

July 30, 2001
IMMEDIATE RELEASE

Southern Indiana wines hold their own with the world's top wines

INDIANAPOLIS, Ind. ~ Southern Indiana wineries came home with 59 medals from the Indy International wine competition held last week at the State Fairgrounds. Nine gold medals, 20 silver medals, and 30 bronze medals were earned by central Indiana winemakers at this event, the third largest wine competition in the country.

Southeastern Ohio River Valley wineries brought home multiple honors including three gold medals, four silver medals, and 15 bronze medals. Chateau Pomije in New Alsace won the three gold medals. The gold medal winning wines included the 1999 Chardonnay, 2000 Steuben and a 2000 Blush/Rose.

Huber Winery in Starlight celebrated when winemaker and owner, Ted Huber, earned 21 medals; three gold, nine silver, and nine bronzes will adorn the winery's bottles. The gold medal winning wines for Huber included the 1999 Heritage, 1999 Generations, and 2000 Sparkling Starlight. Turtle Run Winery, one of Indiana's newest wineries located in Lanesville, hit the ground running with five bronze medals. French Lick Winery also came out on top with 13 total awards; one gold, seven silver, and 5 bronzes. The gold medal was awarded to the French Lick Winery Montmorency Cherry wine.

Near Evansville, Harley Kauffman's hard work paid off. As longtime winemaker and owner of Kauffman Winery, Kauffman was pleased to learn of his 3 medals, two of which were gold. St. Wendel White and Posey Red proved to be at the top of their class.

Overall, Indiana wineries won a total of 127 medals in this year's competition; an impressive showing in a competition that includes 2,786 wines from 13 different countries. Out of the 202 Indiana wines entered, Indiana winemakers were proud recipients of 14 gold medals, 46 silver, and 67 bronzes. Winning a medal at this international competition is not easy. "Our standards are high and medals are difficult to earn," says Richard Vine PhD., competition chairman, "which is the main reason the competition attracts so many entries from around the world."

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All entries are judged individually and are eligible to earn a bronze medal, silver, gold, or no medal. During the wine extravaganza, 303 gold medals were awarded, 847 silver, and 984 bronzes. The best of show American Airlines trophy was awarded to the 1998 Preston Premium Wines Cabernet Sauvignon from Columbia Valley, Washington. Best red wine honors went to the 1998 Fanucchi Vineyards Old Vine Zinfandel from Sonoma County, California. Stone Hill Winery of Missouri, earned the best white wine with their Steinberg, a white blend.

Each wine was scored by a panel of five judges. The judges tasted approximately 150 wines per day during the competition. For two days, 50 judges divided into panels of five, evaluated each wine sip-by-sip, glass-by-glass. Placement is by consensus, and differences of opinion are settled by debate, which can be spirited. “The quality of the judges as leaders in wine marketing, winemaking, and education has established the Indy International, in the heartland of America, as the premier event for wineries to showcase their wines head to head with the best from around the globe.” says Vine.

Sponsored by the Indiana State Fair and coordinated by the Indiana Wine Grape Council, the Indy International is one of the most comprehensive wine competitions in the country. In addition to the commercial wine competition, the country’s top fruit wine competition takes place here. It is also the only wine competition of its size and stature to include an amateur wine category. The majority of successful wineries around the world were born when an amateur winemaker received praise for his/her wine. At the Indy International, amateurs have the opportunity to achieve success and move forward in their winemaking dreams. The amateur wines earned 476 medals at the competition this year, out of 608 amateur wines entered.

People who want to taste some of the top Hoosier wines can attend the “Taste of Indiana Agriculture,” at the Indiana State Fair Farm Bureau Building on Thursday, August 2. The event costs \$15 and attendees receive an etched wineglass, a recipe book, and the chance to sample Indiana wine and food from 6 p.m. to 9 p.m. Tickets are available at the door, local Ticket Master outlets or through the Indiana State Fair ticket office at (317) 927-1482.

NOTE TO JOURNALISTS: Indiana commercial and amateur results packets are available. For questions or additional information, please contact Sally Linton, Indiana Wine Grape Council Marketing Director, at (765) 496-3842 or lintons@purdue.edu.

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