New Hampshire's WINE & CHEESE Trails

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

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New Hampshire's
WINE & CHEESE
Trails

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 directions.

Near Coast Trail

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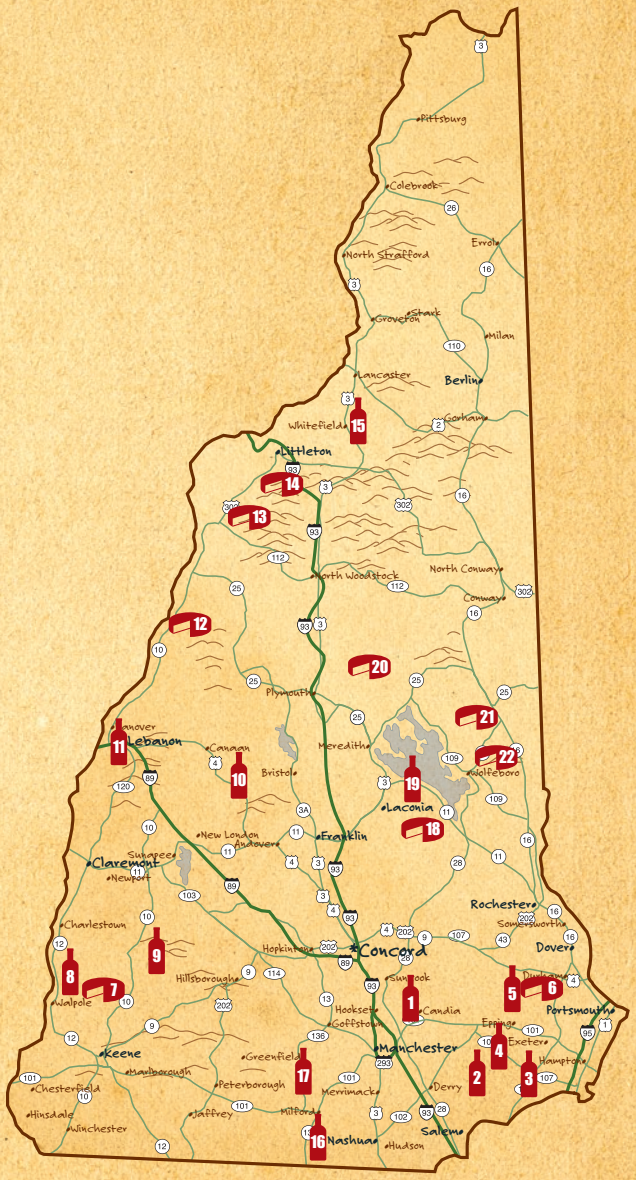

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DEPARTMENT OF RESOURCES AND ECONOMIC DEVELOPMENT
DIVISION OF TRAVEL AND TOURISM DEVELOPMENT

The New Hampshire countryside boasts beautiful vineyards, apple orchards and rustic farms. Picture perfect pastures, home to grass-fed cows and hand-milked goats, lure you to experience the culinary wonders of the area—wine and cheese, a match made in heaven. Taste award-winning fruit and grape wines at local wineries and sample delicious, fresh and aged cheeses at local dairy farms. Meet the winemakers and dairy farmers who supply local markets and you will appreciate their passion for farming. Take time to shop at one of the many farmers' markets where you will find local products, while savoring New Hampshire's stunning scenery, history, great food and comfortable accommodations.

The New Hampshire wine and cheese trails, and the fine restaurants and lodgings along each trail, extend a warm welcome to travelers. New Hampshire is committed to bringing the very best from farm-to-table in a movement known as "Farm to Restaurant Connection," a collaboration between growers, producers and chefs. Choose one of the many restaurants to wine and dine, and enjoy a variety of mouth-watering local products. Stay at a unique B&B or a renowned inn, resting up for a new day of exploring. Visit New Hampshire for a continuous adventure in taste…

Near Coast Trail

65 miles
4 vineyards
5 wineries
1 dairy
2-3 days

The largest and oldest wineries in the state are located near the coast where grapes thrive from the milder temperatures and longer growing season. Start your tour at **Candia Vineyards** in Candia, one of New England's most-awarded boutique vineyards, situated on some of the oldest farmland in New Hampshire. A forgotten grape, Diamond, was brought back into production at Candia Vineyards, where it delights the unsuspecting with an intense aroma and a fruity off-dry style. There are also many other fine wines to try here. Tours and tastings are held most days, but it's best to call first for availability.

