

Sand Castle Newsletter

April 2009 Edition
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Calendar of Events

4/18-19 *	Spring Festival
5/1,2,3	Women's Show Harrisburg, PA
5/2	Longwood Gardens Kennett Square, PA
5/10 *	Mothers Day Brunch 11-2 pm
5/13	Principals of Wine & Food with Sheri Simond Philadelphia, PA Reservations: 215 563 4312
5/16-17 *	Anniversary Weekend
5/23-24	Great PA Flavor Fest Renaissance Faire Manheim, PA
5/30-31	Taste of PA Wine & Music York Fairgrounds

* **At Sand Castle**

Treat your Mom like a Queen

Join us for the brunch on Sunday May 10th 11 am to 2 pm. Food will be prepared by Chef Michele from Dish Catering. The Brunch includes the meal, glass of wine, Gourmet tasting at our Grand Room and tour of the underground wine cellar. The cost is \$35. per person. Please make your reservation on our web site :

www.sandcastlewinery.com

Or call 1-800-722-9463 by May 4th /09

Omelet Station (choice of fillings)

Home Fries

Orange Juice, and Coffee

Pastries

Glass of wine of your choice

**Mother's Day**

Sand Castle will conduct a lecture and wine tasting. Principles of Wine and Food on May 13, 6-8 pm. The cost is \$40. If interested parties should make a reservation with Sheri Simond via email at Philadelphia@eurocircle.com



Feather in the Hat

Sand Castle was chosen by NBC TV New York to represent Bucks Co. and Pennsylvania as a producer of the fine wines and entertainment.. The show aired on 4/11/09 in NY and Philadelphia. It will air later throughout cities in the United States.



Winery

This is the time for bottling vintages which are ready for sale and decanting the 2008 wines from the yeast. New wines will be placed in the barrels or stainless steel vats for aging making sure there is no air in the containers.



Vineyards



Some day we have to account for the past sins, so we started the replants this spring. Every season we kill some plants by tractor or other equipment and they should be filled in every spring. We let it go for a few years and now we are catching up.