

San Sebastian's Leaks from the Barrel

VOLUME 25, FEBRUARY 2004

A Newsletter Dedicated to a Taste of History!

Celebrate San Sebastian New Releases at Winefest 2004

Saturday, February 21st 10:00 a.m. – 6:00 p.m. • Sunday, February 22nd, 11:00 a.m. – 6:00 p.m.



It's time to celebrate! Join us at **Winefest 2004** and taste our new releases. Last year was a terrific harvest with outstanding quality grapes that have been turned into delicious wine.

As you arrive, you will be greeted with a tasting cup and wine menu. Guide yourself around the winery tasting our new releases. First will be our very special **Reserva**, which is our driest white



wine; next, is **Chablis**, a slightly different blend to what you may remember, is also a dry white wine with a hint of citrus. Third, our **Castillo Red** is a medium bodied dry red with a hint of oak. **Rosa** is always a popular choice, with its delicate pink hue and semi-sweet taste. Followed by;

Vintners White, our fruitiest and sweetest white wine. Then poured for your enjoyment is **Vintners Red**, San Sebastian's best seller. Finally in the

Barrel room you can enjoy our award winning dessert wines, **Port** or **Cream Sherry**.

The Cellar Upstairs Wine and Jazz Bar on the 3rd floor open air deck, will be hosting live music the entire weekend. See the fantastic views overlooking the St. Augustine skyline and enjoy light appetizers available for purchase.

The first 100 customers each day will receive a surprise free gift to keep as a souvenir from San Sebastian Winery.

A \$2.00 donation will be accepted at the door to benefit The Council on Aging in St. Augustine.

Music Schedule:

Saturday, February 21st
1:00 p.m. - 5:00 p.m.: **The Lavell Kamma Band**

Saturday, February 21st
6:00 p.m. - 10:00 p.m.: **Intersection**

Sunday, February 22nd
1:00 p.m. - 5:00 p.m.: **The Committee**



Valentine's Day Gift Baskets

February 14th is a very important day for everyone who wants to treat their loved ones to a special gift. Call Gina at extension 112. She will help design that custom Gift Basket for you. Or go online and pick out from the large assortment available on hand. Shipping to some states available.





The Journey Of A Winemaker

Q I recently watched a group of professional judges evaluating wines at a wine competition. It was curious to me that they spit the wine out instead of drinking it. Is there a reason for this?

A At wine competitions, judges may evaluate as many as eighty wines a day. It would be very taxing on their sense of taste not to mention their stamina if they were to drink each wine served to them in a day. So, judges take a small amount of wine in their mouth, swish it around, swallow a small amount and spit the rest out. This technique allows them to work through a large number of wines in a day. In addition they take frequent breaks, drink water and eat plain bread or crackers to help keep their sense of taste fresh throughout the day. Roast beef and Graber olives are used as palette cleansers when tasting heavy red wines.

Q What does barrel aging do for your Port?

A We barrel age our port in used whiskey barrels. The barrels are made from American oak, which is heavily charred on the inside. The Port absorbs the essences of the remaining whiskey flavors absorbed by the barrels. Tannins, which impart a desirable astringency to the wine, are picked up from the oak. The aromas and flavors of vanilla, smoke and coffee are added benefits of time in oak. The barrels allow some evaporation of the Port. Up to 5 percent of the product will be lost as a result. This evaporation intensifies the color, acids, and flavors in the Port. When we empty the barrels we only take out half of the Port. The other half's blended with the newest vintage and aged for another year giving us a more complex and intense Port each year.

The Cellar Upstairs

Wine and Jazz Bar

Now that the winter season is coming to a close, our very popular Wine and Jazz Bar will soon be opening on a regular basis. Starting in March it will open regularly on Friday at 4:30 p.m. and Saturday at Noon; once again we will feature some fantastic bands for your enjoyment. Music will start at approximately 7:30 p.m. – 11:30 p.m. Light appetizers will be available for purchase along with your favorite San Sebastian Wines.

