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From the editor

Do wine, beer and barbecue go together?

Maybe not for lunch.

But in this magazine, they're a perfect pairing.

Because in this edition of *Unwind* we're delving deep in between the vines of North Georgia wineries like Kaya, Tiger Mountain and Frogtown.

Then, a few pages later, we're tying on the bib and diving into a slab of mouth watering fall-offthe-bone spare ribs at Vanna in Royston.

Then for dessert, we'll join Hartwell's burgeoning brewmaster Crayton Threlkeld as he recommends the best beers for the brisk fall season.

That may sound like a strange mix, but that's just the start.

Because we're also exploring the rambling green hills of Hardman Farm in Sautee Nacoochee.

And then we'll meet up with former chemistry professor Claire Livingston of Cavender Creek Vineyards.

Ever dream of leaving it all behind and running a winery?

That's just what Claire did, as she left the classroom behind to pursue a life of wine-making.

Throughout it all you'll meet the people who make the mountains of north Georgia such a flavorfilled place to dine, drink and live.

Yes this magazine isn't just about food and beverages. It's about the colorful people who make it all happen.

So sit back, relax and allow us to introduce them.

Because this fall season, we can't think of a better way to unwind.

Cheers,

Matt aiken



PUBLISHER

Alan NeSmith

EDITOR Matt Aiken

MARKETING DIRECTOR Matt Lee

BUSINESS MANAGER Mark VanTassel

MAGAZINE DESIGN Kristen Morales

CONTRIBUTING WRITERS

Candice Dyer, Steven Grubbs, Michael Hall, Wayne Knuckles, Shana Toney

GRAPHIC DESIGNERS

Vickie Baskins, April Compton, Jimmy Eden, Jake Frye, Rachel Grosse, Claudette Keeley, Cody Rogers, Barbara Slay

ABOUT THIS PUBLICATION

This publication is produced by the eight newspapers of the Northeast Georgia region of Community Newspapers, Inc., based in Athens. No part of this magazine may be reproduced in whole or part without written permission from the publisher. For more information, call 706-778-4215, fax to 706-778-4114, email anesmith@thenortheastgeorgian. com, or write to Unwind, P.O. Box 1555, Cornelia, GA 30531.





The elegant mansion at Hardman Farm was built in 1870 and opened to the public as a historic site in 2014. All photos provided by the georgia department of natural resources' state parks and historic sites division unless noted otherwise.

The haunting history of Hardman Farm



By Candice Dyer

Even now, certain details of the mansion reveal a haunting Southern Gothic past.

Capt. James Nichols, a colonel in the Confederate army, built it in 1870 and moved his family from Milledgeville to Nacoochee, known then as the "Enchanted Valley." His wife, Kate, traumatized by the war, secluded herself in a bedroom with a discreet back staircase for her nurses to use. The hooks protruding from the wall look like an ominous restraining device, but their function was more poignant than that. In fact, they held her hammock, which, when rocked back and forth, was viewed as a therapeutic tool for



This small white gazebo is the second most photographed site in Georgia, after Stone Mountain.

calming the nerves and treating mental illness.

"We don't know exactly what happened to her," says Emory Jones, a Cleveland historian who is writing a book about the Nichols family. "She was either molested by a Yankee soldier, or Union forces attacked her house. Something happened to her, and she was never the same afterward. I believe her husband did everything he could to help her heal, so I think of it as a love story. A tragic love story." Nichols reputedly wanted to put down roots in a peaceful place, far from the traumatic memories of the war. "A rich Yankee uncle gave him some money, which must have been burning a hole in his pocket because he bought 2,500 acres here," Jones says.

Kate Nichols eventually returned to Milledgeville, though, and died at Central State Mental Hospital, where she is buried. Only two other families have owned the estate since that time – the Hunnicutts and the Hardmans, who donated the property to the state of Georgia in 1999, when it became the Hardman Farm State Historic Site. It was opened to the public in 2014. "Because the latter two families only used the house as a summer retreat and kept everything in good condition, most of the original furnishings and artwork have been remarkably preserved to reflect the Nichols era," says William Wagner, the general manager of the site. "This site offers an unusual gateI think of it as a love story. A tragic love story.



way to history, architecture and agriculture." The state is still working toward the goal of transforming the Hardman homeplace into a working farm. So far, six of the buildings have been completely restored, and a garden is producing vegetables, including sweet corn.

