

**RESUME OF JUDGES AND STAFF
PARTICIPATING IN
THE VINIFERA WINE GROWERS ASSOCIATION'S
SECOND
Atlantic Seaboard Vinifera Wine Competition
REGENCY AT DOMINION VALLEY
JULY 29 & 30, 2006**

Wine Competition Judges

Edward F. Addiss is the President of Wine Traditions Ltd., an importing company that specializes in the wines of Bordeaux and Southwest France, as well as wines from the regions of Allier, Auvergne, Beaujolais and the Yonne. The company's portfolio is dedicated to small properties that are family owned and produce estate bottled wines. Wine Traditions was started in 1996. Prior to starting Wine Traditions, 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 the last two years of the Monticello Cup Wine Competition.

Frank Aquilino graduated from the Wine Judge Certification Program of the American Wine Society in 1995. He has judged annually at the National Commercial Wine Competition, the National Amateur Wine Competition, the Split Rock Pennsylvania, Eastern Pennsylvania Wine Competition and the New Jersey Amateur Wine Competition. He has held a number of positions in the American Wine Society, including Chairman, National Conference Coordinating Committee, and in 2003 was the National President of the Board of Directors. As a member of the Dionysian Wine Society, he has been elevated to the level of Tastvin Member and serves as the consultant on conference planning to the Chancellor. In addition to the competitions previously mentioned, Mr. Aquilino has served as judge at the New Jersey Commercial Wine Competition, Pennsylvania Farm Wine Competition, New York State Fair in Syracuse, International Eastern Wine Competition sponsored by *Vineyard & Winery Magazine*, the Wine Experience Competition, and the Italian-American Club of Piscataway Wine Competition.

Hugues Beaulieu is the Director of Operations for Kysela Pere et Fils, Ltd., a national importer of fine wines, based in Winchester, Virginia. Previously, he was the Beverage Director/Sommelier for The Inn at Little Washington, in Washington, Virginia. Under Mr. Beaulieu's directorship, the Inn's wine program received numerous awards and accolades including *The Wine Spectator's* Grand Award, the Best Wine Service Award from the James Beard Foundation, and the Golden Cluster from the Virginia Wineries Association. He studied and trained in France and England and is presently enrolled in the Court of Master Sommelier's Program. Mr. Beaulieu is from the Loire region of France and presently resides in Northern Virginia.

Michael Birchenall. Editor and publisher of *Foodservice Monthly*, a regional trade publication, Michael Birchenall has been writing about food and wine for twelve 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 currently available in book stores. 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 Vinifera Wine Growers Association.

Vernon M. Danielsen is the former Chairman of the Virginia Department of Alcoholic Beverage Control (ABC), appointed by Governor Mark Warner in June 2002. Under his direction, the Department of ABC was responsible for the regulation and control of the manufacture, distribution, sale and consumption of alcoholic beverages in Virginia. From 1980-2002, Mr. Danielsen served as vice president and major stockholder of CTA Communications Inc., a communications consulting firm. CTA is a subsidiary of Hayes, Seay, Mattern & Mattern Inc., a national architectural and engineering company. He is a CPA and has launched three new companies in his career and been in an ownership position in five companies. He has a substantial background in law enforcement, retail sales and distribution. Mr. Danielsen is a 1962 graduate of Purdue University – BS, Electrical Engineering, with a concentration in electronic communications. In 1971 and 1972 he majored in accounting, auditing and business law at DePaul University in Chicago. From 1962-1969, he served in the U.S. Army Signal Corps, 82d Airborne Division, Ft. Bragg, N.C., 7th Army Headquarters, Germany, Post Headquarters Fort Gordon, Georgia, and U.S. Army, Viet Nam. Mr. Danielsen and Carol, his wife, have three sons and four grandchildren.

Joe Dautlick is an America Wine Society Certified Judge. 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. Joe is also an amateur winemaker. He is an instructor in the American Wine Society judges' training program.

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 Vinifera Wine Growers Association and Virginia Wineries Association events.

