

NEW HAMPSHIRE'S WINE, CHEESE & CHOCOLATE TRAILS

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Savor



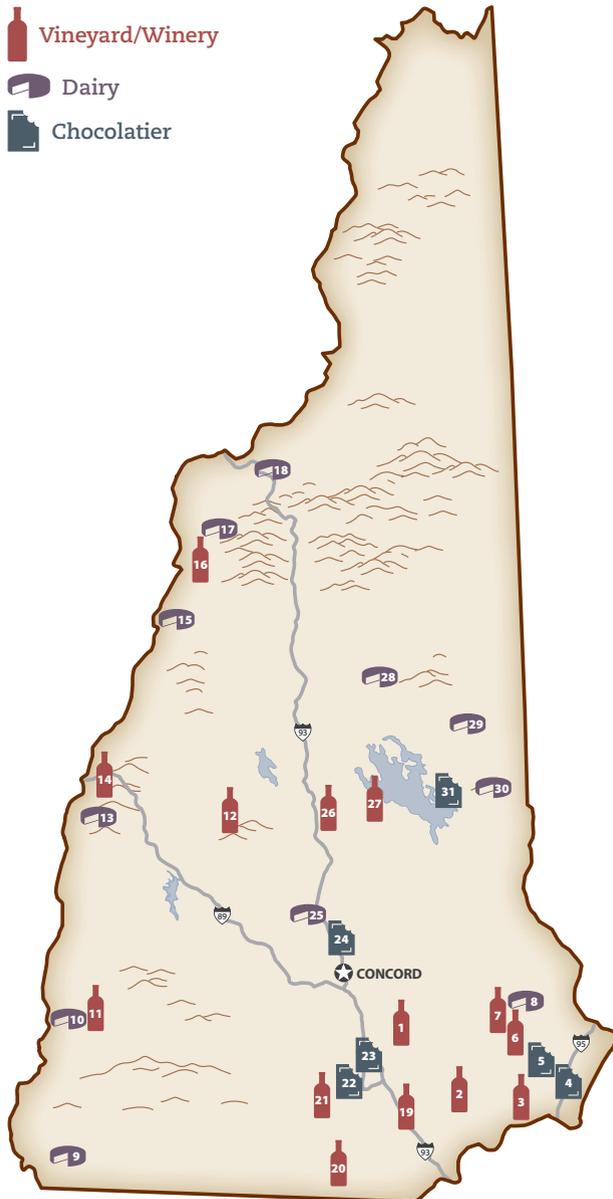
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NEW HAMPSHIRE'S WINE, CHEESE & CHOCOLATE TRAILS

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



NEAR COAST TRAIL

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4. Sanborn's Fine Candies
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VALLEY VINEYARDS, ORCHARDS & DAIRIES

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17. Landaff Creamery
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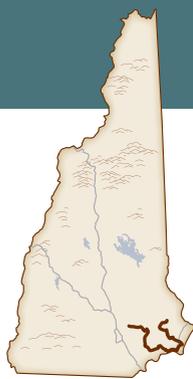
MEANDERING THE MERRIMACK & LAKES

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NEAR COAST TRAIL

The largest and oldest wineries in the state are located near the coast where grapes thrive from the milder temperatures and longer growing season. Here, you'll also find a number of chocolatiers. Start this 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.

Drive toward the seacoast and you'll find **Zorvino Vineyards** in Sandown. Wine is made here from grapes grown on this 80-acre farm, as well as from grapes grown in California, Chile and Italy. 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 winemaking 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.



Heading towards Hampton, you'll discover **Sanborn's Fine Candies**. Voted 'Best of the Seacoast,' specialties include delicious creamy fudges and caramel covered in chocolate. Not far from Hampton, you'll find **The Chocolatier** in Exeter, with over 30 years of experience in handmade chocolates and over 50 varieties to choose from. Heading north to Newfields, you'll find **WindRoc Vineyard**. This restored 1794 farmstead serves handcrafted fruit and grape wines. Enjoy this historic restored barn while sipping wine and looking out over the scenic vineyards.

Further along, **Flag Hill Winery & Distillery** in Lee proudly produces red and white wines

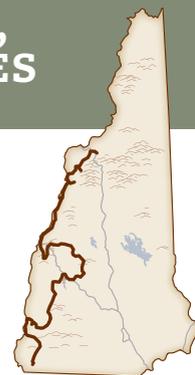
made from grapes grown on their 120-acre property, the state's largest vineyard. Just a few minutes away is **Hickory Nut Farm**, a family-owned and operated farm, also in Lee. Sample several types of homemade goat cheese and their "yo-goat-gurt." All cheese products are aged in the farm's very own cheese cave.

