

# Corks & Cuisine



December 2008



Don't miss your opportunity to learn from Master Sommelier and Certified Wine Professional Catherine Fallis at Wine & Food Festival 2009. Ms. Fallis will present a seminar on champagnes on Wednesday, May 13, 2009. Please watch for more details!

Catherine Fallis is a master sommelier and a Certified Wine Professional. She is founder and president of planet grape LLC, a company committed to bringing a passion for wine, food, and good living into the lives of everyday people, and she is the creator of grape goddess guides to good living, a range of lifestyle guidebooks, seminars, TV and e-learning programs on wine, food and travel.

Catherine was introduced to wine while backpacking around Europe during her college days and further honed her skills while living in Florence and Paris. She returned to New York to work with Chef Alain Sailhac at *Le Cirque*, Leona Helmsley at the *Helmsley Palace Hotel*, and Kevin Zraly at *Windows on the World*. Her last full-time sommelier position was as Michael Mina's wine director at *Aqua* in San Francisco.

Catherine's goal is to bring wine into the culture of mainstream America. She is editor-at-large for *Touring and Tasting*, contributing editor for *Sante Magazine* and the *Sommelier Journal*, frequent contributor to the *San Francisco Chronicle* and co-author of *Great Boutique Wines You Can Buy Online*. She is an adjunct instructor at the Culinary Institute of America and the Professional Culinary Institute, a frequent speaker, event host and educator for corporations, and is one of a handful of professional sabreurs in the world who is female. She opens Champagne with a sword in a dazzling 3-minute theatrical performance in the style of Napoleon's soldiers.

## Wine Tips from Master Sommelier Catherine Fallis, aka grape goddess

- 1) Wine, like food, is a pleasure for the senses, a sensual pleasure. We use our eyes, our noses, and our palates as often as we eat. Enjoying a glass of wine requires the exact same tools, nothing more, nothing less.
- 2) Wine is a simple agricultural product-fermented grape juice. Wine has for centuries fed, nourished, pleased and healed humanity, and has graced the tables of all but the teetotaling cultures.
- 3) We all have the senses, if we are lucky, of sight to enjoy a wine's beauty, of smell to enjoy its perfume, and of a palate to taste and feel a wine. Our individual tastes are as distinct, unique, and varied as the hundreds of thousands of vineyards around the world. Read all you want about the top-scoring wines and listen to others brag about their latest acquisitions of cult Cabernets, but in the end, use your senses and make up your own mind.



Mark your calendars for Wine & Food Festival May 11-16, 2009

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