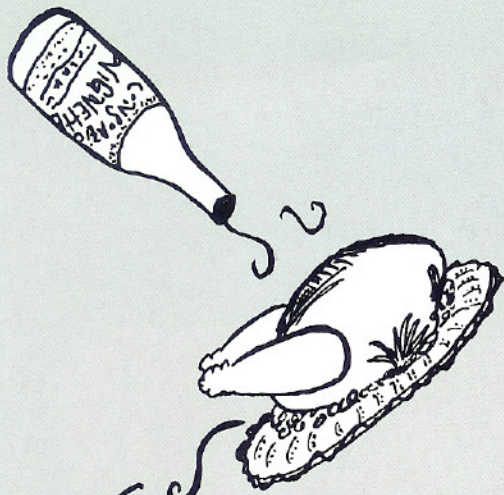


Liquid Assets



CONSOZJO®



When Napa Valley Chef Michael Chiarello married fresh, luscious fruit with sparkling champagne vinegar, the result was proof that there is something new under the sun. CONSORZIO

VIGNETTE Fruit Vinegars are a



velvety-smooth and naturally fat-free way to jazz up salads, mix up a marinade and make fresh fruit desserts dance for joy.

Lucky for us, Chef Chiarello worked his magic on CONSORZIO VIGNETTE

Savory Vinegars too, blending sparkling champagne vinegar with his favorite savory flavor boosters. Roasted Garlic, Tomato and Mustard Seed Vignettes make it easy to add Michael's signature intense fresh flavors to seafoods, salads, pasta and more. Like our sassy Fruit Vignettes, they're perfect for today's everyday gourmet.™



CONSORZIO® VIGNETTE™

Forget everything you know about vinegars. These are not the tart, puckery kind your mother used. CONSORZIO® VIGNETTE™ Fruit and Savory Vinegars are mouth-watering flavor boosters that transform everyday food into a taste-tingling event. Made with all-natural ingredients and a kiss of sparkling champagne vinegar, they're smooth, rich and blissfully FAT-FREE. One taste, and your customers will be clamoring for more. (Now go tell mama!)

Mustard Seed Vignette

Created as the pan sauce for Tra Vigne's famous crispy fried calamari, this is an intoxicating blend of tangy mustard seeds and a touch of champagne vinegar.

Raspberry Vignette

Capturing the sunny taste of summer this sweet, tart vinegar makes a memorable marinade for meat or game and a guilt-free, no-fat salad dressing your customers will crave.

Tomato Vignette

Rich with the taste of fresh tomatoes and tangy dried tomatoes, it's asked for by name at Napa Valley's Tra Vigne Restaurant, where it's drizzled on roasted oysters, spinach salad, pasta, you name it.

Mango Vignette

Light, spicy and aromatic, Mango Vignette is like a taste of sunshine. Your customers will find it a deliciously fat-free departure from ordinary dressings!

Roasted Garlic Vignette

Smooth and rich this vinegar adds the sweet, mellow taste of roasted garlic to poached salmon and Caesar salad, and is great as a burger marinade!

Passion Fruit Vignette

Seductively fragrant Passion Fruit Vignette kisses any food with its fresh exotic flavor. It's positively decadent drizzled over fresh fruit or ice cream.

Available in 375 ml (12.5 oz.) bottles.



We make great food easy.™

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