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A tent set up in front of the stage remained full for much of the day. It was a place where folks could sit and rest, eat, and get out of the sun during the 2021 Budbreak Festival.
It’s beginning to look a lot of like... well, yes, it is that time of year already! The holiday season and winter are now upon us and it’s time to celebrate all the good things in our lives. There’s a lot of judgement going around against people who decorate way too early for the holidays, but if that’s what makes you happy, I say go for it. The glow of those lights or some extra candles around will make for a perfect setting to sit back, snuggle up with loved ones, and enjoy your favorite wine.

In this edition of On The Vine several of our area winery owners and staff have shared their favorite wines to sip during these cold winter months. Jeremy Stamps, Certified Sommelier, also gives his tips for Turkey Day wine pairings. And, if you’re looking for the perfect gift for yourself or someone else, be sure to check out the Yadkin Valley Winter Wine Passport program. Also in this edition we’ll look back on the fun that was had this summer and fall at several area wine festivals.

The winter, after the holidays are over, can be a dull and dreary time but let’s not let that be the case. Bundle up this year and make your way to your favorite winery or find a new one and stock up for the cold nights. It won’t be long before spring will come again and those vines will be bursting with new life.

Cheers,
Kitsey Burns Harrison
Editor
Wine Festivals Return

Budbreak and Yadkin Grape Fest see large turnouts

By John Peters
and Kitsey Burns Harrison

The late summer and fall saw the return of two popular area wine festivals. Mount Airy’s annual Budbreak Festival was held in August, a move from its typical May date. Despite temperatures hovering close to the mid-90s, hundreds turned out for the return of the festival this year.

“It’s been an outstanding turnout,” said Lee Lawson, treasurer for the Mount Airy Rotary Club, which sponsors the annual event.

Lawson said organizers were a little concerned about the predicted hot and humid weather, but that didn’t seem to deter area wine fans.

“I think people are just ready to get out...after COVID,” she said, referencing the long stay-at-home orders and economic shutdowns lasting from March 2020 until this past spring. Those pandemic-related shutdowns even cancelled the 2020 version of Budbreak, and delayed this year’s from its customary early May time to now.

Lawson said this year’s event — held in the 400 block of North Main Street downtown — didn’t seem to have any big crush of people coming in at one time, but the crowd entering the event was steady all day, from the noon opening until late in the afternoon.

“It’s been busy,” she said while manning the entrance booth. “This has been one of the better years.”

Madison Emerson, who was working the Skull Camp Brewing booth, agreed.

“We’ve had a good turnout,” she said. “I think a lot of people just want to come hang out, just have a good time.”

Travis Dale, chief operating officer and general manager at Shelton Vineyards, was working his first Budbreak. He said the crowd was steady all day.

“It’s been busy, a very active (crowd),” he said. “It’s been really good, lots of good people. We’ve had a good day.”

The festival — typically held the first weekend of May — usually coincides with the breaking of the first buds of spring in area wineries, thus the festival’s name.

With 15 different area wineries and craft breweries setting up booths, the gathering gives area residents a chance to mingle with friends, listen to music (this year’s entertainment was presented by the Will Jones Band), and sample the products from each of the booths.

Patrons, who pay an entry fee for the festival which allows them to sample wine and beer at each booth, can purchase bottles of alcohol from the vendors as well.

The Rotary Club uses the money raised to support area non-profit agencies.

“This is one of our two big fundraisers,” the club’s treasurer, Lawson, said.

Bob Meinecke, the key Budbreak organizer for the Rotary club, said before the event that the 2019 Budbreak raised enough money for the Rotary club to distribute $24,000. Over the years, the group has raised more than $150,000 to hand out to area agencies such as Surry Arts Council, Mount Airy Museum of Regional History, Salvation Army, United Fund of Surry, Surry Medical Ministries, the support group Friends of the Mount Airy Police Department, the Shepherd’s House homeless shelter, Yokefellow Food Pantry, Stop Hunger Now and Boy Scouts of America.

While the 2021 event was considered a big success, Lawson said there are no plans to change Budbreak to a summer gathering — next year’s festival is scheduled for the first weekend in May.

Yadkinville’s annual Yadkin Valley Grape Festival saw much cooler temperatures this October. The skies looked threatening early in the day but it was...
the perfect fall temperature and wine lovers were thrilled for the return of the event.

