New Hampshire's
WINE & CHEESE
Trails

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

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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

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

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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.

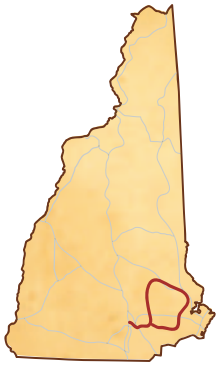
> "...take advantage of the coastal climate to fill bottles with delicate bouquets and create tempting cheeses..."

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.



85 miles
3 vineyards
1 dairy
1-2 days

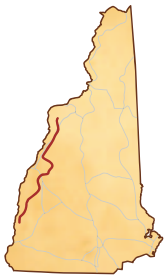
ALONG THE APPLE WAY

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.



100 miles
3 vineyards
2 dairies
1-2 days

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 a week.

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.

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.

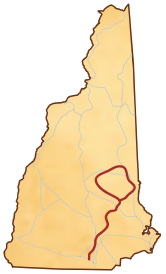
Agapè Homestead Farm in Center Ossipee is a goat dairy crafting four savory varieties of goat cheeses, feta and three spreadable chevres. Tours and tastings are available April through December at the farmstand.

In Gilmanton, Heart Song Farm offers fresh and mold-ripened 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 appointment.



210 miles
3 vineyards
4 dairies
2-3 days

maps / driving loops / activities **visitnh.gov**

VINEYARDS AND WINERIES
ADDRESS LISTINGS

Candia Vineyards
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 Barnett Hill Vineyard
114 Barnett 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

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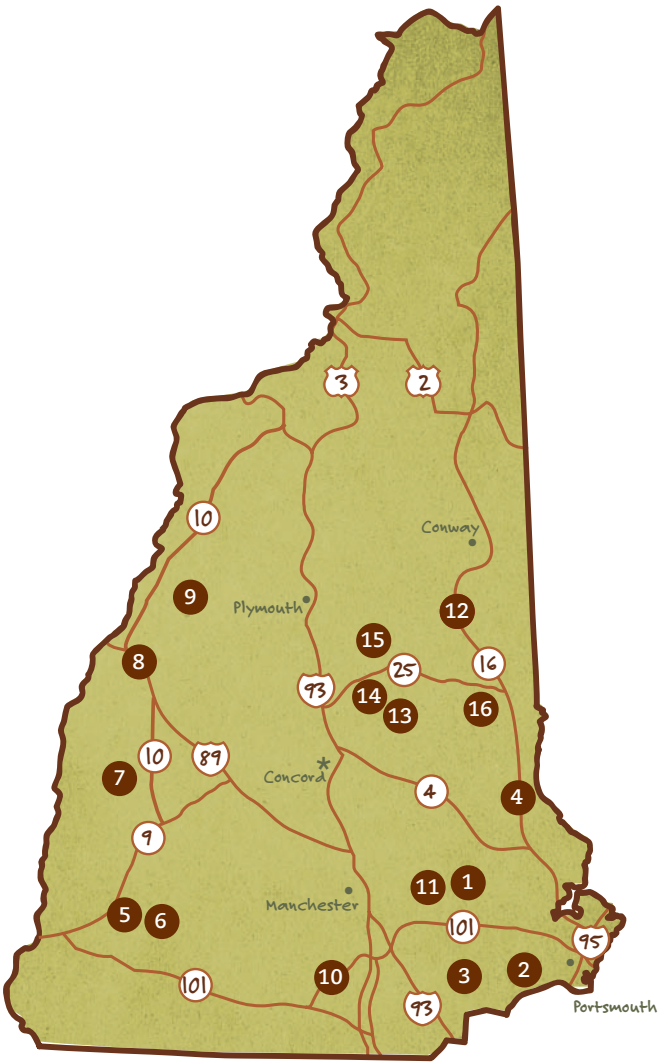
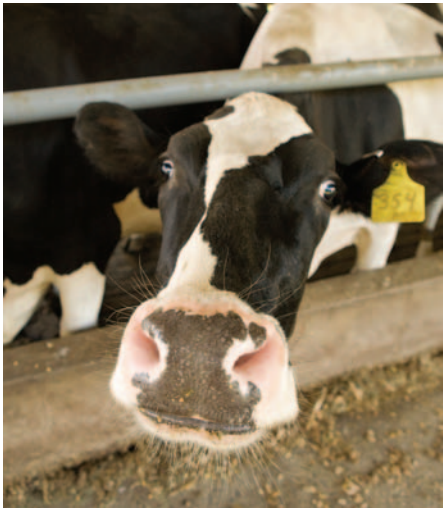
Use this map to plan out your own wine and cheese trail! Locations are approximate. Please contact each vineyard or dairy for exact directions or go to visitnh.gov for more detailed maps and area information.

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 Barnett 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.

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