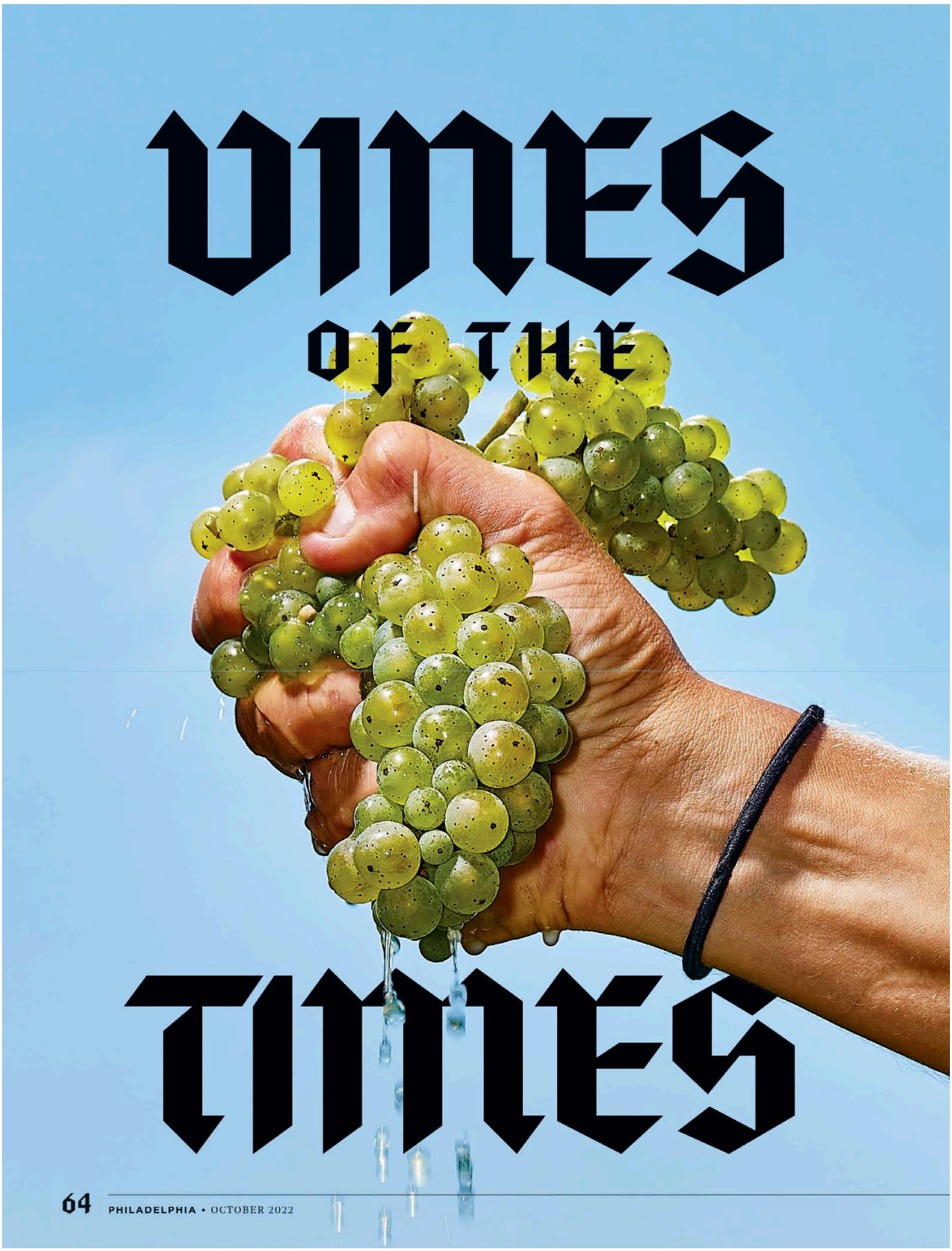
VINES OF THE TIMES





Aficionados of a certain vintage may turn up their noses at the notion of Pennsylvania wine. But the state is emerging as a vineyard hotbed in recent years. Here's everything you need to know about what to drink, where to get it, who's making it, and the region's best wine getaways.

