

THE JUDGING

2010 CURRENT JUDGING PANEL



THE JUDGING PROCESS

- ◆ The judging panel represents trade, education, media, restaurants, retail.
- ◆ The judging will be by a blind, majority-rules, consensual procedure.
- ◆ Each wine will be judged on its own merits.
- ◆ Judges will be instructed to look for flavor, terroir and balance.
- ◆ The Festival reserves the right to re-classify, add and/or delete wine classes.
- ◆ If a bottle is deemed seriously flawed, one additional bottle will be opened; if also flawed, the entry will be eliminated.

BENEFITS TO WINERIES

- ◆ Participation in the Northwest's longest-running judged wine competition and public tasting.
- ◆ Blind judging.
- ◆ Press releases sent to award winners' local media.
- ◆ Award winners publicized through Tri-Cities Visitor & Convention Bureau.
- ◆ Ability to cite awards in other public relations and marketing media.
- ◆ Award winners posted on Festival web site and social media.

NOTE ABOUT THE 2010 FESTIVAL JUDGES PANEL

Names are current as of August 2010.
The judging panel is subject to change.
Look for updates on the Festival web site.

Past Festival Award Winners at www.tcwinefest.com

Rebecca Chapa

Certified Wine Educator, Certified Sommelier
Operates/teaches "Wine by the Class"
Owner, Tannin Management, wine-consulting firm
Contributing editor, Wine & Spirits Magazine
International wine judge
Diploma Wine and Spirits, Wine and Spirits
Education Trust, London



Narsai David

Food and Wine Editor, KCBS Radio, San Francisco
Macy's Culinary Expert
Celebrity chef appearances worldwide
Owner, Narsai's Specialty Foods, Inc.
Owner, Narsai's Restaurant, 1970 to 1986,
with "one of the ten finest wine lists worldwide,"
New York Times



Jim Harbertson

Washington State University, Associate Professor of
Enology
Specializes in wine chemistry
Ph.D., U.C. Davis
Developed practical procedure for analyzing wine
tannins, now widely adopted in the U.S. and abroad
Judged several wine competitions



Ann Littlefield

Professional wine judge, longtime industry veteran
Specializes in new market development –
marketing, buying, selling and teaching worldwide
Developed a successful company to market/sell
wines of the world to international airlines
Current focus – developing direct wine marketing
programs for diverse wineries worldwide



Yashar Shayan

Certified Sommelier
Advanced Certificate, Wine and Spirits Education
Trust, London
Sommelier at Seastar Restaurant and Raw Bar



Angelo Tavernaro

Certified Wine Educator and one of three Master
Sommeliers in Washington
Worked his way through Europe and ultimately to
Las Vegas, Nevada, in the hospitality industry
Developed an extensive education in wine pairing,
buying, and tasting
Author of "Wine: My Life, My Passion,
My Perceptions"

