

**RESUME OF JUDGES AND STAFF
PARTICIPATING IN
THE VINIFERA WINE GROWERS ASSOCIATION'S
FIRST
Atlantic Seaboard Vinifera Wine Competition
LANSDOWNE RESORT
JULY 16 & 17, 2005**

Wine Competition Judges

Edward F. Addiss is the President of Wine Traditions Ltd., an importing company that specializes in the wines of Bordeaux and Southwest France, as well as wines from the regions of Allier, Auvergne, Beaujolais and the Yonne. The company's portfolio is dedicated to small properties that are family owned and produce estate bottled wines. Wine Traditions was started in 1996. Prior to starting Wine Traditions, 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 the last two years of the Monticello Cup Wine Competition.

Michael Birchenall. Editor and publisher of *Foodservice Monthly*, a regional trade publication, Michael Birchenall has been writing about food and wine for twelve years in the Washington, D.C. area. His writing career began after over twenty years of experience in hotel and restaurant food and beverage management. Mr. Birchenall has held food and beverage positions with Hilton, Marriott, and Hyatt. While managing Christophers in Columbus, Ohio, he developed a wine list of over 250 wines that received the Award of Excellence from *Wine Spectator*. He also writes a weekly food and wine dining column for the *Times Community Newspapers* and has received an award for Best Critical Writing from the Virginia Press Association in 2001 for his dining reviews and second place in 2002 and 2003. Mr. Birchenall was a contributing editor for the *Gayot Washington D.C. Restaurants* consumer guide that is currently available in book stores. His food journalism photos have appeared in *The Washington Post* and the annual Dining Guide for *Where* magazine. Mr. Birchenall is a member of the National Press Photographers Association, and also sits on the Board of Directors of the Vinifera Wine Growers Association.

Vernon M. Danielsen was appointed Chairman of the Virginia Department of Alcoholic Beverage Control (ABC) by Governor Mark Warner in June 2002. The Department of ABC is responsible for the regulation and control of the manufacture, distribution, sale and consumption of alcoholic beverages in Virginia. From 1980-2002, Mr. Danielsen served as vice president and major stockholder of CTA Communications Inc., a communications consulting firm. CTA is a subsidiary of Hayes, Seay, Mattern & Mattern Inc., a national architectural and engineering company. He is a CPA and has launched three new companies in his career and been in an ownership position in five companies. He has a substantial background in law enforcement, retail sales and distribution. Mr. Danielsen is a 1962 graduate of Purdue University – BS, Electrical Engineering, with a concentration in electronic communications. In 1971 and 1972 he majored in accounting, auditing and business law at DePaul University in Chicago. From 1962-1969, he served in the U.S. Army Signal Corps, 82d Airborne Division, Ft. Bragg, N.C., 7th Army Headquarters, Germany, Post Headquarters Fort Gordon, Georgia, and U.S. Army, Viet Nam. Mr. Danielsen and Carol, his wife, have three sons and four grandchildren.

Traci Dutton is the beverage manager and sommelier for The Culinary Institute of America at Greystone, located in Napa Valley, California. Ms. Dutton's responsibilities include the selection and purchasing of wine, inventory control, wine list development, menuing, food and wine pairings, and staff training for all components of the CIA Greystone campus, including the Wine Spectator Greystone Restaurant, the Professional Wine Studies Program, and Special Events. Her tenure with The CIA Greystone began in 1998 where her all-California wine lists and imaginative Flights of Fancy have won her numerous awards, the most recent from the National Restaurant Association of "America's Best Wine Lists." Ms. Dutton's positions include Bar Manager at the three-star Montrachet in New York City, Service Manager at The Striped Bass in Philadelphia, and Beverage Captain at 231 Ellsworth in the San Francisco Bay area. Her expertise spans a spectrum from French and Italian wines to the wines of California and the northeastern United States. She has judged the *Dallas Morning News* New Wine Competition and the Los Angeles County Fair Wines of the World Competition. She has spoken on the marketing of wine at the University of California Davis, Sonoma State University, and the Wine Industry Financial Symposium. Her wine and beer writing has appeared in *Kitchen & Cook*, *Wine Country Magazine*, and the *St. Helena Star*. Traci's special interest is in finding vintners who create "labors of love" that civilize our daily lives.