Karen Nivens, from Charlotte, has made it a tradition to bring along her group of gal pals for multiple years running. The festival is a way for the friends, who hail from around the state as well as Georgia and Ohio, to reconnect and have fun. In addition to sharing wine together, they always come decked out in matching t-shirts. This year’s shirt featured the phrase “blame in on my juice” from the popular Lizzo song. Amanda Hallman said the minute she heard the song she knew it would be a great theme for their next wine fest shirt. Sadly the idea had to be on hold from 2019 due to the cancellation of the festival. The friends said they didn’t let the cancellation and pandemic shutdowns keep them down, however, some of them even participated in virtual wine tastings from home.

There are plenty of wineries from Yadkin, Surry, Wilkes counties and beyond at the festival, including some newcomers to the festival this year.

It was Haze Gray Vineyard’s first appearance at the Yadkin Valley Grape Festival or any wine festival for that matter. Haze Gray, located on Stony Knoll Road in Dobson, opened its tasting room in December 2019. Becky Muhlenberg, who owns the winery, along with husband Deane, said they were happy with the response at the festival.

“It seems like a good crowd. People are interested in our wines, and interested in us,” she said.

From new wineries in the region to the first winery to open its doors in Yadkin County, Hanover Park Vineyard owners Michael and Amy Helton, said they were glad for the return of the festival this year.

Seeing old friends was one of the best parts of the event, Michael Helton said. The festival, though one of the smaller ones in the region, is known for its many returning participants each year.

“As they say, it’s a great chamber of commerce day. People are just enjoying themselves — family, friends. This is good for the town of Yadkinville,” he said.

“Folks are having a great time sampling a lot of great Yadkin Valley wines,” Todd said of the event, adding that organizers were pleased with this year’s turnout.

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THE WINES OF WINTER

YADKIN VALLEY WINERIES SHARE THEIR FAVORITE WINTER WINE RECOMMENDATIONS

Our 2018 Cabernet Franc, enhanced with blueberry juice, is a great winter wine. It was barrel fermented in French Oak. The best way to describe it is, “it is so good, once it hits your lips!” This wine pairs well with desserts and it also makes an amazing mulled wine or warm fruit punch for the holiday season or just a cold winter’s day.

- CLAUDIA LONGNETTE, HIDDEN VINEYARD

Photo credit: Anna Cook
One of our most popular wines at Pilot Mountain Vineyards is Cranberry Delight. This delicious white grape wine blend is infused with natural cranberry giving it a delightful red color. Cranberry Delight is really fun for Thanksgiving since it pairs well with turkey. The light red color makes it a favorite for Christmas and Valentine’s Day celebrations too.

- KARI BARBAR, PILOT MOUNTAIN VINEYARDS

You won’t be disappointed with this wonderful and carefully crafted Oaked Chambourcine-Norton blend. This hybrid and native grape variety combination produces a full fruit subtle and delicate, earthy and berry structure with a dry tannin finish great for sitting by the fire and finishing off the evening.

- THOMAS SILVEY, ROARING RIVER VINEYARDS

Golden Road Vineyard’s Cab Franc is earthy with notes of red fruit, pleasant mid-palate taste of green bell pepper ending on black pepper. This is perfect with a holiday meal such as Thanksgiving or Christmas, or to enjoy on its own sitting around a fire. Enjoy especially on National Cabernet Franc Day on Dec. 4!

- CRISTA GUEBERT, GOLDEN ROAD VINEYARDS

We recommend our Grassy Creek flagship red wine, 2018 Red Barn Blend to enjoy during the colder days by the fire. This blend is great anytime and especially pairs well with warm and comforting meals such as soups or chilis. Our 2018 Red Barn Blend has aromas of dark cherry with a smooth lingering finish.

- JIM DOUTHIT, GRASSY CREEK VINEYARD

We like to celebrate Thanksgiving with bubbly. Our Vino di Lusso is a traditional méthode champenoise and is perfect for celebrating with family. We suggest pairing it with hors d’oeuvres before the main meal. It is bright and bubbly with crisp citrus notes so it lends itself well to small bites and cheeses. This wine was also just chosen as the winner of the drink category in the “Made in NC” Awards, presented by Our State Magazine.

