

MAKING LIFE MORE FUN

Hot Ideas For Parties With Pizzazz

(NAPSA)—As many Gen Xers have found, adding extra sizzle to a red-letter day can be easier when they run the gamut from Z to z. That is, instead of serving the usual drinks, treat hosts or guests to a popular “alternative” wine, such as a zippy Zinfandel or luscious Shiraz.

Y? Because these fun wines are *delizioso* with red meat, chicken, fish and veggies. The all-American Zinfandel and the Aussie-inspired Shiraz both offer a bold, rich depth of flavors that are likely to please today’s bright young things.

“That’s what I like most about making these wines,” states Beringer Founders’ Estate Winemaker Ron Schrieve. “They’re fun and they taste delicious. They have all the seriousness of great wines, with a rich, full body and layers of black fruit. But each also has subtle nuances that give them individual personalities—the spicy cracked pepper and nutmeg that frames the Zinfandel and the lofty bergamot and rosehips in the Shiraz—that perk up the senses and make these wines really stand out.”

Here are a few fun facts you can use to amaze your friends when you bring these wines to a party.

- Zinfandel was once the most planted wine varietal in California. It was nominated to be the official state fruit of California in 2002.

- Yes, Zinfandel does come in a “red” version; in fact, Beringer’s “White” Zinfandel is made from the deeply red grapes using white

wine production techniques to focus the varietal’s bright, fruity flavors.

- An Italian grape called Primitivo was recently found to share the same genetic make-up with American Zinfandel.

- Shiraz is called “Syrah” in France; the Australians were the first to use the name “Shiraz” and put it on a bottle. The name “Shiraz” comes from the ancient town of Shiraz in Persia, where it was once thought this varietal originated.

- When grown in warm climates, Shiraz wine is characterized by rich, dark berry and plum flavors; in cooler growing regions, it has more spicy, smokey and meaty flavors.

- Shiraz’s best buddy in blending is Cabernet Sauvignon, with many Shiraz-Cabernets being made today.

Add even more zip to your meal by starting with a great marinade:

Zippy Marinade

- $\frac{1}{4}$ cup garlic oil
- 2 Tbsp. fresh lime juice
- $\frac{1}{2}$ tsp. lime zest
- 2 Tbsp. cilantro, chopped
- $\frac{1}{2}$ onion, chopped

Rub it on your veggies, chicken, fish or meat two hours before cooking or use it as a dipping sauce with crusty bread.

For more entertaining ideas and information, see www.beringer.com.