



## 2-DAY TOUR INCLUDES

- 2 nights at [Glen-Ella Springs Inn](#). Each couple is provided bottles of wine personally signed by the winemakers
- Transportation to and from wineries is included
- The commentary of a private wine instructor
- Breakfast and lunch each day
- A four-course wine dinner on Saturday evening

## TOUR BREAKDOWN

- Day 1** Arrive at Glen-Ella Springs Inn at 4:00pm
- Day 2** [Tiger Mountain Vineyards](#) tour, tasting and picking, southern iced tea in the vineyard, catered lunch, wine dinner
- Day 3** [Persimmon Creek Vineyards](#) tour, tasting and picking, vineyard picnic, wine samplings

# Wine Harvest Weekend At Glen-Ella Springs



*Glen-Ella Springs Inn (photos courtesy Glen-Ella Springs)*

*Connect With Wine offers an exclusive look at Georgia's burgeoning winemaking industry during the height of the harvest season. Hosted by Connect With Wine President Michael Bryan, you will experience unparalleled vineyard access and private winemaker discussions during the most fascinating part of the winemaking process. Fine dining and rustic-elegant accommodations will be provided by premier Northeast Georgia mountain retreat, Glen-Ella Springs Inn.*

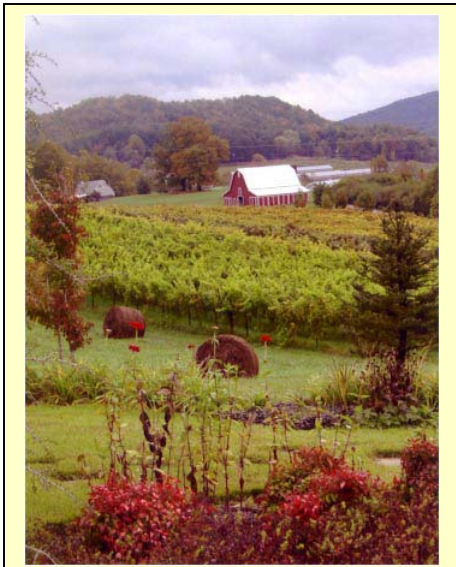
**September 10 - 12th, 2004**

### Cost and Details:

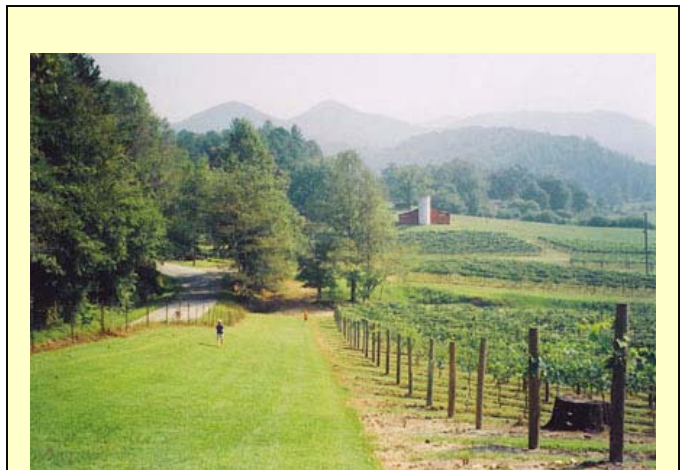
- \$799 per couple
- Double occupancy rooms
- Room taxes & gratuity is included in price

### Reservations:

Can be made at [www.connectwithwine.com](http://www.connectwithwine.com) or by calling 404-784-7696, payable by check or major credit card.



*Tiger Mountain Vineyards*



*Persimmon Creek Vineyards*

This hands-on weekend will feature commentary from professional winemakers, who will lead tours of their own vineyards. Participants will actually walk the vineyards, sample grapes on the vine and learn how close they are to harvest. Discussions will include grape farming, selection, and the fermentation process. Tastings at each winery will invite a discussion of how Georgia wines compare with other regions, including France and California.

