

ATLANTIC SEABOARD WINE ASSOCIATION WINE COMPETITION 14-15 JULY 2012
WINE JUDGE BIOGRAPHIES

Thomas Bannwart is currently the On-Premise District Manager for Virginia for Treasury Wine Estates. 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 has created award winning wine programs at the Peabody Hotel, Walt Disney Resorts, Ocean Reef Club in the Florida Keys and at The Regency at Dominion Valley country Club. 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. 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 and his family currently reside in Haymarket, Virginia.

Michael Birchenall: 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.

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 where 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.

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Joseph 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 actively participates in the Pennsylvania Wine Quality Program that examines Pennsylvania wines for quality and faults

Jane Duralia has been an active member of the American Wine Society (AWS) since joining in 1992. She is currently President of the Society after serving in several society administrative positions before assuming the Presidency in 2012. She has a deep interest in wine and this is reflected in her international travel to places such as Italy, Germany, Austria, South Africa, Greece, Hungary and Croatia where wine was always paramount on the schedule of visits. Domestically she has toured the principle wine regions in California, Washington, New York, North Carolina and Oregon. She has furthered her education by taking the introductory level Sommelier course under the Court of Master Sommeliers in 2006 and has been a member of the Tasters Guild since 2002. Jane has also participated in a number of local and regional wine tastings as a judge. She has participated in the AWS commercial wine competition in 2007, 2008 and 2011, in the South Carolina State Fair in 2003 and 2004, annual in the Wine Fest International Judging in Hilton Head, SC from 2000 to 2009 and the mid-Atlantic southeastern wine competition in Winston-Salem, NC in 2011. As a member of the Tasters Guild she has also participated as a judge in the Tasters Guild International Wine Judging in 2007 and again from 2009 to 2012.

Douglas Fabboli It is said that the passion that Doug Fabboli has for making quality wines has been passed down from his paternal grandfather, Leone Fabboli. When Leone made his wine in the basement of his Elmira home in the 1940s and 50s he would take special care to sort the fruit, keep the lots of wine separate, and get to know the growers of the fruit before deciding to buy. Doug employs these time honored traditions of constant care and evaluation of quality along with the modern scientific techniques to both grow the grapes and make the wine at his winery.

Doug was employed in the wine cellar at Buena Vista Winery in the Carneros district of California. Over the ten years of his employment, Doug had a chance to work with many fine winemakers including the legendary Andre Tchelicheff. He continued his education in both enology and viticulture at U.C. Davis and Santa Rosa Junior College. Doug was becoming an accomplished home winemaker while he continued to work and learn as a professional. He had been the assistant winemaker for 3 years when he heard the calling to return to the East Coast. After serving as winemaker for Loudoun's Tarara and Windham (now Doukenie) wineries, Doug's passion for wine brought him to his latest endeavor of owning his own winery, Fabboli Cellars, with his wife Colleen. They own a 6 acre vineyard and are growing and building their business everyday. They are well known for their red wines and have received numerous awards. They continue to put forth their love and passion for wine into their own business as well as the Virginia Wine industry as a whole.

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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 (FIU) School of Hospitality and Tourism management. In this position, Dr. Gump has developed new graduate and undergraduate beverage classes 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. In addition to his activities at FIU he currently serves as a co-principle Investigator and Enology Curriculum Coordinator for the VESTA Program (Viticulture & Enology Science & Technology Alliance—a consortium of national colleges and universities providing instruction in viticulture and enology)-the program is a NSF National Center of Excellence 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. 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, Atlantic Seaboard Wine Association wine competition, Sonoma County Harvest Fair Wine Competition, Florida State Fair Wine Competition, California State Fair Wine Competition and the International Eastern Wine competition. He received his Ph.D. in Analytical Chemistry from the University of California, Los Angeles.

Patty Held of Hermann, Missouri, graduated from the California State University at Fresno with a B.S. degree in Enology in 1982. She was winemaker at Taylor Wine Company in New York from 1982 to 1988 before returning to her family-owned winery, Stone Hill Winery, in Hermann, Missouri, where she was director of public relations and special events from 1988 until July, 2008. Currently, Patty has started her own winery consulting business, Patty Held Winery Consulting. Since the 1980's, Patty has judged at prestigious wine competitions across the country; California, New York, Missouri, Florida, Washington DC, Minnesota, Oklahoma, Iowa and Indiana. In 2004, Patty was instrumental in forming the Hermann Wine Trail, a collaboration among seven local wineries for the purpose of promoting the Hermann area wine country. She serves as president of that organization. Patty is an adjunct on-line instructor for Marketing for a Small Winery and Tasting Room Management classes for VESTA at www.vesta-usa.org. America's Wine Trails, a website and video cell phone tours, is another project of hers. She has been in the wine industry since she was five years old and has an exceptional grasp of all areas of the winery business; marketing and tasting rooms are her passions.

