

April 26, 2010

PRESS RELEASE

KILL DATE: April 1, 2011

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4 OR, 3 CA AND 3 WA WHITE WINES SHARE TOP HONORS IN 2010 PACIFIC COAST OYSTER WINE COMPETITION

*“Oysters on the half shell are a celebration...romantic, sexy, luminous.
The right wine makes them even more so.” Sheila Lukins*

SEATTLE: As the conclusion to the 2010 Pacific Coast Oyster Wine Competition, Taylor Shellfish Farms of Shelton, WA, its sponsor, is pleased to announce the ten winners of the coveted “Oyster Award”. Out of 167 wines entered, 20 finalist wines were judged with oysters by 34 oyster-loving wine and food professionals at the Water Grill in Los Angeles, Sutros at the Cliff House in San Francisco and Anthony’s at Shilshole Bay in Seattle. The mission: find the ten best West Coast “oyster wines”. Judges chew the oyster well, sip the wine and rate what we call the “bliss factor”. A wine competition that is more about oysters than the wine.

“Not many wines go with oysters,” says Lane Hoss, Vice President of Marketing for Anthony’s Restaurants. “That’s why we are thankful for this competition. Oysters are becoming more popular. We wait for the results every year.”

It used to be French wines, Muscadet, Chablis and such that were recommended with oysters. With so many wineries on the West Coast, local wines to go with West Coast oysters seemed a fundamental need. That is why Taylor Shellfish Farms started the Pacific Coast Oyster Wine Competition 16 years ago. It is kind of a dating service for West Coast wines and oysters. “The search for the best West Coast “oyster wines” adds to the excitement and culture of oysters”, says Taylor President, Bill Taylor.

Wineries from California, Idaho, Oregon and Washington were invited to submit their best “oyster wines”, typically dry, crisp, clean finishing wines that don’t get in the way of the next oyster, a vibrant combination of sweetness, minerals, and the sea. It took a week for five preliminary judges to narrow the 167 entries (CA 108, ID 3, OR 26, WA 30) to 30 and then to 20 finalists. The finalists were judged, again with oysters, in the three cities. The ten wines with the highest combined scores were awarded the prestigious 2010 “Oyster Awards”.

Taylor Shellfish Farms is pleased to congratulate the 2010 Oyster Award recipients:

Acrobat 08 Pinot Gris (OR)
Anne Amie 09 Pinot Gris (OR)
Anne Amie Cuvee A 09 Muller-Thurgau (OR)
****Chateau Ste Michelle** 08 Sauvignon Blanc (WA)
CMS White 08 (WA)
***Columbia** 08 Pinot Gris (WA)
Franciscan 08 Sauvignon Blanc (CA)
Heitz 09 Sauvignon Blanc (CA)
***King Estate** 08 Pinot Gris (OR)
****Kunde** 09 Sauvignon Blanc (CA)
*Prior Oyster Award winner **Multiple prior Oyster Awards

Taylor Shellfish Farms is a fifth generation family-owned company producing oysters, Manila clams, Mediterranean mussels, geoduck and shellfish seed for national and international markets. For information on Taylor Shellfish Farms go to www.taylorshellfish.com. For information on the Pacific Coast Oyster Wine Competition visit <http://www.oysterwine.com>.