



LOS ANGELES INTERNATIONAL WINE COMPETITION

2019 WINE JUDGES

Michael Jordan, Wine Competition Honorary Chairman
Margie Ferree Jones, Ph.D., Wine Steward

Michael A. Jordan, MS, CWE, "Sommelier for the People" Veteran restaurateur, chef and farmer, Michael is one of only fifteen in the world to hold both the Master Sommelier and the Certified Wine Educator Diplomas. He is currently Director of Global Key Accounts with Jackson Family Fine Wines. Michael is also the host of the syndicated weekly *"What's Cooking With Wine"* Radio Talk Show featuring Wine, Food and Travel. It is broadcast LIVE in several major AM Radio markets across the US. The Show also airs Live on CRN Digital Talk Radio (internet). Before joining the Jackson Family team Michael was VP of Food & Beverage at THE RANCH, Anaheim. Prior to that, he worked nine years as Global Manager of Wine Sales and Standards and Wine Educator for Walt Disney Parks and Resorts® Worldwide. Michael opened Napa Rose, Pinot Provence, Pavilion and Bella Teresa - Four top restaurants in Southern California. Early on Michael worked his way up to executive chef at his family's Matteo's Italian Restaurant - his father Matty's Hollywood celeb hang-out that opened in 1963. The California Restaurant Writers Association (CRWA), a journalist organization, named Michael "2001 and 2002 Sommelier of the Year," The STARWINE International Wine Competition Board named Michael "Wine Educator of the Year 2003" and in 2005 Orange Coast Magazine named Michael "General Manager of the Year 2006" and also voted him "Restaurant Professional of the Year 2005." The Whitefish Food & Wine Summit honored Michael as "International Sommelier of the Year 2008." Additionally, in 2008 the Southern California Restaurant Writers (SCRW) voted him "2008 General Manager of the Year" and then in "2011 F&B Director of the Year."

Margie Ferree Jones is a Professor at The Collins College of Hospitality Management at Cal Poly Pomona. She is a certified sommelier and a certified wine educator (CWE). She has been a wine judge at several international wine competitions. Margie is a board member of the Society of Wine Educators (SWE) and is involved in a number of other wine related organizations.

Ian Blackburn is a distinguished alumina of Cal Poly Pomona, Collins School of Hospitality Management (1991) and hosts a series of wine credentials including: 2nd Year-Master of Wine Student and CSW. As Founder/CEO of Wine Cloud Inc; LearnAboutWine.com (Digital Wine Education) and WineLA.com (LA based classes & tastings), Ian drinks wine for a living and plans approx. 100 public and private events a year for the Los Angeles Marketplace. Key events such as STARS of PINOT, Blanc de Blanc, Elevating Zin, and STARS of Cabernet bring together the best in the business - trade and consumer Ian's wine brand Beekeeper Cellars (BeekeeperCellars.com) - an artisan Zinfandel producer featuring extreme hillside vineyards - no available in fine restaurants in California, Texas, Arizona and Las Vegas.

Kevin Bratt is the Concept Wine Director at Joe's Seafood, Prime Steak & Stone Crab in Chicago, Las Vegas & Washington D.C. The hospitality industry was a career meant-to-be for Kevin. Growing up on the West Coast in Washington, Kevin first began waiting tables simply to make ends meet. A football scholarship brought him east, at least somewhat, to Orange City, Iowa where he attended Northwestern College. During this time he would frequently make trips up to the Chicagoland area and it wasn't before long that Kevin fell in love with the Windy City, as well as its growing restaurant scene. As he continued to work at local restaurants, his passion and appreciation for wine, and the wine culture, continued to grow. In 2000, the iconic Miami restaurant, Joe's Seafood, Prime Steak & Stone Crab was set to debut in Chicago. In need of a Wine Director, Kevin applied for the position and immediately struck a positive chord with the Joe's team. In his new role, Kevin worked to break down the usual stereotypes of sommeliers. He wanted the wine program to be fun, approachable and exciting for the guests – not intimidating or stuffy. Kevin was empowered to explore, with new products and labels, and break the mold of the standard steakhouse wine menu. When Joe's Las Vegas opened in the Forum Shops at Caesars in 2004, Kevin was promoted to Concept Wine Director, and now oversees the wine and beverage programs in Chicago, Las Vegas, and the newest Joe's location, Washington DC. Kevin has been actively involved in Wine Service and Restaurant Hospitality for over a decade and is certified by the Society of Wine Educators and the Court of Master

Sommeliers. Additionally, he has consulted for several wine programs throughout the Chicago area, many of which have been commended both locally and nationally. "I love my job," Kevin states. "It's wine – it's supposed to be fun! It requires me to constantly learn and grow, much like the product itself. I want to ensure each one of our guests is happy with their meal, and thrilled with their wine selection. I am continually working to make our wine program a great extension of the Joe's dining experience." Kevin currently resides in Evanston, just north of the Chicago city limits, with his wife Kameron and their two sons Jens and Owen. He enjoys outdoor sports like snowboarding, skydiving and all water related activities, included sailing and surfing. When not diving into the wine cellar.

