

2009 CENTRAL COAST WINE COMPETITION JUDGES

AMY ALBERT is a senior associate editor at *Bon Appetit* and bonappetit.com. She writes the monthly “Tasting,” “At the Market,” and “Prep School” columns for the magazine, and covers artisan-made ingredients, seasonal produce, kitchen design, and cooking technique, and writes for the magazine’s website, bonappetit.com.

Before that, she spent almost ten years as an editor at Fine Cooking magazine. Amy has photographed, written, and edited stories on myriad aspects of wine, harvest and the winemaking process, and artisanal food crafting and growing, as well as cooking and kitchen design.

Amy has given wine and cheese pairing seminars at The Boston Wine Expo, the Nantucket Food & Wine Festival, the Lake Tahoe Food & Wine Festival, and the Dallas Wine & Food Festival. She has worked as a winemaking blending consultant, and has passed the Level One Master Sommelier exam. She has judged several competitions in addition to CCWC, including The Dallas Morning News Wine Competition, the Los Angeles International Wine & Spirits Competition, the American Cheese Society Competition and the American Cheesemaker Awards.

Fluent in French, Amy has served as a press liaison at SOPEXA/Food & Wines from France. She also worked years in top restaurants with a focus on staff training to make wine easier to describe and to pair with food.

Amy graduated from the University of Pennsylvania with honors in art history. Off the clock, she loves to surf, cook, sing and play guitar, read, hike, and practice yoga.

WILLIAM CARTER Executive Chef and Director of Food and Beverage at the Playboy Mansion in Los Angeles, California, has been creating extraordinary food and wine offerings for Hugh Hefner’s Playboy Mansion parties for over 23 years. His passion for pairing food flavors with wines, both unique varietals as well as the classics, is paramount to the guests’ enjoyment at the Playboy Mansion. To foster the food/wine relationship, Chef Carter serves as a professional judge at wine competitions throughout California. Additionally, Chef Carter is a recurring featured guest on numerous radio shows syndicated nationwide describing and promoting California wines and foods.

MICHAEL CERVIN is a freelance wine writer with three wine columns. Publications include Decanter, Wine Enthusiast, Wine & Spirits, Westways, Santa Barbara Magazine and many others. He is also the restaurant critic for the Santa Barbara News-Press and frequent wine judge throughout California.

LAURIE DANIEL A resident of the Santa Cruz Mountains, Laurie Daniel has been a journalist for 30 years. Although she grew up in wine-deprived surroundings in the Midwest, she quickly developed an interest in wine after she moved to California. Her weekly wine column is published in the San Jose Mercury News and the San Luis Obispo Tribune, and her work has appeared in magazines such as Food & Wine, Wine Country Living, Wines & Vines, Drinks and the Wine Enthusiast. She’s also a regular correspondent for the Appellation America Web site and a frequent judge at wine competitions.

TRACI DUTTON is the beverage manager and sommelier for The Culinary Institute of America at Greystone, located in Napa Valley, CA. Ms. Dutton's responsibilities include the selection and purchasing of wine, inventory control, wine list development, menuing, food and wine pairings, and staff training for all components of the CIA Greystone campus, including the Wine Spectator Greystone Restaurant, the Professional Wine Studies Program, and Special Events.

Traci started her tenure with The Culinary Institute of America at Greystone in 1998, as beverage manager and sommelier for the college's Wine Spectator Greystone Restaurant, where her all-California wine lists and imaginative Flights of Fancy have won her numerous awards, the most recent being presented by the National Restaurant Association for "America's Best Wine Lists."

In addition to her work at The Culinary Institute of America, Traci has judged the Dallas Morning News New Wine Competition and the Los Angeles Country Fair Wines of the World Competition, two of the largest wine competitions in the country. She has spoken on the marketing of wine at the University of California at Davis, Sonoma State University, and the Wine Industry Financial Symposium. Her wine and beer writing has appeared in Kitchen & Cook, Wine Country Magazine and the St. Helena Star.

Traci's special interest is in finding vintners who create "labors of love" that civilize our daily lives.

