



## 2-DAY TOUR INCLUDES

- 2 nights at [Smithgall Woods](#)
- 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 Smithgall Woods at 4:00pm
- Day 2** [Frogtown Winery](#) tour of vineyards and winery, catered lunch, wine samplings, wine dinner
- Day 3** [Habersham Winery](#) tour, tasting, vineyard picnic, wine samplings

# Wine Harvest Weekend At Smithgall Woods



*Frogtown Winery (photo courtesy Frogtown )*

*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 the premier North Georgia mountain retreat, Smithgall Woods.*

**September 24 - 26th, 2004**

### Cost and Details:

- \$999 per couple
- Double occupancy rooms
- Room taxes & gratuity is not 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.



*Frogtown grapes (photo courtesy Frogtown)*



*Habersham Wines (photo courtesy Habersham Winery)*

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 possibly pick a few if they are ready) 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 Frogtown Winery. We'll tour/taste & pick in the Vineyards, with plenty of educational discourse from winemaker Jordan Kritzer.

*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 Smithgall Woods for aperitif (wines/cheeses) on the porch, and then enjoy the company of the winemaker for a four-course wine dinner, care of Smithgall's Chef.

#### **DAY 2:**

*Morning* - After a hearty breakfast, we head to Habersham Winery, for a full day of exploration, beginning at the winery.

*Afternoon* - Lunch brings a nice catered meal picnic-style at the winery; 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**

Frogtown Winery is open Saturday from 12 – 6pm and Sunday from 1 – 5pm for touring, tastings and sales.

Habersham Winery is open 7 days a week for touring, tastings and sales. Monday through Saturday from 10 – 6pm and Sundays, 12:30 – 6pm

### **FROGTOWN WINERY**

- Family-owned and operated by The Kritzer family since 1998
- Winemaker Jordan Kritzer received oenology degree at Univ. of CA--Davis

Grape Varietals Planted:

- Cabernet—French Varietal
- Merlot—French Varietal
- Sangiovese—Italian Varietal
- Viognier—French Varietal
- Tempranillo—Spanish Varietal
- Touriga Nacional—Portugese Varietal
- Norton—Native American Var.
- Chardonnay—French Varietal
- Marsanne—French Varietal
- Roussane—French Varietal
- Vidal & Seyval—French/American Hybrids

### **HABERSHAM WINERY**

- One of the first Georgia wineries, producing wines since 1983
- Winemaker Andrew Beatty received oenology degree at Univ. CA--Davis

Grape Varietals Planted:

- Cabernet—French Varietal
- Merlot—French Varietal
- Chardonnay—French Varietal
- Riesling—German Varietal
- Vidal & Seyval & Chambourcin French/American Hybrids

### **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 Helen, GA is 80° and the average low temperature is 58°. 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 includes gratuities, but not taxes of 7%.

## *About Smithgall Woods*



Hidden in the Blue Ridge Mountains, The [Lodge at Smithgall Woods](#) is a 5,600-acre mountain retreat that combines a unique natural setting with the seclusion and rustic charm of a private mountain estate. The Lodge offers upscale rustic accommodations for 28 overnight guests, countless outdoor recreational activities, and one of the Southeast's finest trout streams and gourmet cuisine.