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 **Country Critters Farm**, in Winchester, where they produce award-winning Robiola-style goat cheese, lightly seasoned with a variety of herbs and also fresh goat feta from pasture raised dairy goats. Continue to **Boggy Meadow Farm** in Walpole where they transform raw milk from a dairy herd of Holsteins into sumptuous cheese from old Alpine recipes. 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. Enjoy spectacular 70-mile mountain vistas toward the Green Mountains of Vermont and amazing sunsets.

Head northeast to **Haunting Whisper Vineyards**, a 75-acre property in Danbury, with panoramic sloping views of surrounding mountain landscapes. Head west to Meriden, and visit **Taylor Brothers Sugarhouse & Creamery**, which carries three varieties of artisan cheeses made right on a family-owned and operated dairy and maple farm.

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. 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. Heading north, visit **The Vineyard at Seven Birches** located in North Haverhill. As the newest addition to Windy Ridge Orchard, a family-favorite destination for decades, Seven Birches Winery crafts pure New Hampshire fruit wines and classic European grape wines at its winery.

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.

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 in Londonderry, where you'll find **Moonlight Meadery**. They produce over 56 award-winning fine honey wines or meads ranging from dry to dessert styles. Continue along to the family-owned boutique winery, **Fulchino Vineyard**, in Hollis. Stop by and experience the fruits of a tradition handed down through 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. Heading north you'll land at **Stella's Fine Chocolates** located in Bedford. Stella's Fine Chocolates offers many unique and hard to find chocolates, including their

best sellers: sea salt caramels and butter almond toffee. Not far from Bedford is **Van Otis Chocolates** in Manchester. Join Van Otis for a premium chocolate factory tour. Since 1935, Van Otis has been selling an array of candies sure to satisfy everyone's pallet. A little further north, in the state's capitol city, you'll discover **Granite State Chocolate Shoppe**.



Open 7 days a week, this shoppe has been making gourmet chocolates, super premium ice cream, freshly roasted nuts, handmade fudge and other fine confections since 1927. Heading to Canterbury, be sure to visit **Brookford Farm** for a diverse variety of raw cheddar, Camembert, Brie and their famous Quark cheese. Continue north to Sanbornton, where you'll find **Hermit Woods Winery**. Enjoy a variety of traditional and non-traditional wines that are sure to tantalize your taste buds. Learn about the wine-making process directly from the people who make the wine.

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. With dramatic vista views, travel along the northern edge of Lake Winnepesaukee 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. 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.

Continue southeast through the lakes 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. Not far from here is **Winnepesaukee Chocolates** featuring chocolates, truffles, caramels and much more. Winnepesaukee Chocolates sources many of their ingredients directly from the farmers, focusing on local where ever possible.





VINEYARDS AND WINERIES

1. CANDIA VINEYARDS

702 High St., Candia • 603-867-9751 • candiavineyards.com
Open most everyday, please call ahead

Visit Candia Vineyards for 100% grape wines, situated on some of New Hampshire's earliest farmland. Home to many unique varieties and the first ever grown in the state, you'll delight in a wide variety ranging from dry to sweet and light to very exotic. Enjoy a tasting with the winemaker, marvel at the regions only world-ranked label, the US's only Ice Storm, and walk the vineyard.

14. FARNUM HILL CIDERS AT POVERTY LANE ORCHARDS

98 Poverty Ln., Lebanon • 603-448-1511 • povertylaneorchards.com
Open 7 days a week, Labor Day through Halloween. Call in advance for exact picking conditions and hours.

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.

7. FLAG HILL WINERY & DISTILLERY

297 N. River Rd., Lee • 603-659-2949 • flaghill.com
Open Wed.-Sun., 11a.m.-5p.m.

Enjoy a true taste of New Hampshire and tour the largest vineyard in the state. Flag Hill offers over 20 delicious products including red, white, fruit, dessert, and port wines, spirits and liqueurs from New Hampshire's first distillery since the prohibition. Enjoy browsing through a wide variety of NH Made items and fun wine and spirits accessories. The 100-acre property provides spectacular views while their beverages entice your palate.

20. FULCHINO VINEYARD

187 Pine Hill Rd., Hollis • 603-438-5984 • fulchinovineyard.com
Open 7 days a week, 11a.m.-5p.m.

Producing fine tasting wines made from sunlight, earth, vine and tradition. We invite you to visit the vineyard and winery in Hollis to experience, enjoy and appreciate the fruits of a tradition handed down through generations.

