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JULY/AUGUST 2023



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## *Vintage Ohio Wine Festival*

And A Little Brew, too



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The Midwest's Wine, Food And Music Festival  
August 4-5, 2023 Noon-9pm Each Day

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Produced by Ohio Wine Producers Association



# There's More to Explore

30+ Wineries in the Grand River Valley



Request a guide at  
**MyLakeOH.com**  
#RemarkableLakeCountyOH



# Vintage Ohio Wine Festival

And A Little Brew, too

August 4<sup>th</sup> & 5<sup>th</sup> Noon-9 p.m. Each Day

Lake Metroparks Farmpark • Kirtland, Ohio • [www.VisitVintageOhio.com](http://www.VisitVintageOhio.com)

## Getting the Most Out Of Your Vintage Ohio Experience

To recreate the 'Vintage Experience,' gather some Vintage 'groupies' you know. For easier comparisons have each bring a bottle of a single varietal or style. If there is a mix of colors or varieties, plan to taste whites before reds, lighter bodied before heavier ones; dry before sweet, young before older ones.

To not detract from the experience, glasses should be plain with a thin rim and stemmed to allow the wine to be easily swirled. Create a simple background with a white tablecloth. Supply notepaper, bottled water, simple breads, and relatively neutral cheeses to clear the palate between varieties. Fill glasses only ¼ full so the wine can be swirled, and no one over-imbibes.

### Tasting techniques:

Tilt the glass to observe the color. Whites range from nearly colorless to golden in hue. Younger wines may have a greenish cast, more mature wines, straw like color. Oak aged whites are darker than those made in stainless tanks. Young reds will show hints of purple and violet; more mature reds, cherry-like in color to shades of brick. Rose' wines will display soft pink or pale red undertones.

Swirl the wine. Sweet wines and full-bodied ones will cling to the side forming 'legs' [viscosity comes from sweetness or alcohol content] while lighter, dryer wines usually have no 'legs.'

Smell the wine to enjoy the 'nose' or the complex aromas released by swirling. Young wines will emit fresh and fruity aromas. Older wines will be more complex. Whites may release citrus, apricot, melon, honey, or pineapple aromas. Older reds may show may toast, coffee, tea, tobacco, cloves, or bell peppers. Oaked aged wines will show a hint of vanilla.

Taste: Slosh the wine in the mouth, to expose wine to all taste buds. Balance among the fruit, acids and sweetness should be in 'harmony.' Finally, the 'finish' will be the overall lasting impression on the mind and palate.

Stop by the Schott Zwiesel tent for a first hand demonstration.

Enjoy!

Donnie

## And A Little Brew, too

To showcase some of the other craft beverages from our area.

Craft beers will be available for sampling and by the glass in the Beer Pavillon again this year.



## Vintage Ohio Wine Festival 2023 Wineries:

**AMERICAN WINERY, WAUSEON**  
[AmericanWineryOhio.com](http://AmericanWineryOhio.com)

**D & D SMITH WINERY, NORWALK**  
[DDSmithWinery.com](http://DDSmithWinery.com)

**DEER'S LEAP WINERY, GENEVA**  
[DeersLeapWinery.com](http://DeersLeapWinery.com)

**EMERINE ESTATES, JEFFERSON**  
[EmerineEstates.com](http://EmerineEstates.com)

**FIRELANDS WINERY, SANDUSKY**  
[FirelandsWinery.com](http://FirelandsWinery.com)

**HOCKING HILLS WINERY, LOGAN**  
[HockingHillsWinery.com](http://HockingHillsWinery.com)

**LINCOLN WAY VINEYARDS, WOOSTER**  
[LincolnWayVineyards.com](http://LincolnWayVineyards.com)

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[oshwinery.com](http://oshwinery.com)

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**SWISS HERITAGE WINERY, DOVER**  
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**UGLY BUNNY WINERY, LOUDONVILLE**  
[UGLYBUNNYWINERY.COM](http://UGLYBUNNYWINERY.COM)

**URBAN VINTNER, WILLOUGHBY**  
[UrbanVintner.net](http://UrbanVintner.net)

# The Midwest's Wine, Food and Music Festival

# Vintage Ohio Wine Festival

And A Little Brew, too

August 4<sup>th</sup> & 5<sup>th</sup> Noon-9 p.m. Each Day

Lake Metroparks Farmpark • Kirtland, Ohio • [www.VisitVintageOhio.com](http://www.VisitVintageOhio.com)