- HAILEY KLEPCYK, PICCONE VINEYARDS
PIEDMONT REGION

1. Adams Vineyards and Winery
2. Autumn Creek Vineyard
3. A Secret Garden Winery
4. Baker Buffalo Creek Vineyard & Winery
5. Black Rock Vineyards
6. Cauble Creek Vineyard
7. Chatham Hill Winery
8. Clover Family Vineyards
9. Cougar Run Winery
10. Cypress Bend Vineyards

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Dennis Vineyards
Garden Gate Vineyards
Germanniont Vineyard & Winery
Gregory Vineyards
Grietje’s Garden Vineyard & Small Event Venue
Hinnant Family Vineyard
Honeygirl Meadery
Little River Wines
Locklear Vineyards & Winery
Morgan Ridge Vineyards & Brevhouse
Native Son Vineyard and Farm
Old Homeplace Vineyard
Old Stone Vineyard
Owl’s Eye Vineyard & Winery LLC
Rock of Ages Winery
Rocky River Vineyards
Southern Charm Winery
Stephens Vineyard & Winery
Stonfield Cellars

PIEDMONT REGION

11. Stony Mountain Vineyards
704-982-0922
26370 Mountain Ridge Road, Albermarle, NC 28001
Website: www.stonymountainvineyards.com
Owners: Ken, Marie and Devon Furr
Location: Stanly County — Take Hwy 24-27 East from Albermarle. Turn left at Stone Mountain sign. Turn right on Mountain Ridge Rd.
12. Treehouse Vineyards
13. Uwharrie Vineyards
14. Woodmill Vineyard
15. Zimmerman Vineyards

COASTAL REGION

1. Bannerman Vineyard And Winery
2. Bennett Vineyards
3. Botticelli Vineyards
4. Duplin Winery
5. Grapefull Sisters Vineyard
6. Huffman Vineyards Winery & Mirey Creek Gifts
7. Lake Road Winery
8. Lu Mil Vineyard
9. Mulligan Vineyard
10. Martin Vineyards
11. Noni Bacca Winery
12. Sanctuary Vineyards
13. The Country Squire Restaurant, Inn & Winery
910-296-1727
748 NC Hwy 24 & 50
Wassaw, NC 28398
Website: www.countrysquirenery.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
14. The Tipsy Bee
Vineyards on the Scuppernong, LLC
Phone: (644) 866-5151
Address: 255 S. Howe St., Southport NC 28461
Website: www.silvercoastwinery.com
John and Maryann Azzato
 Owners:
Website:

HAW RIVER AVA

1. Iron Gate Vineyards & Winery
2. Silk Hope Winery
3. Starright Mead
4. Wolfe Wines

MOUNTAIN REGION

1. Addison Farms Vineyard
2. Belle Nicho Winery
3. Billmore Estate Winery
4. Burntshirt Vineyards
5. Calaboose Cellars
6. Cerminaro Vineyard
7. Cherokee Cellars Winery
8. Eagle Fork Vineyards
9. Elk Mountain Winery
10. FernCrest Winery
11. Ginger Creek Vineyards
12. Green Creek Winery
13. Lake James Cellars
14. Mountain Brook Vineyards
15. Notley River Valley Vineyards
16. Overmountain Vineyards
17. Parker-Binns Vineyard
18. Saint Paul Mountain Vineyards
19. Shadow Line Vineyard
20. Silver Fork Vineyard & Winery
21. Six Waterpots Vineyard & Winery
22. South Creek Vineyards
23. Twisted Vine Winery
24. Valley River Vineyards
25. Waldensian Heritage Wines

APPALACHIAN HIGH COUNTRY AVA

1. Banner Elk Winery and Villa
2. Grandfather Vineyard & Winery
3. Linville Falls Winery
4. Plumtree Valley Vineyards
5. Raven Rock Vineyards
6. Spencer Mountain Vineyards
7. Thistle Meadow Winery
8. Watauga Lake Vineyard and Vineyards
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6952 Big Dry Run Road, Butler, TN 37640
Website: www.WataugaLakeWinery.com

SOUTHWEST VIRGINIA REGION

1. Blacksnake Meadery
2. Chateau Morrisette
3. Foggy Ridge Cider
4. Mt. Vale Vineyards
5. 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.

