



**WE WOULD LIKE TO  
ACKNOWLEDGE OUR**

**CORPORATE  
PARTNERS**

**GOLD LEVEL**

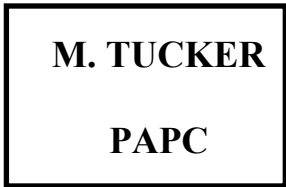


**Donnelly Construction**

**SILVER LEVEL**



**BRONZE  
LEVEL**



**Education Meeting**

**January 26, 2016**

**Laura Maniec  
Master Sommelier**



Laura Maniec will be covering her Journey to become a Master Sommelier, Wine Programming and how to develop the best wine list for your club. She will also take attendees through a blind tasting exercise with 4 whites and 4 reds. Then attendees will have a 30 minute cocktail reception followed by a 3 course dinner with wine pairings where Ms. Maniec will stay and teach the attendees about wine and food pairings.

**Fiddler's Elbow Country Club**

811 Rattlesnake Bridge Road  
Bedminster, NJ 07921

Registration 2:30 pm

Program 3:00 -5:00 pm

Cocktail Reception 5:30-6:00 pm

Dinner and Wine Pairings following

Host Managers: Tom Hurley  
Michael Leising, CCM

**2 Credits**

Register online at [www.njcma.org](http://www.njcma.org)

*You are requested to wear your name badge*

\$75.00 per person

---

Please mail form and check made payable to Fiddler's Elbow CC  
for \$75.00 per person by January 20th:  
Fiddler's Elbow CC, PO Box 248, Far Hills, NJ 07931

**NAME** \_\_\_\_\_

**CLUB** \_\_\_\_\_

**GUESTS** \_\_\_\_\_



Master Sommelier Laura Maniec brings her extensive wine knowledge and passion for teaching to Corkbuzz Wine Studio, which she opened in New York City's Union Square neighborhood with her business partner Frank Vafier in 2011. Already a rising star in the wine world, Maniec is also the face of Corkbuzz, which has additional locations opening in 2014 in the Chelsea neighborhood of New York City and Charlotte, North Carolina.

Maniec's fresh approach to wine has made Corkbuzz a destination for expert and novice wine drinkers alike and earned her recognition as both a sommelier and entrepreneur. Since opening Corkbuzz, *The Wall Street Journal* called Maniec the "It Girl" of the New York wine scene, *Crain's New York Business* honored her as one of their "40 Under 40," *Food & Wine* magazine named her one of 2013's "Sommeliers of the Year" and *Wine Enthusiast* included her in their list of "Top 40 Tastemakers Under 40."

Corkbuzz locations are part wine bar, part wine school, all wrapped up in a cool, casual studio designed to feel like a living room. Maniec created the wine program to bring casual and professional wine drinkers together in one space with approachable yet comprehensive classes. Each location's wine bar offers a robust, seasonally inspired menu with dishes designed to complement Maniec's changing wine and Champagne offerings.

Maniec first discovered her true enthusiasm for wine through an 18-week sommelier certification class at Windows on the World, and just as she was legally allowed to drink, she became a sommelier at Blue Fin, a 400-seat restaurant in New York City. Progressing quickly, she was made a partner as well as wine and spirits director for the entire B.R. Guest Restaurant Group of 20 restaurants across the country. At only 25 years old, she was managing the wine lists as well as educating the entire front-of-house team on wine.

Maniec earned her Master Sommelier designation, the highest accreditation given to wine professionals, in 2009 after nearly eight years of intensive study. She is currently just one of 20 women to have the designation.

In summer 2010, Maniec left B.R. Guest and spent the harvest season in Champagne, which she recounts as one of the best experiences in her life. After finishing the harvest, Maniec returned to New York City to pursue her dream of opening Corkbuzz.

In addition to her work at Corkbuzz, Maniec is on the board of directors for the Guild of Sommeliers and the Court of Master Sommeliers Americas, and is a member of Les Dames d'Escoffier's New York chapter. She regularly sits on *The New York Times* tasting panel also contributes to industry publications, including *Food & Wine* and *Sommelier Journal*.