Joseph A. Fiola, Ph.D., is currently the Viticulture Specialist for the University of Maryland, following holding a similar position at Rutgers from 1988 to 2001. He has twenty-two years of research and extension programming experience in viticulture and enology, concentrating on variety testing, cultural practices, and complementary enology studies. The wines from his experiments have won numerous awards including a "Best of Show" in the AWS International Competition in 2003. Dr. Fiola coordinates three wine competitions annually and judges in many others. He initiated and coordinates the Maryland Quality Wine Alliance Program and had initiated a similar program in New Jersey. Joe is an active member of the American Society of Enology and Viticulture – Eastern Section, the American Wine Society (Executive Advisory Board; Chair, Wine Judge Education; Associate Editor), and also teaches three courses in the AWS Certified Wine Judge Training and Continuing Education Program.

Michael Franz has served as wine columnist for *The Washington Post* since 1994, and is also the wine writer for the *Post's* on-line service, washingtonpost.com. In addition to feature stories and the 26 regular columns that run each year in the *Post's* print edition, Franz hosts "The Grapevine," a live interactive show scheduled on washingtonpost.com's "Live Online" at noon on alternate Wednesdays. Prior to his appointment at the *Post*, Franz wrote the wine column for *The Washington Times*. Currently, he contributes freelance articles to national magazines such as *Food and Wine*, *Santé*, *Market Watch* and *Appellation*, and conducts public tastings and wine education classes across the United States. He has conducted more than 650 site visits and tastings at wineries across Western and Eastern Europe, South America, the United States, Australia, New Zealand, and South Africa. He tastes approximately 8,000 wines each year. Franz also works as a judge at national and international wine competitions, and has served as an expert witness in Federal District Court cases regarding wine and the wine trade. He writes about all the world's fine wines, and is an avid student of viticulture and enology as well as commercial aspects of the international wine trade. Additionally, he is an accomplished cook with a keen interest in the pairing of wines with food. Franz is a consultant for 10 restaurants in the National Capital area, assisting with staff training as well as wine list composition. Michael Franz is also Professor of Political Science at Loyola College in Baltimore. He holds a B.S. from Illinois State University and an M.A. and Ph.D. from Loyola University of Chicago, all in Political Science.

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, Finger Lakes International, Indiana International and the Missouri State wine competitions. Ms. King is a winemaking and wine appreciation consultant, the Director of the North Carolina Grape Growers Association, 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 and is an AWS Certified Judge. Also, she is a member of the Eastern Section of the American Society of Enology and Viticulture.

Lee Virn Leak is a Professor of Anatomy, College of Medicine, Howard University, Washington, D.C. He has completed a number of courses at the University of Maryland, which span the areas of winemaking through advanced enology. He was certified as a wine judge by the American Wine Society's National Wine Judge Training Program in 1983, and has continued to improve his wine evaluation skills. A member of the American Wine Society since 1976, he has been involved in winemaking and has received awards from the National AWS Amateur Wine Competitions. He has organized wine competitions for local and Maryland regional AWS chapters, judged numerous amateur wine competitions, which also include the national AWS wine competitions and the Montgomery County Fair, which he has chaired since 1984. As a commercial wine judge, he has participated in a number of national AWS commercial wine competitions, the Vinifera Wine Growers Association wine competitions, and the Association of Maryland Wineries Governor's Cup. He has served as Chairman for the Maryland Governor's Cup Wine Competition. He has been both Vice President and President of the Maryland-D.C. Chapter of the AWS, Regional Vice President of the AWS and President of the Maryland Grape Growers Association. He was appointed by the Governor of Maryland to serve on its Winery and Grape Growers Advisory Board. Mr. Leak is also a Master Knight in the Brotherhood of the Knights of the Vine.

