

December 2009
PINNACLE RIDGE WINERY NEWSLETTER

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Upcoming Events

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.

LEHIGH VALLEY WINE TRAIL MARCH MADNESS FOR WINE LOVERS PASSPORT PROGRAM 2010

March Madness for Wine Lovers 2010 Passports are available for purchase at Pinnacle Ridge Winery! The passports sell for \$30 each (passports can be mailed out to customers from the wineries for an additional shipping/handling charge of \$1.00 per passport). They may be used each weekend in March at all nine Lehigh Valley Wine Trail wineries who will be featuring a special wine and food pairing each weekend. In addition, you will receive a deluxe Wine Trail corkscrew as a gift. After having your passport stamped at each winery, you will be eligible for a drawing of over 20 prizes. The passports sell out quickly so take this opportunity to purchase yours while supplies last.

P.S. Passports also make great gifts!.

The Big Grape

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.

Let our knowledgeable staff help you select the right wine for the right occasion. We can help you with wine and food pairings. Need a bottle or two for a house-warming gift? We create gift baskets with fun paraphernalia like Christmas stoppers, bottle openers, and Pinnacle Ridge glasses. Add foods from Robert Rothchild, Leslie Elizabeth, Stonewall Kitchen and more!

SEASON'S GREETINGS!

Your humble writer and weekend warrior photographer was busy taking pictures of Our Staff at Pinnacle Ridge this past weekend. As you can tell, we all had some good laughs and we all got into the holiday spirit!!! AMY, BOB, KIM, VANESSA, BRAD, CHRISTY, JOSH, DEAN, JOEY, LAURA, MARY (and those part-timers who help out during events) wish all our GREAT CUSTOMERS Season's Greetings and A Happy New Year!

