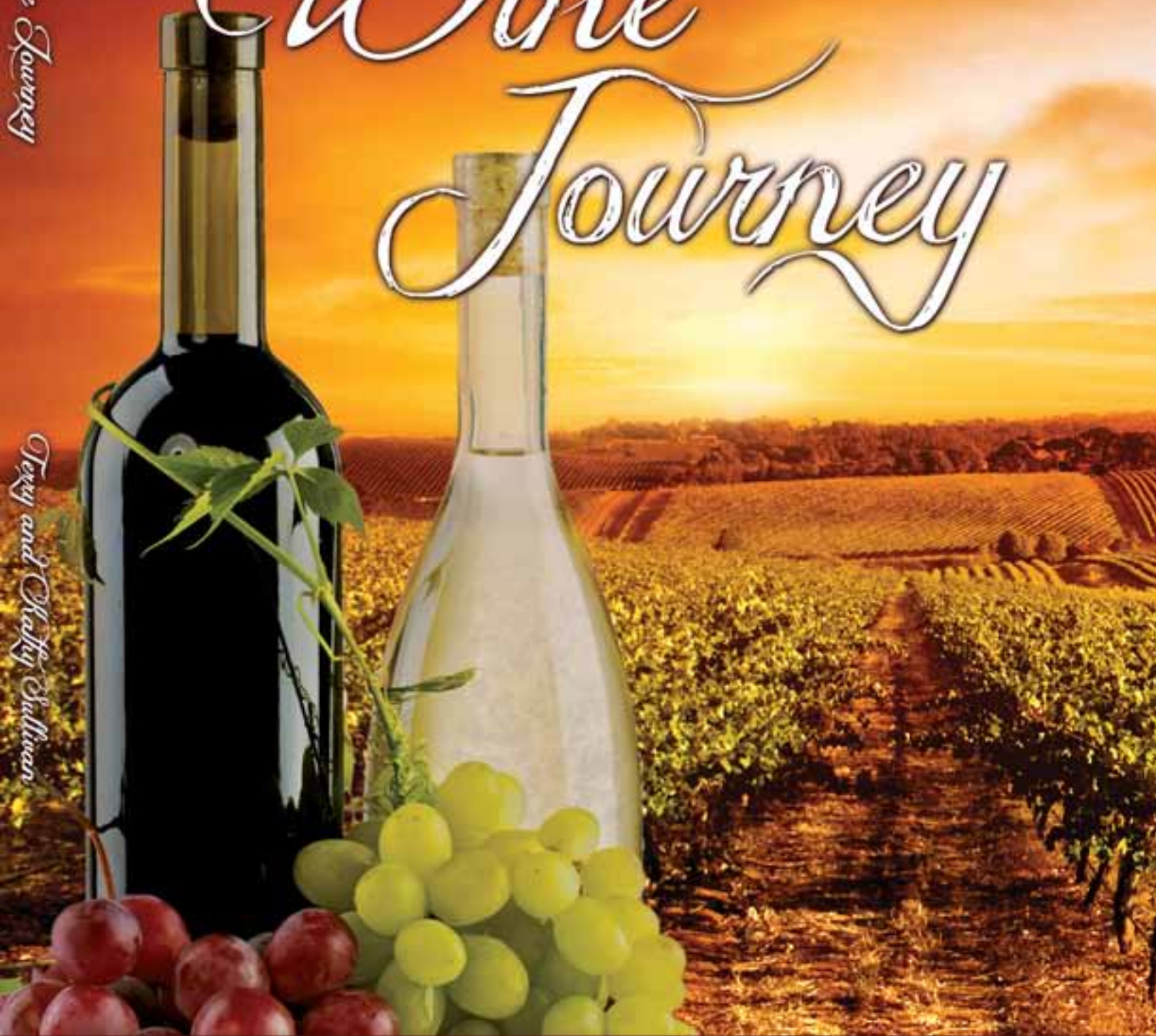


The vines at Hanover Park Vineyard in Yadkinville, North Carolina rest during the winter months. Visitors to the winery and vineyards have the opportunity to view the architecture of the vines.

