

ATLANTIC SEABOARD WINE ASSOCIATION
SIXTH ATLANTIC SEABOARD WINE COMPETITION
July 17th and 18^h, 2010
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.

Kevin M. Atticks is the Executive Director of the Maryland Wineries Association and an affiliate professor of communications at Loyola University Maryland where he teaches public relations and graphic design. He is the author of the "Discovering Wineries" series of books. He holds board positions on the Maryland Tourism Council (MTC), the Chesapeake Regional Agriculture Business Development Corporation (CRABDC) and the Maryland Agriculture Resource Council (MARC). Mr. Atticks holds Masters Degree in environmental journalism and a doctorate in communications design.

Thomas Bannwart is currently the General Manager at The Regency at Dominion Valley Country Club. 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 did a brief spell in 2004 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. Even though he is General Manager at The Regency he still finds time to follow his love of wine in the creation of exciting wine lists for the organization. He is also a member of the National Capital's Chapter of the Brotherhood of the Knights of the Vine and is a certified sommelier. He currently resides in Haymarket, Virginia.

Michael Birchenall: Editor and publisher of *Foodservice Monthly*, a regional trade publication, Michal Birchenall has been writing about food and wine for fourteen 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 bookstores. 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 Atlantic Seaboard Wine Association.

W. Curtis Coleburn was appointed in 1999 as the Chief Operating Office of the VA ABC and is currently responsible for the day-to-day operations of the Agency's divisions except internal audit. He has served as the Secretary of the Virginia Alcoholic Beverage Control Board since 1994. He was twice elected Commonwealth's Attorney for Nottoway County and served eight years as a member of the Virginia State Police where he headed the legal services office of the department's Bureau of Criminal Investigation. Mr. Coleburn holds a BA in Government and Foreign Affairs from Hampden-Sydney College and a law degree from the University of Richmond. He currently resides in Midlothian, VA.

Joe Dautlick Ph.D. is a graduate of the America Wine Society wine judge training program. 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. He is also an amateur winemaker. He is an instructor in the American Wine Society Judges' Training Program and activity participates in the Pennsylvania Wine Quality Program that examines Pennsylvania wines for quality and faults.

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 Atlantic Seaboard Wine Association and Virginia Wineries Association events.

Dr. 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 School of Hospitality and Tourism management. He presently teaches classes incorporating technical aspects of the basic components and production of commercial beverages at the Biscayne Bay Campus of Florida International University and has been developing new classes and programs 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, where he has taught courses in chemistry and wine analysis for many years. He has also instructed a "Wine components" class and a "Wine Analysis" class for the wine education program at Santa Rosa Junior College. For two years, Dr. Gump has been teaching wine analysis over the internet through the VESTA program, 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. He has been an Associate Editor for the *Journal of the American Society for Enology and Viticulture* (1987-2007), and reviews technical manuscripts for a number of national, international, and trade publications. 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, West Coast Wine Competition, Grand Harvest Wine Competition, Riverside International Wine Competition, etc. He received his Ph.D. in Analytical Chemistry from the University of California, Los Angeles.

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, Indiana International, the Atlantic Seaboard Wine Association Wine Competitions, 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.

James Law is the owner and wine maker of Linden Vineyards located in Linden, VA. He teaches classes at the winery in vineyard management and in wine-making. He frequently writes for local and national wine and food publications.

Alton L. Long is an experienced wine educator, wine writer and wine event producer. He has directed and consulted for numerous wine and food festivals. Alton writes wine articles and columns in several magazines, including the *South Coast Insider*, *American Wine Society Journal* and the *New England Wine Gazette* and is co-author of *Wines and Wineries of the Hudson River Valley*, published in 1993 by Countryman Press, Woodstock, Vermont. Alton is a certified wine judge, past National President of the American Wine Society, a life member, past Chapter Chairman and Regional Vice President and received the prestigious AWS Outstanding Member Award in 1992. He is currently the Chairman of the Rhode Island AWS Chapter. Alton has made a life study of wine, especially those from east of the Rocky Mountains. He grew grapes and made wine in Pennsylvania and was also a partner in French Creek Imports specializing in estate bottled French Burgundies. Alton is a graduate of Carnegie Mellon University (B.S. and M.S.) and the University Pennsylvania (M.S.). He is a retired manager from Unisys Corporation, is listed in American men of Science, and Who's Who in Technology in the East.

