



Fourteenth Annual Pacific Coast Oyster Wine Competition

www.oysterwine.com

Call to Entry

February 19, 2008

SEATTLE: The **2008 Pacific Coast Oyster Wine Competition** is underway! The Competition seeks to identify the ten best West Coast wines to go with oysters. Typically “oyster wines” are dry, crisp, clean-finishing white wines. Judges include food and wine writers, restaurateurs, retailers, oyster growers and other oyster-loving individuals without winery affiliations. British Columbia, California, Idaho, Oregon and Washington wineries are invited to submit entries for this popular annual dating service for West Coast oysters and wines. The Competition, sponsored by Taylor Shellfish Farms of Shelton, Washington, will select 10 equal winners for the coveted 2008 **“Oyster Award”**. For entry information go to www.oysterwine.com or contact competition organizer Jon Rowley 206.963.5959 rowley@nwlink.com.

Oysters on the half shell are one of the fastest growing restaurant trends with more and more varieties coming to market each year. **“Oyster Award”** winning wineries enjoy immediate sales results. Restaurants serving oysters use **“Oyster Award”** wines on wine lists, regular by-the-glass programs and special oyster bar features.

Wines are judged blind, each with a Kumamoto oyster. Judges rank the “bliss factor”. **Deadline for entries is 6:00 pm, March 28.** Preliminary Judging will take place in Seattle April 1-7. Five veteran preliminary judges will select 20 wines for the Final Judgings which will be held April 22 in Los Angeles, April 23 in San Francisco and April 24 in Seattle with a panel of 12 judges in each venue. Scores in the three cities are combined to select the 2008 **“Oyster Award”** winners.

Taylor Shellfish Farms is a fourth generation family-owned company producing Manila clams, Mediterranean mussels, geoduck and oysters for national and international markets. For information on Taylor Shellfish Farms go to www.taylorshellfish.com.

There is something about oysters! For 2000 years writers have tirelessly boosted their lusty reputation and they continue to do so. In addition to being a fun and truly unique food experience...we consume them alive with their primal oceanic essences... oysters are low in fat, high in protein and chock full of healthful vitamins and minerals including more zinc than any other food. With oysters on the half shell growing in popularity, “oyster wines” are an exciting new wine category. There aren't many wines that pair well with oysters but when one clicks...bingo!...it's a beautiful thing.

Remember that the deadline for entries is 6:00 pm, March 28.

CONTACT: Jon Rowley 206.963.5959 rowley@nwlink.com