

Free

On the Vine

Carolina Wine Country News

January–April 2017

Welcome back West Bend

Mountain vineyard designation

Carolina Heritage

– an organic experience in wines

**Budbreak Wine
Festival preview**

On The Vine

A publication of the Tribune

contents

- 3** Welcome

- 4** SCC hosts fifth annual wine symposium

- 6** Appalachian High Country AVA becomes North Carolina's fifth official wine region

- 7** River House brings travelers to Yadkin County

- 8** Carolina Heritage – an organic experience in wines

- 10** Winery Index

- 13** Calendar of Events

- 14** Welcome back West Bend Winery

- 16** Christy's Inn opens in East Bend

- 18** Eighth annual Budbreak festival



8

Wendy Byerly Wood | On The Vine
Award-winning wines from Carolina Heritage are on display in the tasting room of the winery.



4

Photos courtesy of SCC
Viticulture students at Surry Community College participate in a wine symposium hosted at the school.



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West Bend Winery and Brewery

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On The Vine

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Welcome

... to winter wine season in North Carolina

While the temperatures may be chilly and the vines look dead, in North Carolina grapes are hard at work during winter, getting some much needed rest in preparation for a growing season that will begin when the buds break in the spring.



Wendy Byerly Wood

And it might not seem like the most visually appealing time to visit area vineyards and wineries, winter is a good time to kick back and relax with a glass of organic wine from Carolina Heritage in Elkin, or visit the newly reopened West Bend Winery in Lewisville, which has new owners after two years of closed doors.

If you are looking for a weekend getaway for Valentine's or a birthday, or just a trip to find a place to warm up, why not warm up at one of your North Carolina

wineries, many like those in the Yadkin Valley with places on property or nearby to to cuddle up with a loved one or spend time with friends ... a place like Christy's Inn or the River House in East Bend.

There is a new designation for the vineyards in the Appalachian High Country, giving them a true appellation to belong to and help promote their special wines.

And then, just as the winter season moves through the area and the vines start to come to life, wine lovers can gather on the streets of downtown Mount Airy for one of the first wine festivals of the season, Budbreak, which has added craft beer to its offerings in recent years.

I hope you enjoy reading our pages, and finding a new place you love to go to enjoy our Yadkin Valley and North Carolina wines.

Wendy Byerly Wood

Editor, On The Vine

On the Cover

It's a winter wonderland at the event center at West Bend Winery and Brewery.



Kitsey Burns Harrison | On The Vine





Photos courtesy of SCC

The grand wine tasting concludes the fifth annual Southeastern United Grape and Wine Symposium at Surry Community College.

SCC hosts fifth annual wine symposium

By Kitsey Burns Harrison
 kburns@yadkinripple.com

DOBSON — Surry Community College hosted its fifth annual Southeastern United Grape and Wine Symposium on Wednesday. The event was created to address the needs of the ever-growing wine industry in the southeast.

“The Southeastern United

Grape and Wine Symposium at Surry Community College unites all Southeastern states and beyond to bring folks together for a collective collaboration in educational sessions on viticulture and enology,” explained Joseph Geller, viticulture instructor at Surry Community College.

Surry Community College President Dr. David Shockley welcomed attendees at the

start of the event. Keynote speaker for the symposium was Jerry Douglas, president of Biltmore Wines.

Douglas spoke to the need for adaptability in business plans for a winery. Though much larger in scale than most other North Carolina wineries, Douglas said they were still similar.

“We are more alike than you might think, we’ve got

a big property, we’re asset heavy. We’ve got a big damn house,” Douglas said, to which attendees laughed aloud.

He recounted much of the history of the Biltmore House and the challenges faced when the winery was first established in the early 1980s.

See Symposium | 5

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Kitsey Burns Harrison | Yadkin Ripple
Jerry Douglas, president of Biltmore Wines, speaks at the fifth annual Southeastern Wine and Grape Symposium hosted by Surry Community College.

Symposium from page 4

The wine business is hard, Douglas said, “to be successful you really have to improvise, adapt and overcome.”

Other speakers at the symposium included Dr. Charles Safley, department head at

NC State University’s Department of Agricultural and Resource Economics as well as Winery Consultant Patty Held.

Held’s session focused on how to run a successful wine trail.

“She had a lot of good



Kitsey Burns Harrison | Yadkin Ripple
Wine symposium attendees visit vendor booths in the Viticulture and Enology building at Surry Community College.

advice, and some of the stuff she had done with her wine trail in Missouri sounded great,” said RagApple Lassie Winemaker Steven McHone.

During the symposium, attendees were able to meet with vendors in wine-related industries as well as attend specific sessions on topics such as innovation in the viticulture industry and the business of wine, presented by UNCG’s Bryan School of Business.

The symposium concluded with a grand wine tasting and organizers said they are looking forward to next year’s symposium.

“We had more than 12 wineries pouring at the Grand Wine Tasting, which

is the finale event of the symposium that allows grape growers and winemakers the chance to exchange ideas and thoughts about the fall harvest, and simply have a good time tasting local wines,” Geller said.

“We are extremely proud of our event that is in its fifth year. Our Viticulture and Enology students help work the event and also benefit from the educational lectures and workshops. Our attendance is growing year after year. We look forward to hosting next year’s event on Nov. 8, 2017.”

Kitsey Burns Harrison may be reached at 336-679-2341 or on Twitter and Instagram @RippleReporterK.

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Appalachian High Country AVA becomes North Carolina's fifth official wine region

Staff Report

BANNER ELK — The Appalachian High Country AVA has officially become North Carolina's fifth American Viticultural Area. Grape growers and wineries in the region will be able to add the distinction to their labels starting Nov. 28.

"The establishment of an AVA can help wine makers describe more accurately the origin of their wines, and assists consumers in identifying wines for purchase," said Whit Winslow, executive director of the N.C. Wine and Grape Growers Council. "The distinction will allow wineries in the area to market their products collectively for the benefit of the entire region. We've already seen this happen with great success in Yadkin Valley."

The Appalachian High Country AVA is a 2,400-acre area spanning eight counties across three states. Alleghany, Ashe, Avery, Mitchell and Watauga counties are included, as well as Carter and Johnson counties in Tennessee and Grayson County in Virginia. A total of 10 wineries and 21 vineyards are included in the AVA, with an additional eight vineyards planned in the near future.

Johnnie James, owner of Bethel Valley Farms and member of the High Country Winegrowers Association, led the effort to get the region dis-

tinguished as an AVA. James grows three varieties of grapes on his farm in Watauga County. He said the High Country's climate makes it unique and challenging for grape growers.

"We have much colder temperatures and fewer growing days above 51 degrees," James said. "Cold-hardy varieties such as Vidal Blanc, Marquette and Traminette do well."

In addition to climate, one of the most striking characteristics of the region is its topography. The area has one of the highest average elevations east of the Mississippi River. Vineyards are planted at elevations between 2,290 and 4,630 feet. More than half are at or above 3,000 feet. In addition, more than half of the vineyards are planted on slopes with angles of 30 degrees or more.

