



CIA SOMMELIER SUMMIT

April 24 – 26, 2016 | Napa Valley, CA

PRESENTERS

Jason Alexander, *Restaurant and Wine Director, The Progress and State Bird Provisions*

Jason has nearly 15 years of wine knowledge and experience, which he brings as Wine Director at The Progress and as an instructor at the San Francisco Wine Center. He has traveled extensively in the world's classic wine regions buying, tasting and studying. Jason received his bachelor's degree at the University of California at Santa Barbara and went on to study poetry at San Francisco State University. During this time he worked with famed chef Paul Bertolli at Oliveto restaurant in Oakland, and discovered his true calling. Jason began his career as sommelier at Restaurant Gary Danko in San Francisco. In concert with esteemed sommelier Christie Dufault, he helped create one of the most extensive wine programs in the world. Jason continued his wine career as the opening wine director at Cyrus Restaurant in Healdsburg, CA, one of just five restaurants to receive a four-star rating by *San Francisco Chronicle* food critic Michael Bauer and recognized by Michelin with a prestigious two star rating. In 2006, Jason returned to Restaurant Gary Danko as the Wine Director. Then in late 2007, Jason accepted an offer to become the Vice President of Wine Acquisitions at Vintrust Wine Management. In March 2009, Jason resigned from his position at Vintrust and accepted an offer from Meteor Vineyard as their General Manager. Here he leveraged national connections to establish Meteor Vineyard as one of Napa Valley's most promising upcoming stars. Jason is an avid fan of the arts and is often found in the evenings at the theater. *Contact: gm@theprogress-sf.com*

Gillian Ballance, MS, *Luxury Prestige Manager and Educator, Treasury Wine Estates*

Gillian Ballance, MS has spent 20 years working the best restaurants and resorts in the US. Gillian began her career at Windows on the World Restaurant, working under Kevin Zraly and Andrea Robinson. Her career includes opening up Cello in NYC, Wine and Beverage Director at Bacara Resort in Santa Barbara, Plumpjack Group's Wine Director, Wine Consultant and Sommelier for Bottega Restaura, and Wine Director at Cavallo Point. Gillian has been featured in numerous publications like Wine Spectator, Food & Wine magazine, and an abundance of Trade publications. In 2012, she passed the esteemed Master sommelier Diploma Exam, representing one of 21 women in the world. She is also the recipient of the diploma in Wines & spirits from the British Wine and Spirits Education Trust. She also has a BFA from New York University. *Contact: gillian.ballance@yahoo.com*

Robert Bath, MS, *Professor – Wine and Beverage Studies, The Culinary Institute of America*

A third generation Northern Californian, Bob became one of the first 25 Americans to pass the Master Sommelier exam in 1993. Over the last 30 years, he has worked in virtually every aspect of the hospitality and wine industries, including managing several "Wine Spectator Grand Award" Restaurants, directing National Sales for Shafer Vineyards, as well as, starting two companies; Robert Bath Imports and Robert Bath MS Consulting and Wine Education. His consulting clients include The French Laundry, Taj Hotels, Crystal Cruise Lines and over twenty five high profile, artisan California wineries. Bob is currently a professor at The Culinary Institute of America at Greystone, where he teaches a variety of wine and beverage programs including the ground breaking Accelerated Wine and Beverage Program. Bob's articles on wine have appeared in *Sante* and *The SOMM Journal*, and he is a frequent judge at wine competitions and speaker at wine festivals around the world. *Contact: r_bath@culinary.edu*

Scott Beattie, *Beverage Director, Meadowood Estate Events*

Scott Beattie is most known for his wine country cocktails focusing on local and seasonal ingredients. Prior to becoming the Beverage Director for Meadowood Estate Events, Scott managed the bar program at Goose & Gander in St. Helena, CA, and the bar quickly became one of wine country's best cocktail programs under his tutelage. He has consulted for programs across the country, and he developed and led the cocktail program at Healdsburg's Cyrus Restaurant. He is also well-known for his book *Artisanal Cocktails: Drinks Inspired by the Seasons from the Bar at Cyrus*. *Contact: scott.c.beattie@gmail.com*

Ian Becker, *Wine Director, Arlequin Wine Merchant and Absinthe Brasserie & Bar*

Ian Becker is a Cincinnati transplant who developed a love of wine while working in restaurants during college. After graduating from the University of Cincinnati with a degree in Journalism, he moved to the Bay Area in 2001 and began sports writing for the Napa Valley Register. Surrounded by hundreds of wineries and top restaurants, he soon discovered his inner oenophile and shifted careers to follow his true passion. After working in Bay Area restaurants for three years, he joined the Arlequin Wine Merchant team in 2005. As Wine Director, Ian is responsible for cultivating the award-winning wine program at Absinthe and Arlequin Wine Merchant, and works closely with Executive Chef Adam Keough and Sommelier Gretchen Buck to craft a selection that complements the French-influenced menu. Ian also co-founded San Francisco Natural Wine Week, which aims to raise awareness of the natural wine movement by showcasing well known and boutique producers of natural wines from around the world. He lives in San Francisco and loves the outdoors, cooking dinner at home with friends, basketball, reading, and film. *Contact: ian@arlequinwine.com*

Sarah Cahn Bennett, *Co-Owner and General Manager of Navarro Vineyards*

Sarah Cahn Bennett is co-owner and General Manager of Navarro Vineyards, and she grew up on the family farm in Mendocino County's Anderson Valley. Sarah has a B.S. in Business Administration from Saint Mary's College in Moraga, and in 2006, she received her M.S. in Viticulture and Enology from the University of California, Davis. Her master's thesis was on the phenolic profile of Anderson Valley Pinot Noir. After gaining winery experience in New Zealand, Sarah returned to the Anderson Valley and is working full time with her parents Ted Bennett and Deborah Cahn, as well as her brother, Aaron Cahn Bennett. In 2012, Sarah opened Pennyroyal Farm. Pennyroyal makes farmstead fresh and aged cheeses from the resident goat and sheep. In the Fall of 2015, Pennyroyal released its first Pinot Noir and Sauvignon Blanc from estate grapes, and in March 2016 Pennyroyal Farm opened its tasting room in Boonville, CA. *Contact: sarahcb@hotmail.com*

Thomas Bensele '76, *Managing Director, The Culinary Institute of America, California*

Tom Bensele is the Managing Director of the CIA's California Campus, where he oversees the short and long-term operational effectiveness of all aspects of both California locations: Greystone and Copia. Tom has extensive experience in the food industry through his previous operational and executive management positions with La Boulange, Verve Hospitality Group, Left Bank Restaurant Group, and Wolfgang Puck Worldwide. A proponent of the sustainable food movement, he has been a member of the Marin Agricultural Land Trust, Slow Food USA, and Edible Schoolyard Program. He is currently on the Board of Directors of Visit Napa Valley and the UC Davis Food Science and Technology Board, Robert Mondavi Institute for Wine and Food Science. *Contact: T_Bensele@culinary.edu*

Rob Bigelow, MS, *Senior Director – Wine Education, Ste. Michelle Wine Estates*

Rob Bigelow joined Chateau Ste. Michelle in 2013 in a newly-created role, in which he develops comprehensive programs to educate staff, trade and consumers about the distinctive wine estates featured in Ste. Michelle's domestic and imported wine portfolio. Bigelow holds the coveted title of Master Sommelier, which he was awarded in 2002 as the 50th American recipient and the seventh American to pass

all three parts of the rigorous exam on the first attempt. He is a member of the board of directors for the Court of Master Sommeliers and served as its education chair in 2011. He most recently was the director of food and beverage for ARIA Resort & Casino. He opened Aria as the director of wine and maintained those duties after being promoted to food and beverage director. As wine director, he was responsible for the resort's entire wine program, overseeing 16 sommeliers as well as wine sales and service for all restaurants, bars, catering facilities, buffets, banquets and room-service. Prior to that, Bigelow held wine education and fine wine sales director positions with a large Nevada distributor and was responsible for overseeing the wine sales and distribution efforts for the state. He also was the wine director for Bellagio Resort and Casino here he was responsible for the hotel's entire wine program, one of the largest and most successful in the world, overseeing 18 sommeliers as well as wine sales and service in 32 restaurants, bars, lounges, catering, banquets and room-service. During his time at Bellagio, he also served as adjunct professor in the Food & Beverage program at the University of Nevada, Las Vegas. Bigelow was recognized as the *Sante Magazine* Wine Professional of the Year in 2007. *Contact: robert.bigelow@smwe.com*