Drive toward the seacoast and you'll find **Zorvino Vineyards** in Sandown. Wine is made here from grapes grown on 80 acres of land as well as from grapes grown in California, Chile and Italy. In addition, their award-winning wines made from local New Hampshire fruit are growing in popularity. The vineyard offers tastings and tours, and the retail store sells Zorvino food products made from wine. Tasty wine-maker dinners are scheduled throughout the year, and the winery is available for private parties and weddings.

Closer to the coast, you'll arrive at **Jewell Towne Vineyards** on the shores of the scenic Powow River in South Hampton. Learn the art of wine making and sample delicious estate-made wines in a rustic post and beam barn that serves as the tasting room, winery, gift shop and art gallery. Jewell Towne's award-winning wines (over 115 medals to date) include many traditional favorites, but their most noteworthy accomplishments come from cool climate hybrid grape varieties such as Seyval, Maréchal Foch, Leon Millot, Vignoles, and Vidal. Open year-round!

Practically neighbors with Jewell Towne, **Sweet Baby Vineyard** in Kensington creates handcrafted wines produced from grapes and locally grown fruit. All of their fruit wines are made from 100% New Hampshire grown fruits while the red and white wines are made from grapes grown in their vineyard, as well as from grapes grown around the world. The tasting room also sells many NH made products and wine accessories. Open year-round, Saturdays and Sundays 12-5 p.m. and during the week by appointment.

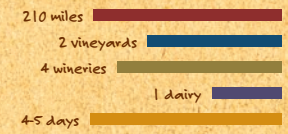
Further along, **Flag Hill Winery & Distillery** in Lee proudly produces red and white wines made from grapes grown on their 120 acre property. Spectacular views of the state's largest vineyard make an excellent backdrop for weddings, picnics and strolling walks or tours. Learn how vodka is distilled and enjoy tasting a wide variety of red, white, fruit and dessert wines and port or delight your taste buds with such spirits as Sugar Maple Liqueur. Open Wednesday through Sunday, year-round.

Just a few minutes away is **Hickory Nut Farm**, a family-owned and operated farm, also in Lee. Sample several types of homemade goat cheese and the "yo-goat-gurt." All cheese products are aged in the farm's very own cheese cave, insuring a constant temperature for the cheese to age at the peak of perfection naturally.

Valley Vineyards, Orchards & Dairies

As you move up and down the western border of the state, you can feel the history, rich agricultural traditions and unparalleled beauty of the Connecticut River Valley.

Begin your ride at **Boggy Meadow Farm** in Walpole where they transform raw milk from a dairy herd of Holsteins into sumptuous cheese from old



Alpine recipes. The buttery Baby Swiss tastes nutty and sweet, and the Fiddlehead Tomme is cave-aged for over six months, creating a rich flavor. Visitors are welcome for tours and to sample and purchase cheese directly from the farm. Be sure to call ahead; hours vary.

From Boggy Meadows Farms, head uphill. Overlooking the Connecticut River Valley, **Walpole Mountain View Winery at Barnett Hill Vineyard** crafts a wide selection of fine red, white, and blush wines, catering to all tastes from very dry to dessert sweet. Their philosophy of exclusively using the over two dozen varieties of French-American and Cold-Climate grapes grown on their 27-acre farm makes them the only completely "estate" winery in New Hampshire. Nestled in the vineyard is a newly-constructed quaint barn, which is home to their winery, indoor and outdoor tasting areas, and gift shop. Spectacular mountain vistas toward the Green Mountains of Vermont and their award-winning 'La Crescent' white varietal wine are worth driving miles to enjoy.

Wind your way up Route 10 to **Silver Mountain Farms** in Lempster, where they make traditional hard cider and all-natural fruit wines with delicious apples from nearby orchards. Taste the delightful honey apple wine in two styles—semi-sweet and sweet—along with blueberry, black cherry and raspberry wines. They are open weekends year-round for tours and tastings; call ahead on weekdays.

Head north to **Haunting Whisper Vineyards**, a 75-acre property in Danbury, with panoramic sloping views of the surrounding mountain landscapes. The winery has the only retail store open 5 days a week in the Lakes Region and the free tasting room is open Wednesday through Sunday, May through December.

