

**KFWB BLUE LIFESTYLE MINUTE**  
**Monday, November 5, 2007**

Kobe and Cabernet. I'm Anthony Dias Blue with the Blue Lifestyle Minute. Snake River Farms, the Idaho producer of American Kobe-style beef, recently teamed up with Napa Valley's **Signorello Vineyards** to promote dinners featuring Kobe beef with Cabernet. Sure, Cabernet Sauvignon and beef have been a natural match for a long time, but Napa Valley Cabernet is especially great with succulent, highly-marbled Kobe beef. It's a match made in heaven. **Signorello's Estate Cabernet Sauvignon** is deep, rich and intense, yet retains just the right acidity to stand up to the Snake River Kobe beef. The Cab sells for around \$45. There's also a second-label Cabernet from Signorello called **EDGE**, a \$20 wine that's a steal for this price, with vibrant, lovely flavors and great balance. You can order Snake River products from **snakeriverfarms.com**, and look for **Signorello** cabs at your local wine shop. I'm Anthony Dias Blue with the Blue Lifestyle Minute on KFWB News 980.