

Kevin M. Atticks is the Executive Director of the Maryland Wineries Association and an affiliate professor of communications at Loyola University Maryland where he teaches public relations and graphic design. He is the author of the "Discovering Wineries" series of books. He holds board positions on the Maryland Tourism Council (MTC), the Chesapeake Regional Agriculture Business Development Corporation (CRABDC) and the Maryland Agriculture Resource Council (MARC). Mr. Atticks holds Masters Degree in environmental journalism and a doctorate in communications design.

Thomas Bannwart is currently the General Manager at The Regency at Dominion Valley Country Club. He is a graduate of Virginia Tech (1996) with a degree in Hospitality and Tourism Management. His emphasis has always been on the beverage and food side the hospitality business. He has worked at Walt Disney World in Florida where he held management positions in several of Disney's restaurants and even found time to perform some sommelier duties. He did a brief spell in 2004 at Southern Wine and Spirits in Florida where he was responsible for wine sales to an extensive surrounding area. During his career he has been responsible for selling wine, creating wine lists and promoting wine in different venues. Even though he is General Manager at The Regency he still finds time to follow his love of wine in the creation of exciting wine lists for the organization. He is also a member of the Nation's Capitol Chapter of the Brotherhood of the Knights of the Vine and is a certified sommelier. He currently resides in Haymarket, Virginia.

Michael Birchenall: Editor and publisher of Foodservice Monthly, a regional trade publication, Michal 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.

W. Curtis Coleburn was appointed in 1999 as the Chief Operating Office of the VA ABC and is currently responsible for the day-to-day operations of the Agency's divisions except internal audit. He has served as the Secretary of the Virginia Alcoholic Beverage Control Board since 1994. He was twice elected Commonwealth's Attorney for Nottoway County and served eight years as a member of the Virginia State

Police were he headed the legal services office of the department's Bureau of Criminal Investigation. Mr. Coleburn holds a BA in Government and Foreign Affairs from Hampden-Sydney College and a law degree from the University of Richmond. He currently resides in Midlothian, VA.

Joe Dautlick Ph.D. is a graduate of the America 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. He is also an amateur winemaker. He is an instructor in the American Wine Society Judges' Training Program and activity participates in the Pennsylvania Wine Quality Program that examines Pennsylvania wines for quality and faults.

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, Mr. 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., Dr. Gump is the first holder of the Harvey R. Chaplin Eminent Scholar's Chair in Beverage Management at Florida International University's School of Hospitality and Tourism management. He presently teaches classes incorporating technical aspects of the basic components and production of commercial beverages at the Biscayne Bay Campus of Florida International University and has been developing new classes and programs to expand the offerings of the Beverage Management curriculum. 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 30 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.

John Hagarty is a retired federal executive and current Manager, Special Events, at Rappahannock Cellars in Huntly, Virginia. He writes extensively on the subject of wine for a variety of Virginia newspapers and magazines. He has his own web site *Hagarty-on-Wine* and is

the founder and chairman of the South Wales Wine Society. He conducts wine dinners and tastings throughout Virginia and is a home winemaker; producing sixty-five cases of vitis vinifera wines annually.

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 Atlantic Seaboard Wine Association 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.

Alan Kinne is a Michigan native and a graduate of the University of Michigan. While planning to return to School for a Ph.D, he took a job at Tabor Hill Vineyards, became intrigued with winemaking, and gave up graduate school. After two years at Tabor Hill Vineyards, he became winemaker at Shenandoah Vineyards in Virginia. Alan's next stop was Pindar Vineyards on Long Island. He then returned to Virginia in 1990 and started a wine consulting business. Successful wines that he helped make included the 1993 Horton Viognier, a sparkling wine for Oasis, and the first Norton produced in Virginia in over 100 years. Alan's next challenge drew him to California, where he moved and stayed for 10 years. While in California, he was the winemaker at Martin & Weyrich (which he helped grow into a 100,000 case winery) and its sister winery York Mountain. Alan was then drawn to Oregon, where he worked at the Northwest Wine Company producing pinot noirs. He returned to Virginia in 2010 to work at Chrysalis Vineyards (where he had been the winemaking consultant in the 1990s), and has helped guide the winery in its goal toward producing the finest Norton. In addition to working today at Chrysalis, Alan has returned to consulting for other wineries and vineyards. He has traveled widely, judged in several international wine competitions, and has a special interest in Iberian grape varieties, where he is working to establish his own label with an associate, Michael Young.

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.

Scheryl McDavid is a professional writer and has been a wine enthusiast since 1996, when she was introduced to fine French wines by a neighbor who was a wine educator. Wanting to know more about wine, she joined the American Wine Society (AWS) in 2003. She entered the AWS wine judge training program in 2005 and was certified in 2010. Scheryl is currently the chairperson of the AWS Marketing Committee and an editor of the AWS News. In addition, she is a freelance writer for On The Vine magazine. She is an active member of the AWS Triangle Chapter in North Carolina, and has worked in the tasting room of Chatham Hill Winery in Morrisville, NC. Scheryl has also served as a past guest judge for the North Carolina State Fair amateur and commercial wine competitions.

