

Christopher Matthews, a Manhattan-based media, communications and public affairs specialist, is also an independent wine writer, consultant and educator.

Matthews is the wine and spirits columnist for *New York Law Journal Magazine*. From wine and spirits, to beer, sake and cider, his "In Good Spirits" column, which he has penned since 2004, covers a range of libations. He has also written about food + drink for *epicurious.com* and *Kitchen and Cook*, a monthly magazine published by the Culinary Institute of America until 2006.

From 2000 to 2006, Matthews worked as a consultant, advising on wine selection, marketing strategy and education, for *is-wine*, a boutique wine shop (then) located in Manhattan's East Village (now in the West Village), featuring affordable, quality wines. In wine education venues, he has conducted tastings for corporate and private clients.

Matthews studied wine at the International Wine Center in New York, where he received the Wine and Spirit Education Trust's Advanced Certificate with Distinction in December 1998. He is also a member of the Wine Media Guild of New York.

At his day job, Matthews is a press and public affairs officer for the European Commission's Delegation to the UN in New York. Previously, he worked as a European editor for The Economist Magazine Group, as an Adjunct Professor in International Business at Pace University's Lubin School of Business and for the Chief Economist of Adam Opel AG in Ruesselsheim, Germany. He speaks fluent German and basic French.

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Bob Brink – Bob Brink, currently the Fine Wines Manager at Arlington Wine & Liquor Store in Poughkeepsie, has been in the wine industry since 1995. Bob began his career in wine working for Burgundy Wine Company in New York City. While there, Bob studied wine at Wine & Spirits Education Trust, earning his Higher Certification in 1998. After moving to the Hudson Valley, Bob continued to study wine and traveled to the major growing regions in France, Germany, Spain and California. Today, Bob is the chief wine buyer for Arlington Wine & Liquor. Bob also is a free-lance wine educator, offering wine classes for private and corporate events. He recently completed a series of wine columns for Southern Dutchess News. You can currently see Bob conducting wine pairing demonstrations at Locust Grove, the Samuel Morse estate, as part of their Sunset Sensations series.

Ned Towle Ned Towle is founder and Director of the Westchester Wine School located in Westchester County, NY. He is certified as a Wine Educator by the Society of Wine Educators and as a Wine Judge by the American Wine Society. Now in its 8th year, the Westchester Wine School offers wine appreciation and certification classes, wine and food pairing dinners, as well as private and corporate events. Ned has worked in many aspects of wine growing and wine making at two chateaus in southwestern France, and he has also worked in the Manhattan wine retail business. His website is www.westchesterwineschool.com and his Facebook page is at https://on.fb.me/WestchesterWineSchool.

Hudson Valley Wine Competition Judges September 12, 2015

Hudson Valley Wine Festival / Dutchess County Fairgrounds

Rick Schofield, originally from Montréal, has been a Wine Buyer, on and off-premise, for 17 years. While Head Sommelier at The Sagamore Resort in Bolton Landing, NY, he was recruited by the Culinary Institute of America in Hyde Park for the position of Beverage Manager. He was responsible for sourcing, evaluating, purchasing, storing & issuing all wines, spirits and beer for the CIA's four public restaurants, and beverage courses. In addition, Schofield arranged the wine pairings for countless VIP functions, catered events and prix-fixe dinners.

Most notably, Schofield developed and arranged the **CIA's acclaimed Winter Dining Series** and taught Adult Education Wine Classes.

Schofield was invited back to the Sagamore as Wine Director and Consultant for a summer season before entering the retail wine trade.

For 9 years, Schofield was the Assistant Wine Director and Buyer for **Viscount Wine and Liquor** in Wappingers Falls, NY, one of America's largest stand-alone wine stores (8,000 fine wines). Schofield is:

- Advanced Sommelier with the Court of Master Sommeliers;
- Certified Wine Educator with the Society of Wine Educators;
- Accredited Bourgogne Educator with the Bureau Interprofessionnel des Vins de Bourgogne;
- International Bordeaux Educator with the Conseil Interprofessionnel du Vin de Bordeaux;
- Spanish Wine Educator through the Spanish Wine Academy;
- Wine Location Specialist (Distinction) with the Center for Wine Origins;
- International Wine Judge;
- Certified Wine Judge through the American Wine Society;
- Wine Judges of Canada Member;
- Federation of Dining Room Professional Life Member;
- And holds the Wine and Spirits Education Trust (London) Advanced Certificate (Distinction).