*A Wine Journey*

# *A Wine Journey*

*Terry and Kathy Sullivan*



*Terry and Kathy Sullivan*

# Book Writing Is Not for Cowards

Since our last issue of the *Wine Trail Traveler Quarterly*, our book, *A Wine Journey*, was published on November 9th and made available to numerous online companies including [Amazon.com](http://Amazon.com), [Barnes&Noble.com](http://Barnes&Noble.com), [Books-A-Million.com](http://Books-A-Million.com), Powell's City of Books, and Infinity Publishing's online bookstore.



If you haven't seen the book yet, you can discover more about *A Wine Journey* on the website we created for the book.

In the next few pages we will take you behind the scenes of *A Wine Journey*. Discover why we chose the title, who we dedicated the book to and more.

While there have been some of the proverbial bumps in the road, we have been pleased with the outcome of the book. We had always thought the hardest part of writing a book was the writing itself. We did not have a good idea of everything else including publishing, receiving shipments and promoting/selling our book. Little had we realized that our publisher was not also our printer; that caused a couple of minor glitches.

Decisions, decisions and more decisions. Our publisher, Infinity Publishing, included a cover design in our package. After submitting our book we waited for several weeks to see the cover design. When it came through, we were so delighted with the cover that we did not ask for any changes.

*A Wine Journey* is also available as an ebook on [Amazon.com](http://Amazon.com) in the Kindle format. It is also available at [Barnes and Noble](http://Barnes and Noble) in the Nook format and the [Sony Reader](http://Sony Reader) store in the Reader format. Another hiccup was

that despite sending a file with color photos for the interior of the eBook, the photos were in black and white. Currently we are guessing that the color photos would have taken too long to download thereby increasing the price; but we do not know for sure.

The final question is, "Would we do it again?" Our answer is a resounding "Yes" and we are already working on a second book about wineries.

We hosted friends at our home for a wine tasting and book signing. We all had a great time and we practiced book signing prior to our first official book signing at a winery. Pearmund Cellars, in Broad Run Virginia, graciously hosted us in mid-December. When we arrived they already had a holiday cloth covered table waiting for our books. It wasn't long before people stopped to see our book and talk with us. We talked about wine in general, our experience with winemaking, and taking wine classes in person and online.

Current online prices, as of January 7th, 2013 for *A Wine Journey*.

## [Amazon.com](http://Amazon.com)

Paperback \$12.95  
Hardback \$19.95  
Kindle ebook \$8.95

## [Barnes&Noble.com](http://Barnes&Noble.com)

Paperback \$12.95  
Nook ebook \$7.51

## [Sony Reader](http://Sony Reader)

Reader ebook \$7.16

## [BooksAMillion.com](http://BooksAMillion.com)

Paperback \$12.95

## [Powell's](http://Powell's)

Paperback \$12.95

# Why We Chose the Book Title

## *A Wine Journey*

The title *A Wine Journey* was an early working title chosen because it unified what we were writing. Journeys have no time constraints. They can last a few days to a lifetime. We feel that wine is an experience that lends itself to a personal lifelong journey. Our book examines three aspects of wine: learning about wine, making wine and wine travel. Each of these aspects can be experienced over many years and lend themselves to a journey.

There are many avenues to learning about wine. Wine is interdisciplinary. One who experiences wine will experience the disciplines of history, culture, geography, languages, philosophy, chemistry, biology, math and art. Learning about wine can last throughout one's life. Today, many colleges teach

wine courses and conduct research about wine and grape growing. The body of wine knowledge continues to expand as more knowledge is created through research and discovery. Learning about wine is a journey.

