• Bob Foster; Competition Director
• Doug Frost; Lead Judge
  – Master Sommelier
  – Master of Wine
• Richard Peterson
We wanted to start small...
The way this works...
When all the glasses were washed:
40 Gold Medals (7%)
100 Silver Medals (18%)
200 Bronze Medals (35%)
-$40,000
For 2008:
-Add Michigan and Ohio
-Food-Wine Pairing Competition
-After that...
The world industry is regional
The world is interested.

- winesandvines.com
- Wine Business Monthly—Daily News
- Make Mine Wine
Goals of the Competition:

• Recognize quality
• Gain a more positive acceptance of wine made from hybrids
• Involve commodity groups
• Involve restaurants