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The three new Master Sommeliers for 2016 joined by the many Master Sommeliers gathered at The Nell today.

NEW MASTER SOMMELIERS IN THE U.S. & NEW SOMMELIERS AT THE NELL

Aspen, Colo. (May 16, 2016) - The Little Nell takes great pride in our wine program and legacy, which is overseen by Master Sommelier and Wine Director Carlton McCoy. McCoy leads wine tastings and classes for staff on an ongoing basis, and The Nell supports staff pursuits towards wine certification through the Court of Master Sommeliers.

For the fifth consecutive year, The Little Nell served as the host venue for the Court of Master Sommeliers' Master Diploma Exams this week, where the Tasting and Service Exams were held. The Master Diploma Exam comprises three parts – Tasting, Service and Theory. Candidates were required to pass the Theory portion previously in order to be invited to Aspen for the final segments. Of the 63 candidates vying for Master status, just three were successful in their bid today. Congratulations to Jim Rollston of Manresa in Los Gatos, Calif.; Kyungmoon Kim of The Modern in New York City and David Keck of Camerata at Paulie's in Houston. In issuing these new Master Sommeliers the coveted red pins that signify they've achieved the highest status with the Court, this brings the total number of Master Sommeliers to 150 in the U.S. and 233 in the entire world.

"To be a Master Sommelier is a global title," said Andy McNamara, Chairman of the Court of Master Sommeliers, Americas, at the Krug Champagne Reception where the M.S. Diploma Exam results were announced.

“To become a Master Sommelier is about the journey of accumulating life’s great experiences. It’s about mastering service, hospitality and what it means to be a Master Sommelier.”

New this year, the Court also presented exams at The Nell this week for both Introductory (level I) and Certified (level II) candidates. A number of staff from The Nell earned their level 1 and 2 certifications from the Court, bringing the total number of sommeliers at the hotel to 43, comprising 23 Introductory, 17 Certified, 2 Advanced and 1 Master. At these recent exams, The Little Nell earned top honors with Ashley Arnot from element 47 achieving the high score for her class on the Certified exam.

As of May 2016, the current list of Sommeliers at The Little Nell includes 43 staff:

Introductory Sommeliers (23)

Ana Kelly *May 2016 certification
Alex Costa
Leo Spinelli
May Selby
Stephanie Strauss
Lauren New
Ian Simmons
Sarah Liendo
Matt Jacobsen
Carrie Williams
Chef Matt Zubrod
Thom Barr
Zach McCabe
Melina Glavas
Lindsey Potts
Dan Fehr
Casarae Clark
Marcy Kneiper
Maria Aspe *May 2016 certification
Charles Benoit
Blaire Kribs *May 2016 certification
Alison Miller *May 2016 certification
Chad Cox *May 2016 certification

Certified Sommeliers (17)

Christopher Dunaway
Erik Elliot
Jeff Moses
Nataliia Gudzenko *May 2016 certification
Ashley Arnot *May 2016 certification and overall high score in her class
Oscar Fernandez *May 2016 certification
Itzel Ortiz
Jake Zubrod *April 2016 certification
Robert Calfee
Ricardo Leyvas
Tyler Smith *May 2016 certification
Nick Alder *April 2016 certification

Jesse Libby
Grant Barrette
Suman Pradham
Amanda Severin *May 2016 certification
Peter Kovacs *May 2016 certification

Advanced Sommeliers (2)

Timothy Baldwin
Csaba Oveges

Master Sommelier (1)

Carlton McCoy

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Wine-Related Images:

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Images of The Little Nell:

<https://aspensnowmass.imagerelay.com/sb/d671343c-64d8-44dc-930d-a076d5b3b6f7>

About The Little Nell

Cosmopolitan yet intimate, contemporary yet timeless, The Little Nell invites guests to experience Aspen's only Forbes Five-Star, AAA Five-Diamond, ski-in/ski-out hotel – a Relais & Châteaux resort. For more information and for reservations, please call 888.The.Nell (888.843.6355) or visit www.thelittlenell.com.

Awards, Accolades and Talent

The Little Nell's culinary team is led by Executive Chef Matt Zubrod with Patrick Dunn as Chef de Cuisine of element 47, J.D. Baldrige as Chef de Cuisine of Ajax Tavern and Curtis Cameron as Executive Pastry Chef. Master Sommelier Carlton McCoy oversees the wine program. Element 47 has been acknowledged with [numerous awards](#) including The Grand Award from Wine Spectator since 1995, recognition as one of America's 100 Best Wine Restaurants from Wine Enthusiast and a Forbes Five-Star rating in 2015 and 2016.

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