



“View From Raffaldini Vineyards”

# Touring the Vines

Official Newsletter for Yadkin Valley Wine Tours, Inc.

Volume I

Issue I

## Upcoming Weekend Tours

|          |           |
|----------|-----------|
| Saturday | August 11 |
| Saturday | August 25 |
| Saturday | Sept. 8   |
| Saturday | Sept. 22  |
| Sunday   | Oct. 7    |
| Saturday | Oct. 13   |
| Saturday | Oct. 20   |
| Sunday   | Oct. 28   |
| Saturday | Nov. 10   |
| Saturday | Nov. 17   |
| Sat, Sun | Dec. 8, 9 |

Please check website for changes and more details  
[www.yadkinwinetours.com](http://www.yadkinwinetours.com)

### Special Wine Tours

#### **“Balloon and Brunch”**

Take a ride in hot air balloon over the Yadkin Valley in the morning followed by Champagne Brunch with tour of two wineries included. Limousine service or club van your choice.

#### **“Hummer and Vines”**

Tour the Yadkin Valley in the Triad’s largest Hummer Limousine. Bachelorette Party, Birthday Party not the matter — showing up in style is what counts with this tour.

Both these tours are custom tours so pricing is determined by only your imagination. Minimum 30 days notice for Balloon tours.

## A little “Wine 101”

by Jim Lavis

Hello again to all you wine lovers out there. For this issue I want to go over what I call WINE 101, some basic information you will need to have when buying, storing, and drinking wines.

The secret to buying wine is simple, find a good wine shop and develop a working relationship with the wine merchant. A good wine shop is one that has a good selection of several different varietals, and blends of those varietals. Varietal refers to the different grape types, such as Cabernet Sauvignon, Merlot, Chardonnay, Zinfandel, and some sweeter types like Niagra, Riesling, and various Muscadines. The wine shop you choose should also offer regular tastings which afford you the opportunity to experiment with different wines. They should have some type of newsletter to communicate with you regularly and offer educational opportunities. Most importantly, they should offer good wines at reasonable prices, and always be willing to work with each customer to share their knowledge and help you select that perfect bottle of wine every time.

Storing wine is also not very complicated. If you don't have a climate controlled wine cellar, you need only remember three words, temperature, light, and positioning. Temperature is critical. White wines should be stored between 40 and 45 degrees, and reds between 50 and 55 degrees. These temperatures keep the characteristics of the wines in check, and "in balance". Drink whites between 45 and 50 degrees and reds between 60 and 65 degrees. Personal choice plays a part in this so you need to experiment a little. These temperatures will insure you experience all the wonderful aromas and flavors the wine has to offer. Light is important to keep in mind. It's best to store your wines out of direct light, especially sunlight. Sunlight imparts heat, and may activate "agents" in the wine to cause an undesirable change in the wine. Also, don't store your wines long term in contact with fluorescent lighting. Some studies have shown that this "may" also damage wines. If you can't adhere to storing your wine exactly at these temperatures, don't worry, all is not lost. Just take care to not exceed storing above 70 degrees, keep the wine out of direct light, relatively still and undisturbed, and preferably laying on its side. Horizontal storage helps insure a moist cork. Storing wines above 70 degrees, at 75 to 80 degrees for example, may display a strong alcohol aroma which will overpower the other characteristics of the wine, masking its true balance.

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# Yadkin Valley WINE TOURS

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WE'RE ON THE WEB  
WWW.YADKINWINETOURS.COM

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*Wine is more than just a beverage with food,  
it is a romance with life...  
....stop and take a drink of it.*

**You don't have to fly five hours and spend thousands of dollars to experience fine wines and scenic vineyards...**

"The Yadkin Valley area is in the piedmont and foothills of the Blue Ridge Mountains and some have compared the grape-growing conditions of the area to France's Burgundy."

**Our goal** is to provide a complete touring experience of the Wineries & Vineyards in the Yadkin Valley and beyond, which is both fun and educational.

Our public tours are offered on Saturdays, April through November. Private tour groups of ten or more persons are welcomed year-round.

**Our all day tours include:**

\* Fun and informative wine tastings at 3-4 wineries. Let us teach you the "technique" of wine tasting. We will discuss the history of our state's fast growing wine industry, and the attraction of North Carolina's wines.

\* A delicious lunch in North Carolina's wine country (inform us of special dietary needs).

\* A chauffeured ride through the Yadkin Valley and beyond, along North Carolina's scenic highways and backroads.

\* Tours depart at 10:00 AM from and return by 5:00 PM to the Village Inn and Conference Center, 6205 Ramada Drive, Clemmons, NC 27012.

\* Cost includes all wine tasting fees, lunch, transportation, and a complimentary gift.



**"American Wine Society National Convention"**  
**Coming to Winston-Salem — Nov. 1,2,3**  
**Join and Register — [www.americanwinesociety.org](http://www.americanwinesociety.org)**

- Wine Education Seminars
- International Wine Tastings
- Wine Dinners and Tours
- Wine Industry Networking

## Wine 101 Continued

Ah, now we come to tasting wine, the best part for all of us I'm sure. Start with a good all purpose wine glass, one that is at least 10 ounces or greater. It should have a long stem, a tulip shaped bowl at the bottom, tapering to the rim. This will allow the aromas to concentrate to the top of the glass so you can evaluate and enjoy the wine to its fullest. As for the tasting part, start by pouring about one ounce in the glass and then proceed by the rule of the four "S's". First, See the wine by looking for clarity. Make sure there are not "floaties". Check the color. Both whites and reds should show a consistency of color from the center of the glass outward to the edge of the wine. A thin clear edge is also normal. Next, Swirl the wines in your glass. Use a very slight circular wrist motion to allow the wine to move in a circular in the glass. This takes a little practice to keep the wine from leaving the glass and going all over you. Your local wine merchant will show you how and with a little practice you will be swirling with the best of them. Swirling wine delivers oxygen to the wine, allowing all its aromas and flavors to come to life. Sniff the wine. Place your nose deep into the glass. This may look a bit odd, but believe me you will enjoy the result. Inhale with one long breath, or with a few short breaths. This allows those aromas (or bouquet in an older wine), to blanket your olfactory bulb deep in your brain. Relax, and concentrate on all the aromas you can identify with. This process triggers past memories and you will be surprised what comes to mind. Finally, Sip the wine. Take a sip, enjoy the flavors, as many will match up with the aromas and some new ones will surface. Use this process each time you taste wine, and you will enjoy the experience every time. Until next time, Salute!

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