"We probably will open the smokehouse next," Wagner says. "Eventually we hope to have docents at every building, wearing period costume, to give tours, and we want an outdoor theater. We want to be able to do authentic demonstrations for agri-tourists. Some of our land will be plowed with a mule."

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anate mansion, which the colonel dubbed "West End," sits on a 173-acre compound, along with 18 other buildings, including a greenhouse, a bull pen, a carriage house, a dairy barn, a caretaker's cottage, a spring house and a red brick store that served as a post office (today, it is the gift shop). Nichols, a sporting man, also had a "game lounge" for billiards and card tourneys, with kennels for his hunting dogs. "It was the 'man cave' of its day," Wagner says. "Cigars, moonshine and who knows what went on."

Somewhere on the premises, the colonel also kept a pet bear, and he built the small, white gazebo that sits atop the nearby American Indian mound – the second most-photographed icon in Georgia (just behind Stone Mountain).

Nichols, a pharmacist by trade, also enjoyed riding horses around the property with his daughter. On one of these jaunts, they discovered a breathtaking waterfall, which Nichols named "Anna Ruby," after her.

"The house has always been a center for technological innovation,

and we are carrying on that tradition by using solar panels."



Hardman Farm has become a popular spot for all kinds of occasions.

PHOTO BY-WAYNE HARDY

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After a brief stint under the Hunnicutts, the estate was purchased by Dr. Lamartine Hardman, who became Georgia's governor from 1927 to 1931. He called the house "Elizabeth on the Chattahoochee," after his mother. As a prohibitionist and teetotaler, he was more acetic than Nichols and believed that billiards could lead to sin, so he converted the pool tables into regular furniture (but the corner





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pockets are still visible). In a lighter spirit, children's wooden toys, including croquet mallets, from the Hardman era can be seen in one of the bedrooms.

The politician loved playing the role of "gentleman farmer" with a bustling dairy and creamery. A bull pen shows where he kept his prized Jersey bulls, which were registered and given names. His servants milked up to 100 cows, twice a day, and they were fed by an efficient monorail system he devised.

"I remember that when I was growing up, there was a lot of milking and churning going on," says Shell Hardman Knox, granddaughter of the governor. "We children would slide down the bannisters in the house. We had to sleep with sweaters over our heads because of the bats on the third story. So many fun memories and stories from that time."



She led the heirs' effort to donate the property to the state. "There's something so ethereal and spiritual about the valley," Knox says. "I had this nightmare that if we didn't do something, a McDonalds would pop up to replace it." Jones is grateful that she did. "Any time you have a little history, good or bad, you need to hold on to it," he says, "and the Hardman place is rich in it."







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Family RECIPE

BBQ isn't just a job for Jenica Maxwell

By Shana Toney

Few people find a job they love at the tender age of 14 - Jenica Maxwell, now owner of Vanna BBQ, is one of those lucky few.

Maxwell bought Vanna BBQ in January of 2016, but she had been a loyal employee for two of the restaurant's previous owners prior to taking over the restaurant herself.

Fourteen-year-old Maxwell was seeking a job when a friend from church told her parents that his brother was looking for help at his BBQ restaurant.

The friend's brother was Johnny McGarity, who opened and ran Vanna BBQ with his son, Lee.

"Johnny taught me everything I know," said Maxwell. "Even at 14, he taught me work ethic and that the customer is always right. He taught me to do whatever I can to make the customer happy."

McGarity, who first opened the local barbecue favorite in 2001, sold the business to Rusty Bell in 2008. Maxwell continued with



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the restaurant, which led to her helping Bell run it.

Bell then sold it to Maxwell in order to make time for his family.

Maxwell — who became a business owner before the age of thirty — said, "It was a smooth transition because I had already been running the business. I already knew what to do and I cared about it."

Maxwell said that like McGarity, Bell also loved and cared for the restaurant. "I've worked with and come from a long line of people who loved this — who love serving food and love what they do — and I love what I do," she said.

Though Maxwell has said she has tried other things and briefly worked in Athens, she said she could always see herself running and owning the country barbecue restaurant.

"I just fell in love with the customers," she said.

And now, so have her daughters, eight-year-old Tobi and six-year-old Rowan.

