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**ANY WAY YOU SLICE IT...WINE DELIVERS WITH PIZZA**  
**Wineanswers.com 'Pizza Pairing Panel' Says You Can't Go Wrong with Red or White**

**St. Helena, Calif.** – Americans eat approximately 100 acres of pizza each day or 350 slices per second. But all too often wine with pizza is overlooked in favor of beer or soda, says Leslie Sbrocco, wineanswers.com columnist and author of the upcoming book, *The Women's Guide to Buying, Pairing and Sharing Wine*, available October 2003.

As a testament to wine's versatility, Sbrocco and a panel of wine experts including John Gillespie, president of the Wine Market Council, met in Napa Valley to pair wines with America's favorite pizzas for October National Pizza Month.

“What we found is that wine and pizza are a perfect marriage of flavors. From vegetarian-topped pizzas to pepperoni, both red and white wine were great choices with the pizzas we tasted because wine pairs so well with pizza's main ingredient – cheese,” says Sbrocco.

The tasting panel made their pizza selections based on America's favorite pizza toppings according to the National Association of Pizza Operators and offers the following pairings on wineanswers.com (see sidebar):

- **Cheese Pizza** – Chardonnay, Beaujolais or Chianti
- **Pepperoni Pizza** – Pinot Grigio (or Pinot Gris), Sauvignon Blanc or White Zinfandel
- **Sausage, Mushroom and Onion Pizza** – Chardonnay, Zinfandel or Syrah
- **Classic Vegetarian Pizza (green pepper, fresh tomato, black olives, mushrooms, onions)** – Sauvignon Blanc or Pinot Noir
- **Hawaiian Pizza (pineapple and ham or Canadian bacon)** – Sauvignon Blanc, Riesling or Beaujolais

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As a wine educator and NYTimes.com wine columnist, Sbrocco's main message is "wine should not be intimidating." In fact she recommends "stocking your shelves" with wine by buying bottles of affordable reds and whites to have on hand any day of the week. "The biggest thing that people need to remember is that wine – just like food – is one of life's simple pleasures to share with family and friends," says Sbrocco.

Sbrocco dishes out the following tips to help Americans get beyond their fear of wine:

- ✓ **Don't Rule Out Leftovers** – Just like pizza, wine can stay fresh for 2-3 days in the refrigerator.
- ✓ **Trust Your Gut** – Like anchovies versus pepperoni, it all boils down to personal preference. Drink what you like, red or white, with the foods that you like.
- ✓ **Follow the 15-Minute Rule** – Take white wine out of the refrigerator about 15 minutes before serving and put red wine in the refrigerator about 15 minutes before serving.
- ✓ **Think TV, Dinner and Wine** – Don't feel like breaking out the stemmed wine glass for pizza and Monday Night Football? Use a tumbler – any glass is a wine glass.
- ✓ **Stock Your Shelves** – You don't need a fancy wine cellar to keep several of your favorite wines on hand. Just store the bottles in a spot away from heat and light.

For those who need pairing advice, wineanswers.com features a Wine and Food Pairing Guide, where visitors can obtain recommendations on pairing wine with a specific dish or flavor profile. The site also offers a searchable archive that will answer any wine-related question in just seconds.

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