Geralyn Brostrom, CWE, IWP, VIA, Co-Founder and Education Director, Italian Wine Central

Geralyn Brostrom is an Italian Wine Expert and is co-founder and education director of the Italian Wine Central (IWC) website, a central network for wine professionals wanting to learn and teach about Italian wines. Prior to starting IWC, she was Vice President of education for The Winebow Group. A 25-year veteran of the wine industry, she has held positions in multiple channels: winery, import, distribution, retail, and the non-profit wine education sector. As a published author her book titles include *Into Italian Wine* and *The Business of Wine*, which was nominated for the Gourmand World Cookbook Awards. She is an instructor in the Wine Business program at Sonoma State University in California and the Wine Studies program at The Culinary Institute of America at Greystone. Geralyn holds a BS in Management and an MBA in Marketing and is a dual citizen of the United States and the Italian Republic. Her professional wine credentials include the Vinitaly International Academy (VIA) Italian Wine Expert, the Italian Wine Professional (IWP), the Certified Wine Educator (CWE) from SWE and the Level III Award in Wines and Spirits, with distinction, from the WSET. *Contact: geralyn@italianwinecentral.com*

John Buechsenstein, Visiting Instructor, Wine and Beverage Studies, The Culinary Institute of America at Greystone

John Buechsenstein has been a winemaker and wine educator in California for many years. Most recently, he was COO of Sauvignon Republic Cellars, which specializes in Sauvignon Blanc from around the world. In addition, John has made award-winning wines at Fife Vineyards and McDowell Valley Vineyards. He is a noted educator, teaching at the CIA at Greystone and UC Davis Extension, where he has lectured on wine sensory evaluation for more than 30 years. John is a past president of the American Society for Enology and Viticulture, a charter member of the Society of Wine Educators, and a wine judge throughout North America. His many publication credits include co-authoring the Standardized System of Wine Aroma Terminology, known as the Wine Aroma Wheel. *Contact: johnb@pacific.net*

Suzanne Chambers, President, Chambers & Chambers Wine Merchants California/Hawaii

A native of California and the daughter of a commercial pilot with a passion for wine, Suzanne developed an appreciation for all things vinous and travel at an early age. In the mid-1960s, Suzanne's father and co-founder of Chambers & Chambers Wine Merchants, Jack Chambers, began flying to France regularly, frequently visiting Burgundy. Suzanne spent a year abroad in France during this time and began a partnership with her father shortly thereafter. What started as a passion for Burgundy and the establishment of a small portfolio of producers in 1973 has grown to include some of the greatest estates from Australia, California, France, Germany, Italy, New Zealand, Oregon, Portugal, South America, Spain, Washington, and beyond. Suzanne is involved in W.P.O. (World Presidents' Organization), the Napa Valley Land

Conservancy, RoomToRead.org, and BarnRaiser. Suzanne lives in St. Helena, California with her husband of 25 years, Larry Turley, of Turley Wine Cellars. *Contact: s_chambers@chamberswine.com*

Gilles de Chambure, MS, President, Alejandro Bulgheroni Estate Napa Valley

Born in Paris to a fine wine family, Gilles de Chambure was introduced to wine at any early age by family members who owned Clos des Lambrays in Burgundy. Initially, Gilles was drawn to a career on Wall Street, where he worked with Lazard Freres and Morgan Stanley. Upon leaving Wall Street, he traveled to Uruguay, where his sister —partner in a restaurant with Chef Francis Mallmann— asked Gilles to create the wine list, and Gilles' career in wine began. Following a period as a négociant, Gilles played a role in developing Argentina's first appellation, Luján de Cuyo, and became an ambassador for the Argentinian wine industry. During this time, Robert Mondavi convinced Gilles to move to Napa Valley, where he has lived for the past 20 years. At Mondavi, he became the 100th Master Sommelier and was inducted into the order of Hospitaller de Pomerol by Michel Rolland. Gilles went on to work with Bill Harlan at Meadowood and The Napa Valley Reserve as Director of Wine Education. He then opened an international consulting practice and now joins Alejandro as President of Alejandro Bulgheroni Estate. *Contact: Gillesdechambure@gmail.com*

William Costello, MS, Wine Director, Mandarin Oriental, Las Vegas

William Costello oversees the wine program for Mandarin Oriental, Las Vegas. His scope encompasses the Forbes Five Star fine-dining TWIST by Pierre Gagnaire, MOzen Bistro, Mandarin Bar, the hotel's Pool Café, In-Room Dining, as well as the banquet catering and conference services selections. Will has climbed three of the highest mountain summits on earth and enjoys weekends barbecuing with friends and staying home with his family. *Contact: will.b.costello@gmail.com*

Levi Dalton, Host, I'll Drink To That! / Wine Editor, Eater NY

Levi Dalton has had a long career working as a sommelier in some of the most distinguished and acclaimed dining rooms in America. He has served wine to guests of Restaurant Daniel, Masa, and Alto, all in Manhattan. Levi has also contributed articles on wine themes to publications such as *The Art of Eating*, *Wine & Spirits* magazine, *Bon Appetit* online, and others. Today, he is the host of the I'll Drink to That! Talking Wine with Levi Dalton podcast and the Wine Editor of Eater NY. *Contact: leviopenswine@gmail.com*

Christie Dufault, Associate Professor, Wine and Beverage Studies, The Culinary Institute of America at Greystone

A San Francisco based sommelier and wine educator, Christie is a member of the faculty at The Culinary Institute of America at Greystone in the Napa Valley, where she has been an instructor for 11 years. Previously, Christie worked as the wine director for some of the Nation's finest restaurants including Gary Danko in San Francisco, where she was featured on the Food Network and earned the Grand Award from the Wine Spectator. As the head sommelier at Quince, Christie was awarded "Best Wine Director 2007" by *San Francisco Magazine*. In 2009, Christie helped open RN74 in San Francisco, a Michael Mina restaurant. She is a guest lecturer at the San Francisco Wine School and a regular contributor to the publication SOMM Journal. In 2012 Christie co-authored a cookbook, *Two in the Kitchen*, with her husband, writer Jordan Mackay. *Contact: C_Dufault@culinary.edu*

Stephen Durfee, CHE, Professor – Baking & Pastry Arts, The Culinary Institute of America at Greystone at Greystone

Prior to joining the CIA in 2000, Chef Durfee was most recently executive pastry chef of the French Laundry in Yountville, CA. Chef Durfee worked for more than five years at the renowned restaurant, rotating through various kitchen stations until he took charge of the pastry department. While at the French Laundry, he won the 1998 James Beard Award for Pastry Chef of the Year and was named one of the 10 Best Pastry Chefs in

America in 1999 by Pastry Art & Design and Chocolatier magazines. After graduating from the Peter Kump's New York Cooking School, Stephen traveled to France to apprentice in restaurants in Chambéry and Paris. In 1994, he returned to the US and joined the opening team of the French Laundry. He has also worked as pastry chef at Charles Nob Hill in San Francisco and at the Wheatleigh Hotel in Lenox, MA. Selected as one of three members of the 2013 U.S. Pastry Team, Stephen competed at the 2013 Coupe Du Monde de la Pâtisserie in Lyon, France, and has participated in multiple individual and team competitions, earning top honors in dessert tastings and chocolate centerpieces. *Contact: S_Durfee@culinary.edu*

Traci Dutton, Manager – Public Wine and Beverage Education, The Culinary Institute of America

Traci Dutton is a sommelier and wine judge with more than 30 years of experience in the beverage industry. She is currently the Manager of Public Wine and Beverage Studies at the CIA at Greystone, where she runs consumer wine courses, including boot camps, weekend wine classes, and community and industry tastings. She joined the CIA in 1998 as Beverage Manager and Sommelier for the college's Wine Spectator Greystone Restaurant. She has worked in high-end establishments such as Montrachet, The Striped Bass, and 231 Ellsworth, and has served luminaries as varied as Oprah Winfrey, Kevin Bacon, and Chef Paul Bocuse. Her writing on wines and beverages has appeared in *The SOMM Journal*, *Kitchen & Cook*, *St. Helena Star*, *iSanté.com*, and many other publications. In 2011, she was named one of the top wine country sommeliers by *The Tasting Panel* magazine. *Contact: T_Dutton@culinary.edu*

