Welcome!

This tour is created for you to check out some spectacular beer, wine and cider producers that have popped up around Lambton County.

We’ll begin our travels near the beach of Grand Bend to experience delicious wine before heading south and visiting an amazing cider house! Then, we head over to a brand-new brewery just outside of Forest before wrapping the tour with another wonderful wine tasting just three minutes up the road!
Before leaving Bayfield, don’t you deserve to pick up something special for yourself or a unique gift for your loved ones while browsing the shops? There’s fashion, home décor, fine art, stuff for your kitchen and BBQ!

And better fuel your body up before jumping in your car to hit the highway; grab some eats and sweets (eat-in or take-out) at any of the great places to eat in town that are listed here!

- This is a downloadable PDF tour designed for smartphone, tablet and print.
- Links are provided throughout to make it super easy for you to find your way. Information on locations is just a click away!
- Wherever you see a word that is bold and underlined, click on it so you don’t miss a thing.

TOUR ETIQUETTE
Please obey the rules of the road: don’t drink & drive or use your mobile device while driving.

Washrooms are available at all locations. Each location is Wheelchair Accessible.

Click here for a map of the entire tour.

Let’s head over to ...

Dark Horse Estate Winery
70665 B Line, Grand Bend
N0M 1T0
519.238.5000
info@darkhorseestatewinery.com
Click here for map & directions

**Directions to Dark Horse from Bayfield:** Take Bluewater Hwy 21 S for 26 kms, then turn left onto Dashwood Rd/Huron 83 and a quick right onto Gore Rd. In 2 kms turn right onto B Line and the winery is up another 2 kms.

**Points of interest along the way:**
- Huron Country Playhouse – Popular Theatre
- Grand Bend Beach – Sand & Fun

**DARK HORSE HOURS:**
- Winter hours (October – May):
  - Thurs – Sat: 11 am – 6 pm
  - Sun: 11 am – 5 pm
- Summer hours (June – August):
  - Sun: 9 am – 6 pm
  - Mon: 10 am – 6 pm
  - Tues – Sat: 10 am – 9 pm

Plenty of parking on-site

The ‘dark horse’ has come through yet again, proving it’s both possible and extraordinary to build an estate winery with one-of-a-kind architecture in Huron County, catering to countless wine aficionados!

Huron County completed a study looking at the geological formation of soils along the Huron Ridge and found it to be similar to the soil conditions found in grape growing regions in France, such as Bourgogne, Alsace, & Loire Valley.

During your visit, enjoy the wine tasting and tours (public...
or private! that Dark Horse Estate Winery offers; more information can be found by clicking here.

Or imagine this – you and your company taking a leisurely stroll through the expansive vineyard while enjoying a heavenly glass of wine that was created from the grapes you’re wandering past!

How about something romantic with your sweetheart? Take a blanket with you so you can lay back, relax and appreciate the tranquility of an outdoor picnic with glass in hand and some delectable local cheeses that pair with wine like yin and yang!

Time for something different …

Twin Pines Orchards & Cidery
8169 Kennedy Line, Thedford
N0M 2N0
519.296.5558
twinpinescontact@gmail.com
www.twinpinesorchards.com
Click here for map & directions.

Driving directions to Twin Pines:
When leaving Dark Horse, turn left (SW) onto B line. In one km, turn right onto Grand Bend Line/Route 81. In 2.1 kms at the lights in Grand Bend, turn left onto highway 21 south. Continue for 15.2 kms then turn left onto Northville Rd/County Rd 79. In 1.1 kms turn left onto Bog Line/County Rd 18. In 2.1 kms turn right onto Gordon Rd. In 1.4 kms turn left
onto Widder Rd then an immediate left onto Kennedy Line. The cidery is on your right.

**TWIN PINES HOURS:**

- Mon – Sat 9 am – 5 pm
- Sun 11 am – 5 pm

Plenty of parking on-site.

Have you ever experienced an exquisite adult beverage, such as an apple dessert wine? Now is the perfect time to do exactly that with some award-winning Hammer Bent hard cider and apple wines!

The extensive menu also supports delicacies for you to choose from including a dry, German, non-spiced apple wine, an appetizing pear cider, an apple & pear cider blend, traditional English dry cider, medium dry Irish cider, Heritage old-fashioned unfiltered cider, and a New World English dry cider.

Family owned and operated, Twin Pines Orchards & Cider House has about 40 acres of planted fruit, and dedicates 10 acres to fruit grown completely free of pesticides and herbicides! Everyone can understand and appreciate the importance of that!