There is no one recipe or way to make wine. Making wine is as varied as the individual winemakers. When we first began our journey, we thought that the majority of winemakers had a college degree in winemaking. After visiting hundreds of wineries and talking with hundreds of winemakers, we discovered that there are many highways to learning to make wine. Not all winemakers have an enology degree. The majority of winemakers we met, learned to craft wine from their parents, grandparents or relatives. Others

learned to make wine by picking up a book and reading. Today, many winemakers learn about wine by different means including college course work, conference workshops, apprenticeships, reading and family. One winemaker told us that if you are Italian and there isn't a winemaker in your family, choose another family. Learning to make wine is a journey.

Travel is associated with journeys. Through travel you will experience the many social-science disciplines that wine touches. Travel to the south-eastern United States will introduce you to Muscadine grapes. Many people that live in that area enjoy wines made from the different Muscadine grape varieties. Travel to some parts of Ontario and experience Icewine. You will learn why Icewine cannot be made everywhere. Travel to Italy and experience grape varieties that the ancients grew. Travel to New Zealand and experience one of the most desolate areas on the planet; however, vineyards abound. Wine travel is a journey.

The working title, *A Wine Journey*, defines what our book is about. We liked it and decided to keep it as the book's title.



*Our wine journey took us to Mormoraia in San Gimignano, Italy. We spent two weeks on the Tuscano vineyard overlooking the walled city.*

## Why We Chose our Dedication

*A Wine Journey* is dedicated to the memory of our niece, Katharyne Mary Sullivan, M.D.

Kathy was the flower girl for our wedding forty years ago. As an adult, Kathy and her husband Alan visited many Virginia wineries while on their wine journey. In the autumn of 2011, our niece was diagnosed with cancer. She spent time at our house while traveling daily to Johns Hopkins Hospital. During her stay with us, she was the first person to read several chapters of our manuscript.

Kathy her husband Alan enjoyed visiting family friendly wineries with their children. Many of the wineries they visited are in Virginia. Conversations with Kathy and Alan always included interesting wineries to visit and other tidbits of wine information. Unexpectedly in 2011 Kathy was diagnosed with Acute Myeloid Leukemia (AML.) She fought hard to conquer this horrible disease but ultimately AML won the battle. Family and friends mourn her loss. Kathy was a supporter of Standup2Cancer. More research is needed to defeat AML. Donations can be made to [Standup2Cancer](#).

Kathy was a lovely, healthy and athletic individual that makes her loss to her family and friends even harder to understand.

## Now that You Are Published

### *Do You Feel Differently?*

We do not feel any different after publishing our first book. After all we have been writing about wine since 2006 and this was a continuation of a passion that we discovered six years ago. We have discovered that wine is a living thing that involves not only the enjoyment of wine with food but also involves history, art, culture, biology, chemistry, and climate. We wanted to share that experience with readers and believed that writing a book was the way to go.

### *What Were Some Challenges Along the Way?*

In the beginning we thought the hardest part of writing a book was the writing. It was one thing to write an 800 to 12,000-word article but to write 45,000 words was another aspect we were not sure about. However after writing the manuscript we realized there were many decisions to be made that affects the success of a book. It is a little like making wine with so many decisions to be made from the vineyard to the sale of the wine. For us the decisions began when we picked up the pen and began to write. The first thing we did was to develop an outline. Then we had to decide how could two writers write with one voice? Then which of us



*South Island New Zealand provides spectacular views of vineyards and mountains.*

would write which chapters. Once we had decided what chapters each of us would write we quickly went to work.

Things became a little more complicated as we continued traveling, attending wine conferences and writing for the Wine Trail Traveler website. At a certain point we knew we needed to stop writing and editing our own work.

As frequent readers we knew the importance of having the book proofread and edited. However, we were shocked when we were quoted \$4,000. Thankfully, our daughter, Meghan who had some proofreading experience said she would proofread the book. Proofreading was completed just days before her wedding.

