

# SEEKING THE PERFECT GLASS IN WINE COUNTRY



POST VINEYARDS



TOASTING ON THE PATIO AT POST WINERY

**DRIVING INTO WINE COUNTRY ROLLS YOU INTO RELAXATION.** As the open road weaves through hills and down into the sunny Arkansas River Valley, you can unwind with every turn, all everyday cares loosening and falling away behind you. Ahead, there's pleasure and beauty: a river, a mountainside and a cluster of historic wineries. With good company, laughter and genial hospitality everywhere you turn, you are about to spend some blissful hours finding that perfect glass of wine.

Whether your first love is white or red, port or sherry or muscadine wine, here in the mountain vineyards, you can find it. Families have been developing their vintages here for generations. Two families, the Posts and the Wiederkehers, came from Swiss-German roots to Arkansas five generations ago and began making wine in hand-dug cellars. Both families raised many children who grew up in the vineyards, and those descendants are still tending the grapes and running their estates.

When you turn up St. Mary's Mountain Road, you can't miss the **POST WINERY**, with its tasting room and gift shop (open Monday through Saturday 9:30 a.m. to 5 p.m.), farm-to-table dining and state-of-the-art winery tours.

The Trellis Room, the winery's farm-to-table restaurant, offers fresh and local fare including tasty grazing boards, paninis and salads. Open Tuesday through Saturday, 11:30 a.m. to 3 p.m., the restaurant offers a delicious choice of creative entrée specials on Tuesdays and Thursdays. Visitors may also enjoy patio seating outside.

The tasting room is bright and airy and the selection of wines huge. Post is known for its flagship Muscadines. This truly Southern flavor infuses the Red, Pink and White Muscadine, the popular Blue Parachute and pure Muscadine juices bottled with no added sugar or water.

That's only the start of options for any palate at this large and thriving facility. Classics such as Cabernet Sauvignon and Chardonnay sit beside regional flavors such as Cynthiana (the state grape), Chambourcin and Ives. Another unique offering comes from the Enchantment grape, developed over decades by scientists at the University of Arkansas. Wine from the Enchantment was first bottled by Post in 2018 and holds a full, smooth, lightly oaked flavor that will appeal to lovers of mild, dry reds.



MOUNT BETHEL WINERY TOUR

Fans of a sweet or fruity flavor also have plenty of choices with semi-sparkling or low-alcohol styles and Moscato or Riesling-style wines. Port and Sherry make a nice end to the tasting with their piquant, fortified flavors.

Only one road over from Post Winery sits the original historic home of the Post family, which is now a part of **MOUNT BETHEL WINERY**. The tasting room here is a classic stone cellar with a wide variety of wines including the regional Muscadines and Cynthianas. Gregarious and fun-loving Post family members will socialize as they serve you, telling the exciting Prohibition-era story of great-grandmother Katherine Post, who was jailed after her bust by the Revenuers. But the wine takes center stage. In addition to traditional reds and whites, Mount Bethel is known for its distinctive Elderberry wine and numerous other fruit wines, as well as Ports that have their own fascinating history and full flavors.



USING A WINE THIEF TO DRAW WINE FROM A BARREL AT MOUNT BETHEL WINERY



A few more bends in the road can take you through a portal into 1800s Switzerland. **WIEDERKEHR WINE CELLARS** celebrates its Swiss roots from the architecture of its quaint wooden buildings to the historic stone wine cellar lined with huge wooden barrels. The tasting room is flanked by a magnificent carved bar that once stood in Italy, a work of art so large it had to be brought in through the side wall.

