



MICHAEL CHIARELLO

Chef, Vintner, TV Host, Sustainable Farmer

Michael Chiarello is an award-winning chef and owner of critically acclaimed Bottega restaurant in the Napa Valley. He made his mark by combining his Southern Italian roots with the distinctive hallmarks of Napa Valley living. From his earliest childhood experiences – created around his mother’s California kitchen with his extended Italian family of butchers, cheesemakers and ranchers – Michael Chiarello dreamed of becoming a chef one day. Decades later, he has realized his dream, and much more.

Upon graduating from the Culinary Institute of America (CIA), Michael began to shape his career into what he would become: an acclaimed chef, highly-rated vintner, culinary & lifestyle trends pioneer, noted author, and Emmy®-winning television host on Food Network and Cooking Channel. Throughout his achievements, he incorporates his passion for seasonal, sustainable living – and the artisan purveyors who make it possible – into his endeavors. His unique perspective on good food & healthy living, spiced with a dose of old-world charm, inspires friends and family to create meaningful memories around their table. His passion for a food-centric life is shared with his fans, restaurant guests, television viewers and Napa Valley visitors alike.

Michael was named Chef of the Year by *Food & Wine* Magazine in 1985, just three years after graduating from the CIA. He received the CIA’s Chef of the Year Award in 1995, and was just named CIA’s 2011 Alumni of the Year. Michael’s books have received awards and nominations from both IACP and James Beard Foundation. In the mid-90’s, his specialty food innovations earned his olive oil business, Consorzio Flavored Oils, the Best Product Line Award at the International Fancy Food Show. After turning his enthusiasm for sustainability to his own vineyards in 1999, he created Chiarello Family Vineyards, and his small-production wines are consistently high-scoring. And since 2000, Michael has been the tastemaker behind the NapaStyle retail line of artisanal foods, kitchenware and home decor.

Michael has been a national television host of his own shows for over a decade on PBS, Food Network and Cooking Channel, and has appeared on the highest rated food competition shows on television as well. His Emmy Award®-winning show *Easy Entertaining with Michael Chiarello*, began in 2003 and still airs daily. In 2009, he took second place as finalist on Bravo’s inaugural *Top Chef Masters*, and has appeared as a judge on *Top Chef* and *Top Chef Masters*. In Fall 2011, he will join another highly-rated cooking show, *The Next Iron Chef*, also on Food Network. A popular celebrity guest chef, Michael is a regular contributor to NBC’s *The Today Show*, CBS’s *The Early Show*, *Martha Stewart Living Radio*, *Regis & Kelly*, and the San Francisco Chronicle’s “*Inside Scoop Voices*” Column. Michael lives among his Napa Valley vineyards with his wife and children.

www.michaelchiarello.com

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THE STORY

Born and raised in the central California community of Turlock, Michael developed his passion for growing, harvesting and cooking from his Italian mother, who taught him the Calabrian traditions of food and family. He followed his dream of becoming a world-class chef, apprenticing in restaurants at age 14, and eventually graduating from the Culinary Institute of America (Hyde Park, NY) in 1982. Following attendance at Florida International University's School of Hospitality, he began his professional career by opening Toby's restaurant in Miami, Florida. The restaurant brought Michael immediate acclaim, and he was named Chef of the Year by *Food & Wine* in 1985. In 1986 he was lured back to California to design and open Tra Vigne (meaning "among the vines") restaurant in Napa Valley, where he developed an avid following for his unique style of Italian-influenced wine country cooking and entertaining. Following his instincts, he put olive oil on the table at Tra Vigne, and spawning the California flavored olive oil business by pioneering a technique for infusing the intense flavors of Italian cuisine such as basil and roasted pepper into the oil. A decade long partnership with Williams-Sonoma, including their first "tasting bars" for oils & dipping sauces, helped to build a robust Consorzio Foods into a million case brand. He acted as Executive Chef/Partner for Tra Vigne and seven other restaurants until 2000, when he left to create NapaStyle, Chiarello Family Vineyards, and focus on his growing television career. In 1999, Chiarello debuted his first wines from vineyards he personally farms and converted to sustainable property, and won immediate recognition with 93 Points from Wine Spectator. His book for home cooks, Michael Chiarello's Casual Cooking won an IACP award in 2002. Michael co-produced and hosted Food Network's "Easy Entertaining with Michael Chiarello" which debuted on Food Network in 2003, airs daily, and has won three daytime Emmy® Awards, including one to Michael for Best Host in 2005. In 2008, Michael officially stepped back into his clogs and chef's coat with the opening of his Bottega Napa Valley restaurant, which was immediately recognized by *Michelin Guides*, *Zagat*, *San Francisco Chronicle*, *New York Times*, *Esquire*, *Forbes*, and won a nod from the *Wine Spectator* for its wine list. Bottega is located within the historic Vintage Estates, an original winery property from the 1800's located in the culinary heart of the Napa Valley, Yountville. At Michael's culinary headquarters of Bottega and NapaStyle's adjacent flagship store, he unearths never-before-tasted flavors and introduces them to thousands of Napa Valley visitors each year. On any given day, he may have them tasting a fresh batch of *Marinated Parmesan Dip* or getting a waft of Triple Lemon Gray Salt, made from just dried lemon zest, or nibbling a piece of Spicy Calabrian salami from his curing room. In the summer of 2009, Michael appeared in the premiere of Bravo's *Top Chef Masters*, a spin-off of the hit food show *Top Chef*. As a finalist, Michael took second place on the show and took home over \$30,000 for his local charity, Clinic Ole in the Napa Valley. In the fall of 2011, he will appear on another highly rated prime time food show, *The Next Iron Chef*, on the Food Network.



