

San Sebastian's Leaks from the Barrel

VOLUME 27, JULY 2004

A Newsletter Dedicated to a Taste of History!

Grape Stomping at the 7th Annual Harvest Festival

Saturday, August 28 10:00 a.m. – 6:00 p.m. • Sunday, August 29 11:00 a.m. – 6:00 p.m.

To celebrate the recent splendid harvest we are again having our famous *Grape Stomping Event at San Sebastian Winery*. For those of you who have never attended, you are in for a treat. When you arrive, you will see the authentic oak barrels, especially designed for stomping. We will run competitions every 30 minutes or so throughout the day. The person who stomps the most juice in the allotted time wins a specially designed Grape Stomp Commemorative



T-Shirt. It's so much fun and there is always a huge turn out for this special event, so come early



informative video educating you on the entire winemaking process; or browse the wineshop packed with gift ideas and wine accessories.

and bring the entire family. This is strictly for fun and no wine is ever made from the stomped grapes — we leave that to the Winemaking Experts. Afterwards, enjoy a self guided walking tour of the winery and taste a great selection of our wines. Starting with the driest, you will work your way around the winery tasting both San Sebastian Winery's red and white wines, eventually finishing with a choice of our Port and Cream Sherry. If you wish, you can watch the

Live Music Schedule:

Friday, August 27th

7:00 p.m. – 11:00 p.m.

"Beautiful Bobby" Blackmon & The B3 Blues Band

Saturday, August 28th

1:00 p.m. – 5:00 p.m.

The Lavell Kamma Band

7:00 p.m. – 11:00 p.m.

"Beautiful Bobby" Blackmon & The B3 Blues Band

Sunday, August 29th

1:00 p.m. – 5:00 p.m.

The Committee

entire weekend there will be live entertainment to enjoy by such great artists as ***"Beautiful Bobby" Blackmon and the B3 Blues Band***. Come and join us and perhaps enjoy a glass of your favorite San Sebastian Wine available for purchase, along with a wide selection of beers and light appetizers. Bring your cameras and spend the entire weekend with us at San Sebastian Winery. There will also be a surprise free gift for the first 50 people each day. Admission is free; there will be an optional \$2.00 donation benefiting the *Southeast Institute of Culinary Arts Local Scholarship Program*.





The Journey Of A Winemaker

- Q** When I visited the winery last month I noticed wine production personnel installing new equipment on the bottling line. Are you expanding wine production?
- A** As a matter of fact, Yes. If you have toured San Sebastian winery during the past few months, you may have noticed the improvements and expansions being made to the bottling line. These upgrades in bottling equipment and technology will provide a major boost in bottling productivity by helping to streamline the process and reduce labor costs. When the improvements are complete, San Sebastian will be able to bottle at a rate and efficiency level that rivals our sister winery, Lakeridge Winery in Clermont, Florida.
- Q** Since San Sebastian Winery is located in downtown St. Augustine, FL and has no vineyards surrounding the winery, where is your source of fruit?
- A** The majority of vineyards that provide our fruit are located on the Lakeridge Winery estate in Clermont, FL. We also own a mature vineyard in the Florida Panhandle which provides a large percentage of the fruit we harvest. Speaking of Lakeridge Winery and harvest reminds me to announce a truly noteworthy event that will dramatically impact the coming harvest. Just arrived are two, state of the art, 10 ton capacity wine presses from Germany. They are manufactured by Europress, an industry leader in technology and reliability. This occasion marks the first purchase of two Europresses of this size by any winery on the East Coast of the United States. These presses will be operational by this year's Muscadine grape harvest in August. This is a truly exciting time for us in wine production and we, at both San Sebastian and Lakeridge feel very blessed to work with such wonderful equipment. We place a great deal of importance on continuing to stay on the cutting edge of wine quality to provide the best possible product to you, the consumer.

The Wine Making Staff

6th Annual Fine Art & Jazz Show Winners

Held in May of this year, we had an excellent turn-out who enjoyed visiting and talking with the talented artists that were displaying their original work. This year was especially hard to judge because the high quality of artwork was exceptional.

The Best of Show winner, was **Tom Farrell** with his watercolor entitled "Shrimp Boat". His winning artwork will be featured on the limited edition Artist Series wine label, due out in November 2004.



