

## **KEVIN WARDELL**

Kevin Wardell spends most of his days seeking interesting and tasty wines from small batch producers in Italy - you could say he is a “wine anthropologist” of sorts. He grew up in Old Greenwich, CT and graduated from the University of Delaware in Anthropology. He spent the next two years as a music producer in the competitive advertising industry. However, with a deep interest in wine and a love of food with a penchant for any type of cheese, he started down the path of working in the restaurant industry.

Seeking new adventures, Kevin headed West by way of a short stint in Aspen, CO and eventually found himself immersed in the growing culinary and wine scene in San Francisco. For five years, he was a sommelier and worked closely with Shelley Lindgren at A16 and later, worked as Wine Director for flour + water. His palate keeps leading him to discover and experiment with old world wines. Kevin says it is prominent acid and lower alcohol combined with food friendly pairings that has drawn him to focus on the old world, or more specifically Italy.

Kevin has spent some time on the production side of the wine industry working four harvests at Unti Vineyards in Dry Creek Valley and another harvest at Mt. Difficulty in Central Otago, NZ. In 2010 Kevin and his now wife and business partner, Sarah, made the move to the quieter wine country life in Healdsburg where Bergamot Alley, and now Bergamot Wine Co. were founded.

Kevin and Sarah met on a mountaintop in Switzerland twenty years ago. They perpetually chased each other around globe and finally settled their family in the heart of California wine country. They have worked together for six years, running an award winning wine bar together and providing entertainment to their community. On the balance of their family and work lives, Kevin says “The best part is that often times there is very little difference; equal parts hard work and creative play, and many slices of silly mayhem.”

Kevin still loves cheese and still believes that his anthropology degree is being utilized daily as he delves into obscure Italian regions and educates his wine club members about the nuances of region, terroir, people and of course the wines.

When he is not seeking out new delicious wines, Kevin is spending time with his family in the Bay Area, barbecuing with friends, running around with his 3 year old son “Felix” or hanging with his 17 year old son “Orion”.

### **Some Kevin Wardell Q and A**

Q: On a Sunday morning you can usually find me enjoying...

A: elaborate breakfast choices and mood setting vinyl selections

Q: Give me three words to describe you:

A: vehemently positive, rugged individualism, perpetually playful

Q: What is on the top of your “bucket list”

A: Sharpen my Conga skills in Cuba

Q: Your favorite grape variety

A: lacrima

Q: Everyone has them, what are you three pet peeves:

A: lipstick on a wine glass, false fronts, noise pollution