NEWS AND HAPPENINGS IN SPRING/SUMMER 2017 THE MARYLAND WINE INDUSTRY OFFICIAL GUIDE Maryland INDUSTRY AND TOURISM **EPRESS** Discovering new varieties of grapes IN THEIR FIELD Lowering barriers to entry CREATING A WHOLE **NEW SPIRIT**

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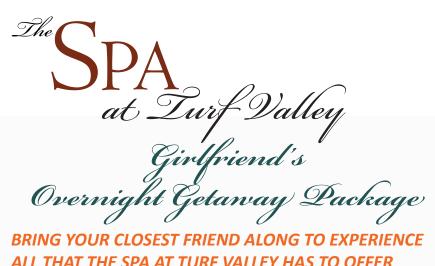


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Cover photo of Dr. Joseph Fiola courtesy of Edwin Harlan Remsberg.

Maryland WINE PRESS

Spring/Summer 2017

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EXECUTIVE DIRECTOR

Kevin Atticks

Maryland Wineries Association and Grow & Fortify

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PUBLISHERS

Beth Ditman Dorothy Doub

PROJECT MANAGER

Pam Moss

WRITER

Joe Cooney, Mayfield Media, Inc.

GRAPHIC DESIGNER

Emiko Danielian

BUSINESS DEVELOPMENT MANAGER

Jackie Panowicz

BUSINESS DEVELOPMENT SPECIALISTS

Kathy Berlin Cindy Fickey Sheana Gillis

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LETTER FROM THE DIRECTOR

Dear Readers,

Thanks for picking up a copy of the Spring/Summer 2017 Maryland Wine Press.

Spring in the vineyard is my favorite time of year. The landscape of bare vines begins to green one step at a time...first with bud-break, then the growth of leaves and soon thereafter, fruit set. It's an incredibly peaceful time to visit a vineyard. In the cellar, last year's white wines are nearing bottling, while the reds may be just settling in for aging.

The fifth annual Winter Wine was held at the B&O Railroad Museum in Baltimore at the end of January. It was a major success and showcased some of our best Maryland wines alongside an enjoyable evening of food and music. It also served as a great platform for unveiling our new Maryland Wineries Association Logo.

The inaugural Maryland Wine Month in March was a huge success, bringing visitors to wineries across the state. Many wineries offered preview tastings of reds from barrels, while others offered fun, artful experiences to get visitors out to the wineries in early spring.

This edition of *Wine Press* focuses on the theme of "innovations." We look at how new ideas and innovations are shaping and helping to expand our industry, and how some wineries are branching out into other activities and industries in order to grow their businesses. We also recognize the importance of the University of Maryland Extension program's work in helping vineyards to increase production and quality of their grapes, and also in educating new vineyard owners.

Over 80 of our wineries are open for tastings and tours, and many offer special events throughout the year. Check out our winery and event listings on www.marylandwine.com for hours, directions and more.

We hope you enjoy this edition of the Wine Press.

Cheers.

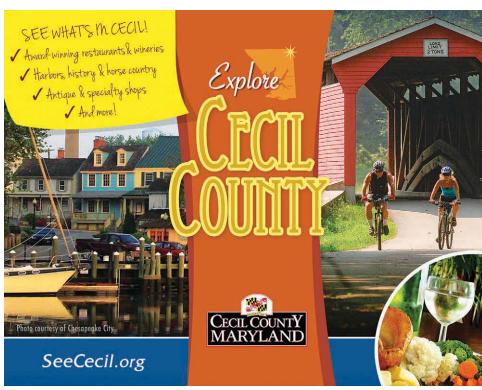
Kevin Atticks
EXECUTIVE DIRECTOR,
MARYLAND WINERIES ASSOCIATION

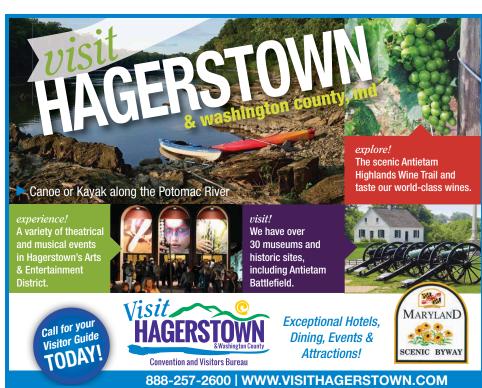
Only current winery members of the Maryland Wineries Association are represented in the Maryland Wine Press, Passport, maps, trails and on marylandwine.com





Be sure to find us on Twitter @ MDwine, follow us on Instagram @marylandwine and find us on Facebook too! We will share tips, recipes, and stories and let you know about our events.





It is a generally accepted fact that it's virtually impossible to create a great Riesling wine in Maryland due to the state's climate.

Riesling grapes thrive in colder climates, like those found in upstate New York, Canada and, of course, Eastern Europe.

So, what should a Maryland winemaker do if he or she wants to create a high-quality Riesling-style wine? Well, call Dr. Joseph Fiola, of course.

