

FOR IMMEDIATE RELEASE:



SAM SEBASTIANI'S NEW LA CHERTOSA WINES GARNERING BIG SCORES AND AWARDS

2012 La Chertosa Amador County Zinfandel
is leading the charge

Wins Best Micro Red Award at California State Fair

Sonoma, CA. – July 7, 2014 – As Sonoma-based winemaker and legend **Sam Sebastiani** enters the third chapter of his storied winemaking career, he finds himself being rewarded for what he likes to do best and that is make great old world styled wine.

La Chertosa (www.lachertosawines.com) wines are produced primarily from grapes grown in red Tuscan series soils 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.

In the recent batch of awards announced from various esteemed challenges, La Chertosa has won the prestigious “Double Gold Award – Best Micro Red Award – Best of Class Region award” for the 2012 La Chertosa Reserve Amador County Zinfandel, Fra Paulo, at the 2014 **California State Fair**, additionally the 2012 La Chertosa Sonoma Valley Chardonnay brought home the Best of Class Region at the fair; a Gold Award from the **2014 Critics Challenge** plus a 93 score for the 2012 La Chertosa Amador County Zinfandel and a 90 score from the **San Diego International Wine Competition**. The Zinfandel also took gold at the **2014 Denver International Wine Competition**. Additionally, the 2012 La Chertosa Sonoma Valley Sangiovese won Gold in the **2014 Press Democrat North Coast Wine Challenge**.

“Not knowing what others would think of La Chertosa, I’m very pleased our initial releases are doing so well,” enthused Old World winemaker Sam Sebastiani. “As we

continue this journey and get acknowledgment that our styles are accepted and liked, it only motivates us to try even harder to out do ourselves in future vintages.”

La Chertosa is named for the magnificent 14th 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. 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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