


Then there's the wine.

I'm a red wine girl at heart, but whites are starting to make an impression on me, thanks in part to Olson's great suggestions. The "unwooded" chardonnay (it's aged in stainless steel rather than an oak barrel, he tells me) is from [Bowers Harbor Vineyards](#) and is pleasantly crisp and refreshing. I also have a taste of BHV's pinot grigio that's very good because it's not too sweet. A final sampling -- a red, cabernet franc from [Peninsula Cellars](#) -- is a perfect pairing with the grilled lamb chops.

If you're looking for great beer, Olson promises you'll find it at Jolly Pumpkin, the newly-renovated, much more casual restaurant next door that longtime fans of the property will remember as The Bowery. Starting this month the brewery will offer beer made on site, in the 8,000+ square-foot building that also houses a great space for wedding receptions and other events. Not to be missed is the outdoor fireplace and benches on the flagstone patio between Jolly Pumpkin and what's called The Peninsula Room.

As you may imagine, leaving this picturesque spot wasn't easy. But I plan to head back that way soon. No prom dress involved. Hope you get a chance to check it out soon, too.

*The Inn is at 13512 Peninsula Drive. Call (231) 223-4222 for more information or go [here](#).*

POSTED BY HEATHER JOHNSON DUROCHER AT 7:53 PM 

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LABELS: BOWERS HARBOR INN, BOWERS HARBOR VINEYARDS, CHARDONNAY, CHERRY CAPITAL FOODS, J.W. STICKNEY, JOLLY PUMPKIN, POWER ISLAND, PROM, TRAVERSE CITY, WINE