Craig Kritzer along with his wife, Cydney established Frogtown Cellars in 1999 at the foot of the Appalachian Mountains in Dahlonega, Georgia. Frogtown vineyards are at elevations of 1675 to 1825 feet above sea level and consist of 43 acres planted to 20 different grape varieties of *Vinifera*, three French American Hybrids, and the American grape, Norton. Craig started wine making with the 2001 Vintage. Currently Craig makes over 28 different dry white and red wines under the Frogtown label (a number of which are exclusively sold to members of the Frogtown Wine Club). Additionally, off-dry and sweet wines are made under the Thirteenth Colony, Taking Rock, Southern Charm, and Helen Wine Company labels. Recently, Frogtown achieve the distinction of

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being one of America's most awarded wineries in Major U. S. Competitions for premium dry wines; receiving 73 Medals, including 12 Gold Medals in California for 11 different wines in 2011.

Linda M. King, following 39 years of winemaking experience, and recently retiring as winemaker of RagApple Lassie Vineyards, which is located in Boonville, NC, has started *Linda King consulting, LLC*. Her consulting includes winemaking, wine appreciation and wine education. 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 competition. A member of the American Wine Society since 1979 (now lifetime member), she ran the AWS Wine Judge Certifications Program, was a former AWS National Director-at-Large, received the Outstanding Member Award in 1993, is an AWS Certified Wine Judge and was a member of the Board of Directors of the North Carolina Grape Growers Association.

Edward Korry is an Associate Professor and Chair of the Beverage & Dining Service Department in the College of Culinary Arts at Johnson & Wales University in Providence, RI. A Certified Wine Educator, a Certified Specialist of Spirits, a registered tutor of the Wine & Spirits Education Trust and a Formador Homologado del Vino de J r z (Certified Sherry Wine Educator), a certified Bordeaux Wine Educator Edward is also an executive member of the board of directors for Society of Wine Educators; and an executive board member of the US Bartenders Guild Master Accreditation program. He teaches and has developed classes that specialize in wine, beer and spirits; mixology, coffee and tea; and restaurant management. He championed the development and implementation of beverage concentrations at Johnson & Wales University. Edward lectures at conferences and writes beverage articles at home and abroad. He worked and managed in the hotel/restaurant industry prior to joining Johnson & Wales in 1983 as Food & Beverage Director for several of the university's practicum properties.

Matt Kristofik initially became interested in wine while stationed in Vallejo, California in the early 1960's. A longtime member of the American Wine Society, he chaired the Society's Commercial Wine Competition for twenty years as well as the Pennsylvania Winery Association Competition. He has consulted and chaired the implementation of several amateur wine competitions in the Pittsburgh, Pennsylvania area. Matt is actively involved in wine education as well as pairing wine with food. He is a longstanding judge for the Finger Lakes International Wine Competition, Rochester, NY. Matt served in the US Navy Submarine Service as a nuclear power plant operator. On completion of service, he graduated from St. Vincent College receiving a BS in Biology. He recently retired from the Western Pennsylvania Hospital after over 30 years in neurosurgical research focusing on the treatment of brain tumors.

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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.

David McIntyre is the wine 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*, *Foodservice* monthly, and *Market Watch* among other publications, as well as his own internet newsletter and blog, "Dave McIntyre's Winline." He can be reached at dmwinline.com. His food and wine writings have appeared in *Washingtonian* magazine, the *San Francisco Chronicle*, *Wine Enthusiast*, *Sommelier Journal*, *Wines and Vines* magazine and *Vineyard and Winery Management*. Dave has been a judge for several wine competitions along the east coast. He currently resides in Maryland.

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.

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Betty Nettles (Elizabeth A. Nettles) received her judging credentials through the American Wine Society Wine Judge Training Program. She is a lifetime member of the American Wine Society and is currently the Regional Vice President for Florida AWS Chapters. In addition she is one of the instructors for the AWS Wine Judge Certification Program. Betty and her husband started a winemaking club in Brevard County Florida in 2002 which is fashioned after a club they held membership with in Ohio. She has been the club secretary since its inception as well as holding that same office in the Ohio club for four years. Betty is currently co-chair of the new American Wine Society Space Coast Chapter in Brevard County. Betty also teaches basic winemaking to the culinary class at Brevard Community College in Cocoa, FL. In addition to judging the FGGA Wine Competition at the Florida State Fair, Betty also judges at the Atlantic Seaboard Wine Competition and American Wine Society Wine Competitions.

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 varietals. 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, Morges, Switzerland and Budapest, Hungary. She currently works at Wegman's in the wine developed and is responsible for developing various wine presentations for customers.

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.