

# Blair Vineyards



SUMMER NEWSLETTER

Volume 4, Issue 1

July 30, 2008

## Our New Winery Is On The Way!



A view of our new Kutztown vineyard from the top of our sloping 35 acre farm.

Happy Summer to all! Even though the weather is taking its time to warm up, it is a nice opportunity to relax. Here at Blair Vineyards we will be working hard this summer building our new tasting room and winery! Raise your glasses to our new location in Kutztown on Dietrich Valley Road, right off of Interstate 78 and Route 737 just a few miles from Pinnacle Ridge Winery. We have already planted 16 acres of vines and an additional 14 acres will be planted over the next few years. The plans are to more than quadruple in size for a total acreage of 38 acres of vinifera.

Blair Vineyards is in the process of building a new “gravity flow” winery. This means

our winery will be built into a side of a hill, which allows us to let the wine flow naturally using gravity instead of pumps. It is also “eco-friendly,” reducing the use of electricity for heating and cooling; the temperature 16 feet below ground is 55 degrees all year long. Along with reducing our electrical load, we will be installing solar panels to offset any electrical use. Not only will the vines be green, but so will the winery!

Our new tasting room is 1500 square feet, offering vistas of the surrounding Blue Mountains and acres upon acres of vines. We are also planning to have a kitchen which will allow us to provide food and wine pairings, as well as having guest chefs prepare menus that compliment our wines. On weekends we look forward to holding special events including lunches, BBQs, and many other events. We will also have an outdoor patio which will allow our visitors to enjoy the atmosphere of the vineyard, along with a glass of wine, local cheese and French bread. If you can’t travel to France, visiting our new winery will be the next best thing! We hope to have everything up and running by early next year, but don’t worry, we’ll keep you updated!

## Berks County Wine Trail Weekend - August 9th & 10th

Mark your calendars for the weekend of August 9<sup>th</sup>. The Berks County Wine Trail is holding its annual “Cool Wine Treats” weekend. All nine wineries on the Berks County Wine Trail will be open on both Saturday and Sunday from 12 - 5 and will each have a different cool

treat. We here at Blair Vineyards are looking forward to offering you a white wine Sangria featuring our 2004 Chardonnay and fresh fruit from Frecon Fams located locally in Boyertown, so stop by and beat the heat! We will have copies of the recipe on site so you can enjoy the

Sangria at home as well. For more information on the “Cool Wine Treats” weekend and other Berks County Wine Trail events you can go to their website at [www.berkscountywinetrail.com](http://www.berkscountywinetrail.com) We look forward to seeing you there!

### Special points of interest:

- OUR NEW WINERY SHOULD BE UP AND RUNNING BY EARLY NEXT YEAR..
- KEEP AN EYE OUT FOR INFORMATION ABOUT OUR GRAND OPENING.
- NEW VARIETIES OF GRAPES HAVE BEEN PLANTED, SO YOU’LL HAVE NEW WINES TO TASTE WITHIN THE NEXT FEW YEARS.

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## Upcoming Wine Releases

As we head into the next month, we have several new wines that will be released. Please stop into the winery to enjoy the fruits of our labor. Look forward to trying the following three wines as we release them over Labor Day weekend.

The first of our new releases is our 2006 American Oak Chardonnay. This wine was barrel fermented and aged strictly in American Oak. It has a bold fruit taste, and a long finish. A perfect end of

summer wine, to be enjoyed by itself or paired with the foods from your grill. It's perfect with chicken, pork, or fish.

Our 2005 Lower Block Pinot Noir will also be released over Labor Day weekend. Since our vineyards are situated on the slopes of the highest ridges in Southeastern Pennsylvania, our Pinot Noir reaches a great maturity. This special vintage was created using grapes from the lower block of Pinot Noir

in our vineyard. Enjoy a glass in the afternoon on the porch, or make it special with a meal.

Vin Blanc is our newest white wine blend. It contains both Chardonnay and Pinot Gris. It has exquisite hints of peaches, melons, and apples. With just a touch of oak and a long finish, this is a great way to end your summer, and begin the fall season.



Spend Labor Day weekend at the winery sampling our newest releases!

## Wines to look forward to...

To whet your appetite for the rest of the year, you can look forward to the following wines as we move into fall.

Our 2006 reds are tasting wonderful and are ready to come out of the barrels they've been aging in for almost 2 years. They'll need to settle in our stainless steel tanks for about a month, and then will move through the bottling line. Look forward to tasting the '06 Merlot and '06 Cabernet Franc in the fall.

For all you Riesling fans, we have created an Alsatian blend, containing two-thirds Riesling

and one-third Pinot Gris. The nice light fruitiness of the Riesling pairs well with the Pinot Gris, making one great wine.

Lastly, look forward to our 2006 French Oak Chardonnay. The French Oak barrels lead to a flavors of butterscotch and almonds.

The new releases come as the wines on our current wine list sell out. Please stop by and pick up your favorites before they are gone. We're down to the last few cases of our '04s and the '05 Cab Franc.

LOOK FORWARD  
TO TASTING  
BLAIR VINEYARDS  
2006 MERLOT  
AND 2006  
CABERNET FRANC  
THIS FALL!

## Food and Wine

Make a night for just the two of you. Get the kids out of the house, and enjoy some quiet time together. Wine is not only for drinking. Cooking with wine can make an ordinary dish extraordinary.

On the next page are three recipes that contain only a few ingredients and are simple to make. Make the risotto when you are entertaining for a great recipe that your guests will think you've spent all day on. The Pinot Gris Granita is fabulous on a warm summer evening, and the baked apple with Chardonnay is perfect when you need a comfort food (your taste buds will never find out that it's low call!).