"They try to help with customers, will try to take their orders and bring them chips," Maxwell said with a laugh. "Sometimes we have to ask them not to because they will get us confused about who's been



served and who hasn't ... but they love being up here and helping, and the customers love them."

But it's not only the family atmosphere that makes Vanna BBQ so special — of course, it's also the food.

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steamed for another hour. Our brisket takes eight hours and our coleslaw is hand-shredded. The Brunswick stew is 100 percent beef with no chicken or pork fillers. We have macand-cheese and baked beans, too."

Maxwell said the only thing she changed on the menu are her "brisket potatoes" which have become all the rage at Vanna BBQ.

On top of a full plate of being a mother and running the business side of things, Maxwell also does all the cooking and food preparation.

"I've tried to train a cook, but no one is going to take care about the food like I do," she said.

Maxwell puts her heart into Vanna barbecue, and the proof

may not only be in her food and customer service values, but also in her dedication. Those traveling along Highway 17 in Hart County just between quaint towns of Royston and Bowman can find Maxwell, along with her two daughters, at the countryside BBQ joint every Friday and Saturday from 11 a.m. until 9 p.m and every Sunday from 11 a.m. until 3 p.m.

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the industry

Steven Grubbs is an award winning sommelier and Wine Director for Empire State South and Five & Ten. PHOTO BY MIKE SCHALK

REDEFINING GEORGIA GROWN

Dahlonega has a new wine appellation, but an old controversy persists

By Steven Grubbs

It is the second time I've met Craig Kritzer, winemaker and owner at Frogtown Cellars, a winery capping a high, serene hill off Damascus Church Road, that—with 43 acres under vine—is the largest grower of quality grapes in the Dahlonega area. And, for the second time, Kritzer leads the discussion by emphasizing what seems to ruffle him most: use of imported fruit—usually from California—in bottles sold as Georgia wine.

"If even one grape of California fruit makes it into a Georgia wine, it ruins the terroir," Kritzer says, using a French The AVA is one more facet proving what we've been saying for 20 years, that you can grow fruit on the Dahlonega Plateau to make world-class wines.

term that honors the feeling of a particular place. He is emphatic and unyielding on this point, and carries the demeanor of someone who has repeated this mantra before.

Earlier this summer, the TTB-the federal authority that regulates wine labeling-awarded an American Viticultural Area (an AVA, commonly) to the area now called the Dahlonega Plateau. It is the first AVA contained entirely within Georgia (the other, Upper Hiwassee Highlands, crosses into North Carolina) and includes all of Lumpkin County along with a bit of White and Dawson counties. An AVA is a labeling designation that carries extra prestige, since it suggests the demarcated area has particular character-via elements like soil type, sun exposure and climate—and demonstrates consistent quality. With that labeling come stricter rules and a stronger guarantee of where the fruit was grown, since at least 85 percent of the grapes must be farmed within the AVA limits. If the words "Estate Grown" are placed on the label-suggesting the wine came from the winery's own vines- that number rises to 95 percent. A bottle labeled simply as 'Georgia Wine' must use only 75 percent from the state.

"The AVA is one more facet proving what we've been saying for 20 years, that you can grow fruit on the Dahlonega Plateau to make world-class wines," Kritzer says, but he believes that neither the AVA nor state labeling laws go far enough. Producers could still include some California fruit in their AVA wine, a practice which is financially attractive—since it is cheaper to buy California fruit than it is to grow quality grapes in Georgia, where grapes face many natural challenges—but raises a wide range of ethical and stylistic questions.

"The Georgia wine industry will go nowhere unless the state changes the rule on what constitutes Georgia wine. There has to be a reward for those who do the hard work of growing their grapes here, not taking the easy route," Kritzer adds,



suggesting that state law should go beyond the federal AVA rules, much like in Oregon, where wines labeled as being from the state must be 100% Oregon-grown.

A trip up the road adds more dimension to the discussion. At Wolf Mountain Vineyards, where Brannon Boegner is punching down vats of high-color red grapes harvested just days ago, his own excitement about the AVA—which he, Kritzer and four other wineries in the area spent four years and roughly \$30,000 petitioning the TTB for approval—is mitigated by the feeling that its potential might be squandered.