Chris Braun was born and raised in California. After playing professional volleyball for three years, he received an MS in Wine and Spirits from ESC in Dijon. Chris then started working in Bordeaux and later moved to the Languedoc region in southern France where he was Managing Director of Ciatti Europe in Montpellier. He received the *Chevalier de l'Ordre de Merite Agricole* medal for his service to the French wine industry. Chris now runs *Advinture*, a wine import consultancy, and is based in Southern California.

Greg Burns of Lodi, California is a fifth generation descendent of Jessie's Grove Vineyards & Winery. Greg is the director and head winemaker for Jessie's Grove Winery. His family has been in Lodi since the 1850's and has been growing grapes in the Lodi area since the 1880's. He continues that legacy today, having returned to manage his family vineyards in 1994. With 280 acres of grapes in full production his collection for Jessie's Grove Winery has been carefully hand selected. Where he is fifth generation grower, he is a first generation winemaker and has been actively making wine for the last 21 years. As Greg puts it, "Lodi's rich history and recognition as an AVA producing high quality grapes gives our region's growers and winemakers an incredible opportunity to define our uniqueness."

Bernard Burtshy is wine columnist in Le Figaro (a French newspaper, every Thursday), the internet site "L'Avis du vin" and in several magazines in the French press (*Amateur de Bordeaux*, *GaultMillau*, *La Revue du Vin de France*) and abroad (*Wands* in Japan, *Feinschmecker* Germany). He is also President of the French Wine Press and permanent member of the Grand Jury Européan (the leading European wine tasting group).

Kimberly Charles, has over 30 years of marketing consulting in the wine, spirits and epicurean arenas. Her agency San Francisco based, internationally focused agency, Charles Communications Associates celebrates 15 years in 2018 specializing in strategic branding, corporate social responsibility with a focus on launching, reinvigorating and repositioning of brands. She has a particular passion for aligning social causes with businesses and advocates for sustainability in all business practices. Kimberly has judged at LAIWC since 2000. Follow the company and clients on Twitter @CharlesComm and Instagram & Facebook @AlltheSwirl.

Patrick Comiskey is a freelance wine writer and editor living in Los Angeles with years of wine competition experience. He has contributed regularly to *Bon Appetit Magazine*, *Zester Daily*, and *Wine & Spirits*.

Mitch Cosentino is known for his innovative and artistic approach to winemaking. He has founded, developed and/or created numerous wineries and brands including his own pureCru Napa Valley Winery where he produces wines by hand in small, individual lots, using the old Burgundian method of punched cap fermentation for all red varietals. Mitch still consults for several other wineries, including a couple of new projects. He has an exceptional talent for identifying fruit sources while crafting and designing the final blends. He takes great pride in each and every wine regardless of where the grapes are from and for whom the wines are made.

Lydia Coudert is a fifth generation winemaker in Bordeaux and owns Château Castagnac, Château Cleyrac and Château Coudert-Mauvezin. After more than 10 years working as an engineer in the energy sector, Lydia had enough of the trading rooms and went back to her roots in Bordeaux to perpetuate the long tradition of the Coudert family as winemakers. With Lydia's father in charge of the vineyard and Lydia handling the cellar and commercial activities, they manage a 60 hectare estate in Fronsac (right bank) and produce red and rosé AOC wines. Many efforts have been made at the domain to convert to organic and get the High Environmental Value certification which is expected within the next two years. During her previous engineering career, Lydia lived a year in Houston, Texas, and it's with great pleasure that she'll be back in the States representing now Bordeaux wines and their people.

Fred Dame, Master Sommelier brings an impressive blend of experience, expertise and enthusiasm to the world of wine and cuisine. He is the first American to have served as President of *The Court of Master Sommeliers Worldwide* and assists restaurateurs and hoteliers in developing their wine programs. Fred is Global Ambassador of Daou Vineyards and is currently the President of *The Guild of Sommeliers Education Foundation*. He holds Honorary Professorships at Purdue University and The University of South Carolina. He received his MS Diploma in the UK in 1984 becoming the first American to win the prestigious Krug Cup of the British Court of Master Sommeliers. He is also heavily involved in the culinary arts as he is an Honorary Trustee of the American Academy of Chefs and a holder of the Antonin Careme Medal.

