

December 2010  
**PINNACLE RIDGE WINERY NEWSLETTER**

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*Case Club Christmas Casual*

**CASE CLUB CHRISTMAS CASUAL TWO WEEKENDS IN DECEMBER**

**December 4th and 5th - 11:00am - 6:00pm**

**December 11th and 12th - 11:00am - 6:00pm**

**PINNACLE RIDGE CASE CLUB MEMBERS are invited to ring in the holidays at the winery.** Brad and Christy will be on-hand to serve our members an array of home-made savory and sweet hors d'oeuvres. Musicians Skip Moyer on bass and Andy Warren on guitar will provide live Christmas music. Great food, great wine, great music and along with the discount on wine, Case Club Members can also use their 10% discount privileges on any other product in our tasting room. Handmade spoons by Susan Campanelli, Robert Rothchild, Stonewall Kitchen, gift baskets, wine accessories... you name it. Not a Case Club Member? You can purchase a case of wine that very day and join in on the festivities! Buy a mixed case for gift giving!

**CASE CLUB CHRISTMAS CASUAL** ("C to the fourth"— that's what happens when you're married to a PhD chemist) begins this weekend and the Allen- Knapp household has been cooking for days for our Case Club members. Some of the delectables the Pinnacle Ridge staff will be serving along with suggested wine pairings:

**Assorted meats from Dietrich's and cheese** including Brie, Port Salut, Jarlsburg, Horseradish Cheddar, Havarti with Dill (cheese served at room temperature) and our 2009 Traminette or 2009 Merlot.

**Homemade Swedish Meatballs** and "Excellent" Meatballs (loaded with Parmesan cheese) and our 2008 Chambourcin.

**Spanikopita** (Greek Spinach Pie) made with phyllo, spinach and feta cheese and our 2009 Vidal.

**Chili con Queso** made with Jack Cheddar and green chilies and our 2009 Chambourcin Rose'. Try Shrimp and Classic Horseradish Cocktail Sauce and our 2009 Rose' too!

**Fudge Ecstasies cookies** and our 2009 Merlot and Sweet and Salty Almonds with our 2008 Ice Wine.

These are just a few wine-pairing suggestions. All wines on our list will be available for sampling (except for Bubbies 'cause we're running low.) Sample great food and wine and let YOUR pallet do the talkin'!



## 2011 March Madness

### PASSPORTS FOR SALE

The **2011 LEHIGH VALLEY MARCH MADNESS PASSPORTS** are available for sale. Buy your passports now and save five dollars per passport! The passports sell for \$30.00 but this deal ends January 1st, 2011 when they go up to \$35.00 each. We always sell out so buy'em now and join the fun in March!

### New Releases

2010 Riesling

2010 Naked Chardonnay

We will sell out of our **BUBBLIES** by the end of the year. Stop by and stock up on our BLANC DE BLANC and our BRUT ROSE' for the holidays.

### Recipe of the Month

#### NOODLES AND CABBAGE

- One medium head cabbage, shredded
- 2 cups shredded red cabbage
- 2 cups diced red and green peppers
- One 12-ounce bag medium egg noodles
- One large Vidalia onion, minced.
- One stick butter
- One cup Feta cheese
- One teaspoon caraway seed
- One teaspoon poppy seeds
- A dash of cayenne
- Salt and Pepper to taste

Sauté chopped onions in  $\frac{3}{4}$  stick butter until soft. Add cabbage and sauté cabbage until soft. Sauté red cabbage and red and green peppers separately in  $\frac{1}{4}$  stick butter until done. Season both cabbage mixtures with salt, pepper and cayenne to taste.

Cook noodles according to directions on the package. In a large mixing bowl, toss all ingredients together. When ready to serve, transfer Cabbage and Noodles to a 9 X 13 pan, cover with foil and heat in 350-degree oven for 20 minutes. Serve with assorted German sausages or pork chops and Pinnacle Ridge 2009 Traminette.



## *Happy Holidays from Our Winemaker*

**December has arrived once again and it is a great time to look back at some of the happenings of 2010.**

2010 was a great year for awards at wine competitions. Two of our wines were finalists in the Pennsylvania Wine Society competition. Eight medals were captured at the 2010 Pennsylvania Farm Show including "Best Sparkling" for our Blanc de Blanc. Pinnacle Ridge wines received six medals in the Keystone Wine Competition in April and three medals, including a gold for the 2007 VERITAS, in the Finger Lakes International Wine Competition.

At Pinnacle Ridge, we were very pleased and honored that our winery was chosen to be the cover story for the March/April 2010 issue of Vineyard and Winery Management magazine. This national journal has been in existence for 35 years and Pinnacle Ridge is the only Pennsylvania winery ever to have been chosen to be the cover story!

In 2010 Pinnacle Ridge was included in the newly released "Opus Vino", a wine reference book that has compiled information about the best 4000 wineries in the world. Only two wineries were chosen from Pennsylvania and Pinnacle Ridge was one!

Another wonderful happening in 2010 was the fabulous vintage. Mother Nature cooperated and gave us hot, dry weather that resulted in outstanding grapes from our vineyards. We will have an overview of the vintage and the new wines in the January newsletter. Some of these wines are just now being bottled (Riesling and Naked Chardonnay) and others will continue to arrive as spring approaches.

All in all, 2010 was a great year for Pinnacle Ridge. As we reflect back about the past year, it is obvious that what really made 2010 great was YOU (our loyal customers). We are fortunate to have so many fantastic customers. Thank You for your business! Have a Great Holiday and we'll see you in the Tasting Room!