Grandfather Vineyard & Winery in Banner Elk is one such winery. Its 58° Fusion wine is so named because the vineyard is planted on a 58-degree slope. Steve Tatum, owner of Grandfather Vineyard, is excited about having the new AVA designation.

"We have a supply of wine made from 100-percent Appalachian High Country AVA grapes that we've been holding back for this," Tatum said. "We plan on being one of the first to apply for new labels on Nov. 28."

Tourists interested in visiting wineries in the newly established Appa-

lachian High Country AVA can plan their trip by contacting the wineries directly. Following are the eight N.C. wineries that make up the new AVA:

- Banner Elk Winery and Villa, Banner Elk (<http://www.bannerekwinery.com/>)
- Grandfather Vineyard & Winery, Banner Elk (<http://www.grandfathervineyard.com/>)
- Linville Falls Winery, Linville Falls (<http://www.linvillefallswinery.com/>)
- Plumtree Valley Vineyards, Plumtree
- Raven Rock Vineyards, Vilas (<http://www.ravenrockvineyards.com/>)
- Roaring River Vineyards, Traphill (<http://www.roaringrivervineyards.com/>)
- Spencer Mountain Vineyards, Vilas
- Thistle Meadow Winery, Laurel Springs (<http://www.thistlemeadowwinery.com/>)

North Carolina's wine and grape industry has a \$1.71 billion economic impact on the state's economy. North Carolina is home to five AVAs, more than 180 wineries and 525 commercial grape growers. The industry employs nearly 8,000 people across the state.

More information about the state's wine and grape industry is available at www.ncwine.org.

CAROLINA HERITAGE
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Elkin, NC 28621
(on Hwy 268 - 3 mi east of I-77 - Exit 85)
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River House brings travelers to Yadkin County

By Kristian Russell
krussell@civitasmedia.com

EAST BEND — Off the beaten path beside of the Yadkin River in East Bend sits a 1955 mid-century home conveniently known as the River House.

In 2015 the River House and 50 acres of land, with more than 20 acres of prime farm bottom land, were put up for sale by the Ammons. The Shady Grove Partners saw their chance to expand their farm land, so they put in an offer. The house was just an added bonus for the group.

Seeing as though the house was in bad shape when it was purchased, Vickie Smitherman and the rest of the family decided to get to work on the house and bring it back to its former glory. It took a year of hard work and renovations to get the house where it is today. A new roof, new basement flooring, plastering, painting, wiring, kitchen granite, and numerous other items had to be fixed before the house could take guests.

Downstairs is still a work in progress, but so far a half bath and a bedroom have been added. In the future the downstairs will have a bar area, a seating area, a few other touches to make it feel like home to the guests. Along with adding things to the inside, the group built a fire-pit behind the house and cleared



Courtesy of Vickie Smitherman

The fire pit is a great focal point of the house as it has an expansive view of the farm land and the Yadkin River.

a few trees so there would be a clear view of the Yadkin River.

Although the house has a southern feel, it's the simple touches that Smitherman has added to the inside that make the house special. Sitting on the mantle there is a jar full of arrowheads that were found in the river bottoms, along with various bits of pottery.

Since opening in April, the house has been booked for 27 nights. People have come from Alaska, New Jersey, Ohio, Maryland and various other states to stay at the River House and explore the Yadkin County wine country. Due to the overwhelming response for reservations, Smi-

therman enlisted her daughter-in-law Ashley Smitherman to help out. Ashley is responsible for all bookings and communications with prospective tenants. It's a family affair and the entire Smitherman family uses the property for family gatherings or different activities.

"We've been blown away by the response," said Vickie Smitherman. "People have been coming down for all kinds of reasons. We have been surprised at how positive the response has been for this area. It's just been surprising."

The property is also able to accommodate other events, such as weddings or family reunions. To



Kristian Russell | The Ripple
Vickie Smitherman, left, and Ashley Smitherman, right accommodate guests that stay at the River House.

make a reservation at the River House or to check availability and pricing, go to

www.vrbo.com/825032.

Kristian Russell can be reached at 336.258.4052 or on Twitter @YadkinElkSports.

Carolina Heritage

— AN ORGANIC EXPERIENCE IN WINES



Photos by Wendy Byerly Wood | On The Vine

By Wendy Byerly Wood
wbyerly-wood@civitasmedia.com

When Pat Colwell agreed in 2003 to follow her husband's dream of owning a vineyard, she said she'd only do so if it was an organic farm. Thirteen years later, the Colwells have a thriving, successful home at Carolina Heritage Vineyard and Winery.

"We were living in Cary, and I was working for IBM and he was teaching. We were both eligible to retire," Colwell said of she and her husband Clyde. But they didn't want to just quit being active upon their retirement.

"We had one of those adult 'what do you want to do when you grow up' talks," she said.

Clyde had grown up in Finger Lakes, New York, a wine region in the state, and said he's always wanted a vineyard.

"I like wine, but I didn't know anything about it. I said if we go organic, I'll do it," said Pat. "There were grapes here before the Europeans came. The opinion was you can't grow grapes organically."

As the couple started searching the state for a good spot to have an organic

vineyard, they first looked at Chatham County, because of its population of organic farms. After doing more research, they learned that a vineyard at a higher elevation than Chatham's 350 feet above sea level would produce better.

"We looked at farm property every weekend for a year," Pat recalled.

But the property the couple eventually chose, she gives Clyde credit for finding. "It was 12 acres, totally overgrown with brambles that were five feet tall and an imploded pig barn. He came up during the week and looked at the property, and then on the weekend, I drove up the driveway and was unimpressed."

But the home of Carolina Heritage is a knoll, on a hill, and grapes don't do well in standing water, Pat said, so in September of 2004, they bought the property and used a tractor and bush-hog.

They would drive up on Fridays and go home on Sundays, spending all weekend clearing the land and preparing it for the vineyard.

"In February of 2005, we planted our

first vines — muscadines," said Pat. The couple drove to a nursery in Jacksonville, Florida, with a flatbed trailer in tow, and on return, the trailer was covered with muscadine vines.

By April, every single plant had leaves on it, she said. "I was so excited. I took pictures of every plant and there was no turning back for me."

The following month, Pat retired, and Clyde followed suit just two weeks later. "We've never looked back," she said.

The couple relocated to Elkin, moving into the old farmhouse on the Carolina Heritage property and started preparing more fields for vines. In 2006, they planted hybrids.

When they moved to Surry County in



Photos by Wendy Byerly Wood | On The Vine

CAROLINA HERITAGE from page 8

2005, the couple also began taking classes at Surry Community College in its viticulture and enology program. “That was really where we learned everything about growing grapes and making wine,” Pat said, noting that both of them held bachelor’s and master’s degrees for their previous careers, with Clyde holding a doctorate. “It doesn’t matter how much education you have, if you try to start a new venture you have to think like a 19-year-old.”