## Entertainment Schedule

### FRIDAY, AUGUST 4

#### STAGE 1:

1:00 - 3:00 Jim Ales  
3:30 - 5:45 Light of 2 Moons  
6:15 - 8:30 The Level Up Band

#### STAGE 2:

12:30 - 2:45 Stan Miller  
3:25 - 5:40 Mike Williams on Sax  
6:20 - 8:35 Horns-N-Things

### SATURDAY, AUGUST 6

#### STAGE 1:

1:00 - 3:00 Miles Beyond  
3:45 - 5:45 The Breeze Band  
6:30 - 8:45 Forecast

#### STAGE 2:

12:30 - 2:45 The Discovery Band  
3:25 - 5:40 Dirk Quinn Band  
6:20 - 8:35 Colin Dussalt Blues Project Band



Chef Lisa Pucci Delgado

## Vintage Ohio Cooking School

Heading up the cooking school is Chef Lisa Pucci Delgado, Vintage Ohio culinary tent head chef and organizer, award winning local celebrity chef and TV personality.

Chef Lisa Pucci Delgado is bringing a whole team of celebrity chefs to share their talents and expertise.

## Thank You Vintage Ohio Wine Festival Partners

**Lake Farmpark** has graciously hosted us for 24 of our 26 years. Your amazing teams [past and present] have provided a beautiful venue and addressed every need.

**Giant Eagle** has shown its commitment to the industry at large by offering the state's best and widest selection of Ohio Wines 365 days a year.

**Lake County Visitors Bureau** has been a genial host and is a generous sponsor, that has allowed the festival to remain in its beautiful county.

**Meyer's RV** a family & locally owned RV dealership located in Madison, Ohio at Rt 528 & Interstate 90.

**The Lodge at Geneva-on-the-Lake** a supporter of the festival, but also has been a supporter of the entire Ohio wine community.

## Wine Education Schedule

Schedule is the same both days

*Wine Appreciation* – 1PM, 2PM, 3PM, 4PM, 5PM. Learn how to make wine fun.

*Home Winemaking* – 1:30PM, 2:30PM, 3:30PM, 4:30PM, 5:30PM. Try your hand at making award winning wine.

*Fine Wine Glasses by Schott Zwiesel* – 2PM, 3PM, 4PM, 5PM. Glasses can be purchased to take home.

*Wine pairing with Cookie Dough* – 1:30PM, 2:30PM, 3:30PM, 4:30PM, 5:30PM Have  
FUN! pairing Ohio Wines with 3rd and Spoon cookie dough

*Wine Cocktail's* – 1PM, 2PM, 3PM, 4PM, 5PM. Using your favorite Ohio Wine in a new and different way. Drinks are \$5.00 each. Proceeds will go to our scholarship fund.

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## Ticket Information

### Adult Sampler: \$42

Includes entry to the festival, a souvenir wine glass, and a sampling card.

### Designated Driver: \$10

Includes entry to the festival only

### Child (Age 4-17): \$4

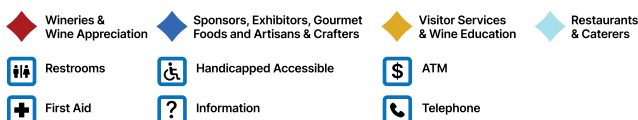
Includes entry to the festival only. Children three and under are free.

No backpacks, carry in food, pets or coolers permitted on festival field. (service dogs are permitted)

Tickets are good for either day, rain or shine. All tickets sales are final and nonrefundable. Select activities and food are not included in the admission price.

Advance tickets available at 440-466-4417, [www.OhioWines.org](http://www.OhioWines.org) or [www.VisitVintageOhio.com](http://www.VisitVintageOhio.com).

Special rates available for groups of 10 or more. To find out how to qualify for this incredible savings, call 440-466-4417.



