



MATTY COLSTON

PROFILE

Sommelier / Winemaker
Wine Writer for Varyer.com
Passion for wine education
Instinctively hospitable
Relentless motivator
Enthusiastic team member
Philosophy for natural process
Thoughtful & considerate
Excellent communicator
Appreciates adventure & leisure in equal measure

SKILLS

Kitchen / Pop-up Events
Graphic / Web Design Savvy
Social Media Copy & Layout
Music Director / DJ
Spreadsheets / Excel
Adobe InDesign / Photoshop
POS programming
Binwise / Upserve / Avero

EDUCATION

Columbia College
Chicago, IL
Digital Photography/Web Design

Cincinnati State
Cincinnati, OH
Certificate of Entrepreneurship

Denison University
Granville, OH
Communications

Cincinnati Country Day
Cincinnati, OH
High School Diploma

PROFESSIONAL EXPERIENCE

Parachute | Chicago

April 2014 – February 2018

Wine & Beverage Director

Founded and developed unique and personal Korean American restaurant concept with chef owners Johnny Clark & Beverly Kim. Worked closely with GM on the hiring, training, and education of the service team. My responsibilities included purchasing, setting price points, managing costs and inventory for all beverage including cocktails, N/A, and beer. Created a no-frills, yet distinctively seasonal cocktail program with a high profit margin. Implemented an education-forward wine list with strong ethos that fit the restaurant's personality while being approachable and forward thinking. Carefully selected surprising and wide-ranging glass pours that staff utilized for customer food pairing opportunities.

Accolades include a James Beard Nomination for Best New Restaurant & Bon Appetit Hot 10 and in our second year we were awarded one star by the Michelin Guide which has since maintained. Personally featured in many print and web publications such as Punch Drink, Food & Wine, Forbes, Vogue, GQ, Imbibe, Chicago Reader, and named Wine Enthusiast's "America's Best Wine Restaurants" (2016, 2017). Nominee for a Jean Banchet award as "Best Sommelier" in Chicago in 2018.

Webster's Wine Bar/Telegraph | Chicago

March 2009 – April 2014

Server/Bartender

A Chicago institution for over 25 years, Webster's is a respected asset to the global wine community. Known for its casual atmosphere, tastings, emphasis on education, and wine trips with the staff. I traveled to many wine regions such as Austria, Alsace, Burgundy, Savoie, Spain, and California. Visiting with winemakers and touring vineyards directly influenced my philosophy towards natural process and how it affects quality of what goes into bottle. I also worked at Telegraph, opened in 2012 and Webster's sister wine bar, where we focused on Natural Wine. We worked closely with the chef to sharpen food and wine pairing skills and often chose to think outside the box.



MATTY COLSTON

WINE EXPIERIENCE

Colston Biblio
Portland, OR
Winemaker

Division Wine Co
Portland, OR
Harvest '22

Day Wines
Dundee, OR
Intern '18

Sonoma Coast Farm Camp
Sonoma, CA
Selected Sommelier '17

Brooks Winery
Willamette, OR
Intern '16

Court of Master Sommeliers
Columbus, OH
Certificate '04

CONTACT

1322 Clay St. #3
Cincinnati, OH 45202
(513) 633-2650

matty.colston@gmail.com
<http://colstonbiblio.com>

CONSULTING EXPERIENCE

Please | (OTR) Cincinnati, OH
December 2020 – April 2021
Private Event Host & Wine Coordinator

Coordinated private dinners with Chef Ryan Santos and custom daily cocktails and wine pairings along with high end prix fixe menu.

Rooted Juicery | (Findlay Market) Cincinnati, OH
May 2021 – July 2021
Beverage Director

Created a dynamic and forward thinking cocktail program using house juice blends with custom standardized methods that assures consistency and efficient delivery with minimal steps and margin for staff error. Wine/Cider/Beer selections for retail case chosen with brand ethos and identity forward. Also created a custom "Rooted Rosé" label through my personal wine brand Colston Biblio. Other custom labels include Spot Lite Detroit, and The Abundance Setting charity based out of Chicago, IL.

The Cutaway | (Oakley Kitchen) Cincinnati, OH
August 2021
Wine Director

Part of the opening staff of The Cutaway, a second location from Longfellow, the highly regarded OTR community bar. I created a thoughtful and approachable wine list that suits the brand as well as the diverse clientele of Oakley Kitchen.