12. HAUNTING WHISPER VINEYARDS

77 Oak Ridge Rd., Danbury • 603-768-5506 • hauntingwhisper.com
Open Wed.-Sun., noon-5p.m.

Haunting Whisper Vineyards is a small, family winery and vineyard located on a 75-acre property with panoramic lake and mountain views. They are situated in New Hampshire's Lakes Region between Lake Sunapee and Newfound Lake off of US Route 4 in the town of Danbury. They offer free tastings and wine purchases of red, white and fruit wines from their retail store located within the winery.

26. HERMIT WOODS WINERY

56 Taylor Rd., Sanbornton • 603-253-7968 • hermitwoods.com
Open weekends May-Oct., open Wed.-Fri., 1p.m.-5p.m., Jul.-Aug.

Hermit Woods Winery is a small boutique winery located in Sanbornton. They make a wide variety of traditional and non-traditional, mostly dry, organic wine. Their wines are complex and well-balanced, and are sure to tantalize your taste buds! Join them for a tasting, and the very same folks who make the wine will be the ones serving you and will share their knowledge and passion about the wine and winemaking process.

3. JEWELL TOWNE VINEYARDS

65 Jewell St., South Hampton • 603-394-0600 • jewelltownevineyards.com
Open Wed.-Fri., 11a.m.-4p.m. and weekends 11a.m.-5p.m.

New Hampshire's oldest and most awarded vineyard. Located in South Hampton on the border of Massachusetts, they have been producing premium red, white and rose wines since 1994. Jewell Towne Vineyard produces world-class New Hampshire wines such as Seyval, Cayuga White, Marechal Foch and Vidal Icewine have won acclaim from consumers and critics alike. Visit the winery and learn about the winemaking process on guided tours and enjoy a complimentary wine tasting!

21. LABELLE WINERY

361 Rte. 101, Amherst
603-828-6862 • labellewinerynh.com
Open Wed.-Sun., 11a.m.-5p.m., holiday Mondays

Amherst's LaBelle Winery invites you to sample from over 20 award-winning wines showcasing New England produce. Located on Route 101 just six miles from Manchester and major highways, visit our tasting room for samples and tours, or relax with a glass of wine, cocktail or refreshments on one of three terraces overlooking sweeping vineyards. Your unique wedding or celebration will be memorable in their event center or private dining room.





19. MOONLIGHT MEADERY

23 Londonderry Rd., Londonderry
603-216-2162 • moonlightmeadery.com
Open Sun.–Tues., 11a.m.–5p.m., Wed.–Sat.,
11a.m.–7p.m.

Discover the oldest fermented beverage, mead, which is a wine made from honey. Moonlight Meadery is New Hampshire's first winery to export to California and Australia. They produce over 58 international award-winning fine meads, or honey wines, ranging from dry to dessert styles. Come experience romance by the glass for a tour and tasting.

27. STONE GATE VINEYARD

27 David Lewis Rd., Gilford • 603-524-4348 •
stonegatevineyard.com
Open May–Nov., weekends from 1p.m.–5p.m.

Stonegate Vineyard is a small family-owned vineyard and winery located in the heart of New Hampshire's Lakes Region. They grow cold-climate French hybrid grapes. Visit their tasting room for complimentary tastings.

16. THE VINEYARD AT SEVEN BIRCHES, LLC

1775 Benton Rd., North Haverhill • 603-785-7678 • sevenbirches.com
Hours vary, please view website for details.

Perched high above the Connecticut River Valley in the White Mountains of New Hampshire is the Vineyard at Seven Birches. As the newest addition to Windy Ridge Orchard, a family-favorite destination for decades, Seven Birches Winery is crafting pure New Hampshire fruit wines and classic European grape wines at its winery. Fruits such as apples, blueberries and pumpkins are grown right on the property, with grapevines being planted in the near future.

11. WALPOLE MOUNTAIN VIEW WINERY AT BARNETT HILL VINEYARD, LLC

114 Barnett Hill Rd., Walpole • 603-756-3948 • bhvineyard.com
Open Fri., 5p.m.–7p.m., Sat., noon–5p.m. and Sun., 1p.m.–4p.m.

There is a gift shop with local and wine-related products: fine estate wines made exclusively from their vineyard grapes. 32 French-American hybrid and cold-climate grape varieties producing a wide selection of whites, reds, blushes, and blends to suit a wide variety of preferences ranging from the driest dry to late-harvest sweet. Visit the vineyard and deck overlooking fabulous 70-mile mountain vistas, vineyard paths and amazing sunsets. See where and how their wines are made. Also, local cheeses are available to enhance your tastings.