"An AVA is really just a great marketing tool," Boegner notes. "And if the state doesn't get behind it, and put some money into actually promoting it, the AVA will be dead in the water." Boegner is transparent about sometimes buying fruit from California to supplement what they make, but his wines containing any amount of out-of-state fruit bear different labels, claiming only to be American Wine, and will be marketed separately from Dahlonega Plateau bottlings. For Wolf Mountain, it is an unfortunate necessity, since—having significantly less vineyard land than the other major Dahlonega producers—yield fluctuations in difficult vintages can severely diminish supply. They simply wouldn't have enough to sell.

Other producers seem unsure what the AVA might bring. "It doesn't really change anything we do, since we've always been entirely estate-grown, 100 percent Georgia, 100 percent Three Sisters," says Sharon Paul, owner of Three Sisters, the neighboring estate to Frogtown, "but Frogtown Cellars has gained a reputation for producing high quality grapes grown from the rich soil just outside Dahlonega.





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At Wolf Mountain (far right), Brannon Boegner is cautiously optimistic about the new Dahlonega Plateau designation.



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it lends some legitimacy—that we're here for real and somebody should pay attention."

About a mile down Damascus Church Road, a visit to the sprawling Kaya Vineyard & Winery yields another take, as Ariel Padawer—who has been making wine and tending vines at the property for over a decade—sees the AVA in a more specific light. Although he notes that an AVA can raise the prestige (and price) of wines from the location, ultimately, "It puts the farming into focus. To me that's what it means. It's all about where it comes from, not what comes out. The AVA makes you focus on where it actually comes from."

Padawer's is a humbler attitude, one that betrays many years put into that ground, and I am reminded of something Kritzer said earlier that day about farming the Dahlonega Plateau. "We're dedicated to it," he said. "It's our whole being."





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Perfect chemistry

Once a faculty member, now Claire Livingston pursues life among the vines

By Candice Dyer

Claire Livingston has dedicated her life to the sciences.

She was a professor of anatomy and cell biology at three Georgia institutions over the course of her career. Recently, though, she shifted her focus from the microscopic to the panoramic, and she is bringing her laboratory skills to a new field. Livingston makes award-winning wines at Cavender Creek Vineyards.

"I'm still working in science," she says, "because it's all a matter of chemistry and balance, of mixing the right amounts of acid, sugars and alcohol." The anatomical specimens that cross her path now couldn't be happier with the results. Livingston was teaching at the Heart of Georgia Technical School in Dublin, her hometown, when she visited friends in

PHOTO BY MATT AIKEN

Dahlonega. Like every other baby boomer who brunches here and scans the ridge-line of Napalachia, she was struck with the ultimate retirement fantasy. "I fell in love with Dahlonega – everything about it, the mountains, the rivers, the friendly people," she recalls. "There is so much culture packed into this small town. So I thought: Why not retire here and operate a winery?"

> I was just a lone woman with a dog, and I literally had to learn how to drive a tractor.

She was not a studied, discerning oenophile at the time; she was just a wine lover game for a new adventure. Planting vines that will be healthy and productive, though, is an arduous process that normally takes about a decade. "A lot of people discouraged me," she says. "They told me it's hard physical labor. It's a money pit. And on and on. At age 60, I didn't want to have to start from scratch."







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As luck would have it, Raymond Castleberry wanted to sell his operation, so she could step into a ready-made vineyard. Eager to roll up her sleeves and get her hands dirty, she became the first single woman to own a winery in Georgia.

"I just sort of jumped in without a lot of preparation," she says, brushing a wisp of strawberry blond hair from her face. "I was just a lone woman with a dog, and I literally had to learn how to drive a tractor. It was harvest time, so it was a trial by fire."

She makes frantic picking gestures with her hands to demonstrate.

"By the end of the harvest, my hands were numb. It forced me to have the carpal tunnel surgery I'd been putting off for years, but, boy, was it worth it!" That was three and a half years ago, and she has never looked back, except to invite old friends to visit for a spell and sample her product. "Claire went straight from drinker to maker," says Robin Hall, a British wine educator who relocated to northeast Georgia in part because of the viticulture. "She brings this new viewpoint to her wine, which reflects her personality in that it is very enthusiastic. She has an instinctive knowledge of what the public wants and enjoys." Cavender Creek Vineyards, which, like many of our local vineyards, was once a poultry farm, comprises 15 acres, four of which are planted in vines. Livingston grows mostly Norton, Cabernet Sauvignon and Petit Manseng



grapes, which yield about a dozen wines, with plans to bottle two more soon. Her wines are made from estate-grown grapes, and to craft blends, she sources some varietals from other, neighboring wineries in north Georgia. "There's a real spirit of cooperation here," she says. "We work together as a community to help each other, which is another aspect of this work that I love."

