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FOR IMMEDIATE RELEASE:

**ELEVEN SOMMELIERS ADVANCE TO CHAÎNE DES RÔTISSEURS 2018 BEST
YOUNG SOMMELIERS NATIONAL COMPETITION FINALS**

Young Sommeliers From Nine U.S. Regions Vie For Title of Best Young Sommelier

Madison, New Jersey (May 2, 2018) Eleven young sommeliers representing nine regions across the United States advance to the finals in the Chaîne des Rôtisseurs' 2018 Best Young Sommeliers Competition. The contestants move forward in the competition after earning the highest scores in their respective region's finals. The young sommeliers were tested on their knowledge of all areas of wine, including wine and wine production, wine laws, viticulture and vinification, as well as spirits, beers, ports and sherry.

Now in its 18th year in the United States, the Chaîne's Young Sommeliers Competition is the oldest competition of its kind. According to Harold S. Small, Bailli Delegeue des Etats-Unis d'Amerique, "The competition is one of the most challenging and highly respected competitions among wine professionals in the nation. The quality of talent entering the Young Sommeliers Competition increases every year."

From January through April, young sommeliers competed in regional exams held in one of the Chaîne's ten regions, based on the competitor's place of employment or residence. The 11 final candidates now face off at the National Competition held May 3-5, 2018 during the meeting of the Sociétié Mondiale du Vin in Paso Robles, CA.

"The amount of skill and dedication that these young sommeliers bring to the competition is truly remarkable, and I cannot wait to see how they showcase their unique abilities and areas of expertise in the Finals in Paso Robles this May," stated Joseph D'Ambrosio, Grand Echanson des Etats-Unis for the Sociétié Mondiale du Vin.

Hosted annually by the Sociétié Mondiale du Vin, a part of the [Chaîne des Rôtisseurs](#), the world's oldest and largest food and wine society. The annual competition promotes sommelier education and service contributing to the understanding, appreciation, and enjoyment of fine wines and beverages.

"The National Competition will take place over two days with a one-hour written test, a blind tasting test, and multiple service tests. After these tests, the top three competitors compete to determine the winner in a final set of challenges," said Geoff Labitzke, a Master of Wine who holds the title of Vice Echanson des Etats-Unis for the Chaîne des Rôtisseurs and who leads the competition.

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Competition judges include Masters of Wine, Master Sommeliers, previous national winners, other experienced wine professionals, and a small number of Chaîne members with extensive wine knowledge. The final day is capped with an awards ceremony and gala dinner.

The national winner will then move on to compete in the international competition to be held in Mexico City, Mexico in September, 2018.

Finalists now advancing to the national competitions include:

Northeast Region

Andrea Edith Morris, Union Square Hospitality Group, New York, NY

Mid-Atlantic Region

Brandon Anderson, Fiola Mare, Washington, DC

South Central Region

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

Nick Davis, Medium Plus, Seattle, WA

Jeremy Shanker, Michael Mina, San Francisco, CA

Far West Region

Timothy David Sorek, Bourbon Steak, Scottsdale, AZ

Hawaii / Pacific Region

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

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. 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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