



"Home of The Sun"

# In The Glass



[www.floridaestateswines.com](http://www.floridaestateswines.com)

A PUBLICATION OF FLORIDA ESTATES WINERY

SUMMER 2003

## *Strawberry Port Is Here*

Produced and bottled entirely from their own Land O'Lakes Winery & Tasting room facility, Florida Estates Winery recently released its Casa Del Sol Strawberry Port wine. Right down to the imported Italian blue triangular bottle, this wine was completed all by hand. Florida Estates staff labored for two consecutive weekends getting the job done by producing 800 bottles in total, all from the vacuum bottle filler, to hand applying the labels, corking and sealing the red capsules. You will see that the wait was well worth it. Florida Estates Winery is very proud to bring it to you.



Florida Estates Winery's Casa Del Sol Strawberry Port is great with your favorite dessert or to just enjoy alone. A wonderful way to end that great meal. The imported Italian blue triangular bottle makes a perfect gift, decorative display or collectors item.



## *New Vineyard Planted*

Florida Estates Winery has replanted its 10 acre vineyard. The rootstock that was used is called Tampa, a Florida Hybrid grape rootstock. The recent heavy rains have saturated the ground nearby, but the plants are taking quite well. Maintaining the vineyard is a daily process. According to Ron Hunt, Florida Estates Winery's vineyardist and cellar master, "The soil and heat conditions are not really a factor when it comes to growing grapes in Florida. It's the heavy rains and standing water that we worry about. I make a point to keep all eyes on the weather forecasts and drainage." Weed control is most important as the vines begin to establish their runners. These runners will be trained to grow on the stakes and then to the guide wires that run the length of the rows. Bug control and spraying will begin shortly thereafter. If all goes well, a wine producing hybrid grapevine will be grafted onto the Tampa rootstock in about a years time. It will be from these vines that grapes will be produced and made into wine, hopefully within about 4 years.



Message



## From The Cellar Master

Pity the poor neglected Chardonnay. Of all of our wines, I believe that the Chardonnay is the most overlooked. Most in the market now are blended in a very oaky style. Many Chardonnays are aged in French, American, or European oak barrels and acquire a very strong oak aroma, taste, and aftertaste from the barrel. Some wineries age their Chardonnays in stainless steel, but use oak logs, slats or chips to get the oak flavor. The very good style that can be found in both our Chardonnays is the lack of strong oak aging and oak overtones. We have concentrated on the fruitiness and flavor of the grape itself.

Our La Florida Estates 2002 Proprietors Reserve Chardonnay has been aged in stainless steel for six months. Before it was bottled, there was five percent of French oak aged Chardonnay added to it. The crispness of the chardonnay grape is very prevalent in this wine. A slight acid bite is noted in the taste since there is no strong oak to cover it.

We also have our Chateau Soleil 2000 Chardonnay. *Wine Spectator* magazine gave this wine a score of 73. This wine was aged in French oak for six months which is a rather short time for a Chardonnay to age in oak. It still retains much of the flavors and aromas of the grape and not of the wood. This wine is very clean and fresh with the flavors that match the bouquet.

Both of our Chardonnays would go well with a variety of foods. Try pairing them with any of the heavier game fish such as shark, mahi-mahi, amberjack or cobia. Our Chardonnays would also complement roasted turkey, chicken or hold up very well to any garlic seasoned dish.

I look forward to seeing you at the winery.

*Ron Hunt*



## ► Featured Wines

**LA FLORIDA ESTATES SAUVIGNON BLANC, 2002 WINEMAKER'S SELECTION** Big, rich and full with grapefruit, tropical and fig flavors along with a herbal character. Very clean and bright; almost effervescent with nice long finish. \$14.95

**PLANTATION WHITE** Created to be enjoyed with good foods. Full, luscious grape flavors. Light, bright and fruity. Great to sip or enjoy with friends. \$11.95

**LA FLORIDA ESTATES CHARDONNAY, 2002 PROPRIETOR'S RESERVE** Beautiful light straw color with gold overtones. Full bodied and mouth filling with creamy lemon and pear flavors with a hint of oak, spice, butter and smoke flavors. \$14.95

**PLANTATION BLUSH** Our own Florida version of the ever-popular California White Zinfandel. Not too sweet, but fruity. Well balanced with crisp acidity and a nice clean finish and mouth feel. \$11.95

**PLANTATION RED** A light bodied red full of robust flavors, but low in tannic acids. Created in the style of the great Beaujolais Nouveau. Perfect with pasta, fish, chicken and light meat dishes. \$11.95

**LA FLORIDA ESTATES MERLOT, 2000 SPECIAL RESERVE** Rich with plum, vanilla and cherry flavors with hint of smokey, coffee accents. If you like really big Merlot's, you will like this one. \$14.95