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FINE TERROIR

WHEN YOU THINK OF PENNSYLVANIA, wine likely doesn't come to mind. Farmland, sure. But wine? And good wine, at that? Yet the beverage has been part of our landscape since at least the late 1600s, when William Penn planted what's thought to be the first vineyard in Philadelphia, in Fairmount Park. In the centuries that followed, the state became known for sweet wines and those made with fruits other than grapes. Native grape varieties, some of which are sweeter, prevailed because they're easier to grow here. Prohibition plus a lack of funding contributed to Pennsylvania's stagnated standing on the national and international wine stages.

While the state hasn't entirely left that sweet status behind—in fact, many wineries thrive off well-made dessert wines today—there's been a change in our reputation in the past two decades. That's due in large part to the groundwork laid by the late industry pioneer Doug Moorhead, whose Presque Isle Wine Cellars was one of the first two licensed wineries in the state. He was instrumental in the passage of the Limited Winery Act in the late 1960s, which allowed the creation of wineries to produce and sell the beverage, and he was a founding member of the Pennsylvania Winery Association, a trade group representing the industry.

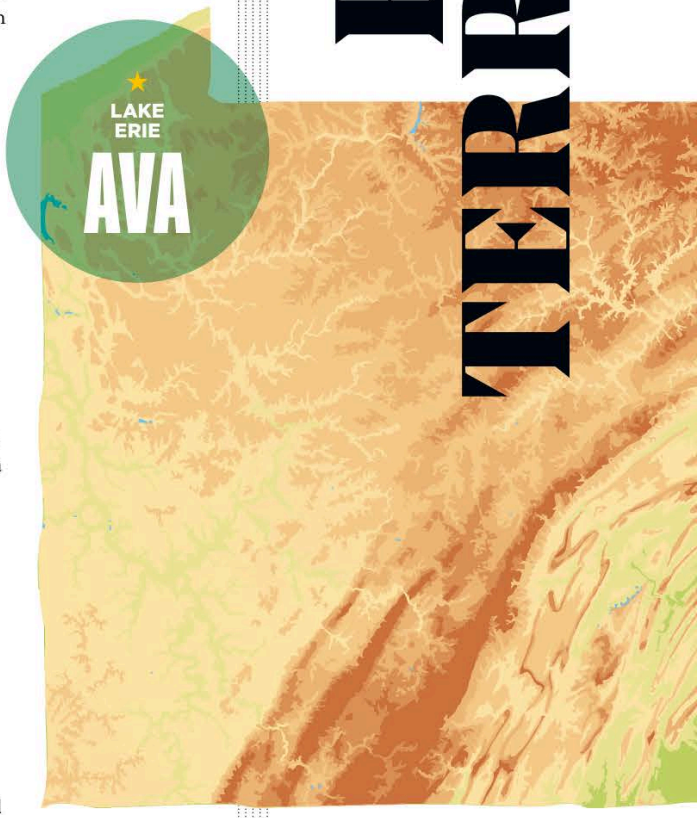
Other initiatives led by the government, the industry and universities have helped promote the state's wine production and quality, while the types of grapes grown and the styles produced have expanded—including drier, more classic iterations. The Pennsylvania Wine Marketing & Research Program Board, an initiative of the Department of Agriculture that's made up of industry and non-industry members, was established in the early aughts. Since 2011, Penn State's wine and grape team has been researching and experimenting with new approaches to everything from vineyard management to ways to meet consumer demand.