Drive north to **Farnum Hill Ciders at Poverty Lane Orchards** in Lebanon. Tasters are welcome to stroll the apple orchards and experience more than 100 varieties of heirloom, antique and cider apples. Be sure to try Farnum Hill's world-class ciders–dry, sparkling and lightly alcoholic. Open seven days a week Labor Day through Halloween; call in advance for exact picking conditions and hours.

Continue through the upper valley on Route 10 to **Robie Farm** in Piermont. Taste the Piermont, Swaledale, Gruyere and Manch-Vegas cheeses all made from raw milk, aged on wood and with natural rinds. The farm provides tours and a large retail store selling cheese, raw milk, ice cream, baked goods and other local products. Open seven days a week, all year long.

Nestled in the foothills of the White Mountains, in the village of Landaff, sits **Landaff Creamery**, a small, unique farmstead cheese creamery producing its award-winning, signature Landaff Cheese from a traditional Welsh recipe. Stop by to take a self-guided tour of the creamery or take some Landaff home for yourself.

Continue north to **Meadowstone Farm**, a small, diverse farm growing a variety of vegetables and raising chickens, pigs and goats. Enjoy the farm-fresh goat cheese for purchase during your stop.

Finally head north to **North Country Orchard** in Whitefield, an apple orchard and winery producing Crooked Tree Ciders and Yankee Bee Honey. Open weekends for tours and tastings from mid-September to the end of October. This destination is perfect for a scenic drive during New Hampshire's brilliant fall foliage season!

Meandering the Merrimack & Lakes

Located in the heart of the state, Manchester serves as a gateway to the Merrimack Valley and Lakes Region.

Begin your journey at the family-owned boutique winery, **Fulchino Vineyard**, in Hollis. Stop by and experience the fruits of a tradition handed down through the generations and enjoy one of the Signature Blend wines available for purchase.

Very close by, **LaBelle Winery** in Amherst is an award-winning boutique winery transforming local fruit into spectacular wine. Picked at its peak, then pressed and fermented the same day, the fruit results in exceptionally fresh and balanced wine. The ravishing Red Raspberry wine and Jalapeño Pepper wine explode with intense aromas and flavors. Tours, tastings and monthly open houses are offered. Winery visits are by appointment only.

In Gilmanton Iron Works, **Heart Song Farm** offers fresh and mold-ripened goat cheeses, as well as delicious goat milk year-round from their family-run dairy. Baby goats make visits to this scenic setting fun for the whole family. Best to call ahead for tours!

Arriving in the Lakes area, **Stone Gate Vineyard** in Gilford produces wine from native and French cold climate grapes. A few popular wines are Aurore, Marechal Foch, Leon Millet and Seyval. Complimentary tours and tastings are offered on weekends, June through November, or by appointment.

With dramatic vista views, travel along the northern edge of Lake Winnipesaukee to **The Sandwich Creamery**, in Center Sandwich. The small creamery produces cow's milk farmstead cheeses in many varieties—aged raw milk,

cheddar, brie and Caerphilly, to name a few—as well as a variety of soft cheese spreads. They have thirty flavors of fresh ice cream and sorbet to enjoy while relaxing in the colorful flower gardens. The shop is open 24 hours a day, 365 days a year, on the honor system. Tours are by appointment, but you can visit the cows anytime.

A little further north, you'll find **Agape Homestead Farm**, where visitors can tour the farm, watch the milking process (by appointment), sample cheeses and goat milk and visit the farm store. The registered goat dairy farm produces goat cheese, milk and soap for purchase.

Continue around the southeast side of the lake to **Via Lactea Farm** in Brookfield, a classic farm store and goat dairy. Products include chevre, feta, aged cheeses, yogurt and raw milk. Visit the farm store for their amazing homemade maple syrup and other farm fresh products. Visitors are welcome Wednesday through Sunday 9 a.m.-6 p.m. from March to December. Call the farm or check the website for special events. In and around the Lakes Region, you'll find lovely rustic style cottages to spend a night or an entire season…

Vineyard & Winery Listings

1

Candia Vineyards
702 High Street, Candia 03034
603-867-9751 candiavineyards.com
Open most every day. Call for best times to taste with the winemaker. Candia Vineyards is a boutique winery specializing in memorable grape wines. Experience New Hampshire's only Vault Reserve and special wine varietals.