James (Bob) Madill is a member of the team that founded Sheldrake Point winery in the spring of 1997. His background includes over 20 years in international high tech marketing and sales, as well as working within the wine industry in Ontario, Canada as a cellar rat, sales rep, wine importer, wine judge (AWS, AWO, WSET qualified) and educator. He assumed responsibility in 1999 as Sheldrake Point's General Manager and Wine grower. He is past President of the Cayuga Wine Trail (an association of 16 wineries), Chair of the Finger lakes Wine Alliance and a member of the Board of the International Riesling Foundation. He has received the prestigious Unity Award for 2009 from the New York Wine and Grape Foundation. As a passionate wine fan, he continues to visit winegrowing regions of the world and to judge at wine competitions. He remains an inveterate wine county traveler, sometime writer and unrepentant pinot-phile.

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. He is a co-founder of Presque Isle Wine Cellars, inc. and its treasurer and a Director since 2000. He 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. He 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.

Dr. Alfred (Al) Natali is the manager and winemaker of Natali Vineyards LLC located in Cape May County, New Jersey. Dr. Natali earned his Ph.D. in Modern European Economic History from Columbia University in 1973, taught in the City University of New York, and worked on Wall Street as a network executive before studying viticulture and enology.

In the spring of 2000, Dr. Natali purchased a 22 acre horse ranch in Goshen, NJ and, after one year spent in bio-renovation, he planted the first three acres (about 2400 vines) of vitis vinifera. The vineyard site is about ½ mile from the shoreline of the Delaware Bay. During the off-season he enrolled in chemistry and enology courses at UC Davis including sensory evaluation of wines (“Descriptive Analysis of White and Red Table Wines”) taught by John Buechsenstein. In 2004 he obtained a federal bonded winery permit and a farm winery license from New Jersey’s ABC regulators. Natali Vineyards is now producing about 1800 cases of vinifera and some local fruit wines from approximately 5500 vines covering seven acres. Natali Vineyards has won numerous medals in New Jersey and Finger Lake competitions. Dr. Natali continues to participate in wine seminars and workshops sponsored by Rutgers, Penn State, Cornell (Geneva Station) and Virginia Tech. He is frequently invited to speak at the Rutgers Wine Appreciation course and has been a judge at the Pennsylvania state wine competition for the past five years.

Andrew Stover, a native of Grand Rapids, Michigan, is currently the sommelier at OYA and SEI restaurants. A graduate of George Washington University he has been engaged in the hospitality industry for many years. He holds a Sommelier degree from the International sommelier Guild and a Certified Specialist of Wine certification from the Society of Wine Educators. He has recently launched a wholesale wine portfolio and brand called Vino50 created to encourage consumers to explore local and regional wines. Local Virginia wines are where he found his true calling and he continues to promote them whenever he can. He once worked the tasting room at Breaux Vineyards where he conducted tastings and tours. He has traveled extensively in his search for wine knowledge to such areas as Argentina, Brazil, China, France, Germany, South Africa, Spain and the UK. He currently resides in Falls Church, Virginia.

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.

Phil Ward has been employed in the wine business for over 25 years. He is currently the wine educator and a winery/brand manager at American B.D. Co. in NJ. The company is a division of The Opici Wine Group. Hubert Opici, who is still going strong at 94 years old, founded the company in 1934. Prior to his wine career, Phil was a classically trained chef and worked in the restaurant business for 10 years. Phil is the author of two books, “Home Brew” and “The Home Winemaker's Handbook.” He has been the monthly wine columnist for Nouveau Magazine of New Hope, PA for 15+ years and is also on the Board of Directors of the International Riesling Foundation. Phil has judged at numerous wine competitions in the last 25 years to include, The Indiana State Fair, NY Wine and Food Classic, Finger Lakes International, International Eastern, New York State Fair and New Jersey Governor’s Cup. Phil and his wife live in the bucolic and verdant part of New Jersey near Ringoes.

Mary Watson-Delauder is a resident of Virginia, has wide experience in the areas of food and wine, and currently serves as the corporate sommelier for Benchmark Hospitality International. She has worked as a wine consultant for the Mayflower Hotel, the Radisson Mark Plaza, and the Occidental Grill, and was the sommelier for 15 years at the Lansdowne Resort before joining Benchmark. In addition to her corporate work, Mary also does freelance consulting and is currently engaged with wine events at Oatlands Plantation and Corcoran Vineyards in Northern Virginia. Mary has received awards from the Wine Spectator for her wine lists, and has served as a judge in the Virginia Governor's Cup competition and in the past for the Atlantic Seaboard Wine Association (ASWA) (along with its predecessor, the Vinifera Wine Growers Association (VWGA)). Mary's food experience began with her attendance for a year in 1976 at the California Culinary Academy, and continued with a diploma in 1978 from the La Grande Boeuf Cooking School.

She then received a diploma in 1982 from the American Bartending Academy and a sommelier certification in 1991. During her tenure at Lansdowne, Mary grew her famous herb garden and created the Food and Wine Camps from 1995 to 2009, which were featured in Southern Living magazine and in Peter Greenberg's online travel newsletter. Mary herself has been featured in the Washington Business Journal, the Washington Post, and Washingtonian magazine, as well as on the cover of Virginia Wine Lovers magazine in 2009.