

MONTEREY



INTERNATIONAL
WINE COMPETITION

King City, CA | 26th Annual

March 9-10, 2019

Presented By

Salinas Valley Fair

Competition Director

Rich Cook

Competition Officials

Chief Executive Officer.....	T.J. Plew
Director.....	Rich Cook
Cellar Master.....	Paul Slocum
Entry & Awards Coordinator.....	Lauren Hamilton
Administration.....	Cindy Escobar
Staging Manager	Kevin Pearcy
Volunteer Coordinator.....	Sharon Pursley

Monterey Wine Competition 2019 Judges

Wayne Belding, Master Sommelier, Boulder, CO

Thrace Bromberger, WALT Wines, Sonoma, CA

Amy Butler, Owner/Winemaker, Rancho Cellars, Paso Robles, CA

Kimberly Charles, Charles Communications Associates, San Francisco, CA

Anna Marie Dos Remedios, Owner/Winemaker, Idle Hour Winery,
Oakhurst/Carmel Valley, CA

Traci Dutton, Culinary Institute of America at Greystone, Calistoga, CA

Jon Elkins, Revel Wine, Oakland, CA

Adam & Angie LaZarre LaZarre Wines, Paso Robles, CA

Brett Jones, Noble Vines, San Bernabe, CA

Tim McDonald, CSW, Wine Spoken Here, Napa, CA

Patrick Muran, Winemaker, Niner Wines, Paso Robles, CA

Laura Ness, Wine Writer, Monterey, CA

John Shiltz, CS, Atascadero, CA

Mike Stepanovich, Wine Writer/Author, Bakersfield, CA

Tom Stutz, Consulting Winemaker, Santa Rosa, CA

Dr. Valery Uhl, North of the Gate Wine Competition, Petaluma, CA

Kevin Walsh, WSET Advanced, Henry Wine Group, San Diego, CA

Jon Walton, Failla Wines, Napa, CA

Welcome to the 2019 Monterey International Wine Competition!

You are cordially invited to enter the 26th annual Monterey Wine Competition, an international wine competition to be held at the Salinas Valley Fairgrounds on March 9 - 10, 2019.

What is it that makes Monterey unique among competitions and worthy of your consideration? This year we will again be including scores on all wines rated Gold or above for use in your marketing strategy. I've found in my discussions with wineries that medals are a useful tool in the tasting room and on shelf talkers, but that the power of a two digit score in today's age of Twitter and Facebook is of significant value to wineries that have implemented social media into their overall marketing plan. We're offering both, so you can use whatever works best for you. In addition, are pleased to partner with the internationally renowned website winereviewonline.com - their writers will review all of our Platinum Award winners with a detailed tasting note that will run on their website. Their reviews are read by thousands of wine buyers each week.

While the event is called a competition, we are very careful to ensure that wines are evaluated in their own context - in other words, we're not out to say that this wine is "better" than that wine. It is our sincere desire to celebrate high quality wines of all styles, from all regions of the world. Our judges are experienced tasters that have significant experience in the industry, running the gamut from marketing consultants that represent large wine portfolios to Master Sommeliers. Judges will be added as we approach the competition - check our website for the most current list.

Our special awards will include the Best of Monterey County, Wine of the Year, Winery of the Year and some unique Director's Awards. In addition, award winners will be poured at our Grand Tasting at the Salinas Valley Fair in May. Check in at montereywinecompetition.com for more details on this as the competition approaches.

New this year, we will be offering judging "training" to enology students at Cal Poly San Luis Obispo to begin developing the future wine judging pool and to give students an insight into this facet of the wine industry.

Thank you for taking the time to consider the Monterey International Wine Competition - we hope that it's a fit for your marketing strategy, and we look forward to celebrating your winemaking achievements!

Cheers! Rich Cook, Director

Award Categories

Judges will award Silver honors to wines that demonstrate above average character for the wine type and place of origin. Gold honors will be awarded to wines that rise above a straightforward recommendation. Platinum awards will be reserved for wines nominated for Best of Show in these categories: sparkling, rose, white, red and dessert. All judges will participate in the tasting evaluation and vote for Best of Show and Wine of the Year. Judges will taste all wines blind, but may ask for information about place of origin or grape varieties included in a blend. Producer, price and vintage will not be disclosed until the close of the competition. The Director may, at his discretion, recognize outstanding performances by an individual winery or importer following tabulation of all results. Awards will be announced at www.montereywinecompetition.com and by regular mail.

