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FOR IMMEDIATE RELEASE:

**MARTIN SHEEHAN-STROSS NAMED BEST YOUNG SOMMELIER IN 2016 CHAÎNE
DES RÔTISSEURS BEST YOUNG SOMMELIERS COMPETITION**

*Sheehan-Stross Moves On To Compete In The 2016 Best Young Sommeliers
International Competition August 25-26, 2016 In Vaduz, Liechtenstein*

Madison, New Jersey (May 2, 2016) – Martin Sheehan-Stross representing the Pacific Northwest region is named Best Young Sommelier in the [Chaîne des Rôtisseurs](#)’ Young Sommeliers Competition presented by Moët & Chandon. The winner claims the title after competing against eight other contestants in the competition’s two-day national finals in Sonoma, CA.

Hosted annually by the Chaîne des Rôtisseurs, the world’s oldest and largest food and wine society, the annual competition tests competitors on blind tasting ability, tableside wine service skills, and many areas of wine knowledge. Every year, young sommeliers from around the world compete in this challenging and highly respected wine competition, says Charles Bennett, Grand Echanson of the Chaîne des Rôtisseurs.

“We are continually impressed with the increased quality and talent that these young sommeliers bring to the competition every year,” continued Bennett. “Martin is an exceptionally talented young sommelier, and we look forward to him showcasing his capabilities when representing the United States in the International Competition.”

The national competition finals took place on April 28 and 29, 2016, and included a one-hour written test, a blind tasting test, and multiple service tests. Judges for the national competition included former competition winners Desmond Echavarrie, MS and Andrey Ivanov, as well as professional judges David Glancy, MS, Robert Bath, MS, Mary Gorman-McAdams, MW, Geoff Labitzke, MW, and Virginia Philip.

The 2016 Young Sommeliers contestants who participated in the national competition finals included:

Northeast Region

Morgan Harris, Aureole, NYC – *Second Place*

Mid-Atlantic Region

Steve Gullo, Paramour at the Wayne Hotel, PA – *Third Place*

South Central Region

Femi Oyediran, Charleston Place Hotel, SC

Southeast Region

Jill Davis, Del Frisco's Double Eagle Steakhouse, Orlando

Midwest Region

Miranda Elliot, Maple & Ash, Chicago

Southwest Region

Lindsay Thomas, Camerata at Paulie's, Houston

Pacific Northwest Region

Martin Sheehan-Stross, Michael Mina, San Francisco, CA – *First Place*

Far West Region

Jessica Waugh, Gordon Ramsay Steak, Las Vegas

Hawaii / Pacific Region

Jordan Painter, Young's Market, Hawaii

After these tests, the top three contestants who scored the highest were given an additional set of challenges including an oral knowledge quiz, a blind tasting test, and a service test, all in front of a live audience. The winner of this final set of challenges claimed the title as the 2016 Best Young Sommelier, which was announced during the awards ceremony and gala dinner at the Carriage House of the Charles Krug Winery in Napa, CA.

Sheehan-Stross took home cash and prizes, including a scholarship to further his wine studies, Moët & Chandon Champagne, an educational trip to the Bordeaux wine region, and a five year membership in both the U.S. Chaîne and the International Chaîne des Rôtisseurs.

Sheehan-Stross also receives an invitation to represent the United States and compete in the Chaîne's International Young Sommeliers Competition to be held in Vaduz, Liechtenstein, August 25-26, 2016. Expenses for the U.S. National Winner are paid by the Chaîne des Rôtisseurs. A number of past U.S. national winners and contestants have become Master Sommeliers, including Desmond Echavarrie, who was a judge in this year's competition.

About the Chaîne des Rôtisseurs

The Confrérie de la Chaîne des Rôtisseurs is the world's oldest, largest and most prestigious food and wine society with 24,000 members worldwide. There are 125 chapters and 6,000 members throughout the United States. Important programs include annual Young Sommeliers and Young Chefs Competitions held both

nationally and internationally. Founded in Paris in 1950, the Chaîne's roots reach back to 1248 in France. It is dedicated to honoring the skills and practices of the masters of the culinary arts and those individuals who craft our libations. For additional information: www.chaineus.org.

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