

What do sommeliers drink at home?

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STYLING BY SHERYL JULIAN/GLOBE STAFF; PHOTO BY KEITH BEDFORD/GLOBE STAFF

By Ellen Bhang

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Wine pros say that everyone always wonders what they like to sip at home. What pours are on their dining room tables when they're relaxing with family and friends? We asked 10 beverage professionals around town about their favorite value reds and whites under \$30. And, since they simply can't pluck bottles from the restaurant wine cellar, we also got them to reveal where they shop. The retailers they frequent are often in their own neighborhoods, shops with knowledgeable staff who know just what these somms like.

It surprised us to learn that sommelier Theresa Paopao, of Ribelle in Brookline and Strip-T's in Watertown, shops the wine aisles at Trader Joe's. She likes a red table wine from the French South that retails for \$6. "It's pretty bangin'," says Paopao. "Personally, I don't like to spend more than \$15, unless I'm with company or it's my birthday."

Another somm told us that she likes to nosh on pungent treats with her pours. Off the clock, Anne

Thompson, of Bergamot in Somerville and sister restaurant BISq in Inman Square, Cambridge, sips a northern Italian white with smoked oysters and tinned rich fish like sardines. “When you’re the face of a wine program,” she says, “you can’t snack on these in public.”

Almost all the pros like to cook, but few have the time. They’re usually serving customers during the traditional dinner hour. Keith Harmon, of Tres Gatos and Centre Street Cafe in Jamaica Plain, also a new father, gets into the kitchen whenever he has the chance. Roast poultry is a go-to with a lively California red. “When I go home, I’m not the wine director,” he says. “I’m the guy who cooks the chicken.”

Daniel Braun

General manager at The Inn at Hastings Park in Lexington

Lucien Albrecht Gewurztraminer Reserve, Alsace 2012 With its perfumed notes of lychee and almost no acidity, this Alsatian white is Braun’s go-to pour when he cooks hot chicken sausage with peppers or Thai curry. “It’s the perfect companion to spicy foods,” he says. Around \$20 at Last National Wine Co., Acton, 978-897-5511

Marchesi di Barolo “Ruvei” Barbera d’Alba 2013

This expression of old vine barbera, says Keaveney, is full of “dark plum, violets, and supple oak tannins.” The Italian red is delicious with lamb, beef, and mature cheeses she might serve.

Around \$17 at Heritage Fine Wine, Coffee & Provisions

