

For Immediate Release

Contact: Julie Ann Kodmur, 707/963-9632, corking@julieannkodmur.com,
www.conigliowines.com or to order wines, 888/726.6796

UPDATE FROM CONIGLIO WINES NEW SAUVIGNON BLANC, HONORS, TRAVELS...

Los Angeles and Napa Valley, California, October 2006---Coniglio Wines has just released its first white wine, the 2005 Sauvignon Blanc Leola. "Leola' is from the Latin meaning "lioness, woman of presence." Our Sauvignon Blanc is named in honor of my mother, Leola, whose uniqueness is commemorated in this wine full of complexity," explains proprietor Charles Coniglio. The grapes for the wine were grown in an alluvial vineyard in Napa Valley and barrel aged for elegance and complexity; the wine is available for \$22.50 from the winery's website, www.conigliowines.com. The label has touches of lavender, a nod to Leola Coniglio's favorite color. The Coniglio family recommends enjoying the wine with roasted chicken or a cream-sauce pasta. Leola, a WWII vet, served in the Pacific theater on Guam, mother of four, was awarded a Life Achievement Award by The American Legion for her contributions over the past 60 years; at home she has worked as a registered nurse for 50 years.

Coniglio in Washington D.C.: Coniglio's new Leola Sauvignon Blanc and 2002 Spring Mountain Cabernet Sauvignon was served at a dinner honoring His Eminence Theodore Cardinal McCarrick, the Archbishop of the Diocese of Washington D.C., at the Papal Embassy in Washington D.C. on October 11.

Coniglio at the Oscars: The rap group *Three 6 Mafia* and actress Mira Sorvino have 'redeemed' their certificate for a tasting of Coniglio wines and artisanal cheeses which were included in the gift baskets presented to the celebrities participating in the 78th Annual Academy Awards® ceremony on March 5 in Hollywood.

The New York connection: Charles Coniglio celebrated his 40th high school reunion at festivities at Cardinal Mindszenty High School in Dunkirk, New York, in early July.

Charles E. Coniglio received The Amistad Award for Individual Achievement at the 20th Annual Amistad Gala on April 29, 2006, at The Westin Long Beach Hotel in Long Beach, California. The event raised more than \$125,000; these funds will support programs and services for individuals with disabilities at Rancho Los Amigos, a leading center for treatment of individuals with disabling illnesses and injuries, based in Downey, California. "Mr. Coniglio was selected for this prestigious award because of his many years of leadership and steadfast support for Rancho Los Amigos (located in Downey, California), including his service as President and Board Member of the Rancho Los Amigos Foundation," explains Greg Waskul, Executive Director of the Rancho Los Amigos Foundation

(www.rancho.org). Charles Coniglio's son Steven spent five months at Rancho Los Amigos after a disabling accident in high school. On April 29 he escorted his father to the podium to receive the award and they made their way through a crowd standing on its feet enthusiastically applauding both of them.

Charles E. Coniglio was born along the shores of Lake Erie in New York State and holds an undergraduate degree in Business Administration from the University of Dayton and a Master's degree in Business Administration from Pepperdine University. His family came to Fredonia, New York, from Cerda (near Palermo, Sicily) around 1891. Charles began his career in the textile business in upstate New York, later moving to New Jersey and on to California in 1980. There he started his own business and, in 2001, founded Coniglio wines with his son Steven C. Coniglio and family friend Craig Becker.

"Our goal is to produce hand crafted single vineyard wines which reflect the uniqueness and express the nuances of Cabernet Sauvignon from each mountain district in the Napa Valley," the Coniglio family explains. The winery's current releases are the 2005 Leola Sauvignon Blanc (from the Napa Valley) and a 2002 Cabernet Sauvignon (from the Spring Mountain District sub-appellation in Napa Valley), a 2002 Cabernet Franc (from the Napa Valley) and a 2002 Cabernet Sauvignon (from the Atlas Peak sub-appellation of the Napa Valley). What is unique about Coniglio wines? "It's our vision for making single vineyard wines primarily from the mountain districts in Napa Valley, because they produce wines of great concentration and balance," explains Charles.

The Coniglios recruited long time family friend, experienced mountain winemaker Craig Becker, to source vineyards and make Coniglio wines. "We began with one vineyard in 2001 from the Spring Mountain District, and over the course of four years have discovered unusual vineyards in Diamond Mountain, Atlas Peak, Howell Mountain and Oakville," said Craig. "As we find the right combination of site, soil, and vineyard quality, we plan to secure long term contracts and produce single vineyard wines." Craig Becker emphasizes artisanal winemaking techniques, such as many passes through the vineyard when harvesting to insure optimal ripeness of each grape. He also insists that grapes be sorted several times both in the vineyard and at the winery---this being another assurance of superb quality in the finished wine. In the cellar, his meticulous techniques include cold soaks and the judicious use of 'wild' (or 'native') yeast as well as malolactic fermentation, and a very fine-tuned approach to the use of oak---whether new or used, American or French.

#

#

#