

# A TASTE OF BERKS!

delicious samplings of local cuisine and produce paired with wines of the region...

## Join the wineries of the Berks County Wine Trail

**Saturday April 16th & Sunday April 17<sup>th</sup>, 2011**  
**Noon to 5 PM both days**

Is there anything more delicious than the rich smell in the air that signals' spring is just around the corner? Can't get enough of those springtime scents? We believe there are equally wonderful aromas to be had at the Berks County Wine Trail's annual A TASTE OF BERKS! event. This wine tasting event weekend not only marks the anniversary of the Berks County Wine Trail, but a full sensory overload of cuisine and wines to celebrate the arrival of Spring!

This year, the Berks County Wine Trail is seven years old. Each April the wineries relish spring's arrival with culinary pairings of local produce and cuisine paired with locally crafted wines. All the pairings capture the flavors and smells of what makes Berks County an amazing place to experience great food with great wine.

The event, A TASTE OF BERKS! itself is free and no reservations are required.\*\*\* If you are a group of 8 or more, it is suggested that you let the wineries know ahead of time that you'll be visiting on a particular date and time frame.

This wine trail event tour is "self-guided" so you can create your own culinary adventure so as to enjoy the weekend's menu of festive samplings:

**Bashore & Stoudt County Winery** (Shartlesville) will be serving up the penultimate in Berks produce: Mushrooms! Enjoy locally grown Giorgio mushrooms cooked with spices and the winery's own favorite Shiro Plum Wine, paired with Bashore's subtle Shiro Plum Wine of course!

**Clover Hill Winery** (Robesonia) will be sampling the ultimate classic of Berks County sweet treats: Shoo-Fly Pie! Pie will be paired with demi-sec white wine, Vignoles, which is lovely with this dish, any dessert or anytime.

**Calvaresi Winery** (Bernville) will team up with local Chef Kate Marsh who will use local farm-raised turkey to make meatballs cooked with lemon, rosemary and Calvaresi's award-winning Riesling! All paired with Calvaresi's Riesling too! **Manatawny Creek Winery** (Douglassville) is serving up Mushroom Duxelles in Puff Pastry made with local mushrooms and the winery's own Chardonnay. This dish will be deliciously paired with the Chardonnay as well.

**Kog Hill Winery** (Morgantown) will be pairing Berks County Pulled-Pork with an Au Jus made with the winery's own Vidal Blanc wine. The winemaker is also preparing special regional treats for visitors to finish off with as dessert - of course these treats will be paired with Kog Hill's own Dessert Wine (Ice Wine).

**Pinnacle Ridge Winery** (Kutztown) in the spirit of the anniversary festivities will be toasting Faller's Pretzels (Reading) as it celebrates 100 YEARS of pretzel making here in Berks County! Faller's Pretzel has been making pretzels since 1911! Mike Heckinger (Mister Faller's Pretzel) will be on-hand both days to answer any pretzel related questions. Pinnacle Ridge will be serving dips to enjoy Mike's pretzels as well as samples of Pretzel Schnitzel (chicken or pork), plus Pennsylvania Dutch Potato Filling with classic bacon dressing from the Deutsch Eck (Lenhartsville) and local cheeses to sample and/or purchase from BAD Farms (Kempton). Food samplings will be paired with a choice of Naked Chardonnay, or Chambourcin Rose' or the very casual red wine, Quaff. As part of the festivities, there will be a drawing! Answer Mike's pretzel trivia quiz correctly and you can enter into the drawing for a free Faller's Pretzel 100 Year's Celebration t-shirt, a bag of Faller's Pretzels and your choice of one free jar of Robert Rothschild's Pretzel dipping mustard.

**Blair Vineyards** (Kutztown) will be serving up samples of wildly amazing Cheese Steak Pierogies made by The Polish Farmers (Mohnton). Winemaker and his family enjoyed pairing their Rockland Red wine with these gourmet pierogies. Attendees will enjoy this pairing of a medium bodied red wine made from a blend of Merlot, Cabernet Franc and Pinot Noir grapes with the Pierogies dipped in marinara sauce.

**Long Trout** (Auburn) will be pairing mashed sweet potatoes made with marshmallow fluff, vanilla flavoring, cinnamon, brown sugar with Cosmic Charisma (white wine made from blend of medium sweet white grapes); and samples of Baked Ham cooked with red wine endearingly called Granny's Toast; Granny's Toast will also be paired with Homemade baked pecans made with herbs and Splenda.