

New for 2020 - Intimate Sommelier/Winemaker-led group tastings in our tasting room



Want an extra special treat when you visit our winery?

Our beautiful intimate tasting room will be the location for fun, interactive and intimate group tastings led by our winemaker/sommelier Dr. Norene Hyatt-Gervais. You can get a taste of Norene's style by watching our tasting video on our website or by sampling some of the videos that she has posted on our social media.

Here's what a private session is all about!

1. Group tasting sessions are available seasonally on Fridays, Saturdays and Sundays from 2-3:30 pm with a maximum of 20 people per tour group. We will fill session times as reservations are made, until a maximum of 20 people have been scheduled.
2. Group tours outside of these times, may be privately arranged by emailing tours.rentals.stonecropaces@outlook.com or hit the "contact us" link on our website.
3. 1 ½ hours in our tasting room with Norene as she takes you through the Six Steps of Wine Tasting (including non-alcoholic tastings if you have someone in your group not drinking alcohol for any reason).
4. A beautiful locally source cheese plate with cheeses from two local dairies- one just 5 minutes from the winery, bread or gluten free crackers and edible herb garnishes from our onsite herb gardens.
5. A welcome sample of our StoneColdCider— either original and vinous – made from apples sourced from our local Smyth's Heritage Apple Farm – home of the McIntosh apple!
6. 4 samples of our wines – these will vary with availability and the Norene's choices for the day but will generally include 2 whites, a rose, and 1 red
7. A final sampling of a red-in-progress from an oak barrel in our barrel room
8. A brief interactive discussion of how we grow our grapes here at StoneCropAcres and also how these grapes are then made into the wine in your glass. Mmmk

After your private session, you are welcome to move to our main hall or patio to enjoy additional beverage or food items from our Wine, Beer and Cider bar and our Wood Fired Pizza Oven Patio Kitchen.

Cost per person including taxes for this session is \$34 with taxes included