Fiola is an extension specialist for the University of Maryland, doing research on a wide variety of grapes and working closely with the state's wine industry to help it thrive.

One example of the type of work Fiola engages in can be found in a Riesling-style wine that he helped Big Cork Vineyards develop.

Fiola works with grapes from around the world to discover varieties that are both disease resistant and able to thrive in Maryland's diverse climates. One of the varieties he took a special interest in came from the areas in and around Russia.

"I really started concentrating on them because they did extremely well on the [Eastern] Shore, and under difficult conditions they were making wines that were very aromatic," said Fiola of this particular variety of grape.

"Riesling is a variety we don't grow very well in Maryland because it's a little too warm and it doesn't develop the aromatics that it would in like the Finger Lakes or in Canada, but we had a few of these Russian varieties that were making very, very nice, aromatic white wines under hot conditions, so I was real excited about those," he said.



THE GRAPE





Because the grapes were experimental varieties with odd names unknown by nearly anyone but Fiola himself, Fiola says many area winemakers shied away from using them.

"Growers would quickly lose interest because they didn't think they could sell or put 'XIV186' on the label," he said. "They thought it would be difficult."

Fiola points out that grapes are unique in this respect. "Most wineries like to have 'Chardonnay' on the label, 'Riesling' on it, 'Cabernet,' because the wine industry is one industry where people really do recognize varietal names, as opposed to no one knows most names of strawberries or peach varieties, but with grapes they know Cabernet Sauvignon; they know Chardonnay."

Finally, Dave Collins, the

winemaker at Big Cork Vineyards in Rohrersville, was so impressed by the wine produced by Fiola's grapes that he decided to take a chance and make his own wine out of them. He subsequently entered the wine, which he called Russian Kiss, into the Indianapolis International Wine Competition, and it took home double gold.

"It was the second-highest scoring wine in the competition," said Fiola with pride. "I think he has close to seven or eight acres of them right now growing."

And that's basically what Fiola does.

"I have a research project where I plant grape varieties in various locations around the state. As you know, Maryland's a pretty diverse state when you go from west to east. It can be like as cold as being in Russia in the western part and like being in the tropics in southern Maryland, so I have specific locations where I do variety trials," he explained.

Fiola searches the globe for areas producing great wine in climates similar to

WHISPERER

those found around Maryland. He then imports these varieties of grapes, grows them, takes notes on them, and, most importantly, makes wine out of them.

"I always say that my data is the wine, basically," he said. "If you're growing strawberries or peaches, people just taste the fruit and then they're good, but with grapes, you can't just taste the grapes and say, 'Well, this is a good place to grow grapes.' You have to really taste the wine."

Fiola does his research and informs area growers about a grape's yield, disease resistance, cold hardiness, and other factors. "And then I can let them taste the wine, because that's the bottom line. It doesn't matter how good the grape grows if it doesn't make a good wine," he said.

Since leaving Rutgers University to take his current position in 2001, Fiola says he's worked with nearly every winery in the state at one time or another. "The older wineries, when they're planting new stuff, they'll come to me and say, 'Hey, what's hot? What can we add to our repertoire of grapes that we're currently growing?" he said. "If a new grower comes in and says, 'I have no idea what to grow,' I can say, 'Come to my research farm. Here's the data and here's the wines that I've produced in an area very similar to your climate and your soils."

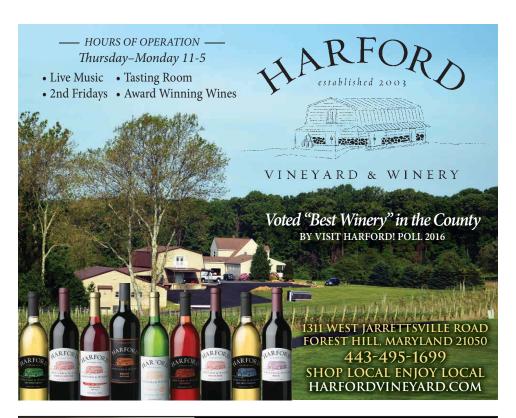
Fiola began his career working with other small fruits like raspberries and strawberries, but he found himself drawn to the grape research. He says that, having growing up in an Italian family, wine was part of his culture.

"Sunday afternoon, you have your homemade pasta dinner with your little glass of wine there—not the best stuff in the world, but it's part of the meal. So I've always had that interest in it," he said. "It's pretty seductive to get involved in the industry. It's a great group of people and it's fun to grow the grapes and then make the wine."

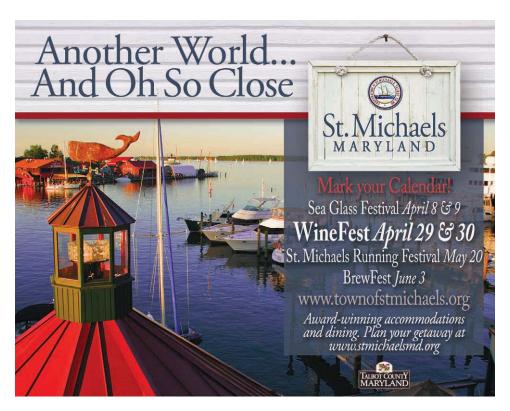
And how many people are actually encouraged to drink on the job?

