

THE COLORADANS WHO'VE PASSED THE TEST THAT 97 PERCENT FAIL

Recently tabbed the foodiest town in the country by *Bon Appétit*, Boulder can lay claim to another palate-related distinction: It has more Master Sommeliers per capita than any other city, including San Francisco and New York.

The rest of Colorado ranks pretty high on the enophile scale, too. Its 10 Master Sommeliers — a paramount distinction from the Court of Master Sommeliers currently bestowed upon just more than 100 people in North America — place the state second per capita in the United States. Why is that notable? Only 3 percent of those who reach the final test pass, a heady statistic considering it takes years of intense tasting and study to get that far.

But there's more to the story than numbers. These 10 impressive wine professionals showcase Colorado's commitment to great wine, and do so in an approachable manner that makes wine fun. They help stock local shops, foster intimate tastings at top restaurants, and give us yet another distinguished culinary peg to hang our 10-gallon cowboy hats on. — Jacob Harkins



◀ **BOBBY STUCKEY, MS**

SINCE: 2004. **WHAT HE'S DOING WITH IT:** Co-owner

and wine director of Frasca Food & Wine and the new Pizzeria Locale and Caffé in Boulder, Stuckey (at left) has earned *Gourmet's* "Best Wine Service" Award, *Wine Spectator's* "Grand Award," and a nomination from The James Beard Foundation for "Outstanding Wine Service." He previously ran the wine program at The French Laundry in Yountville, California. **FAVORITE**

WINE OF ALL TIME: 1985 Giacomo Conterno Monfortino: "While this wine is not the most sought after, it is the most intriguing to me. It always draws me in emotionally, aromatically, and intellectually."