Bob Luskin, along with his brother, Fred, is 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 28 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 conducts wine seminar-styled tastings every week where over 500 wines are 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 been the president of Promotional Wine Consultants, a national teaching/research company for 18 years. A former Professor of English and Language with a Ph.D. in Linguistical Philology, he has written articles on wine and wine tasting, is the author of four books of poetry, is the publisher and editor of *B.Y.O.W.*, a journal of restaurant reviews for wine-loving diners. He served as restaurant critic for a number of magazines and newspapers, wrote and produced "John Mahoney's Weekend Wine Tips," on three FM and two AM radio stations covering South Jersey's Three-State area. Dr. Mahoney appeared on Robin Leach's "Life Styles of the Rich and Famous," co-wrote and acted with NBC's Adrienne Soresi in "Better Living with Wine" life style 60-second commercials. He is presently writing a collection of short stories all centered around wine as a key element in the story. He has lectured and taught wine symposiums for Wharton Students at the University of Pennsylvania, at Rutgers University, and for MBA graduate students at the University of Delaware, as well as teaching adult education wine courses. As a professional wine judge, he has sat in Spain, Italy, served for 14 years as a judge in the Pennsylvania Governor's Cup and the New Jersey Governor's Cup wine competitions. His membership affiliations include such prestigious organizations as Dionysian Society International (Chancellor), New Jersey Club Zinfandel (Director), South Jersey Chapter of the American Wine Society (President), Chandon Club, California, and Italian Enoteca, New York, Les Amis du Vin, Confrerie de la Chaine des Rotisseurs, and Order Mondial des Gourmets Degustateurs, one of only five in America. He has also been a wine sales representative and fine wine sales consultant for a number of years.

David G. Male is a graduate of Toronto, Canada's, Vintage House, an intensive study and wine evaluation, with tastings, that cover virtually all the world's wine regions, and completed the Certified

Scholar of Wine program conducted by the Professional Education Center at Princeton, New Jersey. He has visited the wine areas of North America from coast to coast and north to south, and has traveled to the wine areas of Austria, Argentina, Chile, France, Germany and Italy. Mr. Male's international judging skills were put to use in Italy, Canada, France, and Argentina, and he has served as a judge in thirteen national wine competitions in the United States, including acting as Chairman of the Finger Lakes International Wine Competition for a number of years. His teaching background includes instruction in various aspects of wine and food at the Vintage House in Canada, Maryvale Adult Education, Eagle House Restaurant, at Wineries Unlimited, American Wine Society and the American Culinary Federation, Inc. With 38 years of experience planning, promoting and presenting tastings, Mr. Male has conducted promotional tastings for Pan-Am Airlines, Tasters Guild International, InterVin International, and individual tastings in private homes, as well as serving as a food and wine consultant to restaurants and hotels. He has been a member and held positions in numerous wine and food organizations, including the American Institute of Wine and Food, American Wine Society, Confrerie de la Chaine des Rotisseurs, International Wine and Food Society, Society of Wine Educators, et al. Diplomas of expertise have been awarded him from such wine and food centers as the Italian Wine Center, Le Comte National des Vins de France, Le Confrerie des Amis Fromages de France, The Champagne News and Information Bureau, International Wine Academy of Australia, Italian Commission, The German Wine Institute, Instituto Nacional de Vitivinicultura of Argentina, and The Austrian Wine Academy.

David McIntyre has published *Dave McIntyre's WineLine* on the Internet since 1999, offering an alternative and informative take on wine. He is currently Wine Editor of *Foodservice Monthly* and wine writer for Modern Luxury's *DC magazine*. His other food and wine writings have appeared in *Wine Enthusiast*, *Washington Life*, *Decanter.com*, *Touring & Tasting*, *WineToday.com* (New York Times Online), *Restaurant Digest*, *Capital Style*, and *The Washington Post*. He has appeared as a guest wine expert on "The Kojo Nnamdi Show" on National Public Radio and on WTOP radio. He wrote the biweekly "Good Libations" column for *Washington Sidewalk.com* from 1997-1999. He contributes entries on Eastern U.S. wineries for the Oz Clarke guides and has served as a judge for several wine competitions. His Web site is <http://dmwineline.com>.

