

VINIFERA WINE GROWERS ASSOCIATION
FOURTH ATLANTIC SEABOARD WINE COMPETITION
July 19th and 20th, 2008
DISTINGUISHED JUDGES

Edward F. Addiss is the president of Wine Traditions Ltd., an importing company that specializes in the wines of France. The company's portfolio is dedicated to small family-owned domains that produce estate bottled wines with a personal and distinctive expression of their respective appellations. Prior to starting Wine Traditions in 1996, Mr. Addiss worked with different companies in the wine trade beginning in 1979, including retailers and importers in New York City and 11 years with the San Francisco Wine Exchange. Mr. Addiss is a graduate of the Berklee School of Music in Boston and has a degree in composition. He has been a judge for a number of Virginia and East Coast wine competitions.

Michael Birchenall is the Editor and Founder of *Foodservice Monthly*, a regional trade publication covering the food service industry of the Mid-Atlantic (DE, DC, MD, NOVA). The area of Philadelphia and Southern Pennsylvania was added in 2008. He is the author of the Web log *Sauce on the Side* at www.foodservicemonthly.com. The Restaurant Association of Maryland named his magazine Allied Member of the Year in 2007. *Foodservice Monthly* is a finalist for the 2008 Associate Member of the Year RAMMY from the Restaurant Association Metropolitan Washington. Mr. Birchenall's photographs have appeared in *The Washington Post*, *Where* magazine, *Capitol File*, *Washington Business Journal*, *DC Style* and in the newest award-winning cookbook by Joan Nathan, *The New American Cooking*. Mr. Birchenall is a member of the National Press Photographers Association, is a Board Member of the Vinifera Wine Growers Association, and the Maryland Hospitality Education Foundation. Mr. Birchenall is a member of the National Restaurant Association, Restaurant Association Metropolitan Washington (RAMW), Restaurant Association of Maryland (RAM), and the Ocean City Hotel Motel and Restaurant Association (OCHMRA).

W. Curtis Coleburn, III, has served as Secretary of the Virginia Alcoholic Beverage Control board since 1994, and was appointed Chief Operating Officer of the Virginia ABC in 1999. Prior to joining Virginia ABC, he served as a county prosecutor, and headed the legal services office of the Virginia State Police Bureau of Criminal Investigation. Mr. Coleburn received a Bachelor of Arts in Government and Foreign Affairs from Hampden-Sydney College, and the *juris* doctor from the University of Richmond.

Vernon M. Danielsen is a confirmed and enthusiastic wine consumer and student of the intricacies of fine wines. Vern was Chairman of the Virginia Department of Alcoholic Beverage Control (ABC) for four years and promoted the Virginia wine industry and the sale of Virginia wines in the ABC stores. He was also involved in the Commonwealth's efforts to achieve a reasonable solution to the dilemma of "direct shipping" of wine to consumers. Vern has been a judge in the Vinifera Wine Competition for six years. He is a member of the Brotherhood of the Knights of the Vine and has a substantial wine cellar. He lives by the doctrine that "life is too long to tolerate bad wine."

Joe Dautlick is an America Wine Society Certified Judge. His wine interest began when he managed a European subsidiary of DuPont. He tasted at wineries throughout Europe and later volunteered in a Pennsylvania vineyard where he learned pruning to final blending, and how difficult a great wine is to create. He has organized several amateur winemaker competitions and judges at numerous amateur and commercial wine competitions. He enjoys lecturing on wine aromas and wine faults where his background as a PhD biochemist serves him well. Joe is also an amateur winemaker. He is an instructor in the American Wine Society judges' training program.

Frank Denniston currently is President of the Western Hospitality Group. Prior to that he was the Food and Beverage Manager of the Heritage Hunt Country Club in Gainesville, Virginia. An experienced professional club manager, Denniston is also a Master Knight in the Brotherhood of the Knights of the Vine and has supported and judged in several annual Vinifera Wine Growers Association and Virginia Wineries Association events.

