

CHEF FACT SHEET



Chef de Cuisine Armando Cota

Avensole Winery

Armando Cota is the Chef de Cuisine at Avensole Winery. Chef Cota attended the Art Institute in San Bernadino, and has been mastering his craft for over 15 years.

His cooking philosophy is Southern California cuisine, inspired by the abundance of excellent fresh local ingredients. At the Avensole Winery Restaurant, Chef Cota has been instrumental in creating an elevated Wine Country dining experience.

Chef Cota's love and passion for cooking were originally inspired by his mother's cooking. His first dish was enchiladas, a dish that he still makes. Chef Cota is a wine enthusiast, and his seasonal menus perfectly pair with award-winning Avensole wine, showcasing high-quality ingredients to craft delicious, creative dishes.