

ATLANTIC SEABOARD WINE ASSOCIATION®

2016 WINE COMPETITION JUDGES

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.

Rex Bambling lives in northern Virginia and belongs to the NoLoCo chapter of the American Wine Society. He is a graduate of the American Wine Society Judge Training Program, a Certified Wine Judge and belongs to the Knights of the Vine. He and his wife enjoy judging wines in local, regional, and national competitions. Rex has also been instrumental in coordinating and running various national competitions through the American Wine Society.

Tom Bannwart is the National Food and Beverage Director for Billy Casper Golf. He is a graduate from Virginia Tech with a degree in Hospitality & Tourism, and has directed Food and Beverage operations at Walt Disney World, The Peabody Hotel, and the Ocean Reef Club. He has also held General Manager positions at high end private county clubs over his 22 year career. Tom is passionate about promoting East Coast wines and wineries, and this year marks his 6th time as a ASWA Wine Competition judge. Tom is also a Certified Sommelier by The Court of Master Sommeliers. Tom resides in Haymarket, VA with his wife and two children.

Jennifer Crafts joined the American Wine Society (AWS) in 2002, and has been a member of several of the AWS chapters in Virginia. She is a graduate of the AWS Wine Judge Training Program and is a Certified Wine Judge. She has judged commercial and amateur wine competitions each year at local, state, and international competitions. She is a Gentle Lady of the National Capital area chapter of the Brotherhood of the Knights of the Vine (KOV), and has attended KOV international conferences in France and the U.S. She is a new member of the Board of Directors of the Atlantic Seaboard Wine Association. She travels internationally with her husband to taste wines, and lives in Lovettsville, VA.

Jane Duralia has been a member of the American Wine Society (AWS) since 1992, gradually learning about wines. She became fascinated with wine structure variability and what affects various wine making techniques and practices that result in a variety of the end produce-wine. Becoming more involved with AWS opened educational doors and she was thirsty for wine knowledge from all parts of

the world. Jane passed the introductory Sommelier course and then followed up with the three year AWS certified Judge course, after that she was hooked; knowing how to evaluate wines hence appreciating them even more. Jane enjoys judging in an average of 10 -14 competitions annually around the country; Tasters' Guild International, INDY International, Atlantic Seaboard, New York State, NC State Fair and Wines of the South, Mid Atlantic to name a few.

Travelling extensively, arranging tasting and educational opportunities wherever she has visited, has opened her wine horizons and enhanced her abilities to pair food and wine. The uniqueness of dining as one travels abroad creates an appreciation for wine and food pairing and a hunger for more knowledge. Jane has traveled to Italy, Germany, Austria, Spain, Portugal, Greece, South Africa, Croatia, France, and Hungary, as well as through North America in Canada (Niagara on the Peninsula, Cowichan Valley, Vancouver Island)) Washington State (Yakima Valley, Seattle), Oregon (Umpqua and Willamette Valley, and Hood River), California (from Amador County down through Temecula and tasting rooms all along the way), New York – Finger Lakes, Virginia (Mid Northern), North Carolina (Yadkin Valley and beyond) and the Northern Georgia Mountains.

Rege Duralia became intrigued with wine shortly after joining the American Wine Society (AWS) in 1992. That association introduced him to amateur winemaking and he enrolled in Introduction to Winemaking, UC-Davis, a one semester long distance learning course. He joined the Tasters Guild in 2002. Eventually, he began visiting wine growing regions of the world with trips to California, Oregon, Washington, North Carolina, Virginia, New York Finger Lakes, Ohio, Michigan, Germany, Austria, Italy, Southern France, Hungary, Croatia, Canada, South Africa, Spain, Portugal and Australia. These visits enabled him to understand different grape growing and wine making methods as well as to learn about stylistic differences influenced by terroir and different winemaking techniques. He became a Certified Wine Judge by successfully completing a three year course offered by the American Wine Society and was recertified in 2012.

His wine judging career began in 2002 on Hilton Head Island for the Annual Wine Festival. Judging. Invitations to judge have come from the AWS Commercial and Amateur competition, the Tasters Guild Consumer Judging and International Wine Judging, the South Carolina State Fair, Atlantic Seaboard Competition, Mid-Atlantic Southeastern Wine Competition, Wines of the South, New York State Fair and North Carolina State Fair.

