

6 Unique Twists on Sommeliers You Probably Never Knew Existed

By Brittany Aagaard, Contributor

Sommelier

Surely, you've come across sommeliers who have guided you through a curated dinner with expertly picked wine pairings or who have helped you find a variety of vino you love. But, did you know that much like sommeliers, there are highly trained experts specializing in everything from rum to honey to water? Also, like sommeliers, many of them undergo formal training, including classes and certification processes, to ultimately hone their craft.

Experiences with specialty sommeliers are becoming especially popular as hotels and guests crave unique experiences, but you can also find niche sommeliers in artisan shops across the United States.

Here are six fun sommelier specialties (plus, where you can find them).

Rummeller

Think a tropical location, and imagine Bahama Mama and Rum Punch on the beach come to mind. But to really enjoy rum not all of its flavor profiles, the rum-sense specialist is best enjoyed neat, sipping it from a snifter glass and appreciating its complexities. To do just that, the Zemi Beach House on Anguilla's Shoal Bay East features a rum room dedicated to rum. Here, you'll be in the expert hands of a "Rummeller," who will help you learn about the different types of rums. Guests can even flights of rum curated by the Rummeller, with a focus on crafty premium selections from neighboring islands. Sip up to the bar and sample from more than 100 small-batch, single-source rums. In addition to island rums from Jamaica, Martinique, and more, the menu also features rums from France and Italy. Of course, as new to the scene of the resort's unique cocktails, like the rum sour made with a port wine, honey syrup and lemon juice.



The Zemi Beach House, a boutique hotel in Anguilla, has an in-house "Rummeller" to guide guests... [+] See article

Hot Sauce

Hot sauce lovers, add Houston's tasting room to your must-visit list. With dozens of gourmet, small-batch hot sauces, self-proclaimed hot sauce sommeliers — with deep knowledge of the condiment and what how to pair it — will help you find a bottle that's just the right temperature and flavor for you. The store prides itself on curating a wide range of hot sauce options, including ones with habanero, jalapeño, black plum and ginger root, and remini mushrooms and sea salt. The sommeliers here might even convince you that there's a hot sauce that pairs perfectly with your favorite dessert. Seriously.



Hot Mexican Spring Child Red Sauce Salsa Macha with Red Pepper Powder in Jar, \$19.99 [+] See article

Tequilier

Can you tell the difference between a reposado and an añejo tequila? Can your tastebuds pick up on the agave-forward notes of a blanco? Tequila isn't in session and A is for agave (the adults-only, all-inclusive Hilton Playa del Carmen in the Riviera Maya). The resort has an on-site tequilier, who will teach you about Mexico's favorite spirit at classes and tastings in the hotel's Tequileria and Cigar Club Bar. Pass the class and treat yourself to a reposado margarita.



Scenes of the Tequileria, Hilton Playa del Carmen in the Riviera Maya can taste tequila and learn... [+] See article

Honey Sommelier

Just like tasting wine and olive oils, there's an art to discerning the flavors and aromas of honey varieties. A four-day intensive course at the Honey Sensory Tasting School in Wexford, Ireland, helps students learn the important differences and flavor elements, and trains budding honey experts on how to pick up on aromas and flavors in honey. Just like a wine tasting wheel, there's a honey aroma and flavor wheel to help find the subjective best describe honey varieties. Finish the course and attend a two-day Level 1 and Level 2 honey sensory classes offered in Italy. Or, for those who simply want to taste honey, the Honey House Bar at Rad Re in Wexford also offers tasting flights.



A tray of honey and honey products. [+] See article

Bourbon Steward-in-Residence

Bourbon enthusiasts, you attend Bourbon University inside the Kentucky Castle just outside of Lexington, Kentucky. The stately castle is home to a "Bourbon Steward-in-Residence" who teaches themed classes every month, which range from bourbon history to bourbon cocktails to bourbon sensory analysis. Kentucky Bourbon. A family-like castle. Perfect!



Aerial of The Kentucky Castle at Sunset. The castle near Lexington, Kentucky has a bourbon... [+] See article

Water Sommelier

Not only is Jessica Olsen a water sommelier for Four Seasons Resort Palm Beach, but she also helps the rives distillation of water sommelier. With an education on the properties of water and the elements that can affect its taste, she's developed water tasting experience that feature rare, fine water sourced from iceberg. She can also teach guests how to choose a water to go with courses, taking mineralogy into consideration.



You heard of wine sommeliers. But did you know there are also water sommeliers who can tell you... [+] See article