

June 10, 2013
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**WINNERS SELECTED AT THE WASHINGTON STATE WINE COMPETITION IN
YAKIMA ON SATURDAY.**

The winners of The Washington State Wine Competition were announced at the Ultimate Wine Experience Awards Reception on Saturday at State Fair Park in Yakima. This is the 33rd edition of the annual wine competition, which is strictly for Washington State wines. The 15 qualified judges awarded gold, silver, bronze medals and special awards to the winners on Friday, June 7th.

The judging team consisted of the following:

Bruce Watson – Bruce has been in wine quality management for over 20 years, formally with Corus Brands as their Director of Quality Control and is currently wine consulting in all aspects of production and quality management programs. He is currently teaching at South Seattle Community College. Bruce has judged the Washington State Wine Competition for many years.

James St. Clair, Assistant Winemaker and Viticulturist for Washington Wine and Beverage Company which includes Silver Lake Winery at Roza Hills, Glen Fiona, Girly Girl Wines, Leone Wines, Orca Wines and Brown Box Wine.

Robert Takahashi – Robert has been in the wine industry for over 20 years, in vineyards, hospitality, and production. Robert spent many years at Columbia Winery in Lab and Cellar production. He became the assistant winemaker at Brian Carter Cellars in 2009.

Juergen Grieb – Owner, winemaker of Treveri Cellars. Juergen was born and raised in Trier, Germany where he received his formal winemaking and sparkling winemaking degrees. While in school he learned to produce some of the finest Rislings in the Mosel-Saar-Ruwer at Karthausenhof Winery. He studied under the tutelage of Herr Breiling and Christoph Tyrell, two of Germany's most decorated winemakers. After earning his formal degrees and finishing his apprenticeships in Germany, Juergen came to Washington State in 1982 and has been making quality wine ever since. He has more than 30 years of winemaking experience, making wines from every growing region in the state. He continues to craft premium wines at Treveri Cellars, which is Washington's only sparkling wine house.

Cheryl BarberJones – Cheryl graduated from Washington State University in 1976, with a BS in Food Science. Her first job was with Chateau Ste Michelle as a lab technician. In 1981 she was promoted to Chateau Ste Michelle's Assistant White Winemaker and in 1984 she became their head winemaker. In 1990, Cheryl left Chateau Ste Michelle and one year later started her own business as a wine consultant. In 1991 to 2004 Silver Lake Winery employed her as their winemaker. Today, she continues to consult for Cavatappi, Rock Meadows, Northwest Totem Cellars, Cuillen, Des Voigne Cellars, Sincerra Cellars, Medicine Creek, Anton Ville, and many home winemakers. Cheryl also enjoys making wine at home under the label "BarberJones".

David Kennell - David has been with Forgeron Cellars for 4 years, 2 years as their assistant winemaker. He has also been the Irrigation Manager for Seven Hills Vineyard for 5 years. David has been an avid wine consumer for over 20 years.

Christian Grieb - As a young man, Christian was exposed to the ins and outs of winemaking in Washington State by working with his father, Juergen. With one of the state's best winemakers as his teacher, his interest in winemaking peaked immediately, and he's been hooked ever since. With an aptitude for business, Christian earned his BA in Business Administration from Seattle University, and has since translated his business skills to Treveri Cellars, where he now works alongside his father. Since beginning his career at Treveri, Christian has completed two harvests

as the Assistant Winemaker, and has enrolled at UC Davis in the Winemaking Certificate program. With his father, Christian continues to craft some of the finest sparkling wines in the United States.

Kerry Shiels – Winemaker for Cote Bonneville, Kerry received her Masters Degree in Viticulture and Enology from U.C. Davis in August, 2009. She has been immersed in DuBrul Vineyard and Cote Bonneville since 2005, under Stan Clarke’s tutelage and Co Dinn’s mentorship. After earning her Engineering degree from Northwestern University in Chicago, she worked for two years in Torino Italy in Fiat’s management development program. She was transferred to Case New Holland world headquarters in Chicago, working there for 18 months before deciding to enter the world of wine. Kerry worked the 2006 vintage at Joseph Pehelp Vineyards in Napa, the 2007 harvest at Tahbilk in Australia, followed by the 2007 vintage at Folio, Michael Mondavi’s Napa Winery. During the 2008 harvest, Kerry served as the assistant white winemaker to Rich Arnold at Robert Mondavi Winery in Napa. She worked the antipodal harvest at Tapiz in Argentina in 2010 and then returned to work full time at Cote Bonneville.