Her favorite wine, which is also Hall's preference, is the Castleberry red, with its complex finish.

"It's what I choose when I'm drinking for fun," Livingston says.

It is one of several bottles that have racked up medals in the Georgia Wine Trustees Challenge. Her terroir is a true farm, she notes, and a peaceable kingdom of sorts, with the vibe of a cultivated commune for its 10 staffers. Until recently, Livingston had a donkey named "Hoatie." (As in Donkey Hoatie – get it? Don Quixote.) He died a few months ago and left his mate, Dulcinea, to grieve and guard the four alpacas Livingston loans out to local fiber artists.



Claire Livingston is 'living the dream' as a chemistry professor turned vineyard owner.

PHOTO BY MATT AIKEN

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Junea keeps a friendly watch over the vineyards at Cavender Creek. PHOTO BY MATT AIKEN

Glossy chickens peck at the dirt, while dogs tussle with a toy inside the tasting room. A 200-yearold, hand-hewn cabin sits atop the hill, and she has converted her barn into an event space, where her musically inclined employees gather to jam after work.

"We really are a family here," she says. "We all like each other so much that we hand out together." The fruit of her labors, she says, is more than just a heady libation. "We're not just selling wine - we're making magic," she says. "I want this to be a place where people come to relax and connect with each other. I want it to be an experience to be remembered." So far, she has suffered no bad hangovers from this winning formula.

"I am doing what I love and making as many people happy as I possibly can in the process," she says. "At the end of the day, isn't that what life is all about?"

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Watch out Napa, this Rabun vineyard is getting noticed in taste competitions

By Wayne Knuckles

California's Napa Valley has long claimed to be America's wine capital, but you might be surprised to know that North Georgia—with more than 20 vineyards scattered across the region—is developing into a surprising challenger.

Leading the way is Rabun County's Tiger Mountain Vineyards, the first vineyard in Georgia to concentrate solely on fine dry wines and among the most honored for its products.

Founded in 1999, Tiger Mountain has received 195 awards–and counting–for their wines.

Most recently, Tiger Mountain won the gold medal/ Best of Class for its 2016 Petit Manseng, the unique white wine pioneered in Georgia by its late founder, Dr. John Ezzard, in the Los Angles International, one of the nation's most prestigious wine competitions, whose awards are recognized not only in Napa and Sonoma, but in France, Italy, Australia, Argentina and 10 other countries as the key to international wine recognition.

Take that, Napa Valley.

Co-owner Martha Ezzard said she is especially proud of the silver medal the Tiger Mountain Malbec won for its wine made from Ezzard Farm grapes.

The pride is justified. Almost 3,000 wines from 885 wineries were entered in the 79-year old Los Angeles competition this year, and only 178 were awarded





Martha Ezzard helped her late husband John start Tiger Mountain Vineyards and still enjoys working in the vines. PHOTO CREDIT: PETER MCINTOSH:WWW.MCINTOSHMOUNTAINS.COM both gold and Best of Class.

Not bad for a former lawyer/state legislator who came back to Georgia from Colorado to help her late husband, a surgeon by training, save the family farm nearly 20 years ago.

"Five generations it had been in John's family," Martha said. "It's been cultivated since the 1830's. John said 'We're going to grow something.' We'd belonged to a wine club out in Colorado, but we were certainly not wine connoisseurs. We didn't know beans, really."

After apprenticing with legendary Virginia vintner Dennis Horton—a recognized expert in growing European grapes in the soil of the American South— John realized he could do the same given the soil, elevation and climate of North Georgia.

"We did a lot of learn as you go," Martha recalls.

They also had to overcome a good amount of local skepticism.

"Everybody knew John,

The hard work and study paid off big when Tiger Mountain's first real vintage, a 1999 Cabernet Franc, received a gold medal. and his papa and his grand-papa," she said. "When he started planting, everybody said 'John, how come you're planting those highfalutin grapes? How about some muscadines?' It took us a few years. We were among the pioneers."

The hard work and study paid off big when Tiger Mountain's first real vintage, a 1999 Cabernet Franc, received a gold medal.