1st Place was awarded to **Angelika Luginbuhl**, **Dan Goad** was awarded 2nd Place and **Kathy Frosio-Ross** garnered the 3rd Place prize.



On behalf of all of us we would like to congratulate not only the winning artists on their incredible work but we would like to thank everyone who participated in the Fine Art and Jazz Show. We hope to see you all again next year.

Local Author to Appear at San Sebastian Winery

Randy Cribbs, celebrated local author of short stories, poems and books will appear at San Sebastian Winery during the 7th Annual Harvest Festival and Grape Stomp to autograph his latest book entitled "One Summer in the Old town", which promises to be a best seller. His first

book entitled "Tales from the Oldest City" has been a popular favorite with both locals and tourists. Randy, a retired U.S. Army Officer will appear for the entire weekend, so come along and share stories with him while getting your specially autographed copy of his books that will be available for purchase.



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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 grapes. This wine complements many types of fish and poultry dishes or possibly just for sipping and relaxing. _____ btls @ 7.95 = _____

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

2003 ARTIST SERIES Artist Russ Taylor, winner of the 2003 Annual Fine Art and Jazz Show with his painting entitled *Duet*, 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. _____ btls @ 10.95 = _____

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

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

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

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

BLANC DE FLEUR is sure to enhance any occasion with its hint of fruit and sweetness and the tiny bubbles that produce tingling 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. _____ btls @ 16.95 = _____

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

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

CREAM SHERRY The art of making cream sherry is an old and skilled practice. Finishing full bodied and sweet, this wine is 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. _____ btls @ 14.95 = _____

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

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.

Introducing New Floral Division



San Sebastian Winery Banquet Facility now offers an in-house Floral Division for on-site events. With her many years of experience, Gina Ruth will be happy to make that perfect arrangement for your upcoming special event, party or reception. For more information call Gina at extension 112. Prices, designs and arrangements are custom made to meet every budget.



Upcoming Event

8TH ANNUAL HOLIDAY OPEN HOUSE

Saturday November 20th
Sunday November 21st

Complimentary winery tours and wine tasting, light hors d'oeuvres throughout the entire weekend, along with lots of specials in the wine shop. Enjoy live music on the rooftop patio by the **Lavell Kamma Band** and **The Committee**. This event is presented in conjunction with famous "Nights of Lights" Celebration which is held in St. Augustine each year.



Creamy Summer Pork & Apple Ragu

- 1 lb Pork tenderloin, diced
- 1 cup *San Sebastian Reserva*
- 3 large Apples, chopped
- 1 Onion, sliced
- 2 cloves Garlic, chopped
- ½ cup vegetable stock
- ½ cup heavy cream
- 1 tsp flour
- Pinch of Sage



In oven proof dish, heat oil and sauté Pork until lightly brown. Add apples, garlic, onion and continue cooking for about 5 more minutes. Sprinkle flour into dish and cook for 1 minute. Add wine and vegetable stock and stir continuously until thickened. Pour in heavy cream, sage and season to taste. Place dish in 300° oven and bake for 1 hour, or until sauce is creamy and thick, stirring occasionally. Serve over garlic mashed potatoes and a glass of *San Sebastian Reserva*.

San Sebastian Winery "Leaks from the Barrel"

A newsletter dedicated to A Taste of History
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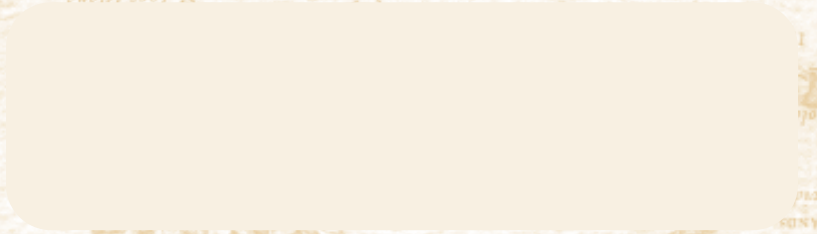
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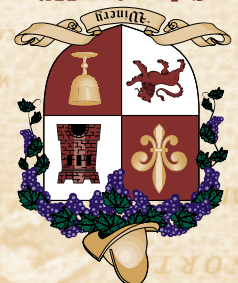
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