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Annual Listing with phone number, location, directions, website, owner and/or winemaker names and logo is $150 annually.

Call for temporary hours, curbside pickup and online ordering information.
The Yadkin Valley region boasts more than just a host of wineries and breweries. The arts are strong in the rolling foothills. Wine lovers visiting the area can add to their experience by traveling along the new Blue Ridge Craft Trails where they will meet renowned artisans, discover one-of-a-kind crafts and experience small-town charm.

From printmakers to weavers and luthiers, six artists and arts organizations in the Mount Airy and Elkin areas are featured on this new trail. A suggested itinerary and the profiles of participating sites can be found on the Blue Ridge Craft Trails website, BlueRidgeCraftTrails.com. Each craft site has a Blue Ridge Craft Trails logo emblem on their window or door to welcome visitors.

“Surry County’s long history of craft and creativity continues today,” said Angie Chandler, executive director of the Blue Ridge National Heritage Area. “We’re excited to celebrate the Yadkin Valley region as a vibrant center for handmade crafts.”

The Blue Ridge Craft Trails is an initiative of the Blue Ridge National Heritage Area (BRNHA). The project aims to promote craft artisans, arts organizations and heritage tourism to enhance economic opportunity in 25 Western North Carolina counties.

The six sites selected for the Surry County portion of the trail are: Foothills Arts Center (Elkin), John Furches Gallery (Elkin), Surry Arts Council (Mount Airy), The November Room (Elkin), Yadkin Valley Fiber Center (Elkin) and Yadkin Valley Quilts (Elkin).

Funding for the project was provided by Surry County Tourism Development Authority, Appalachian Regional Commission, The Community Foundation of Western North Carolina, the Henderson County Community Foundation Perry Rudnick Fund, the N.C. Arts Council, and the Blue Ridge National Heritage Area.

The Blue Ridge National Heritage Area, designated by Congress in November 2003, works to protect, preserve, interpret, and develop the unique natural, historical, and cultural resources of Western North Carolina for the benefit of present and future generations, and in so doing to stimulate improved economic opportunity in the region. National Heritage Areas are locally governed institutions that encourage residents, non-profit groups, government agencies, and private partners to work together in planning and implementing programs that preserve and celebrate America’s defining landscapes.
So… picture that it is Thanksgiving morning, and you have a full day of cooking ahead of you. You have your in-laws, your grandparents, your neighbors, your boss, your best friends from college and your dog sitter all coming to your house for a holiday meal. How are you going to get a group of strangers to come together and vibe to the same tune? Wine. The answer is wine. It has been a crazy year and there probably hasn’t been a better reason to uncork a bottle in recent history. Wine can be confusing. Wine can be intimidating. Sometimes expensive wine can be a complete disappointment, and sometimes cheap wine leads to a hangover. Here are a few tips to find a balance and get your hands on some awesome bottles that even the pickiest uncle, or wine snob cousin will appreciate.

First, start with the menu. Before even thinking about beverages, create a menu of what food will be served. Is it a standard turkey or ham entrée with green beans and mashed potatoes? If so, then stick with the old school classics of Bordeaux blends and full-bodied reds. One of my favorite Yadkin Valley red blends is the 2014 MEBOS BVC Parts from Stony Knoll Vineyards. BVC is a blend of Cabernet Sauvignon, Merlot, Cabernet Franc. Bordeaux is known for earthy full bodied tannic red blends that pair excellently with root vegetables, and turkey gravy.

Cabernet Franc is also a variety here in the Yadkin Valley that does very well and is often overlooked. If you have a lot of vegetarians at the table and are leaning heavily toward roasted veggies consider Cabernet Franc. It pairs perfectly with roasted carrots, baked potatoes, and green bean casseroles. Merlot doesn’t impress a crown anymore and Cabernet Sauvignon can get redundant, so give the Cabernet Franc from Dover Vineyards in Concord a try. It’s an amazing example of North Carolina Cab Franc and can compete with other examples from Chinon of the Loire Valley in France the capital of Cab Franc production.

