

Sand Castle Newsletter

April 2008 Edition
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Wine Makers Dinner

Sunday, April 20th 2 pm—5 pm the greeting will be provided by archive wines of last Millennium followed by the menu.

Menu:

Introduction/Wine Tasting

Soup - Mushroom Soup - Classic Chardonnay 2003

Salad - Fresh Greens Salad - Johannisberg Riesling 2002

Appetizer - Salmon - Pinot Noir 2003

Entrée - NY Strip Steak - Cabernet Sauvignon 2003

Dessert - Tiramisu - Late Harvest Johannisberg Riesling 2002

Night Cap - Alpine Spice & Vanilla Ice Cream

The ideal setting of the Mountain View Room will add to your culinary experience. Many people are realizing wine education can be fun.

\$65. per person tax & tip included

Please call for reservations 1 800 722 9463

Fax with credit card 610 294 9174

Email winesand@epix.net

Calendar of Events

April 19	* Spring Festival
April 20	* Wine Makers Dinner 2-5 pm
May 3-4	Wine & Jazz Festival Longwood Gardens Kennett Square, PA 12-5:30 both days
May 24-25	Great PA Flavor Fest - Lancaster, PA Sat 11- 6 Sun 11- 5 * at Sand Castle

The Terrace has a new Hat!

To protect Joe's head from the sun we added a wonderful new event tent called "The Terrace" adjacent to the east side of the Castle. Our first event was the Wedding Show on March 30th. The Terrace became the place of choice of many brides. It will accommodate up to 300 people for wine tasting, events and other parties. Enjoy your event in the middle of our beautiful vineyard with a view of the Delaware River. Let us quote you on your next event. 2008 still has some dates open; 2009 and 2010 are now being booked.



Save the Date!

20th Anniversary of Sand Castle Winery

June 28th - 29th

Wine tastings, wine and food pairing, barrel tastings
and food stations

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April means Asparagus

April brings the first harvest of asparagus. This is a very versatile veggie, great sautéed, marinated, stir fried, steamed and raw. Many local farmers raise asparagus in the area. Look for it later in the month. The wine pairings will include Chardonnay Classic, Pinot Noir but the hands down winner is Johannisberg Semi Sweet Riesling. The blend of sweetness and fruit matches with the green flavors of the asparagus. The wine will not over power the delicate styles of preparation and hold up to the spicier recipes.

Prosciutto Wrapped Asparagus

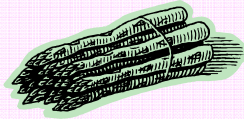
1/2 lb. prosciutto, sliced

8 oz Neufchatel Cheese, softened

12 spears fresh asparagus, trimmed

Pre heat oven to 450 degrees F. Spread prosciutto slices with Neufchatel cheese. Wrap slices around 2 or 3 asparagus spears. Arrange wrapped spears in a single layer on a baking sheet. Bake 15 minutes until asparagus is tender.

Serves: 4, prep time 15 min. cook time 15 min.



April 15th is more than Tax Day

Out in the vineyards we look for bud swell around April 15th. This is an important time because it represents the start of another growing season at Sand Castle Winery. The days are getting longer, warmer; the sun shines brightly and our friends turn out to visit the winery. Spring is here! Come out, visit and taste some wine!

Classic Chardonnay Special

20% off any case purchase of Chardonnay Classic wine of the Month Reserve your case now! Order by our website, phone or fax. Do it today, before you forget. This Chardonnay has a lovely complex aroma, sweet oak, almond, vanilla butter and lemony citrus flavor; our most popular wine. \$17./per bottle, \$163.20 per case (20% savings).

Food Combinations: Mushroom Soup, Caesar salad, grilled poultry, grilled pork, stronger fish (tuna, swordfish), pasta with tomato sauce. **Cheeses:** Montrachet, Aged Swiss, Gruyere. **Desserts:** Strawberry mousse, dark bitter chocolate.

Keep Bucks Beautiful

Saturday, April 12th, 8-10 am there will be a 2 mile spring road cleaning. Anyone wishing to have a great recreation is welcome. Gloves, safety vest and breakfast is provided. Wages are a bottle of wine per hour (over 21 years of age.)



New Restaurants Serving our Wines

Lambertville Station Lambertville, NJ

Logan Inn New Hope, PA

Inn Flight Abington, PA

Bristol, PA

Colmar, PA



Sand Castle in New Jersey

You can now find our wines in the following stores:

The Wine Hut Milford, NJ

Frenchtown Wine & Spirits Frenchtown, NJ

Walker's Wine & Spirits Lambertville, NJ

Phillips Wine & Spirits Stockton, NJ

Snow Hill Wine & Spirits Spotswood, NJ

Milford Market Milford, NJ