



2018 NEW YORK WINE CLASSIC JUDGES

MOLLIE BATTENHOUSE, MW

Northeast Regional Educator of Jackson Family Wines

After graduating in the top of her class at The Culinary Institute of America, Mollie went on to work at acclaimed restaurants like Payard Patisserie and Bistro and Pondicherry in New York City. Her move into wine began with a part-time job at Joshua Wesson's Best Cellars wine shop in Manhattan. Battenhouse found her home in wine at the store; what started as a part-time gig turned into an eight-year tenure. She returned to the restaurant world to work as head sommelier at Tribeca Grill, where she was responsible for maintaining a Wine Spectator Grand Award-winning wine list. Following Tribeca Grill, Mollie moved to the distribution side of the business, and became the Director of Sales and Business Development for V.O.S. Selections in New York and New Jersey. The Education side of the business came calling, and Mollie went to work for Jackson Family Wines in 2016, where she is currently the National Director of Wine Education. Mollie is also an Advanced Sommelier with the Court of Master Sommeliers. In her free time, Mollie is a WineRing Wine Expert, she teaches classes at The International Wine Center, swims, and trains for half-marathons.

MAUREEN BAYER, CSW, CS

Beverage Manager, New York Kitchen

Maureen fell in love with wine while studying abroad in Florence, Italy. She is a graduate of RIT and the Culinary Institute of America – St. Helena, Accelerated Wine & Beverage Program. Maureen has been the wine buyer for retailers, a wine bar, and most recently the New York Kitchen. As beverage manager, Maureen is in charge of the beverage education classes as well as all the ordering all beverages for a very diverse organization including, events, a restaurant, and tasting room. Maureen is a Certified Sommelier with the Court of Master Sommeliers, Certified Specialist of Wine with the Society of Wine Educators, and currently working towards her Diploma with the Wine and Spirits Education Trust.

JIM CLARKE

Writer and Speaker; Marketing Manager for Wines of South Africa

Jim writes about wine, beer, and spirits for a number of publications both trade and consumer; he is a regular contributor at Wine Enthusiast, Bloomberg, the World of Fine Wine, and Beverage Media as well as a columnist at Wine Review Online. Jim has spoken or lectured at a number of events including TexSom and the American Wine Society Conference. He trained as a sommelier and was formerly the wine director at Megu New York for five years and then the Armani Ristorante for two. Today in addition to his writing Jim is also the U.S. Marketing for Wines of South Africa (WOSA), a levy-supported organization devoted to promoting South African wine exports.

VITALII DASCALIUC

Sommelier, La Compagnie (Des Vins Surnaturels)

Vitalii was born and raised in Moldova, the country that holds the world's record for the largest wine collection (1.5 mln bottles in one cellar) as well as the largest wine cellar (over 50 miles of underground galleries). There, he was first exposed to the culture of wine by working in his family's vineyards and made his first barrel of wine at the age of 16.

He started working in the restaurant business after moving to the United States. He was able to taste wines from around the world and soon realized how diverse and terroir specific wines can be. It was an eye-opening experience that truly ignited his passion for wine. His first 'Aha' wine experience was a bottle of Chateau Musar Blanc 1996.

Currently, Vitalii works as a sommelier at Compagnie des Vins Surnaturels NYC as well as a Wine Educator at Murray's Cheese, Astor Center and City Wine Tours. Vitalii is also a wine judge with The Ultimate Wine Challenge, The International Wine Competition and The NY Wine Classic.

Vitalii is a Certified Sommelier with the Court of Master Sommeliers, a Certified Specialist of Wine with The Society of Wine Educators and holds the WSET Advanced level certificate, which he passed with distinction.

BROOKS FRASER

Wine Director, Temple Court

CHRIS GERLING

Manager, Vinification & Brewing Laboratory, Cornell AgriTech @ NYSAES

Chris Gerling is an Extension Associate at the Cornell AgriTech @ NYSAES in Geneva, NY. He is the manager of the Vinification & Brewing Laboratory and creates educational content for producers of wine, fermented cider and distilled spirits in New York state.