Mark Erickson '77, CMC, Provost, The Culinary Institute of America

In his role as Provost of The Culinary Institute of America, Mark Erickson oversees all aspects of the college's culinary programs including education, faculty, curriculum, governance, academic support functions, academic research, accreditation, assessment, branch campuses, food and beverage operations, and continuing education. Mark is a frequent presenter at various industry events and conferences, where he shares unique perspectives of the global food industry, drawing from both academic and practical experiences. An honors graduate of the CIA class of 1977, Mark was director of culinary education at the Hyde Park campus from 1988 to 1990. Mark was a member of the gold medal-winning United States Culinary Olympic Teams in 1980, 1984, and 1988, and part of the US team that won the 1985 Culinary World Cup. He earned "Crystal Chef" honors by having the highest score in the ten-day Certified Master Chef examination administered by the American Culinary Federation in 1985. Mark holds a BS degree in Restaurant & Hotel Management from the University of New Haven and a MBA from Marist College in Poughkeepsie, NY. *Contact: M_Ericks@culinary.edu*

Tomas Estes, Tequila Ambassador to Europe, Tequila Ocho

Tomas Estes has opened 17 restaurant bars in six countries, notably in Europe. He has been recognized by the C.N.I.T. [The Mexican National Tequila Chamber] as their ambassador to Europe. He is the founder of Tequila Ocho. He has written articles on agave spirits for spirits and consumer magazines and published "The Tequila Ambassador" in 2012. *Contact: tomastequila1@yahoo.com*

Doug Frost, MS, MW, Chief Engagement Officer, Full Circle Wine Solutions

Doug Frost is a Kansas City author who is one of only four people in the world to have achieved the remarkable distinctions of Master Sommelier and Master of Wine. He has written three books: *Uncorking Wine* (1996), *On Wine* (2001), and the *Far From Ordinary Spanish Wine Buying Guide* in its third edition (2011); is the global wine and spirits consultant for United Airlines; and writes about wine and spirits for many publications. Mr. Frost is the director of the Jefferson Cup Invitational Wine Competition, the Mid-American Wine Competition, the Washington Cup Spirits Competition, the host of the Emmy Award winning PBS-TV show *FermentNation*, and is a founding partner of Beverage Alcohol Resource, an educational and consulting company whose other partners include Dale DeGroff, Steve Olson, Paul Pacult and David Wondrich. *Contact: winedog@att.net*

Tim Gaiser, MS, *Visiting Instructor, The Culinary Institute of America at Greystone*

Tim Gaiser is a nationally renowned wine expert and Master Sommelier. From 2003 to 2011, he served as the Education Chair and the Education Director for the Court of Master Sommeliers, Americas. Tim is a visiting instructor for the Rudd Center for Professional Wine Studies at The Culinary Institute of America at Greystone in Napa Valley. Tim has experience in all phases of the wine industry —online, wholesale, retail, winery, and restaurant - including stints at Heitz Wine Cellars in the Napa Valley and Bix and Cypress Club restaurants in San Francisco. He has developed wine education programs for restaurants, winery schools and wine distributors; and taught classes on wine and spirits at every level of education. Prior to developing his wine expertise, Tim received an M.A. in Classical Music from the University of Michigan. He played classical trumpet as a freelance professional and as an extra with the San Francisco Opera. *Contact: tgaiser@earthlink.net*

Evan Goldstein, MS, *President and Chief Education Officer, Full Circle Wine Solutions*

Evan Goldstein is one of the nation's most prolific food and wine industry veterans. In 2008, he joined Full Circle Wine Solutions, Inc., a global wine and spirits education company, as President and Chief Education Officer to create tailored experiences that help clients grow brand loyalty and business profits. Evan's food and wine career started in the renowned kitchens of Paris and California. In 1984, he joined his mother, Chef and Author Joyce Goldstein, in opening the celebrated San Francisco restaurant Square One. In 1987, he became the eighth American and youngest ever at the time to pass the prestigious Master Sommelier examination. Since 1990, Evan has created wine education programs and service hospitality schools with Seagram Chateau & Estates Wines Company, Diageo, Allied Domecq, and most recently, as the Vice President of Global Wine & Brand Education at Beam Wine Estates. In addition, Evan continues to train and examine candidates for the Court of Master Sommeliers as a Founding Board member. Evan is the author of *Five Star Service: Your Guide to Hospitality Excellence* and the critically acclaimed books, *Perfect Pairings: A Master Sommelier's Practical Advice for Partnering Wine with Food* and its sequel, *Daring Pairings: A Master Sommelier Matches Distinctive Wines with Recipes from His Favorite Chefs*. In addition, he co-authored numerous books with his mother, Joyce Goldstein, including *Wine and Food Pairing in the Williams Sonoma Lifestyles Series*. His latest literary undertaking, an essential guide to the wines of South America, was released in September 2014. Evan is a regular editorial contributor to *America's Sommelier Journal*, a contributing editor for *Wine & Dine* and *Indulgence* magazines in Singapore, is the American wine correspondent for *Wine Review*, South Korea's leading wine and food magazine, and is a recurring guest wine expert on NBC's syndicated television show "In Wine Country." He also makes regular guest appearances on the top-rated "Ronn Owens' Show" on KGO Radio, and on Saturday morning television's KPIX "Eyewitness News", both in San Francisco, and on the nationally syndicated Martha Stewart Radio, hosted by Sirius. *Contact: evan@fullcirclewinesolutions.com*

Lucia Gonzales, *West Coast Juez, Del Maguey Single Village Mezcal*

Lucia Gonzales has been working in the bar and restaurant industry for over 20 years. She has worked at bars around the Bay Area for the last 10 years, most recently on the opening team of Prizefighter in Emeryville. Lucia is a graduate of the Beverage Alcohol Resource program in New York and for the last three years has worked as a spirits educator traveling the country leading trainings for members of the trade, consumers and organizations. She is currently the West Coast Juez for Del Maguey Single Village Mezcal and works to educate people on the culture, history and production of artisanal agave spirits.

Jim Gordon, *Editor, Wines & Vines*

Jim Gordon has been covering wine and the wine business as an editor and writer for 30 years. He has been the Editor of *Wines & Vines* magazine since 2006, and is responsible for the editorial content of the monthly trade magazine founded in 1919 and its related digital publications and conferences. Since 2014, he has

been a contributing editor for *Wine Enthusiast* magazine, for which he reviews California wines and reports on various California wine regions. He also directs content for the annual Symposium for Professional Wine Writers at Meadowood Napa Valley, recruiting top writers and critics like Robert M. Parker Jr. and Jancis Robinson to mentor their colleagues. Dorling Kindersley (DK Books) of London published his first book as editor in chief, *Opus Vino*, in 2010, when was chosen a finalist in the James Beard Awards. The second book for DK, *1000 Great Everyday Wines*, followed in 2011. Jim was managing editor of *Wine Spectator* magazine from 1987 to 1999 in San Francisco and New York. In 2002, he was co-creator and managing editor of the long-running “Wine Country Living TV” series for NBC station KNTV in San Jose/San Francisco. *Contact: jimgordon.wine@gmail.com*

Randall Graham, President, Bonny Doon Vineyard

Randall Graham has been a tireless champion of the grapes of the Rhône since the inaugural vintage of Le Cigare Volant. In 1989, Randall appeared on the cover of the *Wine Spectator*, clad in blue polyester, as “The Rhône Ranger.” In 1991, Randall was inducted into the *Who’s Who of Cooking in America* by Cook’s. In 1994, Graham was proclaimed Wine and Spirits Professional of the Year by the James Beard Foundation. He published as the award-winning book, “Been Doon So Long: A Randall Graham Vinthology” in 2009. In 2010, The Culinary Institute of America inducted him into the Vintners Hall of Fame. He lives in Santa Cruz with his muse Chinshu, their daughter, Amélie and his thesaurus. *Contact: sarar@bonnydoonvineyard.com*

Peter Granoff, MS, Owner/Partner, Ferry Plaza Wine Merchant and Oxbow Cheese & Wine Merchant

In 1991, Peter Granoff was the 13th American to earn the coveted title Master Sommelier, and is one of the 16 Americans to date that have earned the Krug Champagne Cup by passing all three parts of the exam on the first attempt. He is active today as an examiner and lecturer for the Court of Master Sommeliers Introductory, Advanced and Masters level programs. In 1991, Peter also received the James Beard Foundation Sommelier of the year Award. In January of 1995, Peter and his brother-in-law Robert Olson, a software engineer, launched Virtual Vineyards, an ecommerce pioneer and the first US entity to sell wine on the Internet. Prior to Virtual Vineyards Peter spent 25 years in the hospitality industry as a food & beverage director, wine buyer, sommelier, bartender and waiter, including two years in the Burgundy region of France, and a year with a Relais & Chateaux hotel in Switzerland. He is active as a speaker, panelist, judge, and educator in numerous wine consumer and wine industry settings, and has presented at professional wine and e-commerce conferences at American universities such as Harvard, Wharton, Rhodes, and UC Berkeley, and as far away as Switzerland, France, Australia, New Zealand, and South Africa. Peter was previously an Adjunct Faculty member of The Culinary Institute of America’s Professional Wine Studies Program. Since 2003, Peter has been co-proprietor of Ferry Plaza Wine Merchant & Wine Bar in San Francisco’s acclaimed Ferry Building Marketplace. In January of 2008, Peter and his current business partners opened Oxbow Cheese & Wine Merchant in the now landmark Oxbow Public Market in downtown Napa, California. These businesses benefit from Peter’s accumulated business experience, down to earth perspective on wine, great sense of humor and thoroughly gray hair. *Contact: peter@petergranoff.com*