"The quality of work that comes out of that program is phenomenal," says Mario Mazza, VP and general manager of Lake Erie wine brand Robert Mazza Inc. and chair of the PWMRPB. (His father and the late Don Chapman Jr. of Brookmere Winery played key roles in advancing the Commonwealth's wine industry as well.) Then there are the wineries that have banded together to create wine trails for consumers to explore, not to mention an explosion in the number and size of wineries, with the state now counting more than 300. "There's a variety of different operations—there's no one size fits all," Mazza says.

Despite its progress, the local wine world still faces challenges. Diversity and inclusion are sorely lacking. There are the impacts of climate change, frost damage, and the dreaded spotted lanternfly. And the industry must compete with more established wine states—New York, Virginia, Maryland, even Michigan and Ohio. "These states are eagerly promoting their industries," says Mazza. "We need to do this to remain competitive but also to push our industry forward."

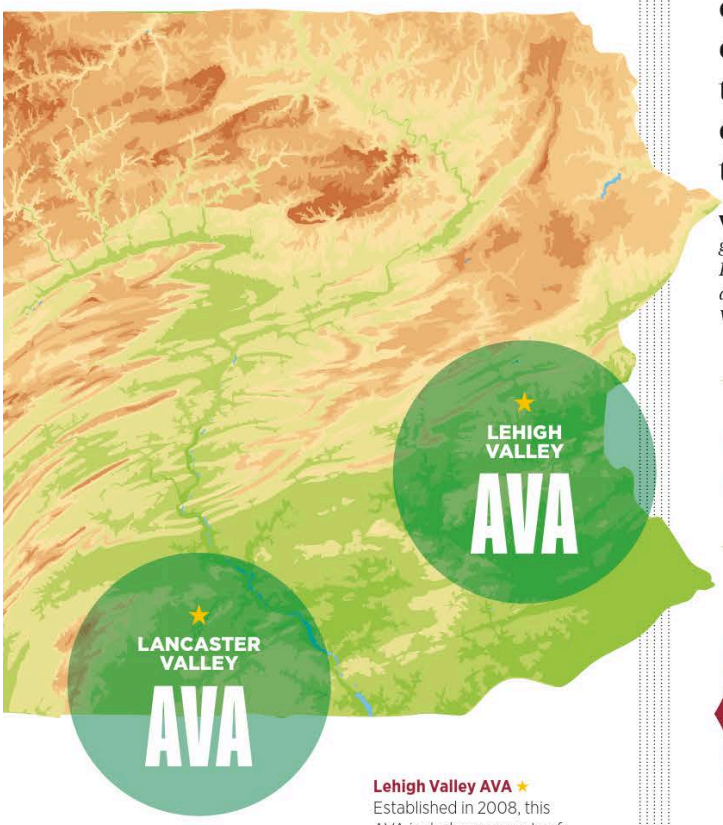
New owners and next-generation winemakers and growers offer signs of hope. Many are educated and trained in the industry, have spent time studying in different areas of the world, and are advancing what their families started.

"We're becoming better at making wine, and the consumer realizes that," says Virginia Mitchell, grant administrator of the Pennsylvania Winery Association and the winemaker at Galer Estate Vineyard & Winery in Kennett Square, who studied food and wine production at Penn State. "Why buy wine from California at the state store when you can go to your backyard and support a family that's producing world-class wines?" —*K.S.*



Lake Erie AVA ★ Known as the place for Concord grapes (Welch's!), this AVA shared with Ohio and New York—between 13,000 and 15,000 acres are in PA—is the largest contiguous grape-growing region east of the Rockies. The cold climate lends itself to ice wines (sweet iterations) and hearty whites like riesling and vidal blanc (a hybrid) that can be picked early. Among the wineries: the 50-year-old **Robert Mazza Inc.** family of brands, including namesake Mazza Vineyards and South Shore Wine Co.

Pennsylvania's vast wine landscape ranges from the southwest corner to the northeast corner and everywhere in between. Within those regions are five American Viticultural Areas, or federally designated wine grape-growing regions. Not every region or winery has an AVA; groups must apply for the designation and prove their land has specific characteristics that differentiate it and, as a result, their wine. Here's a look at three of the most prominent.