After a hectic August month that included happiness and sadness we had selected our publisher, Infinity Publishing, and sent the manuscript. After we had heard that they had received our manuscript we waited while an artist on staff designed a cover.

*continued next page*

# Now that You Are Published *Continued*

When we received the cover design, we were so pleased we did not request any changes.

We wish we had submitted the manuscript earlier. Our concept of time was not quite the same as the publisher we chose. However, we also knew that authors should not irritate publishers by constantly calling and demanding to know where their books are etc. Ultimately everything worked out.

In early November, we learned our book had been published and was to be printed. Close to Thanksgiving we received our shipment of paperback books. The hardback copies arrived later.

## ***What Was the Motivator for the Book?***

For several years we talked about writing a book. In February 2012, we met Sherrie Wilkolaski at an IFWTWA conference. After sharing some of our unique wine stories, she enthusiastically said that people would really want to read about these experiences. Sherrie completely understood our wanting to share our experiences via the Wine Trail Traveler website and blog. She was sure people would want to read about our wine journey.

While writing the outline for *A Wine Journey* we came up with



*The Book Cliffs provide a backdrop for vineyards in Colorado.*

five more books to write and one fiction book is percolating at the moment. We are looking to publishing our second book in 2013.

## ***Who is your Target Audience for the Book?***

In writing *A Wine Journey*, our goal was to appeal to the general public who enjoys a glass of wine or might want to discover what all the fuss is about wine. More and more universities and colleges realize the interest in wine is increasing and are offering classes or degrees in viticulture and enology. Not only does wine offer views of culture and science, but it is fun and enjoyable. While some wineries are huge and produce hundreds of thousands of cases of wine each year, many others are much smaller and may only produce 1,200 cases. No matter the size each winery has its own story to share with those who are interested.

As we travel to wineries we try to talk and interview owners, winemakers and viticulturists in

an effort to discern the unique story. Numerous winery stories are included in *A Wine Journey*.

## ***Are there Plans for Additional Books?***

While working on the outline for *A Wine Journey*, we began working on additional outlines for five additional books.

Four of the books would form a series of books that explore wine regions. The fifth book will look at the connection between wineries and history.

Once we sent *A Wine Journey* to the publisher, we began writing the outline for our second book, about wine regions in the Eastern United States. We began some of the writing in December 2012.

## ***Do You Foresee a Second Edition of A Wine Journey?***

Between sending the manuscript to the publisher and printing, we already have new content to add to the book. However, since we are writing four books about exploring wine regions over the next four years, it seems best to put off a revision for a few years. Five years from now, looks like a good time to revise *A Wine Journey*. Over the next four years we will have additional stories to add to many of the chapters and a few new chapters.



# Wine and the Bible

## What We Can Learn from Daniel's Refusal of Wine

by Meghan A. Neumeier

It is part of American culture to make New Year's resolutions. I would guess that it is also part of American culture to resolve to eat healthier. What to eat and what not to eat is the topic of the first chapter of the Book of Daniel. The beginning of the Book of Daniel contains fictional stories that, like Jesus' parables in the Gospels, are meant to teach a lesson. In the Book of Daniel's first story, Daniel trades in a king's diet of food and wine for a simple diet of vegetables and water. This might make sense to those of us contemplating cutting calories and large portion sizes. However, in ancient Jewish culture, eating in abundance, and the figure that accompanies it, was valued. So why did Daniel decide to give up royal food and wine? Here's the story:

