

Lonely Oyster Seeks Loving

Match - It's not exactly in our bailiwick, but we thought you'd be interested to know that the **2009 Pacific Coast Oyster Wine**

Competition, a popular, annual "dating service" for West Coast wines and oysters, is underway. The Competition seeks to identify the ten best West Coast wines to go with West Coast oysters.

California, Idaho, Oregon and Washington wineries are invited to submit their best "oyster wine". The Competition, sponsored by

Taylor Shellfish Farms of

Shelton, Washington and

organized by founder **Jon**

Rowley of Jon Rowley &

Associates, Seattle, will select

10 equal winners for the coveted "Oyster Award". Judges include oyster-loving food and wine writers, restaurateurs and retailers.



With oysters on the half shell one of the fastest growing restaurant trends, "oyster wines" have become an important niche wine category. Typically oyster wines are dry, crisp, clean-finishing white wines. Restaurateurs have traditionally looked to France for wines like Muscadet and Chablis to pair with oysters. The idea behind this competition is to identify West Coast wines to go with local oysters. Deadline for entries is 6:00 pm, March 20. Wines are judged blind, each with a Kumamoto oyster. Preliminary Judging will take place at **Anthony's Homeport at Shilshole Bay in Seattle**, March 24 through April 2. Five veteran judges will select 20 wines for the Final Judgings to be held April 21 at the **Water Grill in Los Angeles**, April 22 in San Francisco and April 23 at **Anthony's HomePort on Shilshole Bay in Seattle** with a panel of 12 judges in each venue. Scores in the three cities are combined to select the ten 2009 "Oyster Award" winners, which will be announced on Monday, April 27. Stay tuned for the winner (www.oysterwine.com).

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