# New Hampshire's WINE & CHEESE TRAILS



Discover new adventures with three scenic driving loops through the heart of New England.







# NEW HAMPSHIRE'S WINE & CHEESE TRAILS

sun-warmed grapes and juicy fresh-picked apples. Grass-fed cows and hand-milked goats on farms that, as locals say, have been dairies "long as anyone around here can remember." Match that bucolic picture with 22 restaurants scattered throughout the state that have earned Wine Spectator Awards for their wine lists and you have the beginning of a beautiful friendship. Wine and cheese in New Hampshire form a subtle marriage of heady enthusiasm and ancient roots. As you meet the innkeepers and the local purveyors who supply the produce, cheese and wine, you will understand their passion for the beautiful surroundings and

love them both, is an expression of New Hampshire's commitment to bringing the best from farm to table, a movement that is formalized in the Farm to Restaurant collaboration between growers, producers and chefs. Visit New Hampshire and experience the culinary passion that is alive and well throughout the state.



often second-career vocations. The Wine and Cheese
Trails and the growing list of restaurants and
lodgings extending a special welcome to those who

"As you meet the innkeepers and the local purveyors who supply the produce, cheese and wine, you will understand their passion for the beautiful surroundings..."

## SAVOR THE SEACOAST

Three of the state's most distinguished vineyards and creameries take advantage of the coastal climate to fill bottles with delicate bouquets and create

tempting cheeses such as the piquant goat cheeses found at Full Moon Farm in Rochester.

Their farmstand is open year-round by appointment.

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Flag Hill Winery's vineyard stretches over 20 acres of land on a family farm in Lee. In the tasting room, guests sample fruit, red, white, dessert and port wines produced from nine grape varietals. Learn how apples turn to General John Stark Vodka in the distillery. Self-guided and group tours are available. Dinners prepared by Chef Ted McCormack in the winery's Ferguson-Davis Dining Room complement the bounty of the local roots and vines.

In nearby South Hampton, Jewell Towne Vineyards has won more than 100 medals in international competitions for its Seyval, Maréchal Foch, Chardonnay and Vidal Icewine. Stop by year-round for free tours, vineyard-direct wine purchases and tastings in the delightful post and beam tasting room.

Zorvino Vineyards in Sandown, produces wines from grapes grown on the 80-acre property as well as from grapes from major wine producing areas in Italy, Chile and California. The vineyard offers tours, tastings and a retail store selling wine-related items, year-round. Stay for one of the special wine dinners and wine and food pairings, or book a wedding or



event in the vineyard's charming function facility.

For a local celebration of the joys of the vineyard, the annual Winter Wine Festival uncorks January through March with a flourish of vintners' dinners, wine and chef pairings, tastings and other culinary events.

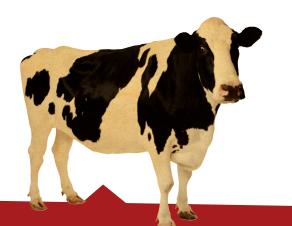


## ALONG THE APPLE WAY

Fruit wine and apple ciders complement the work of cheese artisans who help keep pastures from development. On the eastern banks of the Connecticut River, Boggy Meadow Farm in Walpole turns raw milk from its dairy herd of Holsteins into Alpine farmstead cheeses like creamy Baby Swiss and an aged, natural rind, hard cheese called Fiddlehead Tomme. Visitors are welcome for tours

Old World ciders are lightly alcoholic, often sparkling, and perfect complements to a variety of foods.

and to sample and purchase cheese directly from the farm. Nearby, the Walpole Mountain View Winery at Barnett Hill Vineyard crafts red and white wines from 25 different varieties of grape. Fresh grapes and fresh-pressed juice are also available during the fall harvest. Call ahead for tours, tastings and to visit the retail shop.



Silver Mountain Farms in Lempster produces sulfide-free fruit wines and hard ciders from its own fresh fruit. Tastings are available in the small retail shop.

In Lebanon, Farnum Hill Ciders

at Poverty Lane Orchards

produces six varieties of classic

dry ciders that are lightly alcoholic,

often sparkling, and perfect complements to a variety

of foods. In addition to cider tastings and sales, from

Labor Day through Halloween, the orchard offers

heirloom and antique apples for picking seven days

100 miles



At the top of the route, Piermont's Robie Farm, now in its sixth generation, produces Toma and Swaledale style cheese. Stop at their store for tours and tastings of the cheeses or purchase home baked breads, meats, raw milk and ice cream perfect for a picnic.

a week.

# MEANDER THE MERRIMACK VALLEY

Follow the wine and cheese trail to the "lake country" center of New Hampshire where June brings the annual Winnipesaukee Wine Festival.



Starting out in Amherst, LaBelle Winery infuses raspberries, blueberries, cranberries and heirloom apples into their signature fruit wines or sample grape wines from local harvests. Tastings are offered from June through October by appointment only. Not far away, Candia Vineyards in Candia, one of the top-ranked vineyards in New England, produces varietals from grapes that had never before been grown in New Hampshire. Tours and tastings are by appointment.

Agapè Homestead Farm in Center Ossipee is a goat dairy crafting four savory varieties of goat cheeses, feta and three spreadable chevres. Tours and tastings are available April through December at the farmstand.

In Gilmanton, Heart Song Farm offers fresh and moldripened goat cheeses and cheese-making classes from May



through October. Baby goats make visits to this scenic setting fun for the whole family.

Stone Gate Vineyard in nearby Gilford is a small vineyard producing wines from their own native, cold-weathered and French hybrid grapes. On weekends, visitors can tour the vineyard and sample the wines accompanied by local cow's milk cheeses from Sandwich Creamery. Visit the herd year-round at the creamery itself in Sandwich for cheddar, brie, tub cheeses and many other varieties.