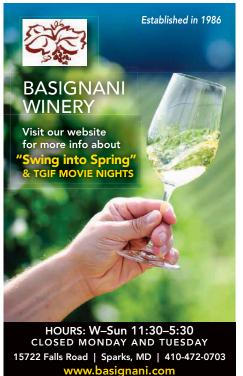
"When your final data is a glass of wine that you get to drink," said Fiola, "that's a pretty good industry to be involved in." (MWP)













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AT MARYLAND WINE CELLARS, ASPIRING WINEMAKERS CAN GET STARTED WITHOUT GETTING CRUSHED.

ecoming a winemaker is a dream that has often seemed out of reach for many wine enthusiasts. The land, the facilities, the staff, the know-how—it all seems too expensive and daunting to even consider taking part.

Maryland Wine Cellars in Westminster is trying to change all of that. According to Drew Baker, whose family owns Maryland Wine Cellars as well as Old Westminster Winery, it was only within the past few years that it became legal for winemakers in Maryland to share equipment and resources in an effort to lower the costs of production. But he says the concept has been in practice elsewhere for a very long time.

"If we look around the world, mature wine industries have been cooperating forever," he said. "If you look to France, for example, \infty







almost every family in certain regions of the country has their own vineyards, yet not every family has their own winery, their own facilities, their own winemakers. It's very common for the countryside to be covered in vineyards and every family to harvest their grapes and to transport them into the city center, where there's a large winery that is home to the production of many wines. And it's this model that I saw as particularly interesting for our region."

Although Maryland Wine Cellars is a new entity, started in 2016, Baker says Old Westminster Winery had been offering "custom crush"—producing wine for other people—for a couple of years. "Our client list, those other farms that we were cooperating with, was growing each year, and then at some point we realized that, hey, you know, there's a real market for this cooperation."

Baker says Maryland Wine Cellars is the first and only winery in Maryland dedicated to custom crush and alternating proprietorships. "I think Maryland Wine Cellars is providing a really important service to the growth of our industry because, first and foremost, it's lowering barriers to entry," he said.

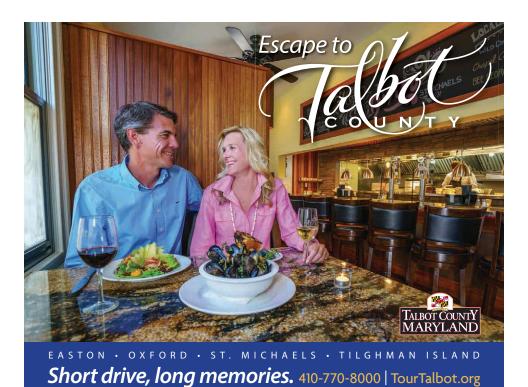
"Winemaking on the East Coast in the Mid-Atlantic was really a rich person's retirement game, because to go out and acquire a farm, to plant and manage a vineyard, to build a winery, hire a winemaker, hire consultants, you can imagine this takes millions of dollars," said Baker. "But today, because of Maryland Wine Cellars and because of this cooperative model, a farmer is able to grow or source grapes and then bring those grapes straight to Maryland Wine Cellars, and we effectively share space, equipment and expertise at a set rate fee, so there's really no capital up front."

The model is attractive for both farmers and non-farmers. Basically, anyone can purchase grapes from another source, bring them to Maryland Wine Cellars, and create their own wine. "The idea of trading or selling fruit has been done in Maryland for a long, long time, but it's really the specialized equipment that is necessary in my opinion to produce really beautiful wines. That's quite expensive and cost-prohibitive for everyone to acquire for themselves," said Baker.

If you have the grapes, Maryland Wine Cellars can help you with virtually every other step in the process. "That's everything from pressing to processing...









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That's destemming and sorting. All of the pumps, the climate-controlled, stainless-steel tanks for fermentation, and then space for barrel storage for the aging process," said Baker. "Different clients have different stylistic visions, but we really provide everything necessary to prepare a wine for bottling, and then we also are able to facilitate the bottling and packaging for clients."

By sharing the expenses associated with winemaking, Baker says the process becomes more affordable for everyone. "We essentially piggyback on each other's orders," he explained. "For example, if I wanted to buy bottles, capsules, corks, labels, and I went to these companies to source this sort of stuff, and I'm buying 500 of this and 1,000 of that, you can imagine that that's pretty low economies of scale, and it's really expensive."

But by combining orders, the price per winery goes down. "We kind of achieve some economies of scale together," he said.

Seven licensed wineries currently produce wine at Maryland Wine Cellars. Baker says that someone who wanted to try out winemaking could do so for an investment of a few thousand dollars rather than millions.

"We already have the facility. We already have the equipment. There's already a half dozen wineries that are sharing in making use







of this equipment, so effectively a prospective new wine business would just be using a little slice of excess of existing infrastructure," he said.