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MICHAEL CHIARELLO'S LIFE AT A GLANCE

- 2011** *Michael Chiarello's Bottega* cookbook receives **IACP** and **James Beard** Award nominations
Michael receives The **Culinary Institute of America Alumni of the Year'** Award
Michael competes on **Food Network's *The Next Iron Chef*** - Series begins Oct. 30, 2011
Chiarello Vineyards 2007 Eileen Cabernet receives **92 Points from Wine Spectator**
- 2010** Begins regular contributor to **Martha Stewart Living Radio** and **SF Chronicle Inside Scoop Voices** column
Michael Chiarello's Bottega cookbook released, celebrating his Italian-inspired Napa Valley restaurant
2008 Giana Zinfandel receives **93 points from Wine Spectator**
- 2009** Michael takes second place on **Bravo's *Top Chef Masters*** and wins \$30,000 for local charity
Michael & his wife Eileen develop **Dirt to Dine**, a farm-based culinary adventure camp for children
- 2008** Michael opened his Napa Valley restaurant, **Bottega**, in Yountville, CA to much critical acclaim, including **SF Chronicle** (Three Stars, Top 100), **Zagat** (Best Newcomer), **Esquire** (Top 20), **Forbes** (Top 10)
NapaStyle opened flagship store, across from Bottega, which includes Café & Wine Shop
- 2007** Chiarello Family Vineyard's 2004 Eileen Cabernet received **93 points from Wine Spectator**
2004 Bambino Cabernet received **91 points from the same publication**
- 2006** *Easy Entertaining with Michael Chiarello* (Food Network), wins third **Emmy® Award** (Best Directing)
- 2005** *Easy Entertaining with Michael Chiarello* (Food Network) wins two **Emmy® Awards** (Michael Chiarello wins Best Host)
- 2004** *Easy Entertaining with Michael Chiarello* (Food Network) doubles airtime in weekend *In the Kitchen* cooking block
- 2003** Launched *Easy Entertaining with Michael Chiarello* (Food Network) and *NapaStyle* (Fine Living Network; Aired one of highest rated shows in Food Network history (Nov. 2003)
- 2002** Released **IACP award-winning cookbook, Michael Chiarello's Casual Cooking**;
Monthly Lifestyle Contributor to *CBS The Early Show*
- 2001** Launched new PBS show, *Michael Chiarello's Napa* and new book, **Napa Stories**
- 2000** Created **NapaStyle**, a lifestyle retailer and its exclusive line of **artisan foods** (www.napastyle.com)
- 1999** Published **The Tra Vigne Cookbook**. Launched the **PBS cooking series, *Season by Season***
First **Chiarello Vineyards** wine (www.chiarellovineyards.com) gets a 92 point **Wine Spectator** rating
- 1998** Received the **Robert Mondavi Culinary Award**
- 1997** Opened **Caffe Museo** in the **San Francisco Museum of Modern Art** and **Tomatina** in St. Helena, California
- 1996** Published **Flavored Vinegars: Cooking with Infused Vinegars**
- 1995** Named **Chef of the Year by the Culinary Institute of America**
Published **Flavored Oils: 50 Recipes for Cooking with Infused Oils**
- 1994** Opened **Ajax Tavern** and **Bump's**, both in Aspen, Colorado
Won **Best Product Line** at the **International Fancy Food Show** for **Consorzio Flavored Oils**
- 1993** Founded the successful San Francisco-based **PanORama Baking Company**
- 1986** Arrived in the Napa Valley as **founding chef** for **Tra Vigne Restaurant**
- 1985** Named **Chef of the Year** by *Food & Wine* magazine
- 1982** Graduated from the **Culinary Institute of America** in Hyde Park, New York

