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**WINELIGHT –  
NoMI WINE PROGRAM &  
ADVANCED SOMMELIER FERNANDO BETETA EARN ACCOLADES**

**CHICAGO (August 1, 2007)** – NoMI is pleased to announce that sommelier Fernando Beteta, 30, has recently been honored as Midwest Winner of the 2007 Chaîne des Rôtisseurs Super Regional Young Sommelier Competition and will be featured in *Wine & Spirits* magazine’s upcoming list of “America’s Best New Sommeliers” (October 2007 issue). In addition, the NoMI wine program has again been bestowed with a “Best of Award of Excellence” designation from *Wine Spectator*’s 2007 Restaurant Awards program (August 31, 2007 issue).

Beteta’s winning wine style was most evident during a sudden death oral exam tiebreaker with a fellow finalist in the Regional Level of the Young Sommelier Competition. Conducted and administered by the American Chapter of the Court of Master Sommeliers, the competition selects a handful of candidates each year from the 10 Chaîne regions to complete three areas of examination to include Theory, Practical and Blind Tasting.

Beteta brought home the gold medal for the third year in a row and will continue on to the national competition in October 2007 in Monterey, Calif.

Beteta is currently studying to achieve the industry’s highest merit, Master Sommelier and his designation by *Wine & Spirits* magazine as one of “America’s Best New Sommeliers” following a poll of restaurant wine professionals is a nod to his dedication and ensuring that NoMI guests receive superlative wine service.

Furthermore, the young sommelier has been instrumental in NoMI upholding its “Best of Award of Excellence” status for the fourth consecutive year in *Wine Spectator*’s Restaurant Awards program. The distinction gives special recognition to those restaurants whose wine lists display vintage depth or excellent breadth across several wine regions.

The vision for NoMI’s wine program is to provide guests with an exciting and accessible wine list to match the culinary vision of executive chef Christophe David. His contemporary French cuisine beckons to be

paired with wines unique in character and uncompromising in quality. Under the tutelage of Beteta and the rest of the NoMI wine team, the awarding-winning wine program continues to strive to exceed guests' expectations by offering a varied wine list with breadth in vertical lineups and depth in mature vintages.

To experience NoMI's wine program first hand, oenophiles are invited to take part in NoMI's Cellar Notes program every Tuesday from 5:30 p.m. to 7:30 p.m. in the Cellar on the Seventh. Priced at \$30 per person, Beteta is on hand to guide guests through a tasting of different wines or spirits of a particular varietal or region. In addition, the upcoming Masters of Food & Wine U.S.A. Tour will present a series of wine-related functions at NoMI on Friday, September 21, 2007 allowing guests to sample a selection of prestigious Argentine wines. For more information, please call 312 335 1234.

**NoMI**, named after Chicago's renowned North Michigan Avenue, features contemporary French cuisine with a global flare, prepared with the finest and freshest ingredients by executive chef Christophe David. Opened in June 2000, the 120-seat Tony Chi designed restaurant is nestled on The Seventh Floor of **Park Hyatt Chicago**, located at 800 North Michigan Avenue. Features include breathtaking views of Lake Michigan and Water Tower Park; an extensive wine collection and exquisite private dining facilities. For more information or reservations, please call 312 335 1234, or visit [www.NoMIrestaurant.com](http://www.NoMIrestaurant.com).

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