Kathryn Morgan serves as the wine director and sommelier of the acclaimed Ristorante Tosca, which, under her direction, was recently awarded the 2004 *Wine Spectator Award of Excellence*. One of only two area sommeliers to have passed the "advanced" exam given by the Court of Master Sommeliers, Kathryn is Washington's only active candidate for the Master Sommelier diploma. In 2001, she was proclaimed one of the top five sommeliers in Washington, D.C. by *The Washington Post*. She honed her skills at top restaurants in Washington, D.C., including Asia Nora and as wine director at Washington's historic Occidental Restaurant from 1999-2003. In every year during her tenure, *Wine Spectator* awarded the Occidental's wine list its Award of Excellence. In addition, *Washingtonian Magazine* selected the Occidental's wine list as one of the "Best Wine Lists" in the D.C. metropolitan area two years in a row. She is a member of the American Sommelier Association and sits on the board of directors of the American Institute of Wine and Food (D.C. Chapter).

Luca Paschina received his degree in oenology from the Institute Umberto Primo, Alba, Italy and is a second generation winemaker. His extensive career as winemaker, research technician, vineyard manager, laboratory analyst began in the Asti region of Italy at Bosca Holding. From there, he moved to Naples, New York, where he served as vineyard and winery assistant at Widmer's Cellars, Inc. Returning to Italy, Mr. Paschina became general manager of wine production at Canei in Canelli which produced 300,000 bottles of premium wine annually. He was also general manager of marketing at Bosca Trading in Cantone Ticino, Switzerland, then served as consulting supervisor of wine production and vineyard management at Zonin in Gambrellara, Italy. Since May of 1990, Mr. Paschina has been the General Manager and Winemaker with full operational responsibility at Barbourville Vineyards, in Barbourville,

Virginia, where his remarkable winemaking ability has earned the winery numerous prestigious national and international awards.

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." But wine is just half of the equation. 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 Culinare 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.

Michaela K. Rodeno has been a dynamic CEO for St. Supéry Vineyards and Winery in Napa Valley, California, since the 1980s. She is responsible for managing all the winery's activities, from strategic planning, grape growing and wine production, to finance, new product development and marketing and sales. She earned an M.A. in French Literature at the University of California Davis, and an MBA from the University of California Berkeley. In 1973, because of her fluency in French and desire to learn more about wine, Ms. Rodeno became involved with Domaine Chandon at its inception in the Napa Valley, where she remained for 15 years. As one of the leading women in the California wine industry and a passionate advocate of California wine issues, Michaela is often invited to speak at domestic and international conferences. She co-founded Women for WineSense, a national organization promoting wine as part of a healthy, balanced lifestyle. She has served on the boards of California's Wine Institute, the Napa Valley Vintners' Association, was a founding director of the Wine Market Council, and, in 1999, Michaela was elected chairman of the Meritage Association. She was also a member of the Board of Directors of the National Wine Coalition. Ms. Rodeno and her husband, Gregory, live on a 25-acre vineyard near Oakville in Napa Valley. Although most of the family grapes are sold to Napa Wineries, Michaela and Gregory produce some Sangiovese under their Villa Ragazzi label.

Jerry Shriver writes about wine, dining, travel and whatever else catches his eye for the Destinations & Diversions section of USA Today, the nation's largest general-circulation newspaper. The Ohio native has held numerous editing and writing positions since joining the staff in 1983. In 2002 his eulogy for the Windows on the World restaurant in New York was nominated for a James Beard Journalism Award. He resides in New York with his wife, Debra.

Mary Watson-Delauder is the Sommelier of the Lansdowne Resort which, through her wine and food management over the past several years, has been awarded three Gold Cluster plaques from the Governor's annual Wine Awards Program, and the annual Distinguished Restaurant Award from the Vinifera Wine Growers Association. Also, Lansdowne Resort has gained the reputation of having one of the best wine and food camps with a focus on healthy food and wine education on the East Coast, which Mary Watson conducts. Mary cultivates Lansdowne's own fresh herb garden for the six camps held per year. She worked in the retail side of the industry for four years with the old Central Liquor Store. She then served as Sommelier at the Mayflower Hotel and the Radisson Mark Plaza Hotel, as Sommelier and Restaurant Manager at the Occidental Grill, as Restaurant Manager at Nicholas Restaurant, Gallatins and Halyards in the Radisson Mark Plaza Hotel, and at Lansdowne Resort, her present position. Through her 20 years in the industry, she contributed to 13 wine lists which gained recognition by the *Wine Spectator* and were given the Award of Excellence. Ms. Watson is on the Board of Directors of the Vinifera Wine

Growers Association, and has acted as judge for twelve years at their annual competitions. She is a Master Gentle Lady of the Brotherhood of the Knights of the Vine and has completed the Master Sommelier Certificate Course, the Sommelier Society of Washington, D.C., Wine Captains Course, and the Italian Sommelier Diploma Course.

