



# LIEB FAMILY CELLARS

NORTH FORK. NOT NAPA VALLEY.™

## PRESS RELEASE FOR IMMEDIATE RELEASE

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## SAN FRANCISCO CHRONICLE WINE COMPETITION RESULTS

LIEB CELLARS PICKS UP SILVER MEDALS FOR 2005 PINOT BLANC AND 2004 CHARDONNAY

(Mattituck, NY March 13, 2007). **Lieb Family Cellars**, a winery on the North Fork of Long Island, has won silver medals for its 2005 Reserve Pinot Blanc and 2004 Reserve Chardonnay at the San Francisco Chronicle Wine Competition, the largest competition of American wines in the world.

The 2007 professional wine judging took place at the Cloverdale Citrus Fair during the week of January 8, 2007. 55 professional wine judges representing trade, education, media, retail, and restaurants throughout the United States evaluated 3,800 wines entered by 1,572 wineries from 20 states. Wines were awarded as bronze, silver, gold, and double gold (unanimous gold by the judges).

This is the first competition for Lieb's newly released 2004 Reserve Chardonnay and second competition for the 2005 Reserve Pinot Blanc. The Pinot Blanc also medaled in the recent 2007 Florida International Wine Competition.

Both the Pinot Blanc and Reserve Chardonnay have been quite successful in past competitions with vintages from 1997 on. This recent win promises many more to come as we enter into wine competition season and plan to showcase these wines to judges all over the country and the world.

### TASTING NOTES

#### 2005 RESERVE PINOT BLANC

Perhaps the biggest, most complex Pinot Blanc we have ever produced, this 2005 vintage is absolutely luscious and mouth-watering. It coats the palate and lingers like a wine from Alsace or Burgundy. The wine opens with aromas of citrus, lime, tangerine, and rose petals, and follows with full bodied tropical fruit flavors of tangerine, pineapple, and pear. The long finish retains the signature mineral nuances of wet stone and chalk. As always, produced from our oldest vines (circa 1982), using only the first press. Retail : \$19.00 per bottle

#### 2004 RESERVE CHARDONNAY

The 2004 vintage is balanced and integrated, very similar to the gold-medal 2002 vintage. This straw colored wine has flavors of baked apple and pear, with hints of cinnamon, honey, orange rind, and fig. This limited production wine (800 cases) was fermented in stainless steel and finished in French oak for six months. The oak aging produces a creamy, buttery finish well balanced by crisp fruit. A great food pairing wine. Retail : \$19.00 per bottle



MORE



**LIEB CELLARS**

## **ABOUT LIEB CELLARS**

Lieb Family Cellars' award winning wines are found at many of the finest restaurants and wine shops from Manhattan to Montauk, and are self-distributed within New York State. Founded by Mark and Cathy Lieb, who purchased their first 20 acres in 1992, their hand-tended, herbicide-free vineyard has grown to 50 acres in Cutchogue and produces more than 7,000 cases of wine annually. Estate-bottled Cabernet Franc, Chardonnay, Meritage, Merlot, Pinot Blanc, Rose, and Blanc de Blanc sparkling wine can be tasted and purchased at the Lieb Cellars tasting room or on the website at [www.liebcellars.com](http://www.liebcellars.com).

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### **ABOUT THE SAN FRANCISCO CHRONICLE WINE COMPETITION**

The San Francisco Chronicle Wine Competition is the largest competition of American wines in the world. Founded in 1983 as the Cloverdale Citrus Fair Wine Competition, the event has evolved over the years, broadening its base by inviting wineries throughout the US to participate. In 2000, the San Francisco Chronicle became the naming sponsor of the competition with the Cloverdale Citrus Fair remaining the host, and the addition of [winejudging.com](http://winejudging.com) becoming the producer of the new San Francisco Chronicle Wine Competition. The public tasting shifted from Cloverdale to San Francisco.