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**Foggy Bridge Winery**

# Press Release

## **Foggy Bridge Winery announces the release of two new vintages: 2008 San Francisco Bay G.E.O. Chardonnay and 2008 Santa Maria Valley, Bien Nacido Vineyard Pinot Noir.**

From the San Francisco Bay Area hillside Kontrabecki Vineyards and the sunny Central Coast Bien Nacido Vineyard, the 2008 GEO Chardonnay and 2008 Pinot Noir make their debut.

**Livermore, CA October 28, 2010:** Winemaker Daryl Groom outdoes himself with the newest vintages of Foggy Bridge wine. Foggy Bridge Winery is proud to introduce the 2008 San Francisco Bay G.E.O. Chardonnay and the 2008 Santa Maria Valley Bien Nacido Vineyard Pinot Noir. The combination of a world class winemaker and outstanding vineyards have brought to fruition sumptuous 2008 selections.

- **Green. Earth. Origin.** A contemporary Chardonnay made from our organically farmed estate vineyard in the San Francisco Bay appellation. The grapes are grown on relatively steep south-facing hillsides, giving them plenty of warm sunshine to fully ripen. The growing season for these grapes is somewhat extended due to the cooling effect of the San Francisco Bay fog which rolls in most evenings. The extended hang time helps concentrate the fruit flavors in the grapes, which were allowed to fully ripen before harvesting cold in the very early morning to retain their freshness. The grapes were gently whole cluster pressed. The juice was racked into small oak barrels where fermentation proceeded for approximately three weeks. 60% of the barrels were allowed to undergo malolactic fermentation to add complexity and rich buttery aromas and a creamy texture. The wine was matured in oak for a further 14 months to help integrate all the aroma and flavor components. Sur lie (stirring of the wine in barrel while on yeast lees) was done each month to help provide a smooth, mouth-filling taste.
- **Santa Maria Pinot Noir.** This well structured 2008 Pinot Noir was crafted with fruit harvested from the Bien Nacido Vineyard in Santa Maria. The wine reflects the quality of the harvest with depth of color and bright fruit, and shows beautiful aromas of Bing cherry, strawberry and pomegranate. Made in the style of French Pinot Noir, its soft, elegant structure and natural, well balanced acidity makes this a perfect food-friendly wine from a premier California vineyard. An original Spanish land grant from the 1830's, the Bien Nacido Vineyard is one of the most well known vineyards in California's Central Coast Region.

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**About Foggy Bridge Winery:**

Foggy Bridge is a winery whose heart lies in the San Francisco- the City by the Bay. We are people with a creative spirit who came together with a shared vision of what we like in wine, namely bright fruit, layered complexity and balance. We believe that wines with these characteristics represent the essence of wine in its simplest form and reflect the best the vineyard has to offer. Our wines are crafted from a different point of view — with our own sense of quality, finesse and taste — to be enjoyed alone or with a meal, with fine cuisine or with a pizza.

- Our business credo is inclusive, tolerant and open to new ideas. We enjoy the unexpected over the predictable. This is reflected in the way we select our grapes and how we make our wines. Our Livermore Valley Estate vineyard, in the San Francisco Bay Appellation, is home to our own organically grown fruit. Green, Earth, Origin aptly sums up our philosophy; respect the earth, treat it well, and it will offer you its soul in the form of fruit that can be gently eased into delicious wine.
- Our wines are crafted to reflect an urban sensibility. Our goal is to deliver excellent quality for a price that works for a casual dinner at home as well as a night out at your local neighborhood hotspot. Clean, contemporary and delicious - wines that work for your urban lifestyle.

For more information about Foggy Bridge Winery visit [www.foggybridgewinery.com](http://www.foggybridgewinery.com)

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