



Fall Field Trip Wine Terroir and Tasting Tour, Yadkin Valley, North Carolina October 9, 10 and 11, 2015

Where: Elkin and surrounding area, Yadkin Valley, NC When: Friday, October 9th through Sunday, October 11th

Cost: \$155 for AEG members and non-members, \$140 for student members (must be 21 years old)

Field Trip Registration Deadline: Tuesday, September 1, 2015 Field Trip Waiver: Please sign/date and return field trip waiver

South Carolina Continuing Education Credits: 12 credits for field trip participation

**Due to the occupancy limits at vineyards, the maximum attendee number is 50. Thus, first come, first serve.

Field Trip Leaders

Dr. Stephen Harper is a Teaching Associate Professor at East Carolina University, who teaches courses in Physical Geology, Environmental Geology, Geomorphology, and Field Geology. He is Director of the North Carolina Summer Geology Field Course taught every May-June in New Mexico and Colorado, and has been a Wine Enthusiast for 40 years. His research interests include implementing teaching strategies to improve learning outcomes for introductory geology classrooms and laboratories, and the origin of tower karst in Southeast Asia.

Dr. Marlene McCauley is a professor at Guilford College, emphasizing in Petrology, Mineralogy, Geochemistry, and the Science of Wine. She has led field seminars in Italy, the Colorado Plateau, Africa, and the Galapagos. Her recent research focuses on the design of innovative and engaging lab science courses in the liberal arts curriculum, including "Terroir: the Science of Wine".

Jane Gill-Shaler is a geologist, who currently researches and compiles articles, technical information, and human interest items for a variety of online publications. She is an active AEG Carolinas member whose has upgraded the AEG Carolinas newsletter and sponsor recruiting process.

Field Trip Summary

The Yadkin Valley became North Carolina's first federally-approved American Viticultural Area (AVA) in 2003. With this appellation, the wineries and vineyards of an area covering all or part of Surry, Yadkin, Wilkes, Davie, Davidson, Forsyth, and Stokes counties began labeling their wines "Yadkin Valley," proudly proclaiming the fruits of our region. Five years later, the Swan Creek region, which is mostly inside the Yadkin Valley AVA, was recognized as its own AVA, reflecting its particular microclimate.

Yadkin County, North Carolina, was formed in 1850 and was originally a farming community with flue cured tobacco as the major cash crop grown. As tobacco use declined, production of other crops continued to increase. The Yadkin Valley AVA is now home to 44 wineries, the largest concentration in







the State of North Carolina. The Yadkin Valley Wine Region was the first and remains the largest federally designated wine producing region, or appellation, in North Carolina. The four vineyards, which we will visit, produce Red Wines, such as Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot, Bordeaux or Meritage blends from the previous 4 grapes, Tempranillo, Syrah, and Chambourcin; White wines, such as Chardonnay, Viognier, Riesling, Petit Manseng, and Seyval Blanc.

The Yadkin Valley wineries are small, with intimate wine tasting rooms providing more access to the winemakers and owners (often one and the same). This setting offers a great chance to try new wines and learn about the winemaking process.

Marlene McCauley will start off the field trip on Friday evening with an informal session to introduce participants to wine tasting. Participants will learn to detect the different aromas in red and white wines, and then we will practice on some local vintages. Steve Harper will also introduce participants to hard apple and pear ciders from McRitchie Winery and Ciderworks.

The field trip stops on Saturday and Sunday will focus on touring and tasting wines at four vineyards, Jones von Drehle Vineyards, Dobbins Creek Vineyards, Shadow Springs Vineyard, and Flint Hill Vineyards. The vineyard owners will talk about their wines, give tours of their vineyard and wine production, and Marlene McCauley and Steve Harper will discuss the local geology of the areas. We will also discuss/ speculate on the effects that the physical aspects of the terroir - bedrock, soil, elevation, slope, slope aspect, and climate - have on the wine.

Field Trip Logistics

The field trip will begin at 7:30 PM on Friday, October 9th, at the Fairfield Inn and Suites (628 CC Camp Road /268 Bypass, Elkin, NC 28621; 336-353-2008) with an informal session in wine tasting by Marlene McCauley. Steve Harper will talk briefly about hard apple and pear ciders produced by McRitchie Winery & Ciderworks. 1-2 hours total time. Parking is available at the hotel. **AEG will not be** providing dinner or bus transportation this evening, so please plan accordingly and drink responsibly.

The field trip will continue at 10:00 AM on Saturday, October 10th, at the Fairfield Inn and Suites. Please be ready to board a coach bus by 10:15 AM as we will be traveling to the first of three vineyards, Jones von Drehle Vineyards (964 Old Railroad Grade Road, Thurmond, NC). We need to be on time at the vineyard by 11:00 AM. Chuck Jones, vineyard owner, will give us a walking tour and talk about their 10 wines. Lunch will be provided at Jones von Drehle vineyards. Participants with special dietary needs for this lunch, such as gluten free, vegetarian, should inform Stephen Harper or Sue Buchanan of those dietary needs at harpers@ecu.edu or sbuchanan@schnabel-eng.com by September 30th.

We will be departing Jones von Drehle Vineyards by 1:30 PM, and traveling to Dobbins Creek Vineyards (4430 Vineyard View Lane, Hamptonville, NC). The owner, Charles King, will talk about their 8 to 9 wines and give us a tour of the vineyard. We plan to spend about 1.5-2 hours at this stop.

