



Food & Wine Magazine Names

Ercolino Crugnale

Top Seven Sommeliers in America for 2010

March 10, 2010, Newberg, Oregon – *Food & Wine Magazine* went in search of America's top sommeliers from coast to coast based on "incredible, forward-thinking lists at restaurants opened in 2009." The winners selected hailed from many cities that are usual suspects for such recognition, including New York, Washington DC, San Francisco and Miami. For the first time, a restaurant in Willamette Valley has joined these ranks, as Ercolino Crugnale wins for JORY at The Allison Inn & Spa, one of the best-reviewed new restaurants in Oregon.

According to *Food & Wine's* Megan Krigbaum, Crugnale won "because his list has the perfect balance of local Oregon wines and terrific selections from the rest of the world."

Crugnale developed the restaurant concept in 2009 as the newly-opened resort's Director of Food & Wine. A veteran chef himself, having been educated at the Culinary Institute of America (Hyde Park), his background encompasses the full gamut of culinary experiences at many of the nation's top hotels and restaurants, ranging from Executive Chef to Food and Beverage Director and Restaurant Owner.

After accepting the position of Executive Sous Chef at the Hotel Bel Air in Los Angeles, Crugnale served five years as Executive Chef of the Stanford Court Hotel in San Francisco, where he also held the title of Wine Director, during which time the property was named Grand Award Winner by The Wine Spectator. Crugnale also served as Executive Chef for the Renaissance Lodge at Sonoma and the Director of Food & Beverage for Hotel Jerome in Aspen, Colorado.

Fine wine has been a longtime passion for Crugnale, dating back to his high school interests. "When I turned 18 in 1976, I went to the wine shop and bought a 1970 Lafite, a '70 Mouton, a '70 Haut-Brion, a '70 Latour and a '70 Château d'Yquem. They were only \$25 a bottle back then," he recalls. JORY's extensive wine list offers more than 700 bottles, including 100 Oregon Pinot Noirs and 50 wines-by-the-glass. Crugnale has noted that when Oregon vintners dine at JORY, however, they are often seeking Burgundy wines as a means of comparison and exploration. Among the reviews JORY Restaurant has received since its Fall, 2009 opening are the following comments:

"JORY is a successful, inviting, creative restaurant, with a range new to the Oregon wine country, a scope that allows it not only to reflect, but also express the region and the Northwest. With grape vines on one side and a sweeping view of Willamette Valley hills on the other, it's a bold attempt to make an appellation a destination." – David Sarasohn, The Oregonian

"The menu changes daily depending on what the inn's gardens and local sources provide. What doesn't change is a focus on quality: dishes are immaculately composed and carefully cooked. Outdoor seating offers spectacular vistas at sundown, while the inside tables are roomy and comfortable. The large Open Kitchen is impressive, especially when the wood-fired grill is in operation. Already a haunt for local winemakers, JORY offers a well-executed fine dining experience for luxury-seeking travelers and locals alike." – Cole Danehower, Northwest Palate

"Best Place to Drink Wine Among the Vines: The new wine country destination resort in Newberg has a wine list that's not only tidal – 700 choices – but imaginatively arranged. JORY's 100 Oregon Pinot Noirs are divided by region with multiple choices available in half-glasses or 1-ounce tastings. Assemble your own flights or choose among the half-dozen offered, such as a trio of 2007 Oregon Pinots labeled 'The Critics Are Wrong.' You probably won't think the sommelier is." – The Oregonian Restaurant Rants & Raves (The Year in Dining 2009)

"Willamette Valley now has true world-class destination lodging. I can't offer enough superlatives to do The Allison Inn & Spa justice - it is simply fantastic in every way. Design, luxury, quality, eco-consciousness, in every detail it is unsurpassed. I lived in the Napa Valley, and as wonderful as the Auberge du Soleil and Meadowood are - The Allison truly trumps them both. I don't know how many hundreds of millions of dollars were spent on this astounding project, but it seems it is an instant hit. On top of exquisite guest rooms and a 20,000 sq. ft. spa that blows away any I've ever seen, the food & wine program is outstanding. At the restaurant JORY, my first two dining experiences have been nothing short of excellent. The wine list is thick and studded with not only a deep selection of the best of Oregon, but a plethora of great

Burgundies and other Old & New World gems, and the mark-ups are among the lowest I've seen." – Scott Paul vintner blog

About The Allison Inn & Spa

Sitting on 35 hillside acres with views of adjacent Willamette Valley vineyards, meadows and gardens, The Allison Inn & Spa features 85 deluxe rooms, inclusive of 20 suites (all with fireplaces, terrace or balcony, window seat and spa-like bathrooms). The Allison Spa consists of 15,000 sq.ft. with ten treatment rooms, swimming pool, Jacuzzi and Fitness Studio. There is a dedicated entrance with 12,000 sq. ft. of function space and Board Room with views and outdoor access.

Their 100-seat signature restaurant, JORY, showcases Oregon Wine Country cuisine, a five-acre working vineyard and one-acre chef's garden. Opened in September, 2009, the property is aspiring to LEED Gold certification.

Located 60 minutes from Portland International Airport, less than an hour from downtown and two hours to the Oregon Coast, The Allison Inn is the only member of Preferred Hotels & Resorts in the state of Oregon. The Allison is located at 2525 Allison Lane, Newberg, Oregon 97132 (503) 554-2525 or toll free 877 294-2525. www.theallison.com.

About Food & Wine Magazine

With a circulation of 954,615, **Food & Wine** is one of the country's leading monthly culinary magazines, published by American Express Publishing. Founded in 1978 by Michael and Ariane Batterberry, it features recipes, cooking tips, travel information, restaurant reviews, chefs, wine pairings and seasonal/holiday content. The full list of top sommeliers for 2010 include:

- David Mokha, Hakkasan, Miami Beach, FL
- Emilie Garvey, Sho Shaun Hergatt, New York, NY
- Ercolino Crugnale, JORY at The Allison Inn & Spa, Newberg, OR
- Greg Engert, Birch & Barley, Washington DC
- John Wabeck, Inox, McLean, VA
- Rajat Parr, RN74, San Francisco, CA
- Stephanie Caraway, Chef's Table, Iowa City, IA

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