

KIMPTON®

hotels & restaurants

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EMILY WINES

Master Sommelier and Director of Wines

It's hard to imagine a woman with the surname "Wines" ending up as anything other than one of the country's top sommeliers. And Master Sommelier Emily Wines has not fallen short of the calling with her most recent position as director of wines at Kimpton Hotels & Restaurants.

Emily grew up outside of Seattle, and spent time living in San Luis Obispo, Calif., where she developed first-hand knowledge about the wines of California's Central Coast. In pursuit of a more serious wine career, Emily moved to San Francisco and joined the Fifth Floor restaurant in 2000. Under the mentorship of Rajat Parr, Emily was promoted within nine months to assistant sommelier. During her tenure, Fifth Floor's wine list earned the prestigious Grand Award from *Wine Spectator* magazine and the restaurant was nominated for Outstanding Wine Service award by the James Beard Foundation.

In 2008, Emily became one of only 96 people in the United States to earn the designation of master sommelier. Emily was also awarded the prestigious Remi Krug Cup for passing all three sections of the certification exam on her first attempt, and she is one of two women to ever achieve this remarkable feat. In addition to directing the wine program at Fifth Floor, Emily now serves as master sommelier and director of wines for all Kimpton Restaurants.

In 2010 Emily was named Wine Professional of the Year by *Santé* magazine. This award is the only peer-judged national award program in North America created to honor and recognize professionals that exhibit outstanding achievements in wine service.

A passionate advocate for wine education, Emily travels the country spending time in Kimpton cities educating restaurant staff about wine varietals and hosting *Shades of Green* training sessions to shed light on the value and importance of eco-friendly wines. In 2010, Emily spearheaded the launch of a national Wines That Care initiative, providing guests with red and white wine hour pours hand-picked for their dedication to the earth and local communities. That same year Emily also launched Wines on Tap in markets across the country, which reduces unnecessary waste, conserves corks and offers diners fresh wine from local producers.

Emily regularly hosts *Bottle Battle* events at Kimpton Restaurants across the country and a regular *Wines on Wine* consumer tasting class at Fifth Floor in San Francisco.