American Airlines Newsroom

NEWS RELEASE

Master Sommelier Bobby Stuckey to Lead American Wine Program

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American Airlines is pleased to share that we are teaming up with master sommelier Bobby Stuckey. As our official wine consultant, he will lead American's wine program, selecting premium wines for customers to enjoy in Admirals Club lounges, Flagship Lounges, Flagship First Dining and in flight.

Stuckey will guide the development and expansion of American's award-winning wine program, creating a memorable wine experience from the time a customer steps into one of our lounges to when they step on board our aircraft. Desmond Echavarrie, master sommelier, will continue to support our lounge offerings under the guidance of Stuckey.

Stuckey was a sommelier at The Little Nell restaurant in Aspen before joining world-renowned chef Thomas Keller at the French Laundry in Yountville, California, in 2000. During his time there the French Laundry received The James Beard Foundation's awards for "Outstanding Restaurant Service" and "Outstanding Wine Service." Stuckey is the owner of Italian restaurant, Frasca Food and Wine in Boulder, Colorado and serves as its wine director.

American is excited to share Bobby's love of wine with customers. Look for Bobby Stuckey's wine influence later this year. Here's a taste of what's to come:

What excites you about your new partnership with American?
American Airlines is the world's largest airline and I'm excited to be able to influence a customer's travel experience through great wine hospitality. I'm excited to select great wines for customers and work with the American Airlines team to create content and share wine knowledge with customers and team members.

What factors are you considering to transition from the fine-dining wine experience to the inflight wine experience?
The wine experience doesn't need to be confined to fine dining or not fine dining. What we want to do is to be able to choose and curate great, delicious wines whether on the ground or in flight.

What is your favorite wine region?
Friuli-Venezia Giullia. American flies to Venice, and it's so close! I can't wait to share this region with American customers.

Why does wine taste different at 30,000 feet?
At 30,000 feet there is less oxygen and that can impact the way wine tastes.

Why is Rosé trending?
We were a bit slow in the U.S. to catch on to what so many people in the Mediterranean, Spain, Southern France and Italy have enjoyed forever. I'm excited to explore other new trends with customers on board and in the lounge.

When will your wine selection be onboard and in the lounges?
Look for them later this year.