

May 2010
PINNACLE RIDGE WINERY NEWSLETTER

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Latest News

BARREL SALE

BARREL SALE \$75. EACH. 3 OR MORE \$60 EACH. After about five years, oak barrels stop giving the toasty, coconut, vanilla flavors and no longer have an aromatic impact on the wines. They are replaced with new barrels.

Oak barrels are a beautiful addition to a home. They make great planters. Have you always wanted to set up that "Bar" in the recreation room? Two barrels and a couple of boards for the counter- inexpensive and charming! Oak barrels are great for collecting rainwater. The oak barrels weigh about sixty pounds each.

PENNSYLVANIA WINE ASSOCIATION AND FINGER LAKES WINE COMPETITION RESULTS

GOLD MEDAL - 2007 - Veritas Finger Lakes Competition

GOLD MEDAL - 2008 Ice Wine - PA Wine Competition

GOLD MEDAL - 2009 Riesling - PA Wine Competition

Other PA Wine Competition Medalists: 2008 Chambourcin, 2008 Merlot, 2007 Veritas, and 2009 Quaff.

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

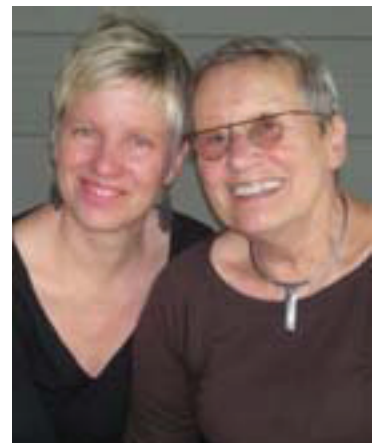
Upcoming Events

MOTHERS DAY IS SUNDAY, MAY 9TH.

Pinnacle Ridge has some special plans for your mom (or you, if you are a mom.) We will be sampling all of our bubbly. Our Brut Rose' and Blanc de Blanc and a twist on a time-honored French drink, "Kir." Our "Cir" is made with half Concord and half Blanc de Blanc. Delicious! We will be doing free food pairings with our bubbly.

If you want to show your mom just how much you love her, have a Pinnacle Ridge GIFT BASKET waiting for her! Just call ahead and one of our staff will make a gift basket filled with all the wine and other goodies she loves! Include a Susan Campanelli hand-carved cooking spoon. It's a great keepsake!

Moms, 55 years and up, visiting Pinnacle Ridge on Sunday, May 9th will receive a gift from us made by Spence Candies.



SKIP MOYER'S JAZZ JAM

Sunday May 16th 3:00-6:00p.m.

Skip Moyer, bass player and member of the "Swinging Foxes," will host the FIRST PINNACLE RIDGE JAZZ JAM along with Andy Warren, guitarist, John Fundyga on drums and Seth Mellon on sax. Bring family and friends. We encourage young and aspiring musicians to get some stage experience by performing on the Pinnacle Ridge stage. Instrumentalists and vocalists of all ages are welcome.

Wine by the glass will be available for sale as well as light food.

There is a \$5.00 cover. This is a free event for anyone 18 years and under.



From the Kitchen

Over the past several months, your humble writer The recipe so many of you asked for at our Berks County Wine Trail Event "A Taste of Berks." Delivered as promised!

MICHELLE'S SAVORY MUSHROOM & GOAT CHEESE TART

For the filling:

- 1/2 pound goat feta cheese, crumbled
- 1/8 cup mascarpone cheese
- 1/8 cup sour cream
- 1 large clove garlic, finely minced
- 1 TBS fresh chives
- Freshly ground pepper

For the topping:

- 2 TBS salted butter
- 2 TBS extra virgin olive oil
- 1 pound oyster mushrooms, chopped
- 2 TBS chopped shallots
- 3/4 tsp thyme

For the crust:

- 1 package frozen puff pastry (defrost according to directions on package)

Directions:

Have all the filling ingredients at room temperature, place in food processor and mix. Put chives in last and do not over mix. Set aside. Sauté' chopped shallots in melted butter and olive oil until shallots are soft. Add other topping ingredients and sauté until the mushrooms are soft. Spray two cookie sheets with oil, unfold puff pastry and lay puff pastry on cookie sheets. Bake according to directions on package. (About 12 minutes at 400 degrees or until golden.) Remove from oven and let puff pastry sit for 15 minutes.

Distribute half the cheese filling on each pastry. Top each pastry with the mushroom topping. Bake at 350 degrees for 15 minutes or until cheese is melted. Allow to sit for 5 minutes before cutting into squares. Serve with microgreens.

The tart is equally good served warm or at room temperature.

Make sure you have a glass of Pinnacle Ridge 2008 Chambourcin or 2009 Vidal Blanc poured before serving. Enjoy!!



From the Vineyard

One thing I have figured out after working in vineyards for twenty years is no two vintages are alike. The extraordinary hot weather we had in early April caused the vines to push their tender new shoots out about two weeks earlier than normal. This is the earliest bud-break that I've seen in my tenure with vines. The young shoots are very sensitive to frost and freezing conditions once they have "pushed" so we vineyard owners are carefully watching the weather. I don't know why we bother watching the weather because there really isn't much we can do if it gets too cold but it makes every vineyard person feel like they're somehow involved in controlling nature. We cross our fingers. Hopefully, this year our vineyards will avoid a late spring frost.

The good news associated with such an early bud-break is that the vines will have a longer growing season. When the growing season start two weeks earlier than normal then the total growing season is (on average) two weeks longer than normal (assuming a "normal" end of season). The early bud-break means that fruit will finish ripening in warmer weather and should promote very ripe fruit and bigger wines than normal. In case you're wondering – I like very ripe fruit and big wines.

