

San Sebastian's Leaks from the Barrel

VOLUME 34, MAY 2006

A Newsletter Dedicated to a Taste of History!

8th Annual Fine Art and Jazz Show

Saturday, May 13th, 10:00 a.m. – 6 p.m. • Sunday, May 14th, 11:00 a.m. – 6:00 p.m.



San Sebastian Fine Art and Jazz Show is one of our most popular events, and all of us here invite you to come along and enjoy. Browse the fine art exhibits by past winners such as Jerry Lanham, Tom Farrell, Ray Brill and Pam Pahl, along with up and coming new artists from around the state of Florida. There will be a variety of different mediums of fine art to include

oil, acrylics, water colors, pastels and photography. All fine art will be original and available for purchase. It's a great opportunity to start a new collection, or perhaps add to an existing one.



On Saturday, May 13th, the judges will be awarding the **Best of Show** prize and the winning piece of art will then appear on a limited release of San Sebastian Wine entitled Artist Series 2006, due out during the Holiday Season. Cash prizes will also be awarded to 1st, 2nd and 3rd place runners up.

After you browse the fine art exhibits you can enjoy live music at The Cellar Upstairs Wine and Jazz Bar, located on the rooftop patio. This year we have invited by special request the ever-popular *'Beautiful Bobby' Blackmon and the B3 Blues Band*, along with *The Lavell Kamma Band*.

The students from the Northeast Florida School of Culinary Arts will be offering tasty sweets to go along with your choice of Port and Cream Sherry in the Barrel room.



Mothers Day is a very special time and we will have a variety of beautiful hand made gift baskets available for purchase in the wine shop; sizes and prices to fit every budget.

Don't forget, if you purchase any case of San Sebastian Wine and you will receive a commemorative T-Shirt of the 2005 Artist Series winner, Jerry Lanham, with his original art entitled "Sailaway". It's our way of saying thank you to our valued customers.



Live Music Schedule:

Friday, May 12th

7:00 p.m. – 11 p.m. – *The Roland Fleming Connection*

Saturday, May 13th

1:00 p.m. – 5 p.m. – *The Lavell Kamma Band*

6:00 p.m. – 10 p.m. – *"Beautiful Bobby" Blackmon & The B3 Blues Band*

Sunday, May 14th

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

Admission is free; this event benefits

Habitat for Humanity.



The Journey Of Winemaking

Listening to Your Wine

“Simplify, Simplify.” – Henry David Thoreau. *Walden*

Taking time out from life's obligations with a glass of wine is one of the pure simple pleasures in life. Unfortunately, we mere mortals tend to complicate things, and take them far too seriously. Because of that, one's initial foray into wine can be quite intimidating. Many of our visitors here at San Sebastian have never set foot in a winery before. We hear time and time again from new guests; “Look, I don't know anything about wine...” Our staff always finds that revelation refreshing, because there's nothing we enjoy more than humanizing the world of wine for those dipping a toe in the water for the first time, and calming their fears that it will be far too confusing and dizzying a process for them to ever truly enjoy.

Genuine wine lovers cling to the basic Greek philosophical principle which states that it is the truly wise man who admits that he knows nothing. We all have wine snob friends who pontificate at length about their sommelier-worthy expertise- but a true wine fan, in our book, is someone entirely at ease with the knowledge that eludes them. Even those of us fully immersed in the wine business learn something new every single day.

That's why wine rookies are fun to work with. Their palates are clean slates, with no preconceived notions. We enjoy equipping them with some essential tools to enhance their wine appreciation.

Whether you're a novice or a connoisseur, here are a few things to consider. Above and beyond the five standard tasting tips (See, Swirl, Smell, Sip, and Savor...) there are two things we urge you to keep at the forefront of your mind if you wish to take your relationship with your wine to that next level.

Be quiet and think — easier said than done, we know. We live in a world where we are barraged incessantly with distractions. Whereas your wine is ready, willing and able to communicate to you, it will not and should not be forced to compete for your attention. The most effective communication we experience is often done in complete silence. Here amidst the constant bustle of the winery may not be the ideal serene setting for silent introspection with your vino, but it's a good place to start thinking about it.

Our lives are noisy realms with power buttons aplenty. If you go out in public, chances are you won't have to wait more than a minute or two to hear the familiar chirp of a cell phone (We all look down reflexively to ensure it's not ours- it very well could be). Some of us have the pager on the other hip. How many of us have mistakenly engaged someone in conversation who was actually addressing someone else while speaking into their hands-free earpiece? Is the TV on even if you're not watching it?

A good glass of wine will shut off all those power buttons in your life. When in dire need of a disconnect, wine can help one reconnect

and rejuvenate the senses that matter most. Drink in the silence along with your wine. Let your wine talk to you. Listen to what it's telling you...

