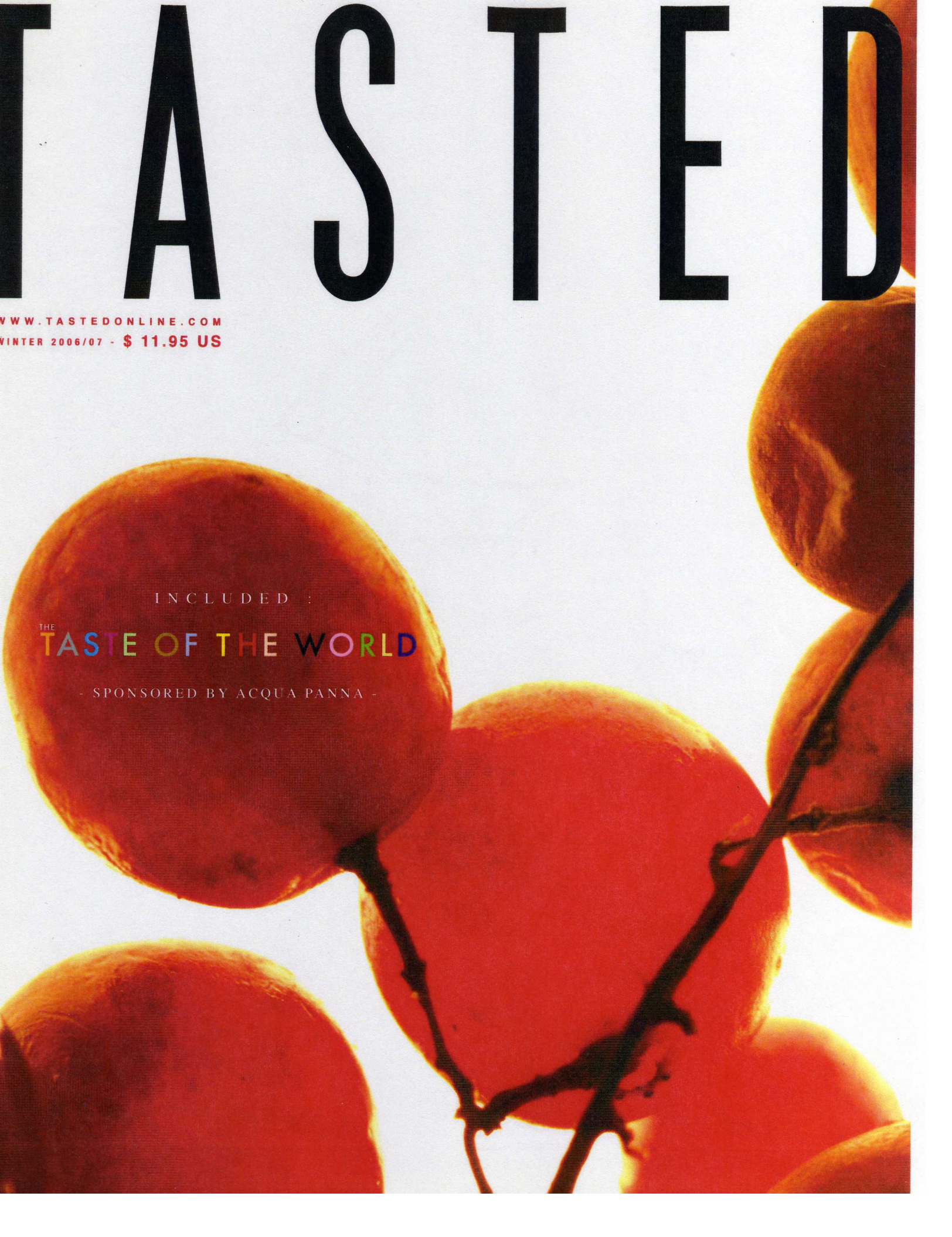


# TASTED



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from left to right Christy Canterbury, Tom Gannon, Jessos Stocklen, Philip Pepperdine, Eddie Allen. ★★

have worked in just about every position, both in front of the house as well as a cook.