### Vintage Ohio Wine Festival

AUGUST 4 & 5, 2023 • NOON - 9 PM EACH DAY  
LAKE METROPARKS FARM PARK  
8800 EUCLID CHARDON RD., KIRTLAND, OH 44094  
[www.visitvintageohio.com](http://www.visitvintageohio.com)

The Midwest's Wine, Food and Music Festival



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Other Hours by Appointment  
Summer Hours: Tu-Wed: 12-6 • Th-Fr: 12-9 • Sat: 11-9

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## Wineries

American Winery-WT8  
D & D Smith Winery-WT2  
Deer's Leap Winery-WT10  
Emerine Estates-WT3  
Firelands Winery-WT4

Hocking Hills Winery-WT5  
Lincoln Way Vineyards-WT12  
Olde Schoolhouse Vineyard-WT1  
Silver Crest Cellars-WT6  
Swiss Heritage Winery-WT9

Ugly Bunny Winery-WT11  
Urban Vintner-WT7

## Wine Festival Participants

### Exhibitors/\*Partners

3rd & Spoon  
Akron Henna Art  
Alyssa Ennis Art, LLC  
Ashton Ferns  
Bullet Jewelry designs  
Cigar Philosophy  
Cutco\*  
Fashionable Creations  
Giant Eagle\*  
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Infinity from Marvin Replacement Windows\*  
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Mr. Roof\*  
Nectar of the Vine  
NRG\*  
Ohio State Water Proofing\*  
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Remarkable Lake County CVB\*  
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Scentsy  
Smith Brother's Sweets  
Sylvan Craft  
The Crafty Couple Ohio  
The Lodge at Geneva-on-the-Lake\*  
Thirty-One  
Trishy Farms & Grandmaz Nutz  
VTRENDZ  
WoodThingamajigs

### Restaurants/\*Food Trucks

Angellos2U\*  
Buckeye Concessions  
Grandmas Donuts\*  
Hidden Café\*  
Hunger Squad\*

Jilly Jeans Comfort Cuisine\*  
Jilly Jeans\*  
Nectar of the Vine  
Ohio Farm Direct\*  
Queen Bee\*

Rocheck Concessions\*  
Scott's Fire & Ice\*  
Sue's Pierogi's  
The Cleveland Fish & Seafood Company  
The Peijae Dinner Party Restaurant LLC



Vintage Ohio Wine Festival is produced by Ohio Wine Producers Association  
[OhioWines.org](http://OhioWines.org) • 440.446.4417



The Midwest's Wine, Food and Music Festival



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## Lake Metropark Farmpark Schedule

Schedule is the same for both days

### In the Visitor Center

#### **Dairy Parlor**

1:30 & 3:30 - Milking By Hand

#### **In Shepherds Field**

3:30 - Border Collie Demonstration

### Arena

#### **Indoor Arena**

3:00 & 4:30 -Equine Demonstration

#### **Well-Bred Shed**

2:00, 3:00 & 6:00 - Animal Encounter

### Plant Science Center

4:00 - Garden Tour

2:00 - Hydroponics Greenhouse Tour

## Fun Wine Facts

**W**ine is a beverage that can be somewhat intimidating. Here are a few questions, with some answers to make it more understandable to those just beginning to explore the world of wine.

Sometimes wines, especially Chardonnay are described as 'buttery.' What does that mean? The 'buttery' feeling in a glass usually comes from a secondary fermentation called 'malolactic' fermentation when the winemaker inoculates the just fermented wine to convert the naturally present malic [think green apple] to lactic [think milk] acid to soften the acidic intensity. The result is a softer, more mellow, almost creamy taste versus the tartness before the ML takes place. ML also helps with wine stability in a bottle.

Why do winemakers swirl and slurp their wine when tasting it? While oxygen is the enemy of wine in the cellar [Oxidated wine is, except for things like sherries, generally considered a flawed wine]. However, when tasting, all that swirling, sipping, and slurping helps introduce oxygen to release additional flavors and textures in the mouth. To illustrate a point, pour a little fresh, aromatic wine like Riesling or Vidal into a glass. Take

a deep sniff without disturbing the liquid. Then, put your hand over the top of the glass, swirl the liquid around, quickly remove your hand and take a deep sniff. The intensity of the aromas will be obvious.

What are 'legs?' When a glass of wine is swirled, tear shaped streaks may appear on the sides of the glass. Sometimes the legs are called 'tears' and reflect the amount of alcohol or sweetness in a wine. Both a high level of alcoholic wine and medium sweet to sweet wines increase the 'viscosity' of the wine and cause the liquid to flow more slowly down the side of a glass. It is sometimes called the Maraganoi Effect, meaning the surface tension is caused by the evaporation of alcohol.