#### **DAY 1:**

*Morning* - Start the day right with a country breakfast, and then we're off to Tiger Mountain Vineyards. After touring (and possibly some picking) in the vineyards, we'll take a mid-morning break at John & Martha's house (in the vineyard) for iced tea, coffee and fresh muffins.

*Afternoon* - As morning vineyard interaction gives way to hunger, a catered lunch is brought to us. After lunch we take our tour into the winery and talk about (and touch/do in many cases) the key winemaking steps during Harvest. Late afternoon finds us in the tasting room, experiencing wine from previous vintages, and summarizing our learned experiences that day.

*Evening* - Head back to Glen Ella for aperitif (wines/cheeses) on the porch, and then enjoy the company of the winemaker for a four-course wine dinner, care of Glen Ella's Chef.

#### **DAY 2:**

*Morning* - After a hearty breakfast, we head to Dr. Sonny Hardman and his wife Mary Ann's winery, Persimmon Creek, for a full day of exploration, beginning in the vineyard. Dr. Hardman really enjoys explaining Persimmon's unique Viticulture and Vinicultural methods.

*Afternoon* - Lunch brings a nice catered meal picnic-style in the vineyard; afternoon brings intensive winery touring, then wine sampling in the tasting room while summing up the entire weekend's experience!

#### **Purchasing Wines from the Wineries**

While the wineries are protected in their ability to sell wine from their tasting rooms on Saturday, it is forbidden on Sunday. Thus, purchases will be allowed on our Saturday tour at Tiger Mountain Vineyards, but other arrangements will need to be made for purchasing wines from Persimmon Creek on Sunday.

### TIGER MOUNTAIN VINEYARDS

- Family-owned and operated by Dr. John & Martha Ezzard, and Bill & Leckie Stack
- Vineyards planted in 1995
- Vineyard elevations of 2,000 ft above sea level

Grape Varietals Planted:

- Cabernet Franc—French Varietal
- Tannat—French Varietal
- Malbec—French Varietal
- Viognier—French Varietal
- Mourvedre—French Varietal
- Tinta Cao-- Portugese Varietal
- Touriga Nacional—Portugese Varietal
- Norton—Native American Varietal
- Petit Manseng—French Varietal

### PERSIMMON CREEK VINEYARDS

- Family-owned and operated by Dr. Sonny & Mary Ann Hardman
- Vineyards planted in 2000
- Vineyard elevations of 2,000 ft above sea level

Grape Varietals Planted:

- Riesling—German Varietal
- Merlot—French Varietal
- Cabernet Franc—French Varietal
- Seyval Blanc—  
French/American Hybrid

### SUGGESTED READING LIST

*The All American Cheese and Wine Book*, By Laura Werlin

*American Vintage: The Rise of American Wine*, By Paul Lukacs

*Native American Grapes*, By Hudson Cattell

*Drink: A Social History of America*, By Andrew Barr

### Clothing and Packing Tips

Light, loose fitting clothing that provides comfort during our vineyard and winery excursions is essential for the weekend. In September, the average high temperature for Clayton, GA is 79° and the average low temperature is 56°. For our time in the vineyards, a sun hat, sunglasses, and sturdy

pair of walking shoes would be advised, as well as jeans. As the sun sets in the evening and we take aperitif on the porch, a light jacket, pullover or sweatshirt might come in handy.

### Tipping

Your trip price is inclusive of all gratuities and taxes.

## About Glen-Ella Springs Inn

Construction began in 1875 on the Inn, named for Glen Davidson and his wife, Ella. Today, the 16-room inn is listed on the National Register of Historic Places and has received a plethora of preservation awards.



The Inn's cuisine has been showcased in numerous publications. In the 2001 Fodor's Compass Guide to Georgia, well-known food writer John T. Edge says "Probably the best white tablecloth restaurant in the mountains can be found at Glen-Ella Springs Inn." Meals will be prepared by Chef Chris Bolton and Innkeeper Barrie Aycock, who have led Glen-Ella Springs Inn's dining program to widespread regional acclaim.

