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### ***Ferrari-Carano Vintners Inn Estate Olive Oil Is Best of Show***

SANTA ROSA, CA (June 15, 2010) – Ferrari-Carano Vineyards Vintners Inn Estate Olive Oil was named Best of Show Olive Oil by the 2010 Sonoma County Harvest Fair. According to Cheryl McMillan of Ferrari-Carano Vineyards, the winning oil is a blend of all the olives grown on the Vintners Inn Estate: coratina, frantoio, leccino, maurino, and pendolino. The judges were impressed with the balance of fruit, bitterness and pungency of the winning oil.

The Sonoma County Fair Olive Oil judging took place on June 11 at Sonoma County Fairgrounds. The judging was moved to June in 2009 to capture the freshest taste in newly bottled vintages of oils.

Certified Olive Oil Tasters Franco Dunn, Julie Menge and Fran Gage selected five double gold medal winners in addition to the Best of Show oil. Earning Double Gold designations were Deergnaw Olive Oil for its Extra Virgin Chamise Road blend, Gloria Ferrer Caves & Vineyard for its Extra Virgin Olive Oil blend, Cypress Hill Farm for its Certified Organic blend, and The Olive Press for its citrus flavored Lime Olive Oil.

A complete list of winners follows this release.

Anne Vercelli, coordinator for the judging panel, was thrilled to have 47 oils entered this year, up from last year's 37 entries.

Judge Fran Gage, author of *The New American Olive Oil*, pointed out that California olive oils are varied and interesting to judge because so many varieties are grown here and there is no hesitation about trying combinations of blends that aren't traditional.

The rest of the professional food competition will be conducted in September when the Fair will judge vinegars, wine lists, appetizers/hors d'oeuvres/side dishes, bread and morning pastries, desserts, and gift baskets. All winning foods are available for tasting at the September 25 Awards Night Gala.

Sonoma County Harvest Fair Awards Night Gala is a celebration of the best of Sonoma County's grapes, wines, and cuisine. Awards are announced for all medal-winning wines selected from the 1000+ wines typically entered in the competition. The Gala is from 7 to 9:30 p.m. in the Harvest Fair Wine Pavilion. More than 500 wines will be poured for tasting. Admission is \$65 per person and includes all tasting plus a souvenir wine glass.

Sonoma County Harvest Fair is a three-day celebration of the region's winemaking, cuisine, and Wine Country lifestyle which includes wine tasting, chef demonstrations, wine seminars, an art show and sale, ongoing jazz performances, the World Championship grape stomp (and more than a dozen qualifying stomps), wine sales, chef demonstrations, microbrew tasting (Saturday only; \$15 admission), farm and harvest agricultural activities for children and adults.

This year Harvest Fair is Friday, October 1 through Sunday, October 3. Fairtime hours are Noon to 7 pm. on Friday and 10 a.m. to 7 p.m. on Saturday and Sunday. Admission to Harvest Fair is \$8 for adults, \$3 for children 7 to 12 years old, and free to children 6 and under.

Wine tasting is available all three days of the fair.

Friday's Pay-One-Price wine tasting by varietal will continue with two wine-tasting sessions offered, one from Noon to 2:30 p.m. and another from 4:30 to 7 p.m. Admission is \$35 per session or \$60 for both sessions. The admission fee covers gate admission to the fair and all wine tasting.

On Saturday and Sunday, tasting wines are organized by winery and tasters will have the opportunity to talk to winery personnel about the wines. Saturday and Sunday wine tasting hours are Noon to 5 p.m. Admission to weekend wine tasting is \$12 which includes a souvenir glass and 4 taste tickets. Additional taste tickets are 4 for \$8.

For more information visit [www.harvestfair.org](http://www.harvestfair.org).

