



# LIEB FAMILY CELLARS

NORTH FORK. NOT NAPA VALLEY.™

## PRESS RELEASE

FOR IMMEDIATE RELEASE

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LIEB CELLARS WINS GOLD AND FOUR OTHER MEDALS IN NY WINE AND FOOD CLASSIC.

FIRST SYRAH WINE FROM LIEB CELLARS SHINES AND BRINGS HOME THE GOLD MEDAL

(Mattituck, NY Aug 26, 2008). **Lieb Family Cellars**, a winery on the North Fork of Long Island, has won a Gold Medal for the 2005 vintage of Syrah in the 2008 New York Wine and Food Classic. This is the first wine made from the Syrah grape produced by Lieb Cellars and holds a special place in our hearts.

As visitors to Lieb Cellars may know, we lost our canine friend and mascot, Syrah, to kidney disease last May. Syrah was a celebrity around town and at the winery, greeting tasting room visitors, riding shotgun in the delivery van, and keeping deer out of the vineyard. We pay special tribute to our friend with this very special wine produced to help fight kidney disease in dogs and cats. 20% of the proceeds of this wine are donated to The Animal Medical Center in NY City.

The New York Wine and Food Classic marks the first competition for the 2005 Syrah. However, four other Lieb wines were also honored in the competition. The Bridge Lane Cabernet Franc was awarded Silver, marking the third medal of the year. Bronze medals were also awarded for the Bridge Lane Chardonnay, the Reserve Merlot, and the Blanc de Blanc Sparkling Wine. The New York Wine and Food Classic is the last competition of the season, bringing the Lieb Cellars medal count to 25 total for the year.

## TASTING NOTES

### 2005 Syrah

Our 2005 Syrah is a blend of 76% Syrah and 24% Merlot. This is a cool climate Syrah without the jammy fruit found in many warm climate Syrah/Shiraz. Instead it is a medium bodied with balanced acidity, showing black fruit and spiced earth. Well-integrated oak aging produces hints of clove and soft tannins, while the addition of Merlot rounds out the mouthfeel.