What is the correct temperature to serve various styles of wine? Sparklers should always be chilled to 40-50 degrees for a couple of reasons: to prevent the bubbles exploding over the bottle neck and escaping once the cork is pulled, plus it will help to keep the rising bubbles as long as possible in a glass. [Chill for several hours in the refrigerator or on ice for at least 45 minutes] Whites, generally should be served somewhat chilled, around 55 degrees [in the refrigerator for an hour to 90 minutes or so] and reds a 'room

temperature' [meaning European style cellar temps, not contemporary American house temperatures] or about 60 degrees or so [serve from a place that is in the 60 degree range or in the refrigerator for a half hour so so].

What are tannins? Tannic acid [think over brewed tea] is one of the natural acids found in winegrapes. It comes from the seeds, skins, and stems of grapes. [Since nearly all reds have lots of seed, skin and stem contact, tannins are almost exclusively found in red wines.] Because the actual pulp of a grape berry is neutral in color, to get those lovely red hues, initial fermentation takes place with skin contact, for color, but at the same time, tannins are extracted. A very young wine likely would show tannins that are very unpleasant [think of that over brewed cup of tea]. The 40-year-old wines which sell for \$100 or more were so tannic in their first years as to be virtually undrinkable. But given time in the barrel and then the bottle, the tannins will soften and contribute to a great wine's complexity.

## Finding A Wine That Matches Your Palate

**W**e are in the middle of the summer season. Wine festivals are everywhere, tasting rooms are filled with crowds looking to enjoy a lovely afternoon or evening with a glass of wine that suits their taste buds. The wonderful thing about our wineries is that each has its own personality and each offers wines for nearly every palate.

And given the myriad of choices, it is interesting to understand why some in each group of tasters might prefer a range of wine styles. The reasons are many: physiology, life experiences, the situation at the moment of tasting and more. There is no wrong or right, just some fun-to-explore-differences.

And the maxim "the best wine is the one you most enjoy" has never been truer.

A researcher and Master of Wine named Tim Hanni has a great book called *Why You Like the Wines You Like* which explains why so many differences exist.

For sweet wine lovers [called, in his book *Hypersensitive Vinotypes*], he explains that some folks are physiologically geared to sweet wines and because of their genetic makeup, likely spend their entire life ONLY enjoying sweets. Hypersensitive Vinotypes have many, many taste buds so will love light, fragrant wines that are low alcohol with a hint of sweetness. Bold reds can overwhelm their palates and are often just too much for them. Over the years, as noted below, some of these Hypersensitive folks will gravitate to other styles, but in many cases, they

will enjoy sweet [and sometimes sweeter] wines forever. They probably also must cut the tags out of their shirts and make sure their socks are not catawampus in their boots as all their skin surfaces also have more nerve endings than most people.

The second group Hanni describes are the Sensitive Vinotypes, make up the bulk of the wine consuming public and enjoy the widest range of styles, from quite dry to sweet including both reds and whites. This explains that during the Ice Wine events, visitors go home with bottles of both the super sweet Ice Wines and dry reds like Cabernet Franc. Each has a place on their dining room table, depending on the entrée or dessert being served with their meals.

Tolerant Vinotypes have the fewest taste buds, resulting simply from genetics or from years of enjoying spicy foods and smoking cigarettes or cigars. This means that their palates need intense stimuli. They tend to like big, high alcohol wines, often reds with lots of tannin. They typically use lots of pepper flakes on their spaghetti, eat Doritos Blaze Tortilla Chips and claim the hot peppers from their partner's salad.

Then there are the Conflicted Vinotypes. Often, they started out as a Sensitive or Hypersensitive Vinotype but because of life experiences, have learned to not only tolerate, but enjoy nearly every wine style. They may belong to a gourmet cooking club which explores international cuisine or have visited dozens of wineries where the tasting room staff have helped them understand the many nuances of

each wine style. These are the folks that sometimes incessantly swirl, sniff and slosh before they sip. It is not pretention on their part, but a way to help them anticipate what is about to happen before the wine hits their palate.

The bottom line: dry or sweet: neither is right or wrong. Again, the "best" wine always is the one most enjoyed by each individual. So, depending on one's Vinotype, there will be lovely wines to satisfy every palate at nearly every winery in Ohio. Our hometowns are amazing places in which we are all privileged to live and play.



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11<sup>th</sup> SEBASTIAN 6-8  
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25<sup>th</sup> JAMMIN JOHNNY 6-8

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Aug 19<sup>th</sup> Concert TBA  
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## Explore:



Wine Trip

Hike and bike along the towpath trail through the historic Ohio & Erie Canalway national heritage area. Refresh along the way with stops at **Dragonfly Winery** and **Cherry Road Winery**.

