

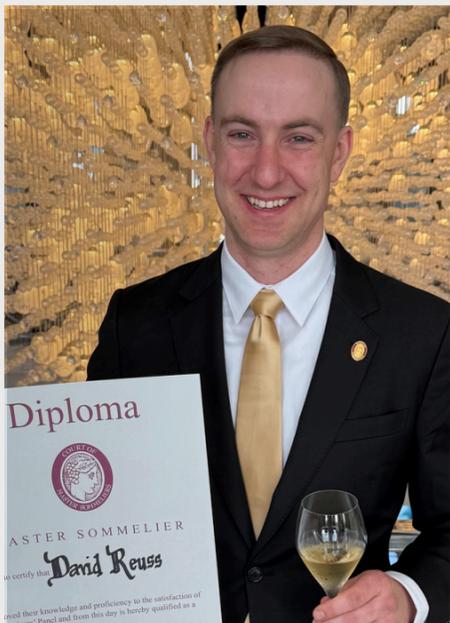
SPRING 2026

# BATTLE OF THE SOMMS

TWO MASTER SOMMELIERS ♦ ONE WINNER

THURSDAY, FEBRUARY 5TH / 6PM

MICHELIN  
2025



DAVID REUSS

vs.

THOMAS PRICE



Join us for an exclusive event, the  
**Spring 2026 Battle of The Somms at 1856 - Culinary Residence!**

Don't miss this unforgettable evening featuring two Master Sommeliers, a special multi-course tasting menu, and an exceptional lineup of dueling wine pairings. Only one Master Sommelier may win, so gather your friends to witness this epic showdown!

## MEET THE SOMMELIERS:

### David Reuss, Master Sommelier

Originally from Montana, David began his wine career in Boulder at Frasca Food and Wine, training under Master Sommelier Bobby Stuckey. After years of refining his craft, he stepped into the role of Wine Director at Shanahan's Steakhouse in South Denver, where he curated memorable pairings for celebrities and locals alike.

Beyond the dining room, David expanded his expertise through freelance cellar management, auction and liquidation consulting, and customized wine education for both private and corporate clients. His commitment to the next generation of sommeliers has also led him to serve as a proctor for lower-level exams with the Court of Master Sommeliers.

In fall 2023, David joined Jackson Family Wines as Regional Wine Educator, overseeing Colorado, Texas, Nevada, and Minnesota. In the fall of 2025, he earned the title of Master Sommelier, becoming the 280th person in the world to achieve this distinction.

When not sharing his passion for wine, David enjoys Oregon Pinot Noir, anything with bubbles, the occasional gin and tonic, and spending time with his wife and children, often exploring the mountains of Colorado or traveling together. Now, he looks forward to the Battle dinner, eager to take on the reigning champion and showcase his approach to pairing, one course at a time.

### Reigning Champion: Thomas Price, Master Sommelier in Residence

Master Sommelier Thomas Price has dedicated more than four decades to the craft, culture, and philosophy of hospitality. He began his journey at just thirteen years old in Juneau, Alaska, where the restaurant world became a place of belonging, mentorship, and purpose, which are values that continue to define his career today.

In 1999, Thomas founded his own restaurant in Seattle, leading it successfully for ten years as a restaurateur, employer, and mentor. Determined to earn the Master Sommelier Diploma, he joined Seattle's renowned Metropolitan Grill, humbly starting as a banquet server and rising to Head Sommelier in 2009. In 2012, he achieved one of the industry's highest honors, becoming the first African American Master Sommelier in the program's fifty-year history.

Today, Thomas serves as the Master Sommelier in Residence at 1856 - Culinary Residence at Auburn University's Horst Schulze School of Hospitality Management, where he guides students in wine education, pairings, and the deeper philosophy of hospitality. As the reigning champion of the Battle, he returns ready to defend his title, glass in hand.