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**FOR IMMEDIATE RELEASE:**

**JEREMY SHANKER NAMED BEST YOUNG SOMMELIER IN 2018 CHAÎNE DES RÔTISSSEURS BEST YOUNG SOMMELIERS COMPETITION**

*Shanker Moves On To Compete In The 2018 Best Young Sommeliers International Competition in Mexico City, Mexico*

**Madison, New Jersey (May 30, 2018)** – Jeremy Shanker of Michael Mina in San Francisco, CA representing the Pacific Northwest region is named Best Young Sommelier in the [Chaîne des Rôtisseurs](#)’ Young Sommeliers Competition. The winner claims the title after competing against 10 other contestants in the national finals in held in Paso Robles, CA from May 3-5, 2018.

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. Harold S. Small, Bailli Delegeue des Etats-Unis d’Amerique (U.S. National President) says that the highly competitive program attracts the country’s most promising young talent.

“Each year, the young sommeliers bring fresh perspective and talent,” continued Small. “We congratulate Shanker on this momentous victory, and are thrilled for him to showcase his abilities while representing the United States in the International Competition.”

The national competition finals took place May 3-5, 2018 in Paso Robles and included a one-hour written test, a blind tasting test, and multiple service tests. Competition judges included Masters Sommeliers, Masters of Wine, a previous national winner, and a small number of Chaîne members with extensive wine knowledge.

The 2018 Young Sommeliers contestants who participated in the national competition finals included:

**Northeast Region**

Andrea Edith Morris, Union Square Hospitality Group, New York, NY – *Second Place*

**Mid-Atlantic Region**

Brandon Anderson, Fiola Mare, Washington, DC

**South Central Region**

(Continued)

Christanna Quinby Honer, Jujube, Chapel Hill, NC

**Southeast Region**

Cassandra Felix, The Breakers Palm Beach, Palm Beach, FL

**Midwest Region**

Miranda Elliot, Connoisseur Wines, Chicago, IL

**Southwest Region**

Adam Jeffrey Toon, Republic National Distributing Company, Houston, TX

**Pacific Northwest Region**

Micah Andrew Clark, The Restaurant at Meadowood, Saint Helena, CA – *Third Place*

Nick Davis, Medium Plus, Seattle, WA

Jeremy Shanker, Michael Mina, San Francisco, CA – *First Place*

**Far West Region**

Timothy David Sorek, Bourbon Steak, Scottsdale, AZ

**Hawaii / Pacific Region**

Thoger Andresen Petry, Matteo's Osteria, Wailea, HI

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 2018 Best Young Sommelier, which was announced during the awards ceremony and gala dinner.

Shanker took home cash and prizes, including a \$2,000 scholarship to further his wine studies, an educational trip to the Bordeaux wine region sponsored by the Bordeaux Wine Council (CIVB), rare wines provided by Moët & Chandon, and a five year membership in both the U.S. Chaîne and the International Chaîne des Rôtisseurs.

Shanker also receives an invitation to represent the United States and compete in the Chaîne's International Young Sommeliers Competition to be held in Mexico City, Mexico in September 2018. Expenses for the U.S. national winner are paid by the Chaîne des Rôtisseurs.

**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 more than 25,000 members worldwide. There are 130 chapters and about 6,000 members throughout the United States. Important programs include annual Young Sommeliers and Young Chefs competitions held both nationally and internationally, and a National Pastry Chefs Competition. 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](http://www.chaineus.org).

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