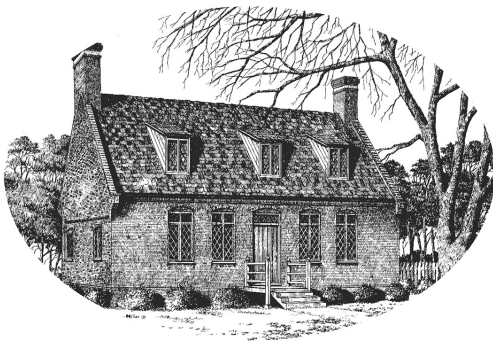


REMAKING OF THE 1730 VINEYARD

Historical records from the Newbold-White house property, located near Hertford North Carolina contain information that a vineyard once adorned the property. Through the efforts of The Perquimans County Restoration Association most of the house and property have been restored as near possible to the original Colonial era condition.

Among the many ongoing projects of the organization to restore the site, thirty-seven Muscadine vines of the Carlos variety were planted in the fall of 2007. The concept is to recreate the vineyards and eventually sell and produce a variety of grape products grown from the vineyard.



How to find us

PERQUIMANS COUNTY
RESTORATION ASSOCIATION

P.O.Box 103
151 Newbold-White House Road
Hertford, NC 27944
Phone: 252-426-7567
Fax: 252-426-3538
nbwh1730@embarqmail.com

*Directions: Take US -17 Bypass to Hertford, NC.
From US 17 South: Turn left at the light.
From US 17 North Turn right at the light.
Then go 1.3 miles and take a left
at Newbold-White House Road go 0.2 mile.*



Member of the
North Carolina Muscadine Grape Association

1730
Vineyard



PERQUIMANS COUNTY
RESTORATION
ASSOCIATION

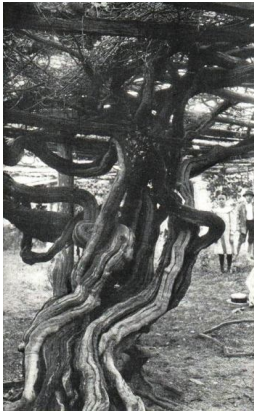


Tel: 252-426-7567

Discover One of Perquimans County's Hidden Treasures

History

Sir Walter Raleigh's explorer's wrote in 1584, that "The coast of North Carolina was so full of grapes that the very beating and surge of the sea overflowed them." Sir Walter Raleigh's colony discovered the famed Scuppernong "mother-vine" on Roanoke Island and introduced it elsewhere. The vine has a trunk 2 feet thick.



The Mother Vine. The oldest cultivated vine in America c. 1584

Vineyard Description

The current size of the vineyard is approximately one-third of an acre and will eventually grow to one full acre. It will include both white and red varieties.

During the first 2 years of growth the vines will be trained to grow up the trellis wire in either direction. Each season the vines will be pruned to encourage growth and to enhance grape production.

In fall of 2010 during the third year of growth, the vines should begin to produce enough grapes to begin picking and processing.

Products

Many people think of wines when they think of vineyards. Wine is just one of the many products made from the grapes. Jellies, jams, juices and spreads are some of the of the tasty offerings to consider.



Tasty jams jellies and spreads.



Muscadine Soap

Muscadine soaps and candles please the nose. For the gourmets among things such as Muscadine poppy seed salad dressings are a must.

Pick Your Own

As the 1730 vineyard grows and expands PCRA anticipates it will yield more than we may be able to process. Plans include options to pick your own grapes along with a festival celebrating the fall Harvesting of Muscadines.



Research

Muscadine grapes are naturally high in healthful antioxidants which is leading the expansion of the industry in North Carolina. Antioxidants help protect the body from the damaging effects of oxygen free radicals, which can contribute to degenerative diseases.



Muscadine grape seed is high in antioxidants and often used as a supplement to ward off illness

An abundant harvest would allow the 1730 vineyard to potential partnerships for such kinds of research and development.

Source: College of Agriculture and Life Sciences, North Carolina State University.

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