The third and final stop on Saturday is the Shadow Springs Vineyard (5543 Crater Rd, Hamptonville, NC). Here owners, Jamie and Chuck Johnson, will have us taste their 8 to 10 wines and talk about their vineyard. We will be at Shadow Springs Vineyard until about 5:00 PM. The bus will then drive us back to the Fairfield Inn and Suites (we should arrive around 5:30 to 6:00 PM). AEG will not provide a dinner on Saturday night. However, there is a large restaurant across from the Fairfield Inn, called Pirates Landing (161 Interstate Way, Elkin, NC, 336-366-4150), where we can all meet up and have





dinner together. Otherwise, there are plenty of other restaurants and fast food options in the Elkin/Jonesville area.

Optional Day: Sunday, October 11

For those that are interested, the field trip will continue on Sunday, October 11th, at the Flint Hill Vineyards (2133 Flint Hill Road, East Bend). This day will be an optional day, thus the registration form indicates an additional fee for Sunday. Lunch at Flint Hill Vineyards will start at 11:30 AM. Wine tasting will commence at Noon as no alcohol can be served before Noon on Sundays. The cost for a lasagna and salad lunch + wine tasting at Flint Hill will be \$20 + tax. AEG will not be providing meals or bus transportation for Sunday, so please plan accordingly and drive yourself to Flint Hill Vineyards near East Bend, NC.

Hotel Stay: Friday and Saturday night, October 9 and 10, 2015

If you would like to stay at a hotel Friday and Saturday night, then please make your own reservation. AEG has reserved a block of hotel rooms at the Fairfield Inn & Suites (336-353-2008) for Friday night only, but please make your own reservation. Some other hotels that are located in the Elkin and Jonesville area are: Hampton Inn (336-835-1994), Best Western (336-835-6000), and the Comfort Inn (336-835-9400).



REGISTRATION FORM

Wine Terroir and Tasting Tour, Yadkin Valley, North Carolina October 9, 10 and 11, 2015

Please fill out top portion for each individual at	ttendee.
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Name:	(C	ircle one: Member, Nor	n-Member, or Student)
Company:			
Professional Society Affiliation:			
Address (Street, City, State, Zip):			
Phone (office, home, or cell):		Fax:	
Email:			
Please fill in the total cost below.			
Event	Member	Non-member	Student (must be 21 years old)
Friday Evening, Wine Tasting Social (October 9 th , 7:30 PM to 9:30 PM) & Saturday, All day Field Trip (October 10 th , 10:00 AM to 6:00 PM)	\$130.00	\$130.00	\$115.00
Sunday, Half day Field Trip (October 11 th , 11:30 AM to 1:30 PM)	\$25.00	\$25.00	\$25.00
Total Cost			
Make check payable to AEG Carolinas Sect Sue Buchanan Schnabel Engineering 11A Oak Branch Drive Greensboro, NC 27407 Or email to: sbuchanan@schnabel-eng.co		ion form and payment t	o:
Total Payment Amount: \$			
List attendee(s) for which this payment is for:			
Credit Card (check one): Mastercard	Visa Corpoi	rate card?	
Card Number:		Exp. Date:	
CVV Number (the three digit code on the bac	k of card):		
Name on card (print):			
Cardholder's billing address (Street, City, Sta	te, Zip):		
Cardholder's signature:			





ASSOCIATION OF ENVIRONMENTAL & ENGINEERING GEOLOGISTS



LIABILITY WAIVER FOR FIELD TRIP PARTICIPANTS

The undersigned having been thereby acknowledges and agree		e and possible dangers and hazards of the field trip,	
neredy acknowledges and agre	es tillsday of	, 20, that:	
(please print) participate in one or more Geologists (herein referred to a		y the Association of Environmental & Engineering	to ng
The field trip for which this wa 2015, in the Yadkin Valley, No		held on Friday, October 9 through Sunday, October 11,	
	y the AEG, and specifically	teld trip(s), he/she will be under the direction and controlly agrees to comply with all reasonable directions as	
associated with field trips, inc sleeping arrangements, and ot or arising out of his/her part	cluding without limitation rish her circumstances. Participaticipation in field trip activity	e are risks of injury to person and/or property that a sks related to travel hazards, terrain, weather, eating a pant hereby voluntarily assumes all risks connected wi vities, and waives any claim against AEG, its office r, harm, damage or other liability arising out of field to	nd ith rs,
damages to participants or to harmless from any liability f such field trip, and indemnify for losses and damages (inclu	third persons arising out of for harm arising out of the AEG against any and all awarding attorney's fees and any lage, or inconvenience or los	EG assumes no liability for personal injuries or proper of field trip activities. Participant agrees to hold AE e acts or omissions of AEG or Participant during at wards or judgments against AEG in favor of third participant costs involved because of said claims), on account costs of money due to delay that may arise, by reason	EG ny ies of
waive, and will hold the AEC use of either. I will indemnify	G harmless from, any and all y AEG against awards or jud d costs), of whatever natur	d impair my judgment and coordination, and I here ill claims of bodily injury or other harm arising from radgments in favor of third parties for losses or damagne, arising out of my use of alcohol or drugs who	ny ges
6. I hereby state that I am a legally permitted to consume a		ears old, am competent to sign this document, and a	ım
Date:	Signed:		
		(Participant's Signature)	
Mail liability waiver to: Sue Buchanan Schnabel Engineering 11A Oak Branch Drive Greensboro, NC 27407	or email to: sbuchanan@schnabel-eng	ng.com	





