

Sand Castle Newsletter

March 2010 Edition
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About the Bucks Co. Wine trail

8 wineries with different styles of winemaking, different terroirs in the vineyards, and many varieties of grapes sharing one common goal: To produce the best wine possible from the grapes which vary every season. We have joined the group of pioneers on East Coast, who write the book of do's and don'ts for the future generations.

Please visit our web site.

www.buckscountywinetrail.com



Calendar of Events

- 3/4** Melodia Grill 215-721-4000
Winemakers dinner 6Pm.
- 3/13 & 14** Art Festival Sand Castle Winery.
- 3/25** Gourmet getaway
5.30- 8 Pm in Doylestown
Call Linda Naylor tell: 267-231-5500

Winery.

Due to many snow and rain days, we are catching upon the filtration. racking, topping the barrels, working on the new dry red wine, and of course cleaning and cleaning again.

We are planning to start the new education tour.

See the future go back in time.

We will be tasting our present vintages together with some archived wines to appreciate the changes due to the bottle aging over the time.

Vineyards.

Olympic games of the pruning and tying are in the full swing.

Races include top pruning, bottom and graft cleaning and combination of both. Combo scores 350 and up gold medal, 250 and up silver, 200 bronze.

We are pruning Chardonnay and those who are interested about cuttings please come to pick the up before we burn them.



Wine makers dinner.



March 4th /2010

Melodia Grill in Souderton PA

Phone# 215-721-4000 for reservation.

Price \$ 79.99 P/P.

MC Joseph Maxian

Chefs Tim Lan and Mat Vogel

Mastered 7 course gourmet feast and all of the meals are matched with Sand Castle Wines.

This is the fine example of ultimate wine and food pairing.

Cooking Class

Price \$ 40 per person

Please call. Tel # 215-343-4528



March 8, 2010 6:30Pm-8:30Pm.

Got Cabin Fever?? Enjoy a delicious evening out with friends at TASTE.

Cooking with Extra Virgin Olive Oil and Balsamic Vinegars

Here's your chance to delight your taste buds and learn how to use TASTE extra virgin olive oils and TASTE balsamic vinegars in your everyday cooking. Join us for a social cooking class where our guest chef will prepare a multi-course meal, from appetizer to dessert.

Throughout the class enjoy a sampling of each

Course paired with one of our Sand Castle wines.

Menu

Appetizer; Chipotle Bruschetta

Entre'e:tarragon Chicken with Tangerine Balsamic Glaze,Potato Crisps and Sautéed Lemon Asparagus topped withgrated Parmesan Dessert: Chocolate Cake

With Strawberry Balsamic Compote. Menu subject to change