Lancaster Valley AVA ★ Located in the south-central area of the state and including Chester and Lancaster counties, with a somewhat warmer climate and limestone soil—a good setting for European (vinifera) grapes. Estate-grown **Waltz Vineyards** is a prime example, with cabernet franc, cabernet sauvignon and merlot.

Lehigh Valley AVA ★ Established in 2008, this AVA includes segments of six counties: Berks, Schuylkill, Carbon, Monroe, Northampton and Lehigh. The hilly landscape features shale and sandstone soil—with morning fogs—making it ideal for grüner and cabernet franc, among others. **Galen Glen Winery**, a pioneer of grüner, is located here, as is **Stony Run Winery**, which Sarah Troxell of GG touts for its albariño.

WINE NOTES

"Let's get away from the idea of a state grape. Every sub-region of Pennsylvania can find grapes that grow well—or multiple grapes that grow well."

VIRGINIA MITCHELL, *grant administrator of the Pennsylvania Winery Association and winemaker at Galer Estate Vineyard & Winery*



The number of wine trails in the state. These include the Brandywine Valley Trail, where you'll find destinations like **Galer Estate Vineyard & Winery** in Kennett Square, a boutique winery specializing in fruit-forward chardonnay (oaked, unoaked and a sparkling), dry rosé and cabernet franc.

2,000,000

Folks who flock to visit the state's wineries annually, generating $476.5 million in tourism revenue via tours, tastings, memberships, and all those bottles you're buying

300+ The number of wineries in Pennsylvania



PA's rank in the nation for wine production. We produce about two million gallons per year, or 10 million bottles.

**Statistics from the Pennsylvania Winery Association and the PA Wine Marketing & Research Program Board's 2018-'19 research, released in 2020*

"Wow, great wine *can* be made in Pennsylvania."

—A light-bulb moment for **NICHOLAS DUCOS** *of Mural City Cellars at* ***Va La Vineyards*** *in Avondale*

$1.4 BILLION

Total economic impact of the state's wine industry



Brothers Zachary and James Wilson

PHOTOGRAPH BY MICHAEL PERSICO

Wayvine
WINERY & VINEYARD

For these brothers, farming comes first.

CHAT WITH BROTHERS Zachary and James Wilson, and they'll say they're "just farmers." Sure, they're the co-owners, winemakers and vineyard managers of their Chester County winery, but they're humble. "Our philosophy is to focus on the farming aspect—growing the grapes," says Zachary.

It all began in 2010, on their family's dairy farm in Nottingham. "My dad mentioned turning it into a vineyard," says Zachary, who was 19 at the time and attending Penn State for business. He went to a grape-growing seminar, then ordered four acres of grapevines. He made his first batch of wine when he was barely old enough to legally drink. "We've been learning as we go," he says.

It's taken a lot of trial, error and experience. The brothers don't have formal wine educations, but they have a knack for, well, farming grapes. Their 200-acre farm features elevated hills on a slope, where their vines are planted. (They have 18 acres of grapes.) "Our soil is on the vigorous side because this was an organic cow farm," says Zachary. While most crops like fertile soil, grapevines need to be stressed, with drier conditions. The Wilsons' style is Old World and low-intervention, with minimal manipulation in the cellar. "We're really tasting the terroir coming through in our wines," Zachary notes.

LOCATION
Nottingham, Chester County

DISTANCE FROM CENTER CITY
1.15 hours

DATE FOUNDED
2010

THE WINE TO TRY
2018 Chief Red Blend (carmine, merlot and cabernet franc)

ONLINE
wayvine.wine

Take the merlot. It has more acidic qualities than the softer variations from California. As for that trial and error? During Wayvine's first harvest, about 100 vines that Zachary thought were chardonnay ripened into red grapes. "I was pretty upset," he says. "But we made wine out of them, and it still might be one of my best batches." They later learned the grape was carmine, a cross between carignan, cabernet sauvignon and merlot. It's rich and inky but silky-smooth, great for blending—and a staple here.

