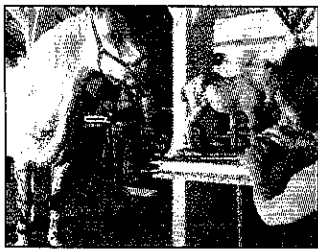


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Shoreline Life

Check it out!

Thai Cooking Demo, Saturday, Aug. 1, Lyme Farmers Market, Ashlawn Farm., 78 Bill Hill Road, Lyme. Rattanporn Khempiliari, owner of Som Siam restaurants in Guilford and Old Saybrook, will do a Thai cooking demonstration using market produce at the Lyme Farmers Market from 9:30 a.m. to noon.

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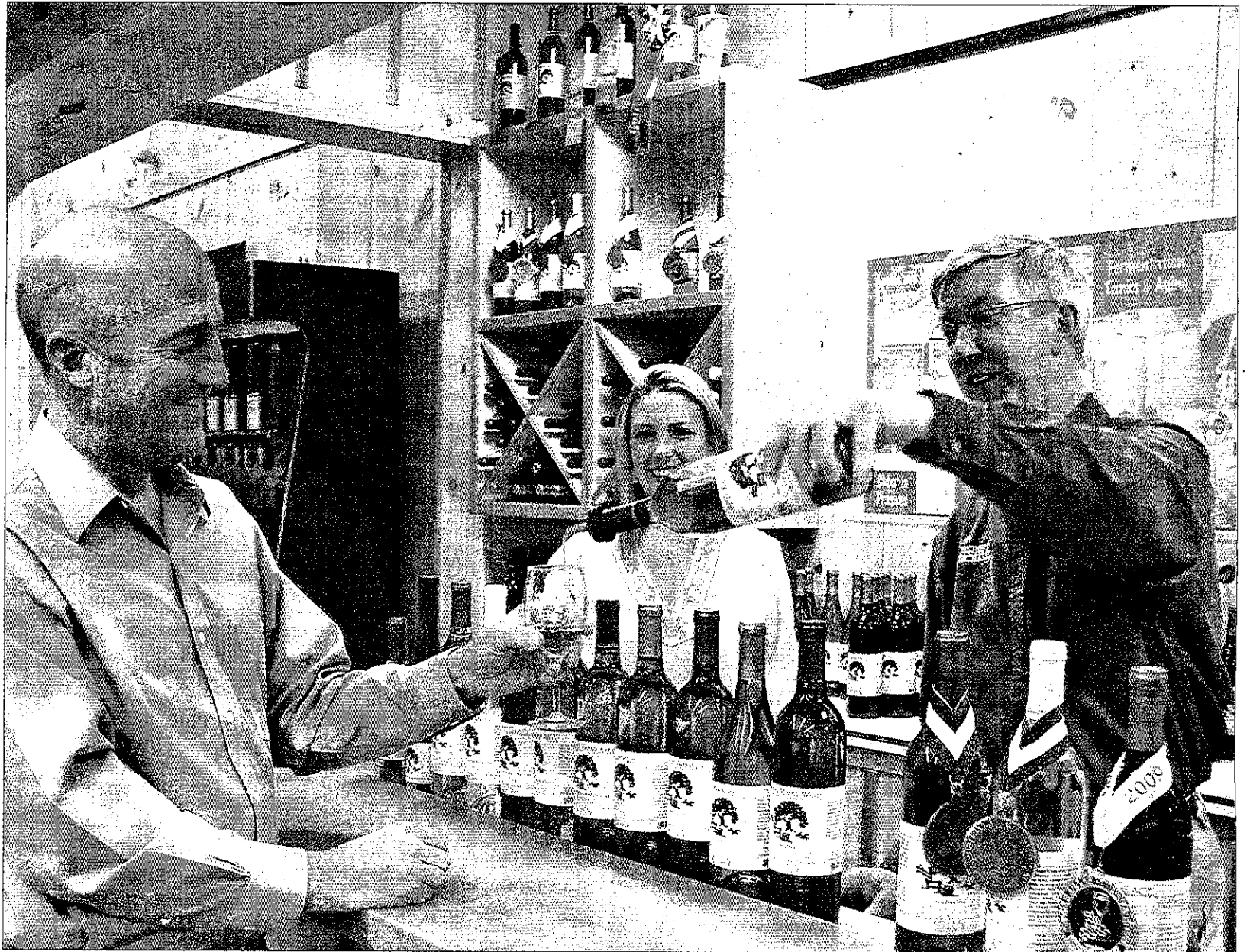
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Cook's Corner

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No wine before its time - Keith Bishop and his daughter Sarah happily pour a glass of their wine for this Shoreline Times employee, Charlie Stone.

