

VINIFERA WINE GROWERS ASSOCIATION
3RD ATLANTIC SEABOARD WINE COMPETITION
DISTINGUISHED JUDGES

Edward F. 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.

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 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.

W. Curtis Coleburn, III, is the Chief Operating Office of the Virginia Department of Alcoholic Beverage Control (ABC). Governor Gilmore appointed him to this position in December 1999, and Governors John Warner and Timothy Kaine reappointed him in their terms. He also serves as the Secretary to the ABC Board, a position he has held since 1994. He is the agency's in-house legal advisor and chief lobbyist. Prior to his appointment, Curtis was ABC's Policy/Judicial/Legislative Director. Before joining ABC, he supervised the legal staff at the Virginia Department of State Police, Bureau of Criminal Investigation. From 1980-1986, he was the Commonwealth's Attorney for Nottoway County, Virginia. Curtis received his B.A. in Government and Foreign Affairs from Hampden-Sydney College and the J.D. from the University of Richmond.

Vernon M. Danielsen is a confirmed and enthusiastic wine consumer and student of the intricacies of fine wines. Vern, appointed by former Governor Mark Warner in 2002 and served as Chairman of the Virginia Department of Alcoholic Beverage Control (ABC) for four years, during which time he promoted the Virginia wine industry and the sale of Virginia wines in the ABC stores. He was also involved in the Commonwealth's efforts to achieve a reasonable solution to the "direct shipping" of wine to consumers dilemma. Vern has been a judge in the Vinifera Wine Competition for four years. He is a member of the Brotherhood of the Knights of the Vine and has a substantial wine cellar. He lives by the doctrine that "life is too long to tolerate bad wine." Vern's professional background also includes serving as vice president of CTA Communications Inc., a communications consulting firm. He is a CPA and holds an MBA degree. He has launched three new companies, as well as being in an ownership position in five companies. 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.

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.

Jane Duralia has judged at the Wine Fest International Judging and Competition at Hilton Head annually since 2000, the South Carolina State Fair Amateur Wine Competition for 2003 and 2004, The Wine Lovers of Tasters Guild Consumer Judging and Convention, Washington, D.C., 2003, 2004 and 2005, and at the 20th Annual Tasters Guild International Wine Judging at Grand Rapids, Michigan in 2007. She has been a member of the American Wine Society since 1992, was the AWS Co-chair at the national conference in 2001, has been Regional Vice President in South Carolina since 2000, and is an AWS Certified Judge, as well as having passed the exam for the Court of Master Sommeliers, Introductory Sommelier Course. Jane has participated in wine tours and tastings in Italy, Germany, Austria, Greece, South Africa, and within the U.S. in California, New York, Oregon and Washington state.

Laurie Forster, The Wine Coach®, combines her extensive knowledge of wine with her experience as a life coach. She began her wine career in Manhattan where she studied with the American Sommelier Association to obtain her certificate in Viticulture and Vinification with follow-up training at the Culinary Institute of America in Napa Valley. Her international wine travels include Australia, Italy and New Zealand. As The Wine Coach®, Laurie creates corporate, private events and tours that help people demystify wine one glass at a time! The Wine Coach® events are unique, fun and always attitude-free! Her radio show, "Something to Wine About®," can be heard each week on WCEI 96.7 FM. Her columns are seen in fine magazines like *Inside Annapolis*, *What's Up Annapolis* and *Stayfit Woman*. Ms. Forster has been a judge for the 2005 and 2006 Governor's Cup Competition.

Doug Frost is a Kansas City author who writes and lectures about wine, beer and spirits. In 1991 he passed the rigorous Master Sommelier examination and two years later became America's eighth Master of Wine. He was the second person in history to complete both exams and thirteen years later he is still *one of only three people in the world* to have achieved both these remarkable distinctions. According to *USA Today*, "Frost likely knows as much as anyone in the world about how to make, market, serve and identify wines." His love of wine began many years ago as a waiter and wine steward, although he dates his first interest to a glass of Louis Martini 1968 Special Select Pinot Noir when he was fifteen years old. Frost was a fine wine wholesaler in the Kansas City area for fourteen years and, in that capacity, represented most of the best wineries and estates from America and the world. Mr. Frost's first book, *Uncorking Wine*, was released in the summer of 1996. Frost's most recent book, *On Wine*, published by Rizzoli International, was released in the fall of 2001. The *Washington Post* calls it "fabulous, witty, engaging and wise... conveys more accumulated wine wisdom than most books 10 times as thick." Frost's newest book, *The Far From Ordinary Spanish Wine Guide*, was released in October 2005. Frost is a contributor to the *Oxford Companion of Wine* and *The Wine Report*, edited by Tom Stevenson. Mr.

Frost is the wine and spirits consultant for United Airlines, helping to select tens of thousands of cases of wines each year for service aboard the carrier. He writes about wine and spirits for many publications including *The Oxford Companion to Wine*, *New York Times Digital*, the *San Francisco Chronicle*, the *Underground Wine Journal*, *Practical Winery & Vineyard*, *Hemispheres Magazine*, *Wines & Vines*, *Wines & Spirits* and *Cheers Magazine*, and is a writer and contributing editor for *Sante Magazine*, as well as the beverage columnist for the James Beard award-winning food section of the *Kansas City Star*. He has written for many years for local and national journals; specializing in art, food and music as well as writing film reviews for Public Radio.