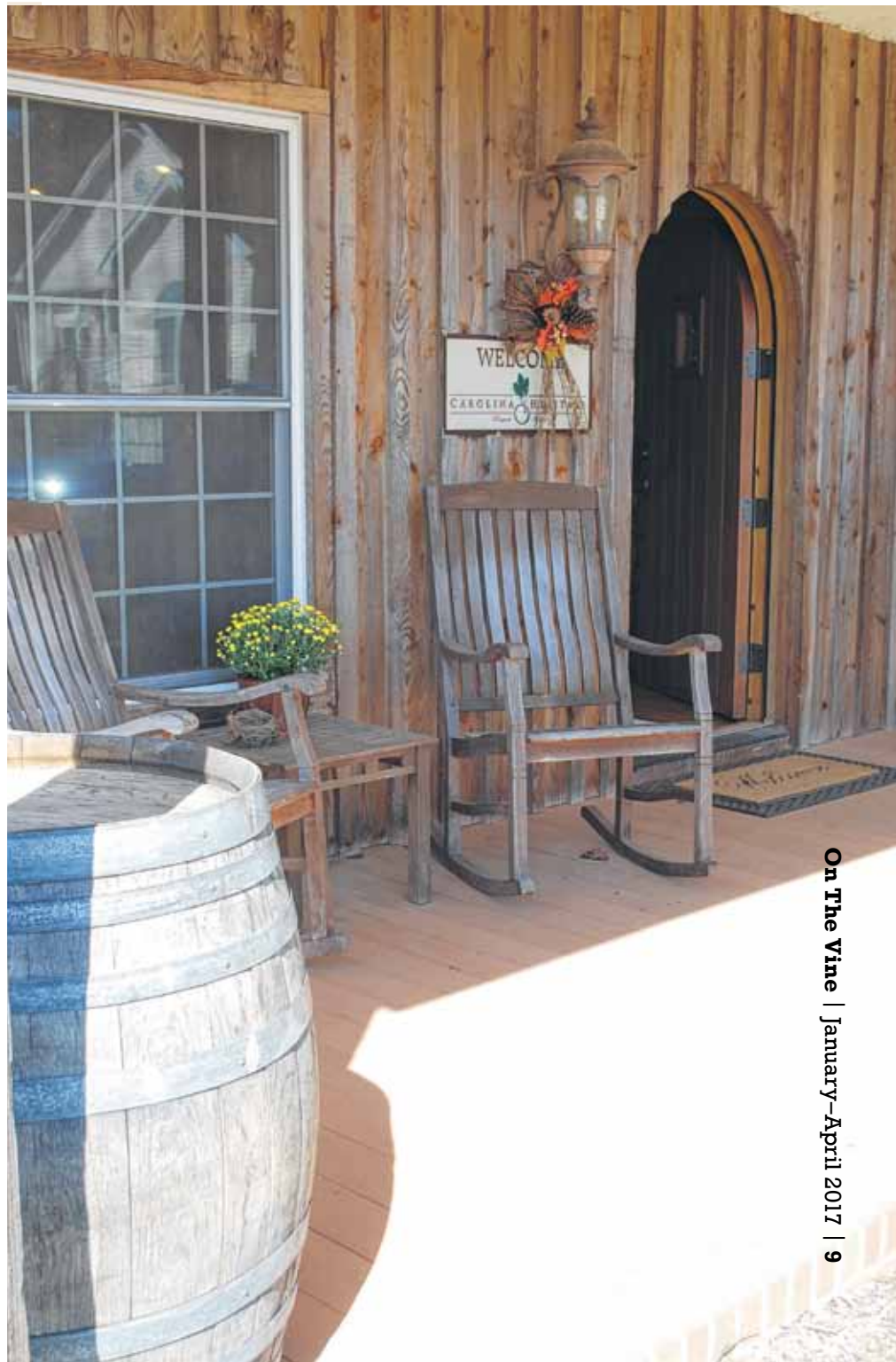
They also learned about sustainable agriculture through the Carolina Farm Stewardship program, so Pat began digging a hole at the base of each vine and adding two cups of worm castings, because red worms attract earthworms from the woods. When they were adding the castings, they didn’t see one earthworm in the red clay, but later when they were digging up a vine to replace, the ground was full of earthworms.

Other organic resources used by Carolina Heritage includes the Organic Growers School at Blue Ridge Community College in Hendersonville and Seven Springs in Floyd, Virginia.

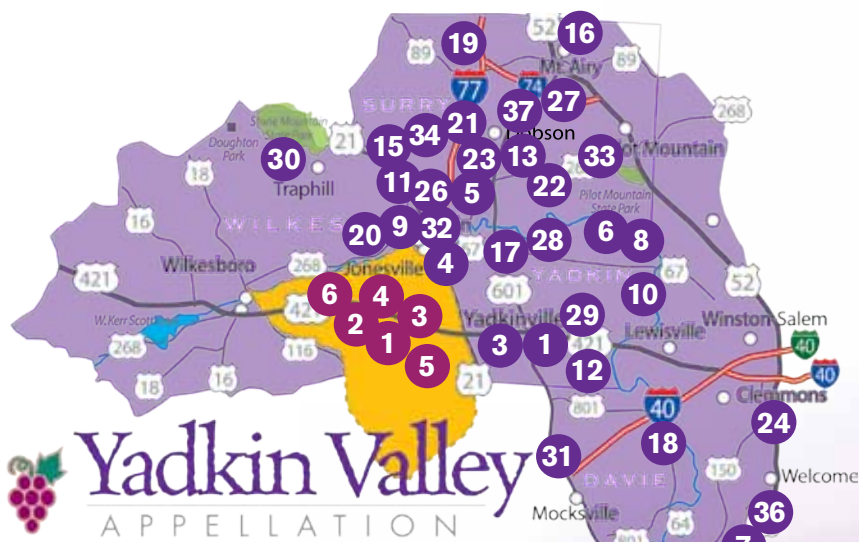
“We haven’t put pesticides or fungicides on the muscadines in seven years,” Pat said, explaining if a person grows what grows naturally in an area, it will take care of itself.

But then other challenges must be overcome as well, including the humidity. “We have tremendous moisture pressure,” she said. “The vinifera, or European vines, have never grown a defense against fungus, but the native vines have adapted.”