Please feel free to send us any recipes that you've found work well with our wines via email to [mblair@blairvineyards.com](mailto:mblair@blairvineyards.com). We would love to use them in future copies of our newsletter.



The Blair Family enjoying Sonoma County wine tasting!

## Risotto with Red Wine (using Blair 2005 Pinot Noir)

Makes 4 servings.

1/4 cup extra virgin olive oil  
1 onion, cut into 1/4" dice  
1 1/2 cups arborio rice  
1 cup **Blair Vineyards 2005 Pinot Noir**  
8 cups chicken stock, heated until warm  
4 tbs unsalted butter  
1/2 cup Parmigiano-Reggiano, plus more for serving.

In a 12 inch sauté pan, heat the olive oil over medium heat until almost smoking. Add the onion and cook until soften and translucent, 8 to 10 minutes. Add the rice and stir until toasted and opaque, 3 to 4 minutes.

Add wine, then add 4 to 6 ounce ladleful of stock, and cook, stirring until liquid is absorbed. Continue stirring and adding stock a ladleful

at time, waiting until the liquid is absorbed each time before adding more, until the rice is creamy, but still *al dente*, about 18 minutes.

Remove the pan from heat and stir in the butter and Parmigiano-Reggiano until well mixed. Serve with additional Parmigiano-Reggiano if desired.



Use Blair Vineyards' 2005 Pinot Noir in the Risotto recipe to the right.

## Pineapple Pinot Gris Granita (using Blair 2004 Pinot Gris)

Makes 6 servings.

15 oz. can of pineapple chunks in juice, drained & reserved  
1/2 cup honey  
1/2 cup **Blair Vineyards 2004 Pinot Gris**  
1 cup pineapple juice  
1 tbs freshly squeezed lemon juice

Combine the pineapple and honey in a blender and puree until smooth. Pour the reserved pineapple juice & the additional cup of pineapple juice into a two cup measuring cup. Add enough Pinot Gris to total 2 cups. Pour into the blender, and add the lemon juice. Process until well blended.

Transfer mixture into a 13 x

9 x 2 inch glass baking dish. Cover with plastic and freeze until solid, at least five hours.

Remove granita from freezer fifteen minutes before serving. Once it has softened slightly, use a fork to scrape the surface of the granita, forming crystals. Divide the granita into 6 serving dishes and serve immediately.

PLEASE SEND US  
YOUR RECIPES TO  
BE INCLUDED IN  
FUTURE  
INSTALLMENTS OF  
BLAIR VINEYARDS'  
NEWSLETTERS.  
EMAIL MISSY AT  
MBLAIR@  
BLAIRVINEYARDS.  
COM

## Apples Baked in Wine (using 2005 Chardonnay Reserve)

Makes 4 servings.

4 apples of your choice (Gala & Cortland are good options)  
4 tbs. brown sugar  
1/4 tsp ground cinnamon  
1 cup **Blair Vineyards 2005 Chardonnay Reserve**

Preheat the oven to 350°. Create a well in the apple by removing the stem and the core, but leaving the bottom intact.

Place apples in a 8 x 8 glass baking dish.

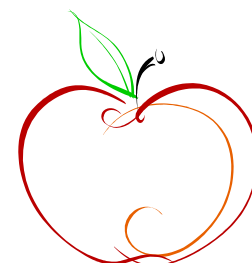
Fill each apple with 1 tbs. of brown sugar, and sprinkle

the top with cinnamon.

Pour the wine around the apples into the bottom of the baking dish.

Cover with foil and bake until soft, approximately 1 hour.

Let cool before serving.





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### Also Located At:

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[www.freconfarms.com](http://www.freconfarms.com)

*Blair Vineyards is a family owned and operated vineyard and winery located in the rolling countryside of northeastern Berks County. Our love of grapes and wine is evident, as members of the family are involved in all aspects of the life of the grape, beginning with caring for them in the vineyards, through harvest, production and bottling, and ultimately sharing our passion with the customer in the tasting room.*

*Blair Vineyards offers a variety of wines in typical French fashion, lightly oaked, with an emphasis on the natural flavor of each variety of grape. We also produce a seasonal line of fruit wines, made from produce grown locally in Boyertown at Frecon's Orchard. Please feel free to contact Missy at [mblair@blairvineyards.com](mailto:mblair@blairvineyards.com) if you have any questions or would like to order our wines.*

Visit us at [www.blairvineyards.com](http://www.blairvineyards.com)

## Beat the heat of summer.



Enjoy Blair Vineyards' wine responsibly throughout the summer, excellent at cookouts, or enjoying the summer weather on the deck.

If you're having a summer party or just a cookout in your backyard, Frecon's Apple Wine is a cool refreshing drink that can be enjoyed while relaxing on the deck or at a barbeque. For those of you who like things a little on the drier side, a chilled bottle of 2004 Chardonnay will definitely help you get through the dog days of summer. If you're throwing a party or need a gift to bring to a cookout, remember Blair Vineyards wine. It's a great gift that everyone will enjoy, and your guests will never be disappointed.

Another way to beat the heat this summer is to take a trip up to the winery for a wine tasting. We're located in the rural countryside of Berks county, so we're a good 5 to 10 degrees cooler than those in the cities, and you also get a break in the humidity. We are open every weekend (Saturday and Sunday)

from 1-4 pm. If you are interested in visiting the winery during the week, or even a little later or earlier on the weekends, please call ahead to schedule an appointment (610-682-0075). This ensures that we will have plenty of time to take you through our wine list. We would also love to take you on a tour of our vineyard and let you taste barrel samples to see how our wines are progressing. If you are interested in these additional tours, please call in advance to schedule, so we can have staff available for you.

### Special Summer Hours:

Saturday August 9th, 12-5pm

Sunday August 10th, 12-5pm

Monday September 1st, 1-4pm