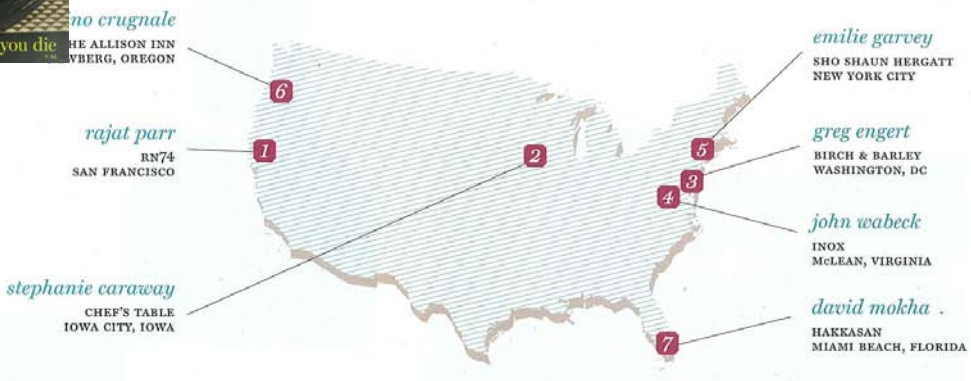




HONORS

# SOMMELIERS OF THE YEAR



THE SEVEN SOMMELIERS HONORED ON THESE PAGES HAVE CREATED INCREDIBLE, FORWARD-THINKING LISTS AT RESTAURANTS LAUNCHED IN 2009. THE ECLECTIC GROUP OF MEN AND WOMEN INCLUDES INDUSTRY VETERANS AND NEW TALENTS, EX-CHEFS, AN EX-CHEESEMONGER, AND EVEN ONE BEER FANATIC. BY MEGAN KRIGBAUM

**3 greg engert**  
BIRCH & BARLEY, WASHINGTON, DC

**Why he won:** Because he's bringing the same seriousness to beer that other sommeliers bring to wine, sourcing 555 artisanal brews (500 in bottles, 50 on tap, five cask-pumped).

**Experience:** The four-year beer pro works the floor at Birch & Barley and oversees all the beer lists for Neighborhood Restaurant Group.

**Best pairing:** WinterCoat Vildmoseol, a funky Danish peat-smoked ale, with chef Kyle Bailey's smoky charred octopus with capers.

**Birch & Barley:** 1337 14th St. NW; 202-567-2576.



**POP QUIZ**

**1** What's the signature grape of Uruguay?  
**A** Torrontés    **B** Tannat  
**C** Sauvignon Blanc

**2** Which beer-and-wine duo would go best with grilled fish?  
**A** Brown ale and Pinot Noir  
**B** Witbier and Sauvignon Blanc  
**C** Belgian Tripel and Merlot

**3** Of the 103 Master Sommeliers in North America, how many are women?  
**A** 3   **B** 14   **C** 53

ANSWERS 1. B 2. B 3. B

PHOTOGRAPHS: CATHY KOVACH (CHEF'S TABLE, CARRAWAY), DAKOTA FINE