Gilian Handelman, Director of Education/Communications, Jackson Family Wines

Gilian Handelman began her career as a Sommelier in the Finger Lakes region of New York in 1987, and in 1988 moved to production, working seven harvests in Washington State and California. In 1996, she transitioned to education for Kendall-Jackson, where she created a national trade education program and trained the company’s sales force. In 2000, Gilian transitioned to a hybrid public relations and education position in 2000 for Paige Poulos Communications. Several years later, Gilian joined *Wine & Spirits Magazine* as Director of Marketing and Education, and in that position, she created their New Sommelier Poll and acclaimed Top 100 event. After enjoying a two-year retail stint at Paul Marcus Wines in Oakland from 2006-08, Gilian returned to Jackson Family Wines, where she currently directs wine education for sales, as well as winemaking. *Contact: gilian.handelman@mtnvys.com*

David Howell, PhD, Geologist

Dr. David Howell is a fellow in the American Association for the Advancement of Science and the Geological Society of America. For 30 years, Dr. Howell was a research geologist with the US Geological Survey and for five years a consulting professor at Stanford University. In 1990, Howell collaborated with Jonathan Swinchatt in the production of the video: *Earth Nectar, the wines of Napa Valley and the Earth from which they arise*. With that began a long-term relationship with many vintners. He has lead numerous field trips to Napa and other wine regions of California, and he also co-authored *The Winemaker's Dance: Exploring Terroir in the Napa Valley* (UC Press) with Swinchatt. He currently lives on a farm in New Hampshire www.dghowellfarm.com where he paints, raises chickens, consults with the Oakville Vintners Association in Napa Valley, and as a Trustee for the Brattleboro Museum and Art Center. He also conducts numerous wine tasting events. Dr. Howell received a PhD from UC Santa Barbara and has authored more than 150 scientific articles. *Contact: howellsinwalpole@gmail.com*

Courtney Humiston '11, Wine Director, Petit Crenn

A graduate of the inaugural class of AWBP, Courtney Humiston is also a Certified Sommelier. She has worked harvest in both winemaking and viticulture and has written about wine for *Decanter, The World of Fine Wine, Wine & Spirits, The San Francisco Chronicle* and many other publications. But her heart is on the floor; buying and serving good wines and being continually inspired by amazing chefs. Courtney was the wine director at Charlie Palmer's Dry Creek Kitchen for two years before opening Petit Crenn with Chef Dominique Crenn in June 2015 as the Wine Director and General Manager and joining Antoinette in the Claremont as the consulting Wine Director. *Contact: courtney@petitcrenn.com*

Jay James, MS, Director of Sales and Marketing, Chappellet Winery

Before joining Chappellet Winery, Jay James was a member of the executive team of Southern Wine & Spirits Nevada. Prior to that role, Jay was part of the opening team of the Bellagio Resort in Las Vegas as the Director of Wine. Bellagio was generating \$30 million in annual wine revenues when he departed and was recognized at the time as the most successful single hotel wine program in the world. Jay has been a featured speaker on multiple televised features, at numerous wine and food events and has appeared in a long list of national publications including *The Wall Street Journal, The New York Times, Forbes, Time Magazine, Restaurant Wine* and *The Wine Spectator*. Jay is a member of the Court of Master Sommeliers and is actively involved with the organization's education and examination efforts. He currently serves as Vice President of The Guild of Sommeliers Education Foundation. *Contact: jay@chappellet.com*

Rick Jones, Director of Winemaking-Product Innovation, Treasury Wine Estates

Rick Jones has worked for over 25 years with wine producers on four continents to introduce and perfect new production techniques such as reverse osmosis, micro-oxygenation and flash detente among others. He has a BS in Fermentation Science from the University of California, Davis, as well as an MS in Food Science. *Contact: rsjoneswine@gmail.com*

Dennis Kelly, MS, Co-Owner, Protégé

Dennis Kelly has more than 25 years of restaurant experience. As the Head Sommelier of The French Laundry from 2009-2015, he led one of the finest wine and spirits programs in the world. With a comprehensive collection including more than 2,500 selections, The French Laundry wine list earned the coveted *Wine Spectator* "Grand Award" in each year that he led the program. In 2010, *Wine & Spirits* called Dennis the "Best New Sommelier" and in 2012 he earned the Master Sommelier Diploma from the Court of Master Sommeliers. Dennis has been featured in *The World of Fine Wine, Wine Spectator, Wine & Spirits,* and *Art Culinaire*, and has written published articles for *The World of Fine Wine* and *Decanting Napa Valley*.

The Cookbook. In December of 2016, Dennis and his business partner, Chef Anthony Secviar, will launch a casual fine dining restaurant called Protégé in Palo Alto, California. *Contact: DennisKellyMS@gmail.com*

John Lancaster, Co-Proprietor, Skylark Wine Company

John Lancaster began his career in hospitality while obtaining his Business Administration degree at Washington State University. After college, continuing to work in the restaurant industry, John moved to San Francisco to pursue a career in wine. After being the Wine Director at the wildly eclectic Cypress Club, John became the Wine Director at Boulevard in 1996. Under his stewardship, Boulevard's wine list received the Best of Award of Excellence from *The Wine Spectator* every year starting in 1999. Also, Boulevard's wine list earned the coveted three-star designation from Fine Wine International, one of only 100 in the United States to earn their top designation. During his tenure at Boulevard, John has traveled extensively throughout the world's wine regions studying wine production. In 2002, John launched his own wine brand, Skylark Wine Company with long time Boulevard sommelier Robert Perkins. Their production is based in Sonoma, featuring top North Coast vineyards. Additionally, John is a professional wine judge and consultant. He resides in San Rafael with his wife and two daughters. *Contact: John@skylarkwine.com*

Jean Charles Le Bault de la Moriniere, Vigneron, Bonneau du Martray

Jean-Charles de la Mornière is an architect by training, yet he forsook his practice and returned to the family property in 1994 to run what is one of the leading white wine domaines in the Côte D'Or.

Ernst Loosen, Owner, Dr. Loosen

Celebrated German winemaker, Ernst Loosen, took over his family's 200-year-old estate in 1988 and quickly raised it into the upper echelon of world-class producers. Since then he has crusaded tirelessly to re-establish the grand reputation of Riesling – and German wine – around the world. In addition to the Dr. Loosen estate, he now has a joint venture Riesling project with Chateau Ste. Michelle, in Washington State, as well as a Pinot Noir partnership, J. Christopher Wines, in Oregon. *Contact: kirk.wille@drloosen.com*

Graeme MacDonald, Vineyard Manager/Winemaker, MACDONALD

Graeme MacDonald is a fourth generation Napa Valley grape-grower. In 1954, his great-grandparents planted the first vines since prohibition on their 15 acre property in Oakville. The grapes have been sold exclusively to the Robert Mondavi Winery since its inception. In the 1970's, his family and Robert Mondavi resurrected the historic To Kalon name. Today, for the first time in his family's 60 year stewardship, Graeme and his brother released an estate wine named MACDONALD. The grapes are sourced from their family's 40 and 60 year old vines, which are some of the oldest Cabernet Sauvignon plantings in the Napa Valley. Only the amount of wine that can be made with their own hands is produced. *Contact: graeme@macdonaldvineyards.com*

Lulu McAllister '12, Wine Director, Nopa, Liholiho Yacht Club, and Nopalito

Lulu McAllister's love of wine started when she attended the California Culinary Academy year-long program. Following the program, she majored in media studies at the University of San Francisco, and later moved to Austin, where she wrote about music for Performer Magazine and XLR8R. In 2010, though, she landed a part-time tasting room job at Bending Branch Winery in the Texas Hill Country, and pretty soon she was focusing more on wine than music. She decided to move back to California to study wine at The Culinary Institute of America at Greystone. Lulu started at Nopa as a hostess, and a year later was promoted to wine director. She now directs the wine programs for Nopa, Liholiho Yacht Club, and Nopalito. *Contact: mcallisterlulu@gmail.com*