Sammie Daniels has extensive experience in the wine and food world. This includes living and working for the past thirty years at various Tuscan wineries. In Italy she conducts tastings and acts as a private wine tour guide. She has more than 28 years' employment with Young's Market NW (Admiralty importers), where she is a wine consultant and liaison to the Italian wine market. She currently divides her year between Tuscany and Northern California.

Gillian Dodd is the Director of Sales and National Accounts for *Distinguished Vineyards & Wine Partners*, a unique collection of traditional and contemporary wine brands from some of the world's most coveted wine regions. Gillian began her career began with *Heublein Spirits* (now *Diageo*) followed by *Beaulieu Vineyard*, which was her first venture into the wine business. Gillian was instrumental to the growth and success of Australia's famed *Rosemount Estate*, where she was Vice President of Sales, West, and then went on to create and lead their first national accounts team through the *Southcorp* merger. In 2005, Gillian went on to become a founding member of *Distinguished Vineyards & Wine Partners*, and currently runs both the Western United States and Corporate National Accounts.

Mike Dunne, who divides his time between Sacramento, California, and San Jose del Cabo, Baja California Sur, Mexico, is closing in on writing of wine for 50 years. The retired food editor, restaurant critic and wine columnist of *The Sacramento Bee*, he freelances today on wine and travel for both specialty and general-interest publications and online platforms. He has been judging commercial and home wines for more than 40 years, and this year alone is on schedule to pass judgment on entries at 18 competitions and similarly structured events.

Traci Dutton of Calistoga, California, is currently the Manager of Public Wine and Beverage Studies for the Culinary Institute of America at Greystone. Working with the Rudd Center for Professional Wine Studies, a state of the art sensory facility, she oversees the instruction of classes on wine, beer, spirits and other beverages for consumers and professionals.

Gary Eberle, began his forty-year career in winemaking in the 1970's. After achieving academic and athletic success at Penn State University and while pursuing his doctorate in zoology at LSU, Eberle met a professor who introduced him to the world of wine and soon changed his life. In 1973, Eberle made his first trip to Napa and entered the UC Davis winemaking doctoral program. Four years later, Eberle was heading his family's Estrella River Winery. In 1980, he co-founded the Paso Robles Appellation and in 1983 Gary opened the doors to his own Eberle Winery. Today, Eberle handcrafts 30,000 cases of wine each year and consistently remains one of the highest award-winning wineries in the United States.

Vince Ferragamo is a former Los Angeles Rams Superbowl Quarterback. He owns and operates Touchdown Real Estate, a full service residential sales company. Vince is an active wine enthusiast, sommelier and owner of Tenuta di Ferragamo Winery, which produces a world class Super Tuscan called "Caressa J, named after his daughters. Vince is presently broadcasting *FOX11 Pigskin Classic* and *Sunday Wrap Up Shows* following *NFL Gameday*.

Don Galleano is the President of The Historic Galleano Winery which makes it a third generation of wine growers in the Cucamonga Valley. Galleano Winery produces Old Vine Zinfandel and world class Ports, Sherries and Angelica.

Orietta Gianjorio is a certified 3rd level *Sommelier* and a certified olive oil expert part of the *Italian Registry of Olive Oil Tasters and Experts*. She holds a 2nd level certificate as a *Qualified Chocolate Taster* from the *Istituto Internazionale Choccolier*. She is one of only two people in America with a certificate as an *Expert in Honey Sensory Evaluation* and she is part of the *Italian Registry of Experts in Honey Sensory Evaluation*. She collaborates with the *California Olive Oil Council*, the *Honey and Pollination Center* and *Mars Chocolate UC Davis Chocolate Taste Panel*. Orietta is the owner of *ORietta LLC*, a consulting company on sensory evaluation and descriptive analysis to the wine, olive oil, chocolate and honey industries that also offers consumers education for adults and children. Orietta is the author of *A guide to Olive Oil and Olive Oil Tasting* and two children's books about olive oil and tasting, *Coratina* and *Come Visit The Teeny Tiny Town of Taste*. A third children's book (*Brainy Boo*) will be released in May of 2019. Orietta was born and raised in Rome, and now resides in Napa. Orietta has judged in different wine, olive oil, honey, chocolate and cheese competitions including the *Los Angeles International Extra Virgin Olive Oil Competition*, *Biol* (Puglia, Italy), *Sol D'Oro* (Verona, Italy), and *The California State Fair Cheese Competition*. She has written, produced and hosted several TV shows in Italy and America and is a regular guest on many TV stations as a food and wine taster and expert.

