

ATLANTIC SEABOARD WINE ASSOCIATION
FIFTH ATLANTIC SEABOARD WINE COMPETITION
July 18th and 19^h, 2009
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.

Lisa Airey successfully completed the three-year American Wine Society Wine Judge Certification Program in 1988. In 1995, she was certified as a Wine Educator through the Society of Wine Educators and joins the ranks of 121 other C.W.E.s around the globe. She worked for the Kronheim Companies of Jessup, Maryland for six years as Wine Training Manager prior to joining F.P. Winner Ltd. as Wine Manager in 1997. She has thirteen years of experience selling wine at the wholesale level and in training both sales force and wait staff. Lisa sat on the Board of Directors for the Society of Wine Educators from 1998 to 2004 and co-chaired their Corporate Wine Training Committee which authored and edited SWE Certified Specialist of Wine Study Guide and created the two-day review session given in preparation for the Certified Specialist of Wine exam. Additionally, she worked as the Society of Wine Educator's Director of Education and Certification from 2004-2007. In 2003, Lisa started her own corporate training and consulting company, thewinekey.com. She writes a weekly wine column for Patuxent Publishing and lectures on wine at both regional and national levels. Under The Wine Key umbrella, she has created an Australian Wine Academy for Pernod-Ricard-USA, modules for the Gallo/SWE On-Line Wine Academy, and on-line study modules for Banfi Vintners. Lisa has also offered two wine seminar series for the trade in Baltimore, Maryland: "Grapes: Gondola to Glass", an eight week entry-level varietal workshop and "Flavors in the Glass and How They Get There", a ten-week, in-depth palate workshop for advanced students of wine. She currently serves as Director of Education for the French Wine Society. Lisa is a graduate of Georgetown University and a Phi Beta Kappa member.

Jan Alten is the owner and President of The Opera House Gifts and Gourmet, a wine and specialty food and gift shop located in Old Town Manassas, VA. The Opera House was twice awarded Virginia Wine Retailer of the Year award and has established itself as a destination point for wine lovers. Jan is a native Virginian and promotes Virginia products in her shop. Jan has been a judge for the Virginia Governor's Cup award for five years and serves as a volunteer with the City of Manassas promoting economic development, beautification and zoning. Jan is also on the Board of Directors for the Manassas Ballet Theatre and the Old Town Business Association.

Michael Birchenall is the editor and publisher of *Foodservice Monthly*, a regional trade publication, Michael Birchenall has been writing about food and wine for fourteen 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 available in bookstores. 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 Atlantic Seaboard Wine Association.

Thomas Casmay is the President of Classic Wines, a premium wine and gourmet shop in Great Falls, Va. The store opened in 1992 and is celebrating its 17th year of service to the Great Falls, McLean and Sterling areas. Tom provides wine tastings, wine classes, restaurant wine list development and wine cellar development as part of his consulting services. For many years Tom was a member of the Board of the Vinifera Wine Growers Association during which time he served as judge for the Virginia Wine Competition conducted by VWGA. Tom is currently an honorary member of the Atlantic Seaboard Wine Association (formerly VWGA). Tom also helped in planning the annual Virginia Wine Festival for many years.

Joe Dautlick Ph.D. is a graduate of the American Wine Society wine judge training program. 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 Atlantic Seaboard Wine Association and Virginia Wineries Association events.

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.

Patty Held lives in Hermann, Missouri. Patty graduated in 1982 from the California State University at Fresno with a BS degree in Enology. Patty was wine-maker at Taylor Wine in New York from 1982 to 1988 before returning to her family owned winery, Stone Hill Winery, in Hermann where she was director of Public Relations from 1988 to 2008. Currently, Patty has started her own consulting business. Patty has judged at wine competitions in California, New York and Indiana. She is currently on the Marketing committee for the Missouri Wine and Grape Board and the Hermann area Chamber of Commerce Wurstfest Committee. In 2004, Patty was instrumental in forming the Hermann Wine Trail and currently serves as President of the organization.

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.

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 certifications 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 *Chavalerie du Verre Galant*, the Cognac Knighthood in France.

David McIntyre is the columnist for *The Washington Post* and co-creator of DrinkLocalWine.Com. His writings have appeared in *Washingtonian*, *Wine & Spirits*, *Wine Enthusiast*, *The San Francisco Chronicle* and *Market Watch* among other publications, as well as his own internet newsletter and blog, "Dave McIntyre's Wineline." He can be reached at dmwineline.com.

