



## **WineSmarts I and II are accepting registrations for American Wine Society Conference 2023 in St. Louis!**

**WineSmarts I** is in its seventh year as an American Wine Society (AWS) wine education course. Originally called Super Tasting, this course is an entertaining and interactive way to explore the basics of how wine is made, and to learn to taste and evaluate wines with the Wine Aroma Wheel using some principal wine varieties. The course includes some background information on where the grapes are grown, flavor profiles and region highlights from old and new world counterparts. Eighteen wines will be covered in this course, including flavor profiles and region highlights. As a bonus, the course also covers the basics of food and wine pairing and includes a certificate for passing the optional final Exam.

Date: Thursday, November 9, 2023, 8 a.m. to 5 p.m. Cost: \$200 per person (lunch is included) payable in advance, limited seating. Sign up early to ensure your spot!

Contact Sharyn at: [winesmartscoordinator@americanwinesociety.net](mailto:winesmartscoordinator@americanwinesociety.net) for more information.

**WineSmarts II** is entering its second year as an AWS wine education course. We are pleased to offer it once more at the AWS Conference! This course is designed as a continuation of the series, and will dive deeper into various winemaking processes, as well as exploring how climate and terroir affect growing regions and their resulting wines. Acquire a more in-depth ability to evaluate the nineteen wines covered in this course through blind tastings and fun, interactive learning challenges. Gain the skills and knowledge to make smarter, more confident wine purchases for your cellar or while dining out through label and wine list analysis. Take food and wine pairing to the next level by evaluating, comparing and contrasting flavors. WineSmarts I is not a required prerequisite to register for this class as it is open to anyone wishing to advance their wine knowledge. This course includes a certificate for passing the optional final Exam, which would come in handy when a level III is added to this series!

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## **Check out the following instructor bios**

**We look forward to having you venture with us  
into the fascinating and fun world of wine!**

### **American Wine Society Conference: Hyatt Regency St. Louis at the Arch November 9–11, 2023**

#### **Kathy Webb, instructor for WineSmarts I**

Dr. Kathy Webb is a licensed chiropractor and a curious soul. She found the American Wine Society in a search for understanding of the magic that is wine. Taking this passion a step further, she earned her American Wine Society Wine Judging Certification (CWJ) in 2008 and was an instructor for Year One of the Wine Judge Certification Program (WJCP) from 2015 to 2018. She has also been a Wine Smarts I (formerly Super Tasting) instructor since 2021. In addition, Kathy passed her WSET2 in 2019, and judges for professional and amateur competitions across the country, including Indy International, Winemaker Magazine, and Georgia and South Carolina competitions. When she's not wearing her chiropractor jacket, Kathy enjoys making Muscadine in her spare time (you do what you must in Georgia)!

#### **Brandon Seager, instructor for WineSmarts I**

Brandon is a wine enthusiast currently residing in the Finger Lakes region of New York. He studied as an undergraduate in mechanical engineering at Texas A&M University and earned his master's degree at Cornell University in oenology and viticulture (MO). He has spent the last two decades as commercial winemaker at wineries such as Red Newt, and is a wine consultant. Brandon also served on the faculty of wine marketing at the State University of New York, Tompkins Cortland Community College. His wines have received 90+ scores in Wine Spectator, Wine Enthusiast, Wine and Spirits Magazine. Brandon is a WSET3 graduate, and a CSW with the Society of Wine Educators. A highlight of Brandon's career was a spirited dinner conversation with Jancis Robinson about Finger Lakes Riesling. Brandon has been teaching the American Wine Society Wine Smarts I (formerly Super Tasting) course for more than five years and participates in the wine judging circuit. Outside of wine, he enjoys music, travel, and the outdoors. He is also dog lover, foodie, and new millennial bon vivant. Brandon is pretty bad at piano and golf but hopes to someday be better at both.

#### **Sharyn Kervyn (de Volkaersbeke), coordinator and instructor for WineSmarts I and II**

Sharyn is passionate about wine. Her entire professional career has been devoted to this industry; learning and sharing her knowledge with the employees she has trained, at lectures, seminars and with fellow enthusiasts. She is a member of The Wine and Spirit Education Trust (WSET), Society of Wine Educators (SWE), The Dionysian Society International, and The American Wine Society (AWS), where she served as National Tasting Project chair (2016–2021), regional vice president (2017-2019) and co-chairs an AWS chapter she founded. She is a Certified Wine Judge (CWJ) with AWS, Certified Specialist of Wine (CSW) with SWE, and Sommelier through the Court of Master Sommeliers. Sharyn is also a dipWSET graduate with honors (diploma, their highest level). As a professional wine judge since 2010, she has been judging annually for amateur, commercial, international and received an invitation to judge an OIV competition in Frankfurt and Berlin, Germany. Competitions judged include the Sommelier's

Choice Awards, USA Wine Ratings, Texas International, Great American International and the Finger Lakes International. She has expanded operations for multi-unit chains, created elaborate events for Hollywood elite, and opened the Getty Center Museum in Los Angeles in 1997 as their catering director, developing their standards of service (still in use today). At every location, Sharyn was also the wine director, training the staff and overseeing the wine lists. She has consistently earned "Best of" Wine Spectator Awards (2 glasses) for her lists at The Capital Grille locations where she worked for more than a decade. Sharyn currently serves on the Wine Education Committee for AWS, where she wrote and developed WineSmarts II and III. She is currently a wine educator at Camden County College. Sharyn founded KdV Wine Services in 2021.

### **Susan Lynham, instructor for WineSmarts II**

Before finding her calling in wine, Susan had a successful career as district sales manager in the data and telecommunications industry with Nortel Networks for more than 20 years. During that time, she developed and presented presentations for technical and non-technical audiences ranging from network engineers to C-suite executives and closed multi-million dollar contracts. In 2015, she decided to pursue her passion for wine and began her journey through the various wine education curriculum, including WSET's highest level diploma (dipWSET with honors), Wine Scholar Guild, French Wine Scholar (FWS with highest honors) and Society of Wine Educators, Certified Wine Educator (CWE). Susan established her own business in 2017, sponsoring wine educational events for corporate, private, and non-profit clients in the Philadelphia area. As an addition to her portfolio, Susan began teaching WSET L2 tasting classes through Philly Wine (WSET Approved Program Provider), and is currently focused on developing wine education programs for young professionals and the trade industry. Susan is a member of the American Wine Society and joined the wine instructor ranks with the debut of the WineSmarts II course in 2022.