Lucio Gomiero of Venice, Italy, planted his first vineyard in 1980 in the Colli Euganei (Veneto) and founded "Vignalta" winery. In 1993 Lucio started a second winery, "La Fiorita," in Montalcino (Tuscany) with two other partners. Lucio resides in California with his family since 1995, taking care of the U.S. market for his wines, as well as other agricultural projects.

John Gorman has 26 years experience in the wine industry as a national importer and additionally, still owns and operates one of the first online wine retail businesses ever built. He focuses exclusively on Southern Hemisphere wines for both companies.

Jim Hart is a fourth generation native to Southern California. Jim grew up in the beach town of Carlsbad, California. The son of Temecula pioneer winemaker Joe Hart, Jim is a 2nd generation winemaker. A graduate of California State University, San Marcos with a post grad certificate in winemaking from U.C. Davis, Jim has been the head winemaker at his families' winery, Hart Winery in Temecula since 2008. In addition to Hart Winery, Jim is co-owner/winemaker of Volcan Mountain Winery in Julian Ca. In addition to his winemaking duties Jim teaches winemaking and viticulture at MiraCosta College in Oceanside Ca.

Laely Heron's unconventional upbringing in Africa, Asia, Europe, and the US may explain the wanderlust which has led to her passion for international wine studies and winemaking. She began at the Institute of Enology in Bordeaux, and worked with wines in the US, Australia, and Scandinavia before starting Heron Wines 24 years ago. Laely has made wine in France, Spain, and Napa. In 2014 she became the proud owner of 2 small vineyards in Chateauneuf-du-Pape and Gigondas, Domaine Lux Fontis. These wines will be available in 2019.

Dan Hoffman is Director of Food & Beverage Programs for Marriott International. As the son of a career officer in the US Air Force, he was first exposed to the vineyards of Europe at age nine. After receiving his degree in Hotel Administration from Cornell University, he started his career in hotels and has over thirty-six years of hospitality experience with Stouffer Hotels, Renaissance Hotels and Marriott International. He currently manages logistics for seventeen hotel brand beverage programs for Marriott International and works with over 425 unique wine, beer, spirit and non-alcoholic food and beverage marketing companies. In 2018, he was recognized by Free Flow Wines as a Keggy Ambassador and received an Award of Lifetime Excellence from Fred Tibbitts & Associates.

Rob Holder is Director of Beverage and Brand Development for JNK Concepts, a restaurant group based in Scottsdale, Arizona. He discovered his passion for wine 18 years ago and translated that to work as a wine buyer for valley restaurants. In 2011 he joined Roka Akor as Beverage Director. He quickly broadened his scope to manage all of the concepts under the JNK umbrella, including establishments in Scottsdale, Chicago, San Francisco, and Houston. His work with JNK led Rob into the world of sake and shochu, inspiring the Sake Professional Certification he earned in 2012. He has since accumulated seven years of sake and shochu buying experience and traveled to Japan to create a sake exclusive to Roka Akor.

Missi Holle is a National Account Manager and Educator for Kobrand Wine and Spirits, a family owned fine wine and spirits company founded in 1944. Missi has 20+ years of experience in the wine/spirits industry from both wholesaler and supplier positions. She is actively involved in the Society of Wine Educators (SWE), serving as of 1st VP for their Board of Directors. Missi is a Certified Wine Educator (CWE), Certified Specialist of Spirits (CSS), has achieved Advanced Level wine certification through the Wine & Spirits Education Trust (WSET) and has trained through the Court of Master Sommeliers. She is very passionate about teaching and strives to make wine and spirits education approachable and, most importantly, fun!

Michael Horn is President/CEO of CRN Digital Talk Radio, the nation's largest radio syndicator across multiple platforms (AM/FM Radio, Cable TV, Internet, Cell phone Aps , [Automobile Aps](#) , [I Tunes](#) , [I heart Radio](#), [Tune in Radio](#) and many more . He is also the host of "Whats Cookin Today" a food, wine, travel and entertainment show and "The Whats Cookin On Wine" show, both daily wine shows on syndicated radio and heard in over 11 million homes. Michael has reported and covered major wine events around the world including *Auction Napa Valley*, *The Sonoma Showcase Of Wine and Food*, *Kaanapali Fresh*, *The Hawaii Food and Wine Festival*, and many more. He currently produces "Brown Bag Wine Tasting" with William Shatner. Follow him on Twitter @MikeHornCRN. Facebook.com/MikeHornCRN and at www.CRNTalk.com.