Baker says that some wine companies have started out using his custom crush services as a less-risky testing ground and then moved on to purchase their own equipment. Others choose to stay with the cooperative model.

Whether a new wine turns out to be a success or a failure, Baker believes that utilizing alternating proprietorships is a sound approach for anyone just getting started in the business.

"Rather than spend a million dollars out of the gate to figure it out," he said, "why wouldn't you, at a very set fee, create a product, focus on your brand, develop a market, and then spend the money once you know you have worked out all of the details?"



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Wineries





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To the East of the beautiful Chesapeake Bay lies Maryland's Eastern Shore. Whether you are on your way to the beach or just taking a drive to admire the beautiful Bay, the **Chesapeake Wine Trail** will lead you through one of the most scenic and charming parts of the state.



With the **Frederick Wine Trail**, you are invited to discover some of Frederick County's best agricultural bounty: its beautiful vineyards and outstanding wines. On the Frederick Wine Trail you will find a wide selection of fine wines, warm hospitality and a glimpse of the ancient art of wine making.



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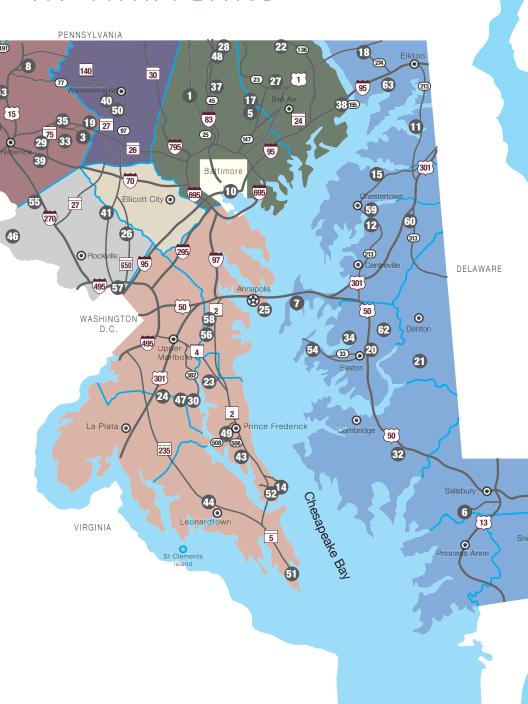


The **Piedmont Wine Trail** winds through Baltimore and Harford counties' countryside, a vibrant landscape of rolling hills dotted with thoroughbred horse farms and nationally-recognized wineries producing cellar-worthy reds and lively white wines— all just a short drive from Baltimore.

Visit **MarylandWine.com/Wine-Trails** before your trip to get directions, see suggested itineraries, accommodations and more.

Only current winery members of the Maryland Wineries Association are represented in the Maryland Wine Press, Passport, maps, trails and on marylandwine.com

IN MARYLAND



Wineries in Maryland

Refer to the previous page for description of trails and location on map.

- AH = ANTIETAM HIGHLANDS Wine Trail
- C = CAPITAL Wine Trail
- Ca = CARROLL Wine Trail
- ch = CHESAPEAKE Wine Trail
- F = FREDERICK Wine Trail
- Pa = PATUXENT Wine Trail
- Pi = PIEDMONT Wine Trail

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1 Basignani Winery 🖪

15722 Falls Rd. • Sparks, MD 21152 410-472-0703 • basignani.com

2 Big Cork Vineyards AH

4236 Main St.
Rohrersville, MD 21779
301-302-8032 • bigcorkvineyards.com

3 Black Ankle Vineyards

14463 Black Ankle Rd.
Mt. Airy, MD 21771
301-829-3338 • blackankle.com

4 Blue Mountain Winecrafters AH

117 East Baltimore St. Funkstown, MD 21734 240-675-0845 bluemountainwinecrafters.com

5 Boordy Vineyards Pi

12820 Long Green Pike Hydes, MD 21082 410-592-5015 • boordy.com

6 Bordeleau Vineyards & Winery 🛅

3155 Noble Farm Rd. Eden, MD 21822 410-677-3334 • bordeleauwine.com

7 Cascia Vineyards 🗅

1200 Thompson Creek Rd. Stevensville, MD 21666 410-604-2127 mcascia.wix.com/cascia-vineyards

8 Catoctin Breeze Vineyard F

15010 Roddy Rd. • Thurmont, MD 21788 240-578-3831 • catoctinbreeze.com

9 Charis Winery

17 Howard St., C5 Cumberland, MD 21502 240-581-3875 • chariswinery.com

10 Charm City Meadworks

3511 8th Avenue Suite A Baltimore, MD 21226 610-724-1981 charmcitymeadworks.com

11 Chateau Bu-De Bohemia Manor Farm h

237 Bohemia Manor Farm Ln. Chesapeake City, MD 21915 410-885-2500 • chateaubude.com

12 Clovelly Vineyards 🗅

301 Clovelly Ln.
Chestertown, MD 21620
410-708-1775 • clovellyvineyards.com

13 Cool Ridge Vineyard AH

19638 Cool Hollow Rd. Hagerstown, MD 21740 301-991-9246 • coolridgevineyard.com

14 Cove Point Winery Pa

755 Cove Point Rd. Lusby, MD 20657 410-326-0949 • covepointwinery.com

15 Crow Vineyard & Winery ch

12441 Vansant Corner Rd. Kennedyville, MD 21645 302-304-0551 • crowfarmmd.com

16 Deep Creek Cellars

177 Frazee Ridge Rd. Friendsville, MD 21531 301-746-4349 • deepcreekcellars.com

17 DeJon Vineyard Pi

5300 Hydes Rd. • Hydes, MD 21082 443-253-9802 • dejonvineyard.com

18 Dove Valley Winery 🚮

645 Harrington Rd. Rising Sun, MD 21911 410-658-8388 dovevalleywine.com

19 Elk Run Vineyards F

15113 Liberty Rd. Mt. Airy, MD 21771 410-775-2513 • elkrun.com

20 Far Eastern Shore Winery

8370 Ocean Gateway
Easton, MD 21601
410-690-8756 • feswinery.com

21 Faulkner Branch Cidery and Distilling Company Ch

4822 Preston Rd. Federalsburg, MD 21632 410-829-0334 • faulknerbranch.com

22 Fiore Winery and Distillery Pi

3026 Whiteford Rd.
Pylesville, MD 21132
410-879-4007 • fiorewinery.com

23 Fridays Creek Winery Pa

3485 Chaneyville Rd. Owings, MD 20736 410-286-9463 • fridayscreek.com

24 Gemeny Winery and Vineyards Pa

8606 Cedarville Rd. Brandywine, MD 20613 301-442-4670 • gemenywinery.com

25 Great Frogs Winery Pa

3218 Harness Creek Rd. Annapolis, MD 21403 410-626-6193 • greatfrogs.com

26 Great Shoals Winery

14526 New Hampshire Ave. Silver Spring, MD 20904 410-849-9616 • greatshoals.com

27 Harford Vineyard and Winery Pi

1311 W. Jarretsville Rd. Forest Hill, MD 21050 443-495-1699 • harfordvineyard.com

28 Harmony Vineyards

1338 Harris Mill Rd. Parkton, MD 21120 410-357-5280 harmonywinemd.com

29 Hidden Hills Farm & Vineyard F

7550 Green Valley Rd. Frederick, MD 21701 301-660-8735 hiddenhillsfarmandvineyard.com

30 JaneMark Winery & Vineyard Pa

15915 Bald Eagle School Rd. Brandywine, MD 20613 301-535-9126 janemarkwinery.com

31 Knob Hall Winery AH

14108 St. Paul Rd. Clear Spring, MD 21722 301-842-2777 • knobhallwinery.com

32 Layton's Chance Vineyard & Winery Ch

4225 New Bridge Rd. Vienna, MD 21869 410-228-1205 laytonschance.com

33 Linganore Winecellars

13601 Glissans Mill Rd. Mt. Airy, MD 21771 410-795-6432 / 301-831-5889 linganorewines.com

34 Little Ashby Vineyards ch

27549 Ashby Dr. Easton, MD 21601 410-819-8850 MarylandWine.com/wineries

35 Loew Vineyards F

14001 Liberty Rd. Mt. Airy, MD 21771 301-831-5464 • loewvineyards.net

36 Mazzaroth Vineyard AH

8333 Myersville Rd. Middletown, MD 21769 301-639-0303 mazzarothvineyard.com

37 Millstone Cellars Pi

2029 Monkton Rd. Monkton, MD 21111 443-470-9818 millstonecellars.com

38 Mount Felix Vineyard and Winery Pi

2000 Level Rd.
Havre de Grace, MD 21078
410-939-0913 • mountfelix.com

39 New Market Plains Vineyards

11111 West Baldwin Rd. New Market, MD 21774 240-674-5734 newmarketplains.com

40 Old Westminster Winery Ca

1550 Old Westminster Rd. Westminster, MD 21157 410-881-4656 oldwestminster.com

41 Olney Winery

18127 Town Center Dr. Olney, MD 20832 301-570-1907 olneywinery.com

42 Orchid Cellar Meadery and Winery AH

8546 Pete Wiles Rd.
Middletown, MD 21769
301-473-3568 • orchidcellar.com

43 Perigeaux Vineyards and Winery Pa

8650 Mackall Rd. Saint Leonard, MD 20685 410-586-2710 • perigeaux.com

44 Port of Leonardtown Winery Pa

23190 Newtowne Neck Rd. Leonardtown, MD 20650 301-690-2192 portofleonardtownwinery.com

45 Red Heifer Winery AH

12840 Red Heifer Winery Ln. Smithsburg, MD 21783 301-824-5210 redheiferwinery.com

46 Rocklands Farm 🖸

14525 Montevideo Rd. Poolesville, MD 20837 301-825-8075 rocklandsfarmmd.com