He has **toured wine regions in**: Australia, British Columbia, California, France, Germany, Italy, New York, Ontario, Oregon, Spain, & Washington, and has been a professional member of the American Wine Society since 1995.

Today, as a Wine Consultant, Schofield helps Store, Restaurant, Supplier and Winery owners achieve their business goals faster, *delivering growth for companies every time*. Schofield leads and presents sessions for the National Conference of the American Wine Society and the Annual Conference of Society of Wine Educators, where he is the creator and presenter of The Iron Sommelier Competition™.

- Trade Bureaus Wineries Stores Restaurants Hotels Resorts
- Trade and consumer seminars & tastings
- Restaurant beverage program design, management, & training Wine list refinement & proofing
- Winery and wine region promotion & marketing
- Wine dinners Wine service Catering support Food pairing
- Corporate team building, client appreciation and private wine tastings
- Retail Merchandising, buying, and pricing
- Winery promotion & marketing
- Wine label copy
- Wine region trips & tours
- Personal wine trainer

Chris Gerling - Chris Gerling is the Extension Associate for Enology for New York State. He was previously assistant winemaker at Anthony Road Wine Company in Penn Yan, NY. Chris worked at NYSAES from 1999-2005 as a technician in the departments of Horticultural Sciences and Food Science and Technology. While studying for an MS in food science, which he received in 2007, he served as a teaching assistant for the course Understanding Wine and Beer. Chris earned a BS in communications from Cornell, in 1999.



Dr. John E. Hudelson is assistant professor of Global Wine Studies at Central Washington University's World Wine Program in Ellensburg, Washington. John has worked as a Viticulture researcher at Cornell University's Agricultural Experimental Station, served as V.P. of Operations for the Hudson Valley Wine and Grape Association, been the wine chemist of a large U.S. winery, and taught at several colleges in the Northeast. He is the author of *Wine Faults: Causes, Effects and Cures* published by the Wine Appreciation Guild which was deemed "One of Fourteen Cool Products" by Wine Business Monthly Magazine in 2011. John has been a vineyardist for the 24 years and is co-owner of North River Methode Champenois Wines. Having lived and worked in Europe, Africa, South America, and the United States, John has acquired a global view of the world, and of wine and the wine industry.

Dana H. Lee has been an avid wine enthusiast since 2005, when she first took wine appreciation classes taught by Ned Towle of the Westchester Wine School. In June 2008, she completed the requisite training and became a Certified Specialist of Wine from the Society of Wine Educators. In addition, since 2006, Dana has been a member of the Westchester NY Chapter of the American Wine Society, and served as the Chapter Chair for two years from 2012 to 2013. Though law is her primary occupation, Dana devotes much of her free time to wine education and appreciation through classes with Ned Towle and traveling to wine regions.

RENÉE ALLEN is the founder and director of the Wine Institute of New England (WINE), providing wine education, wine appreciation classes, food and wine pairings, and private and corporate events for everyone from the enthusiast to the seasoned oenophile. She is a Certified Specialist of Wine and a member of the

Society of Wine Educators. WINE was chosen this past year by *Connecticut Magazine* as the *Best of Connecticut Winner* in the wine education category. In addition to being a wine educator, Renée is a wine writer. Her work has appeared in several publications including the *New England Wine Gazette*, *Connecticut Magazine*, the *Fairfield Green Food Guide*, and the CT Department of Agriculture's *Farm-to-Chef Program Newsletter*, as well as on her own website blog, *Connecticut Corkers*. Renée is experienced in both organizing local wine competitions and judging for them.

Lenn Thompson, Publisher and Editor, LENNDEVOURS.com
Lenn, a proud Pittsburgh, PA native, moved to Long Island nearly a decade ago and promptly fell in love with the region's dynamic and emerging wine industry. An Internet marketing guru by profession, he founded LENNDEVOURS.com in early 2004 to share his passion for the wines of New York with his friends, family and readers. In five short years, the blog has become the premier source for New York wine commentary, tasting notes and news.

