

# San Sebastian's Leaks from the Barrel

VOLUME 30, APRIL 2005

*A Newsletter Dedicated to a Taste of History!*

## 7th Annual Fine Art and Jazz Show

Saturday, May 7th, 10:00 a.m. — 6:00 p.m. & Sunday, May 8th, 11:00 a.m. — 6:00 p.m.

Join us at San Sebastian Winery, as we celebrate Mothers Day weekend with our 7th Annual Fine Art and Jazz Show. This year promises to be very special with new and talented artists in the line-up. There will be fine art available for purchase in all different mediums, including, pastels, oil, acrylics, watercolors and also incredible photography. Last year's winner, Tom Farrell, along with previous Artist Series winners; Pam Pahl, Ray Brill and Jerry Lanham will also be exhibiting their original artwork.

On Saturday afternoon, the judges will be awarding the Best of Show, where the winning piece of original art will be chosen to appear on a limited release of San Sebastian wine entitled Artist Series 2005. Cash prizes will be awarded to 1st, 2nd and 3rd place runners up. This is a great opportunity to browse the fine art exhibits and perhaps purchase that perfect piece of art for you. As an added bonus, you will receive a commemorative Fine Art and jazz T-shirt with 2004 winner Tom Farrell's art entitled "Shrimp Boat" — free with your first case purchase of San Sebastian Wine.

Come along and enjoy the entire weekend with us and perhaps listen to live music at *The Cellar Upstairs Wine and Jazz Bar*, located on the rooftop patio. There will be light appetizers and your favorite San Sebastian Wine, assorted beer and soft drinks available for purchase.

Don't forget it's Mothers Day and there will be a variety of custom made gift baskets available for purchase, with prices to fit every budget. Or perhaps call ahead and with 48 hours notice you



can special order one to your personal specifications; Janice at extension 112 will be more than happy to accommodate your wishes.

The students from the *Culinary Institute* will be offering chocolate to enjoy with your favorite Dessert Wine, Port or Cream Sherry, and as always San Sebastian Winery will host complimentary winery tours and tasting throughout this special weekend with lots of specials in the wine shop. Admission is free and there is ample parking available. This event benefits the *St. Augustine Humane Society*.

### Live Music Schedule:

#### Friday, May 6th

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

#### Saturday, May 7th

1:00 - 5:00 p.m. — "Beautiful Bobby" Blackmon & The B3 Blues Band

6:00 p.m. - 10:00 p.m. — Jay Owens & The Pocket

#### Sunday, May 8th

1:00 p.m. - 5:00 p.m. — The Lavell Kamma Band



## The Journey Of A Winemaker

### Questions, Questions, Questions!

**Q How do you plan for alcohol consumption at private parties and weddings.**

**A** The standard 750 ml bottle of wine has 25.4 ounces of juice in it. Restaurants by the glass pours will be 6 oz., but for a gathering like a wedding everyone gets about 5 oz. pours so you can get 5 glasses of wine out of a bottle.

**Q How many Champagne toasts can be poured per bottle of Champagne?**

**A** Champagne pours are about 5 ounces. Usually a champagne flute is filled about 80% full, but it is easier to skimp on the champagne pour, and maybe go 60% full, because when you pour it, it gets all foamy and rises to the top and by the time it settles the bartender can be pouring someone else's glass. The Champagne bottle is the same size in ounces as the wine bottle. For a toast though, the pour can be about 3 ounces. After the toast there are always dozens of barely touched glasses of champagne hanging around. People have a sip, and then set it down and go back to their other drink.

**Q It is OK to give guests a choice of only one red wine and one white wine, or should we give them more choices?**

**A** General rule of thumb for buying wine for parties is 2 drinks per person, per hour, and that would be split up between all the drinks being served - beer, & wine. So the trick is usually finding what your particular crowd will drink if you offer them a selection. Figure 10% will drink something other than an alcoholic beverage.

**Q Once white wine has been refrigerated, can you take it out and store it?**

**A** It is probably one of the worst things for wine, having it endure large temperature changes, but it shouldn't ruin it. Wine is more resilient than most people think. Bottles of wine go through a lot to get to your local wine store and are fine when they get there. They have seen temperature changes like you are putting it through before. As long as you don't make it a habit of putting the same wine through the ringer two or three times. So next time you put it in the fridge, try to drink it.

*The Wine Making Staff*

## The Cellar Upstairs Wine & Jazz Bar



For those of you who have not visited our Wine and Jazz Bar, located on the rooftop patio of the Winery's third floor, perhaps its time for you to come and check us out. We are open each weekend with live music every Friday and Saturday night starting at 7 p.m. Saturday and Sunday afternoons are a favorite for locals to visit us and have a glass of San Sebastian wine and enjoy the views. The month of May promises to be a wonderful time to enjoy outdoor entertainment. Check our website at [www.sansebastianwinery.com](http://www.sansebastianwinery.com) for band updates; or call us at (904) 826-1594 - extension 111.

