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42nd Annual

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# Michigan Wine



COMPETITION  
1977-2019

July 30, 2019  
Kellogg Hotel and Conference Center  
East Lansing, Michigan



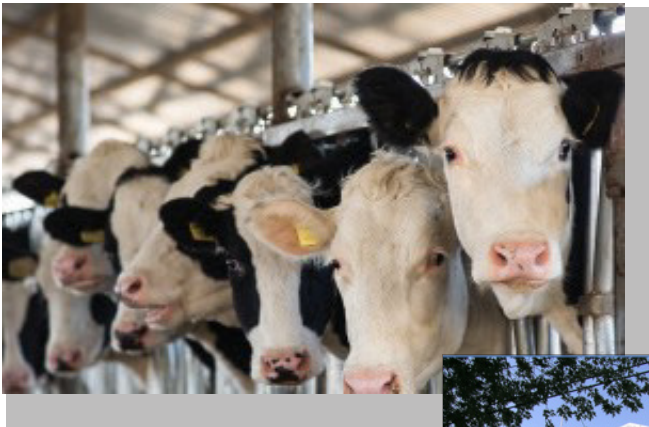
## THE COMPETITION IN BRIEF

Since its inception in 1977, the Michigan Wine Competition has had five homes, settling finally at the Kellogg Hotel & Conference Center in East Lansing in 2000. It began as the Michigan State Fair Wine Competition at the Michigan State Fair grounds at Eight Mile Road and Woodward in Detroit. At that time, there were less than a dozen wineries in the state. Home winemaking was a popular sideline, so amateur wines were accepted in the competition.

That first year, the competition was given space next to the cow pens which reeked of manure, exposing the judges to excessive “barnyard” aromas familiar to wine judges as brettanomyces.

The following year the competition was moved into the State Fair Auditorium, a marked improvement, but still less than ideal for a wine competition.

In the 1980s, the competition moved several times, briefly landing in the basement of the Macchus Red Fox restaurant, more famous as the place Teamster Jimmy Hoffa was last seen at lunch, than for its wines.



### **HOME ONE:**

*The Wines Were “Barnyard-y.”*





*We judged in the basement where Hoffa was last heard from.*

In the years ahead, the competition would be led by several Chief Judges, including Tasters Guild President Joe Shagrin, succeeded by Phil Jackish, who was followed by Richard Scheer, owner of Ann Arbor's fine wine store, Village Corner. Dick still judges.

In the 1980s, the competition separated from the Michigan State Fair and moved under the supervision of Dr. Stan Howell, who ran it with help from the staff at Michigan State University's Department of Horticulture.

In 1985, the State of Michigan created the Michigan Grape and Wine Industry Council, overseen by Dr. R. Dee Woell. Eventually, Woell secured funds to attract well-known wine authorities to judge, including Ruth Ellen Church of the Chicago Tribune, wine writer and author Leon Adams, New York Times writer Robert Misch, and author Phillip Jackish, who served as Chief Judge.

By the late 1980s, the competition, still operating under its original name, found another new home closer to Lansing at Cousins Heritage Inn in Dexter.

In 2000, with the arrival of Linda Jones as the new Wine Council director from the Ontario branch of Canada's Vintners' Quality Alliance (VQA), the positions of Chief Judge and Superintendent were merged. Wine writer and veteran competition judge Christopher Cook took over the following year.

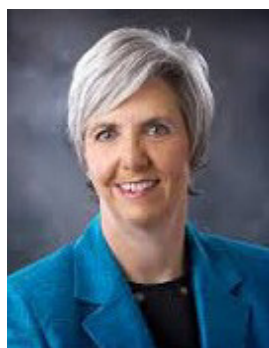
## HOME FOUR:



**Former Cousins Inn**



**Dr. Stan Howell**



**Linda Jones**

Until her retirement in 2016, Jones oversaw the day-to-day workings of the Wine Council and worked with Cook to upgrade the competition's structure. In 2016, Karel Bush succeeded Jones as director of the Wine Council.