11

Farnum Hill Ciders at Poverty Lane Orchards
98 Poverty Lane, Lebanon 03766
603-448-1511 povertylaneorchards.com
Open Labor Day-Halloween, Monday-Friday, 8 a.m.-6 p.m., Weekends 10 a.m.-5 p.m. We grow heirloom, antique and true cider apples of English, French and American origin.

5

Flag Hill Winery & Distillery
297 North River Road (Route 155), Lee 03861
603-659-2949 flaghill.com
Open year-round, Wednesday-Sunday, 11 a.m.-5 p.m. Tours on weekends, on-site catering for weddings and private events, monthly dinners open to the public. Wine and spirit tasting, tours, dinners, weddings and 20 acres of lush vines and a beautiful gift shop.

16

Fulchino Vineyards
178 Pine Hill Road, Hollis 03049
603-438-5984 fulchinovineyard.com
Open 7 days a week, 10 a.m.-5 p.m. or by appointment. See our website for upcoming events and visit our family-owned Boutique Winery. Producing fine tasting wines; God's gift made from sunlight, earth, vine and tradition, from our family to yours.

10

Haunting Whisper Vineyards
77 Oak Ridge Road (Route 4), Danbury 03230
603-768-5506 hauntingwhisper.net
Open Wednesday-Sunday, 12-5 p.m. Tours of the vineyard and winery available, also private tastings and hosting small events. Retail store is open for free wine tastings and wine purchases. We are a small family winery and vineyard with panoramic lake and mountain views.

3

Jewell Towne Vineyards
183 Whitehall Road, South Hampton 03827
603-394-0600 jewelltownevineyards.com
Open Wednesday, Thursday, Friday, 11 a.m.-4 p.m., Saturday and Sunday, 11 a.m.-5 p.m. Tasting Room open year-round. Jewell Towne Vineyards is New Hampshire's oldest winery offering complimentary tours and tastings in a gorgeous post and beam tasting room. A top notch staff introduces the world of our award-winning New Hampshire made wine.

LaBelle Winery
17

100 Chestnut Hill Road, Amherst 03031
603-828-2923 labellewinerynh.com

Open by appointment, or during the Monthly Free Open House Events. Other Special Events are offered such as Wine Tasting and Wine Making Classes, see website for details. LaBelle Winery's mission is to create elegant, award-winning, quality wine from produce that is in harmony with the tastes and traditions of New England including traditional grape and other fruit wines.

North Country Orchard
15

Bray Hill Road, Whitefield 03598
603-837-9174 northcountryorchard.com

Open 10 a.m.-5 p.m. Friday, Saturday and Sunday from mid-September through October. Orchard store and cidery with hard and fresh cider, apples, bread, pumpkins and maple syrup available in season. Pick-Your-Own also available.

Silver Mountain Farms L.L.C.
9

223 South Road, Lempster 03605
603-477-2026 silvermountainciders.com

Open Thursday-Sunday, 11 a.m.-5 p.m., Monday-Wednesday hit or miss or by appointment. Silver Mountain Farms makes traditional hard cider and all natural fruit wines with apples from nearby orchards. Taste semi-sweet or sweet honey apple wine, or sample blueberry, black cherry and raspberry wines.

Stone Gate Vineyard
19

27 David Lewis Road, Gilford 03249
603-524-4348 stonegatevineyard.com

Open June-November, Saturday and Sunday, 1 p.m.-5 p.m. or by appointment. We are a small, family-owned vineyard and winery in the heart of the Lakes Region. Come and enjoy cold climate wines in our tasting room.

Sweet Baby Vineyard
4

204 South Road (Route 107), Kensington 03833
603-347-1738 sweetbabyvineyard.com

Open Saturday and Sunday, 12-5 p.m., year-round, weekdays by appointment. Wine tastings are complimentary. Many weekends we have chocolate, dessert and cheese paired with our wines. Award-winning family winery specializing in hand-crafted fruit and grape wines. Call if you need directions since GPS may not work for this location.