One of the hybrids grown by Carolina Heritage is Chambourcin, which is a



WINERY INDEX




1 Allison Oaks Tasting Room

3  **Brandon Hills Vineyard**
336-463-WINE (9463)
1927 Brandon Hills Road,
Yadkinville, NC 27055
Owners: David and Pamela Blackwell
Winemaker: Dana Acker
Website: brandonhillsvineyard.com
Location: Yadkin County-From US 421 take
US 601 So., turn right on Lone Hickory, 1.2
miles turn right on Neelie Rd., 0.5 mi. turn left on
Brandon Hills Rd.
Tasting Room Hours: Saturday 12pm-6pm
Sunday 1pm-5pm or by appointment
We are closed the entire month of January

4 Brushy Mountain Winery

5  **Carolina Heritage
Vineyard & Winery**
336 366-3301
170 Heritage Vines Way,
Elkin, NC 28621
Owners and Winemakers: Clyde & Pat Colwell
Website: carolinaheritagevineyards.com
Location: From I-77: Take I-77 Exit 85 East (Right)
Hwy-268 Bypass/CC Camp Road to Highway 268.
Turn Left (East)- Highway 268 for .8 mile. Vineyard
is visible on the north side of 268 next to road sign:
"Heritage Vines Way." (10202 E Hwy 268-Elkin)
From Hwy 52/Hwy 601: Take Hwy 268 West for 3
miles from Hwy 601. Vineyard is visible on the north
side of Hwy 268 next to road sign: "Heritage Vines
Way." (10202 E Hwy 268-Elkin)


6  **Cellar 4201**
336-699-6030
4201 Apperson Road,
East Bend, NC 27018
GPS Coordinates: 36D 14M 12S W80D 28M 26S
Owner: Greg Hutchins, Donna Carlyle Hutchins
Winemaker: Charlie Kidd
Website: www.Cellar4201.com
Location: Yadkin County From I-77 Exit 82 Travel
East on Hwy 67 to East Bend. Turn left onto Ap-
person Road. From Winston-Salem, take Hwy 67
West, 1 mile past Yadkin River Bridge, turn right
onto Apperson Road, travel 2.6 miles on left.

7 Childress Vineyards

8  **Divine Llama Vineyards, LLC**
336-699-2525
4126 Divine Llama Lane, East Bend,
NC 27018
GPS Coordinates: N36d 13m 10s
W80d 20m 03s
Owners: Thomas H. Hughes and Michael West
Winemaker: Dan Tallman
Tasting Room Hours: Fri & Sat: 12:00pm -
5:00pm; Sun: 1:00pm-5:00pm, (Sat & Sun
Only, Jan & Feb)
Website: www.divinellamavineyards.com
Location: From NC Hwy 67, turn onto Macedo-
nia Road in East Bend. Vineyard is .6 mi on left.

9  **Elkin Creek Vineyard**
336-526-5119
318 Elkin Creek Mill Road,
Elkin, NC 28621
Tasting Room Hrs: Thursday - Sunday 11AM -
5PM. Wine Tasting & Light Foods Daily, Brick-Oven
Pizzas Every Sunday. Available for Weddings & Special
Events - Private Luxury Rental Cabins
Website: www.elkincreekvineyard.com
Lat: 36.2804452 **Long:** -80.8763055

10 Flint Hill Vineyards & Century Kitchen


11  **Grassy Creek Vineyard**
336-835-4230
235 Cottage Circle,
State Road NC 28676
Owners: Derrill and Lori Rice, Jim and
Cynthia Douthit
Winemaker: Jim Douthit
Website: www.grassycreekvineyard.com
Location: Surry/Wilkes Counties - West off
I-77 at Exit 85 to US 21-Bypass North. left after
first traffic light onto Klondike Road. Left into
vineyard after about 1/2 miles.

12 Hanover Park Vineyard

13 Hutton Vineyards & Winery

14 Junius Lindsay Vineyard

15 McRitchie Winery & Ciderworks


16  **Old North State
Winery & Brewery**
336-789-9463
308 North Main Street,
Mount Airy, NC 27030
Owners: Ben & Ellie Webb
Winemaker/Brewmaster: Ben Webb
website: www.oldnorthstatewinery.com
Location: Surry County - From I-77 East to
US 601, take US 601 to Hwy. 52N. Exit off of
Hwy. 52N on the Mt. Airy/Galax Hwy. 89 Ext. Go
straight on Independence through 5 lights. Turn
right onto N. Main Street, Winery is two blocks
on the left.

17  **RagApple Lassie Vineyards**
Toll Free: 1 866-RAGAPPLE
Winery: 336-367-6000
3724 RagApple Lassie Lane
Boonville, NC 27011
Owners: Frank and Lenna Hobson
Open Daily 12pm-6pm (except Eas-
ter, Thanksgiving & Christmas)
Tastings Daily 12pm-5:30pm
GPS Address: 3808 Rockford Rd, Boonville NC 27011
Website: www.ragapplelassie.com

18 RayLen Vineyards

19 Round Peak Vineyards

20 MenaRick Vineyard & Winery

21  **Shelton Vineyards**
336-366-4724
286 Cabernet Lane,
Dobson, NC 27017
Owners: Charles M. Shelton and R. Edwin Shelton
Winemaker: Gill Giese
Website: www.sheltonvineyards.com
Location: Surry County - I-77 to Exit 93 Dobson.
Turn right, then take first right onto Twin Oaks Rd.
Go 2.5 miles to the Shelton Vineyards entrance
on the right.

22 Stony Knoll Vineyards

23  **Surry Community College Winery**
24  **Weathervane Winery**
1452 Welcome Arcadia Rd.
Lexington, NC 27295
(336) 793-3366
Winemakers: Sid Proctor & Eric Proctor
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Sat 11AM-5PM, Sun 1PM-5PM
www.weathervanewinery.com
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26  **Slightly Askey Winery**
336-835-2700
913 N. Bridge Street,
Elkin, NC 28621
Owners: Tim Gentry and Karen Defreitas
Website: www.slightlyaskeywines.com
Location: Surry County - Take Exit 85 from I-77.
West on 268 bypass (CC Camp Rd) .9 miles turn left
on S-21 (N Bridge St.) go .8 miles, winery on right
(yellow house).
Wine List: Large selection of wines. 20+ wines from
semi-dry to Dry Whites and Reds, and large selection
of Fruit/Sweet wines.

27 Olde Mill Vineyards

28 Sanders Ridge Vineyard

29 Sweet Home Carolina Vineyard & Winery

30  **Roaring River Vineyards, LLC**
(336)957-2332
493 Brewer Mill Road, Traphill, NC 28685
GPS Coordinates: 36.318514, -81.049772
Owners: Josephine & Tom Silvey
Wine Tasting Room & Restaurant Luxury
Lodgings, Business Meetings, Weddings,
Rehearsal Dinners, and Private Events.
Website: www.roaringrivervineyards.com

31  **Lazy Elm**
(336) 909-4914
523 Danner Road,
Mocksville, NC 27028
www.lazyelm.com
Open Sat & Sun 12PM-6PM-ish

32  **Adagio Vineyards**
(336) 258-2333
139 Bengé Drive, Elkin, NC 28621
www.adagiovineyards.com
Owners: Drs. Tim and Jan Wahl
Winemaker: Tim Wahl (Yadkin Valley Region)
Location: Surry County, I-77 to exit 83 US 21 bypass North,
left first traffic light, left on N Bridge Street then right on
Carter Mill Road, first left on Bengé Drive.
Tasting Room Hours: Thursday & Friday 12-5, Saturday
11-6, Sunday 1-5

33  **JOLO Vineyards**
219 JOLO Winery Lane
Pilot Mountain, NC 27041
336 614-0030 Winery
336 614-0013 EndPosts Restaurant
www.jolovineyards.com
Owners: JW and Kristen Ray
Winemaker: JW Ray
Location: Surry County
Tasting Room Hours: Thursday 10:30 a.m. - 6:00
p.m. Friday and Saturday 10:30 a.m. - 9:00 p.m.
Sunday Noon - 5:00 p.m.
EndPosts Restaurant Lunch Hours: Friday through
Saturday 11:30 a.m. - 3:00 p.m. Sunday Noon - 4:00 p.m.
EndPosts Restaurant Dinner Hours: Friday through
Saturday 5:30 p.m. - 9:30 p.m. Sunday 4:30 p.m. to
6:30 p.m. (Sunday Family Style Suppers)


