

**10<sup>TH</sup> ANNUAL ATLANTIC SEABOARD WINE ASSOCIATION  
WINE COMPETITION  
JUDGES' BIOGRAPHIES**

**Edward 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. He currently resides in Falls Church, VA.

**Thomas Bannwart** is currently the General Manager of the City Club of Washington, located in the District of Columbia on 13<sup>th</sup> Street N.W. 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 in Virginia. In 2004 he briefly worked 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 Capital Chapter of the Brotherhood of the Knights of the Vine and is a certified sommelier  
Tom and his wife currently reside in Haymarket, Virginia.

**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 was responsible for the day to day operations of all the Agency's divisions except internal audit. Having recently retired from 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 from the University of Richmond.

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

**Phineas Deford** is the third generation of the Deford family to work at Boordy Vineyards. After seven years working in real estate and construction in Charleston, South Carolina, Phin returned to Maryland in 2008 to join the family business. Phin plays an active role in all aspects of vineyard and winery operations and, together with his parents, is responsible for shaping and implementing Boordy's long term strategic plan. He is the current president of the Maryland Wineries Association and a member of its Board of Directors. Phin holds a bachelor's degree in Economics from the University of Vermont, an MBA from the University of Baltimore and a Certificate in Enology from Washington State University. In his free time Phin enjoys cooking, tennis, fishing, hunting, canoeing, and mountain biking.

**Frank Denniston** is the Vice President of Food & Beverage and National Partnerships for Billy Casper Golf, the largest domestic owner-operator of golf course, country clubs and resorts, with more than 165 properties under its turnkey management. He is responsible for all F&B Operations and Procurement activities for the firm that was founded more than 20 years ago in cooperation with golf legend Billy Casper. Prior to joining BCG in 2012, he had spent the previous 15 years as President of Western Hospitality Group and Western Golf Procurement, two subsidiaries of Western Golf Properties. He an accomplished speakers in the food & beverage industry relating to golf, membership and resort subjects with a strong concentration on building and conceptualizing sustainable operating models. Mr. Denniston is honored to be a Master Knight in the Brotherhood of the Knights of the Vine.

He currently resides with his family in Gainesville, VA.

**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, Canada, Austria, South Africa, Greece, France, Hungary and Croatia where wine was always paramount on the schedule of visits. Domestically she has toured the principal wine regions in California, Washington, New York, North Carolina, Georgia, Virginia 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, 2012, and 2013.

Jane and her husband Regis live in Granite Falls, NC

**Doug 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, process the lots of wine separately, 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' Tchelistcheff. 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 every day. 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.

**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

**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, 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 the 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 throughout 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. The Frogtown vineyards are at elevations of 1675 to 1825 feet above sea level and consist of 43 acres planted to 22 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, Helen and Valdosta Wine Company labels. Recently, Craig achieved the distinction of being recognized as one of the 100 most influential winemakers in the United States by Michael Cervin of Intowine.com. Frogtown has been recognized by Jancis Robinson and Linda Murphy's 2013 publication titled "American Wines". for their outstanding performance and was selected as a top 10 hot brand by Wine Business Monthly in 2014. Frogtown achieved the distinction in 2011 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. Frogtown routinely receives top medals in all the competitions it enters with their premium wines. In January 2013, Craig 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](http://EllenOnWine.com) and writes for the AWS Wine Journal ([AmericanWineSociety.org](http://AmericanWineSociety.org)), among several other publications.

She recently was selected as the opening Moderator for the highly acclaimed Vintner's Holidays annual event at the Ahwahnee Hotel in Yosemite, and participates as a key speaker, moderator and panelist at various other wine events. Ellen is the Wine Director/Sommelier at Landis Shores Oceanfront Inn located in Half Moon Bay, which she co-owns with husband and Chef Ken Landis. Ellen was also Sommelier at the Ritz Carlton for 4 years. She has traveled many wine regions throughout North America including California, New York, Virginia, Arizona, Michigan, New Mexico, Connecticut, Oregon, Washington and Canada, and several international wine regions including Bordeaux, Champagne, Burgundy, Rhone, Tuscany, and wine regions throughout Spain, Portugal, Chile, Argentina and Australia.

