

**FOR IMMEDIATE RELEASE**

**CONTACT:**

Aaryn Enos 312/988-2451

Jeff Beringer 312/988-2431

**Wine Fits the Bill with Foods from the Grill**  
*Grilling Guru Releases Recipes and Wine Pairings on Wineanswers.com*

**CHICAGO, May 2, 2001** – Chef Randy Waidner knows good grilling. As executive chef of the Weber Grill Restaurant, Waidner mixes and matches classic American barbecue with contemporary flavors every day. And he also knows what beverage goes great with succulent steaks and humble hamburgers alike: a simple glass of wine.

Waidner is bringing wine to the backyard by releasing new easy-to-prepare grilling recipes paired with great wines to WINEANSWERS.COM, a Web site offering Americans straightforward, useful information about wine.

Waidner says that people should think of wine first when grilling out. “Forget the myth that wine is only for fancy food and that you have to drink soda or beer with grilled foods. What most people don’t realize is that wine is easy to enjoy and is a perfect match for all cookout fare – from burgers to fish to barbecued chicken.”

***Grillin’ and Chillin’ with Wine***

Grilling is not just for special occasions anymore. More than half of all Americans use their outdoor grills at least once a week, according to the Weber® GrillWatch™ survey. According to Waidner, wine shouldn’t be reserved for special occasions, either.

-more-

Waidner offers his “top tips” on bringing wine to the backyard any day of the week.

- ✓ **Relax about the glass.** The number one thing to remember is that you don’t need a fancy stemmed glass to enjoy wine – if you’re dining outdoors even a plastic cup would do the trick.
- ✓ **Don’t worry about leftovers.** Wine is just like food – it will keep in the refrigerator for about 3-5 days. Just re-cork the wine after enjoying a glass or two.
- ✓ **Chill out.** If you prefer white wine outdoors, don’t worry about an ice bucket to keep it cold, the wine will stay chilled. Some people even drop an ice cube in their wine if they prefer it colder.
- ✓ **Mix and match.** You can serve both red and white wine with your backyard barbecue. Both types are naturally great with grilled foods and serving both will help you to discover the combinations you like best.
- ✓ **The cork won’t kill you.** The wine is not ruined if pieces of cork fall into your wine. Just remove the cork from the wine and enjoy as you normally would.

### *Fear No More*

According to Wine Market Council President John Gillespie, no one should be afraid of choosing wine to go with their grilled foods. “Finding the right wine isn’t complicated. The main thing to remember when matching wine with grilled foods is to drink what you like with the foods that you like,” Gillespie says. “If that means enjoying a red wine with grilled chicken or fish or white wine with a burger or a steak, that’s perfectly fine.”

But for those who aren’t as adventurous or could use a few helpful hints, WINEANSWERS.COM provides a list of varietals that work particularly well with America’s favorite grilled foods. Visitors to the site can also find Waidner’s sizzling new recipes and recommended wines to accompany them.

To learn more about wine, visit WINEANSWERS.COM, the new 24-hour-a-day resource created by the Wine Market Council with the help of leading wine and culinary experts. The site features, among other things, a searchable archive that will answer any wine-related question in just seconds. Or, visitors can e-mail their questions to a wine expert panel and receive an e-mail answer in two business days or less.

###

Wineanswers.com is sponsored by the Wine Market Council, an independent, non-profit trade association of grape growers, wine producers, importers, wholesalers, retailers and other organizations affiliated with the wine industry.