"Beautiful Bobby"
Blackmon & the B3 Blues Band. His recent debut CD is a mixture of blues and classic soul music. Beautiful Bobby has an incredible effervescent personality and puts on a great show.



"B.One", An extremely hot Jazz Band. They bring together a diverse collection of traditional jazz influences, smooth with strong R & B roots. Not to be missed.

"The Committee",
Greg Pierce as lead vocalist has a gritty yet melodious high energy sound. This band combines an extensive list of original songs, along with an authentic mix of R&B, Funk and Jazz.



"Intersection", An upbeat tempo joins these young, enthusiastic and very talented musicians. Combining seductive rhythms modern Jazz/Funk with progressive improvisations.

"The Lavell Kamma Band",
Lavell is lively and epitomizes the word "entertaining". Lots of R&B influences with an inspiring mix of Blues, ranging from old favorites to modern songs appealing to everyone.



Cellar Upstairs Menu

- Tortilla Chips with Black Bean & Corn Salsa \$4
- Baguette & Dipping Oil \$5
French Bread served with Herb-Infused Olive Oil
- Bistro Meat & Cheese Platter - serves two \$12
Aged Cheddar, Havarti with Dill, Picante Provolone, Gouda, Hard Salami, Pepperoni, Prosciutto Piccolo & Hot Cappellica served with Mustard & Fresh Baguette

ENJOY A TASTE OF HISTORY

Wines are listed from Dry to Sweet

RESERVA Blended to perfection this dry white wine showcases the best characteristics of several of Florida's Hybrid Bunch _____ btls @ 7.95 = _____ grapes. This wine complements many types of fish and poultry dishes or possibly just for sipping and relaxing.

STOVER RESERVE 2003 You may notice a hint of apple in both the bouquet and flavor of this fine, dry white wine. A good _____ btls @ 10.95 = _____ accompaniment to poultry and seafood. Production was limited to 200 cases which unfortunately does not allow for tasting.

2003 ARTIST SERIES Artist Russ Taylor, winner of the 2003 Annual Fine Art and Jazz Show with his painting entitled *Duet*, _____ btls @ 10.95 = _____ has the honor of this year's collectors edition Artist Series wine from San Sebastian. The variety of wine is **Castillo Red**, which is a dry red with a deep burgundy color and a hint of oak. Only 100 cases produced.

CASTILLO RED This wine is a delight with a deep burgundy color and a hint of oak. Light on the tannins this wine should _____ btls @ 9.95 = _____ complement meats or richer foods nicely.

BLANC DU BOIS is one of the finer hybrid varieties grown at our Clermont, Florida Vineyard. You will notice a full character _____ btls @ 9.95 = _____ with a hint of spicy flavor. This semi-dry wine complements seasoned poultry and seafood nicely.

CHABLIS has a delightful crisp yet smooth finish which is the true characteristic of a dry white wine. You may notice a hint of _____ btls @ 7.95 = _____ citrus which makes it perfect to enjoy with your favorite cheese.

ROSA complements a variety of foods or will be nice for just sipping on a warm afternoon. The light and refreshing style of this _____ btls @ 6.95 = _____ wine is balanced perfectly with a hint of sweetness. The delicate fruity character represents the finest of the Native Florida Muscadine grapes.

BLANC DE FLEUR is sure to enhance any occasion with its hint of fruit and sweetness and the tiny bubbles that produce tingling _____ btls @ 16.95 = _____ flavor all through the palate. This bottle was individually created in the traditional method for producing sparkling wines, Methode Champenoise. By this method each bottle is individually fermented, aged and finished by hand.

VINTNERS WHITE Slightly sweet this wine is full bodied and packed with fruity character. After all that is what the Native _____ btls @ 7.95 = _____ Muscadine is known for. Enjoy this wine with any highly flavored meal or with your favorite fruits and cheeses.

