



"Home of The Sun"

In The Glass

www.floridaestateswines.com



A PUBLICATION OF FLORIDA ESTATES WINERY

MID SUMMER 2002



Pictured at top are Beth DeLarue and X-Ray from Tampa Bay Carriage, LLC; Florida Estates Winery's Lea Thomas pictured left center was providing wine samples; personnel from C'est la vie French Bakery are pictured right center; Greg Karnes and Carol Luckie, bottom left, provided entertainment; and Florida Estates Winery's Ron Hunt poured wines for his conducted educational wine tasting sessions.

Next Wine & Fresh Food Market

Saturday, July 27th, 10 a.m. - 3 p.m.

It's time for the next Florida Estates Winery's Fresh Market. This time it will be even better than before. The tasting room climate has been improved by installing several ceiling fans and an additional air conditioning unit to keep everyone cooler while inside. Also, more food vendors have been added for your tasting enjoyment. So, come on out and take a stroll under the winery's oaks and enjoy great wines and casual shopping for plants, fresh fruits, vegetables, bakery specialties, sauces and other favorite foods.

We are very proud that so many people, new the world of wines, experienced wine enthusiasts, and even the experts have all expressed their pleasure and surprise over the quality of Florida Estates wines. All of these wines will be available for you to taste and purchase at winery prices. Soft drinks and bottled water will be available. Don't forget the horse carriage rides as well. Sit back and relax to the sounds of music and nature as you experience the laid back atmosphere of the Florida Estates Winery & Fresh Market.

Florida Estates Winery is located at **25241 State Road 52**. From I-75, exit on SR 52 #285 (old exit 59) and go west 4 miles to the entrance. Please remember, no alcohol allowed unless purchased on the premises.

Dates For Future Events

Wine & Fresh Food Market, Saturday August 31st 10 a.m. - 3 p.m.

Wine & Fresh Food Market, Saturday September 28th 10 a.m. - 3p.m.

Wine & Fresh Food Market Has Great Weather & Turnout

Florida Estates Winery's Wine and Fresh Food Market held this past June 29th, was a huge success. Several hundred attendees enjoyed great weather, music, wine samples and tasty food items. Thanks to everyone who attended this event.

Got Wine?

Meet Merlot the armadillo. He lives on site as the winery's permanent resident.



Plantation Red Sangria

To make Florida Estates Winery Sangria, use Plantation Red wine with a special "spice bag". The "spice bag" ingredients are:

- Cinnamon sticks
- Allspice
- Dried Orange
- Dried Cranberry
- Dried Chamomile Flowers
- Whole Cloves

Wrap the ingredients with cheesecloth and tie with a string. The amount of each ingredient is to your taste, however the bag should come out to about the size of a golf ball per bottle of Plantation Red. Soak the spice bag in the wine until desired strength. Add dissolved sugar to taste. Fresh fruit can also be added. Serve chilled or warm with pasta, fish, chicken, and all light meat dishes. Enjoy!



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Please Recycle



Earl T. Kiser



J. Crayton Pruitt, M.D.

“The Owners Corner”

Since our last letter, we are very pleased to report to you that many of your friends, neighbors and guests, and hopefully you yourself, have visited and started an acquaintance with the wines we have “created for the Florida lifestyle.”

As the word gets out, we are having more and more visitors every day and the comments about the wines, “made to suit your tastes”, have been hugely supportive. Yes, we are certainly proud of our rating in last month’s *Wine Spectator*, but we are even prouder of the fact that our customers like our wines!

We do not intend to just rest on success! As we mentioned in our earlier letter, we are dedicated to developing the finest wines possible, taking advantage of the outstanding research efforts of the University of Florida, to continue to provide new and better wine grapes.

We have just recently made the rather difficult decision to replace

our planting of Florida native grapes in our Pasco County vineyards with an improved varietal of a *Vitis Vinifera* hybrid developed at the Central Florida Research and Educational Center, Institute of Food & Agricultural Sciences (IFAS), now at Apopka, Florida. That work will begin momentarily and continue over the next several months.

In that regard, we all should be very proud of Dr. Dennis Gray and his great biotechnology research team, who were recipients of the U.S. Dept. of Agriculture 2002 Secretaries Honor Award, held in a ceremony in Washington, DC on the 8th of July. This is the same fine group who are at the very leading edge of genetic engineering research in the, now U. S. wide, critical efforts to stop the scourge of Pierce’s disease, always our enemy here in Florida, but now ravaging vineyards in CA.

Our congratulations to Dr. Gray, his team of dedicated scientists and the IFAS Program at U.F.

Now on a more local basis, we would like to introduce you to our team of great “wine” people. Marc Wagner, Lea Thomas and Ron Hunt are all members of the staff at Florida Estates Winery. Please call upon them any time for all of your wine needs. They are here to serve you.

Our very best regards,

 
Earl T. Kiser J. Crayton Pruitt, M.D.

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