Duggan McDonnell, *Master Blender, Campo de Encanto Pisco*

Duggan McDonnell is the author of *Drinking the Devil's Acre: a Love Letter from San Francisco & her Cocktails*, named the 'best cocktail book of the year' by the *Wall Street Journal*. A creative force within the Wine & Spirits Industry, McDonnell conceived and operated Cantina, a pioneer cocktail saloon dedicated to artisanal spirits and California cocktails, from 2007 – 2015, in San Francisco. He also co-founded San Francisco Cocktail Week, is the Master Blender of Campo de Encanto Pisco and a Lecturer at The Culinary Institute of America. Duggan McDonnell holds a Bachelor's degree in Theatre Arts and a Master of Fine Arts in Writing. In addition, he has studied wine with the Court of Master Sommeliers, the Wine & Spirits Trust, and has toured hundreds of wineries, distilleries and breweries on four continents. *Contact: duggan@liquidthinktank.com*

Reggie Narito, MS, *Vice President of Fine Wine, CA, Estates Group*

Reggie Narito is one of only 230 people in the world and one of only four Filipino Americans to hold the prestigious title of Master Sommelier. A native of Alameda, California, Reggie began his career in the restaurant industry at the age of 17 and has worked in noted Bay Area restaurants such as Star's in San Francisco, Le Papillon in San Jose and the Plumed Horse in Saratoga. He has consulted in the design of numerous beverage programs throughout the Bay Area. He is currently employed with the Estates Group, the Fine Wine division for Young's Market Company, working as the VP of Fine Wine in California. He also appears in the movie "Somm" and the recently released cable TV series "Uncorked". He resides in San Jose with his wife Kim and their 3 children. *Contact: rnarito@youngsmarket.com*

Nancy Oakes, *Chef & Proprietor, Boulevard and Prospect Restaurant*

Chef Nancy Oakes is a pioneer of haute American cuisine. She grew up in Northern California and began her restaurant career in San Francisco as a hostess at the popular Carnelian Room and later at Alexis Restaurant on Nob Hill. Her first experience in the kitchen was on the San Francisco waterfront at The Barnacle, which served American classics and San Francisco favorites. Following The Barnacle, she commanded the kitchen at Pat O'Shea's for the next decade, creating comforting food and garnering many loyal customers. Chef Oakes then opened the much acclaimed L'Avenue in 1988. L'Avenue proved to be the beginning of her much deserved public recognition and success for the years to come. In 1993, Chef Oakes opened Boulevard Restaurant with Pat Kuleto. This celebrated establishment has earned Chef Oakes numerous local, national and international accolades, nominations and awards; including Zagat's San Francisco Bay Area's Most Popular Restaurant, the James Beard Foundation Award for Best Chef in California 2001 and Outstanding Restaurant in the United States 2012, as well as the Filiale des Etats-Unis in France. Chef Oakes co-wrote *Boulevard: The Cookbook* with Pam Mazzola in 2005 which was nominated for awards from both the James Beard Foundation and the International Association of Culinary Professionals. In 2010, Chef Oakes opened Prospect Restaurant with Pam Mazzola and Kathy King in San Francisco's flourishing South of Market/Embarcadero neighborhood. Chef Oakes's energy and sense of community are reflected in the time and talent she has devoted to cooking for charitable organizations. In addition to serving on the Board of Directors for Meals on Wheels of San Francisco, she has been Gala Chef Chair for the organization's annual fundraiser for 12 years. She also enjoys continuous involvement with numerous other charitable organizations. *Contact: richardc@boulevardrestaurant.com*

Rajat Parr '96, *Partner/Proprietor, Sandhi, domaine de la Côte, and Evening Land Vineyards*

In addition to overseeing three wineries, Rajat Parr is the Wine Director of the Michael Mina Restaurant Group. After earning a bachelor's degree in Hotel Administration, Rajat entered The Culinary Institute of America at Hyde Park, New York. He began his wine career as an apprentice to one of the industry's most acclaimed master sommeliers, Larry Stone, at Rubicon in San Francisco. Though food was Rajat's first love, wine became his great passion. Fortunately, Rajat has encountered the best of both worlds through his work for the Mina Group's restaurants and as partner in RN74 (San Francisco and Seattle). Rajat is one of

the James Beard award-winning authors of the book *Secrets of the Sommeliers: How to Think and Drink Like the World's Top Wine Professionals*. Contact: rparr@domainedelacote.com

George Passot, Wine Director, La Folie

George Passot grew up in Lyon, the culinary capital of France. His first taste of wine came when he was quite small. His grandmother would serve La Sicanne on hot summer days. La Sicanne consists of a bit of red wine, water, sugar and day old bread served chilled. After working at a Transport Company for several years, George studied wine in Nice under a master sommelier for two years. Georges continued his studies at the University of Bordeaux where he received a diploma DUAD. He studied enology, viticulture and degustation (tasting). Following graduation, he worked as a sommelier in Nice, Evian, and Biarritz. Soon after, he immigrated to America and joined his brother Roland in Texas. In 1988, Roland and his wife, Jaime, opened La Folie on Polk Street with George, and he has been running the wine program since.

Roland Passot, Executive Chef and Proprietor, La Folie

Chef Roland Passot began his culinary career at the tender age of 15 in France's gastronomic capital of Lyon. Traditionally trained by some of the most famous chefs in France, he began as an apprentice before working his way up to the position of assistant sous-chef under Chef Paul Lacombe. At age 20, Passot spent four years in Chicago, and in 1981, he became the opening chef at French Room at the Adolphus Hotel in Dallas. While at the French Room, Passot received national accolades and prepared dinners for celebrities and royalty, including Prince Charles and Bob Hope. Following his heart to San Francisco, Passot became the chef at Chez Michel. Soon after, Passot, with his wife Jamie opened La Folie in March of 1988. In 1994, Passot teamed up with Edward N. Levine, CEO of Vine Dining Enterprises, Inc. to develop and open Left Bank in Larkspur, followed by four others throughout the Bay Area. These 200 seat brasseries feature Passot's version of French home-style cooking. Although Passot is extremely serious about his food, his talent, personality and booming laugh have made him a favorite with local TV producers and local culinary centers including Draeger's, Ramekins and Sur La Table. Passot's June 2001 awarding of Chevalier dans l'Ordre du Mèrite Agricole is perhaps one of his greatest accomplishments, as this is an official French Governmental recognition of his genuine contribution to his native country and the value of his craft.

Josh Phelps, Winemaker/Partner, Taken Wine Company

Josh Phelps was raised in the wine industry, learning the business first-hand making wine with his father, highly-regarded winemaker Chris Phelps. Also an early entrepreneur, Phelps started his own valet parking business at age 15. After graduating from California State University, Chico with a degree in business, Phelps resumed his career in the wine industry working a harvest season for Napa Valley winemaker and restaurateur, Joel Gott. Phelps then joined Kimberly Jones Selections, a Northern California fine wine broker and distributor. In 2010, Phelps and childhood friend Carlo Trincherro launched Taken Wine Company, with the tagline, "great wine made by great friends." In 2013, the Taken line of wines – including Taken, Complicated, and Available – were added to the Trincherro Family Estates portfolio. Josh also works with his parents on their label, Ad Vivum. Contact: jphelpswines@gmail.com

Jeff Prather, Adjunct Instructor - Wine and Beverage Studies, CIA at Greystone

Jeff Prather has served as an Adjunct Instructor for The Culinary Institute of America for several years at the Rudd Center for Wine Studies. He has also worked at Hall Wines as an Educator and Club Member Associate for the past two years. Prior to that he was the Wine Director for Ca' Momi Restaurant at the Oxbow Public Market. Jeff began his diverse wine and food career over a quarter century ago working as a retailer, distributor salesman, and most notably as Wine Director for Ray's Boathouse in Seattle, and Cellar Master and Restaurant Director for The Culinary Institute of America's west coast Campus at Greystone in Napa Valley. Jeff received four James Beard Award nominations for his work at Ray's Boathouse. Jeff has also served as Wine Education Director for Shafer Vineyards, Flora Springs Winery, and Beaulieu Vineyards.

