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## IT'S A TART SUBJECT

Wine vinegar that is. It's making a big splash, and food pros are drenched with ideas on how to use it. Conversations with chefs, caterers, food writers, cooking school teachers and gourmet food store owners, reveal their comfortable and creative relationship with wine vinegar.

Red wine vinegar is the queen of tarts. It's the most widely used wine vinegar by food professionals and home cooks alike. But other flavors are moving into the spotlight. Cabernet sauvignon wine vinegar, tarragon white wine vinegar, raspberry wine vinegar, sherry vinegar--and every infused creation imaginable--are commonly found in the hands of restaurant chefs and gourmet cooks across the country.

Food pros have some novel and delicious uses for this centuries-old kitchen staple. Respected winery chef, Jerry Comfort, makes a rich ancho chile glaze with Beringer Cabernet Sauvignon and Four Monks Cabernet Sauvignon Wine Vinegar. The glaze can be used as a marinade, barbecue sauce, or, with some added stock, as a sauce for grilled meat and poultry.

There are many ways to use wine vinegar with fruit. Craig Thomas of four-year old Citron in Oakland, steeps cinnamon in red wine vinegar to make a vinaigrette for fruit salads. Arnold Wong, chef-owner of EOS Restaurant & Wine Bar in San Francisco, mace-rates citrus fruit--pomelo grapefruit, blood oranges or tangerines--in white wine vinegar. The citrus-infused vinegar becomes a splendid fruity vinaigrette with the addition of a canola and olive oil mixture, honey and thyme.

For heartier dishes, Sunset magazine's food editor, Jerry DiVecchio, takes advantage of the zesty flavor of wine vinegar for many different foods. For DiVecchio, a pot of legumes is the perfect host for wine vinegar, especially sherry vinegar. "When the cooking is done," says DiVecchio, "add a splash of wine vinegar to bring out the subtle flavors of legumes, rather than more salt."

Culinary professionals keep a variety of wine vinegars in their larders. For a taste of the possibilities, see the enclosed camera-ready chart, "A Wine Vinegar Pantry." Fax back the enclosed form for more recipes and ideas from food experts across the country.

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### Notes:

Mr. Jerry Comfort is executive chef at Beringer Vineyards, St. Helena, in the Napa Valley. (recipe attached)

Craig Thomas is chef-owner of Citron in Oakland, CA.

Arnold Eric Wong is chef-owner of EOS Restaurant & wine Bar in San Francisco. Wong was recently recognized as one of the top five, innovative new chefs in the Bay Area by the San Francisco Chronicle. (recipe attached)

Ms. Jerry DiVecchio is senior food and entertaining editor, Sunset magazine, Menlo Park, CA.