His Excellency Mariano Fernández, the new Ambassador of Chile to the United States, assumed his post on Monday, July 3. He was received the same day by Secretary of State Condoleezza Rice. On July 6, Ambassador Fernández presented his Letter of Credence to President George W. Bush in the Oval Office at the White House. The former Deputy Minister of Foreign Affairs and Ambassador of Chile to Spain, Italy, the European Union, and the United Kingdom, Mariano Fernández was appointed by President Michelle Bachelet to succeed former Ambassador Andrés Bianchi. He is a wine enthusiast and expert on the wines of Chile. During his most recent tenure as the Ambassador to the United Kingdom, he authored a paper, "Chilean Wine in the International Market." He is a member of the Academie International du Vin, Cofradia del Merito Vitivinicola de Chile and is the Honorary President of the Chilean Association of Sommeliers.

Bob Luskin, along with his brother, Fred, is the co-proprietor of Bell's Wine & Spirits, a leading wine store in Washington, D.C. He has served on numerous panels judging wines over the last 28 years. An early enthusiastic proponent of American wines, he has traveled extensively throughout Europe, as well as the U.S. expanding his wide appreciation of fine wine. Bell's conducts wine seminar-styled tastings every week where over 500 wines are tasted publicly each year. In addition, Bob and Fred conduct a monthly series of wine tastings and seminars for Borders Books. Mr. Luskin has served as President and wine judge for

Thrifty Beverage Stores. He brings 35 years of experience to the VWGA judging table. Mr. Luskin is a member of the Board of Directors of the VWGA.

Gerald Hyland, a wine enthusiast, is a member of the Fairfax County Board of Supervisors and has been Supervisor of the Mount Vernon District since 1988. He holds a law degree from Georgetown University Law Center, a Master's of Law in Taxation from George Washington School of Law, and a B.S. in economics. Mr. Hyland has had a private law practice since 1973, Hyland and Hyland, and, since 1981, has maintained a working farm on the eastern shore of Virginia where he grows grapes.

John J. Mahoney, C.W.E., has been the president of Promotional Wine Consultants, a national teaching/research company for 18 years. A former Professor of English and Language with a Ph.D. in Linguistical Philology, he has written articles on wine and wine tasting, is the author of four books of poetry, is the publisher and editor of *B.Y.O.W.*, a journal of restaurant reviews for wine-loving diners. He served as restaurant critic for a number of magazines and newspapers, wrote and produced "John Mahoney's Weekend Wine Tips," on three FM and two AM radio stations covering South Jersey's Three-State area. Dr. Mahoney appeared on Robin Leach's "Life Styles of the Rich and Famous," co-wrote and acted with NBC's Adrienne Soresi in "Better Living with Wine" life style 60-second commercials. He is presently writing a collection of short stories all centered around wine as a key element in the story. He has lectured and taught wine symposiums for Wharton Students at the University of Pennsylvania, at Rutgers University, and for MBA graduate students at the University of Delaware, as well as teaching adult education wine courses. As a professional wine judge, he has sat in Spain, Italy, served for 14 years as a judge in the Pennsylvania Governor's Cup and the New Jersey Governor's Cup wine competitions. His membership affiliations include such prestigious organizations as Dionysian Society International (Chancellor), New Jersey Club Zinfandel (Director), South Jersey Chapter of the American Wine Society (President), Chandon Club, California, and Italian Enoteca, New York, Les Amis du Vin, Confrerie de la Chaîne des Rotisseurs, and Order Mondial des Gourmets Degustateurs, one of only five in America. He has also been a wine sales representative and fine wine sales consultant for a number of years.

