

Sand Castle Newsletter

July 2008 Edition
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Calendar of Events

Aug 9	Walk in the Cloud Wine Festival Blue Mountain Palmerton, PA
Aug 16-17	*Cellar Sampler
Aug 16	Fernwood PA Wine & Craft Festival
Aug 23-24	7 Springs Wine & Food Festival
Aug 30,31,	43rd Polish-American Festival at the
Sept 1, 6, 7	Czestochowa Shrine Doylestown, PA

* At Sand Castle

Vineyard

The new vineyard with the young Cabernet plants had to be hoed out by hand to kill the weeds. A labor demanding task which need to be done for a few years before the plants can get established.

The winery vineyard is hedged to establish better air circulation and sun penetration. The grape bunches are 75% of their mature size and very healthy.

Next task will be leaf thinning and perpetual weed cultivation and to keep the vineyard free of diseases.

Good News

Sand Castle is in the 21st Century! We have purchased a point of sale system. This will allow us to better serve our customers at the counter as well as online.

Winery

Preparation for the next Harvest include bottling for the next three months, cleaning all the equipment to make sure we have as little problem during the harvest as possible.

New Release

Chardonnay Classic Millennium series 2002 will be released at our Cellar Festival in August. This barrel aged Chardonnay has the power of the reds due to the small harvest and severe drought of 2002 season.

Summertime –

Chicken Breast, Grilled Vegetables With Sand Castle Rose'

Summertime grilling produces some the best tasting food we eat all year and it can be very healthy for us. Our new Sand Castle Rose' is made to pair with the light summer foods; the wine is dry, light, with a hint of strawberry and has surprising staying power with foods. The wine pairs very well with light dishes, cheeses, chicken breast, burgers, hot dogs, salads, fruit and grilled or marinated vegetables.

Easy Grilled Veggies

Zucchini

Yellow Squash

Red Bell Pepper

Green Beans

Egg Plant

Simple cut assorted vegetables into serve size pieces. Place on a large piece of aluminum foil. Season with salt, pepper, garlic powder, any favorite herbs: basil, thyme, rosemary, oregano, or dill; add a splash of olive oil; close tightly. Place on grill for 10 minutes, remove from foil and place on serving platter.

Changing of the Guards

Matt and Mikey the students from the Slovakian Wine Institute have completed their year of training and have returned back home with a broad experience from the United States. Two new students Andy and Danny arrived and already started their year long internship.