



## ALEC GRAHAM

Estate Chef

Chef Alec Graham was born in 1991 and grew up in Danville, California. As a child, he was fortunate to spend time traveling around the world with his family where he appreciated learning about other cultures, and found a deep interest in food. He began replicating dishes that he had experienced while traveling, watching cooking shows with his dad, and reading cookbooks in the morning before school. The main driving force for his decision to enter the culinary world professionally, however, was experiencing the iconic French Laundry when he was twelve years old. He recalls, “After that experience, I knew I wanted to be a chef.”

He later embarked on his career in the restaurant industry at the age of fourteen working in the front of house at a local bistro in Danville, California. After moving to Toronto at age nineteen, he began working as the first sustainable fishmonger in the city, where he developed a passion for sustainable foods - a passion that he carries with him today. He also gained valuable experience working with well-respected chefs such as Chef Cory Vitello at The Harbord Room and Chef Matty Matheson at Parts & Labour.

Always the traveler, Alec soon found his way down to Little Corn Island in Nicaragua working with the Executive Chef of luxury resort, Yemaya. After a year in the Caribbean, Alec set his sights on Northern California where he spent over two years working with Chef Dustin Valette at his restaurant in Healdsburg before joining the culinary team at Chalk Hill Estate Vineyards & Winery.

At Chalk Hill, Chef Alec works closely with the Estate Culinary Gardener, who tends the garden and provides a year-round offering of sublimely fresh and excellent produce. Alec focuses on creating modern California cuisine with a heavy emphasis on seasonal, hand-picked produce to complement the estate’s elegant wines. Food directly from the estate reinforces his and the wine’s connection to the land—this special spot in a corner of Sonoma County. He says, “The Chalk Hill Estate Culinary Tour and Tasting is so special because all of our wines are paired with cuisine grown right here, next to the vineyards.”

While not at Chalk Hill, Chef Alec enjoys traveling, riding his motorcycle, hunting, and playing guitar, but nothing makes him happier than perfecting a classic American cheeseburger.