

October 2009
PINNACLE RIDGE WINERY NEWSLETTER

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Upcoming Events

BERKS COUNTY WINE TRAIL ARTISAN CHEESE & PAIRING EVENT October 10th and 11th, 2009 - Saturday and Sunday - 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!



LEHIGH VALLEY WINE TRAIL CHAMBOURCIN WEEKEND

**October 17th and 18th, 2009 -
Saturday 10:00-5:00 and Sunday - 12:00-5:00**

Every year the Lehigh Valley Wine trail celebrates the end of the Harvest Season by saluting the Chambourcin Grape which is grown by all nine wineries of the Lehigh Valley. Chambourcin has beautiful cherry and raspberry flavors, a fair amount of acidity, medium tannins, and pairs beautifully with food.

On CHAMBOURCIN WEEKEND Pinnacle Ridge will release its CHAMBOURCIN RESERVE. Come sample our reserve with a selection of smoked meats and local cheeses from Dietrich's Meats and Country Store. After the wine and food pairing at Pinnacle Ridge, one might consider a visit to Dietrich's. Dietrich's is the quintessential Pennsylvania Dutch experience and only one

mile away. Follow your nose! Oh those smoky flavors! You can visit lehighvalleywinetrail.com for more information about CHAMBOURCIN WEEKEND.

2007 VERITAS RELEASE and CASE CLUB MEMBERS EVENT
October 24th and 25th, 2009 - Saturday and Sunday - 12:00-5:00

At Pinnacle Ridge, we will be celebrating the release of our 2007 VERITAS. (Read more about what the winemaker has to say about Veritas below in "The Big Grape.") We will be serving PIZZETTE with our VERITAS. Pizzette are small individual pizzas. Our favorite Pizzeria, CAMILLO'S in Kutztown, will be serving up a variety of Pizzette. This pairing is complimentary to all Case Club Members. Just show us your card (tattered, accidentally thrown in the wash, or otherwise- we also have Case Club Members on file.) Indulge in savory toppings such as Roasted Garlic, Caramelized Onions, Roasted Peppers, Sausage, Pepperoni, and Broccoli. Not a Case Club Member? You are welcome to come and taste our VERITAS and other wines (six one-half oz. tastings).



Latest News



NEW RELEASES

PINNACLE RIDGE has two new releases coming out in October; our 2007 CHAMBOURCIN RESERVE and our 2007 VERITAS. We started making a CHAMBOURCIN RESERVE with the 2004 vintage, making this our fourth edition of the wine. The Reserve version of Chambourcin is sourced from either our Estate Vineyard or our vineyards at Round Ridge Farms in Kempton. We evaluate the fruit in the field to determine what we believe will result in the most intense wine. This usually is defined by low yields and a good canopy on the vine towards the end of October. Another defining feature of our Chambourcin Reserve is the barrel-aging program is carried out in Hungarian Oak Barrels. 2007 was a FABULOUS VINTAGE and has resulted in an intense 2007 Chambourcin Reserve. The color is an intense ruby while aromas of sandalwood, vanilla, and blackberries jump from the glass. On the palate our reserve is medium bodied, with soft tannins and acid. The flavors follow the nose with black fruits and wood influences being dominant. This is a beautifully balanced red wine that will reward aging for several to eight years.

The 2007 represents our seventh release of the VERITAS. We consider VERITAS to be one of our FINEST WINES and we only will produce it in the best vintages. This vintage is a blend of Merlot, Cabernet Franc, and Cabernet Sauvignon. This is the traditional blend of grapes in the making of fine Bordeaux. The wine was grown primarily at Round Ridge Farms in Kempton. Our Veritas was aged for 16 months in Pennsylvania Oak barrels. The color is a medium ruby with aromas of cassis, tobacco, forest floor, and vanilla. The mouth displays soft tannins and flavors that follow the nose. This is the wine for roasts and rich, savory dishes.

Our customers are welcome to come to our winery to sample and purchase these two beautiful dry reds. Our release date for our CHAMBOURCIN RESERVE is October 17th 2009 (Chambourcin Weekend). Our release date for VERITAS is October 24th 2009.

From the Vineyard

2009 HARVEST



It is early in the morning. There is a pleasant and comforting stillness in the air. One hears the faint murmur of voices; conversations held through the vines. There is the constant click, click, click sound of shears cutting clusters followed by the plopping sound of one grape cluster after another falling into containers. Hand harvesting is hard work, but also satisfying. Sometimes, when harvesting an exceptionally gorgeous cluster, one has to pause for a moment to admire, holding the cluster in one's hand.

The days can be glorious. Mornings are damp but by mid-morning the dew is gone and the sun warms the pickers. The view in the vineyard is 360 degrees of beauty. The leaves are starting to turn color. Friendships develop among the pickers. Some have known each other for years. It is a great time to connect again.

The 2009 season has put growers and winemakers to task. The relationship between grape growers and wine makers has never been more important. In other years, fruit has been cleaner. Easier to pick. At our Estate Vineyard and at Round Ridge Farm the goal is the same. Pick the best fruit. Cut out any problems. Make great wines out of a difficult growing season. It makes this writer proud to get up early and head out in to the field with my co-pickers. Aching back, tired arms, and all.

