

September 2009
PINNACLE RIDGE WINERY NEWSLETTER

In This Issue: Upcoming Events | Latest News | The Big Grape

Upcoming Events



WINE WEDNESDAY: 2007 SYRAH RELEASE

September 9, 2009 - 12:00-6:00

Our first vintage! Come and sample and celebrate. We will be pairing our 2007 Syrah with our own homemade, (by Brad) dried rub, slow-cooked, pulled pork.

BLUES IN THE BARN

September 12th - 12:00-7:00 and 13th - 12:00-6:00

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?)

BERKS COUNTY WINE TRAIL ARTISAN CHEESE & WINE PAIRING EVENT

October 10th & 11th, 2009 - 12:00-5:00

Pinnacle Ridge partners with Dietrich's Meats and Country Store!

For the Artisan Cheese and Wine Pairing we will offer a wonderful selection of cheese and homemade smoked meats from our neighbor in Krumsville, PA. We will be serving: Horseradish Cheddar, one of Dietrich's best sellers, an extra sharp cheddar, (our family favorite) and a "yogurt" (low fat) garlic and herb cheese.

Yes, it is a Wine and Cheese Pairing, but we at Pinnacle Ridge decided we must also offer some of Dietrich's homemade, home-smoked meats too. We will feature samples of ham kielbasa, hickory smoked stick bologna, and buffalo sweet bologna.



Pinnacle Ridge will be pairing its beautiful 2008 Riesling with the delicious cheeses and meats from Dietrich's Meats and Country Store.

The price of the ticket includes the Artisan Cheese and Wine Pairing at all eight participating Berks County Wine Trail members. Pinnacle Ridge charges a tasting fee for an additional six samples. This \$5.00 fee is waived with the purchase of one bottle of wine per customer and does not apply to Case Club Members!

Latest News



SUMMERTIME and the livin' is easy. At the farm, the sunflowers are in full bloom and flocks of gold finches come to dine on them. It is a pretty sight. Summertime is the time for family barbeques. Our dear friend and grape farmer, Wayne Luckenbill, showed off his culinary skills at the winery last week, barbecuing chicken and ribs and serving them with fresh tomato salad, corn on the cob, and homemade biscuits. Special thanks goes out to our friend, Dan Faust, who brought the best homemade baked beans on the planet. Dan determined the perfect wine pairing with barbecue chicken and ribs: PINNACLE RIDGE'S 2008 QUAFF! This writer whole-heartedly agrees!

RECENT RIESLING TASTING. Our winemaking friends, Galen and Sarah Troxell from Galen Glen Winery icon Harry, his wife Alice and daughter Erin Troxell, invited Brad and Christy Knapp to a blind tasting of you cannot see or be influenced by the producer.) Pinnacle Ridge and Galen Glen both produce fine Rieslings and these wines were judged along side German and New York State Rieslings. Our Rieslings showed beautifully compared to their world-class competitors. A classic food pairing followed the tasting: Weiner Schnitzel, salad, parsley potatoes and more Riesling!

zel, salad, parsley potatoes and more Riesling!

The Big Grape

NEW RELEASES

PINNACLE RIDGE recently released the 2008 TRAMINETTE. For those of you not familiar with Traminette, think Gewurtztraminer. Gewurtztraminer is one of the parents of Traminette and both grapes display an intense floral nose that cannot be confused with any other wine! The goal at Pinnacle Ridge is to extract as much of the floral character from the Traminette grapes by cold-soaking the skins with the juice for several hours before pressing. This technique emphasizes the floral character of the wine. Pair our Traminette with a variety of exotic Indian dishes. It is a beautiful combination!



SYRAH is an ancient grape that has been grown in the Rhone Valley of southern France for centuries. The French style tends to spice, black pepper, tannins and structure. Then Australians began making SYRAH, calling it SHIRAZ, and started making huge, fruit-bomb wines. The Australians also make some wonderful, highly structured Shiraz but usually at a higher price point. In the United States we have the option of calling the wine by either name. Pinnacle Ridge elected to call it SYRAH since we feel our wine is made in the more traditional approach. The 2007 SYRAH is our first release of this noble variety and clearly displays the classic black pepper on the nose along with some crushed black fruits and a well-structured framework. We think you will love our SYRAH. We made five barrels and will be releasing it September 9th. taste and find out what all the excitement is about!



From the Vineyard

BUD: VERASION

Late August and early September is a special time in the vineyard. VERASION is when the grapes begin to change color, soften in texture, and sugar accumulation soars. Verasion is also the time of year when nesting instincts begin to emerge in most winemakers. At PINNACLE RIDGE we have been cleaning in the winery from floor to ceiling to prepare the home for all of the grapes that soon will be harvested. We begin bottling some of the last year's vintage in order to make room for the babies. We make sure all of our equipment is working properly, that we have enough pickers lined up to get the job done and we lift our heads to the heavens and ask the rain gods to take a several month hiatus to lands further west.