**Q:** Did you have a mentor that influenced you the most?  
**Eddie:** My parents are my biggest influence. As for mentors, I have a few who've all helped me along this crazy path.

**Q:** What are you favorite wines?  
**Eddie:** I love Alsace and the Rhone. Depth, complexity, and grace. But as a very American Texan sommelier, I have to say I love to support and showcase all the great wines being produced across our country. The Finger Lakes and Washington wines are some of our most interesting and also the ones I see having the most potential.

**Q:** Which is your favorite wine right now?  
**Eddie:** Right now, I love Deiss. All of his wines show such an amazing complexity and sense of place. Bebelheim '02 Pinto Gris is what I had last night.

**Q:** And your all-time favorite?  
**Eddie:** Picking that is like picking an all-time favorite song or painting; it changes with the mood! I'd have to say that 1994 D.R.C. Montrachet and 1961 Haut Brion are up at the top of the list, but don't forget wines like Heitz '90 Martha's Vineyard or William Selem Vista Verde Pinot.

**Q:** How do you keep your palate sharp?  
**Eddie:** By drinking a lot! And tasting/smelling everything I

can, i.e. socks, fruit, gasoline, flowers, fresh cut grass, old pizza, etc.!

**Q:** Where do you see your interest in wine taking you?  
**Eddie:** I see myself writing and taking photos (my other career) of vineyards, etc. And also making wine and getting into the importing side of it.

Wine will continue being a big part of my life because it brings people together and makes them forget their worries. And most importantly, it makes you smile!

★ ★ ★ CHRISTY CANTERBURY ★ ★ ★

**Smith and Wollensky Restaurant Group**

S&W is a hugely successful fine dining restaurant group that began in New York but now extends to Miami, Las Vegas and beyond. Overseeing the wine duties would seem a daunting task for even a seasoned veteran, but Christy, also from Texas, is young and fearless and a quick shot, just like Wild West legend Calamity Jane.

**Question:** Where are you originally from?  
**CHRISTY:** Mt. Pleasant, Texas, a very small town of 15,000 people located in a dry county!



Q: At what age did you form an interest in wine?

CHRISTY: At 20, studying in the South of France and backpacking around Europe. First sip of wine was a crude rosé from a local Provençal cooperative.

Q: Tell me of your working history in wine.

CHRISTY: I began working at Vintage New York on the weekends while still working at a private equity firm. I was looking to transition to the wine business and wanted some sort of experience - anything. Vintage NY was a great choice because I could work two days per week in the business at a time when wine stores could only be open six days a week in NYC. I worked seven days a week for five months and continued with Vintage while I was looking for my first full-time wine job. When I finished my finance work, I actively sought out jobs where I might be able to combine my business background with a pursuit of wine knowledge. One day I walked into Italian Wine Merchants and found the perfect opportunity. I became and created the position of their Director of Business Development for two-and-a-half years. Looking to broaden my understanding of the wine world, I left to pursue freelance writing (Wine Business Monthly, Vineyard & Winery Management), worked as the Eastern USA Public Relations Director for New Zealand Wine Growers, taught and researched important special projects for importers looking to bring new regions/wineries into their portfolios, as well as pursuing a few other opportunities. Having collected a broad array of experiences, I looked for yet another I hadn't tackled, and found it as National Wine Director of Smith & Wollensky Restaurant Group. What a dynamic, fun-loving bunch of people! I'm involved in absolutely everything wine-related, from education to buying to analyzing our margins. The responsibility is tremendous; the rewards are equal. I also continue to freelance and just contributed to the Italy entries for the Professional Wine Reference coming out this fall.

Q: Did you have a mentor above all others that guided you?

CHRISTY: No, I had to trust my own instinct. I did/do, however, have an amazing support group of friends in NYC as well as strong parents, whose faith helped keep me afloat.

Q: What are your favorite wines?

