

New Jersey's Unionville Vineyards Wins Gold in International Competition

RINGOES, NJ, JUNE 14, 2010 – Unionville Vineyards announced today that it won an international Gold Medal for their 2008 Single Vineyard Chardonnay, Pheasant Hill for achieving the highest quality and excellence in a wine category. The Gold “Best In Class” Medal for the total Dry White Wine Class was awarded to the vineyard by The International Wine and Spirit Competition. According to the tasting notes, Unionville “stunned the judges into awarding Gold “Best In Class” for this New Jersey Chardonnay with striking honeysuckle notes, ripe melon and mango.”



The International Wine and Spirit Competition (IWSC) was founded in 1969 and is the premier competition of its kind in the world. Its aim is to promote the quality and excellence of the world's best wines, spirits and liqueurs. This standard is achieved through a rigorous two-stage judging process of professional blind tasting and detailed technical analysis. Alister Viner, Wine Merchant for Harrods in London stated, "The

International Wine and Spirit Competition is the pinnacle of wine competitions, looking at all aspects of quality through both taste and analysis. With the caliber of the judges that participate, one can be assured the results are both consistent and a true reflection of the quality." The Competition received entries from over 80 countries worldwide.

Unionville Vineyards' 2008 Single Vineyard Chardonnay, Pheasant Hill was the only wine from the United States in any category to be awarded Gold in 2010 by The IWSC, and one of only nine in the entire northern hemisphere. It is the first US dry white wine to win an IWSC Gold Medal in the last two years, outperforming premium labels such as Beringer, Cakebread Cellars, Robert Mondavi, Stags Leap, and Sonoma Cutrer to take home the Gold.

Unionville Vineyards' Winemaker Cameron Stark is a thirteen year veteran Napa Valley Winemaker and UC Davis educated. He expressed, "It is both an honor and a labor of love that we have the opportunity to grow such high quality grapes in New Jersey and create award winning wines. We are very thankful to our many loyal customers that support local farming and agriculture by enjoying our wines and to the judges of The International Wine and Spirits Competition for recognizing the high quality of our wines". Unionville Vineyards winery is able to indicate the specific block location within the vineyard and the exact rows of grapes harvested for each of their single vineyard wines. Only the highest quality grapes will be harvested by hand from the vineyard. The grapes are field sorted and then sorted a second time at the winery. The picking decision is based almost completely on flavor and structure not on numbers. Stark explained, "We only release a single vineyard wine when we see exceptional quality such as in 2008, nothing is planned until we see how the year goes and we see the

potential. The idea behind it is to highlight, demonstrate and show off the terrior of the land. Certainly we would like to see many Single Vineyard releases but Mother Nature has to be on our side.”

Unionville’s Chardonnay will now move on to the next level of the competition in London and compete with the southern hemisphere’s winners for the “Best Single Vineyard” White Wine Worldwide and the “Best Chardonnay” Worldwide. The worldwide winner’s will be announced by The IWSC on November 17, 2010 at an awards ceremony held at the City of London’s Guildhall.

The 2008 Single Vineyard Chardonnay, Pheasant Hill was limited to 70 cases and can be purchased at Unionville Vineyards and wine purveyors and restaurants throughout New Jersey.