6. WINDROC VINEYARD

286 Piscassic Rd., Newfields • 603-580-2369 • windrocvineyard.com
Open May–Dec., Sat., noon–5p.m. and Sun., noon–4p.m.

WindRoc Vineyard is a boutique winery on a restored 1794 farmstead serving handcrafted fruit and grape wines. They are located 20 minutes from downtown Portsmouth and Hampton Beach. If you can't make it during normal hours, they offer private tastings by appointment.

2. ZORVINO VINEYARDS

226 Main St., Sandown • 603-887-8463 • zorvino.com
Open daily, noon–5 p.m.

Zorvino Vineyards is a winery and function facility located in Sandown. The picturesque winery is located on 80 beautiful acres in the middle of a New England hardwood forest. They are committed to producing quality wines from local grapes carefully tended to on the property, as well as interesting varietals from grapes grown in premier winemaking regions of the world including Tuscany, Chile and Northern California. They also make award-winning fruit wines.



DAIRIES

29. AGAPE HOMESTEAD FARM, LLC

36 Rte. 16B, Center Ossipee • 603-539-4456
Open daily, 7a.m.–7p.m.

Agape Homestead Farm is a small family farm that began about 14 years ago with the goal of knowing where their food comes from, and it grew from there. They are a New Hampshire licensed and inspected goat dairy that produces goat milk, soap and cheese. Currently, they produce 3 types of soft spread cheese: dill and garlic, zesty ranch, onion and pepper, as well as feta marinated in rosemary, basil and garlic. If you desire, their hormone-free all-natural meats are also available: pork, beef, chicken, lamb, turkey and goat. Of course, the farm-fresh baked goods are there, along with other local farmers' wares, such as maple syrup and honey. Agape Homestead Farm operates on an honor system, so you can visit anytime within their business hours that you wish.

10. BOGGY MEADOW FARM

13 Boggy Meadow Ln., Walpole • 603-756-3300 • boggymeadowfarm.com
Open 24/7 on the honor system.

With raw milk from the cows on the farm, Boggy Meadow makes farmstead cheese, Baby Swiss, Tomme and Jack cheese. Some are flavored with different herbs, all handmade.

25. BROOKFORD FARM

250 West Rd., Canterbury • 603-742-4084 • brookfordfarm.com
Open daily, 7a.m.–7p.m.

Brookford Farm is a diverse, grass-based sustainable farm in Canterbury. They specialize in a variety of farmstead cheese including raw cheddar, Camembert, Brie and their famous Quark. Go for a hayride or visit their farm store, where you can find their cheese as well as pasture raised meats, grains and raw dairy products.

9. COUNTRY CRITTERS FARM, LLC

240 Forest Lake Rd., Winchester • 603-831-0534
Guided tours by appointment or by chance.

Country Critters Farm, LLC is a family run goat dairy. They produce their award-winning Robiola-style goat cheese, lightly seasoned with a variety of herbs and fresh goat feta from their pasture-raised dairy goats. They also have raw goat and cow milk available with bottle deposit from their farm store.

8. HICKORY NUT FARM

21 York Ln., Lee • 603-659-6885 • hickorynutfarm.com
Open 24/7.

Hickory Nut Farm is a family-owned farm that produces firm aged goat milk cheeses and goat milk chocolate fudge. Their cheeses are aged for a minimum of two months (unpasteurized milk) in their cheese cave. You can purchase products in the Stall Store or through local farmers' markets. Their ladies (four legged ones) love visitors who love on them.

17. LANDAFF CREAMERY

460 Mill Brook Rd., Landaff
603-838-5560 • landaffcreamery.com
Open daily, 8a.m.–5p.m.

Nestled in the foothills of the White Mountains, this small unique farmstead cheese creamery produces "Landaff," a Welsh-style cheese with a cave-aged rind. Enjoy a self-guided tour of the creamery and purchase cheese at the creamery or through their website.

18. MEADOWSTONE FARM

809 Brook Rd., Bethlehem
603-444-0786 • meadowstonenh.com
Open by appointment.

Meadowstone Farm is a small, diverse farm growing a variety of vegetables as well as goats, chickens and pigs. They also make their own farmstead goat cheese.

15. ROBIE FARM

25 Rte. 10, Piermont • 603-272-4872 • robiefarm.com
Open 8a.m.–8p.m., honor system and by appointment.

The Robie Farm specializes in traditional farmhouse cheeses as well as yogurt, specialty meats, breads, ice cream, free-range eggs, raw milk and cream. You are welcome to walk around the farm at your own risk.