Dr. Roy L. Williams, Professor Emeritus, Department of Chemistry/Biochemistry of Old Dominion University, has been active in the Virginia wine industry for the past twenty years. Designated as Virginia Industry Wine Person in 2002, Professor Williams has continued to serve as the Director of the ODU Enological Research Facility which has been active in research related to polyphenolics and wine and health, and, more recently, in the chemistry of the young vine disease known as Black Goo. Professor Williams has taught a wine education course at ODU for the past 18 years with his wife, Sherry, and together they have organized and conducted the Town Point Virginia Wine Competition for the past ten years.

Jay Youmans entered the wine trade while still attending Wake Forest University in 1978. He helped open and manage one of the first wine bars in North Carolina, the Salem Cotton Company. From 1981-83, he worked as a sales representative for Famous Brands Wine Distributing in Raleigh, North Carolina. He became the sales manager for Montdomaine Vineyards, a Virginia winery, 1983-1986. Jay was the wine manager for Mims Wine Distributing from 1986-1988. From 1988 to 1998, he was a partner and sales manager for Southern Slopes International Wines. Jay is currently owner and president of Rock Creek Wine Merchants, a wine sales, marketing, and import company. He is the managing partner of No Vineyards and Winery, a California Sauvignon Blanc brand; and a partner in Manse Field, a Pinot Noir vineyard in Martinborough, New Zealand. Jay passed the Master of Wine exam in 2004, winning the Vina Errazuriz award for the outstanding paper on the business of wine. In addition, he was the 2004 winner of the Andre Crispin Award given by the Commanderie de Bordeaux des Etats Unis. He serves as a wine judge for the Starwine International Wine Competition in Philadelphia, and lectures on wine each month for Taste D.C. In addition, he is an Advanced Level Master Sommelier, and member of the Society of Wine Educators.

Atlantic Seaboard Vinifera Wine Competition

Staff

President, Vinifera Wine Growers Association

Gordon W. Murchie is a retired U.S. Foreign Service Officer, with over 30 years of service in numerous overseas postings. Judge and Director of the Annual Virginia Wine Competition, Murchie is President of the Vinifera Wine Growers Association, newly retired Executive Director of the Virginia Wineries Association, a Supreme Knight in the Knights of the Vine, a member of the Vinho Verde Brotherhood in Portugal, the American Wine Society, a former member of the U.S. Committee for the O.I.V., member of WineVision Forum, wine advisor to George Washington's Mount Vernon, the 1999 recipient of "Wine Person of the Year" award for the state of Virginia, and currently is a wine consultant, writer and lecturer. He has also served as a judge for the annual Virginia Governor's Cup wine competition, the annual Town Point Virginia Wine Competition in Norfolk, the International Texas Wine Competition, and the International Finger Lakes Wine Competition in New York. Mr. Murchie is the former Executive Director of the National Wine Coalition and the Licensed Beverage Information Council.

Wine Competition Co-Chairman, Carl G. Brandhorst

Carl G. Brandhorst is an active member of the American Wine Society (AWS) where he serves as Regional Vice President for Virginia, acting as coordinator between the five Virginia AWS Chapters and the North Carolina National Headquarters. He completed the three-year AWS wine judging program in November 2001 and is a certified wine judge, recently judging in the San Francisco Chronicle-sponsored Northern California wine competition in Cloverdale, the New Jersey and Pennsylvania Governor's Cup wine competitions and the annual AWS commercial competition. Mr. Brandhorst gives wine presentations and educational seminars to local AWS Chapters and community groups. He is a founding member of the District of Columbia Chapter of the Brotherhood of the Knights of the Vine where he holds the title of Master Charge d'Affaires. Mr. Brandhorst is a past President and Vice President of the Washington, D.C. Chapter of the German Wine Society and currently serves on its Board of Directors. He completed courses at the Austrian Wine Academy and the German Wine Academy. He is a member of the Board of Directors of the Vinifera Wine Growers Association and has been a member of the Society of Wine Educators since 1985. Carl Brandhorst has traveled to the wine regions of Germany, France, Italy, Switzerland, Austria, Slovenia, South Africa and most recently to Portugal and Spain. He also is a former intelligence and program analyst with the Defense Intelligence Agency from which he retired in 1997 after 34 years. He graduated from the University of California, Berkeley, and holds Masters Degrees in both Public Administration and International Relations.