He also worked as a Wine Buyer and Writer for Ferry Plaza Wine Merchant in San Francisco and Oxbow Wine Merchant in Napa. He is a freelance writer published in several magazines and co-author of the book “Northwest Wines.” *Contact: jeffvino@earthlink.net*

Jason Raffin '14, Executive Chef and Co-Owner, Scotland Yard

Graduating from The Culinary Institute of America in Napa Valley, and completing a Bachelor of Science in Hospitality Management, Jason Raffin '14, the former executive chef of BIN 38, applies his knowledge and creativity to the Scotland Yard with memorable meals and experiences. With over 10 years of experience working and externing for premier restaurants such as Morimoto's and Scala's Bistro, the Bay Area native has created one of a kind dishes that blend traditional style cuisine with a funky twist. His forward thinking has earned several awards and acknowledgements such as San Francisco's Best New Food and Drink of 2015 and Zagat's 30 Under 30, San Francisco. *Contact: Jasonraffin21@hotmail.com*

Brian Reccow, Director of Operations, Belga

A life-long California resident (born in Newport Beach, CA), Brian has worked in restaurants in nearly every capacity—from manager to owner and operator of successful restaurants and breweries. After studying at St. Mary's College in Moraga, Brian spent time in Prague, then took classes at both The Culinary Institute of America at Greystone and brewing classes at the University of California, Davis. Following successful projects in Tahoe City and San Francisco, Brian became Director of Food & Beverage Operations for Joie de Vivre's Hotel Adagio, where he revitalized the hotel's restaurant by reopening the Bar Adagio. Brian then moved to Terrapin Crossroads in San Rafael as Director of Operations alongside Chef Chris Fernandez, and in 2012, the *San Francisco Chronicle* named it one of the top 10 new restaurants of the year. In 2013, Brian was hired as Director of Food and Beverage Operations at Lolinda, where he then built El Techo de Lolinda, alongside Restaurateur Adriano Paganini. Brian remains with Adriano and his restaurant group to this day. Recently, Brian teamed up once again with Adriano and his team to open Belga, a Belgian-inspired, craft-driven restaurant in San Francisco's Cow Hollow neighborhood. Belga aims to educate guests about the diversity of Belgian brews and cuisine, while maintaining a high level of approachability and fun. *Contact: breccow@gmail.com*

Rob Renteria, Sommelier, La Folie Restaurant

Rob Renteria has been a sommelier in the Bay Area restaurant industry for 20 years. He first worked with the wine list at Rubicon before contributing to the lists at Bacar and EOS, all in San Francisco. Upon moving to Napa Valley, he was the Wine Director at Martini House in St. Helena; at Redd in Yountville, in which Wine Enthusiast Magazine ranked his list as one of the Top 100 in America. In 2009, he founded Analog Wine Company, a negociant wine label Napa Valley. In 2012, he returned to San Francisco. He is currently the sommelier at La Folie. He has also been a regular tasting panelist for the San Francisco Chronicle and Wine and Spirits Magazine. Follow his rants about wine and culture on Twitter @angrysomm.

Paul Roberts, MS, COO Colgin Cellars

A seventh generation Texan, Paul Roberts was born and raised in Houston. While a junior studying economics at the University of Texas, a curiosity for wine brought him to a weekly tasting class at the U of T student union – an appropriately glorified happy hour – every Thursday night, which sparked his love of wine. Following graduation, Paul consulted for several start-up companies. A return to Houston to live with mom and dad brought Paul to his first job in wine, at Wines of America in Houston. From retail, Paul caught the restaurant bug and moved on to Café Annie, where he was wine director from 1998-2003. During his time with Café Annie, he worked his way through the Court of Master Sommeliers master certification program, and in 2002 became the 48th Master Sommelier in the world, also earning the honor of the Krug Cup - an award to the person who passes all three sections of the exam on their first attempt and with the highest cumulative score. He was only the sixth person in MS history to win the Krug Cup, and the very first

Texan to become a Master Sommelier. In 2003, Paul moved to the Napa Valley to direct the wine program for the Thomas Keller Restaurant Group. In February of 2004, he facilitated the openings of Per Se in New York City and Bouchon in Las Vegas. Between the four restaurants under his direction, Paul managed a team of 12 sommeliers and received the coveted Wine Spectator Grand Award in 2007. Throughout the course of his career with Chef Keller, Paul earned seven Michelin stars, retiring as the most Michelin starred sommelier in the United States. He then became Estate Director for BOND Estates, dedicated to producing the Grand Crus of the Napa Valley. In addition to being responsible for day-to-day operations of BOND, he worked on Harlan Estate and consulted with the Restaurant at Meadowood, helping them to earn their third Michelin star. In 2013, he joined the Colgin Cellars team as Chief Operating Officer and works to maintain the legacy of Ann Colgin. *Contact: paul@colgincellars.com*

Andrea Robinson, MS, *Author and Educator, The ONE/Andreawine.com*

Andrea Robinson, MS is one of the country's leading wine educators, is one of only 21 women in the world to have been appointed Master Sommelier by the Court of Master Sommeliers. Andrea was also first woman designated as Best Sommelier in the US by the Sommelier Society of America and was named Outstanding Wine & Spirits Professional by the James Beard Foundation in 2002. She was also selected by *Bon Appétit* Magazine as Wine & Spirits Professional of The Year in 2004. With four books, three television programs and a DVD wine course series under her belt, Andrea's down to earth, energetic approach to wine education has helped hundreds of thousands of consumers and beverage professionals worldwide by demystifying the often intimidating subject. As a contributor to popular magazines such as *Bon Appétit*, *Real Simple* and *Robb Report*, Andrea shares her wine knowledge with thousands of consumers, hospitality trade professionals and students each month. She also launched its award winning wine education program, praised by *USA Today* as the most innovative and influential in the industry. *Contact: andrea@andreawine.com*

Soyoung Scanlan, *Owner & Cheesemaker, Andante Dairy*

Soyoung Scanlan is the soloist at the cheese making operation at Andante Dairy, which was established in July of 1999. After studying life science and dairy science and working as a biochemist and a dairy scientist, Soyoung decided to become a cheesemaker. She named her company Andante, which is the tempo mark for many songlike movements that indicates a moderate rate of speed of a strolling walk, in order to describe her longing for the slower speed of life and the proper speed of traditional cheese making. Soyoung uses Jersey cow's milk, which is known as the best cow's milk for cheese making, exclusively. She uses goat's milk from the dairy farm on which her plant is operated. All of her cheese is designed to bring out the magical property of milk and to reveal the essence of terroirs which the milk and the cheese are produced. Her cheese is named after musical terms, e.g. Adagio, Rondo, and Nocturne to represent her love of music and her personified image of her cheese. *Contact: soyoungk@andantedairy.com*

Victor Scargle, *Executive Chef, CIA at Copia*

Victor Scargle is executive chef of The Culinary Institute of America at Copia, part of the college's Napa Valley-based California campus. In this role, Chef Scargle oversees the restaurant, as well as wine tasting experiences and other special events. Before joining the CIA staff in his current role in 2016, Chef Scargle served on the faculty of the CIA's Greystone campus in St. Helena from 2009 to 2011. He also has previous experience at Copia, where he was executive chef of Julia's Kitchen from 2003 to 2007. In more than two decades working in top restaurants in California and elsewhere, Chef Scargle's experience includes executive chef of Lucy Restaurant & Bar at the Bardessono Hotel in Yountville, CA, Go Fish Restaurant in St. Helena, CA, Grand Café at the Hotel Monaco in San Francisco, and Pisces in Burlingame, CA; chef de cuisine at Jardinière in San Francisco; chef at Aqua in Las Vegas and San Francisco; sous chef at Tribeca Grill in New York City; and tournant at Aqua in San Francisco, Patria in New York City, and Colony Bistro in Miami Beach. Working with restaurateur and CIA alumnus Michael Mina '89 at Aqua and Pisces, Scargle was

named a Rising Star Chef by both the *San Francisco Chronicle* and KRON television. The *Chronicle* also awarded three-and-a-half stars to Julia's Kitchen and three stars to Pisces with Chef Scargle at the helm. He was featured in *Sunset* magazine's "Chefs of the West" feature in 2001. Chef Scargle studied economics at the University of California, Santa Barbara. *Contact: V_Scargl@culinary.edu*

