

**9TH ANNUAL ATLANTIC SEABOARD WINE ASSOCIATION
WINE COMPETITION
JUDGES BIOGRAPHIES**

Kevin 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 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 Tom and his wife currently reside 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 recived 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.

Patrick “Chip” Cassidy currently teaches at Florida International University (FIU) Chaplin School of Hospitality (1985-2013), but his career started over 40 years ago in New York working at a wine shop while going to college. He went from there to being the sommelier at the Breakers Hotel in Palm Beach, FL. “Chip” is a man of many hats from sommelier to decorated Vietnam war veteran (Purple Heart and Silver Stars) to passionate fisherman. He has worked for Crown Liquors of Broward, Inc from 1986 to 2012 as a wine buyer, wine consultant and teacher.

During his career, “chip” has received many awards among them retailer of the year in 1988 at the Monterey Wine Festival to retailer of the year in 1993 for Market Watch. He is also an accomplished fund raiser for FIU. He has been a professional wine judge in many competitions most notably Sonoma County Fair 1994-2008, San Francisco Chronicle 2005-2009, Eastern International 2002-2008, Indiana State Fair 2006 and 2009 and Vin Italy in 2009. “Chip” is also associated with the Society of Wine Educators, the Conferie Saint-Etienne d’Alsace , the Portugal Wine Society and Bontemps d’ Medoc. He has published in the Wine News magazine as well as the South Florida Gourmet and Friends of Wine magazines. He has one book to his credit: “Wine Travels 2001”..

He has visited most know wine regions several times and many wine districts within the regions, most notably Germany, Argentina, Spain, California, France Australia, Italy, Chile to several states in the eastern United States.

He currently resides with his wife Christine in South Miami Dade County along with his golden lab, Darius.

Curtis Coleburn has served as Secretary of the Virginia Alcoholic Beverage Control Board since 1994, and was appointed as Chief Operating Officer of the Virginia ABC in 1999. A frequent speaker at national and regional conferences and continuing legal education seminars, he also serves as second vice president of the National Conference of State Liquor Administrators.

A member of the Virginia Bar, he came to the Virginia ABC from the law enforcement community. He was twice elected Commonwealth’s Attorney for Nottoway County, Virginia, before serving eight years as a member of the Virginia State Police. At the State Police, he headed the legal services office of the department’s Bureau of Criminal Investigation.

As Chief Operating Officer, he is responsible for the day to day operations of all the Agency’s divisions except internal audit. In addition to his work with the Virginia ABC, he currently serves as trustee of the Virginia Foundation for Healthy Youth, and is a member of the Substance Abuse Services Council.

Curtis received a Bachelor of Arts in Government and Foreign Affairs from Hampton-Sydney College and his law degree fro the University of Richmond.

A native of Blackstone, Virginia he has resided in Midlothian since 1986.

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.

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, France, 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, Georgia 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, 2011 & 2012, 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 2006 & 2007 and again from 2009 to 2013. She also participated in the Atlantic Seaboard Wine Association wine competition in 2007, 2008 and 2012.

Jane and her husband Regis live in Granite Falls, NC

Barry H. Gump, Ph.D., 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

Andrew Hodson is currently the owner and CEO of Saddleback Farm LCC and Veritas Vineyards and Winery in Afton, VA. His early training was in medicine and he holds a Bachelor of Medicine and Surgery from Bristol University in the United Kingdom. He is also a member of the Royal College of Physicians and a member of the American Board of Neurology and Psychiatry. He retired from general practice in 2000 and moved from Florida to Afton, VA. He purchased Saddleback Farm in 1999 and built the winery the following year and now has 52 acres under cultivation and produces about 14,000 cases of wine a year. He was the wine-maker from 2000 to 2003. Currently his daughter Emily Pelton is the wine-maker, but he assists in the blending trials. He has been very active in the promotion of Virginia wine both in this country and abroad. He participates in several wine competitions every year and in the annual Virginia Wine Festival. He has attended and supported the Virginia Wine Experience in London in 2007 and later also the London International Wine Fair 2009-2013. He has worked with Governor McDonnell's trade mission to the United Kingdom in July 2010 to promote Virginia wine. He currently holds the WSET Level 3 advanced certificate in Wines and Spirit as of February 2013.

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 long standing 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. Matt and his wife Carol currently reside in Lower Burrell, PA

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. He 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 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. In January 2013 he participated as a judge in the Winemakers International Challenge in San Diego.

Ellen Landis is a published wine writer, certified sommelier, certified wine specialist and wine educator. She is the author of the blog EllenOnWine.com and writes for the American Wine Society journal among several other publications. She is wine director and sommelier at Landis Shores Oceanfront Inn located in Half Moon Bay, California which she co-owns with her husband and chef, Ken Landis. She was also sommelier at the Ritz Carlton for four years. She has traveled extensively in the wine regions of the world. She has visited many of the major wine areas in the United States and important ones in France, Spain, Italy, Portugal, Chile, Argentina and Australia. She also participates as a key speaker and panelist at various wine events and has served as a judge in many national wine competitions such as the San Francisco Chronicle competition, California State Fair competition, Sonoma County Harvest Fair, Long Beach Grand Cru International competition, Monterey wine competition, Riverside International wine competition, Michigan Wine and Spirits competition and several others. She holds an MBA from California Coast University in Santa Anna, CA. She has completed several UC Davis wine courses. In addition she has participated in the Society of Wine Educators Certified Specialist of

Wine (CSW) program and the Court of Master Sommelier's Certified sommelier (CS) certification program. She currently resides in Half Moon Bay, CA with her husband Ken Landis.

