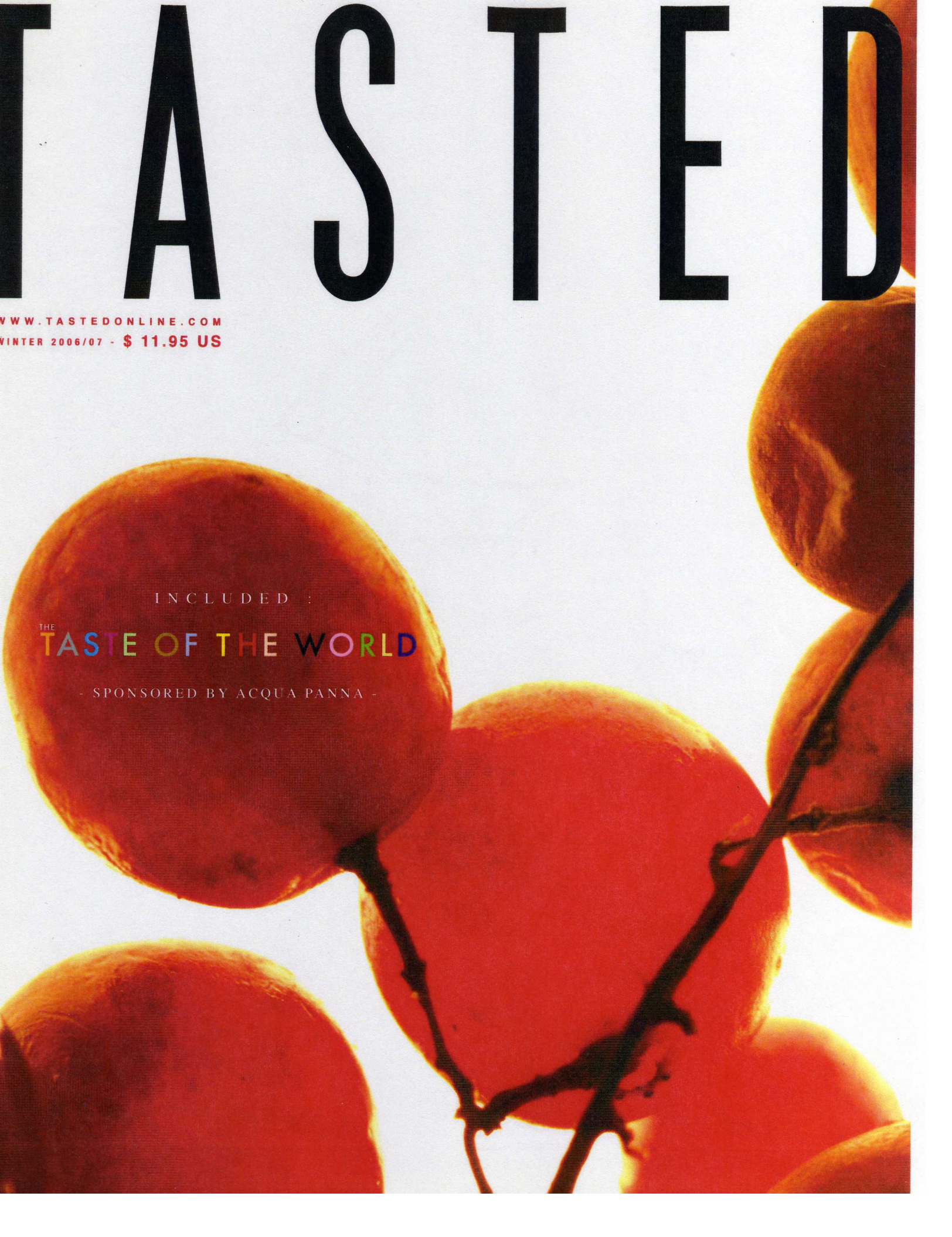


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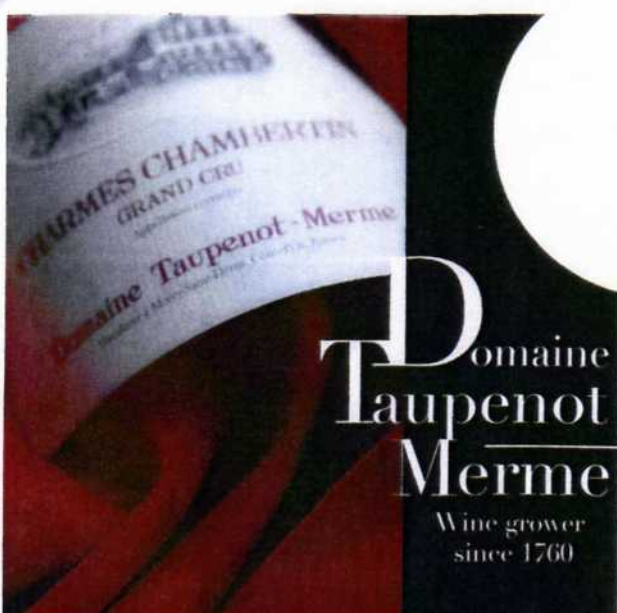
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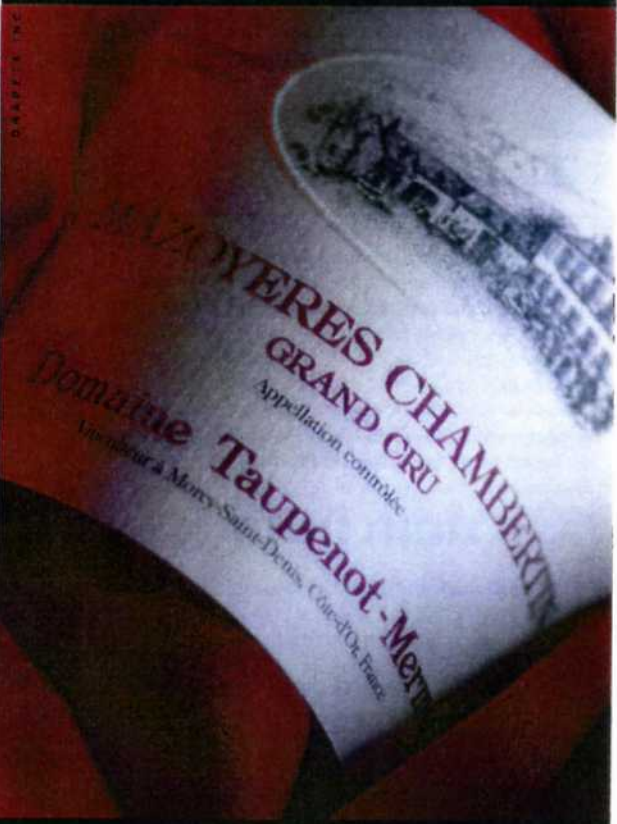
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Q: At what age did you form an interest in wine?

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-cemment 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