VINTNERS RED This wine is balanced to express intense fruit flavor derived from the Noble variety of the Native Muscadine _____ btls @ 7.95 = _____ grape. Served slightly chilled this wine is a great complement to any pasta dish as well as for just sitting and relaxing.

CREAM SHERRY The art of making cream sherry is an old and skilled practice. Finishing full bodied and sweet, this wine is _____ btls @ 14.95 = _____ wonderful for enhancing the flavor of any dessert. The rich amber color and nutty flavor add to your enjoyment of this wine. We're sure you will agree.

PORT Exceptionally rich and fruity this wine encompasses flavors of sweet raisins, currants, cherries, and spice combining _____ btls @ 19.95 = _____ to make a perfect orchestration for a dessert wine. Traditional aging in oak barrels adds to the character and flavor of this exceptional port.

Orders taken: Mon. - Sat., 10:00 a.m. – 6:00 p.m. and Sun., 11:00 a.m. – 6:00 p.m.

Need it shipped? We'll ship it for you.

Shipping in Florida: 1 - 6 bottles - \$11.00; 7 - 12 bottles - \$14.00.

Prices and availability subject to change • 6% sales tax on all orders.

Tasting Wine

To truly enjoy the experience of drinking wine, it is important — and fun to understand the tasting process. Here at San Sebastian Winery, we advise to “see”, “swirl”, “smell”, “sip” and “savor” the wine. One good rule is to always rely on your nose when evaluating a wine. Before sipping, swirl the wine by the stem around in the glass, and actually put your nose into the glass to catch the aroma. The fragrance, or bouquet rarely lies. A good wine will always leave a pleasant aftertaste in your mouth. It's the combination of nasal and tongue reactions that define flavor.



Upcoming Event

6TH ANNUAL FINE ART AND JAZZ SHOW

Saturday May 8th, 10 – 6 p.m.

Sunday May 9th, 11 – 6 p.m.

Weekend event where talented artists display their original work. “Best of Show” garners the *San Sebastian 2004 Artist Series* specialty wine label. There will be live music along with food and drink for purchase.



Creamy Tomato-Stuffed Chicken

- 2 lb chicken breast halves, skinned and boned
- 1 Cup *San Sebastian Chablis*
- 6 tomatoes chopped
- 8 oz herbed cream cheese
- 3 garlic cloves minced
- 2 tbsp Olive Oil
- 1/2 cup fresh chopped Basil
- 1/4 cup Parmesan cheese



Place chicken between two sheets of plastic wrap and flatten to 1/4 inch thick. Stir together cream cheese, garlic and spread evenly over chicken, sprinkle filling with Basil leaves (leaving 2 tbsp for sauce) and Parmesan Cheese; roll up and secure with toothpick. Place in baking dish and bake at 350°F for 45 minutes. While chicken is cooking, mix together tomatoes, olive oil and Chablis - season with salt and pepper and the remainder of the Basil. Heat through until sauce has reduced by 1/3. Slice chicken and pour the sauce over the top. Serve with seasonal vegetables and a glass of *San Sebastian Winery Chablis*.

San Sebastian Winery "Leaks from the Barrel"

A newsletter dedicated to A Taste of History
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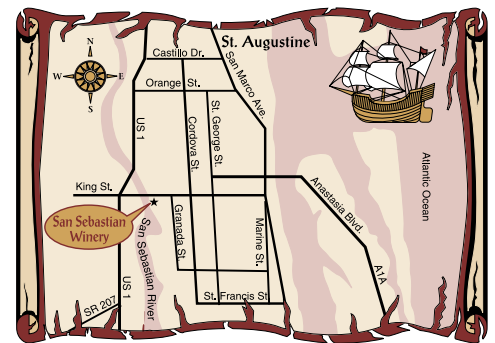
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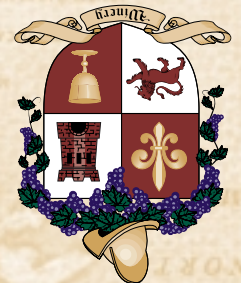
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Winefest 2004
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