



STAG'S LEAP WINE CELLARS

# TRAVIS WESTROPE

*Winery Chef*



Travis Westrope joined Stag's Leap Wine Cellars as the Winery Chef in May of 2017. He now oversees all of the winery's culinary development, including a new food & wine pairing session—The Cellarius Kitchen Experience. Travis comes to Stag's Leap Wine Cellars with over 22 years of hospitality and food service experience. Most recently, Travis was the Banquet and Catering Chef for Chef Michael Chiarello at Bottega in Yountville for more than six years.

A third-generation Californian, Travis grew up in San Luis Obispo, where he began his culinary career at age 14, working in a family-owned delicatessen. After obtaining his B.A. from California State University, Chico he then earned an Associates Degree in Culinary Arts from the Scottsdale Culinary Institute. Travis worked for nearly a decade in the Scottsdale culinary scene before returning to California. A "Stags Leap District Alumni" he found himself in the tasting room at Steltzner Vineyards, before joining Bottega.

When asked about the philosophy behind The Cellarius Kitchen Experience, Chef Travis said, "One of the most important concepts I have learned in my culinary career is that food is always better when served with a purpose or meaning. By creating a story during the dining experience, you create a lasting memory."

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Chef Travis draws influence from his cultural geography degree, his grandparents, and his own personal interest in genealogy and history. So, while conceptualizing wine and food pairings he can find each individual ingredient's unique culinary story, and use it as the "who, what, where, when, and why" on every plate. Thus, the pairings create a distinctive narrative that guests can take with them once they leave Stag's Leap Wine Cellars.