JESSICA GREEN

Writer and Instructor, International Wine Center

Jessica H. Green came to wine via a background in scholarship and journalism. During a high school year in France, she toured a vineyard for the first time and developed a life-long interest in wine. She was a Morehead-Cain scholar at the University of Chapel Hill and earned an MA in Renaissance Studies at Yale. She studied at the University of Bologna and later spent a year in the Chianti Classico region of Tuscany. For five years, she lived in Lyon, France, between Beaujolais and the wines of the Northern Rhône.

She has pursued a career in publishing, as a book and magazine editor, a literary agent, and now as a writer. Her articles on wine have appeared in trade and consumer publications including The Wall Street Journal, American Express Publications, and Beverage Dynamics. She earned the WSET Diploma in 2009 and is a candidate for Master of Wine. She was recently awarded the inaugural SommFoundation David A. Carpenter Master of Wine Scholarship to support her studies.

At the International Wine Center in New York, she teaches WSET Levels 1 through 4 (Diploma).

MARK GRIMALDI

Owner, Aurora Ale & Lager Co. & The Cellar D'Or Wine & Cider

Mark started out in the wine business in Westchester County, NY, working in a fine wine shop. From there, he moved from the retail side of wine to work for a well-known importer and distributor named Michael Skurnik Wines while living in Manhattan. After almost 10 years there, wearing many hats through his tenure, from marketing and design to having his own sales territory, Mark, his wife, and 2 (now 3!) kids moved from Long Island to Ithaca, NY, where his wife Olivia and her family reside. They continue their path in the world of wine, and now have a family business in downtown Ithaca where Olivia owns The Cellar d'Or--a retail wine, cider, and spirits shop and Mark is the co-owner and brewer of a NYS farm brewery named Aurora Ale & Lager Co.

LORRAINE HEMS, CS

Lecturer at Rochester Institute of Technology; CS, WSET Advanced, CWE and CSS, AWS CWJ;

Author, Passport to the World of Wines

Lorraine Hems has been involved in the wine and spirits industry for over 35 years. She has experience in retail, wholesale, and education. She is a Lecturer of beverage courses in the Hospitality and Tourism Management Department at the Rochester Institute of Technology. She authored a workbook, Passport to the World of Wines, and obtained her Master's Degree in Service Leadership and Innovation from RIT. Lorraine was involved in the opening, hiring, staff training, class development and teaching when the New York Kitchen (formally New York Wine & Culinary Center) in Canandaigua, NY opened in 2006. She continues to teach there. She was a member of the team that delivered the New York Wine and Grape Foundation's Industry Education and Training Grant across New York in 2008.

Her industry accreditations include Certified Sommelier with the Court of Master Sommeliers, Certified Specialist of Spirits and Certified Wine Educator with the Society of Wine Educators. She currently sits on their Board of Directors and serves as secretary for their Executive Board. After becoming a Certified Wine Judge with the American Wine Society, she is now involved with the teaching and reorganizing of the AWS CWJ program. With her Wine & Spirits Education Trust Level 3 certification and instructor/invigilator training, Lorraine teaches WSET courses at several locations and continues working on her Diploma.

Lorraine helped start the Rochester chapter of the national organization Women for WineSense in 1999 and received their Lifetime Achievement Award in California in 2012. The NYWGF presented her with their Consumer Award in 2016. She has judged at the New York Wine and Food Classic for years, competitions on the west coast, and in Chile (Catad'Or) and Argentina (La Mujer Elige 2012). Camp Good Days and Special Times awarded her their Teddi Award and Ring of Honor award for her work on their Finger Lakes International Wine Competition and dinner auction. Lorraine served as the Head Judge of the competition in 2017 after judging there for over 15 years. She is a resource for radio, newspapers, magazines, books and the trade. Her researching and presenting (on topics including the Finger Lakes and rest of New York wine industry) have taken her to Argentina, Australia, Chile, Croatia, France, Germany, Italy, the Bahamas, Canada and many domestic locations.

