



Marchesi Vineyards
3995 Belmont Drive, Hood River, OR 97031
www.marchesivineyards.com • franco@marchesivineyards.com

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Contact: Franco Marchesi: 541-386-1800

MARCHESI VINEYARDS DOES IT AGAIN!
MARCHESI'S PRIMITIVO WINS 'BEST OF CLASS'
AT PREMIERE 2011 SAN FRANCISCO WINE COMPETITION

Marchesi Vineyards' 2009 Primitivo, Valentino won a 'Best of Class' at the San Francisco Chronicle Wine Competition, proclaimed the "Largest Wine Competition of American wines in the World", earlier this month.

The San Francisco Chronicle Wine Competition was held in Sonoma County, California, with a week of judging ending January 8, 2011. Judges, consisting of 55 professional wine experts within the media, restaurant and hospitality, winemaking and retail wine industries, evaluated the entries. The SFCWC broke the records with a staggering 5,050 entries, from 23 states.

"Still gloating from the previous years huge award of a 'Double Gold' win for the Sangiovese 2008 Emma in 2010 at the same important wine competition, we were thrilled to receive the news of the multiple awards to Marchesi Vineyards' wines; 'Best of Class' for the Primitivo, 'Silver Medal for the Uvaggio, and Bronze Medals for the Pinot Noir, and Dolcetto.

Marchesi Vineyards is a relatively new winery established in Hood River, Oregon In 2004, Marchesi began planting his favorite Northern Italian grapes on his Columbia Gorge property where the latitude is similar to his hometown in the Piemonte region of Italy where he was born and raised. The vintner currently sells six different Italian varietal wines.

The Marchesi Primitivo, named “Valentino,” after Franco’s dad, was awarded ‘Best of Class’ out of a total of 19 medal-winning Primitivo wines: four Golds, nine Silvers, and six Bronze medals were awarded in the Primitivo category. The Marchesi Primitivo Valentino retails for \$25.

“Based on the results of this competition, I feel proud to say Marchesi Vineyards produces the best Primitivo in the Northwest,” Marchesi says. “We purchased these grapes from the Horse Heaven Hills, Columbia Valley, where the climate is preferable for Primitivo grapes.”

We are very proud of the Uvaggio named ‘Cereja’ which was awarded a Silver Medal in the Italian Varietals and Blends Category. The Uvaggio is a blend of 25% Sangiovese, 25% Syrah, 25% Dolcetto and 25% Barbera.

Award winners will be featured at a public tasting on February 19 at Fort Mason Center’s Pavilion in San Francisco. Complete results of the 2011 San Francisco Chronicle Wine Competition can be found online at www.winejudging.com. For more information about Marchesi Vineyards, check out our website at www.marchesivineyards.com or come visit our tasting room.