What makes wine interesting is that producing it has so many variable factors that make opening every bottle a new adventure. It is the perfect beverage for a meal any time of the day.

Andrew Hodson is currently the owner and CEO of Saddleback Farm LCC and Veritas Vineyards and Winery in Afton, Virginia. 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, Virginia, where 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 4 Diploma in Wines and Spirits.

Linda King is a Certified International Wine Judge, Winemaker, Winery Consultant, and Educator. Linda is a retired winemaker, last working for RagApple Lassie Vineyards in NC and has been a winemaker for over 40 years. She is an internationally certified wine judge. Linda has a consulting business titled "Linda King Consulting, LLC" which specializes in winemaking, wine appreciation and wine education. A more than 30 year member of the American Wine Society, Linda has served on that Board and ran the AWS Wine Judge Certification Program, and was voted Most Outstanding National Member in 1993.

Matthew Kristofik is Past Chairman of the American Wine Society Commercial Wine Competition. Matt 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 area. Matt is actively involved in wine education as well as pairing wine with food. In recent years, he has coordinated wine tours to the Yadkin Valley of North Carolina to introduce that area to friends and fellow oenophiles. 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 after over 30 years in neurosurgical research focusing on the treatment of brain tumors.

Scheryl McDavid has served as a certified wine judge since 2010, judging in the NC State Fair Amateur and Commercial Wine Competitions for 10 consecutive years. She has also judged the American Wine Society (AWS) Amateur and Commercial Wine Competitions and the Atlantic Seaboard Wine Association Annual Wine Competition. Scheryl has served the wine industry as a tasting room associate for Chatham Hill Winery (Morrisville, NC), program chair and board member for AWS Triangle Chapter, founding member of AWS North Wake Chapter, and has written for *AWS News* and *On the Vine* magazine (Yadkin Valley, NC). She has led a number of tastings for AWS, including the 2014 and 2015 AWS National Tasting Project. McDavid actively promotes wine appreciation; is currently studying wine production, faults and component tasting, and is experimenting with home wine making.

Frank Morgan is a Virginia native, and works in the Legal and Data Privacy group of a global company by day. He is the author of the DrinkWhatYouLike wine blog, started seven years ago to chronicle his wine travel experiences and to share stories of the wines, wineries, and winegrowers of Virginia. His site was recently named one of the top wine news blogs by Millesima. Morgan is also a contributor for edibleDC magazine, the wine site Snooth, and is the associate editor of Virginia Wine Lover Magazine, the only print magazine dedicated to the state's wine industry.

Annemarie Morse has a master's degree in enology from Cornell University. She has worked in the wine industry for over 10 years in various capacities; an assistant winemaker, wine educator, judge, sales and consulting. She is the initiator and chairperson for the Finger Lakes Chapter of the American Wine Society, (AWS). Annemarie has completed the Court of Master Sommeliers, Introductory Course and Exam and is an AWS certified wine judge, having judged in the following competitions: Finger Lakes International, Winemaker Magazine, New York State Fair, Big E Northeast Gold, Great Lakes and Eastern States as well as judging panels for Cornell University research. She is a passionate wine educator, instructing Cornell students, faculty, staff, Alumni and the public on wine education, appreciation, winemaking, blending, judging, business meal etiquette, cooking with wine and wine & food pairing. She is a published freelance wine and food writer.

Peggy Raley-Ward is founder and co-owner of Nassau Valley Vineyards in Delaware. She is a lecturer, wine educator and consultant. She started in the wine trade in the early 1980's as an editorial assistant for the Friends of Wine magazine. She later became the national coordinator for 450 chapters of Les Amis du Vin International Wine Society the magazine's sister organization. In 1991 she changed Delaware's laws to allow for farm wineries and then opened Nassau Valley Vineyards with her father in 1993. She teaches classes in wine history at the winery and is a visiting lecturer at the University of Delaware, Delaware State University and Salisbury University where she teaches courses on wine business, viticulture and wine sensory evaluation. In 2006 was the recipient of the Artz Award from the Delaware Celebration of Jazz. The award is given to an individual who has made an outstanding contribution to Jazz education and the perpetuation of Jazz as an American art form. She is a Jazz educator, conducting the Clifford Brown Jazz Foundation's "Jazz and You" series in schools. She was named 2012 Tourism Person of the Year by Southern Delaware Tourism. Peggy regularly combines her love of wine and Jazz by conducting educational wine seminars at Jazz festivals at which she is playing. The Food Network gave her the moniker, "Wine, Woman and Song".

