

# Alexa Jaenicke

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Upon finding my passion in wine and spirits, I have focused my career path to understand and work within each part of the industry. Education has been at the forefront of my career, so during this unique time, I am looking to expand my knowledge with local companies and products.

## EXPERIENCE

### RPM Italian, Washington DC — *Sommelier*

NOVEMBER 2018- PRESENT

- Maintained a 3,000 bottle list and 2 cellars with bi-monthly inventory
- Ordered BTG and BTB wines, developed positive relationships with sales reps and distributors
- Partnered with our private events team to select wines and specialty cocktails for client parties
- Head of staff education, weekly wine and spirits training in addition to virtual classes through COVID
- Selling wine to clients during service, as well as speaking to them virtual about wine selections during COVID

### Treasury Wine Estates, Lodi, CA — *Grower Relations*

JUNE-NOVEMBER 2018

- Working directly for the Lodi grower representative and vineyard owners across 90 contacts to meet crop requirements as outlined by winemakers
- Regularly visiting vineyards to track grape growth, canopy, vine diseases, and veraison
- Testing samples for level of pH, TA, and brix to determine optimal harvest and which winemaking techniques to apply

### Church Hall, Washington DC — *Bar Manager*

2018

- Extensive knowledge of local beers, brewing techniques, and hop varieties and their chemical makeup, including tracking alpha and beta acids
- Managing a high-volume bar, requiring key skills of upholding a safe environment, disciplining and having advisory over other bartenders, maintaining draft system and inventory, recording sales records, and responsibility over cash bank

### Cork Wine Bar and Market, Washington DC — *Wine Assistant*

2016-2018

- Selling and stocking wines, assisting with customer selection
- Thoughtful conversation with each guest to determine wine selection preserving the intimate atmosphere
- Knowledge of a 300+ wine selection of old and world wines of lesser-known producers through the larger Grand Crus, as well as the ability to sell each particular wine to a guest

### Jack Rose Dining Saloon, Washington DC — *Server*

2016-2017

- Working knowledge of 2,800 bottle whisk(e)y collection, including Scottish, American, Japanese, Taiwanese and other international bottles
- Working directly with the sommelier and cicerone to organize and care for the wine and beer cellar
- Creating personalized whisk(e)y tasting flights for each guest
- Monthly classes and tastings with whiskey experts and malt masters of single malt Scotch whisky producers

## EDUCATION

### Wine and Spirits Education Trust — *Advanced*

2016- Present

Currently achieving  
Diploma level

### The Court of Master Sommeliers, — *Certified*

2019

### The George Washington University, Washington DC — *Bachelors in Arts*

2012-2016

## SKILLS

Wine and Spirit  
Education

Public Speaking

Excel, Word, Powerpoint

OpenTable and similar  
programs

TIPs and ABRA certified

## LANGUAGES

Proficiency in French

Beginner in Spanish