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FIREHOUSE STAFF EARNS COVETED TITLE

Three Members of The Firehouse Staff Became Certified Sommeliers on June 17

SACRAMENTO, Calif., June 27, 2011 – The Firehouse, known for delicious, expertly prepared dishes, superior service and an award-winning wine list, is proud to announce that three staff members were recently named Certified Sommeliers by The Court of Master Sommeliers.

After months of studying, a nine-hour exam that included a blind wine tasting, timed questions and a service appraisal, Paul Marsh, assistant wine buyer and sommelier; Brian Mayer, night bartender; and Matthew Lewis, night server, became Certified Sommeliers on June 17.

"I felt like I was 18 years old again, innocent and small, just trying to remember everything" Marsh said. Marsh, already an entry-level sommelier who leads The Firehouse's Wine Tasting Tuesday every week, stated, "The first part of the exam consisted of a taste test. We were given a glass of red and a glass of white. It was our job to guess what it was, where it was from, when it was made and how was it made. I've served senators and movie stars before, but I can honestly say that I've never been so nervous."

According to The Court of Master Sommeliers, the rigorous and lengthy exam was designed to test everything from the examinees basic knowledge of viticulture practice to their blind tasting evaluation skills. Only the most committed, skillful and knowledgeable wine and service professionals are awarded their certification, which brings them one step closer to reaching the rank of Master Sommelier, an honor held by only 180 people throughout history.

"There were eight Master Sommeliers in the room," Marsh said. "These guys are the text books we all learn from. These guys are what we aspire to be."

Marsh's, Mayer's and Lewis' certification make The Firehouse one of only four restaurants in the nation to have had three staff members pass during the same day of testing, according to the Master Sommeliers administering the June 17 exam. As a restaurant that prides itself on providing the best service – in terms of food and wine service, knowledge and preparation – these certifications help ensure that Firehouse guests receive service from true wine professionals, and will have a dining experience like no other restaurant in Sacramento.

ABOUT THE FIREHOUSE:

Named in Zagat "America's Top Restaurants 2009," The Firehouse is the most award-winning restaurant in the Sacramento region. Known for the most extensive wine collection in the Central Valley, The Firehouse specializes in delicious cuisine and premium wines, and offers a setting that features storied architecture and design. Housed in a historical landmark in Old Sacramento, the restaurant features weekday lunch services and dinner served daily. Dining options are as versatile as a breathtaking courtyard or one of many exquisite dining rooms, each a perfect space for any meal, regardless of the occasion. The Firehouse is also home to special events throughout the year including weddings and regular wine tastings in Sacramento's only authentic underground wine cellar. Valet parking is available for Firehouse patrons. For more information about The Firehouse, visit www.FirehouseOldSac.com or call 916.442.4772.

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