Formerly the editor of the *Long Island Wine Gazette* and a contributor to <u>Edible Brooklyn</u>, Lenn contributes to <u>Edible East End</u>, and is the wine columnist for <u>Hamptons.com</u> and <u>Dan's Papers</u> in the Hamptons. He is also a regional editor for <u>Appellation America</u> covering the Long Island and Hudson River Valley regions.

A finalist in the American Wine Blog Awards several times, LENNDEVOURS won the "Best Single-Subject Wine Blog" in 2009 for its comprehensive coverage of New York wines.

Lenn lives in Sound Beach, NY with his wife Nena, son Jackson, daughter Anna, and trusty beagle, Ben.



Doug Croll, aka Tolerant Taster, is a Certified Specialist of Wine (CSW), a member of the Society of Wine Educators and a member of the American Wine Society. Doug enjoys *all* types of wines. He has ridden bikes from winery to winery in Napa/Sonoma, California and has visited many smaller wineries in the famous wine regions of Italy and France. He started a Facebook fan page and weblog, Tolerant Taster, with the goal of helping consumers discover alternatives to mass produced wine by seeking out and reporting about small, family owned winegrowers.

Doug is a regular on the NY trade wine circuit attending many of the major seminars and tastings including, Slow Wine, Tre Bicchieri, annual Bordeaux release, Vinitaly-NY, Rioja Week. He has also recently completed the OIV Wine Marketing Program at UC Davis, California.



Nicholas Paris is the Director of Wine & Spirits Education for the E. & J. Gallo Winery, and holds the title of Master of Wine from London's Institute of Masters of Wine. Additionally, Nicholas has been recognized as an Advanced Sommelier by the Court of Master Sommeliers, and Certified Wine Educator and Certified Specialist of Spirits by the Society of Wine Educators. Nicholas began his career as a fine wine retailer at Zachys in Scarsdale, New York, later assuming the role of auction coordinator for Zachys and wine specialist at its partner. Christie's, Charged with bringing fine wines to auction, Nicholas sampled many of the finest and rarest wines in the world, some of which dated to the 19th century. It was an experience which piqued his interest in gaining a deeper understanding of the complexities of wine and eventually led him to pursue in-depth wine

"I had the opportunity to regularly taste extraordinary wines," said Nicholas. "Seeing how much there was to

know, I was inspired to dedicate myself to learning more."

In 2005, Nicholas became a distributor sales representative with Premier and later a manager at Peerless, today part of Empire Merchants, in New York. Two years later, he joined E&J Gallo Winery as an on-premise field marketing manager in the northeast, focusing on fine dining, and was soon promoted to manager of fine wine retail and later public relations for the region. Nicholas also continued his studies, along the way sharing his growing knowledge with audiences including distributors, retailers, restaurant staff and winery colleagues. Ultimately, after achieving success in numerous fields—from retail to auction to sales and PR—Nicholas found his niche in education.

In 2014 Nicholas' dedication to his ongoing studies paid off when he became America's 34th Master of Wine. As an influential educator for E&J Gallo Winery, Nicholas shares his knowledge with students from a variety of backgrounds and organizations. "While my early experience in the wine industry revolved around a very exclusive and rare set of fine wines, at Gallo I have the opportunity to distill what I've learned about a broad spectrum of wine for students of every knowledge level," he said. "I really enjoy being a part of others' ongoing wine journeys."

Beyond these pursuits, Nicholas judges at prestigious regional and international wine competitions and travels widely to continue learning about the world's classic and emerging wine regions.



Stephen Carrizzo's career in the wine industry grew out of his love of wine and its history, culture, and relationship to the earth. After he began collecting wines, he first worked in the wine business in the late 1970s at a retailer that offered one of the largest selections of NY State wines then available. He has traveled to many of the world's top wine regions tasting wines at the source, for business and pleasure, and he started a website, www.winephilosopher.com to share his own perspectives about the connections between wine, art, and philosophy. His work in the wine trade has been in the retail, wholesale, winery, and importing segments of the business. While working as a sales representative for a major wine wholesaler he provided consulting services to restaurants. He also organizes wine and food pairing dinners, taught classes and led tastings.

George Drivas Jen Redmond