Nancy Slick is a long-term member of the American Wine Society and supporter of the organization. She is a graduate of the Wine Judge Training Program and a Certified Wine Judge. Nancy also teaches in the program and has developed a specialty in ciders and meads in addition to wine. Additionally, she has presented many educational sessions on all aspects of wine and has judged in many competitions, both amateur and commercial. Nancy has worked many years in wine retail and is currently working in food service and enhancing and promoting their wine program. She has judged in many competitions, both amateur and commercial. Nancy resides in Maryland.

Paul Tonacci is a certified Sommelier through the Court of Master Sommeliers, a Certified Specialist of Wine through the Society of Wine Educators and a certified Wine Judge through the American Wine Society. Additionally. He participates as a Cider and Perry judge (in addition to wine) in competitions throughout the U.S. He has opened up his own wine bar and boutique wine shop in Atlantic City, NJ but currently works as a wine broker and importer while finding time to freelance as a wine writer for the Wine Industry Network covering grape growing and wine-making in the mid-Atlantic region of the country.

Pat Valas is an American Wine Society Certified Judge as well as being an instructor for the AWS Wine Judge Training Program and, from 1995 to the present, has judged in many wine competitions, including the Finger Lakes International Wine Competition, American Wine Society Commercial and Amateurs Competitions, Winemaker Magazine's Amateur competition, the New Jersey Governor's Cup, the Pennsylvania Governor's Cup, the Pittsburgh AWS Regional Amateur Competition, 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. Part of her early training involved a summer job in the vineyards of G. Hamilton Mowbray in Westminster, MD where she tied up vines and learned from this east coast master. She currently does free-lance wine consulting, wine writing and wine education. She holds a DeLong Century Club certificate having tasted 100 different wine varietals and is close to her second 100. She has traveled with the Brotherhood of the Knights of the Vine to various international conferences and wine tastings in Provence, Bergerac, and Reims (Champagne) France; Barcelona, Spain; Morges, Switzerland, London, England, Budapest, Hungary and most recently Sonoma and Napa in Northern California. She especially enjoyed her Bordeaux river cruise with Cooper Vineyards and will be exploring Burgundy with them in September 2016 followed by a Danube cruise with the AWS in spring 2017.

Anne Vercelli has worked with the Cloverdale Citrus Fair now called the San Francisco Chronicle Wine Competition, since 1987, most recently as its Assistant Director. Anne is responsible for assisting in overall planning, organizing and implementing all aspects of the competition with primary responsibility for receiving, coding, and presenting the over 5,000 wines received each year. She is responsible for a staff of 100 volunteers.

Vercelli has worked as the Coordinator of the Professional Food Competitions of the Sonoma County Harvest Fair since 1981. She has elevated the food competitions from 2 judgings to 10 judgings with entries increasing each year. She is responsible for 12 chef demonstrations during the Harvest Fair weekend. She is also a Professional Wine Judge having served on a judging panel for the International Women's Wine Competition in Santa Rosa, California.

Anne has been an instructor since 1981 at Santa Rosa Junior College where she currently teaches 6 classes in Italian Cuisine in the Culinary Department. She also assists in the College's Agricultural Department where she teaches Wine Service and Hospitality and Sonoma County Wine Appellations classes.

She is a graduate of the Culinary Institute of America (C.I.A.) with an A.O.S degree. Upon graduation she received the Richard Keating award "Most Likely To Succeed". She was also awarded the coveted position of "Fellowship" in the Escoffier Room at the C.I.A. Anne received her B.A. in Food and Nutrition from California State University, Sacramento.

Steve Young, CSW, CWJ, FWS, CWAS, is a graduate of the American Wine Society Wine Judge Certification Program. He has been active in judging at wine competitions across the country since 2009. In 2015 Steve passed the Certified Specialist in Wine from the Society of Wine Educators. While Steve completed the French Wine Scholar program with highest honors, he enjoys the native Muscadine and fruit wines of his home state of Alabama. Steve is excited about the growth of wineries in

the state and the introduction of Pierce's Disease resistant vines. Steve is the Director of the Alabama Commercial Wine Competition which he established to reward and promote excellence in winemaking in the State. He currently resides in Huntsville Alabama and enjoys traveling to wine regions with his wife Beth to increase his wine knowledge.