

Sand Castle Newsletter

November 2008 Edition
1 800 722 9463

www.sandcastlewinery.com
755 River Road Erwinna, PA
18920

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Thanksgiving



Parties, Events, Weddings and Other Merry Occasions

We are expanding the catering portfolio with Open Aire Affairs. The extension to several different caterers will give our customers greater selection and as always excellent service. The tent is down for the winter and everyone enjoys the view of the river and the mountains from the ground floor.

Winery

The new harvest of 2008 is fermented and aging in the vats. After the yeast stops working and the wine is done, the process of clarification begins. Yeast and other particles will float down to the bottom and we can put the clear wine in the barrels or another stainless steel vat for aging.

Vineyard

Work in the vineyard will never end. After several hard frosts the grapevines lost the leaves and you can see the imperfections of the stakes and wires. Fixing the trellis will be our job for the next two to three weeks, then partial covering of the graft unions with the soil and finally start the pruning and tying for the season of 2009.

Good News: The Value of a Penney

HOLIDAY SHIPPING

Shipping is only a **Penney** from November 20th to December 31st on any combination of 4 bottles or more shipped in the contiguous United States which are not restricted. Please take this opportunity to enjoy our wines on your holiday table and spread the joy of the season with the gift of Sand Castle Wines. Private labels for personal or corporations are available. Orders can be placed at www.sandcastlewinery.com, fax 610 294 9174 or phone 1 800 722 9463. Thank you for your support.



Country Holiday Dec 6th & 7th

Come and enjoy a **horse driven carriage ride**, listen to old fashion jingle bells and sip hot spiced wine. Rides will be available from 11:30 am to 4 pm. Holiday spirit will be resonating throughout the castle with traditional Christmas Songs and decorations!

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Thanksgiving Preparation and Cooking

Traditional turkey dinner has endless varieties. Hens, Toms and Wild birds. The Hen is softer and there is more white meat. The Tom (male) has sixteen different types of meat. Wild turkey meat has a nutty flavor and you have to watch not to over cook it. Turkey meat in general has an ability to pick up flavors of the stuffing or gravy. Fresh turkey from the Farmers Market are usually not injected but frozen from the supermarket are injected with butter or other forms of fat and it will give you a nice gravy. Fresh turkey usually needs some help. My favorite recipe recommends to peel the skin back from the turkey and lay bacon over the meat and cover it back up with the skin and bake. This makes it moist and very flavorful.

New Image for Alpine Spice

Tall Flute bottle, royal blue color and silk screen label gives this wine the looks which matches its quality and popularity. For those who drink just a glass at a time we have provided the bottle with an easy to open and reseal attractive screw top.

ENJOY!!

Don't Forget!!

Sand Castle has a kiosk this holiday season at Montgomery Mall in North Wales, PA . We are centrally located on the first floor. Look for the Sand Castle Banner. Stop by and taste our famous hot Alpine Spice Wine.

Wines and Their Parings:

Riesling Dry: Turkey Breast marinated with thyme and served with creamy white sauce with thyme

Chardonnay Private Reserve: Breast medallions fried and served with chevre cheese and fresh oregano.

Chardonnay Classic: Baked whole turkey and stuffing with mushrooms or chestnuts.

Rose': Smoked turkey breast and cranberry.

Pinot Noir: Baked turkey with rosemary stuffing with cranberry sauce, fresh strawberries or raspberries.

Cabernet Sauvignon: Hickory smoked turkey breast sliced over sharp provolone.

Blush: Traditional baked turkey with slightly spicy stuffing.

Sweet Riesling: Baked turkey with cranberry sauce and mashed potatoes.

Late Harvest Turkey medallions fried and served on over fresh pineapple.

Alpine Spice: Pour Spice over the turkey when baking to form a crust and penetrate the flavors.

Calendar of Events

Nov 22-23	PA Taste of Food & Wine Festival York, PA
Dec 6-7	*Country Holiday
Dec. 11,12,13	Christkindl Market Mifflinburg, PA