



Press Release

Rosendales Sommelier, Chris Dillman, passes the Advanced level of the Court of Master Sommeliers certification program

Columbus, OH, August 20, 2008: Rosendales Sommelier, Chris Dillman, has passed the Advanced level of the Court of Master Sommeliers certification program.

The Advanced Sommelier test, which took place August 4th - 8th at the Midwest Culinary Institute at Cincinnati State, challenges students on theory, service, and blind tasting. Students are expected to provide flawless wine service while answering various questions about wine and spirits; they are asked to provide food and wine pairing recommendations. Students also taste 6 wines; they have 25 minutes to talk their way through each wine, identifying its characteristics and then declaring the grape, world region, and approximate vintage of each wine.

The Advanced test is the third in a series for four tests, and has a pass rate of around 20%. Dillman took his Introductory Sommelier test in 2002 in Annapolis, Maryland, and his Certified Sommelier test in October 2007 in Philadelphia. Since October, he has been studying very hard to pass the Advanced test.

Dillman is one of only four Advanced Sommeliers in the State of Ohio, and the only person with this certification in Columbus. There is one Master Sommelier in Ohio, Matthew Citriglia, who works for a wine distribution company in Columbus. Citriglia has assisted Dillman as a mentor throughout his studies, and will continue to do so.

Dillman must now await an invitation from the Court of Master Sommeliers to sit for the Master Sommelier exam; if invited, he will take the test as early as February 2010 in Healdsburg, CA. The pass rate for the Master Sommelier test is 10%.

Chris Dillman currently works as Sommelier and Beverage Director for Rosendales Restaurant, and will continue his role in Rosendale's next venture, Details Lounge and Minibar, which will open in late fall. Dillman holds a degree in Entomology from Ohio State University and has been studying wine since working at the Refectory at the age of 21.

Rosendales is an upscale restaurant in the Short North, focusing on highly creative, modern American cuisine. Chef Richard Rosendale was the ACF 2005 Chef of the Year, and is the captain of the 2008 Culinary Olympic team. He has also been selected to compete to represent the US in the Bocuse d'Or.