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**THE GALLO FAMILY ANNOUNCES THE WINNERS OF THE  
2008 GALLO FAMILY VINEYARDS GOLD MEDAL AWARDS**

*Seven Artisanal Businesses Recognized as the Finest in Culinary  
Craftsmanship Across the United States*

**NEW YORK, April 30, 2008** – For the third consecutive year, the Gallo family conducted a nationwide search for the country’s top artisanal food producers, demonstrating excellence in culinary craftsmanship across seven determined food categories. After a three month-long national call-for-entries and a detailed judging process of close to 300 foods, the Gallo Family today announced the winners of the 2008 Gallo Family Vineyards Gold Medal Awards program in New York City.

The multitude of foods came from all corners of the country and their diversity and quality was astounding with a line-up ranging from catfish and antelope to lavender-jalapeno caramels and chili-garlic plantain chips. Just a month ago, a blind tasting was conducted among the panel of judges and after careful evaluation, seven Grand Prize winners were determined based on taste, dedication to standards of high quality production, sustainability and traditional artisanal methods of food producing. The following food producers emerged as the winners:

- **Outstanding Bread/Baked Good:** Heather and Kevin Knight of Anjou Bakery for their Fruit Nut Crostini, Cashmere, WA
- **Outstanding Condiment/Oil Vinegar:** Ted Dennard of Savannah Bee Company for their Sourwood Honeycomb, Savannah, GA
- **Outstanding Confectionery Good:** Kathy Moskal of verē Chocolates for their Purist Salty Caramel +Cacao Nibs, New York, NY
- **Outstanding Dairy:** Mariann Janosko and Gerald J. Onken of Lake Erie Creamery for their Blomma cheese, Cleveland, OH
- **Outstanding Fish or Seafood:** Scott Hattersley of Sugartown Smoked Specialties, Inc. for their Natural Smoked Tasmanian Trout, West Chester, PA
- **Outstanding Fruit or Vegetable:** Jeni Britton Bauer of Jeni’s Splendid Ice Creams for their Sour Cherry Lambic Sorbet, Columbus Ohio
- **Outstanding Meat and Charcuterie:** Mark DeNittis of Rocky Mountain Trading Enterprises, LLC for their Duck Breast Prosciuttinni, Aurora, CO

“It was quite a challenge to pick the Grand Prize winners, given the incredibly high caliber of foods that were submitted this year,” said Gina Gallo, third generation winemaker for Gallo Family Vineyards. “Ultimately, after much thoughtful consideration, we felt these seven food producers stood out from the rest due to the dedication they demonstrated to culinary excellence, their commitment to using only the

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\*In states where permitted

finest, purest ingredients and, of course, because of the products' outstanding taste. As my family celebrates its 75<sup>th</sup> anniversary of winemaking this year, it is especially momentous to honor this hard-working group of people who started out much like my grandfather Julio and great-uncle Ernest, and we are thrilled to welcome them into our extended family today."

The most prestigious prize, the signature "**All Artisanal Award**," was also presented today to the family-owned business that best exemplifies exceptional culinary craftsmanship and stands as an inspiration to other food industry professionals. After carefully reviewing each winner's background, the Gallo family selected Mariann Janosko and Gerald Onken of Lake Erie Creamery due to their entrepreneurial spirit, tenacity and ongoing dedication to provide their community with an exceptional hand-crafted product everyone can enjoy. They will receive a trip to Aspen, CO in June 2008 to attend the *Food and Wine Classic*, showcasing their winning product alongside the Gallo family to influential members of the culinary community.

Each Grand Prize winner received a \$5,000 business development grant to help nurture their commitment to excellence in culinary craftsmanship, an annual membership to the Chefs Collaborative (a not-for-profit organization fostering sustainable agriculture) and the Gallo Family Vineyards Gold Medal Awards "seal of excellence" to display on their products as a symbol of quality. In addition, each winner received a trip to New York City where Gina Gallo honored them today during a celebratory luncheon at one of New York's top restaurants, Park Avenue Spring. Renowned Chef Craig Koketsu expertly prepared a four-course meal featuring the winning products and was so inspired by the quality of this year's winning foods that he temporarily changed the restaurant's name for the event to Park Avenue Spring – Artisanal.

The esteemed judging panel behind this year's winners include: **Ed Doyle**, President, RealFood Consulting, Chefs Collaborative Executive Board Member; **Malachy Duffy**, Wine and Food Writer; **Max McCalman**, Maitre Fromager Artisanal and Picholine Restaurants; **Ferdinand Metz**, President Emeritus, Culinary Institute of America and the World Association of Chefs; **Sara Moulton**, Food Editor, Good Morning America; **Joanne Weir**, PBS Television Host and Cookbook Author; and **Clark Wolf**, Food and Restaurant Consultant.

For more detailed information on this year's winners, judges and the annual program, please visit [www.gallofamily.com](http://www.gallofamily.com).

#### About Gallo Family Vineyards:

Gallo Family Vineyards Sonoma has ranked among the world's most award-winning wineries since its first wines were released in 1993. Under the leadership of third-generation family members, Gina and Matt Gallo, the sister and brother team of winemaker and winegrower, along with cousin Stephanie Gallo heading up the brand's global marketing, the Gallo Family Vineyards line of wines has become the winery's most recognizable flagship brand. To learn more about Gallo Family Vineyards, their multiple lines of wines, upcoming programs and tasting events, please visit [www.gallofamily.com](http://www.gallofamily.com).

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