Brian Carter – Owner, winemaker of Brian Carter Cellars. If there is a constant star in the world of Washington wines, that star is Brian Carter. Since his arrival in 1980 to the small Washington wine industry (only sixteen wineries) to today which numbers well over 700 wineries, Brian Carter’s influence has helped propel the industry to the international presence it deservedly commands. His involvement as winemaker, consultant, and guide to dozens of wineries has helped elevate Washington wines from a regional industry to an international powerhouse. Among Brian’s many accomplishments, he is the only three-time recipient of the Pacific Northwest Enological Society’s Grand Prize. Brian’s early and natural curiosity lead him to study microbiology at Oregon State University and while there, discovered his appreciation for the wines of Oregon. After two years at University of California-Davis School of Enology, Brian honed his winemaking skill with stints at esteemed California wineries Mount Eden Vineyard and Chateau Montelena before returning to the Pacific Northwest. His first winemaking successes came with Paul Thomas Winery. At a competition held at Windows of the World in New York, Brian’s 1983 Paul Thomas Cabernet outscored most of the wines including a Chateau Lafite-Rothschild. His early success did not fade. Twice touted as “Winemaker of the Year” by Washington Magazine, Brian’s work at Paul Thomas garnered many more awards, including the Grand Prize from the Pacific Northwest Enological Society for his 1986 Chardonnay. This string of accomplishments led Brian to pursue a career as a consulting winemaker for a series of young wineries including McCrea Cellars, Hedges Family Cellars, Randall Harris, Silver Lake, and many more. Brian was chosen as the Honored Vintner at the 2007 Auction of Washington Wines. After years of producing wines for others, Brian created a small production of his own wine “Solesce” in 1997. The initial production of 80 cases, produced at the Apex winery where Brian was residing as winemaker and co-owner, quickly sold out and set the pace for what was to come. Brian’s passion for winemaking has always been his hallmark. With the introduction of his signature series of wines in 2006, he completed one aspect of his outstanding career and began another with his unique collection of premium wines under the Brian Carter Cellars label.

Dr. Wade Wolfe – Hogue Cellars General Manager for many years. After leaving Hogue Cellars in 2004, Wade with his wife Becky Yeaman concentrated full time on their Thurston Wolfe Winery. Thurston Wolfe was named Washington Winery of the year several years ago for producing many outstanding award winning wines. Wade has a Bachelor of Science Degree in biochemistry and a PH.D. in grape genetics from UC Davis. 2011 marks Wade’s 34th crush in Washington State. Wade is widely recognized as one of the most knowledgeable viticulturists in the country and is the only winemaker with a PHD in Yakima Valley.

Eric Degerman – is a journalist, professional wine judge and President of GreatNorthwestWine.com and Wine News Service. He co-founded Wine Press Northwest, a

quarterly consumer magazine and spent 25 years as an editor and reporter at the Tri-City Herald. He lives in Richland, Washington with Traci, his wife of 21 years and their cat, Ichiro. His judging history includes the San Francisco Chronicle Wine Competition, British Columbia Wine Awards, Grand Harvest Awards, Long Beach Grand Cru, Northwest Wine Summit, Okanagan Fall Wine Festival, Oregon's Greatest of the Grape, Riverside International Wine Competition, Tri Cities Wine Festival and the Washington State Wine Competition and Wine Press Northwest.

Rich Hood – is an assistant winemaker for Coventry Vale Winery. He has a Master's Degree in Enology from UC Davis, worked in the wine industry in both California and Washington. Rich is a board member of the Washington Wine Technical Group.

Andy Perdue - Owner and Editor of Wine Press Northwest Magazine, has judged for many years at Washington State Wine Competition, Northwest Wine Summit, Dallas Morning News Competition, Oregon State Fair, San Francisco Chronicle, Riverside Competition, Okanagan Competition. Andy is a Washington native and has been a journalist for over 20 years. His first book "The Northwest Wine Guide: A Buyers Handbook" was published in July 2003.

Sara Gagnon – Sara spent 2000-2004 as head winemaker at Olympic Cellars. In 2005 she became owner/operator and winemaker of Harbinger Winery in Port Angeles. She has judged the Washington State Wine Competition for many years.

Scot Overturf - Scot is a Sommelier, wine consultant, writer and professional wine judge. He has judged the Washington State Wine Competition for several years and participated in tastings in Portugal, Chili, Rhone and South Australia.

This year our judging panel chose Bronze, Silver, Gold and Double Gold Medals from the 275 entries. Some of the medal winners will be served during the Central Washington State Fair, September 20th through September 29th in the Fair's wine garden located in the historic Agriculture Building.

A list of the winning wines is attached in a separate file: