

## Healdsburg Food & Wine Experience 2026 – Canadian Sommelier Bios



### **Kerri Chambers, Marketing & Logistics Manager**

**South by Southwest Imports | Calgary, Alberta**

Kerri has been immersed in the wine industry for over 20 years. Her career began in the corporate world, but everything changed when a part-time role at a wine shop sparked an undeniable passion. Kerri has managed high volume and high revenue wine stores, before taking on the role of Head Buyer for WineCollective and Canada Craft Club. Most notably, she spearheaded the launch and operations of Vivino's marketplace in Canada. Her experience also extends to the agency side of the business, giving her a uniquely well-rounded perspective across the entire industry. A lifelong learner with a relentless thirst for knowledge, Kerri is constantly looking for ways to elevate the wine community and contribute to a stronger, more dynamic industry for everyone.



### **Kristi Linneboe, Wine Director**

**Banda Volpi | Vancouver, British Columbia**

I hold my WSET Diploma. I am the Wine Director for Banda Volpi - 4 Italian restaurants in Vancouver, BC. Our food and wine programs also celebrate the Pacific Northwest. I have never been to this part of California. I am a student of wine for life. Looking forward to educating my teams, guests, and next generation of Sommeliers about the diversity and quality of wines coming from our west coast neighbours.

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### **Franco Michienzi, Wine Director** **Elisa | Vancouver, British Columbia**

I hold a Certified Sommelier accreditation from the Court of Master Sommeliers and WSET Level III certification with Distinction.

I began my wine career at Araxi Restaurant + Oyster Bar. In 2007 I continued my hospitality career at West Restaurant as Head Server. I became Sommelier at Hawksworth Restaurant in 2011, and was promoted to Head Sommelier in 2016. At opening in 2018, I curated the wine program at Elisa Steakhouse and am currently the Wine Director. In 2023, I was named Vancouver Sommelier of the Year by Vancouver Magazine. In 2025, I was named Sommelier of the Year by the MICHELIN Guide Vancouver. Being a steak-focused restaurant, the wine list is heavily dominated by red wine, specifically California Cabernet.



### **Jennifer Sharpe, Marketing Manager** **Vine Styles, Ltd. | Calgary, Alberta**

I am a Marketing Manager at a boutique wine shop in Calgary, where I oversee content strategy, website development, and customer engagement.

I hold a WSET Diploma and create education-focused blogs, newsletters, and digital content centred on regional understanding and practical food and wine pairings. I also lead guided tastings, making wine approachable while clearly communicating style and place.

I have built a loyal customer base that seeks my recommendations, giving me direct insight into purchasing behaviour. My interest in California wine stems from its evolution. After completing a California Masterclass in Calgary, I became particularly interested in how producers respond to consumer preferences. I often encounter outdated perceptions of styles; however, modern examples show greater restraint and regional variation. I aim to better communicate that shift to consumers.

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**Alena Sindayen, Sommelier**  
**RgeRd | Edmonton, Alberta**

I am a Canadian sommelier whose journey into wine has been shaped by both science and hospitality. Originally from the Czech Republic, I earned a degree in Geology and Science before spending 13 years in hospitality, where my curiosity for flavor and guest experience grew. My turning point came during my first WSET course, where these two worlds merged and I discovered my passion for wine.

At the acclaimed Canadian restaurant RgeRd, I helped shape the wine culture and elevate its program, earning multiple accolades. Having traveled through several wine regions, I've found that visiting in person is the most meaningful way to connect with wine—through its landscapes, people, and stories. I look forward to visiting California to explore its vineyards and to discover more expressions of Pinot Noir and Chardonnay, including sparkling styles, which continue to inspire me.



**Christopher Stokes, General Manager**  
**Saltlik Steakhouse | Calgary, Alberta**

Chris has spent the past 15 years in the hospitality industry, currently with Saltlik Steakhouse in Calgary. He is passionate about world class experiences, and creating memories. Wine is a passion, developed through the love of the stories behind it, and the memories it helps create.

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### **Camilo Torres, Beverage Director Penny Crown Tavern | Calgary, Alberta**

Originally from Calgary, I have over a decade of experience in the restaurant industry, having worked in Edmonton, Alberta for a number of years as the beverage director for the Corso Group in Edmonton, as well as stints in retail and cocktail bars across Alberta. My background is mainly in cocktails and Spanish & Italian wines, and am now at Penny Crown Tavern in Calgary, Alberta.



## **Miguel Angel Maldonado, Sommelier**

### ***Four Seasons***

A graduate of Fundación Turquoise, where he had the opportunity to study hospitality at the Lycée Hôtelier de Monaco while being part of the sommellerie team at Alain Ducasse's Louis XV \*\*\* in Monaco as a commis sommelier in 2007. In 2008, he collaborated in the opening of Grupo Contramar's Mexican restaurant for the Zaragoza Expo in Spain.

By 2009, he joined the sommelier team at Grupo Presidente, home to the largest wine cellar in Latin America, where he worked for four years under the guidance of experienced sommeliers. He was an assistant in the winemaking area at Keller Estate in Sonoma Valley during the 2013 harvest, the same year he obtained the Certified Sommelier title from the Court of Master Sommeliers.

California wines are every time closer to Mexico, in terms of wine producers, in terms of wine pairings, in terms of wine tourism as a professional we need to be aware what's happening around us to be part of these changes. California of course is one of them.



**Priscila Frausto Torres, Sommelier**  
***Grupo Pangea***

Priscila Frausto Torres is a leading figure in Mexico's wine industry. With 18 years of experience in the food and beverage sector across On-Trade and Off-Trade markets, she specializes in international trends with a focus on Latin America and holds a WSET Level 2 certification. In 2021, she further established her influence in the hospitality industry while leading and curating the wine program for Grupo Pangea, one of northern Mexico's most renowned restaurant groups.



**Sergio Gonzalez, Sommelier & WSET Educator,  
*RIEDEL***

A graduate in International Marketing from the University of Texas, Sergio González is a Certified Sommelier through the Court of Master Sommeliers and holds the WSET Level 3 Award in both Wines and Spirits, as well as the WSET Certified Educator designation.

Furthermore, he is an accredited instructor for the California Wine Capstone program in Mexico, specializing in the pedagogy of California wine production, marketing and enjoyment. His professional journey began in California in 2003 under the mentorship of Dennis Overstreet, cited by Wine Spectator magazine as one of the 100 most influential personalities in the global wine industry. During this tenure, he served as Senior Buyer for The Beverly Hills Wine Merchant, one of the West Coast's premier distributors of fine and rare wines at the time. Upon returning to Mexico, he assumed the role of Commercial Director for The Key Company Beard and he works as the Brand Ambassador for RIEDEL Mexico.