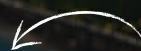


■ THE SOMMELIER JOURNAL

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\$10.00 US/\$12.00 CANADA

# THE SOMM JOURNAL



*At the Dominus Estate in Yountville, French proprietor Christian Moueix stands in the open-air area overlooking the historic Napanook Vineyard.*

## THE *french* CONNECTION

CELEBRATING 30 VINTAGES AT  
DOMINUS ESTATE WITH  
*christian moueix*

PHOTO: ALEXANDER RUBIN



# CHEF'S ROLL | SOMM'S LIST

PRESENTATION IS EVERYTHING

We've partnered with Chef's Roll & Somm's List, the global culinary and wine professional networks, to learn more about beverage experts from across the country.

## Billy Nordmeier, CSW

Sommelier at The Patio on Goldfinch in San Diego, California



PHOTO: E'VONE STARKS

**Q: How would you describe your wine list at the Patio on Goldfinch?**

The wine list at The Patio on Goldfinch features wines from around the world. These wines pique our interest and our palates for multiple reasons; either they are a perfect accompaniment to our cuisine or feature an unusual grape or blend. We like to have fun with our list by using whimsical descriptions, as it makes approaching some of our more eclectic wines a lot less intimidating.

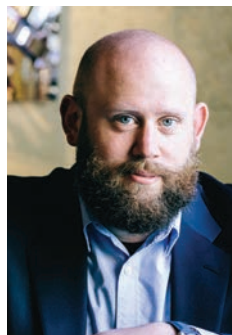
**Q: And finally, if you were having a party and could only offer one wine, what type would it be?**

I would have to choose rosé, not only does it come in sparkling and still, but it can be so versatile when pairing with food. Let's face it, if everyone at the party were my friends, they would love rosé. Right now I am incredibly enamored with Stift Gœtweig's Messwein Rosé from Niederösterreich, Austria.

## Brandon Boghosian

Sommelier at Juniper & Ivy in San Diego, California

PHOTO: JIM SULLIVAN



**Q: Was there a specific wine or moment that made you pursue wine as a career?**

I knew less than nothing about wine before I attended the Culinary Institute of America, Hyde Park, at the age of 29. I spent the entire time in that class trying to figure out how to become a sommelier. This

was an entire world within the restaurant industry I knew nothing about, but I knew at that point that it was the only thing I wanted to do. The instructor was an Advanced Somm who was entirely unorthodox and presented that course in a way that resonated with me.

**Q: What are your thoughts and/or approach on the pairing of food and wine?**

I think it's very important when it is important to the guest. Some people want to drink what they love, and sometimes trying to create a great pairing is doing the guests a disservice, because they just want something comfortable. Having said that, wine and food are meant for each other. When someone realizes that wine can intensify the flavors in food, and that food can reveal different flavors in a wine, that is a special experience. Foie gras and Sauternes, Riesling and spicy Thai, Rhône Syrah and grilled lamb—this is why we have taste buds!

## Dave Lund, CSW

Wine Director at Ill Forks in Austin, Texas

**Q: How would you characterize the wine culture in Austin?**

Austin has a diverse array of wine drinkers. Everything from the enthusiast who dares not stray from California to geeky young professionals without any brand loyalty. This range is great because it allows us to play with both the classics and esoterica. It's also important to mention that Austin has a host of very talented wine professionals who work hard to elevate the wine culture.

**Q: Red wine and steak usually goes hand in hand; what kind of white wines can also pair well?**

Glad you brought this up! I diligently push wine fans towards certain whites with steak. Vintage Champagne is unbelievably versatile and can accompany almost any cut of steak. German and Austrian dry Riesling with some age can be transcendental, especially with dry-aged cuts. With tenderloin, expand your pairing horizons with a Godello from Valdeorras.

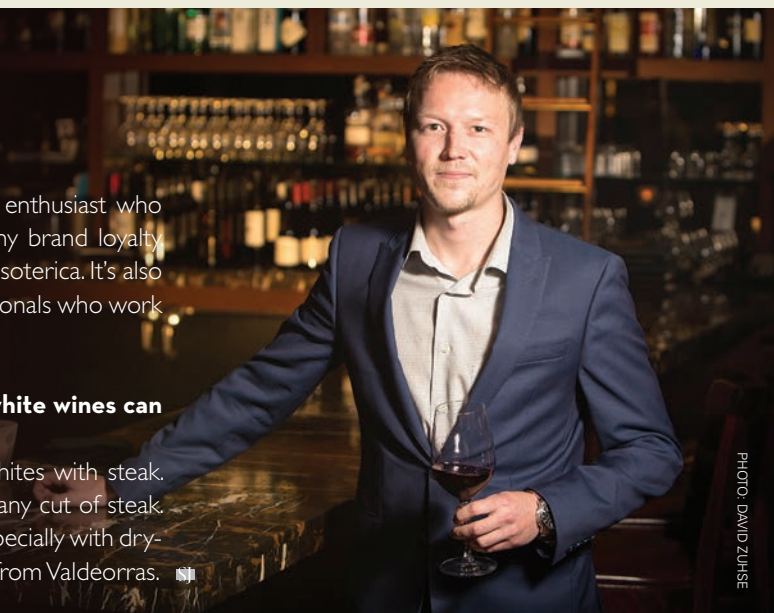


PHOTO: DAVID ZUHSE

*If you are a mixologist or wine professional interested in being featured here or want more information on Chef's Roll and Somm's List, please email [featured@chefsroll.com](mailto:featured@chefsroll.com).*