

ATLANTIC SEABOARD WINE ASSOCIATION®

2017 WINE COMPETITION JUDGES

Curtis Allred is a popular fixture in the Loudoun food and drink scene, having managed Shoe's, Cup & Cork, and Fireworks Pizza. Curtis is a certified Sommelier and Cicerone (the beer equivalent) who cut his teeth in the Manhattan food scene before working for a mix of fine dining and casual establishments in the greater DC area. He is now the co-owner and general manager for Delirium Café in Leesburg, Virginia.

Rex Bambling lives in northern Virginia and belongs to the NoLoCo chapter of the American Wine Society. Rex is the competition coordinator of the AWS national competition. He is a graduate of the AWS Judge Training Program and is a Certified Wine Judge. He also belongs to the Knights of the Vine. He and his wife enjoy judging wines in local, regional, and national competitions.

Melissa Bartlett has a passion for wine, which led her to seek to a career at Virginia's favorite winery, Pearmund Cellars. She worked as one of the winery managers and as the winery sommelier. She is a long-term member of the AWS and served for three years as Chapter Chair for the John Marshall chapter in Virginia. Melissa is a Certified Judge through the AWS Wine Judge Certification Program and a Certified Sommelier through the International Wine Guild. Melissa is a free-lance wine consultant and educator.

Lauri Boetcher has been involved in the wine industry for 27 years and have been judging wines for 20 years. Wine sensory classes through Penn State and regularly held tasting sessions and discussions of wines from around the world have helped develop and fine tune her judging abilities. In addition, she enjoys being part of a Winemaker's Roundtable which meets monthly to help identify both positive and off notes in wines before bottling to contribute toward a better end product for consumers.

Judging experiences have ranged from state fair amateur wine competitions to major commercial wine competitions.

Each new wine is a fresh experience!

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 Certification Program. She has judged commercial and amateur wine competitions each year at local, state, and international competitions. Jennifer is a Gentle Lady of the Nation's Capital Chapter of the Brotherhood of the Knights of the Vine (KOV), and has attended KOV international conferences in France and the U.S. She joined the Board of Directors of the Atlantic Seaboard Wine Association in 2016. She travels internationally with her husband to taste wines, and lives in Lovettsville, VA.

JoAnn DeGaglia is a Certified Specialist of Wine and a member of the Society of Wine Educators as well as a Certified Advanced Sommelier earning both an American and Italian Wine Specialist Degree from the North American Sommelier Assn with honors. She is a popular Wine Educator and Associate Instructor at the Westchester Wine School in New York and the North American Sommelier Association in Los Angeles. Earning her Wine Judge Certification from the American Wine Society she has judged at numerous competitions including the Finger Lakes International, Indy International, Texas Lone Star, The Big E among others. She works part time at two of the Hudson Valleys great wine destinations, Brotherhood, Americas Oldest Winery and the Wine Spectators award winning Glenmere Mansion in Chester New York. She is a self-proclaimed wine disciple who loves the people, the places and the wines of the world.

Jane Duralia has been a member of the American Wine Society (AWS) since 1992, gradually learning about the many grape varieties. She became fascinated with wine structure variability and how various wine making techniques and practices affect the various result in a specific varietal characteristic and how it presents in the bottle. 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, and is now a Certified Wine Judge. After this she was hooked; knowing how to evaluate wines hence appreciating them even more. Jane enjoys judging an average of 10 -14 competitions annually around the country; Tasters' Guild International, INDY International, Atlantic Seaboard, New York State, Fair, NC State Fair, Wines of the South, and Mid-Atlantic Region Competition to name a few.

Travelling extensively, arranging tasting and educational opportunities wherever we visited, opened her wine horizons and enhanced her abilities to pair food and wine. The uniqueness of dining as you travel abroad creates an appreciation for wine and food pairing and a hunger for more knowledge. Jane's travels include: Italy, Germany, Austria, Spain, Portugal, Greece, South Africa, Croatia, France, and Hungary. Traveling to 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 (Yakin 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 opened a door to amateur winemaking and enrolling in Introduction to Winemaking, UC-Davis, a one semester long distance learning course. He joined the Tasters Guild in 2002. Visits to wine growing regions of the world - 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 expanded his horizon of wine. These visits enabled him to understand different grape growing and wine making methods as well as to learn firsthand about wine varietal characteristics and stylistic differences influenced by terroir and different winemaking techniques in the various growing regions. Rege became a Certified Wine Judge in 2007 by successfully completing a three year course offered by the American Wine Society and was recertified in 2012.

His 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 there are many variable factors influencing its production so that every opening of a bottle is 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, is a Certified Specialist in Wine (CSW from the Society of Wine Educators, as well as a French Wine Scholar (FWS).

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.

Kristen Lindelow is a graduate of the American Wine Society Wine Judge Certification Program, and has been judging wine competitions across the U.S. for a number of years, including the Denver International Wine Competition, Indy International, and Wines of the South. She is currently a Regional Vice President for the American Wine Society (AWS), a Trustee for the AWS Educational Foundation, and is employed by Church Street Wine Shoppe in Huntsville, AL as Wine Educator. Kristen has also achieved certification as a French Wine Scholar, a Certified Specialist of Wine, WSET II, and a California Wine Appellation Specialist. She is currently studying for the Italian Wine Specialist and Bourgogne Master exams. The most fun she has with wine is teaching and now owns and runs the Tennessee Valley Wine Academy –for Wine education. Uncorked.

Mickey Parish completed his doctoral degree at North Carolina State University many years ago where his dissertation research involved assessing yeast fermentations of muscadine and hybrid wines. He annually judges the Florida State Fair International Wine Competition in Tampa, the Wines of the South competition in Knoxville, and the Maryland Governors Cup in Baltimore. He is a professional member of the American Society for Enology and Viticulture, and the International Association for Food Protection in which he serves as President for 2017-18. Mickey works at the Senior Science Advisor for the U.S. Food and Drug Administration, Center for Food Safety and Applied Nutrition in College Park, MD.

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.

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 Vineyard and explored Burgundy with them in Sept 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 week-end. 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.

Leanne Wheeler has been judging amateur and commercial wine competitions since 2010. She is a member of the American Wine Society (AWS) where she currently serves on the Board of Directors. Leanne is an AWS Certified Wine Judge and teaches an introductory wine course at the annual American Wine Society National Conference. Leanne has completed levels one and two of the Wine and Spirits Education Trust (WSET) program, passing both with distinction. Ms. Wheeler is serves as the competition Director for the Amenti del Vino International Wine Competition which is in its 24th year. She currently resides in South Windsor, Connecticut and enjoys traveling to wine regions to satiate her thirst for knowledge.