It’s summertime and the living is easy! The time has come for road trips, baseball and imbibing a beverage of your choice. Once again some crafty Academy grads can help supply the good times (even if alcohol isn’t your thing). Tear out this map and throw it in your glove box next to the Rand McNally that’s been there the past twenty years. Hop a plane or hit the highway and set the GPS for pleasure! Visit some of the scenic wineries run by those that bleed blue—or hit a high plains brewery and suck down a cold one (in moderation of course ;). Summer fun beckons; it’s time to soak up the sun and some suds!
ELGIN
Flying Leap Vineyards
Owners: Mark Beres ’91, Marc Moeller ’91, Tom Kitchens ’90
Flying Leap Vineyards, Inc. is committed to growing the finest quality wine grapes and producing premium vinifera wines from 100% Arizona-grown fruit. They specialize in Rhone-style blends, taking advantage of Arizona’s unique terroir, which is mineraly and chemically similar to southern France. Flying Leap is the joint venture of Mark Beres and Marc Moeller, former Air Force pilots and best friends since college. Flying Leap’s wines are produced by Kent Callaghan, the region’s most-experienced winemaker with 20+ years of grape and wine production experience in Arizona.

The Academy Influence: “The AF Academy provided us with an engineering education and wide, expansive curriculum requiring disciplined time management. These are the foundation of our business—an agricultural, production and sales business model where our engineering educations and immersion in a disciplined, demanding academic and leadership laboratory have given us the background necessary to succeed in such an enterprise.” –Mark
Aficionados Enjoy: Grenache $27
www.callaghanvineyards.com

SEBASTOPOL
Emeritus Vineyards
Owner: Brice Jones ’61
Emeritus Vineyards was born of a dream to create a noble Pinot Noir—one that especially speaks of elegance and charm. In 1999, Brice Cutrer Jones sold Sonoma-Cutrer Vineyards, the winery he founded 26 years earlier, to Brown-Forman Corporation. Two months later, Brice and his team closed on the purchase of a 115-acre parcel of prime apple orchard in the heart of the Russian River Valley. An experienced team of uniquely qualified individuals—the Emeritus Team—combined their talents to work toward the realization of their Pinot Noir dream. The result is two estate grown and bottled Pinot Noirs: Emeritus, Russian River Valley, from the home ranch in the heart of the Russian River Valley; and Emeritus, William Wesley, from the mountain vineyards on the Sonoma Coast near Annapolis.

The Academy Influence: “My experience at the Academy was eye-opening. People failed left and right: quit, washed out, and otherwise didn’t make the grade. Failure could and did happen regularly, and to peeps smarter and more competent than I. I hunkered down at the Zoo and kept the old shoulder to the grindstone. When I started my own business,
I realized I knew little, had zero experience in the business (or any business), and was entering an industry that was littered with failed enterprises. I was scared—same as I was at the Academy—so I busted my butt day and night, and hunkered down to do one thing only, but one thing well. Worked at the Zoo; worked in business.” –Brice

Aficionados Enjoy: Hallberg Ranch (2010 vintage) $47
www.emeritusvineyards.com

Colorado

LONGMONT
Left Hand Brewing Company
Owners: Dick Doore ’85, Eric Wallace ’84
The Tasting Room provides a great place to sample a wide variety of Left Hand beers in a local pub atmosphere—either inside in comfortable surroundings or outside on our patios while soaking in the year-round Colorado sunshine. Beer and brewery merchandise is available for purchase and local musicians perform on the weekends and occasionally during the week. Tours are given on Saturdays and Sundays at 1:00 p.m. and 2:00 p.m. The brewery is also available for special events.

