

DIRECTORY OF WINERIES

STUART CELLARS

33515 Rancho California Road
Hours: 10am - 5pm
Info: Call (951) 676-6414
Web: stuartcellars.com

THORNTON WINERY

32575 Rancho California Road
Hours: 11am - 5 pm
Info: Call (951) 699-0099
Web: thorntonwine.com

WIENS FAMILY CELLARS

35055 Via Del Ponte
Hours: 10am - 5pm
Info: Call (951) 694-9892
Web: wienscellars.com

WILSON CREEK WINERY & VINEYARDS

35960 Rancho California Road
Hours: 10am - 5pm
Info: Call (951) 699-9463
Web: wilsoncreekwinery.com

{NORTH SAN DIEGO}

BELLE MARIE WINERY

26312 Mesa Rock Road,
Escondido
Hours: 11am - 5pm
Info: Call (760) 796-7557
Web: bellemarie.com

DEER PARK WINERY

29013 Champagne Blvd.,
Escondido
Hours: 10am - 5pm
Info: Call (760) 749-1666

FALLBROOK WINERY

2554 Via Rancheros, Fallbrook
Hours: 10am - 4pm/Wkds by appt.
Info: Call (760) 728-0156
Web: fallbrookwinery.com

FERRARA WINERY

1120 W. 15th Ave. Escondido
Hours: 10am - 5pm
Info: Call (760) 745-7632
Web: ferrarawinery.com

ORFILA VINEYARDS & WINERY

13455 San Pasqual Rd., Escondido
Hours: 10am - 6 pm
Info: Call (760) 738-6500
Web: orfila.com

TWIN OAKS VALLEY VINTNERS

735 East Mission Rd., San Marcos
Hours: 11am - 4pm
Info: Call (760) 471-9192

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WINE IS A JOURNEY

BY CINDY LEMOS



Spring is almost upon us...The vines are budding....And the flowers that will eventually grow into bunches of wine grapes are not far behind. What better time to spend a weekend afternoon “tasting the grape” in the Temecula Wine Country?

Temecula wineries offer the wine enthusiast an assortment of varietals to sample, from the expected Chardonnays and Zinfandels, to the obscure Petite Verdots, traditionally used as a blending grape in Bordeaux style wines. Our best local winemakers are also visionaries, thinking *outside of the barrel* to produce non-traditional wines like Stuart Cellars’ newly released *White Port* and Wilson Creek’s *Pinot-Mour*, pronounced *pee-no-more*—a unique combination of

Burgundy and Rhone that has French wine makers shaking their heads.

If you’re new to wine tasting (or just new to a particular winery), traditional tasting guidelines recommend beginning with a sparkler, moving on to whites, then reds and finishing with a dessert-style wine. My best advice? Go with *your* personal preference. Red wine is an acquired taste and some wine lovers never develop a passion for the sharp, tannic bite inherent in many of its varietals. So, if you don’t like red, don’t drink it! The same goes for whites, sparkling wine or ports. *Tip:* When in doubt about what wines to try, ask your pourer. Pourers are usually well versed in the wines they represent and, contrary to popular opinion; they’re just not there to keep your glass full.

And what of those sometimes “obtuse” wine descriptions printed on your tasting menu? While terms like *tobacco*, *jammy* and *ripe plum* are fairly identifiable, others such as *earthy*, *mushroom* and *barnyard* (yikes!) may leave you wondering if Lucille Ball stomped the grapes!

I like to think of wine descriptions like a “legend” on a map. In order for you to truly discover a wine, you need to go on your own journey. *Smell* the wine. *Taste* it. Pick out the components you can identify and *then* read the description—taking in the scent, the taste, the *experience* and storing it in your memory banks for your next wine adventure.

Cheers to your wonderful wine journey!



Cindy Lemos, a.k.a. “the WinoGal” is a wine aficionado and the former Sommelier at the Ahwahnee Hotel in Yosemite Valley. For more information on Cindy’s private tasting parties and customized Wine Country tours, email Cindy at cindy@WinoGal.com or visit winogal.com.