Walpole Mountain View Winery at Barnett Hill Vineyard L.L.C.
8

114 Barnett Hill Road, Walpole 03608
603-756-3948 bhvineyard.com

Open Saturdays 11 a.m.-6 p.m. and by arrangement Memorial Day through Christmas for tastings, vineyard and winery tours. Fine red, white and blush wines from 27 varieties (French-American and Cold-climate), 3 varieties of table grapes and raisins available in season, spectacular mountain views.

Zorvino Vineyards
2

226 Main Street, Sandown 03873
603-887-8463 zorvino.com

Open daily 12-5 p.m. for weddings and large gatherings, charity events, wine dinners, wine and food pairings, dances, festivals, murder mysteries, and more! Zorvino Vineyards is an award-winning winery producing quality wines from our own grapes as well as from premium grapes from Chile, Italy and California. We also produce award-winning fruit wines. Our lovely post and beam facility can accommodate up to 200 people for events.

Dairy Listings

Agape Homestead Farm, L.L.C.
21

40 Route 16B, Center Ossipee 03814
603-539-4456

Open 7 days a week, year-round, 7 a.m.-6 p.m., honor system. Visitors can tour the farm, watch the milking process (by appointment), sample cheeses and goat milk and visit the farm store.

Boggy Meadow Farm
7

13 Boggy Meadow Lane, Walpole 03608
603-756-3300 boggymeadowfarm.com

Open 24/7, honor system. From raw milk from the cows on the farm we make farmstead cheese, Baby Swiss, Smoked Baby Swiss, Tomme and Jack cheese. Some are flavored with different herbs, all handmade, then aged 60 days.

18 Heart Song Farm

70 Tibbetts Road, Gilmanton Iron Works 03837
603-364-4628 heartsongfarmnh.com

Heart Song Farm creates true "farmstead cheeses," crafted exclusively from the milk from their own goats. With a variety of herbed goat cheeses, Applewood smoked goat cheese, flavored spreads and classically mold-ripened Valencay and Camembert style cheeses, there will be something for everyone and any event. Heart Song Farm welcomes visitors, but tours are by appointment only. Self-service sales are always available from a refrigerator in the alcove between the house and barn.

6 Hickory Nut Farm

21 York Lane, Lee 03861
603-659-6885 hickorynutfarm.com

Stall store is always open, honor system, farm tours by appointment. With the milk from our 20 plus goats we make firm cheeses, the farmstead way, pure yo-goat-gurt, soap in fun shapes and Grandma's fudge.

13 Landaff Creamery

546 Mill Brook Road, Landaff 03585
603-838-5560 landaffcreamery.com

Open Monday-Sunday, 8 a.m.-5 p.m. Nestled in the foothills of the White Mountains our small unique farmstead cheese creamery produces "Landaff", a Welsh-style cheese with a cave-aged rind. Self-guided tour of the creamery and cheese for sale on site.

14 Meadowstone Farm

809 Brook Road, Bethlehem 03574
603-444-0786 meadowstonenh.com

Open by appointment. Small, diverse farm growing a variety of vegetables as well as goats, chickens and pigs. We make our own Farmstead goat cheese.

12 Robie Farm

25 Route 10, Piermont 03779
603-272-4872 robiefarm.com

Open 8 a.m.-8 p.m., honor system and open by appointment. You are welcome to walk around the farm at your own risk. The Robie Farm specializes in traditional farmhouse cheeses as well as yogurt, specialty meats, breads, ice cream, free-range eggs, raw milk and cream.

20 The Sandwich Creamery

134 Hannah Road, North Sandwich 03259
603-284-6675 sandwichcreamery.com

Open 24/7, year-round. The creamery produces cow's milk farmstead cheese in the following varieties: aged cheddar, smoked cheddar, Caerphilly, Coulommier, Jersey jack and brie, as well as a variety of fresh soft cheese spreads.

22 Via Lactea Farm

366 Stoneham Road, Brookfield 03872
603-522-3626 vialacteafarm.com

Visitors are welcome Wednesday through Sunday 9 a.m.-6 p.m. from March to December. Call the farm or check their website for special events. Via Lactea Farm is the home of Brookfield Dairy goat milk products: chevre, feta, aged raw milk cheeses, yogurt, raw milk in returnable glass bottles and soap. We also produce maple syrup, eggs, poultry, pork firewood and compost.

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nhwineryassociation.com
nhdairypromo.org