



T H E U M S T E A D
HOTEL AND SPA

Troy Revell
Head Sommelier

Hérons Head Sommelier, Troy Revell's love for wine started as a hobby. The Atlanta, GA native was a passionate collector and took vacations to various wineries before making the leap from bartender to sommelier, turning his hobby into a career.

Revell began his wine career at Bin 54 Steak & Cellar in Chapel Hill, NC where he was the sommelier from 2012 to 2017. During his tenure, Revell became a CMS Certified Sommelier. He then made the transition to Wine Director at bu·ku and so·ca in Raleigh, NC where he worked from 2017 to 2019, along the way achieving his WSET Level 3 Certification in Wine. After a brief stint as sommelier at The Ferrington House Inn, Revell joined the team at Forbes Five Star, AAA Five Diamond rated property, The Umstead Hotel & Spa.

Revell views studying and serving wine as both an art and a science, enjoying finding the balance in his wine lists, which influences his recommendations to diners. After a 2016 honeymoon to South Africa, Revell has a particular interest in South African varietals and encourages his staff to continue learning and growing in their own interpretations of wine.

In addition to his accomplishments as a sommelier, Revell is an avid Ultimate Frisbee player and has won two World Championships as a part of Team USA. Sports and music play a large role in Revell's life, and he looks forward to sharing these interests with the new addition to his family he's expecting with his wife, Sarah, in October.