BOB FOSTER Assistant Editor of the California Grapevine wine newsletter, Bob Foster has been a wine judge for over 25 years in California, Iowa, Missouri, Virginia and even Baja California. He is the Director of both the Mid-American Wine Competition (held in Iowa and open only to the wines of the Midwest) and the Temecula Valley Wine Competition. Bob is also a retired prosecutor, retiring after 33 years of service with the California Attorney General's Office. During his career he twice argued (and won) cases at the Supreme Court of the United States.

LISA GRANIK, MW was a practicing lawyer and law professor until she realized she had arrived in the right station to change career trains. Since entering the wine trade she has worked as a consultant for wineries, importers, wine shops and restaurants. In 2006 became one of only 275 Masters of Wine in the world.

Lisa currently works in New York as Director of Fine Wine Initiatives for Empire Merchants of the Charmer-Sunbelt Group. A dynamic teacher, she is widely known in New York City for her advanced tasting classes, as well as for her work as instructor for the Wine and Spirit Education Trust at the International Wine Center. On the Board of Advisors of the upcoming Fizz Fest: Independent Champagne and Sparkling Wine Conference, she frequently serves as judge in international wine competitions, and writes about wine for publications such as the New York Times, World of Fine Wine, and the Haute Life Press. Other written work also includes serving as the technical editor of the Professional Wine Reference (2006), and as contributor to 1001 Wines You Must Try before You Die (2008).

Lisa graduated from Georgetown University, with a joint degree in law and foreign service, and received a doctorate from Yale Law School. She was a Fulbright Scholar at Moscow State University and the Institute of State and Law in Tbilisi, Georgia. Lisa is recipient of numerous fellowships and awards, the most recent being the 2008 Thomas

Jefferson Award, conferred by the Pennsylvania Academy of Fine Arts, honoring remarkable women in the wine industry. But perhaps her greatest claim to fame is having more letters after her name than in her name.

CHRIS MACIAS, formerly The Sacramento Bee's pop music critic, is the new food and wine writer. Macias has been a food and wine enthusiast for over a decade, and is stoked to be on this new beat. For the past several months he has been the wine understudy of Mike Dunne, who has retired. Macias will continue writing his twice-monthly reviews of area tasting rooms, the Liquid Assets column and general news and feature stories on food and wine. He's succeeded Dunne as the author of the Sacramento Bee's Appetizers blog:

TIM MCNALLY's curiosity about wine began 35 years ago, and he has been learning every day ever since.

Tim grew up in Dallas, graduated from Jesuit College Preparatory School, majored in Journalism at the University of North Texas, and has worked in the corporate world in marketing, community relations, association management and expansion, as well as Industrial development. He moved to Louisiana, then to New Orleans, right after college, focusing his career as a writer, creative provider, manager, and account service executive for marketing agencies. In 1986, he opened his own complete-service marketing consulting company, IDEAS of New Orleans, Inc.

Tim regularly lectures and does wine appreciation instruction at various locations, including the Auburn, Alabama University School of Hotel and Restaurant Management. As a member and officer for a number of wine appreciation and fine dining organizations, including the international Chaine de Rotisseur and the allied wine society, the Ordre of the Mondiale, Tim is responsible for creating and staging events featuring fine cuisine and great wines.

He is the wine columnist for CityBusiness Northshore monthly publication, host of the weekly two-hour Wine Show on WGSO 990 AM, and moderator and is a contributing editor of www.neworleans.com FoodFest Wine pages and Wine Forum, as well as serves the New Orleans hospitality industry as a restaurant Wine and Beverage Consultant. Through it all, Tim is enjoying sharing his passion for wine.

BILL SMART Director of Communications at Dry Creek Vineyard, Bill is responsible for the execution and implementation of the winery's public relations and marketing communication programs.

With 10 years of experience in marketing, public relations and sales, Bill is an integral part of Dry Creek Vineyard. Early in his career, Bill worked for several large advertising agencies specializing in the wine industry. Armed with business savvy and a passion for the wine industry, Bill took a job at Pine Ridge Winery in Napa Valley for a brief stint in their tasting. Not long after joining Pine Ridge, Bill was hired at St. Super Vineyards and Winery in Rutherford. In his role as Marketing Coordinator, Bill learned the ropes from some of the brightest minds in the wine industry.

