



All the Buzz - Mar. 1

By Catherine Christiansen, Camera Staff Writer
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"... gastronomical perfection can be reached in these combinations: one person dining alone, usually upon a couch or a hill side; two people, of no matter what sex or age, dining in a good restaurant; six people . . . dining in a good home."

M. F. K. Fisher

Congratulations to Frasca's Nate Ready who passed the final section of the insanely difficult master sommelier exam last month. Frasca is now home to two master sommeliers, Ready and Bobby Stuckey, a feat duplicated in only one other restaurant in the *world*, Aspen's Little Nell.

The three-part exam has been compared to "the extreme sports of wine appreciation" and has an average pass rate of 2 percent, this year 2 out of around 40 received certification. (Both were from Colorado, Ready and Doug Krenik of Rosenthal Wine Merchant in Littleton) It includes an exhaustive written exam, blind tasting, and a test of service skills. "It went really well, smooth and fluid," Ready said about his mastery of the service section. "A lot of it is due to the support of other master sommeliers here in Colorado, Sally Mohr and Wayne Belding (Boulder Wine Merchant), Bobby, Richard Betts and Jason Smith (Little Nell, Aspen.)"

"Colorado is attracting both consumers and up and coming, enthusiastic wine and restaurant professionals," Ready said. "The state is quietly becoming quite the exciting wine scene."