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**11<sup>TH</sup> ANNUAL ATLANTIC SEABOARD WINE ASSOCIATION  
WINE COMPETITION  
JUDGES' BIOGRAPHIES**

**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.

**Curtis Allred** is currently the general manager of Shoe's Cup & Cork in Leesburg, Va. Before taking on that role he has been a GM and beverage director with BR Guest Hospitality in NYC where he worked with Master Sommelier Greg Harrington, as well as AGM and Wine Director of The Capital Grille in Washington, D.C. where he managed a beverage program with over 10,000 bottles of wine generating nearly 4 million dollars per year in sales. Curtis is a Court of Masters Certified Sommelier and has completed extensive training in viticulture and vinification as well. Not to be a one trick pony, Curtis has also studied in the Cicerone program focusing on the universe of beer.

**Ms. Elli Benchimol** is a 3<sup>rd</sup> level advanced sommelier who brings 20 years of experience in the hospitality industry to the competition task. She currently assists the sommelier team at Range and Aggio restaurants under Top Chef Master Bryan Voltaggio both in DC and Baltimore. She is also a Beverage Consultant running her own company, Elligoth LLC where she is currently working on three major programs at Reagan National Airport (DCA) working with OTG Management as well as the Tower Club of Tyson's working with the Cub Corp. Previous to this she was managing sommelier at Adour in the DC St. Regis Hotel run by Alain Ducasse and prior to that she was beverage director for Chef Geoff's five restaurants. Chef Geoff's at Tyson's received the 2011 RAMW award for the hottest bar scene during her tenure. She has also worked at other beverage positions in DC and in Miami. Ms. Benchimol is originally from San Francisco and grew up in the Northern California wine country attending San Francisco State University. She worked at several of the city's best restaurants during that time. She is currently studying for her final level in the Court of Master Sommeliers. She is also a member of the DC Craft Bartender's Guild and a diploma student with the Wine and Spirits Education Trust. She currently resides in Northern Virginia.

**W. Curtis Coleburn, III**, currently provides consulting and legal services to members of the alcoholic beverage industry. He retired in May 2014, after almost 20 years as Secretary of the Virginia Alcoholic Beverage Control Board, the last 15 years as Chief Operating Officer of the Virginia ABC.

Curtis is a member of the Virginia Bar, and came to the Virginia ABC from the law enforcement community. He was twice elected Commonwealth's Attorney for Nottoway County, Virginia before serving eight years as a member of the Virginia State Police. At the State Police, he headed the legal services office of the department's Bureau of Criminal Investigations.

As Chief Operating Officer, Curtis was responsible for the day-to-day operations of the agency's divisions except internal audit. In addition, to his work at the VA ABC, he served as a trustee of the Virginia Foundation for Healthy Youth, and as a member of the Substance Abuse Services Council. A frequent speaker at national and regional conferences and continuing legal education seminars, Curtis also served as an officer of the National Conference of State Liquor Administrators. In 2013, the Atlantic Seaboard Wine Association awarded him its Wine Grape Productivity Tray, in recognition of his contributions to the wine industry.

Curtis received a Bachelor of Arts in Government and Foreign Affairs from Hampton-Sydney College, and his law degree from the University of Richmond. A native of Blackstone Virginia, he resides in Midlothian since 1986.

**Frank Denniston** is the Vice President of Food & Beverage and National Partnerships for Billy Casper Golf, the largest domestic owner-operator of golf courses, country clubs and resorts, with more than 165 properties under its turnkey management. He is responsible for all F&B Operations and Procurement activities for the firm that was founded more than 20 years ago in cooperation with golf legend Billy Casper. Prior to joining BCG in 2012, he had spent the previous 15 years as President of Western Hospitality Group and Western Golf Procurement, two subsidiaries of Western Golf Properties. He is an accomplished speaker in the food & beverage industry relating to golf, membership and resort subjects with a strong concentration on building and conceptualizing sustainable operating models. Mr. Denniston is honored to be a Master Knight in the Brotherhood of the Knights of the Vine. He currently resides with his family in Gainesville, VA.

**Michael Dunne** is a freelance wine and travel writer who divides his time between residences in Sacramento, California, and San Jose del Cabo, Baja California Sur, Mexico. He is the former food editor, restaurant critic and wine columnist for The Sacramento Bee, though since retiring in 2008 he has continued to contribute a weekly wine column to The Bee, with occasional other features. He freelances for other publications, contributed two chapters to the comprehensive wine book “Opus Vino,” recently completed a two-year stint as chief judge for the California State Fair commercial and home wine competitions, and judges at more than a dozen local, regional and international wine competitions per year.

