

angel vine



MEDIA RELEASE

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Pacific Northwest's Only Zinfandel & Primitivo Specialist Will Release 2008 Vintage on April 1

Winery Renamed "Angel Vine" For Second Release

Carlton, Ore. (March 31, 2010)— [Angel Vine](#), the only Pacific Northwest winery specializing in [Zinfandel](#) and [Primitivo](#), will release the first five wines from its 2008 vintage on April 1, 2010. The winery will celebrate with a number of tasting events in coming months.

This year, the second vintage for the winery, also marks a permanent name change for the winery, from "Three Angels" with the 2007 vintage, to "Angel Vine" with the 2008 vintage.

Owner Ed Fus explains, "We were challenged on the trademark for Three Angels, which is a reference to my wife and two daughters and a nickname given to them by my father. After evaluating the solution, we decided that Angel Vine held to the spirit and meaning that we wanted for the winery and allowed us to move forward and focus on our winemaking."

"Ultimately, it doesn't change much for us," followed Fus. "We are still committed to producing Zinfandel and Primitivo wines that demonstrate the character, individuality, and spunk of the [Washington vineyards](#) from which we source grapes."

The winery's first commercial release received a number of accolades including a gold from the 2009 *San Francisco Chronicle* Wine Competition, and a Grand Award of Excellence in the 2009 Seattle Wine Awards, both for its 2007 Avery Vineyard Zinfandel, as well as a 2009 *Seattle Times* Top 100 Washington Wine Pick for its 2007 Coyote Canyon Primitivo.

The winery bottled 500 cases of its 2007 vintage and, in 2008, increased to 1500 cases including:

- 2008 Columbia Valley Primitivo, 210 cases, retail price \$20
- 2008 Avery Zinfandel, 100 cases, retail price \$20
- 2008 Stone Tree Zinfandel, 75 cases, retail price \$20

- 2008 Columbia Valley Zinfandel, 420 cases, retail price \$20
- 2008 Les Collines Zinfandel, 420 cases, retail price \$22

Upcoming Tastings

Angel Vine's 2008 wines received early accolades from the 2010 Hilton Head Island Wine and Food Festival and the McMinnville Wine and Food Festival. Additionally, they will be pouring at the following:

- April 23: [The Cellar Door](#), 3:30 PM - close
- May 8: [Portland Indie Wine & Food Festival](#), Grand Tasting, 2:00 - 6:00 PM
- May 22-23, Carlton Cellars, [tasting and futures pick-up event](#), 11:00 AM to 4:00 PM, 130 Monroe Street, Carlton, Ore.

Behind the Winery

Ed's background includes degrees in Horticulture from Penn State and Engineering of Mines from West Virginia. After more than 20 years solving numerous environmental engineering challenges, Ed left his practice in Denver and moved his family to Oregon in 1997 to pursue his dream of owning a winery.

Three Angels Vineyard was established in 2001 when Ed purchased land in Oregon's Eola-Amity Hills, removed most of an old cherry orchard inundated with Himalayan blackberries, and planted his family's new property with Pinot Noir vines where they continue to grow and sell their fruit.

When commencing their own winemaking, Ed and his wife Laureen were drawn to their other favorite grapes, Zinfandel and its sister, Primitivo, and made those the focus of Angel Vine.

About Angel Vine

Angel Vine is a Pacific Northwest winery focused on making Zinfandel and Primitivo wines from Washington-sourced grapes. The winery's first commercial release was 500 cases from the 2007 vintage. In 2008, it will release 1500 cases. It is located in Carlton, Oregon and is open by appointment or during holidays. For more information visit www.angelvine.net, [Facebook](#) or email Ed at [zinman\(at\)angelvine\(dot\)net](mailto:zinman(at)angelvine(dot)net).

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