



Thirteenth Annual 2007 Pacific Coast Oyster Wine Competition

www.oysterwine.com

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FOR IMMEDIATE RELEASE

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Walruses and Carpenters in Los Angeles, San Francisco, and Seattle Pick Best West Coast Wines for Oysters

"Oysters come and walk with us!..."

Through the Looking Glass, Lewis Carroll

SEATTLE: Thirty-seven oyster-loving food and wine writers, restaurateurs, oyster growers and oyster lovers at-large have selected ten equal winners from 20 finalist wines in the **2007 Pacific Coast Oyster Wine Competition**, a popular annual dating service to find the best West Coast wine matches for oysters. Three Oregon and seven California white wines, including five crisp Sauvignon Blancs, three bright, refreshing Pinot Gris, a dry Chenin Blanc and a crisp, unoaked Chardonnay prevailed over 185 entries in the only wine competition to judge a wine by how it goes with a food.

Taylor Shellfish Farms of Shelton, WA, sponsor of the Competition, is pleased to congratulate the **2007 Oyster Award** winners:

- Brassfield Estate Winery** 05 Sauvignon Blanc (CA)
- Dry Creek Vineyard** 05 Sonoma County Fume Blanc (CA)
- **Dry Creek Vineyard** 06 Dry Chenin Blanc (CA)
- **Geyser Peak Winery** 06 Sauvignon Blanc (CA)
- Hall** 06 Sauvignon Blanc (CA)
- **Kenwood Vineyards** 06 Sauvignon Blanc (CA)
- *King Estate Winery** 05 Signature Pinot Gris (OR)
- *Martin & Weyrich Winery** 06 Unwooded Chardonnay (CA)
- Sweet Cheeks Winery** 06 Pinot Gris (OR)
- *Willamette Valley Vineyards** 06 Pinot Gris (OR)

*Prior "Oyster Award" Winner

**Multiple prior "Oyster Awards"

Few wines go with oysters, a vibrant combination of minerals, sweetness and the sea. That is why the Competition identifies, on an annual basis, a group of great "oyster wines" that restaurants can offer with oysters on the half shell, an increasingly popular menu item. The Competition is organized by its founder, Jon Rowley.

Taylor Shellfish Farms invited West Coast wineries to submit their best "oyster wines", typically dry, crisp, clean-finishing white wines. Each wine is blind tasted with a Kumamoto oyster. The judge chews the oyster well, then smells and tastes the wine, then rates the "bliss factor", the wine's affinity for the oyster. In a weeklong Preliminary Judging at **Anthony's HomePort at Shilshole Bay** in Seattle, five veteran Preliminary Judges consumed 1200 Kumamoto oysters in narrowing the contenders to 35 semi-finalists and then 20 finalists. The 20 finalists were tasted with oysters by panels of 12-13 judges April 24 at the **Water Grill** in Los Angeles, April 25 at **One Market Restaurant** in San Francisco and April 26 at **Anthony's HomePort at Shilshole Bay** in Seattle.

Some of the competition judges claim they have the best job in all of food and wine. The Walrus and Carpenter never had it so good. "I wait all year for this", says long time Los Angeles judge, LA Weekly restaurant critic and 2007 Pulitzer winner, **Jonathan Gold**.

With oysters on the half shell enjoying fast-growing nationwide popularity, **Oyster Award** winners receive immediate and substantial sales benefits and publicity. Oyster lovers and a growing list of North American restaurants serving oysters await the Competition results. "Oyster Award" winning wineries enjoy immediate sales results. North American restaurants serving oysters await the Competition results. Taylor Shellfish Farms has been gratified to see oysters become part of the winery cultures at many of the winning wineries. 2007 Oyster Award winners will be featured at a special oyster and wine event Friday June 8 at the Monterey Wine Festival www.montereywine.com.

