

June 2010  
**PINNACLE RIDGE WINERY NEWSLETTER**

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*Upcoming Events*



**SKIP MOYER'S JAZZ JAM**  
Sunday June 13th 3:00-6:00p.m.

**Skip Moyer, consummate 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 atBring 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 free event for CASE CLUB MEMBERS and anyone 18 years and under.

**BLUES IN THE BARN - IT'S THAT TIME OF YEAR AGAIN!**

Saturday June 19th Live Music from 12:30 to 7:00 PM

Sunday (Father's Day) June 20th Open Mike Blues Jam from 12:30 to 6:30

**Two favorite local Blues Bands perform the best Blues in the area on Saturday, June 19th.** The BLUES FACTOR will perform from 12:30 PM until 3:00 PM followed by BLUESTONE who will perform from 3:00PM to 7:00 PM.

There is always something new at Pinnacle Ridge. Our friends, and amazing musicians, TYR FLOREEN and BOB HOGAN will host our OPEN MIKE on Sunday. Young and old are invited to show off their talents at Pinnacle Ridge. It's a family affair! You gotta' see some of the kids perform! Dads especially, ('cause it's Father's Day,) are invited to bring their instruments, voice, rhythm, family and friends and play with other local talent. So, if dad is a rocker, jazzy, 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 selling PULLED PORK sandwiches with classic side dishes. Vegetarians can feast on Tim's Portebella Mushroom sandwiches! Our favorite dairy farmer, BAD FARMS from Kempton, will be selling their delicious cheeses made from their own cows. Wine by the glass will be available to purchase along with cold bottled water and cold sodas.

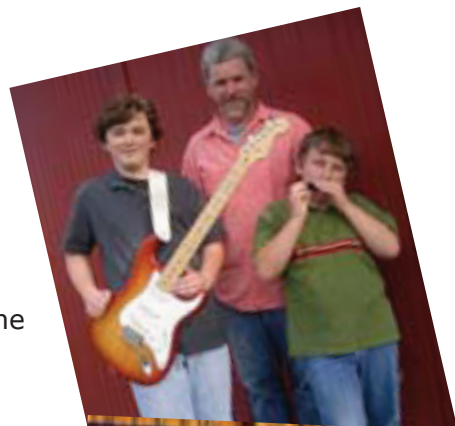
There is plenty of room in the barn to seat all. Rain or Shine. Bring a picnic blanket or lawn chairs if you want to take in the music, the view and the good-ol' outdoors.



## KUTZTOWN FOLK FESTIVAL

July 3rd through July 11th, 2010 - Daily: 9:00 AM to 6:00 PM

**Once again, Pinnacle Ridge will showcase its wines at the Kutztown Folk Festival.** Come visit us at our 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 2010 FESTWEIN, or add to your existing collection. Our Festwein is a delicious way to bring the Kutztown Folk Festival back home.



### *New Releases*

**2008 CABERNET FRANC:** 2008 was a very good vintage and we're proud to release this intense example of Cabernet Franc. This Cabernet Franc shows great structure and fruit layered with some toast elements from aging in American oak barrels. We feel this is the BEST VARIETAL CABERNET FRANC we've ever released.

**2008 SYRAH:** We're trying something a little different with the 2008 Syrah. Based on the number of great, dry, barrel-aged reds we have in our line up of wines, we decided to do something different. We aged part of our Syrah in older American oak barrels and the rest of the wine in stainless steel tank. This approach allows the fruit to come through without the influence of wood flavors. Additionally, we finished the wine with just a hint of sweetness. It is not as sweet as our Quaff but it does come across a little softer than some of our other red wines. If you are starting to enjoy red wines, but find some of them too dry, try our new 2008 SYRAH. The tart is equally good served warm or at room temperature.



### *From the Vineyard*

**Warning: Vineyard exploding!** As the heat turns up, the vineyard responds with explosive growth. June is the most exciting time of year in the vineyard. Every year I am amazed at the tremendous growth that occurs in the vineyard in June. The shoots of the vine grow at such a rate that the change can be seen on a daily basis. The young flower clusters that form during April and May begin to bloom. Bloom is when the flowers open, become pollinated and transform into tiny grapes.

The vineyard workload in June can be very difficult to manage. The growing shoots have a tendency to flop out of the trellis and need to be placed back into the trellis. As the shoots climb over the top of the trellis they need to be hedged so that they do not flop over and shade the fruit zone.

2010 started out with a bang with very, very hot weather in early April. We experienced the earliest bud-break since we started growing grapes in 1991. With the early bud-break comes risk from frost damage. We did have some frost damage in the vineyards in Kempton but we feel that the damage will have a minimal impact on our yields this year. The good side to the early bud-break is the growing season started early and should finish early. Bloom started on May 28th, the earliest we have ever seen in our vineyards. Based on this early bud-break and early bloom, we anticipate having an early harvest. This situation is very advantageous for grape growing. Early harvest means that there is an increased probability of harvesting before the hurricane rains start. It means the harvest occurs when the weather is warmer resulting in very ripe fruit and concurrent ripe flavors.

We're excited about the way vintage 2010 is unfolding. Stay tuned..