Jane Duralia has judged at the Wine Fest International Judging and Competition at Hilton Head annually since 2000, the South Carolina State Fair Amateur Wine Competition for 2003 and 2004, The Wine Lovers of Tasters Guild Consumer Judging and Convention, Washington, D.C., 2003, 2004 and 2005, and at the 20th Annual Tasters Guild International Wine Judging at Grand Rapids, Michigan in 2007. She has been a member of the American Wine Society since 1992, was the AWS Co-chair at the national conference in 2001, has been Regional Vice President in South Carolina since 2000, and is an AWS Certified Judge, as well as having passed the exam for the Court of Master Sommeliers, Introductory Sommelier Course. She also judged at the Third Atlantic Seaboard Wine Competition in 2007. Jane has participated in wine tours and tastings in Italy, Germany, Austria, Greece, South Africa, and France, and within the U.S. in California, New York, Oregon and Washington State.

Rege Duralia has been a member of the American Wine Society since 1992, acting as the National Conference Co-chair at Hilton Head in 2001. He has also been the AWS Regional Vice President, South Carolina, since 2000, and became an AWS Certified Judge in 2007. He has judged at the Wine Fest International Judging and Competition, Hilton Head, annually from 2000 to 2008; the South Carolina State Fair Amateur Wine Competition, 2003 and 2004; the Wine Lovers of Tasters Guild Consumer Judging and Convention, Washington, D.C., 2003, 2004, 2005 and 2007; the 19th and 20th Annual Tasters Guild International Wine Judging, Grand Rapids, Michigan, in 2006 and 2007. Rege has participated in wine tours and tastings in Italy, Germany, Austria, Greece, South Africa, France, and within the U.S. in California, New York, Oregon and Washington State.

William T. Earle is the President of the National Association of Beverage Importers in Washington, D.C. Mr. Earle retired from a career with the Bureau of Alcohol, Tobacco and Firearms in 2004 after serving seven years as Assistant Director and Chief Financial Officer. Prior to joining NABI, Mr. Earle served as the Chairman of the Code Compliance Review Board, a third party review process established by the Beer Institute. Mr. Earle was responsible for national beverage alcohol regulatory and tax policy for a significant portion of his time as an executive at ATF. He is a graduate of Rutgers University and earned his MBA at Southern Illinois University. He was selected as the NABI president in January 2007.

His Excellency Mariano Fernández is the Ambassador of Chile to the United States. The former Deputy Minister of Foreign Affairs and Ambassador of Chile to Spain, Italy, the European Union, and the United Kingdom, Mariano Fernández was appointed by President Michelle Bachelet to succeed former Ambassador Andrés Bianchi. He is a wine enthusiast and expert on the wines of Chile. During his most recent tenure as the Ambassador to the United Kingdom, he authored a paper, "Chilean Wine in the International Market." He is a member of the Academie Internationale du Vin, Cofradia del Merito Vitivinicola de Chile and is the Honorary President of the Chilean Association of Sommeliers.

Barry H. Gump, Ph.D., presently teaches classes incorporating technical aspects of the basic components and production of commercial beverages at the Biscayne Bay Campus of Florida International University. Dr. Gump is Emeritus Professor of Chemistry and Adjunct Professor of Enology at California State University, Fresno, where he has taught courses in chemistry and wine analysis for many years. He has also instructed a "Wine components" class and a "Wine Analysis" class for the wine education program at Santa Rosa Junior College. For two years, Dr. Gump has been teaching wine analysis over the internet through the VESTA program, operated through Missouri State University. He is a co-author of *Wine Analysis and Production, Food: The Chemicals We Eat*, and Editor of *Wine and Beer*

Production: Analysis, Characterization, and Technological Advances. Dr. Gump has been associated with the wine industry for 29 years, conducting research in analytical methodology applied to grapes, juices, and wines. He has been an Associate Editor for the *Journal of the American Society for Enology and Viticulture* (1987-2007), and reviews technical manuscripts for a number of national, international, and trade publications. Dr. Gump has been a professional wine judge for many years at a number of major wine competitions such as the San Francisco Chronicle Wine Competition, West Coast Wine Competition, Grand Harvest Wine Competition, Riverside International Wine Competition, etc. He received his Ph.D. in Analytical Chemistry from the University of California, Los Angeles.

