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## **American Sommelier expands Course Offerings to Long Island**

NEW YORK, July 19, 2010 – This fall, wine aficionados on Long Island will have an additional option to further their education a little bit closer to home. American Sommelier will be hosting a 24-week Viticulture & Vinification Course at Rothmann's Steakhouse in East Norwich, NY beginning Wednesday, September 8, 2010. Class will run from 10:00 a.m. to 12:30 p.m. and Jake Young, Sommelier and Wine Director at Rothmann's, will be lead instructor and onsite contact.

The "V&V" Course delves into viticulture, vinification, and wine regions on an in-depth and academic level. A partial list of topics covered includes: grape varieties, regulation and legislation, climate, geography, soil, industry statistics, specific grape growing and wine making techniques, and food pairing. The course also introduces beer, spirits, cigars, and blind tasting techniques. Instructors include award-winning sommeliers from the city's top restaurants and many are considered leading authorities in their field. Graduates receive the American Sommelier V&V Certificate and silver pin. The course is recommended for professionals in the wine and hospitality industry, but is open to anyone looking for a rigorous approach to wine education.

Jake Young is a graduate of the Culinary Institute of America, as well as the American Sommelier V&V and Blind Tasting Courses. Young was a semi-finalist in the 2009 Best Sommelier in America competition and currently manages a wine list of 800+ labels, for which he has been awarded a "Best of Wine Spectator Award of Excellence" by Wine Spectator Magazine.

Founded in 1998, American Sommelier is an educational organization dedicated to raising the national level of wine knowledge through a three-tier Certificate Course Series, seminars, tasting events, and a biennial Best Sommelier in America competition. The organization seeks to promote a local and national community of professionals and consumers, connected by a common desire to enhance their knowledge of wine.

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