Stacie Hunt, Certified Silver Pin Sommelier and Co-founder of SPLASH (www.splashpros.com), producers of Wine, Cuisine & Art exhibitions and video productions/documentaries, television/digital publicity and marketing for wineries and regions. A contributor on KCRW-FM, Los Angeles' NPR flagship station. Stacie writes the wine column on the award-winning *MY LA Lifestyle* (www.mylalifestyle.com). She is producer of the anniversary documentary for *Wine Spectator* magazine; Emmy Award winner; Product/brand spokesperson. Stacie is a partner in Du Vin Wine & Spirits in West Hollywood, specializing in the wines of Italy and Latin America; Spokesperson for the Baja Winemakers Association, Educator, North American Sommelier Association www.nasommelier.com and Vice President, Board of NAWR (National Association of Wine Retailers).

Chuck Keagle of Upland, Calif., is founder, owner, and CEO of Cask & Cleaver restaurants and the Sycamore Inn. Chuck is a former board member of the Collins School of Hospitality Management, Cal Poly Pomona, and the California Avocado Commission and the California Restaurant Association. Chuck is an avocado grower and former wine grape grower.

Satoshi Kimijima is the fourth generation head of Yokohama Kimijimaya Co., Ltd. He is Vice Chairman of Japan Sommelier Association leading their Sake Diploma program. In addition to being an IWC panel chairmen and working as a sake lecturer, he also holds sake seminars overseas, and he has published several Wine and Sake books.

Jana Kravitz Plissonneau is a native New Yorker living in Bordeaux. She has worked in the wine industry for over 20 years and is co-owner of Vin'Animus, a company specializing in wine-related communications, sales and marketing, and the production of short films. Jana holds the Diplôme Universitaire d'Aptitude à la Dégustation (DUAD) from the Institut des Sciences de la Vigne et du Vin (ISVV) in Bordeaux and represents the Bordeaux and Bordeaux Supérieur Winemaker's Association on the US market.

Adam LaZarre is the Director of Winemaking for The Wine Hooligans based out of Santa Rosa, California. He produces and/or supervises the production of a number of nationally distributed brands such as Cycles-Gladiator. He is also the proprietor and winemaker for LaZarre Wine Company, an artisan wine company specializing in small lots of Pinot Noir and Chardonnay to name a few. He is a veteran winemaker with over two decades of experience behind him. Adam is one of the most accoladed winemakers in California, with Best-of-Show wins at the most prestigious wine competitions in the world including the L.A. International Wine Competition where he is the only three time winner of this respected wine competition. In 2005, Adam was named "Winemaker of the Year" in the Sacramento Bee and was also named "One of the Top Five Winemakers" in the San Francisco Chronicle in 2006. Earlier in 2012, Adam was ranked #69 on IntoWine.com's "100 Most Influential People in the US Wine Industry". Adam and his wife Angie are completely committed to providing the very best possible wines at any price and will continue to do so until he departs this earth. After all, wine is a gift from God and should be enjoyed responsibly or at least naked.....

Shelby Ledgerwood, CWE is the owner of *Savant Wines* - a wine education and consulting company in Southern California. She has worked in the food and wine industries for over 20 years where she regularly conducts wine education seminars for luxury hotels, restaurants and wine distributors. Shelby is a senior instructor in the Wine Education and Management Program at *UCLA Extension* and a former Academic Instructor of wine at *The California School of Culinary Arts (Le Cordon Bleu)*. Shelby Ledgerwood is a Certified Wine Educator (CWE) with the Society of Wine Educators and wrote her first exams for the Master of Wine in 2008. She holds credentials from numerous wine organizations such as: The Court of Master Sommeliers, The Wine and Spirits Education Trust, The Wine Academy of Spain, L'Ecole du Vin de Bordeaux and L'Ecole du Vin de Bourgogne.

Keith Mabry graduated from the Collins School of Hospitality Management at CSU Cal Poly Pomona. During a wine class, he tasted a wine that changed his life forever, a German Riesling from the Mosel. After completing the course, Keith knew his passion had become wine and he became the teaching assistant for the wine course several times. While finishing his degree he began working at Wally's, one of Los Angeles's top retail stores. There he quickly worked up through the ranks of sales people and became the Sales Manager and Spirits Buyer. After a few years, he moved over to Los Angeles Wine Company where he became the General Manager. In 2007, Keith was recruited by K&L Wine Merchants, one of California's largest independent wine retailers, to help launch their newest location in Hollywood. He came on board as the Sales Manager and ultimately has become the French Regional Buyer.

Monica Marin, was born and raised in Madrid, Spain. Throughout her career, Monica has visited the best wine regions of Italy, Germany, Chile, France, California and Spain, falling in love with the culture, wine and gastronomy in Piemonte, Toscana, Bordeaux, Rioja and Ribera del Duero. Monica has completed the WSET Diploma/ French Wine Scholar Instructor/ Official Rioja Wine Educator /WSET Intermediate , Advanced and Diploma Instructor. She is currently a Master Of Wine student. Monica and her family now live in California, where she dedicates her professional efforts and time to wine by working at The Wine House (the largest independent family-owned retailer in Southern California).

