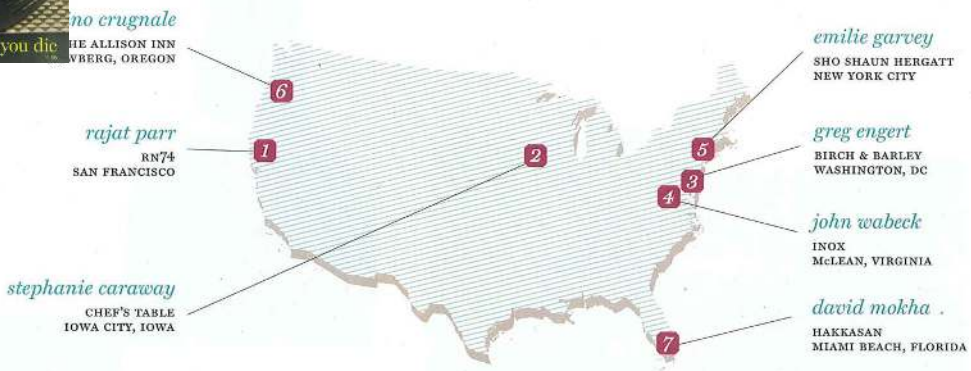


HONORS

SOMMELIERS OF THE YEAR



THE SEVEN SOMMELIERS HONORED ON THESE PAGES HAVE CREATED INCREDIBLE, FORWARD-THINKING LISTS AT RESTAURANTS LAUNCHED IN 2009. THE ECLECTIC GROUP OF MEN AND WOMEN INCLUDES INDUSTRY VETERANS AND NEW TALENTS, EX-CHEFS, AN EX-CHEESEMONGER, AND EVEN ONE BEER FANATIC. BY MEGAN KRIGBAUM

3 greg engert
BIRCH & BARLEY, WASHINGTON, DC

Why he won: Because he's bringing the same seriousness to beer that other sommeliers bring to wine, sourcing 555 artisanal brews (500 in bottles, 50 on tap, five cask-pumped).

Experience: The four-year beer pro works the floor at Birch & Barley and oversees all the beer lists for Neighborhood Restaurant Group.

Best pairing: WinterCoat Vildmoseol, a funky Danish peat-smoked ale, with chef Kyle Bailey's smoky charred octopus with capers.

Birch & Barley: 1337 14th St. NW; 202-567-2576.



POP QUIZ

1 What's the signature grape of Uruguay?
A Torrontés **B** Tannat
C Sauvignon Blanc

2 Which beer-and-wine duo would go best with grilled fish?
A Brown ale and Pinot Noir
B Witbier and Sauvignon Blanc
C Belgian Tripel and Merlot

3 Of the 103 Master Sommeliers in North America, how many are women?
A 3 **B** 14 **C** 53

ANSWERS 1 B 2 B 3 B

PHOTOGRAPHS: CATHY KOVACH (CHEF'S TABLE, CARRAWAY), DAKOTA FINE (