So, what if you are not preparing the entire menu yourself and are having a potluck style holiday? If you can’t decide on a single bottle of red try to go with something lighter bodied and fruit forward. Pinot Noir is a common answer to this problem however, if you live in North Carolina why buy California Pinot Noir or red burgundy when there are other fun
grape varieties that will be unexpected and wow your guests. My hands down favorite red pairing with any holiday meal is the 2017 Dornfelder from Elkin Creek Vineyards. Dornfelder is a red grape historically grown in Germany and Austria but Elkin Creek’s Dornfelder is a crowd pleaser. It is one of those epiphany wines that I have shared with people and have changed many minds toward North Carolina wines. I wish more vineyards would place a bet on Dornfelder and start planting it. I bet with enough experimentation and research it could be a flagship for the Yadkin Valley.

Let’s talk about white wine. To paint with a very broad brush for time’s sake, white wines can be broken down into two categories; non-aromatic and you guessed it… aromatic varieties. Non-Aromatic refers to grapes like Pinot Grigio, Chardonnay, and Grüner Veltliner. Aromatic examples would be Viognier, Albariño, Riesling and one of my N.C. favorites Petit Manseng. At the beginning of any big social gathering it’s always a good idea to have a charcuterie and cheese board laid out while guests are arriving to help fill empty stomachs that have not had anything all day before the drinking starts. I always like to pair non-aromatic whites that have high acid to help cut through the fattiness of cheese and cured meats like the 2018 Vermentino from Piccione Vineyards. Vermentino can pair with salt, it can pair with fat, it can pair with just about everything.

Rosé is also not just for the hot days of summer. Rosé can be enjoyed year-round. Rosé is usually not that expensive comparatively and can bring freshness and fruitiness to any dish. One of the best rosés I have had recently is from Surry Cellars.

Surry Cellars is the label started by the Surry Community College wine making program and their 2018 Cabernet Franc rosé is killer.

So, are you still nervous and need to put together a game plan quickly? I have saved the best for last. A Sommelier’s cheat code for wine pairing is often thought of something only for new years and special occasions. The secret answer to all of your holiday wine trouble is sparkling! Sparkling wine can, will, and always pair with anything and everything. Everyone gets excited with the pop of a cork and something fizzy in their glass. You can nurse the same bottle of sparkling wine from the salad to the dessert course. There is some really great sparkling wine made in North Carolina. Most famously the Biltmore 2017 Blanc du Blanc. This is made in the traditional champagne method and is an incredible wine made from 100% North Carolina grown Chardonnay. There are also a lot of fun sparkling wines that deserve a lot of attention as well. The Petulant Naturales from Stardust Cellars located in Wilkesboro are incredible. Their Traminette Pet Nat has to be my favorite example of N.C. Traminette.

I hope this has given at least a little bit of framework and maybe a new perspective to your holiday gatherings. Just remember to not sweat the small stuff. If the wine is flowing and the smoke detector isn’t going off everyone will be enjoying themselves. Mission accomplished!

Jeremy Stamps is a Certified Sommelier and owner of The Wisdom Table, located at 101 East Main St. in Elkin.
The winter months don’t have to be drab and dreary. With the Yadkin Valley Winter Wine Passport, wine lovers can keep on enjoying the pleasures of their favorite vineyards or discover some new ones. The Winter Wine Passport program has seen several iterations over the years and now features tastings at 14 wineries, three breweries, and one distillery plus a commemorative gift and other discounts.

Elkin Creek Vineyard owner and winemaker Louis Jeroslow said the program saw a break during the pandemic due to safety concerns but things have now picked right back up and continued to grow.

Jeroslow said additional wineries have joined the program this year and organizers with the Tourism Partnership of Surry County are working to strengthen the outreach.

“It brings so many visitors to the area through the winter months when things are generally slow, people come to the area, stay at the hotels, eat at restaurants, shop in the shops and, of course, visit the wineries and breweries,” Jeroslow said of the passport program.

The program begins the day after Thanksgiving (Nov. 26, 2021) and runs through March 27, 2022. A one-time purchase of a Winter Wine & Beer Passport provides one tasting at each participating winery, brewery and distillery. Passport holders also receive a commemorative keepsake gift at their first tasting, as well as discounts at local restaurants, accommodations and merchants.

Participating wineries in the winter of 2021-22 are: Adagio Vineyards, Carolina Heritage, Elkin Creek, Golden Road, Grassy Creek, Haze Gray, Hidden Vineyard, Pilot Mountain, Roaring River, Round Peak, Serre Vineyards, Shelton Vineyards, Slightly Askew and Stony Knoll. The breweries are: Angry Troll, Skull Camp and Thirsty Souls. Mayberry Spirits

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By Kitsey Burns Harrison
kburns@yadkinripple.com
is the distillery.

