

Mid July 2009
PINNACLE RIDGE WINERY NEWSLETTER

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Upcoming Events

BLUES IN THE BARN

Saturday September 12th and Sunday September 13th

It is August, already! Time to mark your calendar for PINNACLE RIDGE'S second BLUES IN THE BARN for 2009. The tradition continues with local talent, BLUE STONE and The BLUES FACTOR on Saturday from 12:00 PM until 7:00 PM. On Sunday, from 12:00 PM to 6:00 PM, blues musicians from around the area come and play at our BLUES JAM. This event is open to all musicians with a passion for playing the Blues. PINNACLE RIDGE'S fearless leader and winemaker, Brad Knapp, will be jammin' to the blues, showing his stuff on his guitar! Young and not so young come to the jam. Some of those youngersters give the older blues dudes a run for their money! Duelin' guitars! Check out the fun!



PINNACLE RIDGE'S BLUES IN THE BARN would not be complete without those delicious pulled pork sandwiches from TIM'S PORK PRODUCTS. Our BLUES event coincides with the LEHIGH VALLEY WINE TRAIL'S HARVEST

WEEKEND. (www.lehighvalleywinetrail.com) Wineries on the wine trail are teaming up with PA PREFERRED products. Our TIM gets his pork from Schick Farm, less than five miles away. For VEGETARIANS there will be something new from Tim. Tim will debut his MARINATED PORTABELLA MUSHROOM SANDWICH. Tim serves this sandwich freshly grilled to order and tops it with baby spinach and melted cheese! Yum!

PINNACLE RIDGE will be selling wine by the bottle or glass. Bring a lawn chair or blanket. Remember, we have lots of room indoors in our barn, so, "Come Rain or Come Shine." (Hey, isn't that the title of a blues tune?)

Latest News

NEW SENSATION AT PINNACLE RIDGE

The buzz is all about Trio! Is it the wine? Is it the story of a friendship? YES! TRIO is the brainchild of three of the BEST WINE MAKERS in Pennsylvania. Brad Knapp from PINNACLE RIDGE, Joanne Levengood from MANATAWNY CREEK (www.manatawnycreekwinery.com) and Carl Helrich from ALLEGRO (www.allegrowine.com). TRIO is an artisan blend of Syrah, Cabernet Franc, and Merlot. Each oenologist produced four barrels of the incredible 2007 vintage to make this blend. The wine was aged for sixteen months in American, French, and Hungarian oak.



TRIO has concentrated black fruit aromas that follow on to the palate. TRIO is well balanced with soft tannins and a medium dry finish. This wine should age well (5 + years.) Beautiful!

NOW AVAILABLE: SWEET SEDUCTION
COMING MID AUGUST: TRAMINETTE

The Big Grape

TRIO!

WINEMAKERS and FRIENDS, Brad Knapp (from Pinnacle Ridge Winery,) Carl Helrich (from Allegro Winery in Brogue) and Joanne Levengood (from Manatawny Creek Winery in Douglassville) are three of the finest winemakers in the state of Pennsylvania. How good are they? Between the three of them, they walked away with SIX out of the BEST TEN wines selected by the judges at the Seventh Annual Wine Excellence Awards. (Affectionally known as "Oscar Night.") Cabernets, Merlots, and Meritage; the best vinifera wines are entered in this competition run by the PENNSYLVANIA WINE SOCIETY, a 22 year old organization.

According to legend, about six years ago, Brad contacted Joanne and Carl and suggested that they get together to review each others wines. The response was positive. Since that time, the three winemakers meet twice a year, bringing tank and barrel samples of wine aging in their cellars, prior to bottling. They taste similar wines from each of their cellars, side-by-side and critique and discuss how the fruit was grown and the wines were made.

During one of the tasting sessions, our fabulous trio was reviewing barrel samples of red wines from the 2007 vintage. The concept of producing a wine in COLLABERATION came up. The idea was kicked around for about a year and finally, our friends came up with a new wine: TRIO.

Each winemaker contributed four barrels to the final blend; twelve barrels total. Manatawny Creek brought Merlot and Syrah, Allegro brought Merlot and Cabernet Franc, and Pinnacle Ridge brought Syrah and Cabernet Franc. The wines were aged at the individual wineries in Hungarian, Pennsylvania, and French oak barrels and blended before bottling.

Brad, Joanne, and Carl created the TRIO blend from the best of the very excellent 2007 vintage. Come taste and find out what all the excitement is about!



From the Vineyard

BUD: 2009 GROWING SEASON

2009 started off wet and cool. There was a beautiful dry spell in June and early July. Now we are back in a rainy weather pattern.

The early part of a growing season (May and June) defines the size of the crop. This is a function of how well fruit sets, which in turn, determines how full the clusters are. A wetter May and June tends to result in larger berries and a larger harvest. There was a late frost in May resulting in a small loss of fruit at our Kempton Vineyards. Cool, wet weather in June caused a less than stellar fruit set in some varieties, however, other varieties did set a nice crop.

The end of the growing season is August through September. That is when the quality is determined. Dry, hot weather at this time of year is what we need for a good vintage. It encourages flavor and sugar accumulation in the fruit leading to high quality wines. May the Wine Gods smile upon the Lehigh Valley.