The cozy darkness of the tasting room cradles a glow from the bar and from festive lights festooning the adjacent event hall. Wiederkehr embodies an old-world festive spirit that adds relish to its wide selection of wines. Traditional reds such as Cabernet Sauvignon have strong appeal, but tasters will have a full range from native Cynthiana, Muscadine or Concord to Chardonnay, Riesling or Sangria. The popular Weinfest wine is sweet and sparkling. The tasting room also currently offers the list from **DIONYSUS WINE & BREW**, a boutique winery owned by Dennis and Sharla Wiederkehr. A stunning standout from Dionysus is the Chocolate Cuvée, a

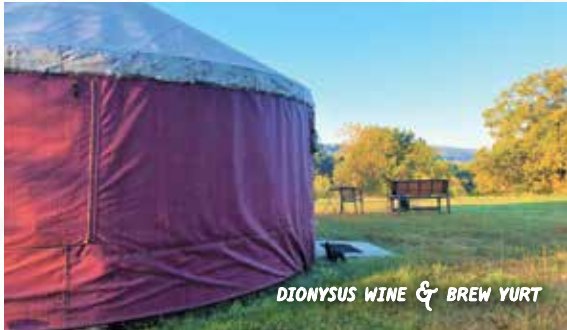


Two decades later, her young vision has grown into a gracious Italianate vineyard estate with elegant landscaping. You can enjoy the view from benches outside, lifting a glass to the vine rows. The excellent list of 100% Arkansas-grown grapes includes dry whites such as the Vignoles and Platinum Zin and full-bodied dry reds like the Cynthiana Teal Reserve. For a sweeter red, Smashed is a popular gateway wine for those who are new to the muscadine flavor or who prefer it subtle: this tasteful blend offers a hint of muscadine as a perfect twist to the spicy sweetness of Concord, Zinfandel and Muscat.

If you are lucky enough to have more than one day to find your perfect glass of wine, you can stay at the **WINE COUNTRY COTTAGE**, owned and managed by the Paul Post family. This comfortable 3-bedroom, 1.5 bath cottage rental in downtown Altus is within walking distance of local pubs, restaurants and wineries. With welcoming Italian-themed décor, the cottage is spacious enough to host several couples

or a family group, with seating for nine or more guests in the living room.

RV travelers will enjoy the **RV PARK HOSTED BY CHATEAU AUX ARC** and equipped with bathrooms and showers. Or, find unique lodging at the yurt owned by Dionysus Wine & Brew, offering the **JOYS OF A TENT** with all the comforts of a hotel room. You can gaze up through the skylight at a clear sky studded with stars and remember a day of ease and laughter and peace, while the taste of the perfect glass lingers on your lips. \*\*\*



red dessert wine that lives up to its name so well that chocolate and wine lovers may never recover from discovering such an epic blend.

The Weinkeller Restaurant next door adds a touch of romance with its stone and wood décor and intimate lighting. The menu offers excellent lunch and dinner dining, including favorites such as cheese fondue for two, steaks, Swiss sausage platter, beef stroganoff and grilled salmon. Lighter pantry fare adds sandwiches and a wide menu of a la carte sides. Patio seating is also available.

The fruits of the mountain are so plentiful that another large and well-known winery still awaits you ahead. Close to the top of the mountain and nestled in the midst of its vineyards, **CHATEAU AUX ARC** is the newest of the major wineries but has its own dramatic story. Proprietor Audrey House founded the winery when she was barely out of school, living in a tent as she cultivated her first 10 acres.



# FOUR FRONTIER TOURS

**THE OLD WEST TOUR**  
Fort Smith National Historic Site  
Downtown Van Buren  
The True Grit Trail

**THE AR WINE COUNTRY TOUR**  
Wiederkehr Village  
Altus Wineries  
Subiaco Abbey

**THE PEAKS AND VALLEYS TOUR**  
Mount Magazine State Park  
Blue Mountain Lake  
Waldron

**THE SOUTHERN FRONTIER TOUR**  
Talimena National Scenic Byway  
Queen Wilhelmina State Park  
Cossatot River State Park-Natural Area

Find more information on these tours at [visitwestarkansas.com/pages/road-trips/](http://visitwestarkansas.com/pages/road-trips/)