
The Sand Castle Times

November 2004 Edition

www.sandcastlewinery.com

Copyright not reserved
Please forward to your friends

The Vineyard

Despite a series of hurricanes and the flooding of the Delaware River, the vineyards survived but the crop loss was 50%. This substantial loss of crop was primarily due to the constant rains which cause us to put off the harvest until we could obtain 3 days of dry weather. Thus, the quality of the grape juice of which remained to be harvested was very good, despite the 50% loss.

Current Available wines for purchase

2001 Cabernet Sauvignon – Soft velvet texture, red and black currant overtones, hints of chocolate in the background with a balanced cherry finish. This wine will age for a decade with proper storage.

2001 Pinot Noir – Very fruity wine with hints of strawberry & raspberry. This wine will also age well with a decade of cellar aging.

1999 Chardonnay Classic – French oak aged, with beautiful hints of soft almond, vanilla and hazel nuts. This wine is a pleasure to drink with fish & poultry dishes.

1999 Private Reserve Chardonnay – The steely side of chardonnay in a classic Chablis Style. This wine has lovely hints of butterscotch, anise, and fennel with a flinty Chablis finish. It is a great wine with to be paired with shellfish.

1999 Johannisberg Riesling Dry – Classic Alsatian Style. Green apple flavors are tempered by minerally overtones. A zesty acidity is balanced with slight residual sugar. The wine is crisp and makes a fine aperitif wine. This wine pairs very good with sausage with apple sauce & sauerkraut.

1999 Johannisberg Riesling (semi-sweet)

-Classic Mosel style Riesling with just enough residual sugar to produce a beautiful off dry Riesling. Hints of apricots & peaches with a nice dry finish. This wine is excellent with spicy cuisines.

1999 Johannisberg Riesling Late Harvest

-Desert style Riesling producing intense flavors of apricots and tropical fruits. Grapes picked later producing higher sugar concentrations necessary for great desert wines. This wine is excellent with sharp cheeses, fruits & deserts. This wine has a superb balance of fruit and acidity.

Cuvee Blush – A blend of Johannisberg Riesling, Cabernet Sauvignon, & Chardonnay produces a white zinfandel styled wine with much more intensity of cherry fruit and a pleasing intense fruity finish. This wine is excellent also with spicy cuisine.

Alpine Spice – Hugh Seller, unique in taste and flavors. Chardonnay & Riesling blended with a secret blend of herbs & spices. This wine has beautiful overtones of potpourri, cinnamon, and cloves hinting of the holiday season. This is a great wine for gifts. It is best served hot or on ice. This wine is excellent with apple pie & vanilla ice cream.

Millennium Wines – Sand Castle still has a small quantity of its intense, rare & special millennium wines for sale.

1999 Cabernet Sauvignon - \$37.00

1996 Chardonnay Private Reserve - \$30.00

1996 Chardonnay Classic - \$30.00

1999 Johannisberg Riesling Private Reserve - \$30.00

Sand Castle Building

The steel will be arriving finally on December 6th. The delays were caused by the steel supplier. Weather permitting, projected completion of the Sand Castle is slated for spring 2005. In January 2005, we will move the offices to a temporary trailer attached to the riverside of the tasting room. The wine cellar tours will continue as always, in the underground cellar and when necessary, in the Alpine Chalet.

PLCB stores wine tasting – Sand Castle continues to taste our wines at the PLCB stores on Thursday, Friday, & Saturday of each week throughout the holiday season. We have concentrated the tastings in Chalfont, Doylestown, Maple Glen, Franklin Mills, Ardmore, Allentown, Newtown & Easton. The Sales results have been incredible, especially for the Alpine Spice Wine. Each week of tasting produces sales of 12 – 14 cases of Alpine Spice (144-168 bottles), unheard of in sales of PA wines in the PLCB system. We will be at Maple Glen on Thursday, November 4th, Chalfont on Friday November 8th, Ardmore on Saturday, November 6th. Tastings are usually 3 – 5 pm. Come and visit us if you are in the area.

PLCB Codes for Sand Castle Wines

Alpine Spice – 8707
Johannisberg Riesling – 05630
Chardonnay Classic – 05463
Johannisberg Riesling Dry - 05464

You can call up any State store and they will special order if for you using these codes. Any questions or problems please give us a call at 800-722-9463.

The Great Big Food Show – Sand Castle Winery will be selling its wine at the Great Big Food Show on November 5th – 7th at the Fort Washington Expo Center. A large crowd is expected during the 3 day event, with famous

chefs producing exotic dishes. Come & Visit us at the PA Pavilion.

Time:

Friday, November 5 th	10am – 9pm
Saturday, November 6 th	10am – 9pm
Sunday, November 7 th	10am – 6pm

Bonfire Festival - November 13 + 14, 2004.

As traditional, we will cook out Hot Dogs and marshmallows. Small and big children can go out and Saint. Martin's Grapes (Second Generation of grapes that ripened in late October / Early November) VIP tour 1pm Saturday & Sunday; Will also present wines from recent harvest at infant development. We are looking forward to seeing you by the fire.

American Wine Society – The Annual American Wine Society conference will be held at Penn State University in State College on November 11th – 13th, 2004. The conference will be attended by 600 people who have an interest in wines from the US & Canada.

On Friday November 12th in the evening 8:30 – 10:30pm, there will be a “Showcase of Wines.” Sand Castle wines will be tasted at the event, and will be served with each meal at the conference.

Thanksgiving Day – Sand Castle will be open Thanksgiving Day, Thursday November 25th until 4pm. Come and stop by and purchase some wine for your Thanksgiving meal. We look forward to seeing you and sharing this thanksgiving spent with all our friends and supporters. Happy Thanksgiving!

Sand Castle in the news again Wine Report from McMillin, voted among the best wine writers in USA, placed Sand Castle Late Harvest on top of the list with competition of wines from \$12.00 to \$91.00 a bottle.