

November 2009  
**PINNACLE RIDGE WINERY NEWSLETTER**

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## *Upcoming Events*

### **LEHIGH VALLEY WINE TRAIL NOUVEAU WEEKEND**

**Saturday, November 21st 10:00-6:00, and Sunday, November 22nd, 2009 12:00-6:00**



**Come and celebrate the end of harvest 2009!** PINNACLE RIDGE will be doing a FREE food pairing on NOUVEAU WEEKEND. Are you looking for ways to serve up Turkey Sandwiches? Pinnacle Ridge is pairing its 2008 CHAMBOURCIN and slightly sweet, fruity 2008 CHAMBOURCIN ROSE' with succulent smoked turkey breast piled on lightly toasted baguettes topped with a variety of ROBERT ROTHCHILD spreads: Caramelized Onion Balsamic Spread, Champagne Garlic Honey Mustard or Raspberry Cranberry Horseradish Sauce. Come sample all three!

Please bear in mind that Nouveau Weekend can be extremely busy. If you do not like crowds, you may want to pick another time to visit our winery. If you are a people person, come sip and sample our wines, try our food pairings and make new friends... run into some old!

Our humble leader and wine maker nonpareil, Brad Knapp, made a decision this year. After much soul searching (and also at the subtle urging of his wife) Brad made the decision to forgo the production of a Nouveau wine this year. Pinnacle Ridge is growing and we decided to not spread Brad's talents too thin. Brad is very busy focusing on making the wines of 2009 as wonderful as possible. Pinnacle Ridge has a great line up of sweeter wines and an amazing line up of dry reds from 2007 and 2008, so we don't think anyone will be disappointed.

### **CUSTOMER APPRECIATION WEEKEND**

**Saturday, December 5th, 10:00-6:00, and Sunday, December 6th, 2009 12:00-6:00**

**Pinnacle Ridge's annual "Thank You" to its customers.** On this weekend, while you do your Holiday wine shopping, enjoy an array of savory goodies. We will be serving fresh mozzarella, basil, and sundried tomatoes on fresh baguette, pepperoni and cheese pinwheels, Greek spinach pie rolls, locally made cheddar cheese and smoked turkey, and other goodies. Our staff will make wine pairing suggestions to go with the food we are serving.

**WINE IS THE PERFECT GIFT!** Our staff will be happy to create gift baskets for you. Come and do your holiday shopping on Customer Appreciation Weekend and sample our wines and food. You won't go away hungry and you won't have to battle the crowds at the mall! Last, but not least, do not forget to treat YOURSELF to a case of Pinnacle Ridge wine. You deserve it!





## CHOCOLATE AND RED WINE PAIRING EVENT

Saturday, December 12th, 10:00-6:00, and Sunday, December 13th, 12:00-6:00

**OUR LAST EVENT OF 2009.** Pinnacle Ridge will be pairing its red wines with a selection of chocolates from SPENCE CHOCOLATES from Elizabethtown. Chocolatier, Wendy Spence, was introduced to us by our grower in Kempton, Wayne Luckenbill. Just so happens, Wayne and Wendy are cousins! Small world. Wendy's chocolates are fabulous. For our pairing we will be serving Almond Bark, Espresso Cremes, and Faller's Pretzels dipped in dark and white chocolate.

Come and replenish your wine cellar (you thought that case would get you through the holidays) do some not-so last minute gift shopping and take a break from your busy schedule by sampling chocolates and wine. For more on Wine and Chocolate pairings read on in our section below.

## *The Big Grape*

### 2008 CHAMBOURCIN IS NOW AVAILABLE

**When pairing Wine and Chocolate, your best bet is to match lighter, more elegant flavored chocolates with lighter bodied wines.** Likewise, the stronger the chocolate, the more full bodied the wine should be. For example, take a wine like our Sweet Seduction, which has rich soft tannins and residual sugar, and partner it with a sweet chocolate for an unusual "melding" effect.

Dark chocolates need a wine that offers a roasted, slightly robust flavor itself, perhaps with a hint of its own chocolate notes. Pinnacle Ridge's Pinot Noir and Merlot pair beautifully with chocolates with around 55% or more cocoa.

The basic concept behind red wine and chocolate pairings is that the sugar content of the wine should match up with the sugar content of the chocolate. The darker the chocolate (higher cocoa) the more robust the wine can be served.

As with all food and wine pairings, only you can decide. Pinnacle Ridge has a wonderful lineup of dry to sweeter reds. When you do a red wine and chocolate pairing:

- 1) Swirl, smell, and taste your wine.
- 2) Take a bite of chocolate and allow it to melt in your mouth.
- 3) Repeat steps one and two as long as desired.



## *From the Vineyard*

### 2009 HARVEST

**The 2009 harvest is over!** The leaves in the vineyard have been slowly turning brown and falling off. A hard frost last weekend hastened the decline of the foliage and now the vines are standing almost bare.

Photosynthesis has ceased (the process by which plants make sugar) and our vines are getting ready to go to sleep for the winter. The shoots are no longer green but have hardened off in anticipation of winter. Once the vines have shut down (go to sleep) we start the pruning of the vines.

Pruning is our major vineyard activity for the winter. So when you stop by the winery this winter, you may see a lone figure standing out in the cold pruning our vines. Make sure you wave or honk your horn and let Josh know what a fine job he is doing.