Today the competition receives almost 400 entries which are judged by 24 professionals, three of whom have been with us since the cowpens in 1977.

Each year we invite twelve professional judges from inside Michigan, and twelve from around the country. Beginning in 2017, we added a seat for an honorary or guest judge at each of the six panels.

The tradition of including well-known wine world figures has brought us notables such as California-based wine writer and author Dan Berger, winemaker-author Dr. Richard Peterson, judge, expert and author Doug Frost, who also runs the Jefferson Cup wine competition, and Linda Murphy, a California writer and co-author with Jancis Robinson of the massive tome "American Wine."

When wine experts of this caliber and reputation honor our wines, Michigan is no longer imagining being on a national stage. We are there.

## Our 2019 Judges



**Christopher Cook**, Superintendent + Chief Judge. Chris' career spans 25 years as a wine writer, restaurant critic, restaurant guide editor, and wine competition superintendent and judge. He is currently Chief Restaurant Critic and Wine Writer for HOUR Detroit magazine. For 12 years, he was wine columnist for the Detroit Free Press. [metrocook@earthlink.net](mailto:metrocook@earthlink.net)



**Hope Alexander**, Chicago, IL: Hope has been participating in wine making, wine related courses and wine consulting for over 20 years through the University of California Davis, the Society of Wine Educators and wine-related certification programs, as well as hands-on winery experience. Hope has been judging wine competitions for the last 18 years, including the International Wine Challenge in London, California State Fair, Finger Lakes International, New World International, Pacific Rim, and Michigan State Fair. Hope is formally educated as an Industrial Engineer and works full-time in the design and construction industry while also providing wine-related consulting services for wine auctions, cellar composition and wine education. [hopea486@sbcglobal.net](mailto:hopea486@sbcglobal.net)



**Jill Blume**, Purdue University, IN: Jill is the enology specialist in the Department of Food Science at Purdue University. As a member of the Purdue Wine Grape Team, she is responsible for enhancing the quality of Indiana wines through workshops, sensory evaluations and laboratory analyses. Jill is executive director of the INDY International Wine Competition and assistant instructor for FS470 Wine Appreciation, voted *Best Class at Purdue*. She manages the enology laboratory and pilot winery, and enjoys judging wine at several competitions each year. [blume@purdue.edu](mailto:blume@purdue.edu)



**Joe Borrello**, Grand Rapids, MI: A wine journalist, consultant and educator, Joe has long been a driving force for promoting wines, and Michigan as a wine producing state. He has judged this competition since its inception forty years ago at the old Michigan State Fair grounds. In addition, Joe is president of Tasters Guild International and runs its annual wine competition, one of the largest in the country. [joeb@tastersguild.com](mailto:joeb@tastersguild.com)



**Mary Campbell**, Ann Arbor, MI: The longtime resident launched Everyday Wines in the Kerrytown Market area in Ann Arbor, close to downtown. The store's award-winning design was created by two professors in the University of Michigan's Graduate School of Architecture – Neil Robinson and Jason Young. Her inventory is concentrated on great value in unique, eclectic wines. [everydaywines@gmail.com](mailto:everydaywines@gmail.com)



**Courtney Casey**, Macomb, MI: Courtney is a certified sommelier and co-founder of MichiganByTheBottle.com, a website and online community that has promoted the entire Michigan wine industry since 2009. She's also co-owner of Michigan By The Bottle Tasting Room, tasting rooms operated in partnership with multiple Michigan wineries located in Shelby Township, Royal Oak and Auburn Hills. She is a contributing wine writer for Michigan Wine Country magazine, Hour Detroit and Michigan Uncorked. She previously has served as a judge at the Michigan Wine Competition and the Great Lakes Wine Competition. [cort@michiganbythebottle.com](mailto:cort@michiganbythebottle.com)



