



August 27-29 2015

Erie, Pennsylvania

“Smoke on the Water”

February 2015

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Rally Update:

February is here and have you registered for the Pennsylvania Rally yet? What are you waiting for? Valentines Day?

The registration page is up and there you can find a lot of the rally information that you always want. Hotel accommodations, directions, the Volunteer page so you can help out at your rally, meet your rally Coordinators and drop them a note or a suggestion for the rally. The Rally Schedule of Events page gives you the date and times of some of the things that are currently on the menu. The Rally Registration Details page gives you an idea of the merchandise available and its cost. The cost of the dinner at Rally Closing on Saturday evening and what the meal includes. This meal is going to be a great time to socialize with all the rally participants, and make plans for meeting up at next years rally!

Don't forget that there is going to be an evening full of events planned for Friday night at Harley-Davidson of Erie, which includes a **FREE** Pig Roast Dinner! This is just the time to start planning your trip to attend the 2015 Pennsylvania H.O.G. Rally! <http://pastatehogrally.com/>

Mark Smith, Rally Coordinator

The Host Hotels are the Hilton Garden Inn
and the Courtyard by Marriott

Hilton Garden Inn	814-866-1390
Courtyard by Marriott	814-860-8300
Holiday Inn Express	814-217-1100
Comfort Inn & Suites	814-866-6666
Econo Lodge	814-866-5544

Rally Website <http://pastatehogrally.com/>



<https://www.facebook.com/groups/pahogrally/>



Wine Tour, Friday the 28th

The wine tour that is taking place on Friday is a **Pre Registration** event. \$30.00 covers the coach bus and all the wine tastings at all 5 stops.

We will visit 3 of the vineyards and have a lunch stop at the Freeport Restaurant. Lunch is NOT included in the cost of the wine tour. I have personally visited all of these vineyards and have enjoyed them all. Each one is different and unique in their own way.

There will be a Lake Erie Wine Country guide in everyone's preregistration bag. Make sure you take a picture of yourself with Ella the pink Elephant.

Johnson Estate

Grapes have been grown at Johnson Estate for well over a century. The winery, established in 1961, is the oldest estate winery in New York State. All of the European and American grapes used to make the estate wines are grown within 3000 feet of the winery and our grape varieties have been selected for their excellent wine-making quality and suitability for the Lake Erie microclimate.

Arrowhead Wine Cellars

At Arrowhead Wine Cellars they have full control of the process from growing and pressing to the fermenting and bottling. Arrowhead Wine Cellars has been producing internationally

recognized award-winning wines, with 32 varieties to choose from. Arrowhead uses the highest quality European, Native and hybrid grapes, most of which are grown on their 250 acre farm.

21 BRIX

Welcome to 21 Brix Winery, one of the newest wineries in Lake Erie Wine Country. Nestled between the vineyards and cherry orchards of Olde Chautauqua Farms and near the shoreline of Lake Erie, the winery is one of the largest in the region. Boasting a sixty foot tasting bar, a retail area with unique items and ample indoor seating area, 21 Brix Winery is the perfect location to host your next private event or to just spend an afternoon sampling wines and enjoying the lush landscape.

Penn Shore Vineyards

Penn Shore Vineyards obtained one of the first two limited winery licenses issued by the state of Pennsylvania in 1968 and began crushing grapes in September 1969. They first opened the doors to the winery in April of 1970. Penn Shore has many firsts to its credits including offering the very first Pennsylvania Champagne in 1970. From the beginning Penn Shore has made it their mission to make good, reasonably priced wines that have consistent quality from year to year.

A tour through the current cooperage area brings you face to face with tall, mammoth stainless steel storage tanks, a barrel room, champagne cellar, a modern bottling area, and large warehousing facilities. For purposes of enjoyment and pleasure there is a retail and museum area as well as a spacious tasting bar. In addition there is a lovely outdoor patio in the midst of vast vineyards open for your convenience

South Shore Cellars

A 'must-see' historical wine cellar... At the wine cellar, you will be able to taste a new and unique selection of wines while taking in the grandeur and silent history hidden within the original stone walls, whose architecture was inspired by the wine cellars of France. You can almost hear the echoes of past winemakers as they prepared their samples for the 1867 Paris World's Fair. Also in 1867, the South Shore Wine Company hosted a lunch for more than 300 grape growers and guests in the big hall above



SATURDAY NIGHT DINNER AT THE AMBASSADOR

The Crystal Ballroom at the Ambassador is the site of Saturday night's closing dinner.

With a choice of a 10oz. steak or half a chicken, included is a vegetable, potato, salad, bread butter and non-alcoholic beverage. Cocktails are available at the Safari lounge at the Hilton Garden Inn.

The dinner is a **Pre Registration** event. Steak dinner is \$27.00 and the Chicken dinner is \$25.00.

