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## **RED, WHITE AND GRILL**

### *Fire up Flavor with Wine and Salmon at 4<sup>th</sup> of July Cookouts*

**ST. HELENA, CA (June 7, 2005)** – Ever since the original kettle-style grill was introduced in 1951, Americans have been crazy for cookouts. But throwing basic hot dogs and hamburgers on the grill no longer cuts the mustard, so to speak. Casual summer chefs and flame fanatics alike are looking for fresh ideas, especially mid-way through the summer grilling season.

For Diane Morgan, award-winning author of the new book, “Salmon: A Cookbook,” grilled salmon and wine is a warm weather match made in heaven. She suggests shaking things up with a refreshing one-dish grilled meal, **Salmon and Grill-Roasted Sweet Corn Salad** (*recipe/photo enclosed*). Morgan loves salmon for its versatility. “Salmon is impressive yet easy to prepare. Its meaty texture makes it a fail-safe option for even novice grillers. And, salmon is such a natural with wine,” says Morgan.

“Salmon’s rich, buttery flavors work equally well with red and white wines; perfect for stress-free summer entertaining,” explains Wine Market Council President John Gillespie. For Morgan’s salmon salad, he suggests a fruity Chardonnay as a white wine offering and a Pinot Noir to showcase the smokiness of the grilled corn and salmon, for guests who prefer red. “The fruit flavors of wine naturally enhance the smoky flavors of a whole range of grilled foods,” adds Gillespie.

According to Wine Market Council and Merrill Research, 80 percent of wine drinkers say wine is their first choice beverage when entertaining at home, but not everyone is comfortable pairing wine with food. When matching wine with food, Gillespie says there is only one rule. “The wines you like will inevitably go with the foods you like – and opening a bottle is the perfect complement to the informal feel that goes with summer grilling,” he explains.

Morgan and Gillespie also offer these tips to ensure a successful backyard cookout:

- **Get fresh** – The key to ensuring a fantastically flavorful cookout is starting with fresh, quality ingredients, especially when your menu includes salmon. When shopping for salmon, or any seafood for that matter, remember that fresh fish should never smell fishy. Look for fillets that are moist and freshly cut, not flat and browned at the edges. The skin should be silvery and bright.
- **Keep your cool** – If you prefer white wine outdoors, don’t worry about an ice bucket to keep it cold. A chilled bottle of wine will stay chilled for about an hour – just don’t place it too close to the hot grill. Some people even drop an ice cube in their wine if they prefer it colder.
- **Sip without stress** – Don’t feel comfortable bringing your stemware to the backyard? No need to stress, any glass can be a wine glass. From disposable party ware and plastic tumblers to stemmed glassware, serve wine in whichever type of glass will make your guests – and you – feel most comfortable.
- **Think inside the box** – The new generation of boxed and aseptically packaged wines make great, outdoor entertaining choices, especially poolside or anywhere that glass might be an issue. Plus, the compact packaging offers tremendous value. A 3-liter box holds the equivalent of four 750 ml bottles, or 20 glasses.
- **Look forward to leftovers** – One of the great things about cooking is having leftover treats. Don’t be afraid to save leftover party wine, too, for the next day’s noshing. Nearly 40 percent of wine drinkers don’t realize that you should save those partially-consumed bottles. Just re-cork or twist the cap back on, and your wine will stay fresh for 3-4 days in the refrigerator.

For more information, recipes and wine pairing advice, check out [wineanswers.com](http://wineanswers.com).

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Wine Market Council is an independent, non-profit trade association of grape growers, wine producers, importers, wholesalers, retailers and other organizations affiliated with the wine industry. For more information, visit: [winemarketcouncil.com](http://winemarketcouncil.com) or [wineanswers.com](http://wineanswers.com).

## Salmon and Grill-Roasted Sweet Corn Salad \*

*A simply grilled salmon fillet tops off a salad showcasing the best of summer – smoky grilled corn kernels, garden-fresh vegetables and chopped fresh herbs.*

*Wine Notes: Chardonnay is a great back yard wine because it does not lose its appeal as it loses its chill. It is perfect with Salmon, because the fish is rich but not too oily. The abundance of fresh fruit flavors in Chardonnay offer a great counterpoint to the aromatics and zest of the chives and fennel, and the body and texture of this wine stand up well to the salad.*

3 ears fresh corn  
3 tablespoons olive oil  
4 salmon fillets (about 5 ounces each), skin on and scaled, pin bones removed, skin dried by wiping with a knife  
Kosher salt or sea salt  
Freshly ground pepper  
Vegetable oil for brushing  
6 cups (about 4 ½ ounces) lightly packed mixed baby greens  
1 fennel bulb, trimmed, halved lengthwise, cored and cut into paper-thin wedges  
1/3 red onion, cut into paper-thin wedges  
1 cup of grape or cherry tomatoes  
¼ cup minced fresh flat-leaf parsley  
2 tablespoons minced fresh chives

Prepare medium-hot fire in charcoal grill or preheat gas grill to medium-high. Pull back husk from each ear of corn without removing it from base. Remove silk, brush each ear lightly with half of olive oil. Recover corn with husk, then twist husks at top to close. Sprinkle salmon fillets with salt and pepper and brush all sides with rest of olive oil. When grill is hot, brush grill grate with vegetable oil. Place salmon, skin side up, directly over medium-hot fire. Arrange corn on grill grate directly over the fire. Cover grill and cook salmon and corn for about 5 minutes. Turn both corn and salmon; cover grill again. Cook salmon until almost opaque throughout, but still very moist (or an instant-read thermometer inserted in the center registers 125 - 130 degrees Fahrenheit), about 4 minutes more. Remove salmon from grill and set aside. Give corn one more turn and continue grilling just until it begins to color, about 2 minutes longer. Remove corn from grill. When corn is cool enough to handle, remove husks. Working with 1 ear at a time, stand upright, stem end down, on cutting board. Using sharp knife, cut downward along cob, removing kernels. Discard cobs and scoop kernels into large bowl. Place baby greens, fennel, onion, tomatoes, parsley and chives in bowl with corn. Toss gently to mix.

### **Dressing**

2 tablespoons rice vinegar  
6 tablespoons extra-virgin olive oil  
1 teaspoon Dijon mustard  
1 teaspoon sugar  
½ teaspoon kosher or sea salt  
Freshly ground pepper

In small bowl, combine vinegar, extra-virgin oil, mustard, sugar, salt and pepper to taste. Stir until well combined. Add dressing to salad; toss lightly. Arrange salad on 4 dinner plates. Place salmon fillet in center, on top of each salad; serve immediately. Serves 4.

*\* Adapted from “Salmon: A Cookbook,” courtesy of Chronicle Books.*