Deborah H. Hotinger has over fifteen years experience in the wine industry. In 2004 through 2008, she lived in Winchester, Virginia, working in the Fine Wine Division of a family-owned Wine Distributor representing their product to restaurants, wine shops, and private clubs. In September 2001, she became a member of The Washington, D.C. Sommelier Society. In 2003, she received her Sommelier Certification from The Court of Master Sommeliers. Debbie has trained extensively under the leadership of four Master Sommeliers. She has a genuine passion for wine and works closely with her counterparts in the wine industry continuing her education to enhance her understanding of wines, marketing trends and the overall wine industry. Debbie's professionalism and knowledge of wine have resulted in some of the finest establishments in Virginia requesting that she provide group and one-on-one staff training, as well as providing technical assistance with wine and food pairing and menu development. Debbie has assisted several upscale vendors and restaurateurs from the group up, planning wine sales business models for their particular demographic and participating in the opening of the facility.

Linda M. King is presently the winemaker at RagApple Lassie Vineyards in Boonville, North Carolina. As an internationally certified wine judge, she has evaluated wines at the American Wine Society International, the Pacific Rim International, California State Fair, Intervin International, Finger Lakes International, Indiana International, the VWGA Atlantic Seaboard Wine Competitions, and the Missouri State wine competitions. Ms. King is a winemaking and wine appreciation consultant, and a wine educator. A member of the American Wine Society since 1979, she ran the AWS Wine Judge Certification Program, was the former AWS National Director-at-Large, received the Outstanding Members Award from AWS in 1993, is an AWS Certified Judge and was a member of the Board of Directors of the North Carolina Grape Growers Association. Also, she is a member of the Eastern Section of the American Society of Enology and Viticulture.

Alton L. Long is an experienced wine educator, wine writer and wine event producer. He has directed and consulted for numerous wine and food festivals, Alton writes wine articles and columns in several magazines, including the *South Coast Insider*, *American Wine Society Journal* and the *New England Wine Gazette* and is co-author of *Wines and Wineries of the Hudson River Valley*, published in 1993 by Countryman Press, Woodstock, Vermont. Alton is a certified wine judge, past National President of the American Wine Society, a life member, past Chapter Chairman and Regional Vice President and received the prestigious AWS Outstanding Member Award in 1992. He is currently the Chairman of the Rhode Island AWS Chapter. Alton has made a life study of wine, especially those from east of the Rocky Mountains. He grew grapes and made wine in Pennsylvania and was also a partner in French Creek Imports specializing in estate bottled French Burgundies. Alton is a graduate of Carnegie Mellon University (B.S. and M.S.) and the University Pennsylvania (M.S.). He is a retired manager from Unisys Corporation, is listed in American men of Science, and Who's Who in Technology in the East.

Bob Luskin, along with his brother, Fred, was the co-proprietor of Bell's Wine & Spirits, a leading wine store in Washington, D.C. He has served on numerous panels judging wines over the last 35 years. An early enthusiastic proponent of American wines, he has traveled extensively throughout Europe, as well as the U.S., expanding his wide appreciation of fine wine. Bell's conducted wine seminar-styled tastings every week where over 500 wines were tasted publicly each year. In addition, Bob and Fred conduct a monthly

series of wine tastings and seminars for Borders Books. Mr. Luskin has served as President and wine judge for Thrifty Beverage Stores. He brings 35 years of experience to the VWGA judging table. Mr. Luskin is a member of the Board of Directors of the VWGA.