"The search for wines to go with oysters adds to the excitement and culture of oysters", says Bill Taylor, president of Taylor Shellfish Farms. "The acclaim by the wine and restaurant industries as well as the media makes it lots of fun for everyone."

Taylor Shellfish Farms is a fourth generation family owned company producing Manila clams, Mediterranean mussels, geoduck, and five species of oysters for national and international markets. For information on Taylor Shellfish Farms go to www.taylorshellfishfarms.com. For further information on the Pacific Coast Oyster Wine Competition go to www.oysterwine.com or contact Jon Rowley rowley@nwlink.com 206-963-5959.

2007 FINALS JUDGES

LOS ANGELES

Lou Amdur, Proprietor, Lou's Wine Bar

Peter Birmingham, Sommelier, Il Grano

Bob Blumer, aka The Surreal Gourmet

Jonathan Gold, Restaurant Critic, *LA Weekly*; 2007 Pulitzer for Criticism

Stacie Hunt, NPR Wine Journalist

Steven Infield, Manager, Water Grill

Mary Sue Milliken, Chef/Owner, Border Grill and Ciudad restaurants, cookbook author, radio and TV personality

Russ Parsons, Food Writer, *Los Angeles Times*; Author

Dan Fredman, Dan Fredman P. R. & Marketing

William Rice, Contributing Editor, *Sante*

Tim McDonald, Wine Spoken Here

El Don Turner, Food & Lifestyle Editor, *Estylo Magazine*

SAN FRANCISCO

Jon Bonne, Wine Editor, *San Francisco Chronicle*

Jerry DiVecchio, Writer, food-wine-life

Michael Dunne, Food Editor, Wine Columnist, Restaurant Critic, *Sacramento Bee*

John Finger, President, Hog Island Oyster Co.

Gilian Handelman, *Wine & Spirits Magazine*; Paul Marcus Wines

Millie Howie, Wine Writer

Michele Anna Jordan, *Press Democrat*; *Wine Enthusiast*; "Mouthful" KRCB-FM

Jan Newberry, Senior Editor, *San Francisco Magazine*

Robert Thompson, Wine Writer

John Hulihan, Director of Beverage and Service, Lark Street Restaurant Group

Steve Pitcher, Contributing Editor, *Wine News*

Eric Quanstrom, Director of Marketing, Appellation America

Tim TeichGraeber, Wine Writer; *San Francisco Chronicle*; *Minneapolis Star-Tribune*; *Cooking Pleasures*

SEATTLE

Angela Allen, Freelance Writer

Tom Arthur, Senior Manager, Elliott's Oyster House

***David Bailey**, Consulting Sommelier

Shannon Borg, Lifestyle Editor, *Seattle Magazine*

***Chuck Hill**, Wine Writer; Author; Publisher, *Joy of Oysters*

***Doug King**, Metropolitan Market-Sand Point, Wine Steward; Anthony's Oyster Games Hall of Fame

Richard Kinssies, Proprietor, Wine Outlet; Wine Columnist, *Seattle P.I.*

***Dan McCarthy**, Proprietor, McCarthy & Schiering Wine Merchants

Craig Miller, "Wine Guy", Top Foods

Bill Taylor, President, Taylor Shellfish Farms

***Gerry Warren**, Judging Committee Chair, Seattle Wine Society

Oyster Bill Whitbeck, Taylor Shellfish Farms; co-author, *Joy of Oysters*

***Preliminary Judge**

PHOTOS AVAILABLE

*"Oysters are a celebration...romantic, sexy, luminous...
The right wine makes them even more so." Sheila Lukins*

As I ate the oysters with their strong taste of the sea and their faint metallic taste that the cold white wine washed away, leaving only the sea taste and the succulent texture, and as I drank their cold liquid from each shell and washed it down with the crisp taste of the wine, I lost the empty feeling and began to be happy and to make plans."

*"A Good Café on the Place St. Michel"
from **A Moveable Feast**
by Ernest Hemingway*