47 Romano Vineyard & Winery Pa

15715 Bald Eagle School Rd. Brandywine, MD 20613 301-752-1103 • romanowinery.com

48 Royal Rabbit Vineyards Pi

1090 Jordan Sawmill Rd. Parkton, MD 21120 443-721-6692 royalrabbitvineyards.com

49 Running Hare Vineyard Pa

150 Adelina Rd. Prince Frederick, MD 20678 410-414-8486 runningharevineyard.com

50 Serpent Ridge Vineyard Ca

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

51 Slack Winery & Vineyard Pa

19860 Pear Hill Rd. Leonardtown, MD 20650 301-872-5175 slackwine.com

52 Solomons Island Winery Pa

515 Garner Ln. Lusby, MD 20657 410-394-1933 solomonsislandwinery.com

53 Springfield Manor Winery & Distillery

11836 Auburn Rd. Thurmont, MD 21788 301-271-0099 springfieldmanor.com

54 St. Michaels Winery Ch

609 South Talbot St. St. Michaels, MD 21663 410-745-0808 st-michaels-winery.com

55 Sugarloaf Mountain Vineyard

18125 Comus Rd. Dickerson, MD 20842 301-605-0130 • smvwinery.com

56 Thanksgiving Farm Pa

195 Harwood Rd. Harwood, MD 20776 410-630-1511 thanksgivingfarm.com

57 The Urban Winery

949-A Bonifant St. Silver Spring, MD 20910 301-585-4100 theurbanwinery.com

58 The Vineyards at Dodon

391 Dodon Rd. Davidsonville, MD 20135 410-798-1126 dodonvineyards.com

59 The Vineyards at Dogwood ch

495 Pear Tree Point Rd. Chestertown, MD 21620 302-251-5212 vineyardsatdogwood.com

60 Tilmon's Island Winery 🚮

755 Millington Rd. Sudlersville, MD 21668 443-480-5021 • tilmonswine.com

61 Toasted Goat Winery

10 E Main St. Frostburg, MD 21532 301-268-3010 toastedgoatwinery.com

62 Triple Creek Winery Ch

11138 Three Bridge Branch Rd. Cordova, MD 21625 302-362-2795 MarylandWine.com/wineries

63 Turkey Point Vineyard Ch

116 S. Main St. North East, MD 21901 410-287-WINE turkeypointwines.com

64 Willow Oaks Craft Cider and Wine AH

6219 Harley Rd. Middletown, MD 21769 301-371-4814 willowoakscraftcider.com

BRANCHING OUT



ooking for a good place to raise your spirits? Try a Maryland winery—a few of them will even provide the spirits. That's right, some area vineyards are branching out . . . into craft distilling.

It makes sense in many ways, a kind of organic evolution. After all, a handful of alcoholic beverages already feel related to wine. Grappa, cognac, and many brandies, for instance, are distilled from grape byproducts like juice or discarded skins and seeds (called pomace).

In fact, traditional, "Old Country" drinks such as these were the starting points for Mike and Rose Fiore, owners and operators of Fiore Winery and Distillery in Pylesville. Already established vintners, the Fiores first began distilling their grappa in an effort to be practical and efficient; they wanted to find a use for the leftover dross from their winemaking. Then, after starting with limited batches of their Italian brandy, they kept going. Today, after thirty years as winemakers, they continue to add to an impressive collection of spirits that includes limoncello, whiskey, and even moonshine. According to their website, future plans include gin, rum, and more.







Cassinelli Winery on the Eastern Shore offers a similarly diverse selection. Having already established themselves with their award-winning reds and whites, Al and Jennifer Cassinelli could have continued to specialize in wine. Instead, they did the unexpected. Vodka, gin, corn whiskey, cider, and apple brandy now share the menu pages at their distillery and wine bar in downtown historic Chestertown. The owners encourage interested visitors to watch them at their craft, and perhaps sample their creations directly from the stills.

Other winery/distillery operations aren't quite as established or eclectic, but they can still offer many tantalizing options. Springfield Manor Winery and Distillery in Thurmont, near Frederick, only opened in 2014. But owners John and Amy St. Angelo have already expanded their repertoire to include Eau de Vie (a type of brandy) and grappa. A new vodka is also under development, as well as a signature gin flavored with the lavender growing near their eighteenth-century manor house.

Orchid Cellar is even more specialized. Since 2006, Marzanna and Andrzej Wilk have been crafting distinct wines in Middletown, but their not-so-secret other passion is mead. Unlike wine, mead is fermented from honey, and while Orchid Cellar offers some sweet wine/mead hybrids, the two drinks seem to have little in common. So, why do the Wilks brew their mead? Because they love it.

Love, that's one reason; others do it for fun, or creativity—or pragmatism. Some operations are relatively new, others are decades old. They're in the north, down the shore, at the foot of the Catoctin Mountains. They distill with fruit or grains or honey. It's difficult to say whether a small group of disparate but like-minded creators can signify a statewide trend. Maybe this melding of spirits thing is just a fad.

