



# LIEB FAMILY CELLARS

NORTH FORK. NOT NAPA VALLEY.™

## PRESS RELEASE

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## GRAND HARVEST AWARDS WINE COMPETITION RESULTS

LIEB CELLARS PICKS UP MEDALS FOR RESERVE PINOT BLANC AND RESERVE CABERNET FRANC

(Mattituck, NY February 27, 2008). **Lieb Family Cellars**, a winery on the North Fork of Long Island, has been awarded two medals at the 2008 Grand Harvest Awards. The 2006 Reserve Pinot Blanc picked up its first Gold medal of the year, while the Reserve Cabernet Franc followed close behind with a bronze.

The Grand Harvest Awards is truly a one of a kind competition. It is the only wine-judging event in North America that is based on terroir - a group of vineyards (or even vines) from the same region, belonging to a specific appellation, and sharing the same type of soil, weather conditions, grapes and wine making savoir-faire, which contribute to give its specific personality to the wine. In other competitions, this factor is ignored. At the Grand Harvest, judges taste wines with other wines of the same appellation. All wines are judged in the context of their viticultural region in order to accomplish two things: greater sensitivity to the complexities and nuances of regional wines and also to measure the influence of regional soil and weather characteristics on the taste and quality of individual wines.

Lieb Cellars is among only three Long Island wineries to medal in this competition, and is the only one to receive gold. In fact, only two other wineries in the state of NY share that honor.

### TASTING NOTES

#### 2006 RESERVE PINOT BLANC

Our signature wine is produced from some of the oldest vines on the North Fork (circa 1982). Showing a soft straw color this Pinot Blanc exhibits traditional varietal character. Initial scents of nectarine, pear, and citrus give way to hints of honey, chalk, and minerals. On the palate this medium-bodied Pinot Blanc is refreshingly crisp with a clean, lingering finish. RETAIL \$19 / BTL

#### 2004 RESERVE CABERNET FRANC

This classically styled Cabernet Franc is blended with a small amount of Merlot and Petit Verdot and is aged 10 months in French oak. Aromas of cherry, plum, violets, and pomegranate are supported by spiced earthiness, black pepper, and forest floor. Soft tannins balanced by mouth-watering fruit make for an ideal sipping wine. RETAIL \$24 / BTL