James (Bob) Madill is a member of the team that founded Sheldrake Point winery in the spring of 1997. His background includes over 20 years in international high tech marketing and sales, as well as working within the wine industry in Ontario, Canada as a cellar rat, sales rep, wine importer, wine judge (AWS, AWO, WSET qualified) and educator. He assumed responsibility in 1999 as Sheldrake Point's General Manager and Wine grower. He is past President of the Cayuga Wine Trail (an association of 16 wineries), Char of the Finger lakes Wine Alliance and a member of the Board of the International Riesling Foundation. He has received the prestigious Unity Award for 2009 from the New York Wine and Grape Foundation. As a passionate wine fan, he continues to visit winegrowing regions of the world and to judge at wine competitions. He remains an inveterate wine county traveler, sometime writer and unrepentant pinot-phile.

John J. Mahoney, C.W.E., has taught about wine for 24 years and tastes about 2,000 wines a year. His Doctorate is in Linguistic Philology but he holds wine certifications from all over the world. He is the voice of the "Weekend Wine Tips" on five New Jersey radio stations. South Jersey sees him on NBC 40 with Better Living Lifestyle Ads and on the Hitzel a la Carte TV wine spots. He is the Director of the Tri-State Wine College, as well as Chancellor of the *Dionysian Society, International*, Director of New Jersey Club Zinfandel and a member of the American Wine Society. He writes on wine for the *Restaurant Magazine*, *Women's Journal*, *Atlantic City Weekly*, *Dark Horse Magazine*, and internationally, for *The Epoch Times*. He does corporate wine seminars and is a *Chaverie du Verre Galant*, the Cognac Knighthood in France.

David McIntyre is the wine columnist for *The Washington Post* and co-creator of DrinkLocalWine.Com. His writings have appeared in *Washingtonian*, *Wine & Spirits*, *Wine Enthusiast*, *The San Francisco Chronicle* and *Market Watch* among other publications, as well as his own internet newsletter and blog, “Dave McIntyre’s Wineline.” He can be reached at dmwineline.com. His food and wine writings have appeared in *Washingtonian* magazine, the *San Francisco Chronicle*, *Wine Enthusiast*, *Sommelier Journal*, *Wines and Vines* magazine and *Vineyard and Winery Management*. He currently resides in Maryland.

Doug Moorhead has been in the wine industry since his graduation from Penn State University in 1956 with a degree in Pomology. He started work in the family vineyards upon graduation and is currently President of Moorhead Vineyards, Inc. and owner of Moorhead Farms with 23 acres of grapes. He is a co-founder of Presque Isle Wine Cellars, inc. and its treasurer and a Director since 2000. He has also served as an adjunct professor at Mercyhurst College (1991-1995) in its culinary and wine program. He is a life time member of the American Wine Society having joined in 1984. He is also an active member of the American Society of Enologists since 1958, the Lake Erie Quality Wine Alliance since 1994 and the Pennsylvania Wine Association since 1972. He is currently Director of the Pennsylvania Grape Growers Association and has been a Director of Wine America since 2000. He is active in many facets of farm life in Pennsylvania and performs duties in many public service functions. He is noted for his membership in the Pennsylvania Farm Bureau where he serves on the Commodity Committee, its Policy Committee and as a Director in the Pennsylvania Wine Marketing Board.

Kelly Magyarics is a wine and spirits writer, and wine educator, in the Washington, DC area. She has been conducting customized educational and interactive wine tastings in the Metropolitan DC area for nine years. She is a frequent contributor to *Wine Enthusiast*, and her articles have also appeared in *Imbibe*, *DC Magazine*, *Washington Life*, *Northern Virginia Magazine*, *Capitol File*, *Cheers*, *Nightclub & Bar*, *Sommelier Journal* and *The Tasting Panel*. She has extensive wine and spirits knowledge and training and has completed The Windows on the World Wine School in New York City, as well as a series of Master Classes offered by the Sommelier Society of America. She holds an Intermediate and Advanced Certificate from the WSET (Wine and Spirit Education Trust). She is currently pursuing WSET’s Diploma program. She is also BarSmarts certified. She has appeared on wine-related segments on DC’s Fox 5, Channel 9 (CBS affiliate) and New Channel 8, and also on WTOP radio’s “Dishing It Out. She is a member of the Washington, DC chapter of Les Dames d’Escoffier, an organization for women in the fields of food, fine beverages and hospitality. She lives in Northern Virginia with her husband Michael and their two children.