After you've pondered these things, if you're lucky, you've got a sympathetic ear nearby who'll share your newfound passion for perusal. When you begin to honestly communicate your thoughts about wine is when you know you're hooked. Our sincere wish for all of you as wine enthusiasts is that you can shed all insecurities and enjoy simple, unadorned conversation about what you're *really* thinking. Not about what you *think* you should be thinking. Don't seek fancy adjectives for the sake of flair. Rather than a posh recitation along the lines of... “*I get just a hint of currant, a trace of oak and a whisper of cinnamon*”,... We'd be much happier for you, post-taste, if we saw a real smile – and you simply said... “*That's sweet. Boy, that's good... I like it.*”

Music to our ears. Cheers.

What's New in our Gift Shop?

A Taste of the Bay!

We have recently added the *Blue Crab Company* to our gourmet food product line. The *Blue Crab Company* is based in the heart of the Chesapeake Bay in the state of Virginia. You will find an assortment of delectable snacks such as Sea Salt Nuts, Crab House Nuts, Skip Jacks and the very popular Crab House Crunch.

In addition to the snack line we are now carrying several of their delicious Dip Kits that would be great for any occasion. The popular Crab; Clam; and Salmon Spread Dip Kits are now available in our gift shop.

We are very excited about this new line. Along with the dips and snack items we are also carry Crab Meat, Crab Cake Kits, Gourmet Sauces, She Crab Soup and the award winning Sting Ray Bloody Mary Mix. You will not have a hard time finding these items; just look for the *Boat* in our gift shop!



Say Cheese!

We have an assortment of non-refrigerated Cheeses available in our Wine Shop that are perfect for a picnic at the beach, or even while traveling home. With tantalizing flavors such as Sundried Tomato, Pesto, Cucumber, Olive and Merlot, they are a perfect match with our large array of Crackers, Breadsticks, Pretzels and perhaps your favorite bottle of San Sebastian Wine. Ask our Wine Attendants, who will be more than happy to help you decide on which flavor is right to pair with your wine.

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 2005 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.

2005 ARTIST SERIES Artist Jerry Lanham, winner of the 2005 Annual Fine Art and Jazz Show with his painting entitled _____ btls @ 13.95 = _____ "Sail Away", has the honor of this year's collector 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 finest 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.

Summer's Coming!

Now that it is heating up in Florida and most other parts of the country, a lot of you are purchasing your wine and traveling long distances. Here's a very special tip you will need to know. If you have to load it in your trunk — keep it standing upright, and if possible, park in the shade — treat your wine like you would treat your pet — with care and consideration.



Upcoming Event

9TH ANNUAL HARVEST FESTIVAL & GRAPE STOMP

Saturday, August 26th, 10 a.m. – 6 p.m.

Sunday, August 27th, 11 a.m. – 6 p.m.



Join us for a fun weekend with our 9th Annual Grape Stomping competitions and the winners receive a free festival T-shirt. Live music on the rooftop patio; a selection of light appetizers will be available for purchase. Complimentary Winery Tours and Wine Tasting during the weekend. Fun for the entire family.

Wine Braised Leg of Lamb with Garlic

- 1 bone-in Leg of Lamb, well trimmed
- 1 bottle **San Sebastian Chablis**
- 4 large Garlic cloves, minced, divided
- 3 large heads of Garlic,
cut horizontally in half
- 1 bunch fresh Thyme
- 2 tablespoons salted butter



Preheat oven to 375°F. Place Lamb in large roasting pan. Rub all over with half of minced garlic. Sprinkle with salt and pepper. Place halved heads of garlic around Lamb, cut side up. Scatter 1 bunch Thyme over and around. Roast Lamb 20 minutes. Reduce oven temperature to 300°F. Boil wine in large saucepan for 5 minutes. Pour wine around lamb. Cover and roast until lamb is very tender, about 1 hour. Make sure to check internal temperature if you prefer Lamb to be medium rare, cook to 145°F.

Transfer Lamb and Garlic to platter, discard Thyme sprigs. Tent with foil. Place roasting pan over medium-high heat on stovetop. Bring juices to boil. Add butter and remaining minced garlic. Boil until juices thicken slightly, about 6 minutes. Season jus with salt and pepper. Slice lamb; spoon jus over and serve with mashed potatoes, seasonal vegetables and a glass of **San Sebastian Chablis**.

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A newsletter dedicated to A Taste of History
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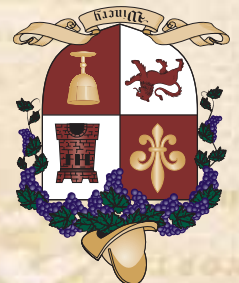
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