34  **Jones von Drehle
Vineyards & Winery**
964 Old Railroad Grade Rd.
Thurmond, NC 28683
(336) 874-2800
www.jonesvondrehle.com
100% Estate-Grown & Produced Fine Wines
Hours: Wed-Sat 11AM-6PM, Sun 12N-5PM
Visit website for Special Events & Directions
GPS: Lat: 36.378139, Lon: -80.949068
Lat: 36 degrees 22 minutes 41.29 seconds
Lon: -80 degrees 56 minutes 56.64 seconds
Elev 1480 ft asl

36  **Native Vines Winery**
37  **Herrera Vineyards**
(866) 313-8008
231 Vineyard Ln, Dobson, NC 27017
herrervineyards.com

SWAN CREEK AVA

1 Windsor Run Winery & Distillery

2 Dobbins Creek Vineyards

3  **Laurel Gray Vineyards**
336-468-9463 (Got Wine)
Toll Free: 888-769-4635
5726 Old US Hwy 421
Hamptonville, NC 27020
Owners: Kim and Ben Myers

Winemaker: Stephen Rigby
Tasting Room Hours: Wednesday through Satur-
day 10am until 5pm. Sunday afternoons 1pm until
5pm. Last tasting starts at 15 minutes till 5:00pm
GPS Coordinates: N 36 08.03 W 80 50.22
Location: Laurel Gray Vineyards is an estate winery
with onsite award winning vineyards. Located within
both the Yadkin Valley and Swan Creek AVA desig-
nations Laurel Gray is just one mile off I-77 and less
than .3 mile off Hwy 421. Driving Directions: Off I-77
take exit # 73B then follow Hwy 421 to Exit #267
(Windsor Rd.) Turn north on Windsor Rd. for a short
distance until it dead ends into Old US Hwy 421.
Turn right onto Old Hwy 421 and Laurel Gray is just
ahead on the left.
Wine List: Specializing in internationally award
winning French Vinifera dinner wines that are estate
grown and only available at the vineyard tasting
room..

4 Raffaldini Vineyards

5 Shadow Springs Vineyard

6 Piccione Vineyards

MOUNTAIN REGION

- 1 Banner Elk Winery
- 2 Calaboose Cellars
- 3 Biltmore Estate Winery
- 4 Cerminaro Vineyard
- 5 Chateau Laurinda
- 6 Elk Mountain Winery
- 7 Ginger Creek Vineyards
- 8 Green Creek Winery
- 9 Lake James Cellars
- 10 New River Winery
- 11 Owl's Eye Vineyard & Winery LLC
- 12 Raintree Cellars
- 13 Rockhouse Vineyards
- 14 South Creek Vineyards
- 15 Thistle Meadow Winery
- 16 Waldensian Heritage Wines
- 17 WoodMill Winery
- 19 Baker Buffalo Creek Vineyard & Winery



3521 Falston-Waco Road
Lawndale, NC 28090
www.bakerbuffalocreek.com
owner - Charles Edwards
Thursday-Saturday 12:00 noon – 5:00 pm

PIEDMONT REGION

1  **Autumn Creek Vineyard**
336-548-9463
364 Means Creek Rd.,
Mayodan, NC 27027

Owner: Bill Stanley
Website: www.autumncreekvineyards.com
Email: info@autumncreekvineyards.com
Location: Rockingham County. Take US 220 to NC 770, turn left. Rt. on Glenns Chapel Rd., left on Means Creek Road.

- 2 A Secret Garden Winery
- 3 Black Rock Vineyards
- 4 Cauble Creek Vineyard
- 5 Chatham Hill Winery
- 6 Chinqua Penn Vineyards
- 7 Cypress Bend Vineyards

8  **Daveste' Vineyards**
704-528-3882
155 Lytton Farm Rd.,
Troutman, NC 28166

Website: www.davestevineyards.com
Email: info@daveste.com
Tasting Room & Art Gallery
Open Mon., Thu. & Fri.: 11 am - 6 pm
Sat.: 10 am - 6 pm & Sun.: 12 pm - 6 pm
Closed Tues. & Wed.

- 9 Dennis Vineyards
- 10 Garden Gate Vineyards
- 11 Germanton Art & Winery
- 12 Hinnant Family Vineyard
- 13 Horizon Cellars

PIEDMONT REGION

14 Old Stone Vineyard & Winery 704-279-0930

15 Rock of Ages Winery & Vineyard

16  **Stonefield Cellars**
336-644-9908
8220 Hwy. 68 N.,
Stokesdale, NC 27357

Owners: Robert and Natalie Wurz
Winemaker: Robert Wurz
Website: www.stonefieldcellars.com

Location: Guilford County — North off I-40 at Exit 210. Take NC 68 north 13 miles. Winery on right at intersection with NC 65 (entrance on NC 65).

17  **Stony Mountain Vineyards** 704-982-0922


26370 Mountain Ridge Road,
Albemarle, NC 28001

Owners: Ken, Marie and Devron Furr
Website: www.stonymountainvineyards.com

Location: Stanly County — Take Hwy 24-27 East from Albemarle. Turn left at Stone Mountain sign. Turn right on Mountain Ridge Rd.

18 Uwharrie Vineyards

19 Zimmerman Vineyards

20  **Southern Charm Winery**
235-D East Main St.
Lincolnton, NC 28092
Carolyn Ramseur
Hours: Tuesday- Friday 11:00 am to 5:00
Saturday 10:00 am to 4:00 pm
Website: www.Southerncharmwinery.com

21 Southern Medley Wine Cellar

118 North Rutherford Street
Wadesboro, NC 28170
(704)-994-2389
Owner: Elizabeth Schafer, Owner/Winemaker/Chief Bottle Washer
Website: www.southernmedley.com

Wine List: Amarone, Malbec, Merlot, Pinot Grigio, Riesling, Syrah Rose', White Merlot, White Zinfandel
Location: 1 block south off Highway 74 East in historic, uptown Wadesboro.
GPS coordinates: 34.9629254, -80.0897725
Tasting Room Hours: Thur.-Sat. 2-8pm, Sun. By Appointment Only

22 Grietje's Garden Vineyard & Small Event Venue

704-880-3722 (Iredell County) grietje@yadtel.net
324 Mosswood Rd. Olin, NC 28660
Owners: Reid & Penny Ledbetter
Grape growers only; Alcohol free wines/juices
Venue available for smaller events, workshops/seminars

HAW RIVER AVA

- 2 Glen Marie Winery
- 3 Grove Winery
- 4 Iron Gate Vineyards & Winery
- 5 Silk Hope Winery

COASTAL REGION

- 1 Bannerman's Vineyard
- 2 Bennett Vineyards
- 3 Duplin Winery
- 4 Grapefull Sisters Vineyard

