

June 2009

PINNACLE RIDGE WINERY NEWSLETTER

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Upcoming Events

EVENTS THIS WEEKEND

Local strawberries have arrived! This weekend is our annual Day in The Vineyard Event. Ticket holders will be treated to the dessert of the season at Pinnacle Ridge Winery: Fresh local strawberries over locally made vanilla ice cream that sit atop buttery pound cake.

On Saturday, June 6th and Sunday, June 7th, (2:00 to 5:00 on both days) all are invited to come and listen to LIVE MUSIC. The RICHARD McCOACH GROUP will be entertaining our customers (come rain or come shine) in our large open barn. Band members on Saturday are: Lonnie Pereira on Sax and Flute, Al Sulzer on Guitar, Steve Rosati on Bass, and Dan McCoach on Drums. Sunday musicians are Gary Lader on Piano, Joe Borthwick on Bass, and Dan McCoach on Drums.



Wine will be sold by the glass or the bottle (cold if you want). Our Strawberry dessert will be available for purchase for non-ticket holders. Those of you who have been to our barn before know how good the acoustics are. There is room for all and not a bad seat in the building.

BLUES IN THE BARN

Saturday June 20th Live Music from 12:30 to 7:00

Sunday (Father's Day) June 21st Open Mike Blues Jam from 12:30 to 6:00

Two local Blues Bands bring you some of the best Blues in the area on Saturday. The BLUES FACTOR will perform from 12:30 PM until 3:30 followed by BLUESTONE who will perform from 3:00 to 7:00.

On Sunday, BLUESTONE will host the OPEN MIKE. Dads especially (and those related to dads) are invited to bring their guitars, violins, voices, good vibes and rhythm and play with the local talent. So, if Dad is a rocker or he's got the blues, there can't be a better place to be than BLUES IN THE BARN on Father's Day. T.P.

TIM is doin' his ROAST PORK on Saturday and Sunday. He and his gang will be serving PULLED PORK sandwiches with classic side dishes. Wine by the glass or the bottle will be available to purchase along with cold bottled water and cold sodas.

There is plenty of room in the barn to seat all. Bring a picnic blanket or lawn chairs if you want to take in the music, the view and the good ol' outdoors.



KUTZTOWN FOLK FESTIVAL

June 27th - July 5th, 2009

Daily: 9am-6pm

Once again, Pinnacle Ridge will showcase its wines at the Kutztown Folk Festival. Come visit us at our NEW LOCATION: on the "Commons". As is our tradition, we will be featuring our FESTWEIN in a Commemorative Bottle. Start your collection this year with the 2009 FESTWEIN, or add to your existing collection. Our Festwein is a delicious way to bring the Kutztown Folk Festival back home.



Latest News

HEX ARTWORK AT PINNACLE RIDGE

Perched high on top of his ladder, locally and internationally known HEX SIGN painter, Eric Claypoole, has been applying his craft to the front of the Pinnacle Ridge Winery barn. He has painted black and white pinwheels to the existing Hex Signs and has added three smaller signs. Our barn dates back to the 1850's and is a great example of German craftsmanship. Pinnacle Ridge is on "Hex Highway" (Old 22). Visit www.hexsigns.org for more information on Hex Highway.

For more about Eric visit his website www.claypoolehexsigns.com.



The Big Grape

WINE TASTINGS

There are many ways to educate oneself about wine. Wine magazines, books, and the internet are tools that help one learn about wine regions, grape varieties, and production methods. However, there is only one way to educate your palate and that is by tasting wine. One of the best tools for palate education is comparison tastings where multiple wines are tried side-by-side. Differences between vintages, producers, grape varieties and regions are best studied via comparative tastings. Classic examples of comparative tastings are vertical tastings (same producer - different vintages), horizontal tastings (same grape or region and a single vintage), grape variety tastings (same grape variety from different regions or countries) and many permutations thereof. Most folks won't undertake comparative tastings on their own. The opening multiple bottles of wine can be expensive and wasteful. Consequently, these tastings are often done in a group setting. How do you do a comparative wine tasting with a group of people?

The first decision is how serious (or how social) of a tasting do you want to do. If you have a strong interest in a group of expensive wines (e.g. ice wines, Napa Valley Cabernet Sauvignon, French Champagne) then you might want to carefully consider who to invite. Aunt Millie who likes a glass of sherry before she goes to bed might not be the best choice. Your neighbor with the extensive wine cellar, on the other hand, might be an excellent choice. If you are interested in a more social event then choose the wine accordingly (less expensive wines that have broad appeal - Rieslings, Chenin Blanc, Chardonnay, Merlots etc.).

Let's say we want to do a less expensive tasting for some good friends. You could focus on Australian Chardonnays in the \$8-\$15 range. Maybe try four traditional wines that have been barrel-aged and four that were aged without the use of wood. You could use two glasses for each guest and pour one barrel-fermented wine and one stainless steel fermented wine at a time and not let people know which is which and have them guess. In this way folks will learn about barrel-fermented chardonnay versus non-barrel-fermented and will also get some palate training on Australian Chardonnays. In order to properly do a tasting like this you will need sufficient glassware. It is best if each pair of glasses is identical so that each person is using the same type of glass for the two wines. You will need brown

bags to put over the bottles so that no one can see the label. I highly recommend blind tastings in order to remove any bias one may have regarding a set of wines. The wines should be handled in an identical fashion (same temperature, uncorked at the same time etc.). Encourage communication about the wines. Ask questions. Which one did you like better? Why? Will the wine get better with age? Does this producer consistently make this style? Most importantly - learn and have fun.



From the Vineyard

BUD: FIREWORKS IN THE VINEYARD

June is an explosive time in the vineyard. As the temperatures rise the shoots begin growing at a very rapid rate. The flower clusters are fully developed and will begin flowering in early to mid June. The air will be heavy with the perfume from these flowers and can be smelled in and around the winery. The weather during flowering is critical for the development of this year's grape crop. If the weather is cold and rainy then pollination of the flowers is not as effective and the crop will be reduced. If we have hot and dry weather then pollination will be much better yielding a larger crop. Keep your fingers crossed.