In January 2005, Bill joined Dry Creek Vineyard. The combination of his enthusiasm for the wine business and solid background in public relations and marketing make Bill one of the most sought after representatives of this Sonoma County winery.

When he's not working for Dry Creek Vineyard, Bill can be found on the golf course in the summer or on the ski slopes during the winter. Along with his wife, Danielle, he enjoys cooking meals and watching movies. A resident of Healdsburg, CA, Bill is right at home in the wine country and enjoys all aspects of his life.

JOE HART a former social studies and science teacher Joe was one of the first on the wine scene in the Temecula Valley. As CEO of Hart Winery, which released their first vintages in 1980, Joe has paved the way for many other xenophiles since the 1970's when he first planted his vineyard specializing in Mediterranean varietals. An active board member of the Temecula Valley Grape grower's Association and a regular judge at numerous international wine competitions, Joe has fruitfully transformed his passion for wine into a successful family business.

JANE GARVEY provides wine tasting notes, suggests food pairings and discusses the countries and cultures that produce the wines featured in her monthly column in "Connect With Wine," the newsletter for the Atlanta Wine School. Garvey also conducts a variety of wine classes for the Atlanta Wine School, focused on the pairing of wines with food. One of her most popular is "Wine with Chocolate," for example. Launched in 2004, the Atlanta Wine School enrolled 750 students for wine appreciation courses during its first season of operation. Today, its annual enrollments number in the thousands. AWS is the only wine institution in Atlanta providing multiple locations with multiple instructors and multiple learning levels for consumers and trade, and teaches the certification courses for the Society of Wine Educators.

A nationally recognized wine writer, Garvey has been writing about wine, travel and the cultures that produce this noble beverage since 1992, when she wrote weekly columns for *The Atlanta Journal-Constitution*. She has also written about wine for *The Wine Report* and *Grape Anticipation* magazine. Garvey is also an ongoing contributor to *Gayot.com* for restaurant reviews, *Midtown* magazine and *Georgia* magazine. Fluent in Spanish, Garvey holds AB, MA and Ph.D. degrees from the University of Georgia, and was a Fulbright Fellow to Spain, where the love of wine began.

MIKE STEPANOVICH based in Bakersfield, Mike Stepanovich has been writing his wine column, "Life is a Cabernet," since 1985, and judging wines since 1987. As an avid wine collector, Mr. Stepanovich also teaches wine history and wine appreciation classes for California State University, Northridge, and California State University, Bakersfield. "Life is a Cabernet" first appeared in the pages of *The Bakersfield Californian*, where it ran continuously until 1998. In 1986, "Life is a Cabernet" was syndicated by Columbia Features, and appeared as a regular feature in various newspapers around the nation until 1992, when Columbia Features closed. In 1997 his column began appearing in *Bakersfield Magazine*, for which Mr. Stepanovich also reviews restaurants.

WILFRED WONG Cellar master for Beverages & more! is a 35 year veteran of the wine industry. In his current role at BevMo, Wong is responsible for the overall product content of the chain as well as writer of the company's monthly newsletters. Working under the direction of Executive Vice-President David Richards, Wilfred maintains the ever changing information of the 4,000+ wine skus offered by this 82-store California retail beverage chain. In addition to this day job, Wilfred writes regular columns in *Vineyard & Winery Management Magazine* and *Beverage Industry News*.

SIGNE ZOLLER has created a name for herself, not only because she is a female winemaker in a predominantly male trade, but also because her innovation and drive have established her as one of the notable winemakers in California. Sought after as a wine competition judge and guest lecturer, Signe also finds time to contribute her community serving as past president of the American Society for Enology and Viticulture, a past president of the Paso Robles Vintners and Growers Association, and as a previous board member of the Santa Barbara County Vintners Association and the Central Coast Winegrowers Association. Her extensive knowledge of winemaking started at Kendall-Jackson winery in the 80's when it was only a six-man operation. From there Signe moved on to lead the winemaking at Meridian Vineyard with founding winemaker Chuck Ortman.