



## Editors' Choice Best Way to get Wined Bin 22



One recent afternoon I popped into Bin 22 to satisfy a craving for meatballs and get some work done. When Jackson local/winemaker Laely Heron of Heron Wines saw me glued to my laptop, she waltzed over and made an executive decision: “Let’s have some of my new wine.” She plucked her latest creation, a 2012 Napa Valley Cabernet Sauvignon, from the wine shop and handed it to our server. Moments like these remind me how a love for wine can bring people together and ignite conversation, and what better place for this than the Bin?

Neil Loomis is the wine and beverage director for Fine Dining Restaurant Group. He also happens to be a trained sommelier and chief wine enthusiast at Bin 22. He describes the 45-seat (90 in the summer with the outdoor deck) downtown spot as the synergy that happens when you put a wine bar/tapas restaurant inside a bottle shop. While guests peruse the menu of “Mediterranean-esque” small plates, they wander over to the shop. If they don’t have their own ideas on what wine to pair with a meal, all they have to do is study Bin’s wine list. Loomis’ current favorite pairings: “The octopus is a really fabulous dish that is usually paired with a white wine, but since it’s charred I’d go with a Tempranillo or Sangiovese. The gulf shrimp pairs well with a white Burgundy or our Italian Falanghina. And for the salumi plate, a light to mid-bodied red, I like a Super Tuscan.”

Bin 22 has become a mecca for local wine enthusiasts and a gathering place for all occasions. But with Roadhouse Beers on tap and many hard-to-find European and West Coast micro brews in the shop, it’s also a place where beer geeks can feel at home.

One key to Bin’s success is the staff’s enthusiasm for wine and libations in general. Every 10 days Loomis and store manager Eric Lippert change up the restaurant’s wine list and give the servers a taste of it all. If you’re deliberating, Bin servers are always happy to pour you a taste. “This is the place we can get people to be a little adventurous by making it easy to try new things,” Loomis said.

– Annie Fenn, MD