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## SAM SEBASTIANI'S NEW LA CHERTOSA CHARDONNAY WINS GOLD AT SONOMA COUNTY HARVEST FAIR

Sonoma, CA. – October 23, 2014 – Continuing its gold medal winning ways in 2014, the 2013 La Chertosa Chardonnay picked up another gold medal, this time at the prestigious 2014 Sonoma County Harvest Fair.

“This is a very satisfying medal for La Chertosa” explained founder and owner Sam Sebastiani. “The grapes are grown at the Kunde ranch in Kenwood, where my family and I have been sourcing grapes for three generations.”

**La Chertosa** ([www.lachertosawines.com](http://www.lachertosawines.com)) wines are produced primarily from grapes grown in red Tuscan series soils in Sonoma and Amador counties and aged moderately in new and young oak barrels. Their style is described as “Old World” because the wines are balanced, harmonic and wonderfully pleasing with foods.

Garnering awards has become a habit for the wonderfully balanced La Chertosa wines. For example the La Chertosa Zinfandel Fra Paulo has won:

- Double Gold – Best Micro Red – Best of Class of Region – 2014 CSF
- Gold Award – 93 points – 2014 CC
- Gold Award – 90 points – 2014 SDIWC
- Gold Award – 2014 DIWC

The La Chertosa Sangiovese:

- Gold Award – 2014 PDNCWC
- Rated the “Maserati” of California Wines – *Wine Business Monthly*

The La Chertosa Chardonnay:

- Best of Class of Region – 2014 CSF
- Gold Award – 2014 CC
- Gold Award – 2014 SCHF

SCHF – Sonoma County Harvest Fair, CSF – California State Fair, CC – Critics Challenge, SDIWC – San Diego International Wine Competition, DIWC – Denver International Wine Competition, PDNCWC – Press Democrat North Coast Wine Challenge

La Chertosa is named for the magnificent 14<sup>th</sup> century Renaissance monastery in the Tuscan valley of Farneta, Italy where the Sebastiani ancestral roots began. Here Sam's grandfather Samuele Sebastiani learned to make wine in the "Old World" style. Samuele came to Sonoma in 1893, and found that Sonoma closely resembled faraway Farneta in three ways; it boasted a mild Mediterranean climate, had the same red soils and was blessed with gently sloping hillsides. He founded Sebastiani Winery in 1904, one of the first wineries in California. Samuele employed the time-honored techniques taught him by the Chertosinian monks in Farneta, to create in Sonoma, the winemaking style Sam continues in crafting the harmonic flavors in La Chertosa wines.

La Chertosa wines can be purchased at fine wine locations in California, Nebraska and Colorado or by visiting [www.lachertosawines.com](http://www.lachertosawines.com). La Chertosa features 2012 Sonoma Valley Reserve Chardonnay, a 2012 Sonoma Valley Reserve Sangiovese, and a 2012 Amador County Zinfandel. Each wine is small-lot production.

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