

The Society of Wine Educators

Virtual Conference—October 20 to 21, 2023

Speaker Bios

Lorraine Hems SWE, CSS, CS; What's "Knew" in the FLX: Lorraine Hems has been involved in the wine and spirits industry for over 40 years. The Finger Lakes region is where she has lived since birth. She has experience in retail, wholesale, and education. She is a Senior Lecturer of beverage and food courses in the Hospitality and Tourism Management Department at the Rochester Institute of Technology in Rochester, NY. She authored a workbook, then website, titled Passport to the World of Wines, and has now gone back to a workbook titled Is Wine a Foreign Language?

Lorraine is a CWE and CSS with the Society of Wine Educators and serves on their Board of Directors. Other industry accreditations include CS with the Court of Master Sommeliers, and the WSET Level 3 Certification. She teaches their courses at several locations and continues working on her Diploma. She is also a Certified Wine Judge with the American Wine Society and teaches in their Certified Wine Judge program. She helped start the Rochester chapter of Women for WineSense and has received their Lifetime Achievement Award. Lorraine has served as a judge at amateur and commercial wine and spirit competitions held in the US and internationally.

David Glancy CWE, MS; Post-Pandemic California: David Glancy is a Master Sommelier and Certified Wine Educator. He is one of 12 people in the world to hold both credentials. Glancy also has obtained Certified Specialist of Spirits, Italian Wine Professional, and French Wine Scholar credentials. In 2006, while working for Professional Culinary Institute (now ICE), he created the only Certified Sommelier Program ever approved by the Court of Master Sommeliers. In 5 years, he helped more than 400 students to pass the Court of Master Sommelier's rigorous mid-level exam. This was 10% of the world's supply of Certified Sommeliers at that time. Glancy's program was the only Certified Sommelier program officially approved by the Court of Master Sommeliers.

Soon after in 2011, Glancy founded San Francisco Wine School to create the ideal educational setting from the ground up. David created San Francisco Wine School with the aim to open the wide world of wine to students everywhere and at any level, by offering all of the wine industry's most relevant credentials under one roof. The school is also a hub for workshops and events for enthusiasts and professionals alike. Since the pandemic, classes are in a highly interactive Hybrid Format for Roomers & Zoomers and 2-ounce wine bottles are shipped all over the USA.

Mark Davidson; Grenache in Australia—An Evolving Classic: Born in London, raised in Sydney Mark has over 40 years of experience in the hotel, restaurant and wine business, fifteen of those as a Sommelier.

In 2001 he was named Sommelier of the Year at the Vancouver Wine Festival- also won the Spirited Industry Professional award in 2014.

As a Department Head and instructor with the International Sommelier Guild he was instrumental in the on-going development of the curriculum and has taught classes in Vancouver, Seattle, Portland, San Francisco, Los Angeles, San Diego and Las Vegas.

Mark is an annual judge at Teksom International Wine Awards and has judged many other competitions in both Canada and the US. His Wines of Australia book for Classic Wine Library will be available in 2023. Mark is currently Head of Education Development for Wine Australia in North America.

Elizabeth Yabrudy CSS, CSW, CWE; Destination Uruguay: Elizabeth Yabrudy, CSS, CSW, CWE is a member of SWE's Board of Directors and a wine professional who spent the first half of 2023 in Uruguay, getting to know the lifestyle, culture, and wine industry of the country. To date, she is the only South American to have achieved the Certified Wine Educator designation from the Society of Wine Educators. She stays busy teaching and writing about wine and spirits, as well as leading tastings and service training. In addition to her wine and spirits credentials, Elizabeth is a Venezuelan journalist and has a Master's Degree in Electronic Publishing from City University in London. You can find her on Instagram: @eyabrudyi

Jane Nickles, CSE, CWE; (Wine) History School Dropout: Jane A. Nickles has served as the Director of Education and Certification for the Society of Wine Educators for just over ten years. Prior to joining SWE, Jane served as a wine and spirits educator and instructional designer, teaching professional wine studies, beverage management, and food and wine pairing classes both on the ground and online. In her current role as the Director of Education and Certification for the Society of Wine Educators, she is in charge of all reference materials, teaching tools, and examinations provided by the Society, but most people will recognize her for her lively conference sessions, online classes, and webinars she provides for wine and spirits students worldwide. You can contact Jane via SWE's blog—[Wine, Wit, and Wisdom](#)—as well as her personal blog [The Bubbly Professor](#).

