



JACOB BURRELL

EXECUTIVE CHEF

a killer focaccia baker, jacob is the creative force behind our lunch and dinner programs.

Jacob joined our team with a passion for food and all that it entails. His cooking career began while he was studying to become a high school chemistry teacher at the University of North Carolina. While working weekend jobs in kitchens, his love for the art, science culture and community surrounding food became evident and ultimately led him to culinary school. Jacob has worked for many well-known restaurants around the world. He's held positions at Manresa Restaurant (2 Michelin Stars), Post Ranch Inn and Big Sur Bakery. He spent the last few years working at Parachute Bali – a bakery, farm and restaurant in Indonesia. While there he also managed to compete and win Iron Chef Indonesia: Crab!

When not tailoring recipes specifically to our wines, Jacob's free time is all about family, adventuring around the Central Coast, eating and drinking and enjoying the sunshine and salty ocean air.



ANDY NINER

PRESIDENT

second generation of the family, andy started helping his parents with the day-to-day operation of the company in 2013. he is responsible for making sure all the different parts of the business are working together and moving in the right direction.

After studying economics at Colby College in Maine, Andy started his career working in finance for Cambridge Associates in Boston. He then moved to California and worked as a product manager in a small sunglass company in San Luis Obispo, earned his MBA from U.C. Berkeley and spent several years working in strategic planning for Levi Strauss & Company in San Francisco.

His love for the Central Coast and the importance of the family business ended up being the catalyst for joining the team. He joined the company full time in the spring of 2013. Outside of work Andy bikes, climbs, wears a puffy vest and old raggedy New Balance shoes to Winemaker dinners, cooks and spends time at home with his daughter Cora.