

# San Sebastian's Leaks from the Barrel

VOLUME 31, JULY 2005

*A Newsletter Dedicated to a Taste of History!*

## 8th Annual Harvest Festival & Grape Stomp

Saturday, 27th August, 10 a.m. — 6 p.m. & Sunday, August 28th, 11 a.m. — 6 p.m.

Summer is upon us once again and we now officially usher in our harvest season. Our Florida hybrid bunch grapes — Stover, Suwannee and Blanc Du Bois — are ripe for picking, and all signs point to a plentiful harvest. It's a time of year when all of us in the San Sebastian family feel especially thankful, and we invite you to join us for all the excitement.

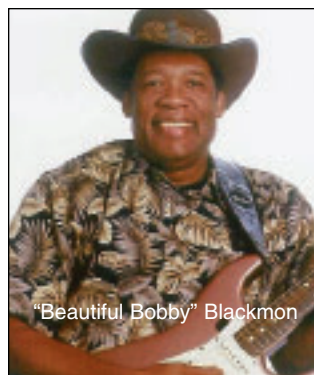


Our 8th Annual Harvest Festival & Grape Stomp — to be held August 27th & 28th — promises fun and frolicking of a fruity variety for all. But tensions will rise with the human drama of athletic competition, the thrill of victory, and the agony of... THE FEET!

That's right, the feet. Courageous contestants will vie for glory alongside one another in our Grape Stomping Competitions, where the fruit flies, the strong survive, and the pure of heart prevail. All guests big and small are eligible for the 2 minute stomp-offs, which will run throughout the entire festival weekend, with prizes awarded to each winner. It's a unique opportunity to witness perhaps the purest of all sports.



Lavell Kamma



"Beautiful Bobby" Blackmon

Come along and join us at *The Cellar Upstairs Wine & Jazz Bar* where you can purchase a selection of light appetizers and San Sebastian Wine by the glass, or perhaps a nice cold beer, along with soda, grape juice and water also available for purchase. Our A-list music lineup features several favorites to include *Beautiful Bobby Blackmon & The B3 Blues Band*, *The Lavell Kamma Band*, and *The Committee*.

And no festival visit would be complete without stopping in to see our friendly staff in the wine shop. Enjoy our complimentary winery tours and tasting. If you're a tour veteran, we promise you'll learn something new every time — and if you're a first-timer, all it takes is one visit for you to become a permanent member of our extended family. A commemorative T-shirt, designed specifically for our Grape Stomp Festival will be awarded to the stomping winners, or better yet, you'll receive one free when you purchase your first case of San Sebastian Wine. Admission is free and there is plenty of parking available. An optional \$2 donation benefiting the *First Coast Institute's School of Culinary Arts*, Local Scholarship Program will be accepted.



### *Live Music Schedule:*

#### **Friday, August 26th**

7:00 - 11:00 p.m. — *"Beautiful Bobby" Blackmon & The B3 Blues Band*

#### **Saturday, August 27th**

1:00 - 5:00 p.m. — *The Lavell Kamma Band*  
6:00 p.m. - 10:00 p.m. — *"Beautiful Bobby" Blackmon & The B3 Blues Band*

#### **Sunday, August 28th**

1:00 p.m. - 5:00 p.m. — *The Committee*





## The Journey Of Winemaking

### Timeless Cream Sherry

by Kevin Callanan

Summer at San Sebastian – and no better time to let our sommelier's spotlight shine on an all-too-often misunderstood member of our award-winning lineup – Cream Sherry. Those who dismiss it as merely a pretty little dessert wine do it no justice. It is so much more. The unique production process behind it and the complexity conveyed in each bottle lets Cream Sherry lovers enjoy a link with the past that few other wines can match.

Historically, Sherries are the most decorated and well-known fortified wines of Spain. Available in a dizzying range from dry, Fino-type to sweet, Oloroso-type (where our Cream Sherry is classified), those who immerse themselves in learning about how Sherry is made are due for a study in contradiction.

Many long held winemaking notions do not apply where Sherry is concerned. Our winemakers here at San Sebastian, and at our sister winery to the south, Lakeridge, will go to great lengths to assure that air, widely acknowledged to be the mortal enemy of wine – makes as little contact as possible with our wine through all phases of production. Our stainless steel tanks are regularly purged with nitrogen to maintain a protective barrier between air at the top of a tank and the wine below, unceasingly ensuring that no unwelcome oxidation takes place.

