



## MAXIMILIAN KAST BECOMES ADVANCED SOMMELIER

**August 13, 2009, Pittsboro, NC** – Fearington is pleased to announce that [Wine Director Maximilian Kast](#) has become an Advanced Sommelier in the premier international examining body of the sommelier trade, the Court of Master Sommeliers. Max is now the only Advanced Sommelier in the Triangle area of North Carolina and one of only five in the state!

Entrance into the Advanced Course is via a selection process of the Court of Master Sommeliers' academic admissions committee. Candidates must first pass the Introductory Sommelier Exam and the Certified Sommelier Exam and have a mandatory five years minimum experience in the wine and service industry. On average, only 25% of candidates who take the Advanced Course exam pass it.

The exam is given in three parts. The practical section tests the Sommelier's knowledge of the entire world of wine and spirits in detail including appellations, villages, grape varieties, ageing and production techniques, soils, and weather. The second section is a three-part service test involving decanting a red wine while answering questions on spirits and vintages. Other sections test knowledge of food and wine pairing and champagne service. The last section is a blind tasting of six wines in 25 minutes, whereby through deduction, the Sommelier must give the grape variety, region and vintage of each wine tasted.

As one of only a few Sommeliers to gain this distinction, Max is uniquely qualified to hand-select the very best wines and spirits to accompany a dinner at [The Fearington House Restaurant](#), for sale at [The Belted Goat](#), or through the [Fearington Wine Club](#). Max also lends his expertise to the [Wine Maker Dinner Series](#) at the Fearington House Restaurant, regular [wine tastings](#) at the Belted Goat, and wine tasting events offered to private groups by request.

### About The Fearington House Restaurant

The Fearington House Restaurant is a member of [Relais & Chateaux](#), an association of the finest restaurants and hotels in the world, and is the only Green Certified™ AAA Five Diamond restaurant in



the country. Awarded the 'Best Of Award of Excellence' from The Wine Spectator since 2004, the farmhouse restaurant is recognized for its sophisticated contemporary American cuisine. Opened in 1980 and surrounded by extensive gardens, The Fearington House Restaurant is located 8 miles south of Chapel Hill, NC. For further information, visit [www.fearington.com](http://www.fearington.com).

The Fearington House  
2000 Fearington Village  
Pittsboro, NC 27312  
[www.fearington.com](http://www.fearington.com)

**For immediate release**

For images or other information, contact Kerstin Lindgren (919) 545-5704 or [kerstin@fearington.com](mailto:kerstin@fearington.com)

