

# Sand Castle Newsletter

**February 2008 Edition**  
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## Welcome Aboard

Peter Ricci joined us as Sales and Marketing Manager to bring the Sand Castle Winery and its wines to the world. Peter has extensive background in wine and also in the food industry. We wish him a great success.

## Winery

The wines of 2007 are showing great promise and we looking forward to their release in 2010—2012.

## Vineyard

Pruning is in full swing; all the new farm and 1/2 of the winery vineyard are done, only 20,000 plants left. Lowest temperature recorded was Feb. 11 2 degrees and that usually makes only minor damage about 10% of the buds would be affected. Anyone looking for Chardonnay, Riesling, Cabernet or Pinot Noir cuttings for your garden please contact the winery now.

## New Release 2/20/08 Club Members and Email Customers 2/25/08

2003 Gewürztraminer is as good as it is rare. Light amber color was extracted from the grape skins at the time of the wine making (Oct. 2003). Flavors of tangerine and leachy nut will be accentuated by Gruyere cheese and with Asiago cheese you will enjoy the flavors of nectar and honey. Dark chocolate will transform this wine to a pleasant summer drink.

## **Pete's Corner**

*The Luckiest People in the world*

That is all of us at Sand Castle Winery. We have the best job in the world; making wine, selling wine, educating about wine and making our customers happy. The work is hard, challenging but very rewarding, at the end of the day we sit back and talk about the great experiences we had that day; the special customers, the new friendships, the wonderful people and the great wine.

We talk about how we can make the next experience better for our customers, how to make programs more educational, more entertaining and more fun. Maximizing your experience with Sand Castle wines whether at your home or our winery. If you have never visited our new winery Castle please do so. It will be a very enjoyable experience and we would love to show you our new facility, including our space for parties and catered event.

For more from Pete and his recipes click below and then click on February Newsletter.

[http://www.sandcastlewinery.com/news\\_newsletter.html](http://www.sandcastlewinery.com/news_newsletter.html)

## Calendar of Events

Feb. 23-24	Limited release of Gewürztraminer to Club members and email customers.
Mar 1-2	Official release Gewürztraminer to the general public.
Mar 15-16	Art Festival at Sand Castle 1-5:30 pm both days. Ron Kobli's decoy and wildlife gallery will present a feast for your eyes.
March 7,8,9	SE PA Home & Garden Show- Reading, PA
April 19-20	Spring Festival at Sand Castle

Local Bed n Breakfasts would love to accommodate you for your extended stay. Many linked to our winery at [www.sandcastlewinery.com](http://www.sandcastlewinery.com)

## River Road Detour Delights

- From New Hope the best way is to go to the NJ side Rt. 29 north to Frenchtown, NJ and come back on Rt. 32 2 miles south.
- From the North use Rt. 611 to Dark Hollow Road to Rt. 32, turn left 1/2 mile north.

## **Riesling - The “non-Buzz” wine**

We are a society of buzz words and trends; everyone is trying to be different by doing the same new thing. Be different, try a very old grape variety that has unbelievable versatility and can keep pace with your imagination.

Riesling is unique, it appeals to the novice wine drinker, the adventuresome wine drinker, and the sophisticated wine drinker. Let’s address each:

The **novice** enjoys a semi -sweet white wine; **Sand Castle Johannisberg Riesling, 2002, Estate Grown**, fits the mold. The flavor is rich, semi-sweet, flavors of tropical fruit, balanced acidity that pairs with many foods from salads to cheeses (Gruyere, Feta, sharp provolone, Havarti universal food wine from the salad to the steak,). Perfect with oriental cuisine.

The **adventuresome** wine drinker would love a Riesling because it fits all occasions. **Sand Castle Johannisberg Riesling Late Harvest, 2002, Estate Grown** pairs well with sharp cheeses, fresh fruit, chocolates, and other desserts; loaded with flavors of honey, topical fruit, apricot, peaches. The wine that has a superb balance of acid and sweetness made from a select harvest from Botrytis grapes; different flavors exploding from your taste buds with different food pairings. Served in small cordial glass and enjoyed sip by sip.

The sophisticated wine drinker would love the challenged of **Sand Castle Johannisberg Riesling Dry, 2002, Estate Grown**. This Alsatian style, Riesling has delicate, overtones of green apple with mineral complexity; well balanced. The palate will be tested by the flavors with the mineral complexity and crisp acidity. Great match with heavy sauces, Fettuccine Alfredo and Fettuccine gorgonzola. Very good match with the thyme or tarragon.

Those who enjoy some age on their wines **Sand Castle Johannisberg Riesling Private Reserve Millennium Series, 1999, Estate Grown** is a rare wine with a high mineral complexity and fragrances of sweet peaches, apricots, and tangerines. Flavors are complimented by crisp acidity, a soft finish achieved by small crop and perfect growing season. This wine will continue to age gracefully and tantalize the most sophisticated palates. We recommend 1 to 2 hour decanting. Interesting food pairings: Gruyere cheese, tuna, chicken and always good company.

### **Baekenofe – Alsace Baker’s Stew**

1lb. pork loin or shoulder, 1lb. boned lamb, 1lb. boned beef chick, 2lb. finely sliced potatoes, ½ lb. sliced onions, 2-3 garlic cloves, ½ bottle **Sand Castle Dry Johannisberg Riesling**, bouquet garni (parsley, thyme, bay leaf), salt and pepper. For 5-6 servings.

Cut the meat into equal portions as for a stew and marinate for 24 hours in small amount of wine with a few onions, garlic, bouquet garni, salt and pepper. Place a layer of finely sliced potatoes in an earthenware casserole dish, then add the meat and the sliced onions, followed by another layer of potatoes and sliced onions. Pour on the white wine. Cover the casserole dish and bake in the oven for 2-2½ hours. Serve straight from the casserole dish. Variations: you can also add a pig’s tail and pig’s feet and a few vegetables (carrots, leeks). The dish is usually served with a salad.

**Serve with Sand Castle Dry Johannisberg Reisling**