Doug Moorhead has been in the wine industry since his graduation from Penn State University in 1956 with a degree in Pomology. He started work in the family vineyards upon graduation and is currently President of Moorhead Vineyards, Inc. and owner of Moorhead Farms with 23 acres of grapes. Doug is a co-founder of Presque Isle Wine Cellars, inc. and its treasurer and a Director since 2000. Doug has also served as an adjunct professor at Mercyhurst College (1991-1995) in its culinary and wine program. He is a life time member of the American Wine Society having joined in 1984. He is also an active member of the American Society of Enologists since 1958, the Lake Erie Quality Wine Alliance since 1994 and the Pennsylvania Wine Association since 1972. He is currently Director of the Pennsylvania Grape Growers Association and has been a Director of Wine America since 2000. Doug is active in many facets of farm life in Pennsylvania and performs duties in many public service functions. He is noted for his membership in the Pennsylvania Farm Bureau where he serves on the Commodity Committee, its Policy Committee and as a Director in the Pennsylvania Wine Marketing Board.

Kathryn Morgan lives in Washington, DC and is a talented sommeliers in the Washington food scene where she has worked for the past ten years. Under her direction, the historical Occidental, the Ristorante Tosca and the 2941 restaurants won local and national recognition for their wine lists. Kathryn has served as a judge for the Eastern Seaboard Wine Competition and is currently an active candidate for the Master sommelier diploma having passed in 2003 the advanced level examinations and two of the three sections of the Master Sommelier Exam. She has spent some of her time learning from Master Sommeliers in some of the best restaurants in the country: Aspen's Montagne at the Little Nell, the Breakers in Palm Beach, Pappas Bros Steakhouse in Dallas just to name a few. She currently consults for restaurant wine programs and mentors local sommeliers.

Lucie Morton is a noted lecturer, writer and consultant in the wine industry having a career that spans 1974 to the present. She started her wine career with an advance degree from Ecole Naionale Supereieure Agronomique de Montpellier in 1974. From 1974 to 1981 she served as the vineyard manager for Morland Vineyards in King George, VA. At the same time she was appointed to the Virginia Wine and Grape Advisory committee of the Virginia Department of Agriculture where she served from 1977 to 1985. From 1996 to the present she has served on the Fauquier County Agricultural Advisory Committee and from 2001 to the present served on the Virginia Farm Bureau Federation Wine Grape Advisory Committee. Lucie holds memberships in many wine related organizations such as American Society of Enology and Viticulture, American Wine Society, Virginia Vineyards Association, Maryland Grape Growers Association and the International Council on Grapevine Truck Diseases where she was a founding member. She is the author of numerous magazine articles and several technical publications such as "**Roots for Fine Wine: Rootstock Selection Beyond Phylloxera**" (in progress), "**Winegrowing in Eastern American**" (1985) and translated from the French "**A Practical Ampelography**" by Pierre Galet (1979). Lucie has received numerous awards in recognition of her service to the wine industry such as the Boar's Head Inn award for outstanding achievement in the advancement of Virginia wine industry in 1983, American Wine Society National Award of Merit in 1994, and the Virginia Wine Industry Person of the Year award in 1999. Lucie's areas of expertise include grapevine identification (ampelography), grapevine selection and new vineyard establishment

Elizabeth (Betty) Nettles 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.

Thomas Payette has had over 24 years experience in still and sparkling wine production in Virginia and 3 years experience in Bordeaux varietal wine production in Napa, California. Tom studied under Bordeaux enologist Jacques Boissenot. Tom is currently a consultant and serves clients throughout the United States and internationally. He is a past member of the Virginia Governor's Virginia Winegrowers Advisory Board where he served as chair of the technical committee. Tom is currently a member of ASEV/ASEV-ES, the American Wine Society, The American Vineyard Foundation Review Board and serves in an advisory capacity to Wineries Unlimited. In 1999 Vineyard and Winery Management magazine named Tom as "Winemaker of the Year."

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 Amateur 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.

John Wabeck is currently the wine director at Inox restaurant. John is a graduate of the Culinary Institute of America (1992). John has worked in several notable Washington, D.C. restaurants such as Red Sage, 1789, Asia Nora and New Heights. After two years at New Heights John was lured to California's wine country where he worked as the executive chef at Brix Restaurant in Napa. In the California wine country John spend some time at Darioush Winery where he indulged his love for wine at the working level. John is an east coast person at heart so he eventually returned to Washington, DC to open the Bar Rouge and Topaz bar at Firefly. While in California, John began his studies to join the Court of Master Sommeliers, a coveted title shared by only 167 people in the world today. After six years of study John is one of six Washington, DC area candidates working to receive this honor.