



For Immediate Release
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**BERRYESSA GAP VINEYARDS SWEEPS WORLD WINE CHAMPIONSHIPS
Beverage Tasting Institute Awards Gold Medals to All Berryessa Gap Rhone Wines**

Chicago, Illinois. – Four wines from Berryessa Gap Vineyards executed a perfect sweep of the Rhone Varietal World Wine Championships held at the Beverage Tasting Institute in Chicago, Illinois.

UC Davis viticulture researcher and Berryessa Gap Vineyards winemaker Mike Anderson's 2009 Berryessa Gap Durif, Yolo County earned the highest score of 93 points and all four wines entered earned outstanding recommendations of 90+ points, entitling each to display the 2012 World Wine Championships Gold Medal.

In addition to the 2009 Durif, Berryessa Gap's 2009 Petite Sirah, which expresses a different winemaking approach by the ever-experimental Anderson, also earned an excellent rating of 91 points. Durif and Petite Sirah are synonyms for the same grape variety, but at Berryessa Gap, Anderson is making two wines with drastically different profiles.

"The thinking was, we start with the same variety, but produce two very distinct wines," said Mike Anderson. "So we planted two blocks in the vineyard; one block produces Durif, a bold and pristine single variety wine. The second block produces our Petite Sirah, Californian in its purest sense. This planting is dominated by Durif but also contains several other varieties that are rhythmically dispersed throughout the block. The fruit is harvested as a vineyard and co-fermented, producing a wine distinct in its make-up and complexity."

Both of the other wines entered, the 2009 Berryessa Gap Syrah (92), which the winery says has already sold out, and the soon-to-be-released red blend 2008 Berryessa Gap Rocky Ridge Collection, "*Tradition*" (91) earned excellent recommendations.

"*Tradition* is a winemaker-crafted blend of primarily Zinfandel and Durif, two of our most iconic Californian wines," said Berryessa Gap Vineyards Partner Corinne Martinez. "Our winery is justifiably proud of the 2008 *Tradition* and we are looking forward to sharing it, first to our wine club members and then to the public when we release it this September."

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The Beverage Tasting Institute's profile describes *Tradition* as "Ruby black color. Aromas of salted caramel chocolates and dried sour cherries with a supple, dry-yet-fruity medium-to-full body and tangy, black raspberry, peppery spice, and apricot accented finish. A delicious, vibrant, and intriguingly flavorful red blend."

All four gold medal winning wines were made from fruit harvested from Berryessa Gap Vineyards located between Winters, CA and Lake Berryessa. Their Cobel Ranch Vineyard, located in the foothills of the California Coastal Range which separates Yolo and Napa counties, was planted over a decade ago and occupies former sheep grazing land that once produced champion rams. The rugged terrain doesn't faze fifth generation Yolo County farmer Dan Martinez who, along with farming partner Santiago Moreno, produced the rootstock, planted the vineyard and now cultivate the grapes.

The California State Fair 2012 Commercial Wine Competition has also recently awarded two Best of Class awards for the 2011 Berryessa Gap "*Horseshoe*" Chardonnay and 2009 Berryessa Gap Petite Sirah. Each received a silver medal and a recommended rating of 90.

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Berryessa Gap Vineyards produces classic California Zinfandel and Petite Sirah, as well as Syrah, Tempranillo, and several white wines. Tasting room hours at 15 Main Street in downtown Winters, CA are Thursday 4:30pm-8:30pm, Friday 12-8:30pm, Saturday 11:00am-8:30pm, and Sunday 11am-4pm. The winery tasting room located at 27260 Hwy 128, Winters, CA is open Tuesday through Saturday from 12pm-4pm and by appointment. Please visit their website for more information: www.berryessagap.com