It's not, not really. It's still not the norm, but one reason the winemaking/distilling partnership looks like a twenty-first-century phenomenon is because it took some time for Maryland laws to catch up with those in other areas of the country. Unsurprisingly, one of the leaders in the movement to update the legislation was a vintner himself—Mike Fiore. There will surely be other members of this spirited group. In the meantime, there are more than enough distilleries already in Maryland to keep you busy.

THINKING OUTSIDE THE BOTTLE

"What do you have on tap?"
It's a common question asked in bars and restaurants by beer drinkers everywhere, but rarely does one hear the same question asked by customers ordering wine.
This may be changing.



More and more area winemakers, wine sellers and wine drinkers are catching on to the many benefits that come with wine in a keg.

One of the biggest benefits of kegged wine is its impact on the environment. "We see a lot of empty bottles," said Andrea O'Shea, who, along with her husband Nate, is one of three owners of Great Frogs Winery in Annapolis. "For a

restaurant that's serving by the glass, it doesn't make sense to put something in a bottle, put a label on it and put a cork in it when they're serving it in a glass and the bottle's getting thrown. The people aren't ever even looking at the bottle."

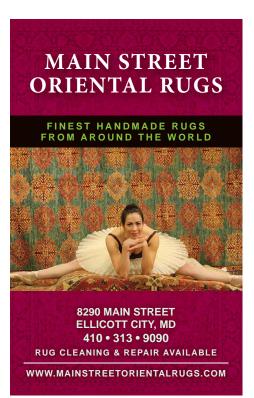
Brian Bolter, owner of Red Red Wine Bar in Annapolis, agrees. His establishment has offered wine on tap since it opened nearly six years ago, including wine from Great Frogs. A typical keg of wine holds about twenty-seven bottles of wine. "That's twenty-seven bottles, labels, corks, foil, and cardboard that isn't going into the trash," he said.

O'Shea says Great Frogs began kegging some of its wine in 2015 when it was requested by a client. "They were trying to reduce waste and carbon footprint, and so we kind of took on the task of providing wine for this large event using kegs," she said.

Once the Great Frogs team was educated about the kegging process, they started looking for other ways to incorporate kegging into their business. In addition to providing kegged wine to clients like Red Red Wine Bar, Great Frogs utilizes kegged wines at festivals, and they have plans to add a tap station to their tasting room.

Naturally, the company is hoping to add to its list of clients who purchase their kegged wine to sell in restaurants and bars. "The difficult thing is a lot of restaurants only have so many taps







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available, and they've always considered them being their beer taps," said O'Shea, "so [the challenge] is kind of getting places to be openminded or consider putting in an additional tap or line."

That was not a problem for Bolter. "I was always open to it, but I'm a wine professional and I understand it," he said. "Most people have jobs that don't involve wine, so they don't think about it like I do, so it's something that's novel to people, and it's just a bit of education and discussion."

In wines on tap but can have a

Bolter says his customers are often interested in wines on tap but can have a hard time with the concept of wine being delivered from such a large container. "Some consumers immediately think of bag-in-a-box wine, which has traditionally been less expensive, not very interesting wines that you can get at supermarkets," he said. "We have to work with our guests so they understand that we can have very high-end wine on tap and it doesn't impact the flavor at all, and it's actually fresher."



Bolter says that once customers understand the process and the benefits of kegged wine, there is a bit of a "cool factor" that becomes attached to it.

Nate O'Shea at Great Frogs agrees, especially when it comes to younger wine drinkers. "People don't look down upon it. It's actually kind of a cool thing," he said. "They don't care about all of the things that the older generation cared about. They just want to have good wine."

Another benefit of kegging wines is that it saves winemakers money in bottling and storage, which can then be passed on to the consumer. (Unfortunately, Bolter says that not all wineries he deals with pass along the savings like he would hope, which has kept him from expanding his wine-ontap program.) It also saves restaurants money because they don't have to worry about opening bottles that they do not sell every glass of wine from.

"If you have it tapped, you're not going to be losing any of the volume because it's protected by the CO₂," explained Andrea O'Shea.

Kegged wine is not a new concept



in many other parts of the world, including much of Europe. "A lot of the wineries, the best wine you can get, you fill a growler at the winery," said Nate O'Shea when comparing Europe to America. "When people think keg, you think beer, and I think it's changing. I think it will catch on."

Nate O'Shea says Great Frogs intends to incorporate more and more kegging into its business plan.

"For us, that's where we're moving," he said. "We'll always have our special wines

that you can age for twenty years, but the kegged wine, just from an environmental stand and then from really trying to attract a younger group of people, which Maryland really has a lot of, that's kind of our goal."

He says he thinks other wineries will catch on to the trend as well.