In Daniel 1, the Babylonian King Nebuchadnezzar attacks Jerusalem, laying siege to the city. The king then instructs his chief chamberlain Ashpenaz to find young, male, royal Israelites who are "without any defect, handsome, intelligent and wise, quick to learn, and prudent in judgment" (NAB, Daniel 1:4). The young men are to study the language and literature of the Babylonians for the purpose of becoming servants in the royal palace. Four of the chosen men are Jews from Judah: Daniel, Hananiah, Mishael, and Azariah. King Nebuchadnezzar allots each young man a portion of food and wine from the royal table. Daniel, however, "was resolved

not to defile himself with the king's food or wine" (1:8). Daniel's decision is generally interpreted as an attempt to avoid food that was not prepared according to Jewish customs. Daniel also may have wished to avoid food that may have been offered as a sacrifice to Babylonian gods. John Barton and John Muddiman add that Daniel wanted to make a statement by refusing the favors of an earthly king in order to serve his Heavenly King.<sup>1</sup> In order to avoid the food and wine from the royal table, Daniel cuts a deal with Ashpenaz wherein Ashpenaz agrees to provide Daniel, Hananiah, Mishael, and Azariah with only vegetables and water. These four men from Judah soon look better and healthier than the other men chosen for training. God rewards Daniel with the gift of understanding visions and dreams and rewards all four men with an understanding of literature and science. At the end of the training period, King Nebuchadnezzar is pleased with Daniel, Hananiah, Mishael, and Azariah and pronounces them his servants.

At the time the Book of Daniel was written, its stories were meant to comfort and support Jews who were being persecuted by Antiochus IV Epiphanes. The stories in Daniel taught Jews at the time that "men of faith can resist temptation and conquer adversity."<sup>2</sup> This lesson applies to people today, too. The above story can also teach us to trust in God and His provisions. Daniel



surrenders to God, trusting that a diet of vegetables and water will be sufficient for him and his friends from Judah. We can also learn to be true to our cultural or religious identity. Daniel refuses to abandon his Jewish roots by refusing to eat food and wine that is not prepared according to Jewish regulations. Daniel would rather incur King Nebuchadnezzar's wrath than reject the Heavenly King and Jewish customs. Finally, we can learn that good things are in store for those who trust in God. Daniel, Hananiah, Mishael, and Azariah are all gifted with knowledge from God, a blessing for men who trusted that God will provide. May 2013 be filled with blessings for those who trust in God.

<sup>1</sup> John Barton and John Muddiman, eds., *The Oxford Biblical Commentary* (New York: Oxford University Press, 2001), 563-571.

<sup>2</sup> Donald Senior, ed., *The Catholic Study Bible* (New York: Oxford University Press, 1990), 1087.

# Making Icewines: a Treat for Consumers But Not Easy for Winemakers

by Kathy Sullivan

It has been noted that Icewines were first produced in Germany where they are called Eiswein. According to VQA (Vintners Quality Assurance) Ontario, the first Eiswein dates back to the 1700s. Eventually winemakers in Ontario, Canada discovered that their climate is good for producing this liquid gold.

According to the VQA's regulation of Icewine production, temperatures must reach  $-8^{\circ}\text{C}$  or lower for a sustained time while the grapes are harvested. The grapes must be rushed to the winery and pressed while frozen. In some cases, the grapes are pressed in the vineyard. Very little juice is obtained from the frozen grapes – perhaps a drop or two.

A potential problem for wineries choosing to produce Icewine is the inherent risk of leaving grapes in the vineyard awaiting the necessary cold temperatures. The harvest may be lost to birds and other animals or even to rot. In some areas the temperatures for harvesting grapes for Icewine may not reach low enough until January.

Icewines are also made in the United States in a few places where the temperatures can reach minus  $8^{\circ}\text{C}$ . Numerous wineries that do not have vineyards where the grapes will freeze at those temperatures may harvest grapes and freeze them using large freezers (cryogenics). Is there a difference in the final wines? There is definitely a price difference and I have discovered that both types of wines vary



in the flavorful nuances. Both styles can be very good but there is a difference between the artificially frozen grapes and the “true” Icewine. In my opinion, the Icewines made according to Canadian standards offer more nuances on the taste than the other wines. It appears that the freezing and thawing that happens in the vineyard environment until the temperatures reach minus  $8^{\circ}\text{C}$  intensify the notes that are found in Icewines. Frequently found Icewine varietals are Riesling, Vidal and Cabernet Franc.

