

## Winery Hosts Selection of Sweet Surprises

*Converse, Ind., Winery Hosts free Cheesecake contest*

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CONTRIBUTOR

The Oak Hill Winery will be hosting its annual Cheesecake Festival Saturday in Converse, Ind. The Cheesecake Festival, which started in 2003, offers free cheesecake and wine samples to the three to five hundred visitors each year.

Bakeries throughout the area enter their cheesecakes into a contest. The public can enjoy samples of the contest entries and vote on their favorites.

The categories within the contest are based on the types of cheesecake entered. There are usually five or six awards given each year, which includes a plaque for the bakery and a plaque put up in the winery.

"Meijer won an award last year for most unusual cheesecake," said Rick Moulton, owner of the Oak Hill Winery. "It was a caramel apple cheesecake. Everybody just loved it."

The festival also offers free wine tasting.

"It's interesting to find a wine sweet enough to stand up to something as sweet as the cheesecake," said Moulton.

The Cheesecake Festival is the winery's biggest event of the year.

"I think it's because cheesecake is relatively expensive. People love to come in and sample 10 or 15 different cheesecakes. How often do you get a chance to do that?" said Moulton.

Oak Hill Winery hosts an Open House Day in May, Strawberry Day in June, a Chocolate Festival in July, Cheese Day in August, the Cheesecake Festival in September, and another Open House and the release of their sweet apple wines in October.

"All of our events are free. We don't charge extra and we always have free wine tasting. It's something different that you don't see happening in our area," said Moulton. "We have these events for two reasons. It attracts new customers to the winery, but it is also a way to say thank you to the people who support us the rest of the year."

Moulton and his wife, Betty Jo, remodeled the carriage house on their property into a commercial

winery in 2000. They plan to retire in the next five years and then focus solely on their winery.

"We actually started making wine in 2002 commercially. My wife and I were amateur winemakers before that for probably 9 or 10 years before we decided to open a winery. We've been making wine for about 20 years," said Moulton.

The wine from the Oak Hill Winery is all natural and free of preservatives.

"We make our wines without sulfate. We also don't use any chemicals in the production of our wines. We make our wines naturally. It's a different way of making wine. Most people find it interesting," said Moulton.

Visitors can visit the winery and see the winemaking process during open house days.

### In-Depth Coverage:

For more information go to:  
[oakhillwines.com](http://oakhillwines.com).

## Appleseed festival this weekend

*Fruit-centered event surrounded by meat controversy, trouble with summer drought*

KARA HACKETT

MANAGING EDITOR

When he wandered the Midwest on foot in the 19th century planting apple nurseries, John Chapman was known as an eccentric vegetarian. Today he is better known as "Johnny