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**Class 1 - Best of Show Olive Oil**

Award	Ferrari-Carano Vineyards	Vintners Inn Estate	Healdsburg, CA
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**Section 51 - So. Co. Grown Olive Oil****Class 1 - Arbequina**

Gold	Chianello Olive Oil		Santa Rosa, CA
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**Class 6 - Manzanillo Blends**

Silver	Ferrari-Carano Vineyards	Ferrari-Carano Estate	Healdsburg, CA
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**Class 7 - Picholine**

Gold	B.R. Cohn Olive Oil Company	Extra Virgin Olive Hill Estate	Glen Ellen, CA
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**Class 9 - Frantoio**

Gold	Ferrari-Carano Vineyards	Ferrari-Carano Mountain Estate	Healdsburg, CA
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**Class 12 - Other Mono Cultivar**

Silver	Grandma's Vineyard	Cortinas	Healdsburg, CA
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**Class 13 - Other Blends**

DGold	Deergnaw Olive Oil	Extra Virgin Chamise Road	Healdsburg, CA
DGold	Ferrari-Carano Vineyards	Vintners Inn Estate	Healdsburg, CA
DGold	Gloria Ferrer Caves & Vineyard	Extra Virgin	Sonoma, CA
Gold	Sister Julie's Olive Oil	Extra Virgin Tuscan Blend	Annapolis, CA
Silver	Chianello Olive Oil		Santa Rosa, CA
Silver	Kendall-Jackson	Extra Virgin Estate Grown	Fulton, CA
Silver	Sonoma Valley Olive Oil Co		Sonoma, CA
Silver	The Olive Press	Certified Organic Urnigiana	Sonoma, CA
Silver	The Olive Press	Extra Virgin Marquesa	Sonoma, CA
Silver	The Olive Press	Italian blend	Sonoma, CA
Bronze	Robledo Family Winery	Extra virgin	Sonoma, CA

**Section 52 - CA Grown Olive Oil****Class 1 - Arbequina**

Silver	The Olive Press		Sonoma, CA
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**Class 2 - Arbequina Blends**

Gold	Dry Creek Olive Co.	Three Orchards	Healdsburg, CA
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**Class 3 - Mission**

Silver	B.R. Cohn Olive Oil Company	Extra Virgin Organic	Glen Ellen, CA
Silver	The Olive Press		Sonoma, CA

**Class 4 - Mission Blends**

Gold	Dry Creek Olive Co.	T. Bucher Family Estate	Healdsburg, CA
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**Class 8 - Sevillano**

Gold	The Olive Press		Sonoma, CA
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**Class 12 - Other Mono Cultivar**

Silver	The Olive Press	Ascolano	Sonoma, CA
Silver	The Olive Press	Koroneiki	Sonoma, CA

**Class 13 - Other Blends**

DGold	Cypress Hill Farm	Certified Organic	Sonoma, CA
Gold	B.R. Cohn Olive Oil Company	Extra Virgin Unfiltered	Glen Ellen, CA
Gold	Dry Creek Olive Co.	Artisan Blend	Healdsburg, CA
Silver	Dry Creek Olive Co.	CA Tuscan	Healdsburg, CA

**Section 53 - California Grown Flavored**

**Class 1 - Citrus - state flavor**

DGold	The Olive Press	Lime	Sonoma, CA
Gold	B.R. Cohn Olive Oil Company	California Mandarin	Glen Ellen, CA
Gold	B.R. Cohn Olive Oil Company	California Meyer Lemon	Glen Ellen, CA
Silver	B.R. Cohn Olive Oil Company	California Lime	Glen Ellen, CA
Silver	Dry Creek Olive Co.	Cara Cara Orange	Healdsburg, CA
Silver	Dry Creek Olive Co.	Meyer Lemon	Healdsburg, CA
Silver	The Olive Press	Blood Orange	Sonoma, CA
Silver	The Olive Press	Lemon	Sonoma, CA

**Class 2 - Herb - state flavor**

Bronze	B.R. Cohn Olive Oil Company	California Basil Garlic	Glen Ellen, CA
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**Class 3 - Any other - state flavor**

Gold	The Smoked Olive	Sonoma Smoked Extra Virgin	Santa Rosa, CA
Silver	The Smoked Olive	Napa Smoked Extra Virgin	Santa Rosa, CA
Silver	The Smoked Olive	Santa Fe Chili Smoked Extra Virgin	Santa Rosa, CA

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