

Inspired Entertaining

California Entertaining With Italian Flair

(NAPSA)—When it comes to hosting a gathering, don't we all wish we could be just a little more Italian? Apparently, the wine drinkers in America do, because sales of domestic Pinot Grigio, a varietal made from a typical Italian grape, were up 33 percent by volume—that's 530 million cases—in U.S. food stores, according to a recent survey by The Nielsen Company®.

Even America's oldest wine-making family, Mirassou® Winery, is joining the ranks of lovers of this refreshing Italian varietal by introducing its first Pinot Grigio, vintage 2007. Mirassou's California Pinot Grigio is a bright expression of the state's most-celebrated growing regions and features peach and citrus flavors of lemon and lime.

"Ever since the movie 'Sideways,' people are experimenting with alternative wines," says David Mirassou, a sixth-generation family member of America's oldest winemaking family. "Our Pinot Grigio is a bright, crisp white with a nice fruit-forward focus. It's the perfect wine for sipping out on the patio with friends and family."

Pinot Grigio pairs beautifully with grilled poultry or seafood, as well as spicy dishes. For a delicious Mediterranean-inspired summer meal, try Pinot Grigio paired with grilled sea scallop "spiedini." Simply thread scallops and orange slices alternately on skewers. Brush with olive oil, season with salt and pepper and grill for 3 to 5 minutes per side or until scallops are cooked through. Serve



Pinot Grigio pairs beautifully with grilled seafood for a Mediterranean-inspired meal.

sea scallop skewers over couscous or rice.

You Say Skewer, I Say Spiedino

- "Spiedino" is the Italian word for "skewer."
- Put more than one spiedino on the grill and you've got spiedini!
- If you use bamboo skewers, be sure to soak them in water for 20 minutes before threading and cooking.

For a delicious recipe with an Italian flair, try Mirassou Winery's recipe for Grilled Sea Scallop and Orange Spiedini over Saffron Couscous. For this complete recipe and more inspired food and wine pairing ideas, visit www.mirassou.com.