

San Sebastian's Leaks from the Barrel

VOLUME 26, APRIL 2004

A Newsletter Dedicated to a Taste of History!

6th Annual Fine Art and Jazz Show Saturday, May 8th 10 a.m. – 6 p.m. & Sunday, May 9th 11 a.m. – 6 p.m.

Celebrate Mothers Day weekend and join us for our **6th Annual Fine Art and Jazz Show**. There will be a large variety of extremely talented artists displaying their original work, ranging from Oil paintings, Acrylics, Pastels, modern Sculpture and Watercolors. All the previous Artist Series winners will be in attendance, showing their fine art, to include Russ Taylor, Jerry Lanham, Ray Brill, Angelika Luginbuhl and Pam Pahl. On Saturday morning, the judges will award the **Best of Show** winning piece of art, which will then be featured on the label of a limited release of San Sebastian wine entitled Artist Series 2004. Cash prizes will also be awarded to the 1st, 2nd and 3rd place runners up.

As a special bonus, you will receive a commemorative Fine Art and Jazz Show T-Shirt with 2003 winner Russ Taylor titled **Duet** — free with your first case purchase of San Sebastian wine.



Enjoy live music on the rooftop patio at *The Cellar Upstairs Wine and Jazz Bar*, sit back and relax while sipping a glass of San Sebastian Wine, beer or soda and perhaps try one of our delicious light appetizers available for purchase.

Browse our wine shop and choose from a large selection of hand made custom gift baskets, just in time for Mothers Day. There will be sizes and designs to fit every budget. As always, San Sebastian Winery will hold complimentary winery tours and wine tasting throughout the entire weekend. There will be an optional \$2.00 donation to benefit The Betty Griffin House.



Live Music Schedule:

Friday, May 7th
7:00 p.m. - 11:00 p.m.: "Beautiful Bobby" Blackmon
& The B3 Blues Band

Saturday, May 8th
1:00 p.m. - 5:00 p.m.: "Beautiful Bobby" Blackmon
& The B3 Blues Band

7:00 p.m. - 11:00 p.m.: Blue Tone

Sunday, May 9th
1:00 p.m. - 5:00 p.m.: The Lavell Kamma Band



Meet San Sebastian Wine Attendants



DAVE FETTER – Dave retired from Navistar International in 1994 with 31 years of service and moved to St. Augustine. Dave and wife Margie have three daughters and six grandchildren. Bowling, wine appreciation and his job as wine attendant/handyman are his hobbies.

ALLEN WEHRY – Allen retired from the U.S. Navy as a Commander with 26 years of service and returned to Florida to enjoy a more relaxed lifestyle. Allen and his wife Stephanie have two children and two grandchildren. Restoring antiques & cooking are highlights of retirement.



GERALD HODGES – Gerald is a proud father of two daughters. Southern born and raised with a background in communications. Gerald has a very wry sense of humor, inherited from his father and a special talent for retail display.

BARRY COOMBS – Barry retired in 1995 after a 23 year career as a Naval Officer, serving most of his time at sea on Destroyers. His interests include fishing, golf, traveling with his wife Terri (to learn about wine) and his yellow Labrador, Breez.



HARRY ROSENBLOOM – Harry brings to San Sebastian Winery over 30 years of experience in the Wine and Coffee industry. He really enjoys meeting and interacting with the people who attend his very entertaining tours.

GERALD PURTLEBAUGH – Gerald manages to easily cross over into every aspect of the winery business. With his knowledge of mechanical and engineering skills, he solves most problems effortlessly. Married to his lovely wife Liza and has a terrific son, Jordan.



BARRY HORN – Barry is retired from the Army and has made St. Augustine his home since 1970. His hobbies are learning about wine, repairing computers and spending quality time with his grandchildren.

CHARLIE JACKOWSKI – Charlie is a retired professional engineering management consultant, with world wide experience in the hydrocarbon industry. He enjoys his new career in production/shipping at the winery.



JERRY HALL – Jerry, a Florida native, is a member of our production staff. He is married to Jill and has four grown kids. Before joining the winery staff he worked in the ship building industry and the tourism business.



BUTCH MENOTTE – Born in Jacksonville makes Butch a true Florida native. His hobbies include fishing offshore, spending time with his dog Zip and playing tennis. During spare time, Butch loves to watch The Gators while enjoying a good bottle of wine and a fine cigar.

GRANT WILLIAMSON – Grant is a graduate of UCSB where he majored in Studio Art. His wide experience ranges from working on Horse Ranches in Arizona, to the Aerospace Industry. His hobbies include music, literature, gardening and playing with his dogs.



TED MITCHELL – Ted is a Navy retiree and moved to St. Augustine with his wife Lori to enjoy the Florida sunshine. They love to travel, however, Ted works part-time at the winery to support his Golf hobby.

KEVIN LEARY – Kevin is a local Second Grade teacher and graduate of Flagler College; and is planning to pursue his Masters Degree in the Fall of 2004. His favorite job at the winery is getting his feet wet at the Annual Harvest Festival Grape Stomp.