"A special bottle of wine, I think, will always have a place," he said. "Really what you want when you get a bottle of wine is you want what's inside of it, and with the keg, you get it really fast, and I think people are appreciating it." [MWP]



28TH ANNUAL MARYLAND GOVERNOR'S CUP COMPETITION RESULTS



The judging for the prestigious awards took place on Sunday, August 14, 2016 at the **Baltimore Center** Club with over 29 wine experts from the region who tasted over 150 different wines. including sparkling, whites, rosés and reds. Gold medalwinning wines competed for Best in Class and Best in Show honors

The Jack Aellen
Cup is new to the
competition this
year and specifically
highlights fruit wine,
cider and mead.
The cup is named
after Linganore
Winecellars founder,
Jack Aellen, who
pioneered wines
from fruit and honey
in Maryland.



Bests in Show

GOVERNOR'S CUP:

Boordy Vineyards • *Albariño 2015*

JACK AELLEN CUP:

Big Cork Vineyards • Black Cap NV

BEST IN CLASS

BEST WHITE:

Boordy Vineyards • *Albariño 2015*

BEST WHITE BLEND:

Turkey Point Vineyard • Lighthouse White 2015

BEST ROSÉ:

Crow Vineyard • Barbera Rosé 2015

BEST RED:

Catoctin Breeze Vineyard • Estate Cabernet Franc 2013

BEST RED BLEND:

Linganore Winecellars • Cabernet Reserve 2014

BEST FRUIT:

Big Cork Vineyards • Black Cap NV

BEST CIDER:

Great Shoals Winery • Hard Strawberry 2016

BEST DESSERT:

Big Cork Vineyards • Vidal Ice 2014

DOUBLE-GOLD MEDALISTS

Big Cork Vineyards

- Black Cap NV
- Vidal Ice 2014

Boordy Vineyards

• Albariño 2015

Bordeleau Winery

• Reserve Chardonnay 2012

Cool Ridge Vineyard

• Grüner Veltliner 2015

Crow Vinevard

Barbera Rosé 2015

Great Shoals Winery

Bay Light 2015

Linganore Winecellars

- Cabernet Reserve 2014
- Chardonnay Reserve 2015

Sugarloaf Mountain Vinevard

• Rosé 2015

GOLD MEDALISTS

Big Cork Vineyards

- Cabernet Franc 2014
- Chardonnay 2015
- Malbec 2014
- Petit Verdot 2014
- Russian Kiss 2015
- Viognier 2015

Boordy Vineyards

- Chesapeake Icon Chardonnay 2015
- Drv Rosé 2015
- · Rockfish 2015

Catoctin Breeze Vineyard

• Estate Cabernet Franc 2013

Clovelly Vineyards

- Hambleton Creek 2014
- Traminette 2015

Cool Ridge Vineyard

• Grüner Veltliner 2015

Crow Vineyard

- Sparkling Vidal Blanc 2014
- Vidal Blanc 2015
- Sauvignon Blanc 2015

Elk Run Vinevards

• Syrah 2013

Fig Tree Winery

- Winemaker's Helper Great Shoals Winery
- Block #1 Chambourcin 2014
- Hard Strawberry 2016

Knob Hall Winery

- Cabernet Franc 2013
- Petit Verdot 2013
- Prestige 2013

Linganore Winecellars

• Chambourcin Reserve 2015

Old Westminster Winery

- Anthem 2014
- Tapestry, Third Edition NV

Orchid Cellar Meadery and Winery

Archer NV

Port of Leonardtown Winery

- Albariño 2015
- Chambourcin 2014
- McIntosh Run NV
- Tributary White 2015

Sugarloaf Mountain Vinevard

- Chardonnay 2015
- Evoe 2013

Turkey Point Vineyard

• Lighthouse White 2015





Vinc events

MAY 6

Wine on the Half Shell BAY BRIDGE MARINA

MAY 20-21

Wine In the Woods

JUNE 3-4

Great Grapes
HUNT VALLEY

JUNE 17

DrinkMaryland: Centreville

JULY 8

DrinkMaryland: North Beach

AUGUST 5

Frederick Wine Festival

AUGUST 19

Eastern Bayside Blues & Wine Festival ESSEX

SEPTEMBER 16-17

Maryland Wine Festival WESTMINSTER

OCTOBER 21-22

Autumn Wine Festival SALISBURY

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Put on your vintage flapper and dapper fashions and experience the glamour of the Roaring 20's at the Stone Manor Country Club in Middletown. While you listen and dance to Jazz, you can savor decadent food and get a chance to taste craft beverages—provided by local wineries, breweries and distilleries. And you won't want to miss the 20's dance performers, antiques and the local crafts.

Advanced ticket price is \$25, at the door it's \$30. To purchase your tickets online, go to **www.mt.cm/frederick-wine-trail**. In addition, the tickets include a complimentary weekend of tasting in Frederick County at participating wineries!

The Frederick Wine Trail has been Maryland's "trailblazer" since its formation in 2007 as the first wine trail in the state. At that time, six Frederick County wineries decided to pool their talents and resources in order to publicize and promote the wines of Frederick. With the support of the Frederick County bureaus of Tourism and economic development, early cooperative endeavors included joint advertising, a website, trail brochures and even three wine festivals. As the number of member wineries has waned and again waxed, the Trail's enthusiasm and creativity has bubbled up again.







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