Wayvine has 13 red and white varieties that create 20 wines (straight pinot grigio and riesling, for example); blends; and a line of pét-nat, a sparkling iteration that's bottled while undergoing fermentation. About 50,000 bottles total are produced per year in the dairy barn turned winery and tasting room that the brothers rebuilt themselves.

In September, they opened Tulip Pasta + Wine Bar in Fishtown, with chefs Jason Cichonski and Alexander Beninato. Naturally, Wayvine's estate wines are on the menu. "It's an opportunity for us to bring our farm into an urban atmosphere," says James, "the heartbeat of Philly." —*K.S.*

FROM TOP: JASON WILSON/WAYVINE; VOX VINETI; ALEX HOLDEN; GAB BONGHI; GALEN GLEN

The CRAVING GAME

Trade something from out-of-state—or country—for these PA picks.

IN THE MOOD FOR?	TRY THIS INSTEAD.
Provençal rosé with a structured, savory edge	**Wayvine Winery & Vineyard's rosé carmine**



"It's got the structure to pair with just about anything," says Etinosa Emokpae, PA sales rep for Skurnik Wines & Spirits.



White bordeaux blend from France — **Vox Vineti's 2020 Tropus**

Bloomsday co-owner Zach Morris calls this sémillon and sauvignon blanc blend "a subtle beauty," even though it's skin-fermented for 30 days: "There's a tingly texture from the skins, but it's not astringent."

White burgundy — **Maple Springs Vineyard's reserve chardonnay**



"It has great aging potential," says Samantha Germani, food and beverage director at the Rittenhouse Hotel. "And with the oak it sees, the flavors are really integrated."



Juicy California red for whenever — **Mural City Cellars' CSW red**

The CSW line offers affordable bottles that are "meant to be opened, not aged forever, and are great with a light chill," says Di Bruno Bros. wine buyer Sande Friedman.



Northern Italian pinot grigio — **Galen Glen Winery's 2021 Vinology grüner veltliner**

Italian pinot grigio and grüner veltliner check similar boxes like minerality, says Alexandra Cherniavsky, brokerage director at SWIG Partners. "This grüner veltliner is full of zippy notes of grapefruit." —R.F.S.


Sally

Where to Drink Pennsylvania Wine in Philly

These restaurants, bars and bottle shops ensure you don't have to leave the city for a local drink.

Anyone determined to be a Pennsylvania wine cheerleader should stop by Mural City Cellars in Kensington—especially for the barrel-fermented white made with chardonnay grapes from Coatesville. **Bar Hygge**, **Bloomsday** and **Art in the Age** all carry MCC (along with other PA bottles).

Philly-based Camuna Cellars ferments grapes grown in our state (plus in Jersey and Virginia) using minimal-intervention methods, resulting in nectars made with things like a mix of mead and seyval blanc. Try some at **Fountain Porter**, the **Lunar Inn** and **Laser Wolf**.

Sourdough pizza place **Sally** almost always has at least one Pennsylvania wine on the list—think a white blend from Wayvine Winery & Vineyard in Chester County.

And check out the board above the bar at **Martha** to see what domestic selection they're pouring that day (and where it's from). There are usually a couple in-state options, like nebbiolo from Va La Vineyards in Chester County or grüner veltliner on draft from Stony Run Winery in Lehigh County. *—H.A.*

Galen Glen Winery

With their wine-growing daughter tending the vineyards, this family is plotting its future.

I **WAS INTRODUCED** to Galen Glen's sustainable wines a couple years ago during a tasting dinner at the Dolon House in Jim Thorpe. Grüner veltliner and a dry riesling were savored, and the story of this winery was uncorked.