## Unwind:

Sunflower and lavender fields, car cruise-ins, and fall festivals are just a few reasons to kick back and relax on the farm at **Maize Valley Winery & Brewery**. Continue on to the Adirondack inspired **Lost Trail Winery** for more fresh air, live music, and wine.

## Renew:

Enjoy luxury accommodations, award-winning dining, and spa treatments at **Gervasi Vineyard Winery Resort**. Nearby, stop to visit **Forever Craft Urban Winery**.

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# Salut!

SIP  
AND  
SAVOR



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HALLIDAY'S WINERY

## WINE, DINE & UNWIND

Enjoy five local wineries offering scenic outdoor patios, delicious wines and food options. Plan a weekend in Youngstown.



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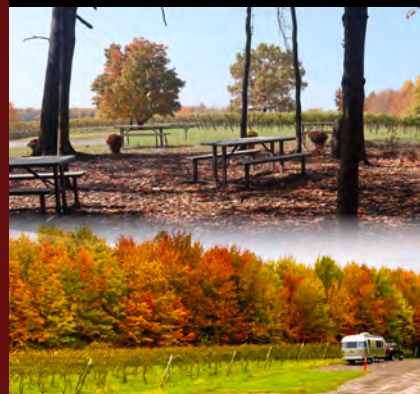
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# Welcome to the FUN SIDE of Amish Country!

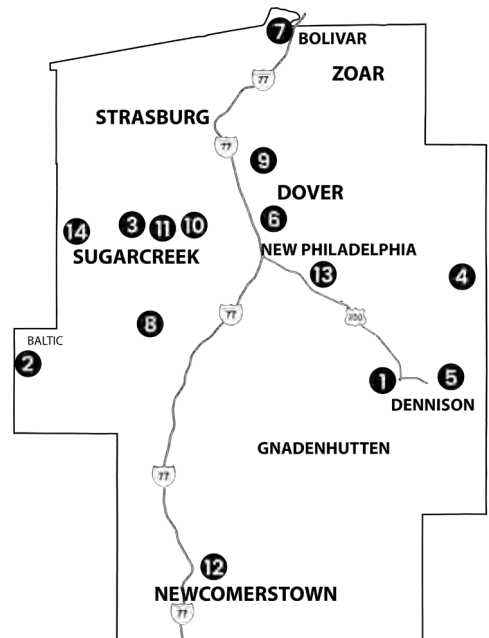
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## Map Key

- |   |   |
|---|---|
| 1. 311 Wine Room<br><a href="http://www.311winerom.com">www.311winerom.com</a>                  | 8. Old Store Winery<br>330-897-2494   |
| 2. Baltic Mill Winery<br><a href="http://www.balticmillwinery.com">www.balticmillwinery.com</a> | 9. School House Winery<br><a href="http://www.schoolhousewine.com">www.schoolhousewine.com</a>                  |
| 3. Breitenbach Winery<br><a href="http://www.breitenbachwine.com">www.breitenbachwine.com</a>   | 10. Silver Moon Winery<br><a href="http://www.silvermoonwinery.com">www.silvermoonwinery.com</a>                |
| 4. Casella Winery<br><a href="http://www.casallawinery.com">www.casallawinery.com</a>           | 11. Hans Place<br><a href="http://www.hansplaceohio.com">www.hansplaceohio.com</a>                              |
| 5. Holy Moley Brewing Company<br>330-904-9371   | 12. Yellow Butterfly Winery<br><a href="http://www.yellowbutterflywinery.com">www.yellowbutterflywinery.com</a> |
| 6. Hoodletown Brewing Co<br><a href="http://www.hoodletown.com">www.hoodletown.com</a>          | 13. 5 Barrel Bullet Brewing<br>330.365.9034   |
| 7. Lockport Brewery<br><a href="http://www.lockportbeer.com">www.lockportbeer.com</a>           | 14. Winetagus<br><a href="http://www.facebook.com/Winetagus">www.facebook.com/Winetagus</a>                     |



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Monday-Saturday, 9am to 6pm  
40 Varieties to choose from!

**CAFÉ** Monday-Saturday, 11am-3pm  
Serving fresh salads & wood-fired pizzas.

### LIVE MUSIC

Saturdays, May through October