Suzanne McGrath, a Certified Wine Educator, co-owns, serves as president and wine buyer for The Curious Grape, a wine, cheese and specialty food store in Arlington, Virginia. A former pastry chef and trial attorney, Suzanne graduated from Williams & Mary's Marshall-Whythe School of Law in 1993. Ms. McGrath opened The Curious Grape with the mission of "bringing wine back down to earth." The store features a warm design, a tasting bar that's always open, signs describing each wine, a color coding system, and offers over 500 different wines from every major region in the world. Each month, the store offers a lively schedule of classes, seminars, tastings, and dinners featuring not only wine, but also introducing customers to the store's fine cheeses and chocolate. Suzanne is the 2006 recipient of the prestigious Banfi Award, given annually by the Society of Wine Educators to the individual who achieves the highest score on the Certified Wine Educator exam. She also holds an Advanced Certificate in Wine & Spirits, awarded with distinction in 2005, from the Wine & Spirits Education Trust (WSET). She has presented over a hundred seminars, tastings, and dinners to private groups, clubs, and organizations, and writes an informative, weekly email newsletter for Curious Grape customers. She is also a resident "Wine Pro" for Northern Virginia Magazine, contributing monthly wine expertise, and made her debut as an instructor in the Smithsonian's 2006 Spring Resident Associates program, with a four-part series on European cheeses and pairing cheese with wine.

David McIntyre is the restaurant writer and wine columnist for *DC* magazine and a contributor to *Wine Enthusiast*, the *San Francisco Chronicle's* wine section, *Foodservice Monthly* and other publications. He writes the award-winning Dave McIntyre's WineLine on the Internet. Dave has judged several wine competitions, and is a member of the Board of Directors of VWGA and a former board member of the National Capital Area Chapter of the American Institute of Wine & Food. He can be reached through his Web site, dmwineline.com.

Michael Milwee is a knowledgeable wine tasting consumer with an extensive personal wine collection. He is on the tasting panel at Bell's Wine Shop in Washington, D.C., and has served as a judge in one of the former VWGA wine competitions. He also is a member of a local tasting club, "Total Wine Trash."

Kathryn Morgan serves as the wine director and sommelier of the acclaimed Ristorante Tosca, which, under her direction, was recently awarded the 2004 *Wine Spectator Award of Excellence*. One of only two area sommeliers to have passed the "advanced" exam given by the Court of Master Sommeliers, Kathryn is Washington's only active candidate for the Master Sommelier diploma. In 2001, she was proclaimed one of the top five sommeliers in Washington, D.C. by *The Washington Post*. She honed her skills at top restaurants in Washington, D.C., including Asia Nora and as wine director at Washington's historic Occidental Restaurant from 1999-2003. In every year during her tenure, *Wine Spectator* awarded the Occidental's wine list its Award of Excellence. In addition, Washingtonian Magazine selected the Occidental's wine list as one of the "Best Wine Lists" in the D.C. metropolitan area two years in a row. She is a member of the American Sommelier Association and sits on the board of directors of the American Institute of Wine and Food (D.C. Chapter).

Gray Mosby began in the wine business in 2000 as an Assistant Wine and Beer Buyer for the Sutton Place Gourmet, New Mexico Avenue store. Within six months, he was promoted to Wine Buyer and given the McLean store to run as a stand alone profit center within the store. During his Sutton Place Gourmet tenure, Gray ran and/or taught dozens of classes for his customers. In 2004, he left Sutton Place to start Brightberry Imports, a small wine import and distribution company located in Northern Virginia. Gray occasionally teaches private wine classes, does freelance wine marketing and logistics, and brokers wine for other distributors. Once a year he visits New Zealand to meet with supplier and to help bring in the vintage and make wine for his mother's vineyard, Puriri Hills, located just south of Auckland.

Executive Chef **Jerry Pellegrino** of Corks restaurant is fascinated by food and wine, and the way they work in harmony on the palate. His understanding of the two goes all the way to the molecular level, drawing on his advanced education in molecular biology. His cuisine is simple and surprising, pairing unexpected ingredients together to work with Corks' extensive wine offerings. His restaurant is set in a quaint 1849 rowhouse in Baltimore's Historic Federal Hill and he has transformed it into what Baltimore Magazine called "a miniature utopia for wine lovers." But wine is just half of the equation. Corks is a restaurant where diners can be swept up in Chef Pellegrino's passion for food and wine and discover the distinctiveness of ingredients and the way they work together. Jerry is a member of the local board for the American Institute of Wine and Food, Vice Chancellor Culinaire of the Baltimore Bailliage of the Chaine des Rotisseurs, certified by the Court of Master Sommeliers and often featured in cooking segments on local television. He is the co-host of WYPR's "Radio Kitchen." Under his guidance, Corks has been named one of Baltimore's top 65 restaurants every year since opening in 1997 and has been given "The Wine Spectator" award of excellence.