5  **Lu Mil Vineyard**
(910)866-5819
438 Suggs-Taylor Road,
Elizabethtown, NC 28337
Website: www.lumilvineyard.com
Owner: Ron Taylor

Tasting Room Hours: Monday - Saturday (10am - 6pm) & Sunday (1pm - 6pm)
Wine List: Old Cumberland, Taylor Divine, Bladen Blush, Harmony Hall, Cape Owen Red, Merry Christmas, Sir Walter Raleigh

6 Lumina Winery

COASTAL REGION

- 7 Martin Vineyards
- 8 Moonrise Bay Vineyard
- 9 Sanctuary Vineyards

10  **Silver Coast Winery**
910-287-2800
6680 Barbeque Rd.,
Ocean Isle Beach, NC 28469
Southport Tasting Room
910-777-5151

105 S. Howe St., Southport NC 28461
Owners: John and Maryann Azzato
Website: www.silvercoastwinery.com
Location: Brunswick County — From Hwy. 904 west. After 1.5 miles, take right on Russtown Rd. After 1.5 miles, take 4th right on Barbeque Rd.


11  **The Country Squire Restaurant, Inn & Winery**
(910) 296-1727
748 NC Hwy 24 & 50
Warsaw, NC 28398

Website: www.countrysqirewinery.com
Winery Hours: Tues - Sat 12:00pm - 7:00pm
Restaurant: Home of the 72-ounce steak "The Kilt Buster". Lunch: Sun - Fri 12:00pm - 2:00pm, Dinner: 7 days a week 5:30pm - until.
Wine List: Chardonnay, Cabernet, Merlot, Syrah, Riesling, Pinot Grigio, White Zinfandel, Pomegranate, Blackberry, Blueberry, Peach Winery, Restaurant, Inn, Bed & Breakfast, and Vineyards all at same location.
All ABC PERMITS

12 Vineyards on the Scuppernong, LLC

13 Weeksville Vineyards & Cellars

SOUTHWEST VIRGINIA REGION

1  **Chateau Morrisette**
540-593-2865
287 Winery Road SW,
Floyd, VA 24091
Owner: David Morrisette

Website: www.thedogs.com
Location: Milepost 171.5 Blue Ridge Parkway
Winery Hours: Mon-Thu 10AM-5PM
Fri & Sat 10AM-6PM, Sun 11AM-5PM
Visit our website for Winery Tour schedule

- 2 Blacksnake Meadery
- 3 Foggy Ridge Cider
- 4 Villa Appalacia

If you wish to have an extended listing helping your customers to locate and contact you, please call Holly Lamm with *On The Vine Magazine*.

We will be happy to invoice you annually for your listing in our quarterly publication.

Annual Listing with phone number, location, directions, website, owner and/or winemaker names is \$100 annually. To add your logo is an additional \$50 annually.

Calendar of Events

Jan. 14

• 1 to 5 p.m., Round Peak Vineyards, 765 Round Peak Church Road, Mount Airy, will host a Signature Series wine blending event, during which participants will be able to blend and bottle their own case of wine to take home. The best blend will be produced for sale. The event feature appetizers and wine tasting. Cost is \$300 per couple and includes the case of 12 bottles to take home. To reserve a spot, call 336-352-5595.

Feb. 11

• Slightly Askew Winery, 913 N. Bridge St., Elkin, will host its Sweetheart

Saturday event featuring wine, chocolate, roses and live music by Karla Kincaid. For more information, call 336-835-2700 or visit slightlaskewwines.com.

March 18

• 3 to 6 p.m., Round Peak Vineyards, 765 Round Peak Church Road, Mount Airy, will host its Spring Fling featuring live music and fund on the patio. A bonfire will be going, and the grills will be available for use, so those attending are welcome to bring a picnic.

• Elkin Creek Vineyard, 318 Elkin Creek Mill Road, Elkin, will host a low country boil wine dinner. For more information, call 336-526-5119 or visit elkin-creekvineyard.com.

March 24-26

• Slightly Askew Winery, 913 N. Bridge St., Elkin, will have the tasting room closed.



Photos by Kitsey Burns Harrison | On The Vine
Visitors enjoy snacks from food trucks at the grand opening of West Bend Winery and Brewery in Lewisville. See Welcome back West Bend Winery on page 14.



A grand opening celebration at West Bend Winery and Brewery in Lewisville.

South Carolina Winery Index

SOUTH CAROLINA

1 The Cliffs at Keowee Vineyards Marina

2 Victoria Valley Vineyards

3 Grape and Grain Vineyards

4 **CITY SCAPE WINERY**
City Scape Winery
864.329.0615
589 Dunklin Bridge Rd.
Pelzer, SC 29669

Hours: Thursday, Friday and Saturday from 10:00 to 6:00.

Owners: Wayne and Anita Tamme

Website: cityscapewinery.com

Email: cityscapewinery@aol.com

Location: Milepost 171.5 Blue Ridge Parkway

5 Palmetto Pickup Wines

6 Windy Hill Orchard & Cider Mill

7 **ENOREE RIVER WINERY**
Enoree River Winery
803.276.2855

1650 Dusty Road
Newberry, SC 29108

Hours: Wednesday through

Saturday, 11am until 6pm and Sunday, 2pm until 6pm

Owners: Richard and Laura LaBarre

Website: enoreeriverwinery.com

Email: enoreerivervineyards@gmail.com

Like us on Facebook: Enoree River Winery, LLC

Location: I-26, Exit #74 (Hwy 34)
Turn towards Winnsboro, 1/2 mile from exit, turn right on Dusty Road. 1/2 mile on left, turn into driveway and vineyard and tasting room will be in the back area. Look for signs on Hwy 34 and Dusty Road location.

8 Proverbs 31 Winery

9 Mercer House Estate

10 Irvin-House Vineyards

11 September Oaks Vineyards

12 Island Winery



Kitsey Burns Harrison | On The Vine
**The tasting bar in the event center
at the newly reopened West Bend
Winery and Brewery.**



Welcome back West Bend Winery

By Kitsey Burns Harrison
kburns@yadkinripple.com

Before there was a Yadkin Valley American Viticultural Area (AVA), there was West Bend Winery in Lewisville. One of the oldest wineries and vineyards in the area, it was heartbreaking to many when it closed its doors in 2014. Wine lovers can rejoice now as the new West Bend Winery and Brewery has opened.

Walt and Sonia Breathwhit, the new owners of the property, said they couldn't be happier to be reopening this special winery in the Yadkin Valley.

"Everybody's thanked us for reopening, everybody's very happy," said Walt Breathwhit.

Breathwhit had a shipyard business in Texas prior to moving to Lewisville.

"I wanted to semi-retire and my wife said she wanted a winery so she found this

one and here we are," he explained.

A soft opening took place in October 2016 at the winery's new event center, located in a 166-year-old farmhouse. The brand new tasting room and winery, located at 5394 Williams Road, celebrated its grand opening on Dec. 17, 2016.

