

BRIAN FREEDMAN
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Brian Freedman is a wine, spirits, travel, and food writer, restaurant and beverage consultant, wine educator, and event host and speaker. He writes the Wines of the Week column at Forbes.com and also covers spirits there, regularly contributes to Food & Wine digital and Departures online, has contributed to Travel + Leisure online, Whisky Advocate Magazine and Wine Enthusiast print and online, and more. He also hosted wine and spirit pairing segments on the CNN Airport Network. In addition, Brian has contributed to JancisRobinson.com and served as Editor-at-Large for Drink Me Magazine, contributed pieces to Fodors.com, People Magazine online, and Sommelier India, the largest wine magazine in India. In 2019, Brian was awarded one of only 30 fellowships to attend The Symposium for Professional Wine Writers in Napa Valley.

Brian's writing has been published internationally, nationally, and locally, and he has appeared on television on Fox 29's "Good Day Philadelphia," Comcast's "Your Morning on CN8," ABC7's "View From The Bay" in San Francisco, NBC4's "Weekend Today in New York," CBS2's "The Couch" in New York, and the nationally syndicated "Better Show." He also discussed Albariño wines live on-air for Spanish television in Galicia in his capacity as the North American Ambassador for Rías Baixas Albariño. He has emceed the Chefs Panel at the National Association for Catering and Events conference, worked as host and moderator for the culinary demonstrations at the Catersource and Event Solutions Conference and Tradeshow in Las Vegas, lectured on wine, whiskey, and beer at the International Association of Conference Centres conventions in Chicago, Washington, D.C., Los Angeles, Texas, and New York, was a speaker at the Society of Wine Educators conference in Orlando, and has discussed wines live on-air on "Cooking Today" on Martha Stewart Living Radio, SiriusXM, and on "Food Talk with Mike Colameco" on the Heritage Radio Network. Brian has also hosted several Italian-wine seminars and tastings for the National Italian American Foundation, and is currently hosting virtual tastings for corporate clients around the country during the pandemic.

Brian has been interviewed for articles in a number of publications, including The Washington Post Magazine, Worth Magazine, USAirways Magazine, The Philadelphia Inquirer, Grape Magazine, and syndicated Associated Press pieces, among others domestically, as well as publications in Israel, Italy, and Uruguay that have coincided with his visits to those countries to taste their wines and food. He has worked as a consulting sommelier for various restaurant projects and wine dinners, and has consulted on the wine lists for three meals at New York's prestigious James Beard House. He also has had relationships with private collectors as a personal wine consultant, and consulted on the wine list at, among others, Top Chef Season Seven winner Kevin Sbraga's former flagship Philadelphia restaurant Sbraga, Talula's Daily, and Talula's Garden, which was named one of the 10 best new restaurants in America 2011 by Bon Appetit Magazine and one of "America's 100 Best Wine Restaurants" by Wine Enthusiast Magazine in 2012, 2013, and 2014. Brian also created the beverage program at Bardea in Wilmington, Delaware in 2019, and shortly after opening, it was nominated for a James Beard Award.

In addition, Brian has conducted wine-cellar assessments for clients looking to both purchase and sell their collections, and for an insurance adjuster in order to assess potentially damaged bottles. He has consulted for Stephen STARR Events and STARR Restaurant Catering Group for wines and other beverages, has hosted several wine dinners at the Kellogg Conference Hotel at Gallaudet University in Washington, DC, and has hosted dozens of wine and spirit dinners and seminars around the country and virtually for corporate clients and wine professionals. He has traveled to more than 50 countries and territories around the world, and extensively throughout the United States, to experience the food, drink, and culture for his work.