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CHOCLATIQUE ANNOUNCES THE MARRIAGE OF WINE AND CHOCOLATE

ChocolatiQue Introduces the All-New Napa Valley California Wine Chocolates

Los Angeles, CA (March, 2009) ChocolatiQue, the makers of the award-winning Gourmet Product of the Year, announced today the introduction of *Napa Valley California Wine Chocolates*. Each beautiful, hand-made confection has been paired with namesake wines of the most popular California varietals.

These stunning artisan confections are both beautiful to look at and luscious to eat. The stylish and contemporary molds have been designed by the designer of Ferrari Motors. They are a romantic marriage of Grand Prix automobiles and the Grand Cru of chocolate.

The **ChocolatiQue** *Napa Valley Wine Chocolates* are available in eight amazing varieties including *Late Harvest Cabernet*, the perfect blend of a full-bodied Cabernet Sauvignon and ChocolatiQue's 64% Private Reserve bitter-sweet chocolate, and *Fall Vineyard Merlot*, featuring a Merlot ganache encased in 64% Private Reserve dark chocolate. *Estate Chardonnay Chocolate* is a true-flavored oaky Chardonnay, with faint aromas of apple, lemon, peach and tropical fruits while the *Sparkling Blanc de Chocolate* is made from California sparkling wine reminiscent of the Champagnes from France. For a rich Port wine flavor, the *Old Oak Barrel-Aged Port Chocolate* is made with fortified California, aged Port wine with a richness and depth of flavor. *First-Crush Fume Blanc Chocolate* honors the legendary Robert Mondavi featuring a light, crisp Fume Blanc ganache surrounded by **ChocolatiQue's** Prestige Milk Chocolate. It is the perfect pairing with the wine he made famous. *Zinfandel Cuvée Chocolate* features an elegant, young, fruity Zinfandel ganache with light white chocolate undertones derived from the delicate couverture. Lastly, *Pretty in Pink "Blush" Chocolate* offers a pink chocolate ganache with fresh fruity flavors of ripe strawberries, juicy peaches, tart nectarines and pink grapefruit.

"Wine and chocolate have so much in common. Bringing the two together was natural synergy," says Ed Engoron, co-founder of **ChocolatiQue**. "With one bite you will be transported to the finest vineyards of the Napa Valley and the equatorial chocolate plantations from around the world. You will never need a passport"

The *Napa Valley Wine Chocolates* are available in an 8-piece *Boutique*, 15-piece *Collection* and 30-piece *Indulgence* boxes with prices starting at \$18. **ChocolatiQue** *Authentically American** chocolates are available for purchase online and in upscale retail locations. For more information, please visit www.chocolatiQue.com.

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About ChocolatiQue:

ChocolatiQue is a privately owned, super-premium chocolate company founded in 2003 by Ed Engoron and Joan Vieweger. Hand-crafted in their Southern California *Chocolate Studios* by professional artists and chocolatier, **ChocolatiQue** provides over 150 **Authentically American* premium chocolate confections, from traditional to whimsical, to secretly savor or share with those you love. ChocolatiQue assortments are available high-end boutiques, 5-star hotels and clubs and online at www.chocolatiQue.com.

**Authentically American* means great American chocolate flavor thrills made by Americans in their Southern California Chocolate Studios; their premium cacao beans are roasted, processed and refined in Northern California; they use Hawaiian-grown cacao beans in selected items; their proprietary all-natural flavors are made in Southern, California; their packaging is made and printed in Texas; their specialty molds and equipment come from New York. They're proud to be American and support the US economy.