Peter Marks is Vice President of Wine Education for Constellation Brands. Marks is one of only 52 Masters of Wine residing in the United States. Marks received his MW in 1995 when he became the 10th American to pass. That year he also became the first American to receive the Madame Bollinger Foundation Award, which is bestowed annually to the MW candidate with the highest blind tasting score. Peter graduated from the University of California at Davis in 1976 with a B.S. degree with highest honors in Food Service Management, and became interested in wine while attending a number of enology and viticulture classes. He has held the positions of Director of Wine at the upscale Draeger's Supermarkets, Chief Wine Merchant at the on-line wine retailer Wine.com, and Senior Vice President of Wine at COPIA, the American Center for Wine, Food & the Arts. Marks is on the Education and Exam Board of the Institute of Masters of Wine, he is the Panel Chair of the Practical (Tasting) Exam for the Institute of Masters of Wine and he judges many international wine competitions. He is also a member of the Society of Wine Educators, teaches wine classes independently, and he assists with many charitable fundraisers throughout the year.

Tim McDonald of Napa, California is a 40 year career in spirits & wine in the beginning there was corporate gigs in sales & marketing. TEN years back founded Wine Spoken Here, a reputation engineering agency for wine pr & marketing. The brands represented include, Peachy Canyon, Steele, Le Grand Courtage, Cadaretta, Nomacorc, repour, Joseph Carr, The Calling, Josh, Redemption Rye, Humboldt Distillery. He is the Director of Judging for the San Francisco International Wine Competition and Chief Judge at The Mid State Fair Central Coast Wine & Spirits Competition. and has served LA international wine competitions for 24 years. He enjoys life with his beautiful wife Lisa, 2 Standards,(thanks Gary Eberle) and Angus who all love food, friends and family.

Jon C. McPherson is the Director of Winemaking for South Coast Winery, Resort and Spa & Carter Estate Winery in Temecula, California, as well as Carter Creek Winery in Fredericksburg , TX.

Harry McWatters is a 51 year veteran of the thriving British Columbia wine industry. In 1980 he founded Sumac Ridge Estate Winery, the first estate winery in the province; subsequently, he founded See Ya Later Ranch Estate winery in 1995. When Harry sold both operations to Vincor Canada in 2000, he remained President of Sumac Ridge and See Ya Later Ranch and was a Vice President of Vincor Canada until he "retired" in 2008 and established the Vintage Consulting Group. Since, Harry has launched TIME Estate Winery, Evolve Cellars and the McWatters Collection and is the President & CEO of Encore Vineyards Ltd. Instrumental in founding VQA Canada and serving as its first chairman, Harry is also the founding chair of the BC Wine Information Society, the BC Hospitality Foundation, and numerous festivals and events focused on the BC wine industry. Harry received an Honorary Doctor of Laws Degree from Okanagan University College and in 2003 received the prestigious Order of British Columbia for his services to the BC wine industry.

Ann Miller works with Les Bourgeois Vineyards, a top producer of regional varietal wines in the Midwest. Ann has served as a wine judge for several national and international wine competitions including the San Francisco Chronicle Wine Competition, the New York Wine and Food Classic, and the Los Angeles International Wine Competition.

Sally Mohr, MS, earned the title of Master Sommelier in 1995 and was the second woman in the United States to achieve that distinction. For 25 years she was co-owner of The Boulder Wine Merchant, a first-of-its-kind specialty retail wine shop in Boulder, Colorado. Sally's fascination with the unique beverage of saké took her in a new direction. In 2009, she achieved the title of Advanced Saké Professional through the Sake Education Council. In 2018 she earned the distinction of Level 3 Sake Educator from the Wine & Spirit Education Trust. She continues to put her palate to the test by judging both wine and saké at various regional competitions. Sally enjoys sharing her knowledge and enthusiasm for adult beverages through tastings, seminars and wine festivals.

Amy Mullally works as a fine wine specialist with The Henry Wine Group. Amy is a Certified Sommelier through the Court of Sommeliers, and holds a Diploma with Honors from the Wine and Spirits Education Trust in London. Amy has worked in the wine industry as restaurant wine director, retail buyer, education director, journalist, sales manager, and production assistant for a collective 16 years, and currently serves as a judge for the San Francisco Chronicle Wine Competition, the Los Angeles International Wine Competition, and the Pacific Rim International Wine Competition.