Not only will you be able to enjoy your pick of the multitude of ciders onsite, but you’ll also have the
convenience of selecting some fresh fruit to take home with you. And you can pick your own apples when in season all in one place! The hard cider is readily available by the bottle in their store as well as on tap at many different locations, making it undeniably simple for you to enjoy whenever you wish!

Check out the tractor on the wall at Stonepicker Brewing.

Stonepicker Brewing
7143 Forest Road, Plympton-Wyoming N0N 1J4
Phone: N/A
Email form on their website www.stonepickerbrewing.com
Click here for map & directions.

Driving directions to Stonepicker from Twin Pines: Head west on Kennedy Line and in 750 metres turn right onto Widder Rd. then a quick left onto Gordon Rd. (which becomes Coultis Rd.) In 2 kms turn right onto Ravenswood Line/County Rd 79. In 2 kms turn left onto Northville Rd/Ravenswood Line and then take the first left onto Northville Rd/County Rd 9. In 9.8 kms turn right onto Townsend Line/County Rd 12. In 8.8 kms turn left onto Broadway St. In 1 km turn left onto Hwy 21 S and the brewery will be up 3.9 kms on your right.

STONEPICKER HOURS
(RETAIL SALES ONLY):
Mon – Wed  9 am – 5 pm
Thurs  12 pm – 5 pm
Fri – Sat  12 pm – 10 pm
Sun   12 pm – 5 pm

Plenty of parking on-site.

What kind of names are you going to find on beer brewed at a farm? Rain Makes Grain, Tractor on the Wall, and Farmer's...
Tan of course, just to name a few!

And, believe it or not, they actually do have a tractor on the wall.

The idea of brewing beer began for Joe Donker sometime around 2005. But being a full-time livestock farmer took up most of his time and attention. After retiring from the business around 2013, the Donkers were then able to focus on creating what is now known as Stonepicker Brewing Company.

The sizeable building housing the brewery was once used to work on large farm equipment, but the ambience overflows with neighbourly excitement, making you feel right at home!

You get to hang out with friends while enjoying a cold one in the tasting room which is right next to the massive vats that are used to create special blends of blonde ale, amber ale, lager, IPA and more! In true...
friendly fashion, Mary & Joe have free popcorn to go with your glass of suds. Or you can pick up some take-out from one of the local restaurants to bring in with you! And before you leave make sure you add a pin to the large map affixed to the wall showing where you’re visiting from!

And now for the finale …

Alton Farms Estate Winery
5547 Aberarder Line,
Plympton-Wyoming N0N 1J5
519.899.2479
info@altonfarmsestatewinery.com
www.altonfarmsestatewinery.com

Click here for map & directions.

Driving directions to Alton Farms Estate Winery from Stonepicker:
This should take you only three minutes! As you leave Stonepicker, turn right on the highway. In one kilometre, take the first right onto Aberarder Line, and Alton Farms is on your left.

ALTON ESTATES HOURS:
Fri – Sun 12 noon – 6 pm
Other times are available by appointment.

Plenty of parking on-site
Keep your eyes peeled ... this amazing estate winery is tucked away from the road! At Alton Estates, you can escape the monotony of everyday living, chilling on the outdoor patio with a glass of wine in hand, while also drinking in the beautiful backyard view! In good weather, you may even find a cozy fire burning in the pit on the patio.

They also have groomed trails for you to enjoy along with a glass of robust red or fruity white wine. If you have an appetite for lightly filtered wines that are crafted by hand using 100% locally grown grapes you’ll be very pleased at Alton Farms Estate Winery. As you visit with Marc and Anne in the tasting room, your palate will be lavished with unique combinations of flavours such as: notes of citrus and floral, hints of vanilla, a complexity of berries and plums, baking spices and more!

Their selections of white and red wines are extensive with an abundance of character that appeals to all!

Take a peek at the food menu to choose either a wood-fired pizza made specially for you, or a charcuterie board for nibbles to pair with your beverage.

Warning – you’ll have a difficult time picking just one variety of wine to take home with you! So why not take home two?

This wraps up the tour of Grand Bend & Beyond! Make sure to bookmark this tour so...
you can enjoy it again with friends and family!

You’re probably interested in more tours like this one, so click here to be taken to Explore Beyond the Shore to decide where to go next!

Cheers!

Help us make this tour better! We’d like to improve your experience with the Spirits of Bluewater Tours. Would you kindly click here to give us your opinion of what you liked best and least about this tour? Thank you!

Nothing in life is perfect! If you find any inaccuracies in this tour, please contact us here.