

Sand Castle Newsletter

March 2008 Edition
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1 **Art Festival at Sand Castle Winery**

**Saturday March 15th & Sunday
March 16th**

1- 5:30 pm both days

Art for your Eyes and Wine that Never Dies
Sand Castle Winery and Ron Kobli of Decoys & Wildlife Gallery of Frenchtown, NJ invite you to a Wine Tasting and Art Show.

Complimentary Admission

2 **Bridal Show & Exposition** **Sunday March 30th 12-4 pm**

- Delectable cuisine of Pen Ryn Caterers
- Bridal Fashion Show in the "Vineyard Pavilion"
- Musical Entertainment
- Over 40 Vendors

Call for ticket pre-registration price \$8.00 per person
Ticket purchase at the door is \$10. per person.

http://sandcastlewinery.com/visit_events.html

Please call 610 952 1671 for tickets/reservations

3 **Wine Makers Dinner/Spring Festival**

After many years of presenting wine makers dinners in restaurants, country clubs and culinary schools, Sand Castle will present the first one in the Castle's Mountain View Room.

When: Sunday April 20th 2 pm—5 pm

Where: Sand Castle Winery Mountain View Room

Price: \$65. per person, limited seating

Menu:

Introduction/Wine Tasting

Soup - Mushroom Soup - Classic Chardonnay 2003

Salad - Fresh Greens Salad - Johannisberg Riesling 2002

Appetizer - Salmon - Pinot Noir 2003

Entrée - NY Strip Steak - Cabernet Sauvignon 2003

Dessert - Tiramisu - Later Harvest Johannisberg Riesling 2002

Night Cap - Alpine Spice & Vanilla Ice Cream

Please call us for reservations at 1 800 722 9463

By April 15, 2008

Calendar of Events

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.
April 19	Spring Festival at Sand Castle
April 20	Wine Makers Dinner 2-5 pm
May 3-4	Sand Castle will be at Wine & Jazz Festival at Longwood Gardens Kennett Square, PA



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Save the Date!

20th Anniversary of Sand Castle
Winery

June 28th - 29th

Wine tastings, wine and food pairing,
barrel tastings and food stations

Easter Wines

Ham is the most popular entrée served for Easter Dinner. Let us help you with your wine pairings. Those who enjoy a dry wine, we suggest **Sand Castle Gewurztraminer 2003.** The spiciness of this wine will pair with baked ham, vegetables and mashed potatoes very nicely. **Sand Castle Blush** is the perfect wine for people who like some sweetness in their wine. It has a fruity sweetness that will pair well with a glazed or spicy ham. A larger family or group might enjoy **Sand Castle Riesling 2002**, for its versatility as it pleases the palate of a wide variety of wine lovers.

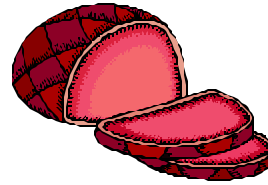
Alpine Spice Glazed Ham

2/3 cup golden brown sugar, firmly packed

1 cup **Sand Castle Alpine Spice**

1/8 cup of honey

Combine sugar, Alpine Spice and honey. Simmer on stove until it thickens to a syrup consistency. Remove ham 30 minutes before baking time ends, remove drippings. Score top of ham in criss-cross pattern. Cover ham with glaze. Bake in hot oven (400 degrees). Continue to baste ham with the rest of the glaze, in 2 or 3 applications every 8-10 minutes. Do not baste ham with the glaze that has run down into drippings as it dulls luster of glaze.



**Happy
Easter**



Vineyard & Winery

This is the time when we can open the cellar and ventilate the air. We can use this opportunity to give the cellar a new facelift in the form of a new painting of the columns, ceiling and walls. The Vineyard pruning is finally done and the grapevines are enjoying their new hair cut!

Our new 40' x 100' pavilion tent is going up. It will be available for the Bridal Show and Exposition on March 30th.