...tour the vineyard and sample the wines accompanied by local cow's milk cheeses...

End your visit around the lake country with a stop at Via Lactea Farm in Brookfield. The dairy produces a variety of goat cheeses and is open March through December. Visit the farm store for tours and tastings, Wednesday through Sunday 9–6 or by

210 miles | 3 vineyards

4 dairies

2-3 days |

appointment.

## VINEYARDS AND WINERIES

## ADDRESS LISTINGS



702 High Street, Candia, NH 03034 603-867-9751 candiavineyards.com Bob Dabrowski bob@candiavineyards.com

## Farnum Hill Ciders at

## Poverty Lane Orchards

98 Poverty Lane, Lebanon, NH 03766 phone: 603-448-1511 fax: 603-448-7326 farnumhillciders.com Corrie Martin, Steve Wood & Louisa Spencer cmartin@farnumhillciders.com

## Flag Hill Winery and Distillery

297 North River Road (Route 155), Lee, NH 03861 phone: 603-659-2949 fax: 603-659-5107 flaghill.com Heather Houle wine-info@flaghill.com

## Jewell Towne Vineyards

65 Jewell Street, South Hampton, NH 03827 (Entrance to winery at 183 Whitehall Road) phone: 603-394-0600 fax: 603-394-0036 jewelltownevineyards.com
Peter Oldak
info@jewelltownevineyards.com



## La Belle Winery LLC

100 Chestnut Hill Road, Amherst, NH 03031 phone: 603-828-2923 fax: 603-864-2748 labellewinerynh.com Amy La Belle amy@labellewinerynh.com

### Silver Mountain Farms

223 South Road, Lempster, NH 03605 603-477-2026 silvermountainciders.com Steve Miner sminer@wildblue.net

## Stone Gate Vineyard

27 David Lewis Road, Gilford, NH 03246 603-524-1655 Peter Ellis pbjeli@metrocast.com

## Walpole Mountain View Winery at Bartlett Hill Vineyard

114 Bartlett Hill Road, Walpole, NH 03608 603-756-3948 bhvineyard.com Virginia Carter vineyard@sover.net

## Zorvino Vineyards

226 Main Street, Sandown, NH 03873 phone: 603-887-8463 fax: 603-887-5796 zorvino.com Jim and Cheryl Zanello Tom Zack tzack@zorvino.com

## **DAIRIES**

## ADDRESS LISTINGS



## Agapè Homestead Farm LLC

40 Route 16B, Center Ossipee, NH 03814 603-539-4456 Kevin and Janna Straughan Strong1@localnet.com

## Boggy Meadow Farm

13 Boggy Meadow Farm, Walpole, NH 03608 boggymeadowfarm.com 603-756-3300 Stan Richmond info@boggymeadowfarm.com

### Full Moon Farm

173 Estes Road, Rochester, NH 03867 603-332-7440 Terri Melville fullmoondairy@hotmail.com

## Heart Song Farm

70 Tibbetts Road, Gilmanton Iron Works, NH 03837 603-364-4628 heartsongfarmnh.com Valerie Davies valerie@heartsongfarm.com

## Robie Farm

25 Route 10, Piermont, NH 03779 603-272-4872 Mark Robie markrobie@hotmail.com

## The Sandwich Creamery

134 Hannah Road, North Sandwich, NH 603-284-6675 sandwichcreamery.com Tom and Lisa Merriman sandwichcreamery@aol.com

## Via Lactea Farm

366 Stoneham Road, Brookfield, NH 03872 603-522-3626 vialacteafarm.com Jenny and Andy Tapper info@vialacteafarm.com

# VINEYARDS, WINERIES & DAIRIES MAP LISTINGS

Use this map to plan out your own wine and cheese trail! Locations are approximate.

Please contact each vineyard or dairy for exact directions or go to visitnh.gov for more detailed maps and area information.

## SAVOR THE SEACOAST

- 1. Flag Hill Winery and Distillery
- 2. Jewell Towne Vineyards
- 3. Zorvino Vineyards
- 4. Full Moon Farm

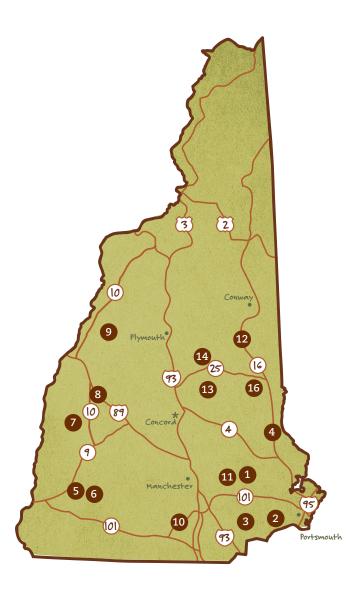
## ALONG THE APPLE WAY

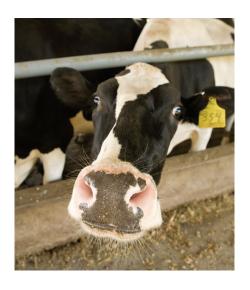
- 5. Boggy Meadow Farm
- 6. Walpole Mountain View Winery at Bartlett Hill Vineyard
- 7. Silver Mountain Farms
- 8. Farnum Hill Ciders at Poverty Lane Orchards
- 9. Robie Farm

## MEANDER THE MERRIMACK VALLEY

- 10. La Belle Winery LLC
- 11. Candia Vineyards
- 12. Agapè Homestead Farm LLC
- 13. Heart Song Farm
- 14. Stone Gate Vineyard
- 15. Sandwich Creamery
- 16. Via Lactea Farm







For more information including itineraries, vacation planning tools and more, go to visitnh.gov.

