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## **CALNATURALE™ WINE OFFERS TIPS TO THROW THE PERFECT HOLIDAY SOIRÉE**

*Winemaker Heather Pyle Suggests Seasonal Food and Wine Pairings and Shares Simple Ways to Select a Varietal  
All Guests Will Enjoy*

LATHROP, Calif. (November 13, 2012)—To help people host memorable gatherings this holiday season, [CalNaturale™](#), award-winning wine made with premium organically-grown grapes and packaged in convenient and eco-friendly Tetra Pak cartons, is providing tips for enhancing delicious dinner parties and happening happy hours. With more than 20 years of experience, CalNaturale's winemaker, Heather Pyle, shares how wine can help create a celebration your guests will still be raving about in 2013.

“Incorporating wine is a fun and easy way to bring any party to life—especially at the holidays,” explains Pyle. “First, selecting a great-tasting wine that appeals to everyone is essential. If you spend time researching the perfect wine beforehand, you’ll feel confident in your selection and have more time to mingle with your guests. Experimenting with different food and wine combinations will also create a memorable get-together and spark conversation.”

Here are tips from Pyle to throw the perfect holiday party with wine:

- **Select a wine that’s easy on the palate.** Most people lean toward soft, full-bodied wines that offer some oak. Guests will appreciate approachable wines, such as CalNaturale Chardonnay and Cabernet Sauvignon, that aren’t overly tannic or sweet. Choose at least one white wine and one red wine to please everyone.
- **Create food pairings that work.** Be sure to taste the wines you choose with the dishes you plan to serve prior to your gathering. For example, a crisp Chardonnay pairs nicely with cheese or appetizers made with cheese. When searching for the perfect wine match, start with wines that are fruit-forward and lack sweetness as these pair well with most dishes.
- **Know the traditional holiday pairings.** Cabernets and Chardonnays complement traditional holiday dishes and are preferred by many wine enthusiasts. A Cabernet will bring out the complex flavors of main courses, such as turkey, ham and goose, while a well-balanced and vibrant Chardonnay is a nice complement to classic pumpkin pie.
- **Store wines at the correct temperature.** A few hours before the event, be sure to check your wines and confirm they’re at the right temperature. White wines should be chilled and red wines should remain at room temperature.

CalNaturale offers a Cabernet Sauvignon and Chardonnay in either 500 ML or 1 liter cartons for \$6.99 and \$12.99, respectively. Both varietals are award-winning, with its 2008 vintage Cabernet

recently named “Best of Class Cabernet Sauvignon” at the 2012 Consumer Wine Awards at Lodi earlier this year.

For more information on CalNaturale wine, please visit [www.calnaturalewine.com](http://www.calnaturalewine.com).

### **About CalNaturale**

CalNaturale is the first-ever national consumer brand launch from California Natural Products, a leading all-natural food company whose mission is to improve the health and wellness of consumers by offering better tasting, nourishing and convenient foods at a great value, without compromising on quality or the environment. Great tasting, approachable and made with premium quality grapes, CalNaturale wine offers smooth and pleasing flavor that solves the taste barrier associated with other boxed wines. CalNaturale Cabernet Sauvignon and Chardonnay wines are the first and only California wines made from certified organically-grown grapes to be available in Tetra-Pak flexible packaging. Both varietals are available in leading wine shops, grocery and natural food stores, including H.E.B, Publix and Whole Foods Markets, in selected regions across the country. For more information, please visit [www.calnaturalewine.com](http://www.calnaturalewine.com). You can also become a fan of [Facebook](#) and follow [@CalNaturaleWine](#) on [Twitter](#).

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