

# New Hampshire's Wine & Cheese Trails

New Hampshire is committed to bringing the best, locally-grown foods, including fine wines and cheeses, to your restaurant dinner table through a movement known as New Hampshire Farm to Restaurant Connection. Visit New Hampshire and experience the culinary passion thriving throughout the state.



Make your way to the beautiful Lakes Region of New Hampshire and stop by **The Sandwich Creamery**, known for its cow's milk, farm stand, cheeses and terrific ice cream. Tours are available by appointment but you can purchase cheese and ice cream around the clock in their honor system store.

Head south on Rte. 25 to Rte. 3 and you'll reach beautiful **Stone Gate Vineyard and Winery**. Just two miles from Lake Winnipesaukee, the vineyard grows cold climate French hybrid grapes and wines include Marechal Foch, Leon Millot, Frontenac, Seyval, Cayuga, Steuben, Elvira and Aurore. Call ahead to arrange a tour.

Continue to make your way around Lake Winnipesaukee, heading north on Rte. 28, and stop by **Agape Homestead Farm** in Center Ossipee for their dill-and-garlic spreadable cheese and marinated Feta. From there make your way south on Rte. 16 to **Via Lactea Farm & Brookfield Dairy** in Brookfield where you can tour the farm, meet the animals and purchase farm-fresh chevre in a variety of flavors.



Head south on Rte. 16 and Rte. 125 where you'll find **Flag Hill Winery and Distillery** in Lee. Flag Hill welcomes visitors to their tasting rooms to sample the red, white and port wines produced from varietals that thrive on the coast. Their **Ferguson-Davis Dining Room** offers seasonally themed regional cuisine, incorporating ingredients from local farms.



Nearby, in the quiet town of Candia, you'll find **Candia Vineyards**, a boutique vineyard that specializes in fine wines from grapes. With New Hampshire's only Diamond, Frontenac, LaCrosse, Noiret and LaCrescent wines, Candia Vineyards was named New England's #1 most awarded vineyard at the 2008 Eastern States wine competition. A little further south in Sandown, **Zorvino Vineyards** produces quality wines from both local grapes and grapes grown in Tuscany, Chile and Northern California. Tours, tastings and special wine dinners at **Castello Zorvino**, the terraced manor house on the property, are enticing reasons for stopping by.



Before leaving New Hampshire, head west to **LaBelle Winery**, located in the heart of Alyson's Orchard in Amherst, is a unique winery that incorporates a variety of fresh fruits into distinctive wines. Seasonal wines are made with orchard-grown apples, peaches, strawberries, cranberries, blueberries, jalapeño peppers and pumpkins. Call ahead for a tour and tasting schedule.

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If you have time for a longer journey, don't miss New Hampshire's own hard ciders at **Farnum Hill Ciders** at Poverty Lane Orchards in Lebanon, **North Country Orchard** in Whitefield, and **Silver Mountain Farms** in Lempster. If your travels take you to the western part of the state, stop in Walpole at the Walpole Mountain View Winery at **Barnett Hill Vineyard** for red and white grape wines and **Boggy Meadow Farm** to taste fresh farmstead cheese made from old Alpine recipes. Another highly recommended stop is at **Jewell Towne Vineyards** in South Hampton, winner of more than 100 medals in international competitions.

