

January 2012  
**PINNACLE RIDGE WINERY NEWSLETTER**

**In This Issue:**

March Madness Passports | Mushroom Event | Chardonnay Review | Recipe of the Month | Vintage Updates

*Events*

**MARCH MADNESS PASSPORTS**

**Just a reminder that we still have Passports available for the Lehigh Valley Wine Trail's March Madness event.** The Passports are \$35 each and we can mail them to you for a \$1 mailing fee. You can go to [www.lehighvalleywinetrail.com](http://www.lehighvalleywinetrail.com) for more information.

**MUSHROOM EVENT**

**Saturday January 14th and Sunday January 15th  
Noon-5 PM**

**On January 14th and 15th we will be offering a pairing of mushroom tapas with wines.** We haven't finalized the menu yet but we will have several different tapas each paired with a different wine. This is a new event and should be a lot of fun. The event will run from noon until 5 pm on both Saturday the 14th and Sunday the 15th.



*Wine Review*

**GREAT REVIEW FOR OUR CHARDONNAY**

Vino Vic is a local wine guy who has been making an effort to review Pennsylvania wines. Check out this link to see his review of our 2010 Chardonnay.

[http://www.youtube.com/watch?feature=player\\_embedded&v=oln-MQTaaEU](http://www.youtube.com/watch?feature=player_embedded&v=oln-MQTaaEU)

## *Recipe of the Month*

### **SPICY SHRIMP WITH GARLIC**



**We had a great turn out at our December Case Club Casual event.**

The food pairings went over very well and we wanted to include one of the recipes from the event.

1lb. of shrimp (we used 21-30 shrimp per pound)  
1 onion, minced  
Olive oil  
4 cloves of garlic, minced  
1 cup Naked Chardonnay or other dry white wine  
Vietnamese Hot Chili Garlic Sauce  
salt

The shrimp should be deveined and peeled prior to cooking. Heat up a large skillet or wok with enough olive oil to coat the surface. Add the shrimp and stir fry for several minutes. Add the garlic and cook until fragrant. Add the wine, chili sauce to taste and cook several more minutes until the shrimp are cooked through. Do not overcook the shrimp or they will become tough. If the sauce is too watery, remove the shrimp and cook sauce until it reached the desired consistency. Salt to taste..

## *2011 Vintage Update*

**It was a strange year – extreme heat in July (105 degrees!) and extreme rain in August and September.** One thing I've learned over the last 19 vintages is that there is no such thing as "normal". The white wines have finished fermenting and are now settling down in tank and barrel. We can begin to see the results of our efforts with these young wines. Overall they are very balanced wines with moderate acidities. Usually in wet years we end up with high acids that result in very crisp white wines. One of the unusual aspects of 2011 is that it was very, very warm. Even during the wet periods the temperatures were still above normal. The warm weather helps to promote the reduction of acid in the fruit resulting in balanced fruit and, consequently, balanced wines. The wines are not as intense as their 2010 counterparts but they do have fruit driven aromas with flavors that follow. These whites will be delicious, young, drinkers.