**Doug Fabboli** It is said that the passion that Doug Fabboli has for making quality wines has been passed down from his paternal grandfather, Leone Fabboli. When Leone made his wine in the basement of his Elmira home in the 1940s and 50s he would take special care to sort the fruit, process the lots of wine separately, and got to know the growers of the fruit before deciding to buy. Doug employs these time honored traditions of constant care and evaluation of quality along with the modern scientific techniques to both grow the grapes and make the wine at his winery. Doug was employed in the wine cellar at Buena Vista Winery in the Carneros district of California. Over the ten years of his employment, Doug had a chance to work with many fine winemakers including the legendary Andre’ Tchelistcheff. He continued his education in both enology and viticulture at U.C. Davis and Santa Rosa Junior College. Doug was becoming an accomplished home winemaker while he continued to work and learn as a professional. He had been the assistant winemaker for 3 years when he heard the calling to return to the East Coast. After serving as winemaker for Loudoun's Tarara and Windham (now Doukenie) wineries, Doug’s passion for wine brought him to his latest endeavor of owning his own winery, Fabboli Cellars, with his wife Colleen. They own a 6 acre vineyard and are growing and building their business every day. They are well known for their red wines and have received numerous awards. They continue to put forth their love and passion for wine into their own business as well as the Virginia Wine industry as a whole.

**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 (FIU) School of Hospitality and Tourism management. In this position, Dr. Gump has developed new graduate and undergraduate beverage classes 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. In addition to his activities at FIU he currently serves as a co-principle Investigator and Enology Curriculum Coordinator for the VESTA Program (Viticulture & Enology Science & Technology Alliance—a consortium of national colleges and universities providing instruction in viticulture and enology)-the program is a NSF National Center of Excellence operated through

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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. 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, Atlantic Seaboard Wine Association wine competition, Sonoma County Harvest Fair Wine Competition, Florida State Fair Wine Competition, California State Fair Wine Competition and the International Eastern Wine competition. He received his Ph.D. in Analytical Chemistry from the University of California, Los Angeles

**Andrew Hodson** is currently the owner and CEO of Saddleback Farm LCC and Veritas Vineyards and Winery in Afton, VA. 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, VA. 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 3 advanced certificate in Wines and Spirit as of February 2013 and is completing his course work in Level 4 WSET Diploma.

**Edward Korry** is an Associate Professor and Chair of the Beverage & Dining Service Department in the College of Culinary Arts at Johnson & Wales University in Providence, RI. A Certified Wine Educator, a Certified Specialist of Spirits, a registered tutor of the Wine & Spirits Education Trust, a Formador Homologado del Vino de J r z (Certified Sherry Wine Educator), a certified Bordeaux Wine Educator Edward is also an executive member of the board of directors for the Society of Wine Educators; and an executive board member of the US Bartenders Guild Master Accreditation program. He teaches and has developed classes that specialize in wine, beer and spirits; mixology, coffee and tea; and restaurant management. He championed the development and implementation of beverage concentrations at Johnson & Wales University. Edward lectures at conferences and writes beverage articles at home and abroad. He worked and managed throughout the hotel/restaurant industry prior to joining Johnson & Wales in 1983 as Food & Beverage Director for several of the university's practicum properties.

**Craig Kritzer** along with his wife, Cydney established Frogtown Cellars in 1999 at the foot of the Appalachian Mountains in Dahlonega, Georgia. The Frogtown vineyards are at elevations of 1675 to 1825 feet above sea level and consist of 43 acres planted to 22 different grape varieties of Vinifera, three French American Hybrids, and the American grape, Norton. He started wine making with the 2001 Vintage. Currently Craig makes over 28 different dry white and red wines under the Frogtown label (a number of which are exclusively sold to members of the Frogtown Wine Club). Additionally, off-dry and sweet wines are made under the Thirteenth Colony, Taking Rock, Southern Charm, Helen and Valdosta Wine Company labels. Recently, Craig achieved the distinction of being recognized as one of the 100 most influential winemakers in the United States by Michael Cervin of Intowine.com. Frogtown has been recognized by Jancis Robinson and Linda Murphy's 2013 publication titled "American Wines" for their outstanding performance and was selected as a top 10 hot brand by Wine Business Monthly in 2014. Frogtown achieved the distinction in 2011 of being one of America's most awarded wineries in major U. S. Competitions for premium dry wines; receiving 73 Medals, including 12 Gold Medals in California for 11 different wines. Frogtown routinely receives top medals in all the competitions it enters with their premium wines. In January 2013, Craig participated as a judge in the Winemakers International Challenge in San Diego.

