



**FOR IMMEDIATE RELEASE**

Media Contact: Nanette Humer

707.251.3900

[nanette@grapeseedoil.com](mailto:nanette@grapeseedoil.com)



## **Salute Santé!® Introduces 12 Extra Virgin Cold Pressed Varietal Grapeseed Oils**

June 20, 2017, Napa, California - Food & Vine™, Inc., is pressing 12 different, ultra-premium, *Salute Santé! Extra Virgin Cold Pressed Varietal Grapeseed Oils* to their line of products. All made right here in Napa, California, USA!

The industry's top purveyor of grapeseed oil, Food & Vine has perfected a unique method of cold pressing California grape seeds on-site utilizing their grape seed press at their headquarters in Napa Valley. They now offer twelve different cold-pressed grapeseed varietals: New! Cabernet Sauvignon joining Chardonnay, Merlot, Syrah, Riesling, Zinfandel, Chenin Blanc, Viognier, Sangiovese, Pinot Noir, French Colombard, and Sauvignon Blanc.

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 varietals quickly elevate a dish as they are drizzled on seafood, salads, cheeses, or simply used as gourmet dipping oils for bread or artisanal crackers.

### **About Food & Vine™, Inc., and Salute Santé Grapeseed Oil**

Having introduced grapeseed oil to the American market in 1995, Food & Vine, Inc., makers of Salute Santé!, has remained the leader in the industry and the primary innovator in the brand. Five exquisitely flavored oils, including roasted garlic, basil, chili, rosemary and lemon, plus the original grapeseed oil and the newly introduced extra virgin cold pressed grapeseed oil make up the skus for the line. Grapeseed oil's inherent culinary qualities, such as high smoke point, neutral flavor profile, emulsification properties, and visual clarity, make it an invaluable addition to the kitchen and dining table for the home chef and professional chefs alike.

The health benefits of grapeseed oil make it equally important to the health conscious. Salute Santé! Grapeseed Oil is high in vitamin E, beneficial Omega 6 fatty acids, natural chlorophyll and antioxidants, while low in saturated fat. Grapeseed oil has been shown to raise the "good" HDL cholesterol while lowering the "bad" LDL cholesterol and triglycerides, a characteristic unique among food products.

The company's high quality products are matched only by its environmental responsibility. Green America has certified Salute Santé! as a green company that seeks out environmentally friendly methods wherever possible, as evidenced by their production methods, packaging, recycling programs and most important the grapeseeds themselves, which are a byproduct of winemaking. Food & Vine is certified by the Non-GMO Project as a GMO-free company.