

## Kevin Furtado

Beverage Director / Sommelier

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A Connecticut native, and UConn grad, Kevin Furtado moved to Vail in 1996. He immediately began working with Chef Thomas Salamunovich at Sweet Basil Restaurant. Furtado seized an opportunity in 1998 to apprentice for a small, East Coast Italian wine importer, a job he credits as his intro to the wine business.

He returned to the Vail Valley for stints at Beano's Cabin and Zino Ristorante. Salamunovich opened Larkspur in 1999, and Furtado joined him in 2001. The following year he was named Beverage Director / Sommelier.

The Larkspur sommelier has built his reputation around his extensive knowledge of the Larkspur cellar, 650 bottles strong, and his ability to communicate with wine enthusiasts of all levels. The Larkspur wine list has received the prestigious Wine Spectator Award of Excellence for eight consecutive years. Among Furtado's accolades, he was invited in 2008 to judge the first year of the Crystal Beverage Awards, a new honor for restaurant wine lists, which has been initiated by famed wine critic and writer Anthony Dias Blue.

During the Vail shoulder seasons Furtado spends his time working in Santa Barbara County, California, crafting wine to bottle with his own label. His inaugural vintage, a 2007 Syrah, was released in the spring of 2009. As a test run, Furtado made a rosé of Syrah and entered it into the Orange County Fair in June 2008. The rosé won the gold medal in the amateur competition, a good indicator that the initial release will be one to try.

An avid telemark skier and mountain biker, Furtado claims his first passion is wine. "I love to talk about and taste wine with all the other aficionados that come to Vail. Wine is all about discovery – there's always something new to learn."