

# CHANDON

## TOM TIBURZI WINEMAKER, SPARKLING WINE



Tom Tiburzi has been a valuable member of the winemaking team since 1989 when he was hired to assist in experimental winemaking trials. Over the years he worked his way up from the lab and production areas to associate winemaker before he was appointed winemaker for all sparkling wines, including the Chandon and *étoile* portfolios, in August 2005. Given his background and professional path, it's no wonder he's achieved this very important role at Napa Valley's leading sparkling wine house.

The native San Diegan's love affair with wine began long before his arrival at Chandon. It was in his blood. The son of an Italian immigrant who achieved the American dream by opening and cooking in a hotel and restaurant and building a retail wine and spirits business, Tom worked in his family's stores from early childhood. Along with this wine industry education, Tom furthered his appreciation at home through a co-op winemaking effort between his family and their Italian friends who lugged a press to and from their garages and cellars and frequently put him to work.

A passion for fine cuisine was also encouraged during his youth. "Food was an important part of our household. Our vegetable garden was maintained throughout the year, replanting for the seasons. My mom would often send me out to pick vegetables or herbs while preparing meals. Through her, I gained an understanding of fresh ingredients and seasonal cuisine," he reflects.

After earning a degree in Environmental Studies in Biology from University of California at Berkeley, his appreciation for fine wine and food increased exponentially—especially while courting his girlfriend Sherri, now his wife, who joined him in exploring the Bay Area's better restaurants and wines.

It was actually Sherri who charted the path to Napa Valley and Domaine Chandon when she accepted a job as pastry chef at Domaine Chandon's restaurant. Tom was working as a researcher in microbiology, but soon decided to make a career change and go into winemaking. Tom's scientific expertise, which included lab, analysis, and data collecting experience, made him perfectly suited to create trial wines for the upcoming harvest. Since then he has broadened his winemaking knowledge with classes at UC Davis, training in Champagne and more than 18 years of hands-on experience at Chandon. His mastery of the science of sparkling winemaking and creative blending skills have contributed to the development of Chandon's diverse sparkling wine cuvées. In his current role, Tom continues to demonstrate his exceptional talents while overseeing Domaine Chandon's sparkling program, carrying on a tradition of crafting the finest and broadest range of sparkling wine styles in America.

" I  
enjoy the science  
of the sparkling wine  
process. I love the art  
involved in blending. I have  
the great opportunity to work  
with talented chefs pairing  
food and sparkling wine at  
our restaurant."  
—Tom Tiburzi



For Chandon sparkling wine, varietal wine or winery inquiries:

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