The idea for the operation stemmed from three things, says winemaker Sarah Troxell, who runs the winery with husband Galen and daughter and winegrower Erin: a trip to Germany's Württemberg region, a bottle of Hawaiian wine from a friend's wedding, and Galen's family's 200-year-old farm in Andreas, just outside the Lehigh Valley. "We thought we could use the farm in a new way to grow wine," says Sarah.

She and Galen purchased the farm from his parents in 1995 and had their first harvest—chambourcin and Steuben, a hybrid red—in 1997.

Did they have wine educations? No. What they *did* have was Sarah's background as a pharmaceutical chemist—and winemaking is nothing if not a science. It helps to have good land and to know what to grow, too. The Troxells soon realized that their terroir was best suited to cool-climate vinifera, a.k.a. non-hybrid vines.

LOCATION
Andreas, Schuylkill County

DISTANCE FROM CENTER CITY
2 hours

DATE FOUNDED
1995

THE WINE TO TRY
2021 Fossil Vineyard Riesling

ONLINE
galenglen.com

"We have a similar climate and soil to Austria and Germany," says Erin, who earned a degree in viticulture and enology from Cornell and a master's from Vinifera EuroMaster in Germany and France before joining the family farm in 2017. "Our soil has a high slate content, typical of regions of Germany. Some areas have slate mixed with sandstone, called *loess* in Austria, that's typical for grüner."

They struck wine gold with grüner in 2003, becoming the first in Pennsylvania to plant the grape, known for its mineral-driven qualities. (Today, grüner makes up most of GG's vineyards.) Their Fossil riesling earned accolades at the International Riesling Symposium in 2017. And they've teamed with Philly's Di Bruno Bros. on collabs like a crisp rosé.

Under Erin's direction—she did rain dances as a child to "help" the grapes—the winery has introduced chardonnay and blaufränkisch, a spicy red with high acidity, and expanded plots of grüner and cabernet franc. They're working on a new sparkling riesling and are increasing sparkling case storage; overall, they typically produce 6,500 cases per year. And they recently inked a partnership with Skurnik Wines & Spirits, making GG the first Pennsylvania winery with multi-state distribution—pioneers once again. *—K.S.*

TED NGHIEM



Sarah, Galen and Erin Troxell with dog Russell

PHOTOGRAPH BY MICHAEL PERSICO





Grape Routes

These five wine trips ensure you won't need a DD.

Being the designated driver while your partner gets wine-drunk isn't the most appealing weekend activity. Fortunately, there's a way to solve that familiar dilemma—by booking a weekend wine getaway. Whether they're close to celebrated vineyards or wine destinations all on their own, these hotels across the state will ensure that all in your party can imbibe as much as they want (within reason, of course). Think rest, recreation ... and rosé.

Nemacolin

Western Pennsylvania isn't known for its wine culture, but that isn't stopping Nemacolin, a sprawling luxury resort near Pittsburgh—about a four-and-a-half-hour drive from Philly—from popping corks on $10,000-plus bottles. Wine flows throughout this more than 2,200-acre family-owned property, and not just during meals at Lautrec, its elegant French-leaning restaurant. You can also savor prestigious vintages in a private sommelier-led tasting, clink prosecco glasses after a couples massage at the spa, and sip pinot while painting a landscape in the art studio. Any of the glorious grape juice from the 11,000-bottle cellar can be ordered to enjoy throughout the resort. Go ahead: Show off with Nemacolin's oldest bottle, a 1928 Château Latour that comes in at $11,405, or with Forté Venango, a lovely red port from Lake Erie's **Conneaut Cellars Winery**. *Rooms from $499; nemacolin.com. —S.M.*

From top: Nemacolin's expansive property; a bottle of Château Latour at the resort.

