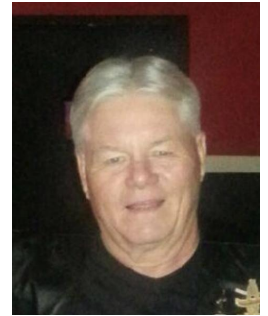


## San Antonio Stock Show & Rodeo 2021-2022 Champion Wine Judges

The 13<sup>th</sup> annual International Wine Competition was held on Oct 4-6, 2021 with over 900 entries judged by a panel of 60 judges. **The nine champion judges below returned on Oct 6 to judge the Double Gold wines and determine the Grand Champion and Reserve Champion wines.** These judges hold certifications of WSET Level III or equivalent and have many years of industry experience. The Top 14 Champion wines will be celebrated and auctioned on November 18, 2021 at the Shrine Auditorium at the Champion Wine Auction Dinner. More information can be found at [www.sarodeo.com/wine](http://www.sarodeo.com/wine).

**Arnold Gilberg** has spent 48 years in the wine business as a Distributor, supplier and retailer. He also teaches wine classes at Texas Tech University and CSW wine training. He is a founding member of the Houston Livestock Show & Rodeo Wine Committee and has served 18 years on the judging panel and Super panel. He is also a founding member of the San Antonio Rodeo Wine committee and has served 13 years on the judging panel and Champion panel. He has been retired for 6 years and is enjoying life.



**Clay Noah Wheeler CS, WSET III, CSW, IWP** is the Beverage Manager and Sommelier at the Argyle Club in San Antonio. He holds the credentials of Certified Sommelier through the Court of Master Sommeliers, Wine and Spirits Education Trust Level 3 certificate holder and Certified Specialist in Wine through the Society of Wine Educators, and more. He is currently studying for his Advanced Sommelier certification in 2022.

**Fabien Jacob** is a lecturing instructor of hospitality and service management at The Culinary Institute of America (CIA), San Antonio. Mr. Jacob teaches various hospitality and service courses in the college's degree programs, including the Contemporary Hospitality and Service Management, Formal Hospitality and Service Management courses, which take place in the Savor restaurant adjacent to campus, as well as Introduction to wine and Hospitality to the culinary and Baker students.



Prior to joining the CIA faculty in 2019, Mr. Jacob was wine director, sommelier, and floor manager at Bohanan's Prime Steaks & Seafood in San Antonio and opening wine director at Peggy's on the Green in Boerne, TX. He was also general manager of Sandbar and sommelier at Le Reve and Il Sogno in San Antonio—all part of CIA graduate Andrew Weissman's restaurant group. After leaving the AWG, he was the general manager and beverage manager at CIA alumnus Doug Horn's original Dough pizzeria in San Antonio.

The native of Lyon, France graduated from Lycée Hôtelier Notre Dame de la Providence in Orchies, France and Lycée Hôtelier du Touquet in Le Touquet, France, with a focus on hospitality, wine knowledge, and wine service. Fabien Jacob is a Certified Sommelier (CS), got the second level of the Wine and Spirit Education Trust (Wset 2) and Certified Specialist of Wine (CSW). Mr. Jacob has traveled extensively through Europe to advance his wine education and he speaks five languages.

**Mark Rashap** is a Certified Wine Educator (CWE) and Regional Sales Manager for Broadbent Selections, and importer of fine wine from around the world. Mark oversees sales and strategic brand development in Texas, Louisiana, Oklahoma, and Arkansas. Previously, he served as Director of Wine Education for the Wine and Food Foundation of TX in Austin and consulted privately for various distributors, brokers, and restaurant chains. With over 15 years of experience, Mark has worked in practically every sector of the industry, from studying wine business in Argentina to winemaking and brokering wine in Washington State. He entered the wine education field as a corporate educator for a large Texas retailer and gained national experience with the certifying body, The Society of Wine Educators.



**Jennifer Beckmann** Following a career as a Sommelier in Chicago, Jennifer joined the Texas Hill Country wine industry in 2009 offering her skills to open, develop and promote four boutique wineries from their beginning phases over the last decade. In 2019 she became one of less than 500 wine professionals in the world to be awarded the title of Certified Wine Educators by the Society of Wine Educators and holds a level 2 Certified Sommelier title with the Court of Master Sommeliers. She writes a bi-monthly wine column for Edible San Antonio and fervently supports local charity organizations as a member of the Dames d'Escoffier and San Antonio Chef Cooperative. Seeing a need to promote the local wine industry in San Antonio, she opened a boutique urban winery in the heart of Hemisfair Park (downtown San Antonio) in 2021 to bring Texas produced wines and approachable wine education to the public.

**Jeremy Stiles** has over 20 years' experience in the Alcohol Beverage industry and is currently a Broker. He previously served as VP of Chain Accounts at Ambiente Wine Importing Co, a wholesale distribution company based in Austin, Texas. Jeremy holds a Level 3 WSET Advanced and Certified Court of Master Sommeliers.



**Julie Kuhlken, PhD** is co-owner of Pedernales Cellars, located in Stonewall in the Texas Hill Country. A well-versed wine professional, she has earned the Level III award from the Wine and Spirits Education Trust, and has served as President of the Texas Hill Country Winery Association. She currently serves on the marketing committees of both the Texas Hill Country Winery Association and Texas Wine and Grapegrowers Association, as well as on the board of the Economic Development Commission for Gillespie County. As a former academic, she is the author of a book and numerous articles in the field of philosophy, including essays on wine and philosophy. Her academic career offered her the chance to teach as a professor in both the US and UK. She continues to travel internationally to wine regions in countries as diverse as Australia, Chile, Greece, Spain, France, and Germany in order to taste and talk with her counterparts around the world.



**John Moore** – 28 years in the restaurant/beverage industry. Currently employed with H-E-B, 3 years managing beer/wine in the Houston Market. Current certifications are: CSW, WSET 3, French Wine Scholar, Certified Spanish Wine Instructor, International Sommelier Guild Level 2 and WSET Sake 1 Certified.

**Elizabeth “Sissy” Preston** is an attorney/mediator who became interested in wine in college at UT after taking a wine tasting class in 1984. In the early 1990’s, she traveled to Napa and ventured into the wine industry and begin selling higher end wines from small, relatively new vineyards to customers in Houston. Shortly thereafter, she began working for Branwar wines, then became the head of the Texas warehouse for JJ Buckley and finally landed at The Houston Wine Merchant. Sissy holds a WSET Level 3 certification. She currently writes a wine article for a local magazine in New Braunfels and works part-time as a Fine Wine Specialist for Vintures Wine out of Houston.