David Schildknecht, *Wine Critic, Vinous*

David Schildknecht trained in philosophy and worked as a restaurateur before spending a quarter century in the U. S. wine trade. His tasting reports from Austria, Germany, as well as parts of France and North America were from the late 1980s a fixture of Stephen Tanzer's International Wine Cellar; appeared thereafter in Robert Parker's Wine Advocate, and beginning autumn, 2015 in *Vinous*. A columnist and feature contributor for *Wine & Spirits*, *The World of Fine Wine* and Austria's *Vinaria*, he is responsible for the German and Austrian entries in the 4th edition of *The Oxford Companion to Wine* and a co-author of the seventh edition of Robert Parker's *Wine Buyer's Guide*. David has addressed issues of aesthetics in contexts including the International Philosophy of Wine Conferences, The Network for Sensory Research and as guest instructor in a sadly short-lived pilot course at U.C. Davis. An avid forager and home cook, his life in wine occasionally permits him to pursue his passions for music, history, and his infinitely tolerant wife of four decades. *Contact: dschildknecht@vintnerselect.com*

Abraham Schoener, PhD, *Winemaker, The Scholium Project*

Abe Schoener has a PhD in Ancient Greek Philosophy and taught at St. John's College in Annapolis, MD until 1998, when he moved to San Francisco to begin a sabbatical focused on the basic implications of grapevine physiology on wine quality. In 2000, he began his own winemaking endeavor in Napa, The Scholium Project. In 2001, he resigned his tenure at St. John's to focus on Scholium. From the beginning, he was most interested in traditional practices in winemaking rather than the most advanced and technical approaches. In that sense, he felt like a barbarian in Rome, and found inspiration and kinship in wines from small producers especially in Italy and France. He carved out a small and perhaps unique niche in Napa for wines that were at once very old-fashioned but cutting edge for Northern California. His somewhat postmodern return to tradition was eventually associated with the advent of natural winemaking in California. *Contact: abe@scholiumwines.com*

Piero Selvaggio, *Restaurateur, Valentino Group*

Piero Selvaggio is renowned restaurateur with more than 40 years in the business. Expanding a \$4,500 venture into a multi-million-dollar business has enabled Selvaggio to realize his vision – to bring the food of Italy, with authenticity and style, to the United States. Born in Sicily, Piero Selvaggio opened his first restaurant, Valentino, in Santa Monica, when he was only 25. Despite having held numerous jobs in the restaurant trade, he quickly realized that he had a lot to learn. To take Valentino to the next level, Selvaggio looked to the source, and traveled back to Italy to learn the secrets of his native cuisine from some of the greatest chefs Italy had to offer. The results of that profound trip helped change the face of Italian cuisine in America. Selvaggio steadfastly keeps his ties with Italy through food, wine, culture, events and activities, finding every opportunity to be a chef or a guest at significant Italian events. He is immensely proud of his Sicilian heritage and the development of the island, especially his native area of Modica, rich with Baroque and Arab traditions. The people of the island recognize him as the most famous Sicilian "ristoratore" of the world, as well as a source of inspiration and an esteemed figure of accomplishment. Piero lives in Malibu with his wife Dr. Anna Skor and daughter Alexandra.

Willi Sherer, MS, *Wine Director, REDD and Redd Wood*

With 25 years of continuous restaurant Sommelier service, Willi Sherer is currently directing the wine programs at Redd and Redd Wood, Chef Richard Reddington's culinary destinations in Napa. Willi sees the harmony of food and wine as the essence of a Sommelier's role. Willi's Sommelier career ranges from coast

to coast with notable establishments such as Aqua, San Francisco, Ritz Carlton, Central Park and Aureole, Las Vegas where Willi received the James Beard Award for "Best Wine Service in America" in 2005. He became the 37th Master Sommelier to pass the test for title of Master Sommelier in 1998. Willi has served as moderator for "Iron Sommelier", a food and wine pairing seminar at the World of Pinot Noir event. In an effort to develop and give back to the food and beverage community, Willi helps to mentor other Sommeliers in the large pool of talented local Sommeliers. He created a bi-weekly blind wine tasting group that began in San Francisco then New York and Las Vegas, and he also created a popular Sommelier cook-off and wine-pairing competition featuring local Sommeliers called Somms In the Kitchen or S.I.K. with Chefs and restaurant professionals. While on extensive Sommelier wine trips to Spanish wine regions, Willi was struck by the untapped potential of native grape varieties. The idea of Remix Wines was to introduce these varieties from Spain with a "Remix" of American winemaking. Remix Wines is now also producing new restaurant, food friendly wines under the labels; Somm Blanc, Somm Rouge and Somm Rose.

Contact: Willi@remixwines.com

Michael Silacci, Winemaker, Opus One

Michael Silacci joined Opus One in March 2001 as director of viticulture and enology and became winemaker in January of 2004, taking on responsibility for all aspects of vineyard management and winemaking. Prior to his appointment at Opus One, Mr. Silacci spent six years as winemaker at Stag's Leap Wine Cellars, one year as winemaker at King Estate in Oregon, and six years at Beaulieu Vineyard. He also made wine in France and Chile. Mr. Silacci holds a master's degree in viticulture from the University of California, Davis in addition to undergraduate degrees in enology from the University of California, Davis and the Institut d'Oenologie at the Université de Bordeaux. Advancing a holistic vision of winegrowing as the ultimate expression of terroir, Mr. Silacci ensures that the connection between viticulture and winemaking at Opus One is seamless, reflecting the philosophy of founders Baron Philippine de Rothschild and Robert Mondavi. *Contact: michael.silacci@opusonewinery.com*

John Skupny, Proprietor & Winemaker, Lang & Reed Wine Company

John Skupny is the Proprietor and Winemaker for Lang & Reed Wine Company, a winery, founded in 1996, dedicated to crafting Cabernet Franc in California. John has over 40 years of wine business experience which includes positions at Caymus Vineyards, Clos du Val, and Niebaum-Coppola [Inglenook]. John is also a past Chairman of the Napa Valley Vintners, past President of the Stag's Leap District Winegrowers, and founding Vice President of the Rutherford Dust Society. He occasionally lectures at U.C. Davis in both Marketing and Winemaking forums. John and his wife, Tracey live and raised their family in St. Helena, Napa Valley, California. *Contact: JohnSkupny@langandreed.com*

Lawrence "Larry" Stone, MS, CEO, Lingua Franca Wines

Within a few months of becoming the ninth Master Sommelier in the United States, Larry Stone became the first American to win the prestigious Grand Prix de Sopena in Paris. He continued as a restaurateur and sommelier at the Ritz-Carlton, Four Seasons and Charlie Trotter's in Chicago. Larry relocated to San Francisco to open Rubicon Restaurant with Drew Nieporent and Chef Traci des Jardin. He established a restaurant wine program that attracted and trained some of the best young sommeliers in America. He owns Lingua Franca winery in Oregon's Willamette Valley with Dominique Lafon as the consulting winemaker. Its first release will be in early 2017. *Contact: vinpoet@gmail.com*

Philip Tessier '99, Culinary Director, Hestan Smart Cooking

Philip Tessier has been honored with the role of Head Coach for Bocuse d'Or USA and is deeply involved in the training and development of the next generation of young chefs in America. He is currently working as the Culinary Director for a new branch of Hestan focused on a new way of cooking in the home. Tessier is currently developing plans for a new Napa Valley restaurant with a focus on displaying the sights, sounds

and techniques of the kitchen. He is planning to open the new establishment in spring/summer 2017 after the Bocuse d'Or Final in January 2017 concludes. Chef Tessier has had a storied career with the Thomas Keller Restaurant Group (TKRG). He was the Executive Sous Chef of The French Laundry for three years, overseeing the daily operations of the kitchen alongside the Chef de Cuisine, though Tessier's career with TKRG began in 2004 at Per Se, New York, where he started as Poissonnier and quickly rose to the position of Sous Chef. He was instrumental in the restaurant's successful launch, and its achievement of three Michelin stars. Chef Tessier then moved on to become Chef de Cuisine of Bouchon in Yountville, CA. At Bouchon, he ensured the Michelin-starred restaurant's consistent performance and also channeled his energy and creativity into a series of special menus highlighting the diverse regional cuisines of France. After more than three years as Bouchon's Chef de Cuisine, Tessier was again tapped by Chef Keller to move into the position of Executive Sous Chef at The French Laundry. Tessier's culinary career began at the Williamsburg Inn in Virginia, where he first gained an appreciation of kitchen logistics and management. To build on that experience, he enrolled in The Culinary Institute of America in Hyde Park, NY, and after receiving his degree in 1999, spent an additional year at the CIA as a postgraduate fellow in the Escoffier Room restaurant. A love of French cuisine led Tessier to France, where he worked in the highly regarded kitchens at L'Essential and Le Moulin de Mougins. Upon returning to the United States, Tessier spent time training under Chef Eric Ripert at New York's Le Bernardin, where he rose through the ranks to the position of Sous Chef before joining the opening team at Per Se. A rare exception in the strata of Michelin chefs, Tessier also manages a busy and growing family. His lovely wife Rachel and their three children are the anchor of his successes and a constant source of support and encouragement. His wife shares in the passion for cooking having graduated from The Culinary Institute of America in Hyde Park, NY with a Bachelor of Professional Studies in Baking and Pastry Arts Management. *Contact: philipt@hestan.com*