JORDAN MILLINGTON

The Inn at Grace Winery

You'll find this bucolic 35-acre estate in Glen Mills, just 45 minutes outside the city. Cozy up in the seven-bedroom Manor House—part of which is the original 1734 Quaker farmhouse—or opt for a more private stay in any of the nine cottages, including the bi-level Hideaway (the farm's former carriage house) and the Greenhouse, ideal for a double date or girls' weekend. When you've had your fill of indulging in seasonal three-course dinners, making s'mores around a firepit, playing bocce, and befriending the inn's horses, donkeys and alpacas, head to the renovated barn to taste wines made from estate-grown or PA-sourced grapes—like crisp chardonnay, sparkling cuvée and oak-aged merlot. Bonus: The grounds (including the vineyard!) are dog-friendly. *Rooms from $210; gracewinery.com. —L.B.*

The Lodge at Woodloch

No, there's not a winery on-site at this 500-acre resort in the Poconos, about three hours from Philly. But that doesn't matter: The adults-only, all-inclusive hideaway has a solid wine program, with a few PA bottles on the restaurant's list. It's the work of Leslie Britt, the lodge's longtime sommelier, who only includes selections from sustainable, bio-dynamic or organic owner-operated vineyards in her lineup. Among them are Berks County-based **Maple Springs Vineyard**'s New Leaf white, an American blend used at the resort's garden dinners (and pairing classes). The blend changes every vintage and pairs well with seafood. While that vineyard isn't quite next door, a scenic detour is worth the trip. Or enjoy a bottle at the lodge, between your nature-infused explorations (expect trails, a lake and more) and sessions at the expansive woodland spa. *Rooms from $454; thelodgeatwoodloch.com. —K.S.*

Seven Springs Mountain Resort

This mountaintop resort in southwestern Pennsylvania, a four-and-a-half-hour drive from Philly, boasts all things young at heart: a massive Alpine slide built right into the ski slope, an outdoor rock wall, two pools, mini golf, bowling, an arcade. But Seven Springs is perfect for vino lovers looking to unwind—Helen's, the on-site restaurant, has an award-winning bottle list, and there are nearby wineries like **Glades Pike** and **Greendance**, where fruit and berry varietals shine. (They're worth a sip, we promise.) Mark your calendar for the end of next August to catch the resort's annual festival featuring 25-plus PA-based wineries—a weekend spent sampling and sipping local blends just steps away from your cozy lodge room, cottage or chalet. *Rooms from $169; 7springs.com. —L.B.*

Lancaster Marriott at Penn Square

There are reasons all your Instagram friends are spending weekends in the city of Lancaster: It's less than two hours from Philly by car, the ride is scenic, and there's bounteous sightseeing, shopping and dining to indulge in once you get there (PA wine included). The Lancaster Marriott offers a central base, with its own farm-to-table restaurant and bustling rooftop bar. Walk a few blocks to **Deerfoot Downtown**, a tasting room of the nano-scale Berks County vineyard, for sublime small-batch chambourcin and award-winning cab franc. Head to nearby wineries **Waltz Vineyards** for estate-grown semi-sweet moscato and **Grandview** for Grand Rouge, a premium bordeaux blend aged 22 months in French oak barrels. Don't want to drive? Local limo services like Unique Limousine and Premier #1 Limousine Service will pick you up from the hotel and ferry you to top spots on the Lancaster County Winery Trail. *Prices vary; marriott.com. —E.M.*



The Cholula pineapple short ribs with sunny-side egg at Plough, Lancaster Marriott at Penn Square's restaurant

LANCASTER MARRIOTT



Nicholas Ducos and Francesca Galarus

PHOTOGRAPH BY NEAL SANTOS

Mural City Cellars

When one urban winery planted roots in Philly, the community raised a toast—and hasn't stopped yet.