28. THE SANDWICH CREAMERY

130 Hannah Rd., North Sandwich • 603-284-6675 • sandwichcreamery.com
Open daily, 9a.m.–10p.m.

The Sandwich Creamery was established in 1995 and now produces cow's milk cheeses in the following varieties: aged cheddar, smoked cheddar, caerphilly, coulommier and brie, as well as a variety of fresh, soft cheese spreads. All cheeses are made by hand in small batches using time-honored methods. As a family business, they are committed to a product that helps people stay connected to their local farms.

13. TAYLOR BROTHERS SUGARHOUSE & CREAMERY

166 Main St., Meriden • 603-469-3182 • taylorbrothersfarm.com
Open Tues., 1p.m.–3p.m., and Sat., 10a.m.–3p.m.

Three varieties of fresh artisan cheeses are made right here on this small, family-owned and operated dairy and maple farm. See where it's made year-round! There is a retail shop on site featuring their Evelyn's Jack, Cloverland Colby and Mill Hollow Gouda cheeses, pure maple syrup and confections, maple roasted nuts, and local gifts (including Garfield's smoked cheese and meats).



30. VIA LACTEA FARM

366 Stoneham Rd., Brookfield • 603-522-3626 • vialacteafarm.com
Open Mar.–Dec., Wed.–Sun., 9a.m.–6p.m.

Via Lactea Farm is a small-diversified farm with a focus on producing artisan cheese from their own goat milk. Cheese varieties include chevre, feta, mold-ripened chevres and aged cheese. Visitors are welcome to visit the farm and farm store during regular business hours.

CHOCOLATIERS



5. THE CHOCOLATIER

27 Water St., Exeter • 603-772-5253 • the-chocolatier.com
Open Mon.–Sat., 9:30a.m.–5:30p.m.

Handmade chocolates have been made fresh on the premise in Exeter for over 30 years. Chocolates are made in small batches using only the highest quality ingredients. Over 50 varieties to choose from! Also, they are well-known for their large selection of molded chocolates, including moose, lobsters, sea creatures, sports items and occupational sets.

24. GRANITE STATE CHOCOLATE SHOPPE

13 Warren St., Concord • 603-225-2591 • nhchocolates.com
Open Mon.–Sat., 10a.m.–8p.m., Sun., noon–5p.m.

Granite State Candy Shoppe are makers of gourmet chocolates, super premium ice cream, freshly roasted nuts, handmade fudge and other fine confections, since 1927. You can also find their fine confections at their new retail store location in Manchester at 382 Elm Street.

4. SANBORN'S FINE CANDIES

293 Lafayette Rd., Hampton • 1-800-926-5061 • sanbornscandies.com
Open Sun.–Tues., 10a.m.–6p.m., Wed.–Sat., 10a.m.–8p.m.

Sanborn's Fine candies has been in business for 57 years and manufactures an exquisite line of homemade chocolate items. Specialties include their delicious creamy fudges, their own formulation of caramel covered in chocolate or their famous Patties (turtles). Visit their store and be enticed by the aroma of molten chocolate being prepared on site.

22. STELLA'S FINE CHOCOLATES

176 Rte. 101, Bedford • 603-472-3131 • stellafinechocolates.com
Open Mon.–Fri., 9:30a.m.–5p.m., Sat., 9:30a.m.–3p.m.

Since opening in February 2009, Stella's Fine Chocolates has been creating unique and distinctive ways to help their customers present their gifts of chocolate. They welcome custom orders and enjoy working closely with each customer to ensure they leave the store with the perfect gift.

23. VAN OTIS CHOCOLATES

341 Elm St., Manchester • 603-627-1611 • vanotis.com
Open Mon.–Fri., 10a.m.–6p.m., Sat., 10a.m.–3p.m.

Since 1935, Van Otis Chocolates has been manufacturing and selling handcrafted premium chocolates and other fine candies. Currently they sell through retail, online, wholesale, fundraising and corporate channels. Voted the best chocolatier in New Hampshire for 11 years running.

31. WINNIPESAUKEE CHOCOLATES

53A N. Main St., Wolfeboro
603-569-4831
winnepesaukeechocolates.com
Open kitchen tours select weekends in the spring and fall.

Hand-crafted chocolate indulgences including Winnepesaukee Chocolates and White Mountains Chocolate bars, truffles, toffees, caramels and what ever else may inspire them at the moment. Winnepesaukee Chocolates source many of their ingredients directly from the farmers, focusing on local where ever possible.

