



CCOF

Organic Certification Trade Association Education & Outreach Political Advocacy



For Immediate Release

Contact:
Jane Baker
CCOF Marketing Director
(831) 423-2263, ext. 27
Jane@ccof.org

CCOF's Fourth Annual Organic Beer & Wine Tasting Event to Showcase Award-Winning Wines and Innovative Beers and Spirits at Ferry Building

(October 7, 2009) Santa Cruz, CA. Organic vintners and brewers will line the halls of the San Francisco Ferry Building on Friday, October 23 for CCOF's fourth annual Organic Beer and Wine Tasting Event. Event goers will experience a wide selection of award-winning organic wines, beers and spirits alongside sample pairings from the Ferry Building's acclaimed restaurants and specialty food vendors.

CCOF, one of the nation's largest organic certifiers, welcomes back a number of certified organic beer, wine and spirit producers to this increasingly popular tasting event. On the wine front, attendees can expect to meet a full lineup of favorite winemakers from previous years including Adastra, Chance Creek, Hafgan Cellars, Hallcrest Vineyards and The Organic Wine Works, LaRocca Vineyards, Marimar Estate Vineyards and Winery and Yorkville Cellars. Returning brewers include San Francisco's own Thirsty Bear Brewing Company as well as Santa Cruz Mountain Brewing. Shadow Spirits will bring their organic vodka for the second time.

In addition to last year's vendors, participants can also look forward to some award-winning newcomers: Alma Rosa Winery and Vineyard's 2006 Chardonnay was selected as the #4 wine in *Wine Enthusiast Magazine's* Top 100 Wines for 2008; Hawley Winery's 2005 Zinfandel received the Gold Medal at the West Coast Wine Competition; and Terra Savia won the Silver Medal at *San Francisco Chronicle's* 2008 Wine Competition. Other acclaimed newcomers include True Earth Wines pouring their Chardonnay, F.Korbel and Bros. Inc. sampling their Brut Champagne, Medlock Ames with an assortment of newly released wines and Scaggs Vineyard pouring their 2008 Grenache Rose and 2006 Montage.

Amongst this year's breweries, there are also some award-winning new participants. Uncommon Brewers will be sampling their ever-popular 'traditional beers brewed with uncommon style' including their kaffir lime and lemongrass infused Siamese Twin Ale. Bison Brewers will be offering tastes of their organic Chocolate Stout, India Pale and Honey Basil Ales and Eel River Brewing will offer an organic Acai Berry Wheat beer.

The growth in organic spirits is reflected in the addition of three distillers to the tasting lineup: 123 Tequila pouring their 100% Blue Agave Blanco tequila, LOFT Organic Liqueurs pouring an assortment of fresh fruit and botanical liqueurs and Mezcal Benesin sampling their Smokey Organic Mezcal.

Tickets are \$25 for 10 tastes or \$15 for 5 tastes, which includes a commemorative wine glass. Proceeds from the event will help fund CCOF's education and outreach programs. For more information and to buy tickets online visit the CCOF website at www.ccof.org/ccoftasting.php.

About CCOF

CCOF (California Certified Organic Farmers), a nonprofit organization, was founded in 1973. CCOF's mission is to certify, educate, advocate and promote organic through:

- *A premier organic certification program for growers, processors, handlers, and retailers.*
- *Programs to increase awareness of and demand for certified organic product and to expand public support for organic agriculture.*
- *Advocacy for governmental policies that protect and encourage organic agriculture.*

CCOF certifies more than 2,000 organic operations in 35 states and three foreign countries and serves over 350 supporting members - consumers, suppliers, businesses and individuals - interested in supporting its work. For further information on CCOF visit: www.ccof.org

###