

# Atlanta Sommelier Earns Prestigious Wine Diploma



Seasons 52's George Miliotes is one of only 142 people in the world to hold the Master Sommelier diploma, considered the wine industry's ultimate professional credential

George Miliotes, director of beverage and hospitality at Atlanta restaurant Seasons 52, passed the Court of Master Sommeliers' Master Sommelier Exam, held March 17-22 in San Francisco. Miliotes began the certification process 10 years ago, progressing through three levels consisting mostly of classes and rigorous exams.

The exam has three parts: restaurant services and salesmanship, which includes the presentation, preparation and service of wines, spirits, brandies, liqueurs and cigars; sommelier knowledge, including international wine laws and various distillation methods; and practical testing, which includes a blind tasting of three red and three white wines. Three Master Sommeliers, who take notes throughout the exam, score the testing.

Reflecting on his accomplishment, Miliotes said, "It's about the journey more than the destination. I've met so many cool people throughout the program and learned so much. There's just an immense amount of satisfaction. I'm very proud to have passed.

"And while it's great to be acknowledged personally," he added, "It's even better to know that through Seasons 52 I can educate a whole new generation of servers. We can really change the way America looks at wine. That's what I hope to do with this. I can't tell you how excited I am."

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## North Carolina and Georgia Recognized for Wine and Culinary Tourism

Georgia and North Carolina are among the top U.S. states for wine and culinary tourism, according to United States leisure travelers surveyed by the Travel Industry Association. The states tied for fifth place among food-related travel destinations. The top state was California, followed by Florida, New York and Texas.



photo: ALICIA HANSEN

## Georgian Wins for Best Martini Glass

DAHLONEGA MAN TOOK TOP PRIZE IN NATIONAL COMPETITION

Georgia native Michael Kritzer took the top award in the Fourth Annual United States Designer Glass Competition for his inspired martini cocktail glass design, Palletini.

Kritzer, the son of Craig Kritzer, who founded Frogtown Cellars in Dahlonega, Ga., created a martini cocktail glass of blue and silver mother-of-pearl-colored glass that is styled to resemble a painter's palette.

Sponsored by Bombay Sapphire Gin, the annual contest is geared to give aspiring designers from around the United States the chance to break into the competitive world of design by interpreting the classic martini cocktail glass in their own distinctive style.

"Winning the U.S. competition will definitely give me a jump-start to breaking into the design world," said Kritzer. "I am thrilled to be recognized and supported for the work that I love."

## Beverage Alcohol Industry Continues to Grow

Americans are drinking more alcoholic beverages and paying more for them, according to the just-released 2007 edition of the Adams Handbook Advance, published by Adams Beverage Group.

Spirits, wine and beer all showed sales gains in the United States. Helping drive the growth are an increasing number of wines designed to attract new customers, higher-priced spirits and steady sales of higher-priced imported and craft beers.

## High Museum Wine Auction Raises \$1.8 Million

THE 15TH ANNUAL EVENT PULLED IN RECORD DONATIONS

The 2007 High Museum Wine Auction raised an unprecedented \$1.8 million in March through silent and live auctions of more than 250 lots. The event is the single largest fundraiser for the High Museum of Art, is one of the top charity fundraising events in Atlanta and is the largest charity wine auction in the United States benefiting the arts.

Top bids included:

- \* \$90,000 for a wine adventure to Argentina for six, offered by Paul Hobbs of Paul Hobbs Wines and Vina Cobos.
- \* \$120,000 for a barrel of XV-anniversary Pinot Noir made by Jim Clendenen of grapes from a special plot in his vineyard.
- \* \$60,000 for a trip for eight to Blackberry Farm in Tennessee and Jonata Winery in Santa Barbara, Calif.
- \* \$45,000 for a weekend at Château Montelena in Napa Valley with private jet transportation and ten big bottles of Montelena.
- \* \$30,000 for a lot that included a case each of 1985 Château Haut Brion and 1989 Château La Mission Haut Brion.

The 16th annual High Museum Wine Auction is set for March 27-29, 2008.

## Carter Center's Weekend Auction Raises \$1 Million

FUNDRAISER SUPPORTS HUMANITARIAN WORK AROUND THE GLOBE

The 15th annual Carter Center Winter Weekend auction netted \$1,016,478 for the nonprofit center's initiatives to advance peace and health worldwide. Held this year in Cancun, Mexico, all the money was raised in silent and live auctions.

"I want to thank those who bought items at Winter Weekend and all of the Center's supporters for their generosity," said President Carter in a press release. "Their enthusiasm and belief in the work of the Carter Center is making a difference in the lives of people in more than 65 nations."

Other top bids included a baby cradle made of unusual tiger wood handcrafted by President Carter, which sold for \$300,000; a North Carolina mountain fly-fishing weekend with President Carter, guided by Ted Turner, which sold for \$43,000; a print of President Carter's paintings of the Japanese Garden at the Carter Center, which sold for \$30,000; and an autographed photo of five presidents, which sold for \$26,000.



## FROGTOWN

Join us for the following Events:

### June 30 - Wine Maker Dinner at Frogtown Cellars.

Start with hourderves in the Barrel Room followed by a three courses dinner complete with wine pairings. Finish with a taste of 20 yr old wine vintner's choice followed by dessert. 7PM  
\$75.00/person + tax/gratuity.  
Reservations required.

### June 30, July 1- Annual Frogmore Stew Days.

Frogmore Stew served Frogtown Style  
\$20.00/person + tax/gratuity.  
Includes cornbread, stew & glass of Vineaux Blanc.  
Reservations **not** required.

**July Sundays** - Enjoy a WineTasters 4 course brunch with wine pairings from 12:30 - 3:30. \$35.00/person + tax/gratuity. Reservations required.

### August 4 - Wine Maker Dinner at Frogtown Cellars.

Start with hourderves in the Barrel Room followed by a three courses dinner complete with wine pairings. Finish with a taste of 20 yr old wine vintner's choice followed by dessert. 7PM  
\$75.00/person + tax/gratuity.  
Reservations required.

### August 11 - Wine Taster Dinner at Frogtown Cellars.

Four courses dinner complete with wine pairings. 7PM \$45.00/person + tax/gratuity. Reservations required.

**August Sundays** - Enjoy a WineTasters 4 course brunch with wine pairings from 12:30 - 3:30. \$35.00/person + tax/gratuity.  
Reservations required.

**11 Medal winner at the New York Finger Lakes wine competition!**



[www.frogtownwine.com](http://www.frogtownwine.com)  
for complete menus

## FROGTOWN CELLARS

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