

April 2010
PINNACLE RIDGE WINERY NEWSLETTER

In This Issue: Latest News | Upcoming Events | From the Vineyard

Latest News

WE'RE ON THE COVER!

In the fall of 2009, Pinnacle Ridge was approached by VINEYARD & WINERY MANAGEMENT MAGAZINE. The magazine, a winery and vineyard industry publication for 35 years, wanted to do a cover story on Pinnacle Ridge Winery! We are very honored to have been chosen by this prestigious industry magazine.

VINEYARD & WINERY MANAGEMENT is highly regarded in our industry for its articles on the latest research on Viticulture and Enology and a go-to for information on new equipment, compliance issues, marketing and more! V&WM writer Richard Leahy visited with us and spent a day learning about how we run our business.



VINEYARD & WINERY MANAGEMENT is a west-coast based publication. (They write about the big boys in California, Washington and Oregon This is the first cover story in VINEYARD & WINERY MANAGEMENT's 35-year history on a Pennsylvania winery!

You can go to <http://www.vwm-online.com/> to see the cover and article called: **"Doing it right in Pennsylvania."**

Upcoming Events

BERKS COUNTY WINE TRAIL'S "A TASTE OF BERKS" Is A Free Event

Saturday April 17th, 10:00-5:00

Sunday April 18h 12:00-5:00



Visit eight wineries on the Lehigh Valley Wine Trail. Come celebrate and taste the diversity of food in Pennsylvania German country! Every winery will do a unique food and wine pairing. Pinnacle Ridge will be serving locally grown food- right in our back yard! Bad Farm from Kempton, PA will be showcasing their cheeses. Pinnacle Ridge will be serving a mushroom and cheese tart using Oley Valley Mushrooms from Lobachsville, PA. Another delightful discovery is micro-greens grower Oh, Produce from Kemp-ton, PA. Pinnacle Ridge will be serving their micro-greens and baby greens tossed with raspberry vinaigrette.

For more information on A TASTE of BERKS go to www.berkscountywinetrail.com.



LEHIGH VALLEY WINE TRAIL'S "AVA CELEBRATION" Is A Free Event!

Saturday April 24th, 10:00-5:00

Sunday April 25th 12:00-5:00

Visit eight wineries on the Lehigh Valley Wine Trail. Come and celebrate the Lehigh Valley's nationally registered Wine Region. Like Napa Valley, Sonoma Valley or the Finger Lakes, the Lehigh Valley is proud to be an American Viticulture Area.

Pinnacle Ridge celebrates the anniversary of AVA designation by holding educational talks, in our vineyard, on "Terror." (Putting it a bit more plainly, our soil.) Why is the Lehigh Valley such a prized grape growing region? What about its soil and climate make the Lehigh Valley so suitable?

Pinnacle Ridge

winemaker, Brad Knapp will take you into our vineyards and talk about dirt, rocks, rain, minerals –ask questions-Brad loves the inquisitive!

Pinnacle Ridge will be serving a variety of locally grown foods and pairing them with our amazing wines. Bad Farms from Kempton PA will be showcasing their cheeses made from their own cows! Pinnacle Ridge will be serving mushroom (from Oley Valley Mushroom) and cheese (from Bad Farms!) Pizza and a Micro-greens salad made from local farmer, Oh, Produce in Kempton, PA. To find out more about this special event go to www.lehighvalleywinetrail.com for details.



From the Vineyard

Over the past several months, your humble writer has taken on a new passion.

The passion is discovering foods grown locally. I mean, really local. Within 10 miles of Pinnacle Ridge Winery, there are families producing great fresh and often organic produce. I take my pen and paper and little digital camera and visit. They all have great stories to tell.

Bad Farm in Kempton has started to produce cheeses from their own milk. Owner Dave Rice said his son, after finishing college, plans on going into the family business. Seeking a way to increase their income, making cheese from their own milk is a GOOD choice. I have tasted their creamy cream cheeses, fresh mozzarella in basil, olive oil and sundried tomatoes, free cage eggs and raw milk. Bad Farms runs a 24/7 store on their farm where they sell their product. Planning a visit to Hawk Mountain? Stop by Bad Farms and taste (they often have samples) and purchase.

Oley Valley Mushrooms has been producing a variety of mushrooms such as oyster, shitake and white trumpet for more than ten years. It started out as a hobby. Joe Evans knew his construction business would some day prove to be too physically demanding so mushroom growing became a full time career for Joe and his wife Angela. Joe and Angela sell their mushrooms to the finest restaurants in the area including: The Farm House, Savory Grill, Landis Store and the Glasbern. You can purchase Oley Valley Mushrooms at the following farmer's markets: West Chester, Phoenixville and Woodsong Hollow.

Right up the road from Pinnacle Ridge (in Kempton) is Microgreens grower, OH Produce.

What are microgreens? Similar to sprouts, but the growth period is roughly twice of a sprout and unlike sprouts, when microgreens are harvested, the root of the tiny plant is cut off. The result is a highly nutritious, tender and flavorful complement to many dishes.

Owners Sandy, Josh and Bill Felker wanted to own their own business. The idea of growing microgreens came to them after visiting a green house grower in Ohio. Bill worked at Agere. Enough said. The Felkers sell most of their product to Whole Foods. The Bake Oven Inn has micro greens on their menu.

OH Produce microgreens are sold at The Health Cupboard in Reading, Healthy Alternatives in Trexlertown, Queens Nutrition in Bethlehem, and Wanamakers in Kempton, PA. For more info: <http://ohproduce.net>.

