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Salute Santé! Extra Virgin Cold Pressed Syrah Grapeseed Oil Announced as 2013 sofi Awards Finalist – Outstanding Oil



June, 2013, Napa, California - We are proud to announce that our Extra Virgin Cold Pressed Syrah Grapeseed Oil has been chosen as a Finalist for Outstanding Oil for the 2013 sofi Awards at the New York Fancy Food Show out of 1885 products submitted! ***Salute Santé! Extra Virgin Cold Pressed Syrah Grapeseed Oil*** will go for the gold on July 1st, 2013 at the sofi Awards presentation in NYC at the Fancy Food Show. Star Chef Michael Chiarello says - "the extra virgin cold pressed grapeseed oil is the best artisanal product I have seen in 25 years in the Napa Valley!" Now you can really pair your grapeseed oil creations with your wine!

The industry's top purveyor of grapeseed oil, Food & Vine has perfected a unique method of cold pressing California grape utilizing their special grape seed press at their headquarters in Napa Valley. They now offer eleven different cold-pressed grapeseed varieties: *Cabernet Sauvignon*,

Chardonnay, *Merlot*, *Syrah*, *Riesling*, *Zinfandel*, *Chenin Blanc*, *Viognier*, *Sangiovese*, *French Colombard*, *Sauvignon Blanc* and 3 varieties made from Organic grapes – *Cabernet Sauvignon*, *Petite Sirah* and *Merlot*.

Seeds are carefully collected from the premium vineyards of Northern California and gently cold pressed in Napa using state of the art technology. Food & Vine, Inc. Founder Valentin Humer explains, "Our stainless steel press gently expresses the oil without heat or oxygen. This process, which we developed especially for grapeseeds, allows the oil to flow at temperatures that are consistent with the temperatures grapes experience in nature - no more, no less. By not refining out the biologically active substances within the grapeseeds, *Salute Santé!* creates the most nutritious and superior grapeseed oil possible."

These cold pressed varietal oils offer a smooth, buttery feel; a nutty, yet fruity taste, reminiscent of each individual varietal's characteristics; aromas of fresh crushed grapes; and a beautiful golden-green color. Best used as finishing oils, these varieties quickly elevate a dish as they are drizzled on seafood, salads, cheeses, or simply used as gourmet dipping oils for bread or artisanal crackers.