LET IT POUR

At Bishop's wine bar - from the orchard to your glass

By Barbara Douglas
Special to the Times

GUILFORD - Bishop's Orchards, a landmark farm market known for decades for fresh produce and seasonal treats like autumn apple cider and June strawberries, is fast becoming a chic new destination for wine lovers.

Co-owner Keith Bishop has been busy in the market's winemaking cellar and at the wine tasting bar in the store, making and serving a variety of wines he makes himself using fruits grown right in his own orchards.

Winemaking is an olfactory and culinary adventure that Bishop says he considered for some time before embarking on in 2005. In May this year, Bishop's new wine tasting bar opened to the public to rave reviews.

"Our wines have gotten quite a few medals," Bishop said. "I believe

at Bishop's Orchards and you'll be greeted by one of several wine "masters" who will serve up samples of the wines manufactured just a few feet away in Bishop's own winemaking facility. Ambiance is key, and the bar is meticulously kept, with dozens of Bishop's own

as the wine, as nearby, farm market shoppers pick up dinner, a pint of juicy strawberries or a loaf of fresh bread from the market's bakery. To further pique the senses, the market's coffee bean bar and grinder sits adjacent to the wine bar and the aroma of freshly ground coffee mingles with the tang of fruity wines.

The wines created by Bishop's blend flavors of fruits grown at the market's elbow, including peaches, pears, strawberries and raspberries, as well as honey and other spices.

With names like, "Happlely ImPeared" (a mélange of pear and apples), "Blushing Beauty" (a rich, sweet, peachy wine), "Crimson Rose" (semi-sweet and succulent strawberries and raspberries) and "Amazing Grace" (an autumn favorite of cranberry and apple that was named after one of Bishop's granddaughters), the winery produces



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OOK'S KITCHEN, Page 8

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"Our wines have gotten quite a few medals," Bishop said. "I believe it boils down to one idea: You've got to love the wine that you're taking home."

Bishop is relatively new to the world of fine wines and connoisseurs, but admits a longtime recreational interest in winemaking and tasting. After several years of offering wines from Connecticut vineyards like Chamard in Clinton, Jonathan Edwards Winery in North Stonington and Philip Jamison Jones Winery in Shelton, the wine-making bug bit.

What sparked his interest in wine-making was the fact that Bishop's Orchards has long provided state wineries with fresh apple and pear juices to make their wines.

"Then I thought, why not make our own wines right here?" he said. "I went into it cold turkey and have been fine tuning it ever since."

Step up to the wood and mirrored wine bar

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Stone House White, Celebration, Faulkner's Spiced Apple, Apple Raspberry Blush, Honey Peach Melba, Pearadise, Strawberry Delight and Hard Cider round out the winery's offerings.

"The wine trend is growing, with people viewing wine as another important part of their meals," said Bishop. "The fruits of our labor is to turn what we grow in our own orchards into a viable product for people to enjoy."

Bishop's current favorite is Honey Peach Melba, described as an "apple wine with a fresh, fruity, medium-sweet bouquet, lightly sweetened with Connecticut honey" and which promises to complement anything from fish and chicken to pork and pasta.

Bishop's wine tasting bar visitors Ben

See LET IT POUR, Page 8



Visitors try out a cross section of wines from Bishop's Orchard's Winery and are invited to take notes on their impressions of each sample. Photo by Barbara Douglas.

wines lining shelves and counters, glistening wine glasses at the ready and wine tasting forms at hand.

Visitors try out a cross section of wines from Bishop's Orchard's Winery and are invited to take notes on their impressions of each sample. Conversation flows as smoothly