The procedures for producing Icewines are stringent. According to the VQA Ontario website, “Strict standards are in place and production is monitored by VQA inspectors from the vineyard to the bottle. Rules cover grape varieties, harvest procedures, winemaking, and testing before the wine is released. No wine may use the term “Icewine” on its label unless VQA Ontario certifies it. Violators can be charged in Provincial court and subject to fines up to \$100,000.”

Consumers can tell the difference between the two ice winemaking styles by reading the bottle label. Only Icewines following the strict Canadian laws are labeled “Icewine”, those produced with cryogenics are labeled as “iced wine” or “ice wine.” Another telling detail is the price of the wine. If it’s too good a price then it is likely to be produced with grapes that have been artificially frozen.

If you enjoy wine and cold weather than an ice wine festival in 2013 may be the perfect getaway for you. Check these upcoming ice wine festivals.

## [Niagara-on-the-Lake](#)

January 1 – 31  
Canada

## [Niagara Ice Wine Festival](#)

January 11 – 27  
Canada

## [Worshipping Icewines](#)

January 17  
BC, Canada

## [5th Annual NY Ice Wine and Culinary Festival](#)

February 16  
Fairport, New York

## [Vermont Ice Wine Festival 2013](#)

February 23  
Jay, Vermont

## [9th Annual Ice Wine Festival](#)

March 3, 10 and 17  
Winegrowers of the Grand River Valley, Ohio



## A Splash of Wine

# Mulled Wine Jelly

### Ingredients

- 1 bottle Brushy Mountain red wine, your choice
- 4 c sugar
- ½ c fresh lemon juice
- 1 bag mulling spices (purchased or your own blend in a cotton cloth)
- 1 box powdered pectin
- 6 jars and lids (8oz.) washed and sterilized and kept hot

### Directions

1. Combine wine, juice, spices and pectin in a large non-reactive pot.
2. Bring to a boil, stirring constantly with a wooden spoon over medium high heat.
3. Add sugar and return to a rolling boil and boil hard for 1 minute, stirring constantly.
4. Set off heat and gently skim off the foam that has formed at the top.
5. Ladle into hot, sterilized jars, leaving ½" space at the top.
6. Add lids and tighten rims according to the manufacturers instructions (not too tight!)
7. Process in the large sterilizing pot if you wish, following instructions for processing jelly with the box of pectin.
8. Handle carefully so that the seal doesn't break.

Makes great gifts.

Servings suggestions: Serve with some really good crackers and cream cheese. Easy and delicious for a quick appetizer. This is also good as a sauce with pork or lamb melted with additional wine and some finely chopped shallots.

Recipe provided by [Brushy Mountain Winery](#) in Elkin, North Carolina.

# Barrel Fermented Chardonnay with Sauteed Chicken Breasts

## Ingredients

chicken breasts - 1 per person  
olive oil  
1 onion, sliced  
sliced mushrooms  
1/2 c Chardonnay  
cornstarch

## Directions

1. Take 1 breast per person. If thick, pound down a bit using wax paper over and under chicken.
2. Saute in olive oil on each side until browned 3-4 minutes each side.
3. Add one sliced onion and continue to cook.
4. Add a few sliced mushrooms to pan and continue to cook, lower heat to medium.
5. Add about ½ cup of chardonnay to pan. This will loosen any brown bits on the bottom of pan. You can add about ½ cup of chicken broth also. Put lid on pan, lower heat and simmer for about 10 minutes until chicken is cooked through.
6. Take 2 T cornstarch and 2 T water and mix together in small bowl. Add to sauce to thicken and let simmer a little longer.
7. Serve with noodles or rice, and of course a glass of Hanover Park Barrel Fermented Chardonnay.

Provided by [Hanover Park Vineyard](#), in Yadkinville, North Carolina.