ETHAN JOSEPH

Head Winemaker & Vineyard Manager, Shelburne Vineyard

Ethan has been growing grapes and making wine at Shelburne Vineyard in Vermont for over ten years. He is responsible for approximately sixteen acres of vines including Marquette, Petite Pearl, LaCrescent, and Louise Swenson. He also grows smaller plantings of Riesling and L'Acadie Blanc. The winery produces 6,000+ cases annually, with a diversity of styles. Ethan firmly believes in quality viticulture and

enjoys being part of the full cycle of winegrowing. He is committed to highlighting the potential of the northern varieties through sound viticulture and premium winemaking. Most recently, Ethan developed a sub-brand for SV called Iapetus, whose wines aim to tell the story of the Champlain Valley through careful viticulture and low intervention winemaking. Ethan also serves as Treasurer for the Vermont Grape and Wine Council.

ANNA KATHARINEMANSFIELD

Associate Professor of Enology, Cornell AgriTech @ NYSAES

Anna Katharine Mansfield is an Associate professor of enology at Cornell AgriTech @ NYSAES in Geneva, NY. She first worked in the wine industry in North Carolina's Yadkin Valley, received graduate degrees at Virginia Tech and the University of Minnesota, and served as the first Enology Project leader at the University of Minnesota from 2001-2008. Mansfield returned to the east coast in 2009, and currently focuses her efforts in aiding small regional wineries through enology extension, wine sensory evaluation, and research on hybrid wine phenolics and fermentation nutrition.

JOHN MCMAHON, CS, CSW

Wine Consultant, Century Pittsford Wines

John McMahon has been a wine consultant for Century Pittsford wines for 10 years. A Certified Sommelier with the COMS and a Certified Specialist in Wine from the Society of Wine Educators, he holds his advanced certificate from the WSET and is a current student of the diploma program. John conducts various classes and seminars for the public with an emphasis on old world favorites (Burgundy and Champagne) and wines most compatible with food.

SHERI MORANO, MW

Partner & Consultant, Wine Ring

Sheri Morano MW found her interest in wine initially sparked during a trip to Italy when she was 17. She began her formal wine education at the International Wine Center in New York City in 1997 following graduation from Duke University. At the IWC, where she later became an instructor, Sheri completed the Wine & Spirits Education Trust (WSET) Intermediate Certificate in 1998 and the WSET Advanced Certificate in 1999. In October of 2000 she completed the WSET Diploma and the following year passed the Certified Wine Educator (CWE) exam designed by the Society of Wine Educators to promote higher standards among wine educators in the United States. In November 2003, Sheri earned the esteemed title Master of Wine.

With a background anchored in interdisciplinary studies, Sheri enjoys working in a variety of fields within the wine industry. She is a senior partner at Wine Ring, the market leader in consumer preference technology, and also consults for a number of companies including Rutherford Wine Company, Vinventions and Strategic Insights, Inc., a full-service marketing research firm. In 2012, she founded the Triangle Wine School which offers the WSET certifications to wine lovers and trade professionals in Raleigh-Durham, North Carolina. An experienced wine judge, Sheri has judged at competitions around the world.

DAN PUCCI

Co-Founder, Wallabout Hospitality

Dan began his exploration of beverage through Italian wines in New York city before jumping down the cider rabbit hole. He was the beverage director at Wassail on New York's first Cider Bar/ Restaurant on the Lower East Cider at its inception until 2017. He is a co-founder of Wallabout Hospitality, a

company oriented to empower small businesses to with the tools they need in the hospitality industry. He can often be found continuing down the rabbit hole, exploring, pushing and discovering the possibilities and future of cider in America.

