

For Immediate Release
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Salute Santé![®]



***Salute Santé!*[®] Grapeseed Oils win 2003 Gold Medal Taste Award**

Napa, July 2002 - The American Tasting Institute, a division of Quality Institute International, awarded *Salute Santé!*[®] *Grapeseed Oils* the 2003 Gold Medal Taste Award in the Grapeseed Oil category. In the recent international judging of Grapeseed Oil, *Salute Santé!*[®] brand emerged with the highest scores over all competitors as the distinguished 2003 Gold Medal winner. Judging was conducted in San Francisco earlier this year by a panel of professional chefs from the American Tasting Institute, a division of the Quality Institute International. Products were reviewed on a comparative basis and judged on various criteria including appearance, freshness and Taste.

The entire line of *Salute Santé!*[®] *Grapeseed Oils* far surpassed all other competitors and scored far above average in all categories. "Salute Sante": dare to compare... great grapeseed flavor, and subtle yet flavorful infusion... a must in any cooks' pantry" says Chef S. Patrick Finney, National Culinary Director for the Quality Institute International.

All varieties of *Salute Santé!*[®] *Grapeseed Oils* were judged including:

***Salute Santé!*[®] Grapeseed Oil**

Salute Santé!® Extra Virgin Unfiltered Cold Pressed Grapeseed Oil

Salute Santé!® Extra Virgin Chardonnay Cold Pressed Grapeseed Oil

Salute Santé!® Roasted Garlic Grapeseed Oil

Salute Santé!® Basil Grapeseed Oil

Salute Santé!® Chili Grapeseed Oil

Salute Santé!® Rosemary Grapeseed Oil

Salute Santé!® Lemon Grapeseed Oil

“Grapeseed Oil is where olive oil was 25 years ago” say Valentin Humer, president and CEO of Food & Vine Inc. “We have been working to educate the American consumer on the health and culinary benefits of grapeseed oil so this award means so much to single out ***Salute Santé!*** as the best grapeseed oil”. The world’s most prominent chefs are familiar with grapeseed oil’s superior cooking qualities. They have long known the flavor carrying qualities of grapeseed oil, and their cuisine has set the standard. Now the home chef can enjoy the same ease and excellence by using ***Salute Santé! Grapeseed Oils.***

The Quality Institute International - American Tasting Institute Gold Medal Taste Award is awarded to the singular brand that has received the highest rating in a comparative review with nationally distributed competitors/brands within a product category. Products are evaluated on a range of criteria including but not limited to appearance, freshness, taste, texture, overall impression and others. The winning brand is awarded the Gold Medal Taste Award for the best tasting food product within that product category. All products are judged without brand distinction by a panel of working professional chefs. All judging is conducted double-blind, no group discussions are allowed and all product ratings and comments are entered by the judges directly into computers and tabulated immediately.

The American Tasting Institute and the American Culinary Institute are divisions of the Quality Institute International, a private organization committed to honoring the “Best of the Best”™ in food, beverage and equipment products. Founded in 1985, the company has grown into a national organization comprised of 37,000 professional chefs and major food buyers from across North America. Through this network, they have established a National Board of Chefs who supports their missions of honoring the best products in the marketplace. Their Gold Medal Seal is seen on thousands of food and culinary products defining for consumers the best choices for them – the “Best of the Best”™.

Artwork, samples and more information available upon request.