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CHARLES CONIGLIO RECEIVES AMISTAD AWARD HIGHEST HONOR FROM RANCHO LOS AMIGOS

Los Angeles, California, spring 2006---Charles E. Coniglio, a southern California-based entrepreneur and owner of Coniglio Wines (www.conigliowines.com), 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 and Steven accepted the Amistad Award](#) from the event's [Co-Chair, Carmen O. Perez](#), Vice President of the Board of Directors of Rancho Amistad, [and Master of Ceremonies](#) and [Los Angeles County 4th District Supervisor Don Knabe](#). A record for this event was that 540 seats had been purchased; more than \$42,000 of the total raised came from the silent and live auctions. Mr. Coniglio's fellow honorees included AT&T, world-renowned physician Salah Rubayi, M.D., and Richard Daggett, President of the Polio Survivors Association.

More information on next year's event is available from www.rancho.org or by calling 562/401-7053. Rancho Los Amigos is sponsoring [the Rancho Golf Classic on August 14 at Friendly Hills Country Club in Whittier, CA.](#)

To highlight the landmark anniversary year of the event, previous Amistad honorees including actress Betty White, Olympic champion Rafer Johnson, civic leader James C. Hankla, the Port of Long Beach, The Academy of Television Arts & Sciences and physician Jacquelin Perry, M.D. were special guests of honor.

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.

Like his father, Steven C. Coniglio was born along the shores of Lake Erie in New York. In 1980 at the age of seven, he moved with his family to California. Steven was an accomplished athlete, playing every sport from ice hockey, baseball, soccer, basketball, football and wrestling to golf. In his senior year of high school he suffered a spinal cord injury from an accident during wrestling practice. Doctors at Western Medical Center gave him no chance of walking again; yet after treatment at Rancho Los Amigos he was able to walk again. "He had a one in a million chance," explains Greg Waskul. "Only because he possesses incredible determination and was a champion athlete did he overcome the odds," Waskul adds. After leaving Rancho, Steven went on to graduate with his high school class and then went on to graduate from the University of Southern California with a Bachelor of Science degree in Business Administration. He helped start a website hosting company which today is one of the largest hosting companies in the world. He is now applying his entrepreneurial skills to the family's wine business.

Coniglio Wines is based in St. Helena, Napa Valley, California and offers wines made from several different sub-appellations within the Napa Valley. The winery's current releases are 2001 Cabernet Sauvignon (Spring Mountain), \$45; 2002 Cabernet Franc (Napa), \$35; 2002 Cabernet Sauvignon (Spring Mountain District), \$45; and 2002 Cabernet Sauvignon (Atlas Peak), \$45. Prices are those available by purchasing the wines at www.conigliowines.com.

"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," explains Steven Coniglio.

Later this year the winery will release 2005 Sauvignon Blanc (Napa Valley), 2003 Cabernet Franc (Napa Valley), 2003 Cabernet Sauvignon (Spring Mountain), 2003 Cabernet Sauvignon (Atlas Peak) and 2005 Leola, a Napa Valley Sauvignon Blanc.

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.

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