



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 4 MEDALS FOR RESERVE WINES AND SPARKLINE WINE

(Mattituck, NY February 4, 2008). **Lieb Family Cellars**, a winery on the North Fork of Long Island, has been awarded four medals at the San Francisco Chronicle Wine Competition, the largest competition of American wines in the world. The 2006 Reserve Pinot Blanc and 2005 Reserve Chardonnay were both awarded silver medals, while the 2004 Reserve Cabernet Franc and 2004 Blanc de Blancs Sparkling Wine were given bronze medals.

The 2008 professional wine judging took place at the Cloverdale Citrus Fair during the week of January 7, 2008. Sixty professional wine judges representing trade, education, media, retail, and restaurants throughout the United States evaluated 4,235 wines entered by 1,500 wineries from across the country.

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

2005 RESERVE CHARDONNAY

Tank fermented and finished in French oak for 6 months, this Chardonnay opens with subtle aromas of pear and baked apple that quickly develop into lush nutty lees characters. The palate is rich and creamy with mouth filling butterscotch and almond notes. Undertones of caramel and coconut linger creating a velvety impression with a long, round 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

2003 BLANC DE BLANC

Using the French Methode Champenoise, our sparkling wine is made from 100% Pinot Blanc grapes and ages 3 years before being disgorged in small lots to guarantee a crisp, fresh wine. This brut style wine shows a fine mousse and a golden straw color, accented by aromas of green apple and pear. On the palate it comes alive with delicate, refreshing, tiny bubbles and hints of citrus, honey, and subtle yeast. RETAIL \$35 / BTL



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.

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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 becoming the producer of the new San Francisco Chronicle Wine Competition. The public tasting shifted from Cloverdale to San Francisco.