Mark A. Newman of Studio City, California is CEO of Accolade Brands and has been the CEO of two other wine & spirits industry companies. Additionally, Mark is launching a winery investment fund. He has spent a lifetime in the industry, importing and consulting for wineries in the south of France, Italy, and California. In his over 40 years in the wine industry he has owned the largest per unit wine & spirits retail chain in Arizona, held key California winery positions as well as senior level executive positions in the wine distributing business. Mark has also produced wine in both California and France. He received his education at the University of Southern California in Business (Marketing & Finance) and is a member of several wine industry trade groups. Mark was inducted into the prestigious Commanderie de Bontemps du Medoc et Graves recognizing his years of dedication to the wine industry, and is Maitre Consiels of Gastronomy, an honor bestowed by the French Minister of Agriculture, a member of the Society of Wine Educators and he has previously had his palate insured for one million dollars.

Robbi Jo Oliver is the Senior Director Wine & Spirits Training for Mastro's Restaurants. She has worked with Mastro's for over 18 years.

Shawn Richcreek is passionate about people, passionate about training and most importantly, he is passionate about providing amazing customer experiences! He is currently the Southern California Area Market Manager for Total Wine & More, based in their Flagship Store in Palm Desert, CA. He is also a Wine Educator for the Osher Institute at Cal State San Bernardino, Palm Desert. Prior to joining Total Wine & More, Shawn worked for 13 years for Beverages & More where he was the Director of Training for their retail stores. Prior to that, Shawn was the Southern California wine buyer for Cost Plus World Market and has worked on the retail side of the Wine and Spirits business in Southern California for more than 20 years. Shawn is a graduate of The University of California, Riverside. He is a Certified Sommelier and a Certified Specialist of Spirits. When he is not working or learning about wine, Shawn enjoys losing at basketball to his two teenage sons.

Dawn Smith is a professionally trained chef, her passion for wine emerged as a direct result of her experiences in the kitchen. The daughter of a chef mother, Dawn grew up in the restaurant business. While working as an instructor at a culinary college, she was given the opportunity to take wine classes and one class just led to another, and then another... Dawn has earned certifications from the International Sommelier Guild, the Wine & Spirit Education Trust, and is an Advanced Sommelier with the Court of Master Sommeliers. She has worked as Assistant Wine Director at Canlis Restaurant in Seattle, Wine Director of three restaurants for the Heavy Restaurant Group in Bellevue, the Wine Director and General Manager at Cafe Juanita in Kirkland, Lead Sommelier at Stoneburner Restaurant in Ballard, and as a Sommelier at John Howie Steak Restaurant. Having recently moved from Seattle to Whidbey Island, Dawn is excited to have joined the restaurant team at The Inn at Langley as their Sommelier and wine buyer.

Kate Soto is the Blogger and Social Media Manager at K&L Wine Merchants. An MFA-trained writer, she's chronicled the wide world of wine for *Eater*, *Wine Folly*, *Winc*, *Cream Wine*, *the Chopping Blog*, and *Slow Food USA*, among others. She's also worked on the retail side of the fence for *Everson Royce/Silverlake Wine*, *Joe's Wine Cellar*, and *the Chopping Block*, and was the manager at the *Wine Goddess*, a small boutique wine shop she helped open in Chicago.

Nina Sventitsky is a wine marketing professional and educator. She works for the Napa Valley Wine Academy in business development. In 2016 Nina received the prestigious official Certified Rioja Educator status, one of the first three in the United States. She also has the following wine certifications: AIS/WSA Silver Pin Certified Sommelier, American Wine Specialist and Italian Wine Specialist from the North American Sommelier Association (NASA), WSET Advanced, Court of Master Sommeliers Level 1. She lives in Los Angeles with her husband Alex.

Mark Tarbell earned his cooking credentials in Paris and has had two inductions to The Arizona Hall of Culinary Fame and a nomination for "Best Chef – Southwest" by the James Beard Foundation. He and his restaurants have earned more than 50 awards. Mark was the only winner on the 5th season of "Iron Chef America" and has appeared on dozens of television and radio programs, including hosting the Emmy award-winning PBS program *Check Please! Arizona* and the current PBS series *Plate & Pour*. He has been the wine columnist for the *Arizona Republic* since 2004 and was the wine columnist for *Arizona Foothills* magazine for 8 years. He has been published in numerous local and national magazines and is currently finishing his own book of cooking memories. He contributes to and has cooked for hundreds of charities through the years. Mark is the owner and operator of Tarbell's Restaurant and Catering, The Tavern Restaurant, and The Wine Store, all in Phoenix.

Jim Trezise was President of the New York Wine & Grape Foundation for the past 32 years. He is now President of WineAmerica, the national organization of American wineries, and also President of the International Riesling Foundation, as well as a Board member of four national organizations, and a judge in many competitions.