In addition to an MBA, Ellen's wine education includes UC Davis course work, The Society of Wine Educators CSW program, and the Court of Master Sommelier CS

Certification program. She regularly serves as a judge at numerous wine competitions including the San Francisco Chronicle Wine Competition, SF International Wine Competition, Finger Lakes International Wine Competition, Mid-American Wine Competition, California State Fair Wine Competition, American Fine Wine Competition, Amador County Fair Wine Competition, Sonoma Harvest Fair Wine Competition, West Coast Wine Competition, Grand Harvest Wine Competition, Long Beach Grand Cru International Wine Competition, Riverside International Wine Competition, Michigan Wine & Spirits Competition, the Jefferson Cup Invitational Wine Competition, the Monterey Wine Competition, and the Central Coast Wine Competition.

**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, Wines 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, the first "localpour" movement promoting the growth of regional wine throughout the United States. DrinkLocalWine sponsors Regional Wine Week and annual conferences to introduce bloggers to the growth of local wine industries around the country. He is a certified Sommelier by 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 WWL 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](http://www.espn1350.net).

He is the wine and spirits editor and featured columnist for the New Orleans Magazine, a monthly publication; the wine and spirits editor and weekly columnist for [www.myneworleans.com](http://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.

He was a Founder and Board Member of the Crescent City Restaurant Rebirth Project, a 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.

**Alex Sebastian** is the owner and proprietor of the Wooden Angel Restaurant established in 1968 in Beaver, PA. He was a private airplane and hot balloon pilot. In 1986 he was the first California Grand Wine Wizard. From 1986 - 1996, the Wooden Angel was the ONLY Pennsylvania restaurant to ever receive a grand award and between 1997 and 2013 his restaurant was the only Pittsburgh restaurant that received the Best of the Award of Excellence from the Wine Spectator magazine. He was a member of the Board of Directors of the Society of Wine Educators and the Society of Cuisine in American in the 1980's and 1990's. He has judged wine competitions too numerous to list, but are highlighted by the California State Fair, Dallas Morning News, The Finger Lake International, the Indiana State Fair, the Los Angeles County Fair, the San Diego International and the Sonoma County Harvest Fair. Since 2008 he has served as a wine and spirits advisor to the Pennsylvania Liquor Control Board. He has authored numerous wine articles over the years in the American Wine Society Journal, the Wine Spectator, Restaurant Hospitality and Fortune magazine, just to name a few. He is an avid gardener and attended the Michigan State University hospitality program.

**Elucinda Smith** is very active in the Virginia wine industry. She is currently the Wholesale Manager for five Virginia wineries – Fabbioli Cellars, North Gate Vineyard, Catocin Creek Winery, Granite Heights and Lost Creek Winery. She co-founded and ran for four years the LoCo Tasting Group, a professional association for winemakers and their staff in Loudoun County, and also co-founded the Piedmont Epicurean & Agricultural Center and was a Director of Education. Past judging experience includes participation as a judge at the Virginia Governor's Cup for four years. Lucinda also operated and owned a wine retail shop in Northern Virginia for ten years. A member of the Guild of Sommelier and of the Society of Wine Educators, Lucinda holds the Advanced Certificate with WSET, Certified Specialist of Wine and Certified Specialist of Spirits certifications from the Society of Wine Educators, the Introductory Sommelier Course certification from the Court of Master Sommeliers, the Wine Location Specialist from the Center for Wine Origins, the California Wine Appellation Specialist from the San Francisco Wine School and the Academia do Vinho Level 3 Advanced Certificate from Wines of Portugal. She

freelanced as Maître d' at the Ashby Inn & Restaurant in Paris, Virginia, for the last three years and has worked in several fine dining restaurants establishments in Northern Virginia and Washington, D.C. She previously was the Sommelier at Tuscarora Mill Restaurant in Leesburg as well. She owns "A Perfect Pour" which provides consulting services to the Food and Beverage Industry in the Washington, D.C. metro area. In addition to all of these activities, she is the Territory Manager for Northern Virginia in the Hospitality Division of NCR Corporation selling Aloha POS to restaurants.

**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 several regular and amateur wine competitions. These include the American Wine Society Commercial and Amateur Competitions, the New Jersey Governor's Cup, the Pennsylvania Governor's Cup, the Maryland Wine Festival Amateur, Best of Show Frederick County Fair Amateur, Montgomery County Fair Amateur, the Maryland State Fair Amateur, Winemaker Magazine's amateur competition and the Pittsburgh AWS regional amateur competition. 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 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. She currently does free-lance wine consulting, wine writing and wine education.

Patricia and her husband reside in Lovettsville, VA.