



Birthday Tour –Raffaldini Vineyards

Touring the Vines

Official Newsletter for Yadkin Valley Wine Tours, Inc.

Volume III

Issue I

2009 Upcoming Wine Tours

Be My Valentine Wine Tour
Saturday, February 14, 2009
Raffaldini, Shadow Springs,
Dobbins Creek

St. Patrick's Day Singles Wine Tour
Saturday, March 14, 2009
Shelton, Rag Apple Lassie and Flinthill
Vineyards

Spring Bud Break Wine Tour
Saturday, April 4, 2009
Vineyards of the Swan Creek

Vineyards of Elkin Wine Tour
Saturday, April 18, 2009
Grassy Creek, Elkin Creek, Brushy
Mountain Winery

Mother's Day Wine Tour
Saturday, May 9, 2009
Black Wolf Vineyards and Winery, Stony
Knoll Vineyards, RagApple Lassie Vine-
yards and Winery

Memorial Day Wine Tour
Saturday, May 23, 2009
Round Peak Vineyards, McRitchie
Winery and Ciderworks,
Hanover Park

Please check website for changes and
more details
www.yadkinwinetours.com

Limousine Tours

Tour the Yadkin Valley in a
Limousine. Bachelorette
Party, Birthday Party not the
matter — showing up in style
is what counts with this tour.
These tours are custom tours
so pricing is determined by
only your imagination.

Franchise Opportunities
Raleigh Durham
Charlotte
Greensboro

Ancient History of Wine

Much modern wine culture derives from the practices of the ancient Greeks. While the exact arrival of wine in Greek territory is unknown, it was certainly known to both the Minoan and Mycenaean cultures. Many of the grapes grown in modern Greece are grown there exclusively and are similar or identical to varieties grown in ancient times. Indeed, the popular modern Greek wine, retsina, is believed to be a carryover from when wine jugs were lined with tree resin, which imparted a distinct flavor to the wine.

Evidence from archaeological sites in Greece, in the form of 6,500 year-old grape remnants, represents the earliest known appearance of wine production in Europe. Several ancient sources, such as the Roman writer Pliny the Elder, describe the ancient Greek method of using partly dehydrated gypsum before fermentation, and some type of lime after fermentation, to reduce acidity. The Greek writer Theophrastus provides the oldest known description of this aspect of Greek wine making.

Dionysus, the Greek god of revelry and wine and frequently referred to in the works of Homer and Aesop, was sometimes given the epithet *Acratophorus*, by which he was designated as the giver of unmixed wine. In Homeric mythology wine is usually served in "mixing bowls" – it was not traditionally consumed in an undiluted state – and was referred to as "Juice of the Gods." Dionysus was also known as Bacchus and the frenzy he induces, *bakcheia*.

Greek wine was widely known and exported throughout the Mediterranean basin, as amphorae with Greek styling and art have been found throughout the area, and was most likely the origin of the first appearance of wine in ancient Egypt. The Greeks introduced the *Vitis vinifera* vine and made wine in their numerous colonies in modern-day Italy, Sicily, southern France, and Spain.

In Egypt, wine played an important role in ancient ceremonial life. A thriving royal winemaking industry was established in the Nile Delta following the introduction of grape cultivation from the Levant to Egypt c. 3000 BC. The industry was most likely the result of trade between Egypt and Canaan during the Early Bronze Age, commencing from at least the Third Dynasty (2650–2575 BC), the beginning of the Old Kingdom period (2650–2152 BC). Winemaking scenes on tomb walls, and the offering lists that accompanied them, included wine that was definitely produced at the deltaic vineyards. By the end of the Old Kingdom, five wines, all probably produced in the Delta, constitute a canonical set of provisions, or fixed "menu," for the afterlife.

Wine in ancient Egypt was predominantly red. A recent discovery, however, has revealed the first ever evidence of white wine in ancient Egypt. Residue from five clay amphorae from Pharaoh Tutankhamun's tomb yielded traces of white wine. Finds in nearby containers led the same study to establish that Shedeḥ, the most precious drink in ancient Egypt, was made from red grapes, not pomegranates as previously thought.

Outside Egypt, much of the ancient Middle East preferred beer as a daily drink rather than wine, a taste likely inherited from the Sumerians. However, wine was well-known, especially near the Mediterranean coast, and figures prominently in the ritual life of the Jewish people going back to the earliest known records of the faith; the Tanakh mentions it prominently in many locations as both a boon and a curse, and wine drunkenness serves as a major theme in a number of Bible stories.

Yadkin Valley WINE TOURS

6390 Shallowford Rd.
Lewisville, NC 27023

336-793-4488

Info@yadkinwinetours.com

WE'RE ON THE WEB
WWW.YADKINWINETOURS.COM

*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.

Ancient History of Wine—Continued

Much superstition surrounded wine-drinking in early Egyptian times, largely due to its resemblance to blood. In Plutarch's *Moralia* he mentions that, prior to the reign of Psammetichus, the ancient Kings did not drink wine, "nor use it in libation as something dear to the gods, thinking it to be the blood of those who had once battled against the gods and from whom, when they had fallen and had become commingled with the earth, they believed vines to have sprung." This was considered to be the reason why drunkenness "drives men out of their senses and crazes them, inasmuch as they are then filled with the blood of their forbears

The Roman Empire had an immense impact on the development of viticulture and oenology. Wine was an integral part of the Roman diet and wine making became a precise business. As the Roman Empire expanded, wine production in the provinces grew to the point where the provinces were competing with Roman wines. Virtually all of the major wine producing regions of Western Europe today were established by the Romans. Wine making technology improved considerably during the time of the Roman Empire. Many grape varieties and cultivation techniques were developed and barrels and bottles began to be used for storing and shipping wine and bottles. Following the Greek invention of the screw, wine presses became common on Roman manors. The Romans also created an early form of appellation system, as certain regions gained reputations for their fine wines.

Wine, perhaps mixed with herbs and minerals, was assumed to serve medicinal purposes. During Roman times it was not uncommon to dissolve pearls in wine for better health. Cleopatra created her own legend by promising Marc Anthony she would "drink the value of a province" in one cup of wine, after which she drank an expensive pearl with a cup of wine. When the Roman Empire fell around 500 AD, Europe went into a period known as the Dark Ages. This was a period of invasions and social turmoil. The only stable social structure was the Catholic Church. Through the Church, grape growing and wine making technology was preserved during this period. (All credits for article—Wikipedia Online)