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# tastingpanel

MAGAZINE

## MODERN MOONSHINERS

INTRODUCING  
**OLE SMOKY MOONSHINE'S**  
NEWEST BRAND  
AMBASSADORS

**OLE SMOKY'S MASTERS OF MOONSHINE** convened at the edge of the Great Smoky Mountains in May to immerse themselves in the history and culture of the Tennessee-based brand. Pictured clockwise from right are Carlos Ruiz, Kenny Strong, Madeline Bishop, and Ginny Edwards, Ole Smoky's first crop of Brand Ambassadors.

## CHEF'S ROLL | SOMM'S LIST

PRESENTATION IS EVERYTHING

*We've partnered with Chef's Roll & Somm's List, the global culinary and wine professional networks, to learn more about beverage experts from across the country.*



### BRAITHE TIDWELL

*Wine Director at Brennan's Restaurant in New Orleans, LA*

**Open since 1946, Brennan's is a legendary institution in New Orleans. How have you maintained tradition through your wine selections while also keeping the list relevant?**

Brennan's cellar has a long and rich history, and we are lucky enough to have some old wine lists in the cellar dating back 40-50 years to see what the focus of the program was back then in its original glory. Burgundy and Bordeaux have always had a large prominence on the list, and since New Orleans loves its French wines—particularly Burgundy—Brennan's has one of the most diverse collections of Burgundy in the country. The other side of the list, however, needs to be competitive, thoughtful, and innovative. With tourists coming into the city from all over the world, it's important that we are relevant to everyone who wants to enjoy wine at Brennan's.

**Executive Chef Slade Rushing's Creole menu features influences of French and Spanish ancestry. What is your strategy when picking wines that will pair well with such rich flavors?**

I love working with Slade! He and his wonderful wife, Allison, are a very important part of the culinary community here in New Orleans. When it comes to pairing, we've developed a good language with each other. Slade is very good at finding buzzwords that describe the flavors of his dishes, which allows me to understand the focal points of each dish and begin to build the flavors and nuances of a wine around his words. I'm very lucky to be working at the "Champagne House of the South." Our wine list has a multitude of the Grand Marques of Champagne, Grower Champagne, and sparkling wines from around the world. When all else fails, I know I can always pair with a fantastic bottle of bubbles!