Linda M. King is presently the winemaker at RagApple Lassie Vineyards in Boonville, North Carolina. As an internationally certified wine judge, she has evaluated wines at the American Wine Society International, the Pacific Rim International, California State Fair, Intervin International, Finger Lakes International, and the Missouri State wine competitions. Ms. King is a winemaking and wine appreciation consultant, and a wine educator. A member of the American Wine Society since 1979, she ran the AWS Wine Judge Certification Program, was the former AWS National Director-at-Large, received the Outstanding Members Award from AWS in 1993, is an AWS Certified Judge and was a member of the Board of Directors of the North Carolina Grape Growers Association. Also, she is a member of the Eastern Section of the American Society of Enology and Viticulture.

Lee Virn Leak is a Professor of Anatomy, College of Medicine, Howard University, Washington, D.C. Dr. Leak is also currently serving as a Guest Scientist in the National Institute of Dental and Craniofacial Research at the National Institutes of Health, Bethesda, MD. He has completed a number of courses at the University of Maryland, which span the areas of winemaking through advanced enology. He was certified as a wine judge by the American Wine Society's National Wine Judge Training Program in 1983, and has continued to improve his wine evaluation skills. A member of the American Wine society since 1976, he has been involved in winemaking and has received awards from the national AWS Amateur Wine Competitions. He has organized wine competitions for local and Maryland regional AWS chapters, judged numerous amateur wine competitions, which also include the national AWS wine competitions and the Montgomery County Fair, which he chaired from 1984 through 2006. As a commercial wine judge, he continues to participate in the National AWS commercial wine competitions, the Vinifera Wine Growers Association wine competitions, and the Association of Maryland Wineries Governor's Cup. He has served as Chairman for the Maryland-D.C. Chapter of the AWS, Regional Vice President of the AWS and President of the Maryland Grape Growers Association. He was appointed by the Governor of Maryland to serve on its Winery and Grape Growers Advisory Board. Dr. Leak is also a Master Knight in the Brotherhood of the Knights of the Vine.

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 30 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.

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 Chaine des Rotisseurs, Chaverie du Verre Galant, Cognac, France, 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.

David McIntyre presently is the wine writer for the *Washingtonian* magazine, 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 was 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.

Kathryn Morgan serves as wine director and sommelier of 2941 Restaurant in Washington, D.C. She honed her skills at top restaurants in Washington, D.C., including the historic Occidental Restaurant and as wine director/sommelier at the acclaimed Ristorante Tosca. In 2002, she sat on the tasting panel of the Virginia Wine Guide, and is currently on the wine panel of *Northern Virginia Magazine*. She served on the Board of Directors of the American Institute of Wine and Food (DC Chapter) and is a regular contributor to the AIWF newsletter, *Capital Wine and Food*. In 2003, Kathryn passed the challenging advanced level examinations of the Court of Master Sommeliers, and is the only sommelier in the area to have passed both the theory and tasting sections of the Master Sommelier Diploma. Under her direction, 2941 Restaurant earned the 2006 *Wine Spectator* "Best Award of Excellence." Both 2941 and Ristorante Tosca gained nominations for "best wine and beverage program" by the Restaurant Association of Metropolitan Washington, and in 2007, *Washingtonian Magazine* selected 2941's wine list as one of the top five in the D.C. metropolitan area. In addition, she is featured monthly on the wine panel for *Northern Virginia Magazine*, and is frequently mentioned in publications such as *Washingtonian Magazine*, *The Washington Post*, *The Hill Newspaper* and *The D.C. Examiner*.

Elizabeth Nettles (Betty) has been involved with home winemaking since 1986. She has been a member of Northern Ohio Guild in Cleveland, Ohio area and served as club secretary four years. After moving to Palm Bay, Florida, Betty and her husband initiated Space Coast Wine Guild in Brevard County, which promotes wine appreciation through education, and serves as Secretary of the organization. Betty is also a member of Florida Grape Growers Association, Brevard Rare Fruit Council, and has been an active member of American Wine Society since 1993, where she completed the Wine Judge Training program.

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." 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.

Andrew Stover holds a Sommelier Diploma from the International Sommelier Guild and a Certified Specialist of Wine Certification from the Society of Wine Educators. He has visited the wine regions in Australia, Brazil, New Zealand, Chile, Uruguay, Argentina, France, Canada and all over the U.S. Stover worked for two years in the tasting room at Breaux Vineyards in Hillsboro, Virginia, conducting wine tastings and tours. Also, he has consulted with Pintail Yachts in Annapolis on wine dinner cruises and conducts staff wine trainings with La Tasca Spanish Tapas Restaurant. In March of 2006, he was hired on as Wine Director and Sommelier for OYA Restaurant & Lounge, where he has revamped the entire wine program making it more food friendly and consumer driven. Stover has served four years on the Board of Directors for the Washington Area Concierge Association and three years as Chair of their annual Charity Gala: Bubbles on the Potomac, which is a sparkling wine tasting event aboard the Odyssey. He has published wine articles for *Where Magazine*, the *Howard County Business Monthly* and in the *Complete Event and Meeting Planner*, a guide for local event and meeting planners, with tips on wine and food pairings for events, and also publishes a wine blog, www.chiefwino.com. Stover has recently been hired to teach a food and wine pairing seminar at the George Washington University as part of the Event Management Certificate Program through the School of Business.

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."

Rachel Jeanne Tieger was born and raised in the Hudson Valley of New York. She has over ten years experience in the wine industry and several years in the restaurant trade. In the years of 1997 through 2005 she lived in Northern Virginia working in the Fine Wine Division of a family-owned Wine Distributor selling wine to restaurants, wine shops, and private clubs. In January 2006, Rachel relocated to Westchester County, New York, to focus her energies on marketing New York State wines and to further her career in the wine industry. She has a genuine passion for wine and has traveled to numerous wine producing countries including France, Italy, Austria, Spain, Portugal and various winegrowing regions of the United States, in effort to enhance her understanding of the regions and their specific viticultural methods.