CHRISTY: Like music, clothes and art, a wine choice is an expression of that moment in time, so it really depends. Less philosophically, I am terribly, terribly fond of Grüner Veltliner (especially) and Riesling from Austria. I also love Northern Rhone Syrah, particularly Côte Rôtie and Hermitage, as well as old wine of any sort. I love to see their development unfold.

Q: Your favorite wine right now?

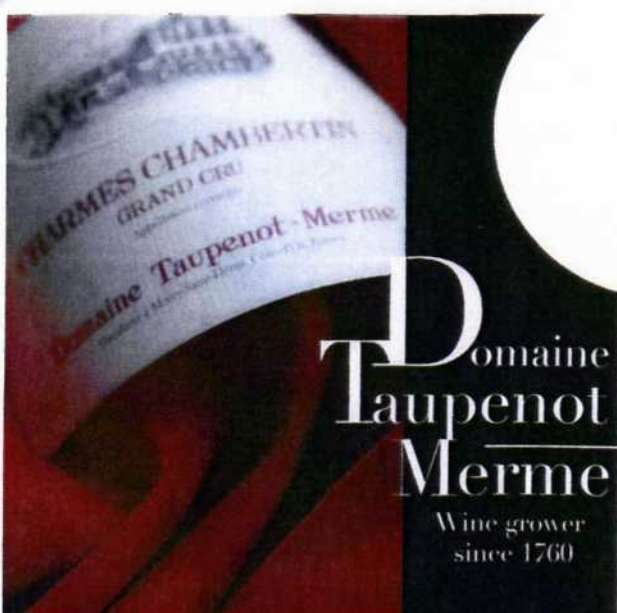
CHRISTY: A surprise wine last night: 1982 Bollinger Ré-remment Dégorgé (Recently disgorged). Generally, for the summer, roses from Grenache and Pinot Noir. Mosel Kabinett Rieslings, and my newest affection, the limey Australian (Clare and Eden Valleys) Rieslings.

Q: Your all-time favorite?

CHRISTY: Impossible to say. The best wines are those shared with special people at just the right moment. I'm lucky to have shared a few such bottles.

Q: How do you keep your palate sharp? Many tastings?

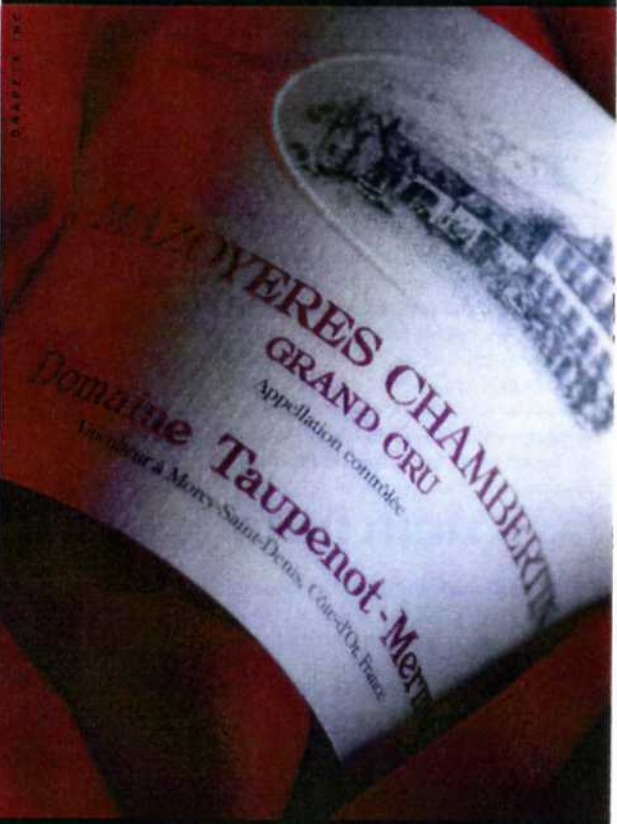
CHRISTY: I am in the Master of Wine program and sat the exam for the first time this year (results due in September). I



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