However, when making Sherry, air is your ally. After a select blend of whites are selected for a base wine, air is welcome and eagerly encouraged to mingle with the wine. A naturally occurring layer of yeast, called flor, is formed – nestling itself like a floating sheet above the wine – and while this does not halt oxidation, it occurs at a far more gradual rate.

The heat and the flor's interaction with the air and the wine results in a singular, toasted quality that actually brings it to life- giving Cream Sherry its unique amber color and rich, sweet flavors that our patrons proclaim as nutty, caramel, toffee and butterscotch – to name a few. Winemakers also take unflinching pride in each year's clearly labeled vintage. While members of our staff may get misty-eyed at the mention of the '97 *Blanc Du Bois* or the '01 *Stover*, such romantic recollections are impossible when it comes to our Cream Sherry.

*(continued on page 3)*

## 7th Annual Fine Art & Jazz Show Winners



Best of Show: Jerry Lanham

This year's Fine Art & Jazz Show was a great success and was very difficult to choose the Best of Show. However, after much consideration we awarded the Best of Show to Jerry Lanham with his fantastic watercolor entitled "Sailaway". Jerry's winning artwork will be featured on the limited edition Artist Series wine label, due out in November 2005.

1st place was awarded to Pam Pahl, Tom Farrell garnered 2nd place and Selma Wiesenberg took the third place prize. On behalf of the winery staff, we would like to congratulate all the artists for participating in this year's show. We hope to see you all again next year.

## Wine of the Month Club

Enroll now for San Sebastian Winery Wine of the Month Club and receive one month for free! This special program enables you to receive two bottles of San Sebastian Wines each month, along with recipe ideas and health reports. You also receive a free gift quarterly to include Festival T-Shirts and special logo gifts from the winery. You can choose whether you prefer our dry wines, sweet wines, or a combination of both. Call our office and we can enroll you in time for next month's selection. (Requires a one-year membership to receive free month.)





## Timeless Cream Sherry (continued)

You won't see a year on any Cream Sherry label, and for good reason. No container that houses Sherry is ever fully drained. We believe wholeheartedly in the time-honored tradition of progressive aging and blending, when small amounts of new wine are drawn off and married with older wine. As this process goes on, year after year- the true age of a wine can only be guessed. But this, in large part, helps comprise our Cream Sherry's timeless appeal.

Longtime San Sebastian staffer Gerald Purtlebaugh sings its praises. "The Cream Sherry is very versatile. Great with desserts, after dinner, or even as part of your meal. It's a wonderful glaze for ham or turkey. Without a doubt one of our more popular wines, and rightly so," he said. Purtlebaugh also enjoys when former devotees of other sheries try ours and are immediately converted.

"We have a never-ending line of customers who say it's much better than Harveys Bristol Cream. We've beaten them head-to-head in several competitions, and that's gratifying,"

San Sebastian Winemaker Russ Keaten-Reed concurs. "We're proud of the quality product we're able to offer. It hangs with the big boys, and is unquestionably one of the best cream sheries on the market," he said.

Since San Sebastian opened in 1996, our uncompromising cellar standards have seen our Cream Sherry make an immediate and lasting impact on competitive radar screens.



## Cream Sherry Awards

- |  |                                       |
|--|---------------------------------------|
| 1997 Indy International - Silver       | 2003 Indy International - Silver      |
| 1998 Indy International - Silver       | 2003 International Eastern - Silver   |
| 1998 Florida State Fair - Gold         | 2004 Riverside International - Bronze |
| 1999 Indy International - Silver       | 2004 International Eastern - Bronze   |
| 2000 Indy International - Silver       | 2004 L.A. County Fair - Gold          |
| 2000 Florida State Fair - Best of Show | 2004 Indy International - Silver      |
| 2000 Atlanta Wine Summit - Bronze      | 2004 Atlanta International - Bronze   |
| 2001 Dallas Morning News - Silver      | 2004 Wines of the South - Bronze      |
| 2001 Indy international - Silver       | 2004 Florida State Fair - Bronze      |
| 2001 Atlanta Wine Summit - Silver      | 2004 Florida State Fair - Silver      |
| 2002 Indy International - Bronze       | 2005 Wines of the South - Bronze      |
| 2002 Florida State Fair - Bronze       | 2005 Florida State Fair - Bronze      |

