

Boulder's Frasca named a James Beard award finalist for wine

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Boulder's Frasca Food and Wine was named a finalist Monday for the James Beard Foundation's "outstanding wine service" award.

Bobby Stuckey, a master sommelier and co-owner of the 17-table restaurant at 1738 Pearl St., said the restaurant stood out nationally because of its dedication to wine education, sending the whole staff to Italy once a year and regularly hosting winemakers at the restaurant to train staff members.

Stuckey was nominated for the same award in 2000 as the sommelier at The Little Nell restaurant in Aspen -- the last time a Colorado restaurant was up for the outstanding wine service award.

"As a staff, we're really, really excited," Stuckey said. "It's really hard for a restaurant in a non-A market to get the nomination."

The award is given to a restaurant that "displays and encourages excellence in wine service through a well-presented wine list, a knowledgeable staff and efforts to educate customers about wine." The restaurant must have been in operation for five years, making this Frasca's first opportunity for a nomination.

"It's not just having the biggest wine list, but having the most well-thought-out wine list," Stuckey said.

Stuckey also was nominated in 2008 for the James Beard "outstanding wine and spirits professional" award for mentoring young sommeliers from all over the country, while Frasca chef and co-owner Lachlan MacKinnon-Patterson won the award for best chef in the Southwest in 2008.

The other finalists for the 2010 "outstanding wine service" award are A16 in San Francisco, Blackberry Farm in Walland, Tenn., Jean Georges in New York and Restaurant Gary Danko in San Francisco.

Winners will be announced May 3.

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