Annie Edgerton DipWSET, CSW, CSS, CS; Debunking the Natural Wine Phenomenon: Annie Edgerton has been working in the wine industry for over 25 years, as an appraiser, consultant, wine writer, educator, and TV Host. She has been a member of the Society of Wine Educators since 2010 and holds the CSW and CSS. Her past presentations for SWE include: "Let's Talk Turkey," showcasing an incredible array of Turkish wines (2015,) "Outlier States: Wine Gems from the REST of the Country" featuring quality wines born and bred in ME, AZ, NJ, IN, and MO (2018,) "Heat, Floods, Fakes... and Skunks: the Art of the Wine Appraisal (and Beyond)" with her father and senior wine appraiser, William H. Edgerton (2019,) "Not Yo Momma's White Zin & Passing Provence: The BEST and the REST of Rosé" (2020 virtual,) "What's New in New Zealand: Kiwi Juice Heads into the Future" (2021,) "Teamwork Makes the Dream Work: Red Blends Come to Play" on modern red wine blends and classics like Bordeaux and Amarone, including a home blending trial (2021 virtual,) and last year's popular "Never Going Out of (Wine) Style: Its Past, Present, and Future," a theoretical exploration and discussion of the history and concepts of

various wine styles (2022.) Ms. Edgerton holds the WSET Diploma in Wines and Spirits, is a Certified Sommelier by the Court of Master Sommeliers, and she has spent two years in the Master of Wine program.

Known as the WINE MINX®, Ms. Edgerton regularly contributes articles to her blog (www.WineMinxAnnie.com & formerly wineminx.blogspot.com) and is active on social media: IG @WineMinxAnnie, “Wine Minx” on Facebook. She recently completed her first book, a streamlined and witty introduction to wine, “Drink this Book!” and is working on a guide for wine-loving travelers. She is the creator and host of “Broadway Buzzed – Helping People Love Wine, One Broadway Show at a Time” on YouTube, and is developing a travel/wine podcast, “Sips & Trips: the Podcast,” and a video series on wine and spirit programs and food pairings shot on location at various restaurants, “Hitting the Spots.” She additionally works as an educator, sales associate, and social media manager at Flatiron Wines & Spirits in NYC.

Ms. Edgerton is also a professional actor and singer, recently appearing in the Broadway smash hits “Mamma Mia!” and “Kinky Boots,” in regional theaters, film and television. And she has sung the National Anthem for 29 of the 30 MLB teams (so far!)

Toshio Ueno MSS, DipWSET, CSW, FWS, SWS, IWS, CS; Rising Sun in the Wine World—Understanding Unique Wines of Japan: Toshio is the creator of Sake School of America and English Shochu Adviser Certificate program, and only one in the world to hold Master of Sake (酒匠), Master Sake Sommelier (日本酒学講師), WSET Sake Educator diploma and WSET Diploma in Wine & Spirits. Born in Japan where his family has grown Japanese wine grape, Koshu, for generations, Toshio grew up helping the business from a young age. Following his college education in the US and employment at an international trading company in Tokyo, Toshio joined Chateraise, a pastry and wine company as Director of Sales. There, he was put in charge of overseeing the personal wine collection of the company's president, which intrigued him to enter the world of wine stewardship and research. Toshio joined Mutual Trading Company in 2002, where he is Director of Sake Specialist Department in marketing Japanese foods, Sake, and Shochu to the mainstream American trade. With his passion and expertise in Sake, Shochu, and Wine, Toshio aims to further promote Japanese food and Sake cultures to new, international audiences. Since 2010, he has been Vice President & Executive Instructor at Sake School of America. In 2016 he was awarded the industry's most prestigious title Sake Samurai from Japan Sake & Shochu Makers Association. And in February 2021, he was appointed as The Japanese Cuisine Goodwill Ambassador by Ministry of Agriculture, Forestry and Fisheries.

Lucia Volk, CWE; Red Wines from Germany—What you Need to Know: Lucia Volk, CWE, runs a wine education business in the Bay Area called MindfulVine, catering to private and corporate clients. She obtained her CWE certification in 2017 and was awarded the Society of Wine Educators' Banfi Award for the highest overall exam score that year. She

grew up in Germany, where her grandfather started a Riesling winery on the steep slate slopes of the Mittelrhein. She has lectured and blogged for SWE on a variety of topics over the years. She also holds a PhD in cultural anthropology and teaches at San Francisco State University.