DOMINICK PURNOMO

Wine Director/Owner, dp An American Brasserie & Yono's Restaurant

Dominick Purnomo, is the Owner of dp An American Brasserie, and the Chef-Sommelier & Maitre d'hotel of Yono's Restaurant, both located in downtown Albany. His wine list has received many accolades including four consecutive Awards of Excellence from Wine Spectator Magazine, as well as an award for Best Wine Program in the Mid-Atlantic States, from Sante Magazine. Dominick has written many articles on wine and wine service and currently writes wine reviews for Sante Magazine.

JULIE PURPURA HOSBACH, CS, CSW

Education Program Director, New York Kitchen

Julie is a Certified Sommelier, Wine Spirits Education Trust III, and Certified Wine Specialist. She grew up working in the hospitality industry Before joining the staff at the New York Kitchen, Julie served as an Assistant Professor in the wine program at Jefferson Community College.

OLLIE SAKHNO

Owner, Keuka Kafe

Ollie has been involved in the NYC restaurant business since the early 90's. In 2013, he and his wife opened a wine bar named after Keuka Lake in Forest Hills, Queens. Keuka Kafe, a wine bar, features a variety of wines from New York State and the rest of the world as well as innovative cuisine which reflects the uniqueness of New York City's most diverse borough. Their focus is consumer wine education, promotion of family-owned wineries, and support of local farmers. He has judged in three consecutive Concours Mondial de Bruxelles competitions culminating with their 25th Anniversary edition in Beijing, China in the spring of this year.

DANNA SHAPIRO

Independent Consultant, Danna Shapiro Consulting

Danna Shapiro is a NYC-based independent consultant, providing marketing communication services with a focus on fine wine, spirits and luxury brands. Her experience encompasses almost a decade with Kobrand Wines & Spirits, a luxury importer, marketer and distributor working on key brands such as Maison Louis Jadot, Champagne Taittinger and Sassicaia. Clients include: Henriot Inc., a boutique wine importer representing brands such as Champagne Henriot and Bouchard Père & Fils; Harvest Summit; High Dive Napa Valley and Decanter. Danna's love of wine has led her to extensive study and she currently holds the International Wine Center's Advanced Certificate and Diploma and is a Master of Wine candidate.

LENN THOMPSON

WINE COLUMNIST, Suffolk Times/northforker.com/Founder, thecorkreport.us/Podcaster

Lenn has been writing about the American wine -- with a focus on New York -- for nearly 15 years. He founded NewYorkCorkReport.com in early 2004 to chronicle his passion for the wines, beers and spirits of New York State. After running that site, which became the premier source for independent New York wine commentary, reviews and news, for 12 years, he launched TheCorkReport.us in late 2016 to introduce the wines of Virginia, Maryland, Michigan, Pennsylvania, Vermont and beyond to his readers. Lenn currently serves as the wine columnist for The Suffolk Times weekly newspaper on Long

Island and is the former editor of the Long Island Wine Gazette. He contributes or has contributed to publications like Wine Enthusiast Magazine, Beverage Media, Edible Brooklyn, Edible East End and Edible Hudson Valley. Lenn is the creator and founder of TasteCamp, an annual regional wine immersion conference for writers and trade. In 2018, he relaunched “The Cork Report Podcast” to explore the most people, places and wines in East Coast and Midwest wine.

CHAD WALSH

Sales Manager for the Domestic Portfolio, Michael Skurnik Wines

Now the Sales Manager for the Domestic Portfolio of Michael Skurnik Wines, Chad Walsh is a former sommelier at Michelin-starred Agern, Aureole, and The Dutch was named one of Food & Wine’s 2017 Sommeliers of the Year, as well as Zagat’s and Wine Enthusiast’s people to watch in food and wine.

ALICE WENTWORTH

Wine Buyer, Northside Wines & Spirits

Alice has been at Northside Wine and Spirits for 17 years and the primary Finger Lakes wine buyer for over 10 years. Over the past several years I have visited over 80 Finger Lakes wineries and because of this I have been able to form a strong relationship with many owners and winemakers. Based on these visits I’ve created a Finger Lakes database for the use of Northside employees to gain further knowledge about the local wines, not only for them but our customers.