Petra Thieriot, Co-Owner, Dee Vine Wines

Petra Thieriot is co-owner of Dee Vine Wines, an importer, wholesaler and retailer of fine German wines, based in San Francisco. Growing up in a family-owned winery, Petra's passion for wine began at a young age, encouraged by her having been crowned wine princess of her hometown Bruttig-Fankel on Germany's Mosel river. Following her studies in International Wine Business at the University of Geisenheim (Rheingau), Petra came to California to work for Dee Vine Wines. In 2011, she became co-owner of the company with her husband, Dade Thieriot. Under Petra's guidance, the past five years have seen a complete restructuring of the company, resulting in Dee Vine Wines' undeniable success and place in the US market with a portfolio focused on exceptional German Riesling. Celebrating its 20th Anniversary this year, Petra attributes the success of Dee Vine Wines to their relentless passion for Riesling and the personal nature of their business relationships, "We work with people we respect and like to hang out with." Petra lives in the Bay Area with her husband, Dade Thieriot, and their seven-month old daughter, Maria. *Contact: petra.thieriot@dvw.com*

Benoit Touquette, Winemaker, Realm Cellars

When his dream of being a fighter pilot in the French army fizzled because of a medical test, Benoit Touquette tried his hand working at an auto body shop, in road construction and even in banking alongside his father. But when he got a job with a mobile bottling line in Bordeaux, he was introduced to the wine business and his career choice started to crystallize. While working toward his Masters diplomas in both Chemistry and Oenology, Benoit worked at several French wineries in a production capacity. His experience made two things clear to him: he didn't want to work in Bordeaux, where opportunities were limited if you weren't born into a wine family; and he did want to be involved with making high end, limited production wines, wherever that might take him. Upon graduation, with the help of his friend and mentor Michel Rolland, Benoit got a job with winemaking consultant Andy Erickson in California. Eventually he formed his own consulting business with clients such as Hartwell and Jack Quinn. When Realm's first winemaker left in

2010, Benoit offered to help his friend – and Realm’s founder -- Juan Mercado with blending the 2009 vintage wines. That offer turned into a full-time gig, and Benoit joined Realm in 2011.

Madeline Triffon, MS, *Wine Specialist & Sommelier, Plum Market*

Madeline Triffon joined Plum Market in 2011 as the in-house Master Sommelier. Plum Market is a full-service grocery retailer with stores in Southeastern Michigan and Metro Chicago. Madeline directs wine tasting events, hand selects wines for in-store and online retail sales, and serves as a corporate wine educator. Madeline is one of 147 professionals who have earned the title Master Sommelier in North America; of these, 23 are woman, and Madeline was the second woman in the world to have passed the M.S. exam. She is a Chairman Emeritus of the American Chapter of the Court of Master Sommeliers and has also served as Scholarship Chair. For over 30 years, Madeline has directed wine programs and events in the Metro Detroit area. She has mentored dozens of service professionals and enjoys nothing more than watching them grow and excel. *Santé* Magazine named Madeline Triffon Wine and Spirits Professional of the Year for 1999. Restaurant Hospitality awarded her their Vanguard Award in 2002 for industry leadership and vision. In 2008, WCR (Women Chefs and Restaurateurs) awarded her their Golden Goblet Award for “Women Who Inspire”. Cheers Magazine gave Madeline their Award for Beverage Excellence in 2011. In 2012, Champagne Krug awarded her a Lifetime Achievement Award for exceptional achievement in wine service, education and hospitality. *Contact: mtriffon@gmail.com*

Toshio Ueno, Saka Sho (Master of Sake) and Nihonshugakukoshi (Master Sake Sommelier), *Executive Instructor and VP, Sake School of America*

Born in Japan where his family has grown Japanese wine grape, Koshu, for generations, Toshio grew up helping the business from a young age. Following his college education in the US and employment at an international trading company in Tokyo, Toshio joined Chateraise, a pastry and wine company as Director of Sales. There, he was put in charge of overseeing the personal wine collection of the company's president, which intrigued him to enter the world of wine stewardship and research. Toshio joined Mutual Trading Company in 2002, where he is Manger of the Business Development Department in marketing Japanese foods, Jizake, and Shochu to the mainstream American trade. With his passion and expertise in Jizake, Shochu, and Wine, Toshio aims to further promote Japanese food and Sake cultures to new, international audiences. He has hosted "The Science of Sake" VIP Sake Pairing , "Mystery of Sake" VIP Sake Investigation Lecture,"LA Sake Festival" Sake Education Class, and "Japanese Food Festival" Sake Seminar in 2009. Since 2010, he has been Vice President & Executive Instructor at Sake School of America. *Contact: toshio.ueno@lamtc.com*

Paul Wagner, *President, Balzac Communications & Marketing*

Paul Wagner studied sociology and education at U. C. Santa Cruz and classical guitar at the Royal Conservatory of Music in Seville, Spain. After several positions in Public Relations and Marketing in the wine industry in Napa Valley, Mr. Wagner formed Balzac Communications & Marketing in April 1991. Current clients include wine and food specialist companies. He has been an instructor for Napa Valley College's Viticulture and Enology department for the past twenty-one years. In addition, he teaches at The Culinary Institute of America at Greystone, and is a guest lecturer at universities and conferences throughout the world on wine business, communications, wine tourism, public affairs, wine, and wine marketing. With Liz Thach and Janeen Olsen, he authored a book, *Wine Marketing & Sales, Strategies for a Saturated Market by The Wine Appreciation Guild*, which won the Gourmand International Award in 2008 for the best wine book of the year for professionals. A second edition of that work was published in 2011, and a third edition is underway. He was a columnist for *Vineyard & Winery Management Magazine* for 10 years, contributes to Allexperts.com in the field of wine and food, and served on the board of directors of the Society of Wine Educators for many years. With Rick Kushman of Capital Public Radio, he hosts “Bottle Talk”, a weekly conversation about wine available both as a podcast and radio broadcast. Wagner has

judged many international wine competitions, is a founding member of the Academy of Wine Communications, a member of the nominations committee of The Culinary Institute of America's Vintners Hall of Fame, and was inducted into the Spadarini della Castellania di Soave in 2005. In 2009 he was honored with a "Life Dedicated to Wine" award at the Feria Nacional del Vino (FENAVIN) in Spain. *Contact: pwagner@balzac.com*

Nile Zacherle, Winegrower David Arthur Vineyards, Montagna and co-owner Zacherle Wines

Combining over 20 vintages of experience working with fruit from notable vineyards domestically and internationally – including Napa Valley, Australia, and France – Nile Zacherle has a vast background and knowledge of the craft of winemaking, as well as a passion and commitment to growing and producing distinctive wines with a focus on vineyard site- expression and structure. Nile studied at University of California, Davis earning a B.A. in Fermentation Science in 1996 with a focus in Enology, Viticulture and Brewing Sciences. He has held winemaking positions in the Napa Valley at Barnett Vineyards and Chateau Montelena, to roles at Pierro Margaret River Vineyards (Western Australia and Chateau d'Arsac (Bordeaux), as well as launching his own winery, Zacherle Wines in 2004, and Mad Fritz Brewing Company in 2014. *Contact: nile@davidarthur.com*

Kevin Zraly, Author and Wine Educator

Kevin Zraly is an internationally acclaimed wine educator and best-selling author. After developing his expertise as a sommelier, Kevin joined the renowned Windows of the World restaurant atop One World Trade Center in New York City. Windows soon became the country's top grossing restaurant. In 1976, he established his Windows on the World Wine School, which has now graduated more than 20,000 students. Over the course of his career, Kevin has garnered numerous awards, most notably the James Beard Lifetime Achievement Award in 2011. He has been featured in such publications as *The New York Times*, *People* magazine, *The Wall Street Journal*, *GQ* magazine, *Newsweek* and *USA Today*. His books include *Windows of the World Complete Wine Course*, *Kevin Zraly's American Wine Guide*, and *The Ultimate Wine Companion*. His memoirs, *A Glass Half Full: A Cellarmaster's Journey Through Wine and Life*, will be released later this year. *Contact: Kevin@kevinzraly.com*