Early bird purchase is $83 for an individual passport and $125 for a two-person passport through Thanksgiving (Nov. 25). Regular pricing begins the day after Thanksgiving with rates of $95 for an individual and $145 for two people. Estimated value of each passport is $350.

Organizers said the passport makes a great gift for holidays, birthdays and anniversaries. The passports are popular with locals as well as visitors to the Yadkin Valley Wine Region.

Through the passport program, lodging discounts of 10% or more are available at the following accommodations: Byrd’s Branch Campground, Elkin Creek Cabins at Elkin Creek Vineyard, Fairfield Inn & Suites Elkin, Frog Holler Cabins, Hampton Inn & Suites Dobson, Hampton Inn Mount Airy, Klonidke Cabins at Grassy Creek Winery, Olde Farmhouse at Carolina Heritage Vineyard, RiverWalk RV Park, The Rockford Inn, Slightly Askew Winery House, and the Winery House and Vineyard Cabin at Round Peak Vineyards.

The 2021-2022 Winter Wine & Beer Passport can be purchased at the Yadkin Valley Chamber of Commerce in Elkin, during normal business hours (Monday through Friday) or online at yadkinvalleync.com. In addition, passports are available at the participating wineries, breweries and distillery.

Elkin Creek Vineyard is among the participating wineries for the 2021-22 Yadkin Valley Winter Wine and Beer passport.

Hidden Vineyard is among the participants of the 2021-22 Winter Wine Passport program.
The onset of shorter days and cooler temperatures results in a state of halted growth and reduced metabolic activity called “dormancy.” The dormancy phase helps the vines to tolerate cold winter temperatures, and has an important influence on grapevine flowering and vegetative growth in springtime. During the dormant phase, vines need to be exposed to enough hours of cold temperature in order for bud break and normal spring growth to occur in the next season. Although it may seem that nothing is happening with the grapevine during the dormant phase, that’s not exactly true. Little activities do occur. The vines respire, for example, in order to maintain basic metabolic functions. During the dormant phase, grapevines survive based on carbohydrates reserves stored during the previous growing season, mostly as starch, in permanent wood structures, such as roots, trunks, and cordon.

During this same time of transition toward profound rest the wines have finished their primary fermentations. The white wines have been pressed, fermented, fined, and stabilized. The red grapes have been fermented, pressed, and have become still. Now is the time that these red wines will be transferred to their wine barrels for the long sleep. During the next 12-18 months in barrel aging the wines will be monitored, topped, and mostly left quiet for their deep dormant phase. Although it may seem that nothing is happening with the wine during the dormant phase, that’s not exactly true. Little activities do occur. There are important organoleptic changes that occur while the wine remains in contact with the wood.

The chosen wood type, species, origin, and toasting will slowly introduce additional flavor and structure. The micro-oxygenation of the wine will provide a scaffold for mature flavors and fragrances to develop while softening harshness. Together with the grape character these elements will slowly integrate into a new personality to emerge in the future.

Following a similar outpouring of labors, focus, worry, and work the grape growers and winemakers slowly transition toward a much needed period of something like dormancy. A time to recover, reflect, and recharge. Although it may seem that nothing is happening with the wine during the dormant phase, that’s not exactly true. Plenty of activities do occur. There is always a list of responsibilities that have been deferred during the busy harvest and Fall season. Equipment and things on the property to maintain and repair. Rest and healing of muscles and joints. Time to spend with family and loved ones. Personal projects pushed aside during the flurry.

Winter dormancy is also the time for winter pruning to be performed. This pruning sets the stage for the next year’s growing cycle. Woody canes from the previous year’s growth are cut off and new canes are selected from which the new shoots will grow come springtime. This pruning also stimulates the wines so that when warmer weather and sunshine arrive, the vines awaken to a new growth cycle. The same process metaphorically goes on with the wines in the barrels and with the grape growers in their homes. A time to recover, reflect, and recharge in time to awaken to a new growth cycle.

WINEMAKER’S CORNER

discover Jonesville

Heart of the Yadkin Valley

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16 ON THE VINE | WINTER 2021