

CHRIS GAITHER, CO-OWNER UNGRAFTED/GLUGLU



With a career in hospitality spanning 20 years, Chris’s first restaurant job was a means to an end—a way to pay his bills while attending Morehouse College in Atlanta, Georgia. He immediately loved the challenge of serving tables—the fast pace, the attention to detail, and the demand to continue to learn about food and wine. His passion and curiosity for

wine led him to apply for—and receive—a coveted wine internship at The French Laundry. Here, Chris went from having a mere interest in wine to being devoted to wine. He moved to San Francisco to work as a Sommelier at Spruce and from there went on to be the Wine Director at Restaurant Gary Danko. After stints at Sociale, Michael Mina and Octavia, Chris got the opportunity in 2018 to open Ungrafted with his wife, Master Sommelier Rebecca Fineman. They also just recently opened their wine bar, GluGlu, at Chase Center, home of the Golden State Warriors.

Despite the long days at Ungrafted and little time with his family, he continued to set aside time for his studies. He recently passed the rigorous Master Sommelier Exam as of August, 2022. Now, Chris and Rebecca are the only Master Sommelier couple with their own restaurants in the world.

Chris’s accolades are numerous and include: 2012 Best New Sommeliers (Wine and Spirits Magazine); 2013 Top New Somm Competition Winner (Guild of Sommeliers); 2013 Zagat 30 Under 30. Chris has been featured on NBC Bay Area (Ungrafted), as well as CBS Bay Area (GluGlu). Chris is also an adjunct instructor at the San Francisco Wine School.

When he is not at work, Chris enjoys dancing, running, and making silly faces with his two daughters.