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The following are excerpts from:

DISCOVERING NEW JERSEY WINERIES

by Kevin M. Atkins

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Discovering New Jersey Wineries

Things to Know Before You Go! *(or, things I learned while writing this book!)*

1. Give yourself ample time and don't schedule anything else to do "back home" on the day of your visit. The whole idea of a winery is to lose a sense of time – talk, tour, and try some wine (and hopefully BUY BUY BUY when you find something you like!). The people who greet you in the winery more than likely either own the wineries or make the wine, so spend some time talking and asking questions. You might even make some new friends.
2. Dress comfortably. None of the wineries are formal. Or even semi-formal. Plus, New Jersey is one of those wonderfully diverse states where it can be chilly and drizzly on one end and scorchingly hot on the other. Be prepared for anything.
3. Bring friends and family along. It's much more fun to visit the wineries in small groups. Kids are welcome, too! (and some wineries even have fresh grape juice – free for kids!).
4. Don't be afraid to try all the wines. Maybe you only like sweet wines, dry wines, Chardonnays or Niagenas. Maybe you only like diet 7-Up. Even though you may think you only like one type of wine, try all the wines available for tasting – you may find that your tastes have evolved. Keep an open mind. Besides, many wineries offer free tastings (or charge a nominal fee) so it's no loss to you!
5. Take notes. In each chapter I've included only a selection or two from the winery's wine list. The rest is up to you. Don't worry about wine lingo. If a wine smells like pears, pineapples or blackberries, say so. On the flip side, if it tastes like diesel fuel, potting soil, or a wet saddle, say so – you may be on to something! It's not necessary to like every wine tried, but it's a good idea to record your likes and dislikes for future reference. Use the space under the recipes and in the back of the book for your own notes!



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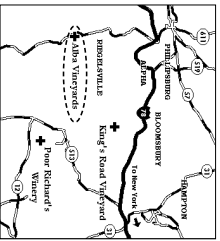
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Discovering NewEnergy Wines



ALBA VINEYARD

Founded: 1983
Owners: Rudy Marchesi & Tom Starko
Winemaker: Rudy Marchesi
Address: 209 Route 627
 Village of Tinsdale
 Middlefield, NJ 08848
Phone: (908) 995-7800
Fax: (908) 995-7155
WWW: www.albavineyard.com
Hours: Sat, Wed & Thurs 11 – 5 p.m., Fri 12 – 7 p.m., Sun 11 – 6 p.m., 7,000 – 17,000 cases
Annual production: \$5.99 – \$18.00
Price range of wines: Wholesale accessible, restaurants, adjoining art gallery.



Alba Vineyard

No matter which way you come via route 627, you're bound to see some wonderful scenery. Once arriving at the winery, you're in store for even more.

Alba Vineyard, open since 1983, is now home to the Musconetcong Fine Art Gallery. Along with festivals and concerts throughout the summer, Alba hosts local artists, exhibiting their work on the walls of the winery.

Rudy Marchesi, winemaker and co-owner of Alba, has high aspirations for the winery: "We want to be a cultural center for the



Alba's beautiful historic barn houses the winery, tasting room and art gallery.

community," he says, making the classic connection between wine and art.

"We consider what we do a high craft," says Rudy, proud of what Alba's become. "Sometimes we meet the art form."

Rudy's art is created in the cellar, which was built with limestone walls and set into the hillside to keep it a perfect temperature for winemaking. Inside, you'll see stacks of new oak barrels and large stainless steel tanks filled with soon-to-be award-winning wines. "We're not trying to be somebody else – we're trying to find out



Discovering NewEnergy Wines

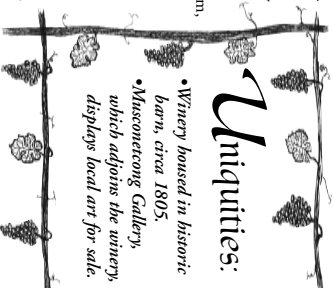
who we are," asserts Rudy, noting that he's traveled the world's vineyards and each has its own style and flair.

Rudy has guided Alba to find a style of its own using grape varieties that grow best in the region. Rudy uses Marchal Foch in a number of his wines. "It's a great grape," he proclaims. Taste his vintage port and you'll agree. This rich, intense, chocolately wine is 100% Foch.

Alba Vineyard is also the East Coast home of Windsor Vineyard, a California-based winery that leases space from Alba. Windsor sells its wines in the tasting room, but that's the extent of their relationship – no grape or wine sharing between them.

One of Alba's many strong points is its creative use of the historic barn built on the site in 1805. The barn houses the tasting room, art gallery and winemaking facilities. It has been preserved and is in great shape. As you tour the winery, notice the old stone and wooden beams that still support the barn.

Another of Alba's perks is the Musconetcong Gallery, where you can view the wares of local artists. Take a tour of the wonderful art – all of which is for sale – while enjoying the masterpiece in your glass.



Wine Selections:
Heritage: Heavy red blend of Foch and Cabernet Franc. Smooth and drinkable now, but should age well.
Port: Exquisite!...and getting better every year. Flavors of dark cherries and chocolate swirl in your mouth – all from Foch grapes.