**Shane Christ**, Fremont, Indiana: Since 2002, Shane has contributed to the Indiana wine industry through experiences in all aspects of winery operations. As winemaker at Satek Winery, located in Fremont, Indiana, he continues to help make wines that express the Midwest attitude, and provide resources to wine professionals to help grow the industry. Providing a springboard for aspiring young winemakers, he remains committed to growing winery tourism through offering industry leadership, balancing a diverse wine portfolio, and creating dynamic business relationships. With wine experience in South America and New Zealand, he brings new ideas to traditional winemaking. [shanec@voyager.net](mailto:shanec@voyager.net)

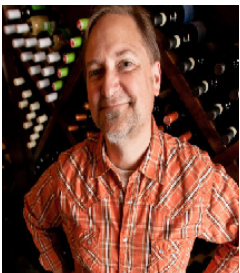


**Amanda Danielson**, Traverse City, MI: In July of 2004, Amanda and her husband opened Trattoria Stella on the old state hospital grounds in Traverse City, which in 2018 made the list Wine Enthusiast 100 Best Wine Restaurants in America. She passed the Advanced Sommelier exam in 2007 and took her first crack at the Master in 2012. In 2014, Amanda and her partners celebrated ten years at Trattoria Stella by

opening their second restaurant in the heart of downtown Traverse City: The Franklin. Also in 2014, Amanda launched the City of Riesling™ symposium, which brings Riesling makers from all over the world to Traverse City for an ambitious weekend of wine tasting and education. Amanda directs the beverage and staff development programs at both restaurants and the newly resurrected Blue Goat Wine & Provisions, a retail shop dating back to 1974 that she opened anew in 2017. Amanda regularly works with young sommeliers and servers to keep the “service” in hospitality and mentors those who choose to attempt the Court of Master Sommeliers examinations. [amanda@stellatc.com](mailto:amanda@stellatc.com)



**Jill Ditmire**, Indianapolis, IN: Jill is a Broadcast Journalist and Omnimedia Wine Specialist who uses her wine wit and wisdom in print, radio, television and retail. An AWS Certified Wine Judge, she has judged wine competitions for 20 years. Jill’s television and radio news career includes work in Detroit and Indianapolis for both commercial and public broadcasting stations. [jaditmire@mindspring.com](mailto:jaditmire@mindspring.com)



**Doug Frost**, Kansas City, MO: Doug 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), and writes about wine and spirits for many publications. He is also the

global wine and spirits consultant for United Airlines. 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. [dougmsmw@gmail.com](mailto:dougmsmw@gmail.com)





**Ellen Landis**, Windsor, CA: Ellen is a Certified Sommelier, wine journalist, wine educator, and wine event moderator. She was sommelier at the Ritz Carlton in Half Moon Bay, and owner/wine director/sommelier at Landis Shores Oceanfront Inn on Miramar Beach (prior to selling the hotel to devote more time to the world of wine). Ellen's wine education includes the University of California at

Davis, the Society of Wine Educators Certified Specialist of Wine program, and the Court of Master Sommeliers' Certified Sommelier program. She judges several regional, national and international wine competitions each year. [ellen@ellenonwine.com](mailto:ellen@ellenonwine.com)



**Ken Landis**, Windsor, CA: Ken recently retired as Chef and co-owner at Landis Shores Oceanfront Inn (named one of the top 15 Inns for Wine Connoisseurs in North America). He transitioned to working as a consulting chef in the Vancouver/Portland area, and is now relocating to Windsor, CA. In addition to his engineering degree, Ken has successfully completed wine courses at UC Davis,

and coursework at the California Culinary Academy in San Francisco. He participates in numerous blind tastings, and regularly participates as a wine judge at various wine competitions. [landis207@gmail.com](mailto:landis207@gmail.com)



**Rick Lopus**, Detroit, MI: Rick is a longtime fixture in the Detroit area's fine wine scene. He has been a wine educator, wine judge, a counselor to restaurants on their wine lists, and a force in the area's wine importing and distribution business. Rick is currently vice-president of Great Lakes Wine and Spirits. [rlopus@GLWAS.com](mailto:rlopus@GLWAS.com)



