



ChardonayZyns were featured in a recipe by the world famous Iron Chef Marc Forgione. 2017 FOOD NETWORK & COOKING CHANNEL SOUTH BEACH WINE & FOOD FESTIVAL

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Atlantic Tilefish en Croute with Lobster, Hazelnuts, Black Butter and Napa Valley ChardonayZyns
MARC FORGIONE
Ferrari-Carano Chardonnay, Sonoma County, 2014

The New York Times **Cooking**

FERRARI-CARANO
Vineyards and Winery

TOP NEW YORK CITY RESTAURANTS & CHEFS ARE ADDING RAYZYNS TO THEIR MENUS

NAPA VALLEY, Calif. (March 2, 2017) – The Wine RayZyn Company’s flavorful, crunchy dried wine grape snacks are now making a splash in the culinary world. According to Peterson Harter, The Wine RayZyn Company’s Brand Ambassador, “While RayZyns are typically packaged for snacking, many chefs are beginning to add our dried wine grapes to their menus, as RayZyns provide both texture and flavor to everyday dishes. Our company is even seeing interest in integrating RayZyns into trail mixes, bars, and other foods that could benefit from their flavor, texture, and nutrition.”

Harter is the ideal person to introduce Wine RayZyns to the chefs’ world, as he has completed both the culinary program and accelerated wine and beverage program at the Culinary Institute of America. Harter also formerly worked at Benu in San Francisco, which has three Michelin Stars. “I hope to use my experience at Benu and at the CIA to gain ground with additional restaurants in the Bay Area, Napa, New York City, Chicago, Austin, Atlanta, and many more culinary hotspots,” says Harter.

Chef Marc Forgione, who is an Iron Chef on Food Network's Iron Chef America and is owner of restaurant Marc Forgione in New York City, featured ChardonayZyns (dried Chardonnay grapes) in a dish at the Food Network and Cooking Channel’s South Beach Wine and Food Festival, which is part of the *New York Times* Cooking Dinner Series. The event took place at EDGE Steak and Bar at the Four Seasons Hotel in Miami on February 25, 2017. The dish was titled Atlantic Tilefish en Croute and included tilefish, lobster, hazelnuts, black butter, and ChardonayZyns.



CRUNCHY SUPERFOOD SNACKS

MerlayZyns (dried Merlot grapes) are on the menu at The Flatiron Room in the heart of the Flatiron District in New York City. MerlayZyns are featured in two dishes, which are the cheese board and the Farro salad. The Flatiron Room has received great critical acclaim and has been praised by Anthony Bourdain and *The New York Times*.

Wine RayZyns are also available at the Culinary Institute of America in Napa, which is a huge honor for the company. RayZyn's presence at the cooking school is a great way for new chefs to learn about this innovative, delicious superfood. "This is just the beginning. We will soon be on menus throughout the country, which will really solidify RayZyn's status as a truly amazing recipe ingredient," says Harter.

To learn more about The Wine RayZyn Company, please contact Eleanor Cates via the information listed below.

An advertisement for MerlayZyns at The Flatiron Room. On the left is a dark purple sign with gold text that reads "THE FLATIRON ROOM" and "FINE SPIRITS PARLOR". Below the sign, a dark purple banner contains white text: "MerlayZyns on the menu at The Flatiron Room in the heart of the Flatiron District in New York City." To the right of the sign is a bag of MerlayZyns, labeled "MERLAYZYN CRUNCHY SUPERFOOD SNACK" and "DRIED MERLOT WINE GRAPES". Below the sign and bag, a black box contains white text describing two menu items: "Cheese Board" and "Farro Salad".

Cheese Board – Mrs. Quicke's Goat Cheddar, MerlayZyn dried wine grapes, vine raisins, Robiola Bosina, fig jam, Colston Bassett Stilton, pears, red bee honeycomb, assorted bread

Farro Salad – kale, pickled kohlrabi, pear, MerlayZyn dried wine grapes, ricotta salata (choice of marinated seitan, chicken, shrimp, salmon or steak)



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