"Dave Darrow, who was counsel to the American Wine Society, said you ought to enter this," Martha recalled. "We said, oh no, we'll just be embarrassed. And we won the gold medal. We were pretty pumped up. We thought every year would be like that."

From humble beginnings as a family farm, Tiger Mountain





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has expanded to include not only the vineyard, but an original dairy barn which has been converted to a tasting room and café. Their wine club currently boasts of 1,500 members.

"What we've learned is that if you grow the right variety of grapes, if you're doing fine dry wines, and you have quality fruit, the wine will speak for itself," Martha said. "There are still people who think, 'Oh no, I'm not going to try Georgia wine' until they taste it."

The Ezzards have also been very active in Georgia's emerging wine community.

Martha played a key role in establishing a wine program at the University of Georgia, and Tiger Mountain recently hosted their 12th UGA summer intern.

Martha lost her life partner of 56 years in 2017. But the family tradition continues with daughters who still tend the vines and even design the bottle labels.

"John grew up here and he always said what he loved most was just sharing a taste of Tiger earth," Martha said. "I'm glad he had the chance to get back to the land he loved. He said people have a good time when they come here and this is what I want most, for people to enjoy it."













LEFT: Guests can enjoy a bite to eat in a great atmosphere when the visit the Red Barn Café at Tiger Mountain Vineyards.

FAR LEFT: Harvest time on the 15-acres that make up Tiger Mountain Vineyards.

PHOTOS BY PETER MCIN-TOSH/WWW. MCINTOSHMOUNTAINS. COM





PHOTO BY LEIGH GERMY/TERRAPIN BEER CO.

Raise a glass to fall with these beer picks

By Michael Hall

Crayton Threlkeld and his friend Scott Barfield were perusing the beer selection at a store in Hartwell a little more than a year ago and came to the same conclusion — the selection needed to be bigger.

For decades, buying beer was a choice between a few massive breweries that made very similar, light-bodied American lagers. There was certainly nothing wrong with that, but Threlkeld and Barfield knew all too well as they pored over their options that they were seeing just a tiny fraction of the immense beer selection available today thanks to the exploding craft beer market that includes nearly 3,000 breweries in the U.S.

Barfield, from Athens, and Threlkeld, from Elberton, had both expanded their palates well beyond the everyday options and were hoping to find a few more varieties. When they couldn't, the path forward was clear. Open a brewery.

"This thing just sort of snowballed from there," Threlkeld said.

Today, Southern Hart Brewing is well on its way to becoming the newest beer and dining option in Hartwell. The pair and others have been hard at work - 14-hour a days for the most part, Threlkeld said – preparing their downtown Hartwell building for the equipment needed to run a brewery and restaurant.

It is no small task, but Threlkeld still has plenty of time to ponder the best aspects of enjoying a frosty brew and the meals that best compliment the complex depth of flavors available in beer.

With fall in full swing, Threlkeld has a few suggestions for how to best enjoy a meal and a beer with seasonal brews and fare.

BROWN ALES

Brown ales are malty, full-bodied and tend to have hints of caramel and even some chocolate. The addition of a few hops adds depth and a taste of bitterness to balance brown ales and make them a favorite of beer fans around the world. They tend to be easy to drink and their deep brown or amber color evoke thoughts of leaves changing and falling.

"They are great beers for fall," Threlkeld said.

And beef is a great entree for fall, which happens to be a great pairing for brown ales, he said. A steak with a side of



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Crayton Threlkeld, left, and Scott Barfield stand in front of their soon-to-open downtown Hartwell brewery, Southern Hart Brewing Co.

hearty fall vegetables like squash or potatoes makes a good starting point with which to pair a brown ale, but Threlkeld added that beef stew is a favorite of his with a brown ale.

He also suggested trying a shepherd's pie, which makes sense considering brown ales have their origin in England.

Threlkeld said Newcastle Brown ale is a good place to start for those uninitiated in the ways of dark beer. Southern Hart is also working on its own brown ale recipe, he added.

INDIA PALE ALES

If America had a national beer style, this would be it. India Pale Ales get their name from the extra hops added in England to preserve beer on voyages across oceans when the British Empire was colonizing much of the rest of the known world.

Today, IPAs have been perfected by American craft brewers and are a staple among them. Their hop-forward character creates a flavor that is on the bitter side, but also floral and citrusy.