Andrew Turner is the National Sales/Brand Manager for Clos Pepe Estate in the Sta Rita Hills. He is a Certified Sommelier and previously was the sommelier at Michael's Restaurant for 7 years and has been a judge at the Los Angeles International Wine Competition for 6 years.

Toshio Ueno is a Master of Sake, Master Sake Sommelier, WSET Sake Educator and Shochu Sommelier. Born in Japan where his family has grown wine grapes for generations, Toshio grew up helping the business from a young age. Following his education in the US and employment at an international trading company in Tokyo, he joined Chateraise, a pastry and wine company as Director of Sales. In 2002 he joined Mutual Trading Company where he is Manager of the Business Development Department in marketing Japanese foods, Jizake and Shochu to the mainstream American trade. With his passion and expertise he aims to further promote Japanese food and Sake cultures to new international audiences. He is executive instructor at Sake School of America. In 2016 he has received one of the industry's highest honors: the title of "Sake Samurai" awarded by Japan Sake & Shochu Makers Association.

Spreti Valente is the senior wine buyer and sommelier for Anne's Boutique Wines in Costa Mesa, California. Anne's was ranked the Top Wine Shop in Orange County in 2017. Spreti serves as a professional wine judge for numerous, prestigious wine competitions in the U.S. and Europe. As a consultant and educator, Spreti consults with clients to develop their wine programs and produce widely attended events. Spreti also works as an educator, teaching wine classes to both public events and university audiences. Spreti's consulting work has been published in both Spanish and English in the US and Abroad.

Jeannie Villarreal-Bissell has specialized in Food & Beverage at Walt Disney Parks & Resorts for nearly 32 years. She is currently the Food & Beverage Project Beverage Manager. Her past roles include, *Club 33*® Membership Experience Manager, Food & Beverage Concept & Development Beverage Manager and Club 33 General Manager. She also assisted with the opening of the Napa Rose Restaurant alongside Michael Jordan, MS. She successfully completed the Level-1 Introductory Sommelier program, as well as the Cicerone Certified Beer Server program. She has an enormous amount of passion for the Food & Beverage industry at work and in her personal life. During her free time, she enjoys cooking and gardening. Jeannie's garden is filled with herb plants, grape vines and fruit trees.

Matt Viotto, has been in the wine industry for over 30 years, starting out with a small broker in Southern California working with top end producers to running all aspects of top tier wineries. He has worked with The Chalone Wine Group, Diageo, Talbott Vineyards, WillaKenzie and Domaine Serene. He currently owns Karlsen Winery and consults for a number of Wine Companies.

Tony Westfall is a 15 year wine industry veteran and entrepreneur and the founder and CEO of Good Company Wines, a portfolio of ecommerce companies whose properties include invino.com, cellarthief.com, glassful.com, bubblesclub.co and inclub.invino.com. He has grown GCW into one of the largest online wine retailers in the country as well as become a fairly significant importer of European wines with about 100 different wineries in their import portfolio. Tony began his wine career with Beringer Blass Wine Estates (now Treasury Wine) and went on to work for the Trinchero Wine Family before starting Good Company Wines. He is a certified sommelier and given that his company sells wines from around the world, he tasted hundreds of wines each week from around the globe.

Marc Zeidler, was born and raised in Los Angeles, California and now lives in Redondo Beach. Marc has been working in the wine industry for almost 40 years. Marc is a partner in GeekZ cellars, which produces a limited release Napa Cabernet. He is involved with a number of restaurants, including the newly opened "The Rooster" restaurant in Santa Monica. He was the General Manager of the Broadway Deli and Wine Bar in Santa Monica, California, and handled the Wine Program there as well. He works as a consultant, selecting wines for private cellars and restaurant wine lists. Marc is a member and cellarmaster of the Hollywood Chapter of the International Wine & Food Society, where he maintains the groups' cellar as well as the planning of events pairing wine and food. His past experiences have included distribution, sales and marketing for over 60 small boutique family owned wineries, as well as owning his own restaurant.

Marvin Zeidler of Los Angeles, California, is a partner and he CFO of FOODCO in Santa Monica, California, and the general partner of Cora's, Brentwood Restaurant, The Rooster and Capo Ristorante. He was founder and general partner of Citrus Restaurant and was President and CEO of Zeidler & Zeidler Ltd., a chain of men's clothing stores. He is an active member and past chairman of the Wine & Food Society of Hollywood and served on the Executive Advisory Council of the School of Hotel and Restaurant Management at Cal Poly Pomona, among other organizations. He is also the sponsor and adviser to Zeidler Cafe at the Skirbal Cultural Center.