Though West Bend has a brand new tasting room and production facility, much of the vineyard will remain the same. The vines were first planted by the original owners, Jack and Lillian Kroustalis, in the early 1970s and West Bend became a bonded winery in 1988.

Winemaker Ethan Brown said they will continue to use some of the original vines and in the future they may look at planting some different varieties.

Since their soft opening in October, Brown said the



Kitsey Burns Harrison | On The Vine
A display of holiday mulled wine at the newly reopened West Bend Winery and Brewery in Lewisville.



Photos by Kitsey Burns Harrison | On The Vine



West Bend Winery and Brewery in Lewisville.

West Bend Winery and Brewery



West Bend Winery and Brewery.



The tasting bar in the event center at the newly reopened West Bend Winery and Brewery.

WEST BEND from page 14

Chardonnay and Chambourcin had been the most popular of their wines. Brown said they will be adding additional wines to the tasting menu soon.

West Bend also will feature craft beer. Brown said they are starting with some of the basics, including a wheat, blonde, IPA and a brown ale. He said he plans to get more creative with the beers, including creating some beers which will be aged in

wine barrels. A stout will be the next release.

Brown has grown up in the wine industry and is proud to be a part of West Bend.

“My family planted a vineyard when I was 10 years old, so I grew up working in the vineyard,” he said. He also remembers watching his grandfather make wine at home.

His family opened Olde Mill Winery in Surry County in 2010. Brown began his educational career in the wine making field while still in high school, beginning

courses in a dual enrollment program at Surry Community College in the viticulture and enology department. He completed his degree from SCC in 2012 and went on to obtain a degree in chemistry fermentation from Appalachian State University.

With a loyal fan base that has eagerly awaited the reopening of this jewel of the Yadkin Valley Wine Region, the new West Bend Winery and Brewery is sure to be a success.

Breathwhit said he is thrilled to begin welcoming

folks back to this winery. He said that most of all, he wanted everyone to feel welcome.

“We’re family oriented, kids are welcome, dogs are welcome. We’re family people and we welcome everybody to come and enjoy some wine and craft beer,” he said.

For more information, visit www.westbendwineryandbrewery.com, find West Bend Winery and Brewery on Facebook or call 336-945-9999.

Kitsey Burns Harrison may be reached at 336-679-2341 or on Twitter and Instagram @onthevinemag.



The backyard is a highlight of the house with a picnic table and a garden where the Kaplans grow their own produce.

Christy's Inn opens in East Bend

By Kristian Russell
krussell@civitasmedia.com

EAST BEND — The East Bend town limits are gaining a new addition this summer, as Christy's Inn has officially opened its doors for reservations.

Located at 109 E. Main St., the inn sits on 2.5 acres of green grass and catches one's eye with its beautiful blue exterior and wrap-around porch. As soon as someone walks into Christy's Inn, the atmosphere is welcoming and makes them feel right at home. The foyer welcomes guests into the home with their name on a chalkboard, and the smell of freshly baked cookies and pastries wafts through the entire house. If the smell of fresh cookies wasn't enough, Christy's welcoming personality will be enough to make someone smile.

For inn owners Christy and Ken Kaplan, the thought of owning an inn was a dream, until that dream became a reality in 2013. In 2004, the Kaplans were traveling to the Bahamas when they had a layover in Charlotte. Christy looked out the window of the plane and

saw how beautiful everything was, and knew that she would one day live in North Carolina. In 2013, Christy and Ken made the move from the bustling state of California, to the relaxed town of East Bend.

"Once our children grew up and went off to college, I returned by train, rented a car and drove many miles through all parts of North Carolina feeling right at home and hopeful to find a spot where we could live," said Christy Kaplan.

Christy started to research her options for moving to North Carolina, when the Drummer's House in East Bend caught her eye. The Drummer's House was once an inn for travelers to stay in, built in the 1920s it has a rustic Southern charm feel that Christy knew she had to be a part of. In 2013, the Kaplans bought the house and started renovating in order to turn it in to a working bed and breakfast.

"After many years of traveling cross-country, looking at homes, and dreaming of moving; 109 E. Main St. showed up on Realtor.com and I was hooked," Christy said. "I made a special trip

here just to look at this great old house and with my husband's blessings, we wrote up an offer that day."

Over the past few years, the Kaplans have been tearing down walls, exposing brick and bringing the Southern charm back to a house that hadn't been lived in for several years. The finished product is a welcoming and charming bed and breakfast appropriately named, Christy's Inn.

"We encountered struggles along the way since the house is nearly 100 years old and needed TLC," Christy said. "The people here have been extremely helpful, kind, and encouraging so we never felt like the challenges were impossible to overcome."

At this time, there are two rooms for guests to stay in as both rooms have brand new en-suite bathrooms. Each room comes with complimentary beverages, hors d'oeuvres, a TV, and Wi-Fi. The inn also provides soft cotton robes, and Gilchrist & Soames "Antica Farmacista" bathing and cleansing products. In the spring of 2017, the Kaplans plan to expand the number of rooms, as they add a suite



Photos by Kristian Russell | Yadkin Ripple

Christy's Inn has all of the Southern charm and welcoming feel one would expect from a bed and breakfast.

for guests who are traveling together, or families to stay in. The suite will include two bedrooms attached with an en-suite bathroom, plus a kitchenette, as well as all of the amenities of the smaller rooms. The suite also will include a sweeping view of the back yard.

While each of the rooms have their own charm, the real show stopper is the land that the house sits on. With a luscious green backyard that holds a picnic table and the garden, it's the perfect place to relax with a glass of wine while watching the local wildlife roam around.

"The inn sits on a two-and-a-half acre parcel with space to relax in seclusion amid the garden, and a beautiful natural landscape," Christy said. "Sometimes we get a game of corn-hole going and enjoy a cool beverage out at the picnic table under the shade tree."

The inn doesn't limit its guests to enjoying their breakfast in a social setting. The guests have three

options for breakfast locations — their personal rooms, the dining room, or the screened-in porch. The Kaplans are keeping their breakfast on the casual side as they are offering Belgium waffles, pancakes, homemade pastries and several other options. There is also Starbucks Coffee available for the guests to enjoy with their breakfast.

"We wanted the feel to be a casual breakfast because not everyone likes to eat in the social setting," said Christy. "That's why we offer the three locations for the guest to eat. We will also bring their food to them, they don't even have to get out of their robes."

The inn is a prime location for anyone who wants the country feel, yet they want to be close enough to explore a city. Christy's Inn is also the place to stay for anyone looking to explore the Yadkin Valley wine country. The inn is a short five- to 20-minute drive from several vineyards: Flint Hill



The bedrooms come with their own personal en-suite bathrooms, a TV, power hookups, and wifi.

Vineyards, Divine Llama Vineyards, Jones von Drehle, Laurel Gray Vineyards, McRitchie Winery & Ciderworks, Westbend Vineyards & Brewhouse, and Elkin Creek Vineyard, just to name a few.