**LA FLORIDA ESTATES CARMENERE, 2002 PROPRIETOR'S RESERVE** Full bodied with a dark red, rich color followed by opulent plum and berry flavors as well as smoky, earthy overtones. \$16.95

**LA FLORIDA ESTATES CABERNET SAUVIGNON, 2001 RESERVE** Intense color and complexity. Has blackberry, cherry and chocolate flavors with almond finish. \$14.95

**CASA DEL SOL FLORIDA ORANGE** Nice fruit wine full of citrus flavors. Excellent to sip, spritz or with cooking. Unique Florida zest with nice finish. \$11.95

**CASA DEL SOL FLORIDA KEY LIME** Very tangy and refreshing with the full essence of Key Lime. Just the right amount of tartness. Great with Caesar Salad and seafood dishes. \$11.95

**PLANTATION SPICE** A very special wine for people who love sweet wine. Very rich with wild cherry and exotic spicy flavors. Absolutely wonderful with chocolate. \$11.95

**CASA DEL SOL STRAWBERRY PORT** Subtle strawberry bouquet with a rich garnet color and mouth filling port texture. Very smooth lingering finish with just a hint of strawberry and caramel. Great with your favorite dessert or to just enjoy alone. 19% Alcohol. \$22.95



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Get 5% off your purchase of 3 bottles of wine

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ITG

\* 10% discount offered on any 12 bottle case or mixed case purchase



*La Florida Estates Wines Welcomed*



Florida Estates Winery Co-Owner & winemaker Earl Kiser (pictured right) & Sister Winery Viña San Esteban's winemaker Horacio Vicente Mena celebrate at the La Florida Estates Chilean Wine Festival held earlier this year. The wines have been well received by visitors.



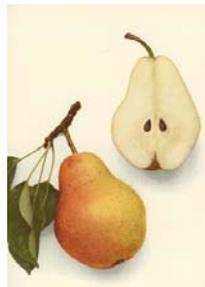
The staff at Florida Estates Winery hosts a wine tasting for the "Red Hat Society" from New Port Richey.

*Let Us Host Your Next Event*

Whatever kind of gathering you are planning such as a reception, anniversary party or customized wine class, Florida Estates Winery can suggest a few possibilities to make your event something special to remember. For example, participating in a professionally conducted tasting of multiple wines is a meaningful and enjoyable sensory experience that enables individuals to better judge and appreciate wines. Guests can learn about Florida Estates Winery's unique grapes and wines as well as the history of the industry. Arrangements can be made for custom engraved wine glasses, catering, music, photography and even wedding ceremonies. Florida Estates Winery looks forward to having you and your guests visit. Call the winery at 813-996-2113 for pricing and information.

*Recipe From The Kitchen*

**Pears With Casa Del Sol Strawberry Port**



- ~2-4 Fresh Ripe Pears
- ~1 cup Florida Estates Casa Del Sol Strawberry Port
- ~Vanilla Ice Cream



Slice Pears and marinate in the Strawberry Port for about 1-2 hours. Make sure to submerge the pears in the Port as much as possible. Serve over vanilla ice cream. (or just eat the pears by themselves along with the Port)

*2003 Upcoming Event Dates At The Winery*

- Wine Tasting & Fresh Market, Saturday August 30th 10 a.m. - 3 p.m.
- Wine Tasting & Fresh Market, Saturday September 27th 10 a.m. - 3 p.m.
- Wine Tasting & Fresh Market, Saturday October 25th 10 a.m. - 3 p.m.
- Wine Tasting & Fresh Market, Saturday November 8th 10 a.m. - 3 p.m.
- Wine Tasting & Fresh Market, Saturday November 22nd 10 a.m. - 3 p.m.
- Wine Tasting & Fresh Market, Saturday December 6th 10 a.m. - 3 p.m.
- Wine Tasting & Fresh Market, Saturday December 20th 10 a.m. - 3 p.m.





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*Please Recycle*



Earl T. Kiser



J. Crayton Pruitt, M.D.

## “The Owners Corner”

Since our last update, things have progressed very nicely for us here at the winery. As we mentioned earlier in this publication, the vineyard has been replanted and we expect good things to happen from it. Our recently released wines from Chile have been well received, which we are very proud to bring to you, as well as our 100% locally produced and bottled Casa Del Sol Strawberry Port wine.

The wine and grape industry in Florida has continued to grow and show great signs of progress. We are very excited about the number of family, friends and guests that have come out to visit the winery. Our monthly Wine Tasting & Fresh Market events

are beginning to build momentum and are getting more exposure to our area.

We feel very pleased that the community has embraced us and our concept of bringing our Florida lifestyle of wines to those who truly enjoy them, as well as the atmosphere at the winery.

A special thank-you to all our loyal customers for their continued support. We look forward to your next visit with us.

Our very best regards,

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



## In The Glass

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We welcome suggestions and inquiries concerning this publication. Please mail, fax or e-mail to the above address.

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