James "Bob" Madill is a member of the team that founded Sheldrake Point winery in the spring of 1997 and remains the winery grape grower. 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. Being AWS and WSET certified, he judges in the U.S. and international wine competitions and teaches Year Two of the AWS Wine Judge Training Program

John Mahoney C.W.E., has taught about wine for 24 years and tastes about 2,000 wines a year. His Doctorate is in Linguistic Philology but he holds wine certifications from all over the world. He 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. He writes on wine for the *Restaurant Magazine*, *Women's Journal*, *Atlantic City Weekly*, *Dark Horse Magazine*, and internationally, for *The Epoch Times*. He does corporate wine seminars and is a *Chaverie du Verre Galant*, the Cognac Knighthood in France.

John and his wife Joanne reside in Milmay, NJ

David McIntyre has been The Washington Post's weekly wine consultant since October 2008. His writings have also appeared in Wine Enthusiast, the San Francisco Chronicle, Sommelier Journal, Wine and Vines, Washingtonian magazine Flavor and several other publications. Meininger's Wine Business International magazine listed him as one of the most influential wine writers in the United States in its July 2012 issue. He started his blog, "Dave McIntyre's WineLine", as an e-mail newsletter in 1999 and he was a finalist in the 2005 IACP Journalism Awards in the internet category for an article on screwcaps. He is co-creator of DrinkLocalWine.com which sponsors Regional Wine Week and annual conferences

to introduce bloggers to the growth of local wine industries around the country. He has passed the introductory level examination of the Court of Master Sommeliers. His charitable work supports the American Heart Association and So Others Might Eat. He has participated in and moderated wine presentations at the Smithsonian Institution's National Museum of American History and contributed to the museum's new exhibit, "Food :Transforming the American Table, 1950-2000"

David and his wife live in Silver Spring, MD

Tim McNally is the host of the weekly three-hour "The Wine and Spirit Show" on WWVVL 1350 AM in New Orleans and along the Gulf Coast. The program which has been on the air of over 12 years is streamed and the broadcast's audio files are available on www.espn1350.net.

He is the wine and spirits editor and featured columnists for the New Orleans Magazine, a monthly publication; the wine and spirits editor and weekly columnist for www.myneworleans.com and is executive editor, featured columnist and founder of Gulf Coast Wine + Dine online. He annually serves as a professional judge in many wine competitions along the Gulf Coast, in the South, Midwest and California.

He is a past 8 term Board member and 2 term President of the New Orleans Wine and Food Experience, which attracts more than 14,000 lovers of food and wine to the Crescent City every May.

foundation that worked to assist area restaurants get back to business after hurricane Katrina and he currently serves on the Wine Auction Committee of WYES-TV, public television in New Orleans, and is the wine auction's broadcast host.

He is a member of the Board of Directors of the Museum of the American Cocktail based in New Orleans. He gives many lectures each year about wine and history including being a guest lecturer at Auburn University School of Hotel and restaurant Management, Auburn, Alabama.

Tim and his wife Brenda live in New Orleans, LA.

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.

Thomas J. Payette is a premier hands on and analytical winemaking consultant and serves clients throughout the Eastern United States and internationally, notably Spain. His extended expertise focuses on winery and vineyard start-ups and expansions, still and sparkling wine production and general winery issues. He has 27 years of experience in still and sparkling wine production in Virginia along with 7 years experience in ultra-premium Bordeaux varietal wine production in Napa, California. He studies under Bordeaux enologist Jacques Boissenot after receiving his Food Science degree from Virginia Technology. He has received four awards in 2011 for his outstanding contributions to the wine industry: The Atlantic Seaboard Wine Association Productivity Tray; the Virginia Governor's Cup for 2008 Meritage Red Blend and the Blue Ridge Schools Distinguished Alumnus of the Year. In 1999 he was awarded by Vineyard and Winery Management Magazine "Wine –Maker" of the year award.

Patricia Valas is an American Wine Society Certified Judge and an instructor in the AWS wine judge training program. She has judged from 1995 to the present in many 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. Part of her early training involved a summer job in the vineyards of Hamilton Mowbray in Westminster, MD. She holds a DeLong Century Club certificate for 100 different wine varietals and is working toward her second 100. She currently works part time at Wegman's in the wine department of the Dulles, VA store. 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 London, England and Budapest, Hungary.

Patricia and her husband reside in Lovettsville, VA.

Phil Ward has been employed in the wine business for over 25 years. He is currently the wine educator and brand manager at American B.D. Co. in New Jersey. The company is a division of Opici Family Distributing. Prior to his wine business career, he was a classically trained chef and worked in the restaurant business for

10 years. He is the author of two books, “ Home Brew” and “The Home Winemaker’s Handbook”. He is on the Board of Directors of the International Riesling Foundation and has judged in numerous wine competitions over the last 25 years.

His wine career goal is making the consumption of wines, in conjunction with food, a memorable and desirable environment for social expression and to make this consciousness available and understandable to the community at large. The ultimate result is an increase in the interest, purchase and consumption of fine wines. Phil and his wife live in New Jersey.