Wine Competition Co-Chairman, Frederic D. Butcher

Mr. Butcher retired from the Department of Defense in 1985. Since 1971, he has been a winemaker and has been a frequent finalist in the American Wine Society International Home Wine Making Competition. He

has served as a winemaking instructor and a wine judge since 1981 when he was trained, examined and certified by the AWS, Maryland-D.C. region. Mr. Butcher has lectured on wine and wine judging components and is a wine writer for AWS publications, including the Society's quarterly column on government affairs. Currently, Mr. Butcher is chairman of the Government Affairs Committee of the AWS, a member of the AWS Executive Advisory Board, a member of the Maryland Grape Growers Association, and a member of the Board of Directors of the Vinifera Wine Growers Association.

Cellar Master

Jerry L. Motter has been a member of the American Wine Society since 1978, serving as president of the local John Marshall AWS Chapter and as the AWS Virginia Regional Vice President. He is currently a member of the Board of Directors of the Vinifera Wine Growers Association. He received a Higher Certificate from the Wine & Spirit Education Trust and is a certified AWS wine judge. He writes a wine column for the *Antique Traveller*. He has been a wine judge for numerous amateur and commercial wine competitions including the wine competition for the Maryland Governor's Cup and has worked at various positions at the VWGA wine competition since 1998. A non-commercial winemaker and grape grower since 1975, he has been the recipient of awards in the regional amateur and National AWS Wine Competitions. Mr. Motter has held retail and wholesale wine sales positions since retiring from IBM in 1994 and is currently the Wine Buyer for the Whole Foods Market in Reston, Virginia.

Assistant Cellar Masters

Mark Bunter joined Chrysalis Vineyards as winemaker in June of 2005 after serving as assistant winemaker at St. Supéry in Napa Valley, California. As a native of the Napa Valley, Mark began working on a neighbor's wine bottling line in 1977 and kept his hand in the wine industry over the years he worked in the restaurant, construction, gasoline refining and wholesale dairy foods industries. After he and a friend began making their own wine in 1999, his interest in winemaking was sparked. He became the winemaker at Tulocay, a friend's winery in California. Additionally, he worked at Robert Mondavi as a cellar worker, a cellar supervisor for Charles Krug, and assistant winemaker at St. Supéry Winery in 2003. Earning A.S. degrees in both viticulture and winemaking at Napa Valley College, he has also benefited from many wine-related courses at the University of California Davis.

Tom King has served as the back room manager of the Finger Lakes International Wine Competition for four years. As a member of the American Wine Society for 25 years, Mr. King has been Co-Chairman of the 1898 Pittsburgh, Pennsylvania, AWS conference, has served as Sommelier for the 1997 Pittsburgh conference, was on-site coordinator for the AWS International Wine Competition in 2000 in Cleveland, Ohio, and served on the Board of the AWS Educational Foundation. He is also a member of the North Carolina Grape Growers Association.

Competition Assistant

Dave Barber has been a member of the American Wine Society (AWS) since 1979, has been a certified AWS wine judge since 1988, and has been an instructor of the AWS wine judge certification program since 1990. Mr. Barber has led numerous wine tastings and wine courses throughout the years.

Cellar Stewards

Christopher J. Breiner (Chris) is the Managing Partner/Winemaker and founding member of Stone Mountain Vineyards., a family owned winery established in Virginia with its first commercial planting in 1995 and its first commercial pressing in 1998. Mr. Breiner holds various positions within the wine

industry including currently serving as a Board of Director and Treasurer of the Virginia Wineries Association, a member of the Virginia Wineries Association Marketing Committee, Chairman for the Virginia Governor's Cup Competition, and Treasurer of the Virginia Vines & Wines Political Action Committee. Chris is a member of the Board of Directors of the Jeffersonian Wine Grape Growers' Society, as well as a member of the Taster's Guild International. He has the title of Master Knight in the Capital Chapter of the Brotherhood of the Knights of the Vine.