"It's a little scary the closer we get to opening, but it's a lot of fun," said Christy. "We love the house with all its character and history and have no regrets for taking on the improvements. The

closer we came to finishing the updates, the more the idea of an inn became a reality. We could see it coming alive and received wonderful feedback from our friends and the townspeople. The 'Drummer's Home' is back!"

Christy's Inn is open and accepting reservations. To make reservations, call 336-699-3133.

Kristian Russell can be reached at 336.258.4052 or on Twitter @YadkinElkSports.

Eighth annual Budbreak festival



Festival-goers fill closed off portions of Main Street on Saturday for the seventh annual Budbreak Wine and Craft Beer Festival in 2016.

... prepares to pour

Staff Report

Budbreak wine and craft beer festival will be celebrating its eighth annual gathering featuring North Carolina wines in Mount Airy with the 2017 event. The festival has grown in popularity since its inception becoming Mount Airy's third largest annual event.

The event began as a celebration of the growing wine industry in the Yadkin Valley, according to event coordinator Bob Meinecke. Held in the spring each year, the name Budbreak describes the early buds coming out on the grape vines during the spring. Through the years, the festival has expanded to include craft beers from local brewers.

This year's Budbreak Festival will be held May 6 from noon to 6 p.m. on North Main Street in downtown Mount Airy.

Hosted by the Mount Airy Rotary Club, Budbreak is the organization's primary fundraiser. "The regular chicken stew fundraisers

were getting worn out," said Meinecke, explaining how the club came to partner with Ben Webb of Old North State Winery to create the first Budbreak festival.

In 2016, 17 wineries and four craft brewers from across the region participated, including Mount Airy's own Round Peak Winery, Old North State Winery and Skull Camp Brewing. "Adding the craft beer last year doubled our attendance," said Meinecke, explaining the variety creates a broader appeal.

The festival features live musical entertainment as well. "We try to tie in with the arts council to provide enough entertainment for an overnight stay," said Meinecke.

Set in the heart of historic downtown Mount Airy, the 400 block of Main Street is closed to vehicles for the afternoon. The easy accessibility to the town's amenities allows the organizers to really focus on the wine and beer. Many independently-



Photos by Terri Flagg | The Mount Airy News

Tyler Felts, assistant winemaker at Old North State Winery, pours wine for Sharon Smart and Sharon Tilley, of King. The seventh annual Budbreak Wine and Craft Beer Festival was held in downtown Mount Airy April 30, 2016.

owned restaurants are within a short walk, so only one food vendor, 13 Bones, is set up within the festival.

"Downtown merchants have captured the essence of the event," said Meinecke, noting a friendly collaboration has formed between the Rotary Club, the city of Mount Airy and the Downtown Business Association. Visitors to the festival are encouraged to walk down the street, tak-

ing in the Downtown Business Association sidewalk sale and the many shops and restaurants which make up the town.

Advance tickets, at \$15, will be available beginning late in February on the website: budbreakfestival.com, where it is also possible to sign-up for email updates. Tickets also will be sold at the gate on May 6 for \$20.

Diane Blakemore contributed to this article.

cross between a French wine grape and a native American, so it has the defenses of the native vines but keeps the flavor and aroma of the French grapes, Pat explained.

“All of our grapes are either native or hybrids,” she said, noting the vines at Carolina Heritage include Isabella and Cynthiana, also known as Norton.

And grape growing has been an ongoing learning process, Pat said. The couple planted two acres of Geneva Red, or Rubiana, which “grew beautifully” but with it ripening in July and this area being prone to June bugs that eat ripening fruit, they only had one good crop in 10 years.

So three other varietals have been planted in its place — Cayuga White, Frontenac and Steuben. The Steuben grapes have been planted to make communion wine for the local Catholic church, Pat explained, adding that the church approached the Carolina Heritage because it is an organic farm.

In the years since the couple launched the vineyard, they’ve bought two additional properties, giving them 35 acres, including a ravine that goes from the top of the vineyard at the tasting room and winery, which were built in 2008, down to the spot where the Yadkin and Mitchell rivers meet.

Also, they’ve become an active participant in local efforts to grow the trail systems in and around Elkin and Surry County, with the property eventually to become host to a portion of a trail between Elkin and Pilot Mountain.

The Colwells’ initial plan was to live in the old farmhouse on the vineyard property east of Elkin, and then open a winery and tasting room in downtown Elkin. But Pat realized she’d com-



Kitsey Burns Harrison | Yadkin Ripple

Attendees gather in the grand hall to hear keynote speaker Jerry Douglas at the fifth annual Southeastern United Grape and Wine Symposium at Surry Community College.

mitted to work her whole adult life and she didn’t want to commute anymore, so plans changed and they built a house on the property to live in and were going to convert the 1929 farmhouse to a tasting room.

“For a residence the farmhouse was fine, but it wouldn’t work for a commercial building because of the foundation,” Pat said. So the decision was made to build another building for the winery and tasting room, which opened in 2009.

In honor of the history of the property, which was originally designed to be a neighborhood with a street named Birch, the Colwells named one of their wines Birch Blue, using some of their organic blueberries grown on the property to make a blueberry

wine.

They also have apple trees they grafted and planted, so they made an apple pie wine this year. The Colwells also grow pears, figs and pomegranates.

The apple pie wine won silver at the Dixie Classic Fair and gold at the N.C. State Fair, and those are just a couple of the awards the Carolina Heritage’s wines have won through the years.

The Colwells’ wine business has grown so much since it began that they’ve also grown their staff from just the two of them, to three employees in the vineyard and two in the tasting room along with eight to 10 other seasonal employees during the harvest season.

“We’ve been fortunate enough to grow the business



to provide income for others,” Pat said.

In addition to their own wines, Carolina Heritage’s owners sell the pottery of local artisans, as well as Ashe County cheeses and products from Peeled Poplar Farms in the Shoals community which has an organic garden and produces jellies, salsas and pesto.

In addition to their organic wines and products, Pat said the vineyard hosts local musicians with Birth Station Bluegrass Jams on the third Saturday of each month, which is an open bluegrass and old-time jam, and Celtic jams on the first Saturday of each month led by Candle Firth, musicians from Pilot Mountain.

The vineyard also is part of a consortium of other area wineries as part of Surry Wineries, which began as a tourism grant. The group, which is made up of competing wineries, actually is a support system, where those have become partners. “We know the success of this as a wine region depends on us all being successful. We send customers to each other, and we grow 40 different grapes in Surry County,” Pat explained.

“I give the county commissioners credit for bringing the wineries together. We’ve formed a community here that’s so supportive,” she said.

“We’re all different and that’s what makes it fun,” Pat said.

Wendy Byerly Wood is editor of On The Vine, The Tribune and The Yadkin Ripple. She may be reached at 336-258-4035 or on Twitter @wendywoodeditor.

Carolina Heritage photo, from page 19



Carolina Heritage

Wendy Byerly Wood | On The Vine

Riverview Holdings, LLC Hotels

Hotels in the Yadkin Valley Wine Region & the Mountains of North Carolina



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To make reservations, visit
RiverviewHoldingsHotels.com



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I-77 Exit 82
Jonesville
336.835.9400



I-40 Exit 85
Marion
828.652.5100