We offer a small selection of light appetizers, with something to delight every palate:

**Tortilla Chips with Black Bean & Corn Salsa** \$4

**Baguette & Dipping Oil** - \$5  
French Bread served with Herb-Infused Olive Oil

**Bistro Cheese Platter — serves Two:** \$10  
Aged Cheddar, Havarti with Dill,  
Picante Provolone, Gouda, with Stuffed Pepper,  
Greek Olives, Mustard & Baguette

**Bistro Meat & Cheese Platter — serves Two:** \$12  
Aged Cheddar, Havarti with Dill,  
Picante Provolone, Gouda, Hard Salami,  
Pepperoni, Prosciutto Piccolo & Sopressata,  
with Stuffed Pepper, Greek Olives,  
Mustard & Baguette

Reservations are suggested for large groups.



Day and...



...Night

# 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 @ 8.95 = \_\_\_\_\_ grapes. This wine complements many types of fish and poultry dishes or possibly just for sipping and relaxing.

**STOVER RESERVE 2004** You may notice a hint of apple in both the bouquet and flavor of this fine, dry white wine. A good \_\_\_\_\_ btls @ 11.95 = \_\_\_\_\_ accompaniment to poultry and seafood. Production is limited to 200 cases which unfortunately does not allow for tasting.

**2004 ARTIST SERIES** Artist Tom Farrell, winner of the 7th Annual Fine Art and Jazz Show with his painting entitled "*Shrimp Boat*", 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 @ 10.95 = \_\_\_\_\_ 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 @ 11.95 = \_\_\_\_\_ 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 @ 7.95 = \_\_\_\_\_ 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 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 \_\_\_\_\_ btls @ 8.95 = \_\_\_\_\_ 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 @ 8.95 = \_\_\_\_\_ 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.**

## What's in a Cork Puller?



Without a good quality cork puller, or corkscrew, it is next to impossible to enjoy a good bottle of wine. Designs have changed little over the centuries, but nowadays, we have more choice varying from the simplest of designs to robust tool-like devices. Whichever works the easiest for you is the one we recommend; however, everyone has different strengths and techniques, so it is important to do a little research on the perfect one for you to fit your budget, ranging from \$1.99 to \$23.95. Which style of Cork Puller do our Wine Attendants prefer? "**The Rialto**" – at \$8.95 it is easy to use and great value for the money!

Stop by our wineshop and ask for a demonstration and our staff will be more than happy to show you the most effective way for you to enjoy that very special bottle of wine.



## Gift Certificate

With this Savings coupon and your first case purchase of San Sebastian Wine, receive a complimentary custom etched Buffet Plate.

It's our way of saying thank you to our valued customers.

Limit one per customer.

Expires: 5/31/2005

## Upcoming Event

### 8TH ANNUAL HARVEST FESTIVAL

Saturday, August 27th  
Sunday, August 28th



Join us for a fun weekend with our 8th Annual Grape Stomping competitions with the winners receiving a free festival T-shirt. Live music on the rooftop patio; a selection of light appetizers will be available for purchase. Fun for the entire family.

# Salmon Wellington

- 4 large skinless Salmon fillets
- 1 package frozen puff pastry (2 sheets), thawed
- 1 cup **San Sebastian Chablis**
- 6 tbsp minced shallots
- 5 tbsp chopped fresh tarragon
- 1 egg beaten to blend (for glaze)
- 1 stick chilled butter, diced
- Salt & Pepper to taste



Preheat oven to 425°F. Roll out each pastry sheet on lightly floured surface to 12-inch square. Cut each in half, forming four 12x6-inch rectangles. Place 1 salmon fillet in center of each rectangle. Sprinkle each fillet with salt, pepper, 1 tablespoon shallots and 1 tablespoon tarragon. Brush edges of rectangles with egg glaze. Fold long sides of pastry over fillets. Fold short edge of pastry over fillets and roll up pastry, enclosing fillets. Seal edges of pastry. Place seam side down on baking sheet. Brush with glaze. Bake pastries until dough is golden brown, about 20 minutes. Remove from oven; let stand 10 minutes. Meanwhile, gently heat wine, and 2 tbsp shallots in heavy small saucepan until liquid is reduced by half, about 8 minutes. Remove pan from heat. Add butter 1 piece at a time, whisking until melted before adding next piece. Whisk in 1 tbsp of tarragon. Season sauce with salt & pepper. Pour sauce over Salmon Wellingtons and serve with a green salad and a glass of **San Sebastian Chablis**.

## San Sebastian Winery “Leaks from the Barrel”

A newsletter dedicated to A Taste of History  
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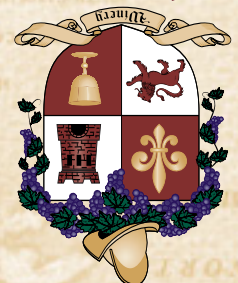
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