The Academy Influence: “Our customer favorite right now is Nitro Milk Stout—smooth and creamy. Available on draft and in six-packs—that’s right—the first American craft brewer to bottle nitro beer without a widget! All of that USAFA engineering and science came in handy after all!” –Eric

Aficionados Enjoy: Nitro Milk Stout $9 (six pack)
www.lefthandbrewing.com

Oregon

PORTLAND
Island Mana Wines
Owner: Mark Proden ’96
The Hawaiian word Mana describes the spirit, energy and essence of the islands. Island Mana Wines seeks to capture the feeling of Mana—the beautiful beaches, dramatic na pali (cliffs), stunning sunsets and incredible tropical fruit—in every bottle. Taste the Mana they put into their wines through handcrafting small lots of all natural fruits and juices of tropical (guava, mango, pineapple and passion) fruit and Oregon grape wines under our Bodhichitta label (proceeds go to charity). The tasting room is located in downtown Portland. Whether you’re a local or on vacation, we hope you will stop by and “Taste the Spirit of Aloha.”

Aficionados Enjoy: Liliko’i (passion fruit wine and Pinot gris blend) $26.99
www.islandmanawines.com

Virginia

DELAPLANE
Barrel Oak Winery
Owner: Charlie Seifert ’68
Voted “Best Day Trip in the Washington DC Area” by Washingtonian magazine readers, Barrel Oak Winery (BOW) is located along I-66 on the former country estate of the 4th Chief Justice, John Marshall. BOW is a dog and kid friendly winery featuring award-winning wine, great service, and panoramic views of Virginia horse country. After taking in the winery’s view on a snowy January day in 2008, Charlie, like a good USAFA grad, saw great potential in the place and quickly embraced principle owner Brian Roeder’s
vision with contributions of money, passion, and energy. Seifert loves BOW and, with some of his classmates present, he married his wife Polly there the following year—BOW’s first wedding!

The Academy Influence: “Running a winery is a teaming operation—working with the partners, the public, the employees, and the volunteers who help with planting, harvesting, and bottling—how you treat them matters. Little details are important—like during an in-ranks inspection—everything has to be right. In this business, that means the quality of the wine, the service, the facility, the wine bottle labels, etc. Doing it right leads to customer loyalty—over 90% of our business comes from returning customers.” —Charlie

Aficionados Enjoy: Petit Verdot $35
www.barreloak.com

Washington

WOODINVILLE
Baer Winery
Owner: Les Baer ’64
Established in 2000, Baer Winery is one of Washington’s elite wine producers. The small, family-owned and operated enterprise is dedicated to crafting distinctive Bordeaux-style blends from select Columbia Valley vineyards. Production has grown to about 3,000 cases per year. Baer’s signature blend, Ursa, earned the distinction of being named the #6 wine in the world for 2011 by *Wine Spectator* magazine. Be sure to visit the tasting room adjacent to the production facility. It’s open Saturdays and Sundays from 1:00 p.m. to 5:00 p.m.

The Academy Influence: “At the Academy, I learned the challenges and rewards of doing something difficult and unfamiliar. So, when we decided to start the winery, I felt up to the challenge.” —Les

Aficionados Enjoy: Ursa Columbia Valley 2008 $35
www.baerwinery.com

FRANCE

LE FLEIX
Domaine De Barbeyrolles
Owner: Luc Chandou ’04
Domaine de Barbeyrolles has been in the Chandou family for over 200 years. Currently their offering is solely red wine, though they have produced a white in the past. Their best seller is the Cuvée Raymond Chandou named for Luc’s grandfather. The current vineyard is located on 35 acres of rolling hills overlooking the Dordogne River, just West of the village of Le Fleix, toward St Emilion. The site is one of the very best in the region. The drainage is excellent. The vineyard, planted mostly of red grape varieties, is older than most. Part of the vines date back to 1957.

The Academy Influence: “USAFA brought out the best in me, and that has a positive effect on everything I engage in.” —Luc

Aficionados Enjoy: Cuvée Raymond Chandou $18-$26 (depending on vintage)
www.domainebarbeyrolles.com

www.barreloak.com