John J. Mahoney, C.W.E., has taught about wine for 24 years and tastes about 2,000 wines a year. His Doctorate is in Linguistical Philology but he holds wine certification from all over the world. John is the voice of the “Weekend Wine Tips” on five New Jersey radio stations. South Jersey sees him on NBC 40 with Better Living Lifestyle Ads and on the Hitzel a la Carte TV wine spots. He is the Director of the Tri-State Wine College, as well as Chancellor of the *Dionysian Society, International*, Director of New Jersey Club Zinfandel and a member of the American Wine Society and the Society of Wine Educators. He writes on wine for the *Restaurant Magazine*, *Women’s Journal*, *Atlantic City Weekly*, *Dark Horse Magazine*, and internationally, for *The Epoch Times*. John does corporate wine seminars and is a *Chaverie du Verre Galant*, the Cognac Knighthood in France.

David McIntyre is the wine columnist for the *Washingtonian* magazine, the leading monthly in the D.C. metropolitan area, contributing monthly columns as well as weekly blog posts for *Washingtonian.com*. His Internet newsletter, *Dave McIntyre’s WineLine*, was honored by the International Association of Culinary Professionals in 2005. His other food and wine writings have appeared in *Wine Enthusiast*, *The San Francisco Chronicle*, *The Washington Post*, *Drinks*, *Foodservice Monthly*, and several other publications. Dave has served as a judge for several wine competitions along the East coast. His writings can be found on the Web at *dmwineline.com*

Elizabeth Nettles (Betty) developed a passion for wine in 1986 when a bumper crop of Concord grapes prompted her and her husband to try home winemaking. Living in northeast Ohio gave many opportunities to experiment with winemaking using a variety of fruits and grape varieties. A desire to create better wine results led Betty to join the Northern Ohio Wine Guild, where she served as club secretary for four years. After a decade of developing great skill in tasting and balancing wines, a work-related move led the Nettles’ to Palm Bay, Florida, where a need was recognized for a group similar to the Ohio guild. Betty and her husband decided to found a non-profit organization to promote home winemaking and wine appreciation, and thus the Space Coast Wine Guild was born. In addition to serving as secretary and a wine educator for the Guild, Betty also holds membership in the Florida Grape Growers Association, Brevard Rare Fruit Council and the American Wine Society. A member since 1993, Betty graduated from the American Wine Society’s 4-year Wine Judge Training program and has been judging various local and international wine competitions. Betty also teaches basic home winemaking to the culinary class at Brevard Community College in Cocoa, Florida.

Executive Chef **Jerry Pellegrino** of Corks restaurant is fascinated by food and wine, and the way they work in harmony on the palate. His understanding of the two goes all the way to the molecular level, drawing on his advanced education in molecular biology. His cuisine is simple and surprising, pairing unexpected ingredients together to work with Corks’ extensive wine offerings. His restaurant is set in a quaint 1849 rowhouse in Baltimore’s Historic Federal Hill and he has transformed it into what Baltimore Magazine called “a miniature utopia for wine lovers.” Corks is a restaurant where diners can be swept up in Chef Pellegrino’s passion for food and wine and discover the distinctiveness of ingredients and the way they work together. Jerry is a member of the local board for the American Institute of Wine and Food, Vice Chancellor Culinaire of the Baltimore Bailliage of the Chaine des Rotisseurs, certified by the Court of Master Sommeliers and often featured in cooking segments on local television. He is the co-host of WYPR’s “Radio Kitchen.” Under his guidance, Corks has been named one of Baltimore’s top 65 restaurants every year since opening in 1997 and has been given “The Wine Spectator” award of excellence.

Pat Valas is an American Wine Society Certified Judge and, from 1995 to the present, has judged in nine wine competitions, including the American Wine Society Commercial and Amateurs Competitions, the New Jersey Governor's Cup, the Pennsylvania Governor's Cup, the Pennsylvania Country Wine Amateur, the Maryland Wine Festival Amateur, Best of Show Frederick County Fair Amateur, Montgomery County Fair Amateur and the Maryland State Fair Amateur which included the Best of Show. She is currently studying for the Society of Wine Educators Certified Specialist of Wine program and working toward the DeLong Century Club certificate which involves tasting 100 different wine varieties. She has traveled with the Brotherhood of the Knights of the Vine to international conferences and wine tastings in Provence and Bergerac, France, Barcelona, Spain and Morges, Switzerland.