Lucie Morton is a noted lecturer, writer and consultant in the wine industry having a career that spans 1974 to the present. She started her wine career with an advance degree from Ecole Nationale Supérieure Agronomique de Montpellier in 1974. From 1974 to 1981, she served as the vineyard manager for Morland Vineyards in King George, VA. At the same time, she was appointed to the Virginia Wine and Grape Advisory committee of the Virginia Department of Agriculture where she served from 1977 to 1985. From 1996 to the present, she has served on the Fauquier County Agricultural Advisory Committee and from 2001 to the present served on the Virginia Farm Bureau Federation Wine Grape Advisory Committee. She holds memberships in many wine related organizations such as American Society of Enology and Viticulture, American Wine Society, Virginia Vineyards Association, Maryland Grape Growers Association and the International Council on Grapevine Truck Diseases where she was a founding member. She is the author of numerous magazine articles and several technical publications such as “Roots for Fine Wine: Rootstock Selection Beyond Phylloxera” (in progress), “Winegrowing in Eastern American” (1985) and translated from the French “A Practical Ampelography” by Pierre Galet (1979). She has received numerous awards in recognition of her service to the wine industry such as the Boar’s Head Inn award for outstanding achievement in the advancement of Virginia wine industry in 1983, American Wine Society National Award of Merit in 1994, and the Virginia Wine Industry Person of the Year award in 1999. Her areas of expertise include grapevine identification (ampelography), grapevine selection and new vineyard establishment.

Elizabeth (Betty) Nettles developed a passion for wine in 1986 when a bumper crop of Concord grapes prompted her and her husband to try home winemaking. Living in northeast Ohio gave many opportunities to experiment with winemaking using a variety of fruits and grape varieties. A desire to create better wine results led her to join the Northern Ohio Wine Guild, where she served as club secretary for four years. After a decade of developing great skill in tasting and balancing wines, a work-related move led the Nettles' to Palm Bay, Florida, where a need was recognized for a group similar to the Ohio guild. Betty and her husband decided to found a non-profit organization to promote home winemaking and wine appreciation, and thus the Space Coast Wine Guild was born. In addition to serving as secretary and a wine educator for the Guild, Betty also holds membership in the Florida Grape Growers Association, Brevard Rare Fruit Council and the American Wine Society. A member since 1993, she graduated from the American Wine Society's 4-year Wine Judge Training program and has been judging various local and international wine competitions. She also teaches basic home winemaking to the culinary class at Brevard Community College in Cocoa, Florida.

Andrew Stover, a native of Grand Rapids, Michigan, is currently the sommelier at OYA and SEI restaurant. A graduate of George Washington University he has been engaged in the hospitality industry for many years. He holds a Sommelier degree from the International sommelier Guild and a Certified Specialist of Wine certification from the Society of Wine Educators. He has recently launched a wholesale wine portfolio and brand called Vino50 created to encourage consumers to explore local and regional wines. Local Virginia wines are where he found his true calling and he continues to promote them whenever he can. He once worked the tasting room at Breaux Vineyards where he conducted tastings and tours. He has traveled extensively in his search for wine knowledge to such areas as Argentina, Brazil, China, France, Germany, South Africa, Spain, and the United Kingdom. He currently resides in Falls Church, Virginia.

Pat Valas is an American Wine Society Certified Judge and, from 1995 to the present, has judged in nine wine competitions, including the American Wine Society Commercial and Amateur Competitions, the New Jersey Governor's Cup, the Pennsylvania Governor's Cup, the Pennsylvania Country Wine Amateur, 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. She is currently studying for the Society of Wine Educators Certified Specialist of Wine program and working toward the DeLong Century Club certificate which involves tasting 100 different wine varieties. 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; and Morges, Switzerland.