Michael Sternberg is Co-Founder of Essential Restaurant Holdings, LLC, an independent restaurant company which owns and operates Harry's Tap Room in Arlington, Virginia, Harry's Essential Grille in Vienna, Virginia, and, in partnership with Foodbrand, operates two Harry's Tap Room restaurants at Dulles International Airport. Prior to Essential Restaurants, Mr. Sternberg co-founded Sam & Harry's Restaurant Holdings in 1989, which owned and managed five restaurants. He previously teamed with real estate developer Oliver Carr in creating a restaurant division for the Oliver Carr Company. Their first project in 1986 was the noteworthy re-opening of the landmark restaurant, The Occidental, in the historic Willard Hotel. In 1988, Messrs. Sternberg and Carr opened a second restaurant called McPherson Grill. Mr. Sternberg began his restaurant career in 1977 as a waiter in Chicago, where, under the tutelage of restaurant legend Arnie Morton (Morton's of Chicago), he quickly rose through the ranks resulting in his appointment as General Manager of the second Morton's in the country in Washington, D.C. He is a

member of the Executive Committee of the Board of Directors of the National Restaurant Association and serves as Chair of that organization's Capital Campaign Task Force and 12 Million Strong Committee focusing on the 12.5 million working in the restaurant industry. He also is a member of the Executive Committees of the Restaurant Association of Metropolitan Washington and the Fairfax County Convention and Tourism Corporation.

Jim Stutsman has done extensive wine tastings, including visiting nearly every significant winery east of the Rockies, and one hundred wineries in New Zealand. He is now in the process of completing a book on wine. As a professional musician for the past forty-six years, Mr. Stutsman states that "wine is just like music." A trained palate takes practice and experience and he claims that good wines "sing a song."

Dr. Roy L. Williams, is a Professor Emeritus in the Department of Chemistry/Biochemistry of Old Dominion University where he has taught Organic Chemistry for 40 years. During his tenure at ODU, he has pursued basic research in enology and the chemistry related to moderate consumption of wine and health. His most recent research efforts have focused on the chemistry and causes of the grape vine disease known commonly as "Black Goo." He has published his research in a number of journals and presented his work both nationally and internationally. Professor Williams has also served as Director of the Old Dominion University Enological Research Facility in the Department of Chemistry since 1991. He and his wife, Sherry, have offered Wine Appreciation classes for the past 19 years and they also have coordinated and sponsored the Town Point Virginia Wine Competition for the past 13 years. Professor Williams has served as a judge in the VWGA competition for a number of years and is a member of the ASEV and the American Wine Society.

Jay Youmans entered the wine trade while still attending Wake Forest University in 1978. He helped open and manage one of the first wine bars in North Carolina, the Salem Cotton Company. From 1981-83, he worked as a sales representative for Famous Brands Wine Distributing in Raleigh, North Carolina. He became the sales manager for Montdomaine Vineyards, a Virginia winery, 1983-1986. Jay was the wine manager for Mims Wine Distributing from 1986-1988. From 1988 to 1998, he was a partner and sales manager for Southern Slopes International Wines. Jay is currently owner and president of Rock Creek Wine Merchants, a wine sales, marketing, and import company. He is the managing partner of No Vineyards and Winery, a California Sauvignon Blanc brand; and a partner in Manse Field, a Pinot Noir vineyard in Martinborough, New Zealand. Jay passed the Master of Wine exam in 2004, winning the Vina Errazuriz award for the outstanding paper on the business of wine. In addition, he was the 2004 winner of the Andre Crispin Award given by the Commanderie de Bordeaux des Etats Unis. He serves as a wine judge for the Starwine International Wine Competition in Philadelphia, and lectures on wine each month for Taste D.C. In addition, he is an Advanced Level Master Sommelier, and member of the Society of Wine Educators.