

Stonehome Wine Bar and Restaurant

87 Lafayette Ave Brooklyn, NY 11217 • 718.624.9443 • www.stonehomewinebar.com • Open daily at 5pm

Popular Fort Greene wine bar gets top spot from Zagat readers and Award of Excellence from the Wine Spectator.

For the third year running, Brooklyn's Stonehome Wine Bar has been rated the top wine bar in New York City by Zagat's NY Nightlife guide. The latest Zagat guide reflects the opinions of 6,121 locals who checked out 1,265 bars, lounges, clubs and pubs in New York this year and then cast their votes for their favorites. On the heels of this announcement, Stonehome just received an Award of Excellence by the Wine Spectator. Since opening in 2003, the Fort Greene restaurant and wine bar has grown from treasured neighborhood mainstay to one of New York's hottest food and wine destinations.

Relaxed hospitality and effortless aesthetics are an integral part of the Stonehome experience. A 40-foot cherry wood bar, comfy banquette seating, an inspired garden, and an astutely selected wine collection – contribute to this innovative establishment's success. "This Fort Greene neighborhood gem supplies everything you need for a romantic evening." - Zagat 2008

In 2003, co-owners Rose Hermann and Bill Stenehjem brought an eclectic mix of experiences and talent to their first business venture and decided to stake it in Fort Greene, their home of the past 25 years. The interior design and garden fell to Ms. Hermann who over the years had worked as a furniture maker, landscape designer and fine artist. With a degree as a Sommelier, a Masters degree in Psychology from



Harvard and years supervising a staff of 60 across 20 Brooklyn high schools, Bill focused on the wine and staff selection.

Talented young chef John Gibson, who joined Stonehome in 2006, matches the establishment's wine selection with inspired seasonal flavors that complement the experience of drinking great wine. His contemporary menus highlight market-fresh produce, and natural meats and fish from sustainable sources. According to Andrea Thompson who reviewed Stonehome Wine Bar in the December 2007 New Yorker, "The best wine bars give the culinary as much attention as the oneological..." Gibson is certainly unafraid to offer hearty fare with flavors that challenge – and amplify – that of the wine list."

With a devoted, long-term professional staff, a changing menu integrating green-market purchases, and an eclectic 200 bottle wine list selected from small producers around the world, Stonehome Wine Bar has gathered a loyal following of New Yorkers.

Stonehome Wine Bar and Restaurant

Bill Stenehjem -BIOGRAPHY



Bill Stenehjem - Owner, Sommelier, General Manager

In the five years since Stonehome Wine Bar opened, Bill Stenehjem has developed a first-rate international wine list that focuses on hand-crafted wines from small producers in established and respected growing areas throughout the world. Wines that display an honest typicity in harmony with each region's varietals make the list. According to Bill, "A great wine should tell a great story. Revisiting a favorite wine months or years later is like reconnecting with an old friend." His choices seem to resonate with New Yorkers - Zagat readers have now ranked Stonehome Wine Bar the #1 winebar in New York for three years running.

Bill grew up in Southern California and

graduated from the University of California, Santa Cruz with a degree in psychology. In 1983, Bill and his wife Rose Hermann moved to New York where he joined a start-up fashion accessories company as the Director of Marketing. Two years later, they spent a year in Cambridge, Massachusetts where Bill earned a Masters in Consulting and Counseling Psychology at Harvard University. In 1986, they returned to their home in Fort Greene and Bill joined the New York Department of Education as a high school counselor. Later as the Brooklyn borough supervisor of a citywide counseling program, he commanded a staff of sixty across twenty high schools.

By 2003, it was time for a new business venture. With a recently earned Sommelier degree from the Sommelier Society of America, Bill opened Stonehome Wine Bar with his wife and partner, Rose.

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Rose Hermann -BIOGRAPHY



Rose Hermann – Owner, Designer, General Manager

Rose Hermann grew up in Germany. She first tasted wine at the age of three, on a trip to Alto Adige, Italy with her grandparents. She met Bill while a high school exchange student in Southern California. After completing her university exams in Germany, she reconnected with Bill in 1973. Rose has a fine arts degree from the University of California, Santa Cruz.

Over the years, Rose has enjoyed successful careers as a furniture maker, landscape designer and fine artist. Her paintings have been exhibited and collected both here and abroad. She designed Stonehome's stunning interior including a forty foot cherry wood bar, comfy banquette seating and the popular garden area. Rose oversees day-to-day operations including

Farmer's Market shopping, flowers, staff schedules and reservations.

From the early days of panini and cheese plates, Stonehome has focused on nutritious and locally-sourced healthy foods. With the arrival of Chef John Gibson in 2006, Stonehome Wine Bar now offers an unparalleled food and wine experience.

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John Gibson -BIOGRAPHY



John Gibson - Chef

At the age of 25, The New Yorker has already reviewed Stonehome Wine Bar's Chef John Gibson. His artful approach to cooking incorporates market fresh seasonal produce, farm-raised meats and fish from sustainable sources.

John grew up in Connecticut, where he discovered an early passion for cooking. As a young teenager, he prepared meals for his family. According to his dad, "No one was ever late for dinner when John was in the kitchen." At the age of 14, he got his first summer job washing dishes and soon after was cooking lobsters by the dozens. He has been working in restaurants as a cook ever since.

Following working in New England fish restaurants for several years, John trained at the Institute of Culinary Education in New York City. He worked the line at Veritas in Manhattan and was the head Chef at Lucy's of Long Island. Now in his third year at Stonehome, he has a loyal following among customers.

**For details on seasonal wine tasting dinners,
menu and wine list
please visit [www. stonehomewinebar.com](http://www.stonehomewinebar.com)**



**For more information and inquires,
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