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Alba Vineyard

Recipe

Chocolate Almond Cake a la Alba

- | | |
|-----------------------------------|------------------------------------|
| <i>Cake Ingredients:</i> | |
| 4 oz semisweet chocolate, chopped | |
| 1/4 cup unsweetened butter | 3/4 cup whipping cream, chilled |
| 1/2 cup blanched almonds | 1 1/2 tsp sugar |
| 2/3 cup sugar (divided) | 1 1/2 tsp Alba Red Raspberry Wine |
| 3 tsp cornstarch | 1/2 oz semisweet chocolate, grated |
| 3 eggs, separated | |
| 4 tsp Alba Red Raspberry Wine | |
| 1/4 tsp cream of tartar | |

Frosting Ingredients:

Cake: Position rack in the center of the oven; preheat to 350 degrees. Butter a 9 x 1 1/2-inch round cake pan. Line the bottom with parchment or foil; butter lightly. Melt chocolate and butter in a large heat-proof bowl set in a pan of hot water over low heat; stir until smooth. Then, cool for about 10 minutes.

Grind nuts with 3 tsp of the sugar in a food processor until as smooth as possible, then transfer to a small bowl. Thoroughly mix in 4 tsp sugar and the cornstarch. Stir into chocolate. Beat in egg yolks with a wooden spoon until mixture is smooth and thick. Stir in wine.

Using clean beaters, beat egg whites with cream of tartar in a large bowl until soft peaks form. Beat in remaining 1/4 cup of sugar, 1 tsp at a time. Continue beating until whites are stiff but not dry. Fold one-third of the whites into the chocolate mixture to lighten it. Spoon chocolate mixture back into whites; fold until blended and no white streaks remain. Pour batter into prepared pan.

Bake about 25 minutes. Let cool for 10 minutes, then run a thin-bladed knife around sides of the cake. Carefully turn out onto a wire rack and remove paper. Invert and cool completely. Refrigerate at least one hour before frosting.

Frosting: Beat cream with sugar and wine in a chilled bowl until soft peaks form. Spread on the sides and top of the cake. Grate chocolate on top. Serve at room temperature.



(This recipe was submitted by Alba Vineyard.)

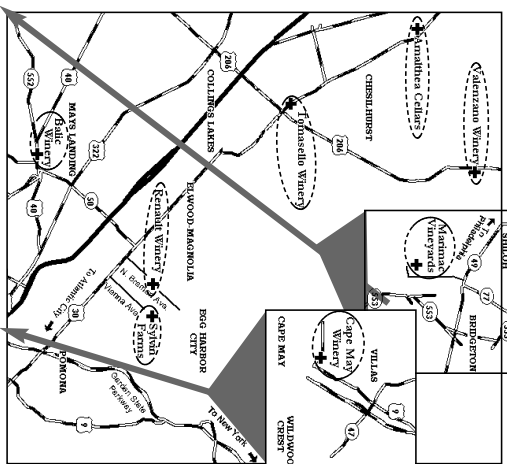
Discovering New Jersey Wineries

Southern New Jersey Wine Trail

This region could easily be divided in two, but I've kept it as one for this reason: these wineries all share a growing season moderated by the Atlantic to the east and south, and the Delaware River and Bay to the west and south.

Anathka, Valenzano, Tomassello, Renault, Sylvin and Balic wineries are each about 20 minutes from each other along U.S. Route 30, so touring the whole bunch in a day or two is relatively easy.

Cape May Winery is the state's southernmost winery, just is over an hour south of Renault, Sylvin and Balic. And Matimac is only an hour southwest of Tomassello or an hour west of Balic. Both are worth the trip, but be sure to call in advance to schedule tastings.



Southern New Jersey Wine Trail

Regional Suggestions

Restaurants:

- | | |
|---|--|
| Bait Box Restaurant
30 Handcock Rd.
Greenwich, NJ 08302
(856) 455-2610 | Oyster Bay Steak & Seafood
615 Lafayette St.
Cape May, NJ 08204
(609) 884-2111 |
| Fork's Inn Restaurant
4680 Pleasant Mills Rd.
Hammontron, NJ 08037
(609) 567-8889 | Peter Shields Inn
1301 Beach Ave.
Cape May, NJ 08210
(609) 884-9090 |
| Godmother's
413 S. Broadway
Cape May, NJ 08204
(609) 884-4543 | Ye Olde Centerton Inn
1136 Almond Rd.
Elmer, NJ 08318
(856) 358-3201 |
| Illiano's Restaurant
705 12th St.
Hammontron, NJ 08037
(609) 561-3444 | |

Accommodations:

- | | |
|---|---|
| Angel of the Sea B&B
5 Tennon Ave.
Cape May, NJ 08204
(609) 884-3369 | Peter Shields Inn
1301 Beach Ave.
Cape May, NJ 08210
(609) 884-9090 |
| Dr. Jonathan Pirney House
57 North Shore Rd.
Absecon, NJ 08201
(609) 569-1799 | Ranada Inn
308 White Horse Pike
Hammontron, NJ 08037
(609) 561-5700 |



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