**Ms. Kristen Lindelow** has an extensive history of involvement in the wine industry even though that is not her primary occupation. It is her love of the product that has led to her pursuit of increasing her wine knowledge and wine experience. Her experience spans education, volunteer support, and travel all with the goal of promoting the industry. She graduated from Georgia State University in 1991 and went on to wine courses at the University of California Los Angeles campus in 1999. Kristen is a graduate of the American Wine Society's Wine Judge Certification Program and is a graduate, with merit, of the International Wine & Spirits Education Trust Level 2 (intermediate) program. In February of this year, she became a French Wine Scholar through the French Wine Society and is now studying to become a Certified Specialist of Wine (CSW) through the Society of Wine Educators. She is a founding member of the Rogue Anonymous Tasters (RATs) –a wine education group in North Alabama, and Founder/Director of the No Name Wine Club of SE Huntsville, AL that has been meeting monthly since 2007. Kristen is a Regional Vice President for the American Wine Society (AWS) and has served as secretary for the North Alabama AWS Chapter where she's been a member for a number of years. She's been a volunteer for the AWS commercial wine competition and for the Zinfandel Experience in California. She serves as Chief Judge for the Alabama Commercial Wine Competition, and, in addition to judging for us, is also judging for the Denver International Wine Competition and the Indy International Wine Competitions in 2015. Kristen has been a speaker at the American Wine Society's Annual Conference and for the Tennessee Valley Oenological Society's Annual Conference, in addition to local speaking engagements. She continues to hold various wine club memberships too numerous to detail here; suffice to say she is fully engaged in the wine ethic. She currently resides in Huntsville, AL.

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**David McIntyre** has been The Washington Post's weekly wine consultant since October 2008. His writings have also appeared in Wine Enthusiast, the San Francisco Chronicle, Sommelier Journal, Wines and Vines, Washingtonian magazine Flavor and several other publications. Meininger's Wine Business International magazine listed him as one of the most influential wine writers in the United States in its July 2012 issue. He started his blog, "Dave McIntyre's WineLine", as an e-mail newsletter in 1999 and he was a finalist in the 2005 IACP Journalism Awards in the internet category for an article on screwcaps. He is co-creator of DrinkLocalWine.com, the first "localpour" movement promoting the growth of regional wine throughout the United States. DrinkLocalWine sponsors Regional Wine Week and annual conferences to introduce bloggers to the growth of local wine industries around the country. He is a certified Sommelier by the Court of Master Sommeliers. His charitable work supports the American Heart Association and So Others Might Eat. He has participated in and moderated wine presentations at the Smithsonian Institution's National Museum of American History and contributed to the museum's new exhibit, "Food :Transforming the American Table, 1950-2000". David and his wife live in Silver Spring, MD

**Tim McNally** is the host of the weekly three-hour "The Wine and Spirit Show" on WWL 1350 AM in New Orleans and along the Gulf Coast. The program which has been on the air of over 12 years is streamed and the broadcast's audio files are available on [www.espn1350.net](http://www.espn1350.net).

He is the wine and spirits editor and featured columnist for the New Orleans Magazine, a monthly publication; the wine and spirits editor and weekly columnist for [www.myneworleans.com](http://www.myneworleans.com) and is executive editor, featured columnist and founder of Gulf Coast Wine + Dine online. He annually serves as a professional judge in many wine competitions along the Gulf Coast, in the South, Midwest and California.

He is a past 8 term Board member and 2 term President of the New Orleans Wine and Food Experience, which attracts more than 14,000 lovers of food and wine to the Crescent City every May.

He was a Founder and Board Member of the Crescent City Restaurant Rebirth Project, a foundation that worked to assist area restaurants get back to business after hurricane Katrina and he currently serves on the Wine Auction Committee of WYES-TV, public television in New Orleans, and is the wine auction's broadcast host. He is a member of the Board of Directors of the Museum of the American Cocktail based in New Orleans. He gives many lectures each year about wine and history including being a guest lecturer at Auburn University School of Hotel and restaurant Management, Auburn, Alabama.

Tim and his wife Brenda live in New Orleans, LA.

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**Ms. 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 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"

**Alex Sebastian** is the owner and proprietor of the Wooden Angel Restaurant established in 1968 in Beaver, PA. He was a private airplane and hot balloon pilot. In 1986 he was the first California Grand Wine Wizard. From 1986 - 1996, the Wooden Angel was the ONLY Pennsylvania restaurant to ever receive a grand award and between 1997 and 2013 his restaurant was the only Pittsburgh area restaurant that received the Best of the Award of Excellence from the Wine Spectator magazine. He was a member of the Board of Directors of the Society of Wine Educators and the Society of Cuisine in American in the 1980's and 1990's. He has judged wine competitions too numerous to list, but are highlighted by the California State Fair, Dallas Morning News, The Finger Lake International, the Indiana State Fair, the Los Angeles County Fair, the San Diego International and the Sonoma County Harvest Fair. Since 2008 he has served as a wine and spirits advisor to the Pennsylvania Liquor Control Board. He has authored numerous wine articles over the years in the American Wine Society Journal, the Wine Spectator, Restaurant Hospitality and Fortune magazine, just to name a few. He is an avid gardener and attended the Michigan State University hospitality program.