**Roz Mayberry**, Grand Rapids, MI: Roz is the wine buyer and consultant at D&W Fresh Market chain. Roz's interest in wine began when she was a 10-year-old living in France, and found herself immersed in a culture where even the schools served wine at lunch. After spending 20 years teaching English and French Literature at the university level, Roz made a midlife career change and pursued her passion for

food and wine with D&W. [roz.mayberry@spartannash.com](mailto:roz.mayberry@spartannash.com)



**Tim McNally**, New Orleans, LA: Tim hosts the two-hour radio program, broadcast every weekday on WGSO 990AM in New Orleans - The Dine, Wine and Spirits Show. He and his wife, Brenda, were founders of the New Orleans Wine and Food Experience, an annual festival that attracts more than 14,000 wine lovers, 800 wineries and over 125 New Orleans restaurants to the city in April.

Tim also founded the New Orleans International Wine Competition and Consumer Tasting, staged in early November. Tim is the Wine & Spirits Editor for New Orleans Magazine, monthly feature writer, and author of the weekly blog, Happy Hour. He is honored to be invited to judge wines in competitions all over the U.S. and Europe.

*timideas1@gmail.com*



**Ann Miller**, Rolla, Missouri; Ann Miller is a wine marketing consultant who works with Les Bourgeois Vineyards, a top producer of regional varietal wines in the Midwest. For over a decade, Ann has served as a wine judge for several national and international wine competitions, including the San Francisco Chronicle Wine Competition, Florida State Fair International Wine Competition, the New York Wine and Food Classic, and the Los Angeles International Wine Competition.

*amiller11525@hotmail.com*



**Paolo Sabbatini**, East Lansing, MI: An Associate Professor in Michigan State University's Department of Horticulture and a native of Italy, Paolo works with graduate students in the field of viticulture, which in Michigan is the study of practices that can improve the performance of assorted grape varieties in cooler climates of the United States, Germany and France.

*sabbatin@msu.edu*



**Dick Scheer**, Ann Arbor, MI: A wine educator and former Chief Judge of this competition, Dick owns Village Corner, one of Michigan's great fine wine shops. Scheer started in the wine business in 1964 in the heart of the main campus at University of Michigan, which for 40-plus years was home to 5,000 wines, 600 spirits, 150 beers, and 350 cigars. [winerat@villagecorner.com](mailto:winerat@villagecorner.com)



**Eduard Seitan**, Chicago, IL: Eduard is a certified sommelier and head wine buyer for the famed restaurant group that owns the restaurants *The Publican*, *avec* and *Blackbird*. He is floor manager and head server at *Blackbird*, manager at *avec*, and oversees their beverage programs. He developed the beer centric beverage program for *The Publican* to complement its more casual, beer-concept restaurant. He is a native of Romania. [seitan@me.com](mailto:seitan@me.com)



**Robert Small**, Ph.D., Claremont, CA: Professor Emeritus and former dean of Cal Poly Pomona's Collins College of Hospitality Management. In addition to serving as dean twice, he taught management, wine and beverage courses in his 30-year career. He completed a university textbook, with his wife Michelle Couturier, *Beverage Basics: Understanding and Appreciating Wine, Beer, and Spirits*, released by John Wiley in fall 2011. For 14 years he chaired the Los Angeles International Wine & Spirits Competition and continues to judge wine at several international competitions throughout the country. Bob also leads food, wine and culture trips to Europe sponsored by the Collins College and Cal Poly Pomona University twice a year, and was the proprietor of Dr. Bob's HandCrafted Ice Creams from 1999 to 2016. [drbobsmall@gmail.com](mailto:drbobsmall@gmail.com)



**Todd Steiner**, Wooster, OH: Todd is the State of Ohio's enologist, and has run the Ohio State University's enology program since 2001. Todd received a B.A. in Biology from Tabor College in Hillsboro, Kansas. He received his enology training at the Ohio State University. His research and extension efforts focus on various vineyard cultural practices and enological procedures enhancing

wine quality and consistency for the Ohio grape and wine industry.  
*steiner.4@osu.edu*