CALL IT LIGHTNING IN A BOTTLE, because the folks behind this nearly two-year-old Latino-owned urban winery in Kensington have electrified Philly. Mural City is the brainchild of life partners Nicholas Ducos, a certified sommelier with experience in Napa and New Zealand, and Francesca Galarus, a Drexel grad who's done stints at the likes of Beauty & Essex in NYC. They met while working in Miami's hospitality industry and eventually moved to Philly together.

"We wanted to open a winery in a neighborhood," says Ducos. So they did their research. With Galarus, Ducos, who spent three years as assistant winemaker at William Heritage Winery in South Jersey, studied the weather and the varietals that grow well here and made connections with sustainable vineyards.

Today, the duo sources and frequently hand-harvests grapes from within 300 miles of Philly, with about 20 percent coming from independent vineyards in Pennsylvania; the rest is from New York, New Jersey, Maryland and Virginia. In the future, they hope to use only Keystone State fruit and wood for aging.

Equivine, a horse farm and grape-growing outfit in Coatesville, supplied the fruit for Mural City Cellars' Burgundian-style chardonnay. (The grapes are picked early for fresher acidity and aged briefly in neutral, or used, French and American oak barrels, imparting a hint of oak and bringing out green apple and lemon notes.) The pair plan to pick sauvignon blanc and sémillon from **Setter Ridge Vineyards** in Kutztown (which they praise for its pinot noirs) for a play on a bordeaux blanc from France's Entre-deux-Mers region.

LOCATION
East Kensington, Philadelphia

DISTANCE FROM CENTER CITY
15 minutes

DATE FOUNDED
2021

THE WINE TO TRY
2021 Barrel-Fermented Chardonnay

ONLINE
muralcitycellars.com

MCC focuses on low-intervention white wines, rosés, sparklings and hybrids—styles the East Coast is good for, notes Ducos—and while the pair do create some reds, he vows to never make a straight cabernet sauvignon. Why? The grapes don't grow well in the state, he says. However, chambourcin, a French-American red hybrid grape with high acidity, is fruitful. "Farmers can expect a high yield," says Galarus.

A key MCC component is the community-supported winery program; members receive two bottles a month, and 15 percent of every membership benefits local nonprofits.

MCC is also expanding from its 1,200-square-foot warehouse into a 3,000-square-foot space. Then there's the Mural City Wine Garden at Kensington Station.

"We have a business that locals contribute to," says Ducos. "People from outside the city are spending their money in the neighborhood. The money is getting cycled back. That concept is small, but in 10 years, it can be revolutionary." —*K.S.*

ILLUSTRATIONS BY KYLE HILTON

What's Up With

ALL THE SNIFFING AND SWIRLING?

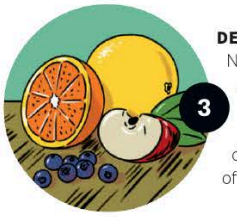
The nitty-gritty mechanics behind wine tasting often feel ... snooty. But there are reasons for it all. Good King Tavern and Le Caveau co-owner **Chloe Grigri**, who oversees both establishments' wine programs, shares how to (quite literally) drink wine—and have fun doing it, too.



THE SWIRL
Hold the bottom of the glass and swirl it vigorously in a circle. Keep the foot firmly on the table. This process introduces oxygen to the wine and allows it to open up, which makes it taste and smell better. You'll be able to swirl more easily if you're using a proper wineglass rather than, say, a mug.

THE SNIFF
Stick your nose into the glass immediately after swirling. Don't lean your entire face in, but make sure you can get a good whiff.





DEEP THOUGHTS
Notice what you smell. Does it remind you of any fruit? Maybe Froot Loops? Or summertime? Identifying smells will help you develop a fuller understanding of what you're tasting.

THE FIRST SIP
Take a sip, then swirl again. Wine develops in the glass; as it sits, you'll notice new flavors.





GOT LEGS?
Tip your glass and watch how the droplets glide along the side. These "legs" show the liquid's viscosity, which relates to how alcoholic your selection is. The more legs, the higher the wine is in alcohol. —*H.A.*