The better versions are those balanced by a strong backbone of malt, adding some caramel notes to balance the bitterness of the hops, Threlkeld said. He is particularly fond of the IPA Southern Hart brews because of its malty characteristics.

"It really balances the beer very well," he said.

Salty and fried foods work well with IPAs by calling attention to the malty flavors in the beer and toning down some of the hoppy bitterness. Threlkeld suggests kettle-cooked chips drizzled with beercheese as a perfect match.

Grilled meat with a caramelized crust mixes fabulously with IPAs as well, he said.

He is of course partial to Southern Hart's IPA, which will be sold when the brewery opens, which is slated for later this year, but Threlkeld suggested another good regional option in Southern Brewing Company's Hobnail IPA, out of Athens, or Sweetwater IPA, out of Atlanta. IPA's hop-forward character

creates a flavor that is on the bitter side,

but also floral and citrusy.



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PHOTO BY MICHAEL HALL

OKTOBERFEST

Oktoberfest is a well known German beer festival, actually held in September, but it is also a beer style that has been exported to the U.S. and become a popular seasonal offering.

Mostly lagers, Oktoberfests come in a few varieties, but the most common in the U.S. come with an amber coloring and a malty character that make them great for fall gatherings.

Oddly enough, Threlkeld said they pair surprisingly well with Latin flavors like tacos. Specifically, carnitas tacos, or pork tips.

A smoked Boston butt and smoked beef short ribs are perfect matches, he added.

"Of course they also pair with any German food, like sausage and pretzels," Threlkeld said.

Popular Oktoberfests include Sam Adams' variety, but many Oktoberfests are made by German breweries like Spaten.

KOLSCH

Kölsch is a variety of beer first brewed in Cologne, Germany that is fermented warm with ale yeast and conditioned at cold temperatures like a lager. This creates a light tasting, light in alcohol brew perfect for warm fall tailgating days.

"It's a great football beer," Threlkeld said. "It's a great beer for tailgating."

Which makes it no surprise he suggests pairing Kölsch with wings, hotdogs, grilled food and anything with a little bit of a kick in it.

Southern Hart will brew its own version of a Kölsch, but other good varieties include Southern Brewing's Ironmaker Kölsch, Threlkeld said. Oktoberfests come in a few varieties, but the most common in the U.S. come with an amber coloring and a malty character that make them great for fall gatherings.





Wineries, vineyards and tasting rooms

12 Spies Vineyards & Farm 12spiesvineyards.com Rabun Gap, GA Tasting Room? Yes

Boutier Winery and Events boutierwinery.com Danielsville, GA Tasting Room? Yes (Weekends only)

Canvas and Cork canvasandcorkdahlonega.com Dahlonega, GA Tasting room only

Cartecay Vineyards cartecayvineyards.com Ellijay, GA Tasting Room? Yes — in Ellijay & Clarkesville (at Wild Berry Cottage)

Cavendar Creek Vineyards & Winery cavendarcreekvineyards.com Dahlonega, GA Tasting Room? Yes

> **CeNita Vineyards** cenitavineyards.com Cleveland, GA Tasting Room? Yes

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Chateau Elan Winery & Resort chateauelan.com Braselton, GA Tasting Room? Yes

Chateau Meichtry Family Vineyard & Winery chateaumeichtry.com Talking Rock, GA Tasting Room? Yes

The Cottage Vineyard & Winery cottagevinyardwinery.com Cleveland, GA Tasting Room? Yes

> **Courson's Winery** Sparta, GA Tasting Room? Yes

Crane Creek Vineyards cranecreekvineyards.com Young Harris, GA Tasting Room? Yes

Currahee Vineyard & Winery curraheevinyards.com Toccoa, GA Tasting Room? Yes (weekends only + Thurs)

Ellijay River Vineyards ellijayrivervineyards.com Ellijay, GA Tasting Room? Yes (weekends only for tasting tent) **Engelheim Vineyards** engelheim.com, Ellijay, GA Tasting Room? Yes

> Etowah Meadery Dahloega, GA Tasting Room? Yes

Fainting Goat Vineyards & Winery faintinggoatvineyardsandwinery.com Jasper, GA Tasting Room? Yes

> Feather's Edge Vineyards Ball Ground feathersedgevineyards.com Tasting Room? Yes (weekends only)

