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**FOR IMMEDIATE RELEASE**

## **Epicurious Blog Names Brix Chocolate for Wine One of the Ten Best of the Summer Fancy Food Show, 2010**

**Youngstown, OH - July 12, 2010** EpiLog, the food news and review blog of Epicurious.com, recently named Brix Chocolate one of the Ten Best of the recent Fancy Food Show. Over 27,000 buyers and food enthusiasts from 81 countries were introduced to over 100,000 food products ranging from and including confections and cheeses, snacks to spices, coffee to pasta. The three Brix chocolate blends are formulated specifically for pairing with today's range of wines.

"We're showcasing the best. There were many new products in everyday items such as meats and cheeses but due to space, we are only presenting products that seemed truly unique or were deemed huge improvements in their category," notes T.K. Danovich and Emma Marr in the EpiLog article.

While cheese and wine are tried-and-true partners, Brix Chocolate bars are blended to tempt taste buds with three sweeter combinations. The Brix Milk Chocolate bar is designed for the lighter reds and dessert wines. The addition of high quality milk chocolate to the single origin Ghanaian product results in a milk chocolate that is both creamy and spicy. Brix Dark Chocolate is the most versatile of the Brix blends. While its cocoa content is high, it remains sedate enough to enhance the fruit forward wines it was designed to accompany. It easily stretches upward to the lighter cabs and downward to the heavier pinots. Brix Extra Dark is specifically formulated to pair with the deepest red wines. Having a very high cocoa content, this Brix blend can stand up to the massive tannins found in these wines.

Brix Chocolate is available at select wineries, the specialty section of grocery stores nationwide or online at [www.brixchocolate.com](http://www.brixchocolate.com) Wholesale accounts are managed by Scott Queathem & Associates. [www.sqandassociates.com](http://www.sqandassociates.com).

### **About Brix Chocolate**

Founded by Dr. Nick Proia, an Ohio pulmonologist, Brix Chocolate markets chocolates and chocolate bars in gift sets that include a cutting board and chef's knife. The chocolates were developed when it seemed foolish to Dr. Proia to eat fat-laden cheeses, after dinner, while trying to benefit from the health effects of wines. He decided to try the pairing of dark chocolate with wine and after trying all different varieties and "strengths", he could find no happy medium. So he

crafted the three blends of what would later be called Brix – the first chocolate specifically blended to compliment wine. At their root is single origin Ghanaian chocolate, known for its red fruit tones, mixed with the highest quality confectionary chocolate. The result is a blend so pure in flavor that it actually enhances those nuances found in great wines, without confusing the palate.

Brix is a privately held company with facilities in Youngstown, Ohio. To learn more about Brix Chocolates, please visit [www.BrixChocolate.com](http://www.BrixChocolate.com)

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