Kenneth Ductor is a member of the Heritage Hunt Chapter of the American Wine Society in Gainesville, Virginia. He has retired from a career in the Army and acknowledges to being a wine enthusiast.

Bea Motter has participated in American Wine Society national judgments and is a member of AWS' national and northern Virginia Chapters. She attends monthly food and wine pairings and tastings at the John Marshall Chapter of the AWS in The Plains.

Mike Schlosser: Under the tutelage of Chris Pearmund of Pearmund Cellars, Mike received three years of intensive training in winemaking and vineyard science. He serves as the Chairman of the John Marshall Chapter of the American Wine Society in The Plains, Virginia, and has received medals for some of his wines, including a silver medal from an Indiana wine competition and bronze from the AWS Pittsburgh Chapter's competition. He has studied winemaking through both AWS and Brewtopia in Centreville.

Gil Shrand was originally from Cincinnati, Ohio, but now resides at Heritage Hunt Golf and Country where, being an avid athlete, he takes advantage of the golf and sports facilities. Retiring after thirty years in the banking/computer field, he took on a part time retail job in Gainesville, where he was offered the assistant manager position. He and Rita have two children and two grandchildren.

Mary Anne Wassenberg is an active member of many wine education and appreciation groups in Northern Virginia. She is currently the secretary of the John Marshall Chapter of the American Wine Society (AWS) as well as the webmaster for the Virginia Chapters of the AWS (aws-va.org), the Nation's Capital Chapter of the Knights of the Vine (kov-dc.org), and the Vinifera Wine Growers Association (vwga.org).

Table Stewards

Rita Shrand was originally from Cincinnati, Ohio, and now lives at Heritage Hunt Golf and Country Club in Gainesville, Virginia, with her husband of 36 years, Gil. After fifteen years in the corporate business world, she became a Realtor in 1985 and has enjoyed tremendous success in that field. Visiting wineries is one of her varied hobbies.

Margaret Thomae-Cardwell has a graduate degree in accounting from George Mason University and is currently working in the commercial department of a small but growing construction firm. She is an active member of the American Wine Society, Northern Virginia Chapter.

Laura Thoreson was past Director of Marketing at Prince Michel Vineyards in Leon, Virginia, including management of the wine shop and special guest suites, as well as managing special events for the winery over the past ten plus years. She has held various positions in the Virginia wine industry, including being a member of the Board of Directors of the Virginia Wineries Association and a member of its marketing and festival committees, as well as serving on the Governor's Cup Wine Competition Committee.

Sherry Williams has helped organize and coordinate the annual Town Point Virginia Wine Competition in Norfolk for the past five years, and, with her husband, Dr. Roy Williams, Sherry has been coordinating and teaching wine and food courses in the Norfolk area.

Competition Scorekeeper

Anita Murchie has served as the VWGA competition tabulator for twelve years. She is the secretary of the VWGA, and writer/editor of *The Wine Exchange*. Mrs. Murchie also was executive secretary of the Virginia Wineries Association for the past six years. She has served as a judge at the annual Town Point Virginia Wine Competition. Mrs. Murchie is a member of the American Wine Society, a Master Gentle Lady of the Brotherhood of the Knights of the Vine, and the reporter for three official U.S. wine delegation tours of the wine industry to South Africa, Australia, and the People's Republic of China. She also was a participant of the Knights of the Vine's international wine-study trip to the Douro region of Portugal and the O.I.V. conference in Lisbon.

Competition Database Consultant

Tia Murchie-Beyma is a former human services director who now builds databases for non-profit organizations and advises on human services design and evaluation. She received her Masters Degree from the College of William and Mary, and now resides in Virginia with her husband, Eric, and two daughters, ages 5 and 8. She lived in Thailand with her parents, and in Costa Rica where she gained her fluency in Spanish.