# Mourvedre with Lamb Stew French Style

## Ingredients

Boneless lamb cut into 1" pieces  
Olive oil  
1 Onion  
½ - 1 c Mourvedre  
1 cup of beef broth  
1 15oz can dice tomatoes  
1 can cannellini beans

## Directions

1. Use boneless lamb cut into 1" pieces.
2. Sauté in olive oil to brown.
3. Add 1 chopped onion and continue to sauté 5 minutes on medium.
4. Add ½-1 cup Mourvedre to scrape up browned bits and turn down heat to simmer.
5. Add 1 cup of beef broth, 1 15 oz can, diced tomatoes and simmer for 1 hour.
6. Remove lid and if you want to reduce liquid a bit leave the lid off and continue to cook slowly.
7. Add 1 can cannellini beans, drain liquid, to the pan and simmer to blend flavors. Enjoy!

Provided by [Hanover Park Vineyard](#), in Yadkinville, North Carolina.

## Support these Wine Trail Traveler Advertisers

### Canada

#### Hinterbrook Estate Winery

1181 Lakeshore Rd.  
Niagara-on-the-Lake, ON  
L0S 1J0  
Phone: 905-646-5133

#### Lift Haus Winery

805 Closson Road,  
Hillier, Ontario  
K0K 2J0  
Phone 613-399-3588

### California

#### Temecula Valley Wine Growers Association

34567 Rancho California Road  
Mailing Address: P.O. Box 1601  
Temecula, California 92593  
800-801-9463

#### Briar Rose

41720 Calle Cabrillo  
Temecula, California 92592  
951-308-1098

#### Lorimar Wines

42031 Main St. Suite # C  
Temecula, California 92590  
951-240-5177

#### Rodney Strong Vineyards

11455 Old Redwood Highway  
Healdsburg, California 95448  
800-678-4763

### Colorado

#### The Wine Country Inn

777 Grande River Drive  
Palisade, Colorado 81526  
888-855-8330

#### Spero Winery

3316 W. 64th Ave  
Denver, Colorado  
720-519-1506

### Maryland

#### Serpent Ridge Videyard

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



*DelFosse Vineyards and Winery in Faber, Virginia provides a relaxing environment for wine tastings.*

#### Slack Winery and Vineyards

16040 Woodlawn Lane  
Ridge, MD 20680

#### Tin Lizzie Wineworks

13240 Greenberry Lane  
Clarksville, MD 21029

#### Thanksgiving Farm

195 Harwood Road  
Harwood, Maryland 20776  
410-630-1511

### Michigan

#### 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

#### Ports of New York

815 Taber Street  
Ithaca, NY 14850  
(607) 220-6317

#### Three Brothers Wineries & Estates

623 Lerch Road,  
Geneva, New York 14456  
315-585-4432

### Ohio

#### 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

### Pennsylvania

#### Gettysburg Wine and Fruit Trail

717-357-0402

#### Reid's Orchard

Farm and Home Winery  
2135 Buchanan Valley Road  
Orrtanna, PA 17353  
717-677-7047

## 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

### Hillside Winery

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

### Mountain Valley Winery

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

### Sugarland Cellars Winery

1133 Parkway  
Gatlinburg, Tennessee 37738  
Phone: 865-325-1110

## Texas

### Fredericksburg Winery

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

## Virginia

### DeFosse Vineyards and Winery

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

### 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

### The Homeplace Vineyard

568 Rigney Circle  
Chatham, Virginia 24531  
(434) 432-9463

### 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

## 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

## Next Issue

For the Spring 2013 Edition of the *Wine Trail Traveler Quarterly* the focus will be on wineries and vineyards in:

Long Island, New York

Croatia

Fruili wine region in Italy

## On the Back Cover

*Rex Hill Vineyards in Newburg,  
Oregon*

Wine is a journey. There are many avenues to take to learn about wine. Many roads lead to knowledge of making wine. Wine travelers can trek through the entire planet.

What path will you take to start or continue your wine journey?



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