Fox Vineyards & Winery foxvinwinery.com Helen, GA Tasting Room? Yes

> Frogtown Cellars frogtown.us Dahlonega, GA Tasting Room? Yes

Habersham Vineyards & Winery habershamwinery.com, Helen, GA Tasting Room? Yes, in Dahlonega & Juliette, GA Hightower Creek Vineyards hightowercreekvineyards.com

Hiawassee, GA Tasting Room? Yes

Kaya Vineyards kayavineyards.com Dahlonega, GA Tasting Room? Yes

Montaluce Winery & Restaurant montaluce.com Dahlonega, GA Tasting Room? Yes

Noble Wine Cellar noblewinegeorgia.com Clayton, GA Tasting Room? Yes

Odom Springs Vineyards odomspringsvineyards.com Blairsville, GA Tasting Room? Yes (weekends only + Thurs)

> **Paradise Hills** paradisehillsga.com Blairsville, GA 'Tasting Room? Yes

Serenberry Vineyards serenberryvineyards.com Morganton, GA Tasting Room? Yes

> Serenity Cellars serenitycellars.com Cleveland, GA Tasting Room? Yes

Sharp Mountain Vineyards sharpmountainvineyards.com Jasper, GA Tasting Room? Yes

Stonewall Creek Vineyards stonewallcreek.com Tiger, GA Tasting Room? Yes — in Dahlonega & Sautee

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southernalpacaconnection.com Lavonia, GA Tasting Room? Yes

Sweet Acre Farms Winery sweetacrefarmswinery.com Alto, GA Tasting Room? Yes (weekends only)

Three Sisters Vineyards threesistersvineyards.com Dahlonega, GA Tasting Room? Yes

Tiger Mountain Vineyards tigerwine.com Tiger, GA Tasting Room? Yes, in Dahlonega at "Naturally Georgia"

Wolf Mountain Vineyards wolfmountainvineyards.com Dahlonega, GA Tasting Room? Yes

Yonah Mountain Vineyards yonahmountainvineyards.com Cleveland, GA Tasting Room? Yes

Breweries

Alpine Brew & Bottle Haus Helen, GA

Bacchus Beer & Growlers bacchusbeerandgrowlers.com Hiawassee, GA

> Blue Ridge Brewery blueridgebrewery.com Blue Ridge, GA

Blue Ridge Cellars blueridgetastingroom.com Blue Ridge, GA Cherry Street Brewing Cooperative cherrystreetbrewing.com Cumming, GA

Copper Creek Brewing coppercreekathens.com Athens, GA

Creature Comforts creaturecomfortsbeer.com Athens, GA

Fannin Brewing Company fanninbrewingcompany.com Blue Ridge, GA

Grumpy Old Men Brewing grumpyoldmenbrewing.com Blue Ridge, GA

> Hop Alley Brew Pub hopalleybrew.com Alpharetta, GA

Left Nut Brewing Company leftnutbrewing.com Gainesville, GA

Reformation Brewery reformationbrewery.com Woodstock, GA

Southern Brewing Company sobrewco.com Athens, GA

Southern Origin Meadery (also home to Blue Haven Bee Company) bluehavenbee.com 706-245-6586 Canon, GA

Strawn Brewing Company strawnbrewing.com Fairburn, GA

> Terrapin Beer terrapinbeer.com Athens, GA

Whistle Top Brew Company whistletopbrew.com Cornelia, GA



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4.6 acres, several great building sites. \$38,500 | GAMLS# 8136022

RABUN COUNTY



3BR, 3.5b, near Lake Burton, Chimney Mountain. \$519,000 | GAMLS# 8200301



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4BR, 3b log cabin on Chestnut Mountain with mountain views. \$230,000 | GAMLS# 8465768



4BR, 2b, remodeled home, great location on Lake Burton. \$1,595,000 | GAMLS# 8437369



4BR, 3b, fireplace, Chestnut Mountain. \$259,000 | GAMLS# 8243368

WHITE COUNTY



4BR, 3b, detached garage, workshop, camper garage, Chestnut Mountain. \$275,000 | GAMLS# 8438700



2BR, 2b condo, move in ready, golf course views, Kingwood. \$185,000 | GAMLS# 8348744



4BR, 3.5b, mountain views on 4+ acres, extra buildings for storage, Cleveland. \$598,000 | GAMLS# 8446737

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