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**Thomas Sharko** has been President and Principal of Chelsea Forge Vintners, LLC, a holding company for Alba Vineyard East Coast and Chelsea Cellars West Coast, growers, producers and negotiants of quality wines since 1997. In this capacity, Tom manages all operations. Since 1990, Tom also owns Cfv Imports and Wholesale, a company specializing in fine wine warehousing, national distributing and importing. Chelsea Forge Vintners acquired Alba Vineyard out of bankruptcy in 1997 and has since grown to be New Jersey's largest estate vineyard, specializing in narrow row high-density viticulture with a primary focus on Pinot Noir, Dijon clone Chardonnay, and Riesling. Tom served for nine years on the Board of Directors of Wine America, the nation's largest trade organization for the wine industry. Tom also served on the New Jersey Division of ABC Board of Advisors for ten years and past President of the Garden State Wine Growers Association for seven years.

**Ms. Lucinda Smith** is very active in the Virginia wine industry. She is currently the Wholesale Manager for five Virginia wineries – Fabbioli Cellars, North Gate Vineyard, Catoctin Creek Winery, Granite Heights and Lost Creek Winery. She co-founded and ran for four years the LoCo Tasting Group, a professional association for winemakers and their staff in Loudoun County, and also co-founded the Piedmont Epicurean & Agricultural Center and was a Director of Education. Past judging experience includes participation as a judge at the Virginia Governor's Cup for four years. Lucinda also operated and owned a wine retail shop in Northern Virginia for ten years. A member of the Guild of Sommelier and of the Society of Wine Educators, Lucinda holds the Advanced Certificate with WSET, Certified Specialist of Wine and Certified Specialist of Spirits certifications from the Society of Wine Educators, the Introductory Sommelier Course certification from the Court of Master Sommeliers, the Wine Location Specialist from the Center for Wine Origins, the California Wine Appellation Specialist from the San Francisco Wine School and the Academia do Vinho Level 3 Advanced Certificate from Wines of Portugal. She freelanced as Maître d' at the Ashby Inn & Restaurant in Paris, Virginia, for the last three years and has worked in several fine dining restaurants establishments in Northern Virginia and Washington, D.C. She previously was the Sommelier at Tuscarora Mill Restaurant in Leesburg as well. She owns "A Perfect Pour" which provides consulting services to the Food and Beverage Industry in the Washington, D.C. metro area. In addition to all of these activities, she is the Territory Manager for Northern Virginia in the Hospitality Division of NCR Corporation selling Aloha POS to restaurants.



**Phil Ward** has been employed in the wine business for over 25 years. He is currently the wine educator and brand manager at American B.D. Co. in New Jersey. The company is a division of Opici Family Distributing. Prior to his wine business career, he was a classically trained chef and worked in the restaurant business for 10 years. He is the author of two books, “ Home Brew” and “The Home Winemaker’s Handbook”. He is on the Board of Directors of the International Riesling Foundation and has judged in numerous wine competitions over the last 25 years.

His wine career goal is making the consumption of wines, in conjunction with food, a memorable and desirable environment for social expression and to make this consciousness available and understandable to the community at large. The ultimate result is an increase in the interest, purchase and consumption of fine wines. Phil and his wife live in New Jersey.

**Neal Wavra** is the founder of FABLE Hospitality, a hospitality consulting and event planning company based in Virginia. He is recognized as one of the leading experts on the burgeoning Virginia wine industry. Neal and his wife are presently working towards opening a farm-to-table community restaurant in the town of Marshall, VA, which is projected to open later in 2015. Neal also is the host and sommelier at The Riverstead, a twelve seat restaurant located in Chilhowie, Virginia run by renowned chefs John Shields and Karen Urie. He was the former General Manager and Sommelier for The Ashby Inn & Restaurant in Paris, VA where the wine list was recognized by various publications for its vast and careful selections, with particular focus paid to the wines of Virginia. In addition, Neal is a wine competition judge. Prior to working in Virginia, Neal was the Dining Room Manager for Charlie Trotter in Chicago and the Dining Room and Farmstead Manager at Blackberry Farm in Walland, TN. He holds degrees from Whitman College in Walla Walla, Washington; the Monterey Institute of International Studies in Monterey, California; and the Culinary Institute of America in Hyde Park, NY. Neal is certified by the Court of Master Sommeliers and is the recipient of the Commanderie de Bordeaux Wine Scholarship and the Kopf Foundation Wine Excellence Scholarship.