## San Sebastian Winery Takes Best of Show

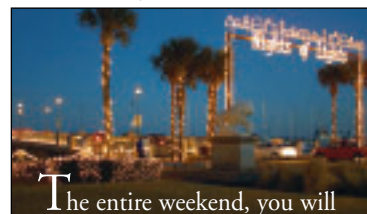
San Sebastian Winery's **Blanc de Fleur** recently won the Best of Show award in the *Florida State Fair*. **Vintners Red** recently received Gold Medals in both the 2005 *Riverside International Wine Competition* and *Florida State Fair*. Other wine competitions were 2005 *International Eastern* where both **Vintners White** and **Vintners Red** were awarded Silver medals and **Blanc de Fleur** received a Bronze medal. **San Sebastian Port** garnered a Silver medal in the *Pacific Rim International Wine Competition*. All of us here are very proud of our wine-making staff and offer our congratulations for a job well done.



## Upcoming Event

**9TH ANNUAL HOLIDAY OPEN HOUSE**

*Saturday, November 19th*  
*Sunday, November 20th*



The entire weekend, you will enjoy complimentary winery tours and tasting. During this festival you can listen to the live entertainment by *The Lavell Kamma Band* and *The Committee*. There will be Fine Art displays by talented artists. This hugely popular event is presented in conjunction with the annual "Nights of Lights" Celebration which is held in St. Augustine each year.



# Spicy Sherried Beef

- 2 1/2 pounds boneless chuck roast, cut into 3/4-inch cubes
- 1 cup San Sebastian Castillo Red
- 1/2 cup San Sebastian Cream Sherry
- 2 cups beef broth
- 1 1/2 cups golden raisins
- 1 14 1/2-ounce can diced tomatoes in juice
- 3 tablespoons olive oil
- 2 cups chopped onions
- 3 garlic cloves, chopped
- 1 tablespoon paprika
- 1 teaspoon ground cumin
- 1/2 teaspoon turmeric
- 1/2 teaspoon cayenne pepper



Heat 2 tablespoons oil in large pot over medium-high heat. Sprinkle meat with salt and pepper. Add meat to pot; sauté until no longer pink, about 5 minutes. Transfer meat to bowl. Heat 1 tbsp oil in same pot. Add onions; sauté until brown, about 8 minutes. Add garlic and next 4 ingredients; stir 1 minute. Add wine and Sherry; boil until reduced to glaze, stirring occasionally, about 8 minutes. Add broth, tomatoes with juice, and raisins; stir to blend. Add beef and accumulated juices; bring to simmer. Reduce heat to medium-low. Simmer uncovered until sauce is thick and beef is tender, stirring occasionally, about 1 hour 15 minutes. Season with salt and pepper. Cool slightly and serve over Couscous with a glass of San Sebastian Castillo Red.

## San Sebastian Winery "Leaks from the Barrel"

A newsletter dedicated to A Taste of History  
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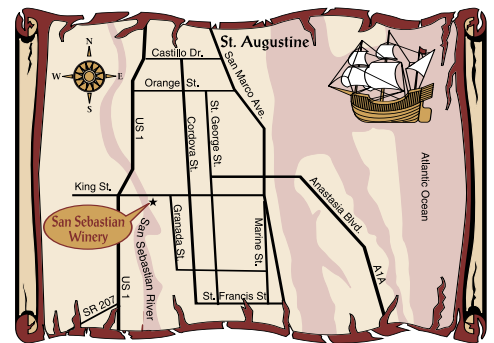
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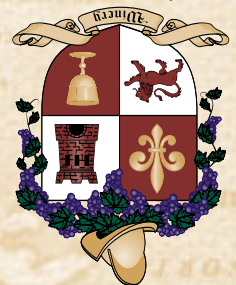
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Printed on Recycled Paper



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PPSRT STD  
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 Permit No. 223  
 Clermont, FL 34712

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