PAUL DOSTIE – Paul and his wife recently moved to St. Augustine following his retirement, after 35 years as a music director and professional musician in New York. He has three sons and enjoys fishing and playing the trumpet.

MIKE BEAMAN – Mike has worked as a part-time wine attendant for the past 2 years. He is a senior Theatre Arts major at Flagler College and is ready to graduate. Originally from Maine, his future plans involve graduate school followed by years of fortune and fame!!



EMILY HERMANN – Daughter of a Navy Chaplain and a UNF graduate. Emily started working at the winery during festivals but liked it so much, decided to work on occasional weekends. Emily and her finance Larry, plan to get married in August 2004.

STEPHEN WUYCHECK – A true Florida native, being born and raised in Port St. Lucie. Stephen is a junior at Flagler College, studying Theatre Arts and hopes to continue in the field of acting after graduation.



GALE MOORE – Gale is a New Englander but loves living in at the beach in St. Augustine. She has three grown kids and is always on the go! Gale manages to keep a busy full time career, as well as working with us at the winery during the weekends.

GIFT BASKET & FLORAL DIVISION

GINA RUTH – Gina developed our extensive Basket division after the winery expansion. She is always happy to assist you in creating custom gifts. As our in-house florist, Gina works with our special events department coordinating weddings and banquets.



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.

San Sebastian Winery Wins Double Gold



The prestigious **Double Gold** and **Best of Show, Florida Red** was awarded to San Sebastian's Vintners Red at the Florida State Fair. San Sebastian Port also received

the Gold in the Dessert wine category. A total of 10 medals were awarded to San Sebastian Winery at this year's prestigious Show, which is a true recognition of our winemaker Jeanne Burgess and her dedicated staff.



With this Savings coupon and your first case purchase of **San Sebastian Wine** receive a complimentary stainless steel embossed all purpose wine tool.

Must be Redeemed at the Winery, limit one per customer.

Expires 5/31/04

Upcoming Event

7TH ANNUAL

HARVEST GRAPE STOMP

Saturday August 28th, 10 – 6 p.m.

Sunday August 29th, 11 – 6 p.m.

Celebrate the Harvest by stomping grapes in the grape stomping competitions running throughout the weekend. Winners receive a complimentary festival T-shirt. Live music on the rooftop patio, delicious food available for purchase. Wonderful family entertainment.



Three Tier Fisherman's Pie

- 1½ lb Cod fillets
- ½ *San Sebastian Blanc Du Bois*
- 2 pkg frozen Spinach
- 2 lb Potatoes, mashed
- 1½ cups Milk
- 2 tbsps Flour
- 2 tbsps Butter
- 1 cup Cheddar Cheese, grated
- 1 Bayleaf
- Salt & Pepper to taste



Preheat oven to 375°. Gently season Cod and poach in milk, along with bayleaf on stove-top until cooked, approx. 8 minutes. Remove from liquid and set aside. In saucepan, melt butter, add flour stirring constantly until combined and then add poaching milk slowly until sauce thickens. Add *Blanc Du Bois* wine and grated Cheese and continue cooking until you have a nice rich sauce. Cook spinach for approx. 6 minutes and squeeze out all the liquid. To assemble, place spinach on the bottom of an ovenproof dish, add cod and pour the cheese sauce on top. Add a mashed potato thatch and sprinkle with a little grated Cheddar cheese. Bake in oven for 30 minutes until hot and bubbly. Serve with a glass of *San Sebastian Blanc Du Bois*.

San Sebastian Winery "Leaks from the Barrel"

A newsletter dedicated to A Taste of History
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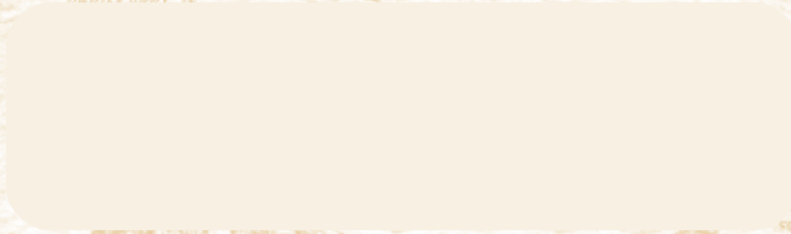
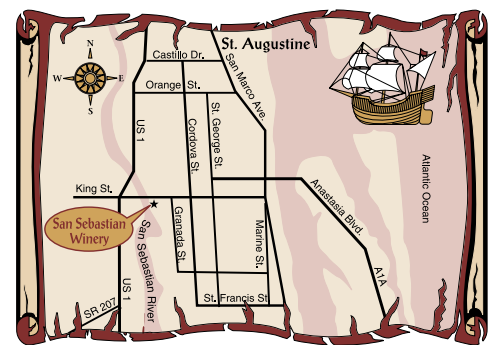
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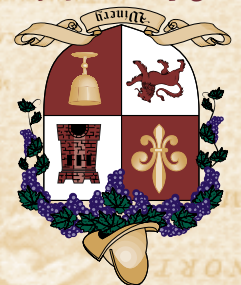
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