**Jim Trezise**, Penn Yan, NY: Jim is President of WineAmerica, the National Association of American Wineries headquartered in Washington, DC which protects the business climate for the American wine industry. He previously founded and served for 35 years as President of the New York Wine & Grape Foundation, and also founded and served for 10 years as President of

the International Riesling Foundation. He has received many industry awards including the Grand Award of the Society of Wine Educators and the Wine Integrity Award of the Lodi Winegrape Commission. He lives and works on Keuka Lake in New York's fabulous Finger Lakes region.  
*jimtrezise@wineamerica.org*



**James Van Der Kolk**, Grand Haven, MI: James' journey into the wine business began with a field trip to a winery in Germany during a summer term in college. Shortly after, he began working at Fenn Valley Winery in Fennville, Michigan as the sales and marketing manager where he began learning literally every side of the wine business. From 2001-2012, James worked for Elite Brands, a wine

division of Imperial Beverage. In April of 2012, he left that position and began assembling the small portfolio of producers that would become the i-lixir book. In September of 2012, i-lixir Beverage opened for business and James began promoting the collection of small, craft focused wine producers he had gathered to his already large network of relationships in Michigan. His ongoing focus is smart growth focused on working with people, producers, importers, retailers and restaurateurs who strive to create authentic wine experiences. *james@i-lixir.com*



**Richard P. Vine**, Ph.D., Bloomington, IN: Professor of Enology Emeritus, Purdue University. Dr. Vine began his winemaking career at the Pleasant Valley Wine Company (Great Western) in Hammondspport. While first a cellar worker and then a laboratory technician, he spent evenings earning a science degree at nearby Corning Community College. In 1965, Vine was promoted

to winemaker and assumed responsibility for more than six million bottles of annual wine production. In 1973, he became Vice President of Production at Warner Vineyards in Michigan. Four years later he accepted a research position at Mississippi State University where he earned his Baccalaureate and Ph.D. degrees while also writing the first of four academic wine books. In 1991, he became Professor of Enology at Purdue University. During his university tenures he was also the Wine Consultant for American Airlines for 21 years. Vine's work has been recognized by two wine society "Outstanding Member" awards and three professional international "knighthoods." Now retired, he resides with his wife of 60 years. [vine@purdue.edu](mailto:vine@purdue.edu)



**Bill Ward**, Minneapolis, MN: Bill is a wine, food, travel and lifestyle writer. His "Liquid Assets" column runs in the Minneapolis *Star Tribune*, and his work has appeared in the *Wine Enthusiast*, *Sommelier Journal* and *Wines & Vines* magazines, and the Spanish Wine Lover and Wine-searcher websites. His website, [decant-this.com](http://decant-this.com), is a blog and a travel-itinerary service. He won a James

Beard Award in 2004 for a series on Italian regional cuisine.

[bwdecant@gmail.com](mailto:bwdecant@gmail.com)

## 2019 Honorary Judges

### **Carl Borchgrevink**

Director, The School of Hospitality Business  
Michigan State University

### **Frank Joyce**

Author

### **Dan Matthies**

Owner, Chateau Fontaine Winery, Lake Leelanau

### **Dave Miller**

Owner, White Pine Winery, St. Joseph

### **Dustin Stabile**

Owner, Mackinaw Trail Winery and  
Resort Pike Cidery and Winery, Petoskey

### **Gordon Wenk**

Retired/former Director of the Michigan Department of  
Agriculture & Rural Development

## 2019 Competition Staff

Christopher Cook, Superintendent

Michigan Wine Collaborative

Dr. MiRan Kim and the HB 491-MI Wine Competition Class of  
The School of Hospitality Business

Lucretia Mansfield, Banquet Operations Manager, Kellogg Center

Rhonda Bucholtz, Conference Services Manager, Kellogg Center

Kellogg Hotel & Conference Center Staff

Numerous Valued Volunteers

### **Consultants**

Jenelle Jagmin, MDARD

Sherri Goodreau, Michigan Craft Beverage Council/MDARD