Entering

A complete entry is comprised of six (6) 750ml or nine (9) 375ml bottles. Distilled spirits entries such as brandy require three (3) 750ml or five (5) 375ml bottles. Grape varieties, residual sugar, appellation, vineyard designation, proprietary names, retail price and alcohol level must be listed on the entry form with each entry. Please fill out the entry form completely and accurately. The winery's telephone number, email address and contact person are important. Winners will be notified shortly after the end of the competition by regular U.S. mail. Results also will be posted on the website at www.montereywinecompetition.com.

IMPORTANT: Be sure to enter each wine in the proper category. If a category does not exist for your wine, leave the category field blank and the Director will assign the wine to the correct category or create a new category, if necessary, using the varietal composition and residual sugar level as a guide.

Wines entered in the wrong category will be moved to the correct category by the Director. Enter the wine's name as it

appears on the label. The wine's label will determine how the wine is identified to consumers and industry when awards are announced.

Entry Fees

Early Bird entry fee is \$65 per entry for entries received before January 25, 2019. The fee for wines entered after January 25th is \$70 per entry. Final deadline is February 15, 2019. Make checks payable to Salinas Valley Fair or complete and submit our credit card authorization form or enter online at www.enofileonline.com. Mail entry form and fees to: Salinas Valley Fair, 625 Division Street, King City, CA 93930. Please direct any questions to Lauren Hamilton at 831-385-3243, lh@salinasvalleyfair.com or Rich Cook, Competition Director at 760-522-3167, winewiseguy@me.com.

Competition Rules

1. To qualify for entry in the 2019 Monterey Wine Competition a wine must have been produced for commercial sale. Homemade wines will not be accepted for judging.
2. Each wine's category will be determined by information on the label.
3. The decision of the judges is final.
4. The Director reserves the right to create new categories as entries warrant.
5. Six (6) 750ml or nine (9) 375ml bottles comprise a wine entry. Entries of distilled grape spirits such as brandy or grappa require three (3) 750ml or five (5) 375ml bottles.
7. All wines entered must be received by February 26, 2018.
8. Make checks payable to Salinas Valley Fair or complete and submit credit card authorization form.

International Wines: The 2019 Monterey Wine Competition accepts entries from commercial wineries worldwide.

RED BLENDS

BRBOR.....Bordeaux AOC
BRBORGC.....Bordeaux Grand Cru
 Classe
BRBR.....Red Bordeaux Rhone
BRBVBlended Red Bordeaux
 Varietals
BRLV.....Red Languedoc Vin d’Pays
BRLA.....Red Languedoc AOC
BRLGVRed Languedoc Grand Vins
BRLGC.....Red Languedoc Grand Crus
BRRV.....Rhone Varietals
BRRVA.....Rhone Valley AOC
BRRVAC.....Rhone Valley AOC Cru
BRPV.....Portuguese Varietals
BRSV.....Spanish Varietals
BRIV.....Italian Varietals
BRCHIA.....Chianti DOC & DOCG
BRCHIAR.....Chianti DOCG Riserva
BRST.....Super Tuscan IGT
BRSTN.....Super Tuscan New World
BRSWF.....Red Southwest France AOC
BRTR.....Tuscan Rosso DOC
BRUN.....Brunello di Montalcino
BRUNR.....Brunello di Montalcino
 Riserva
BRVA.....Veneto DOCG Amarone
BRVN.....Veneto DOC
BRVNP.....Veneto DOC Passito
BRVNR.....Veneto DIC Ripasso
BRVNM.....Vino Nobile di
 Montepulciano
BRVNMNR.....Vino Nobile di
 Montepulciano Riserva
BRRIB.....Ribera del Duero DOC
RIOJA.....Rioja DO
RIOC.....Rioja DO Crianza
RIOG.....Rioja DO Gran Reserva
RIOR.....Rioja DO Riserva
BRHD.....Blended Red Hybrid Dry

BRHMD.....Blended Red Hybrid
 Medium Dry
BRHMS.....Blended Red Hybrid
 Medium Sweet
BRHS.....Blended Red
 Hybrid Sweet
BROTD.....Blended Red Other
 Varietals Dry
BROTMD.....Blended Red Other
 Medium Dry
BROTMS.....Blended Red Other
 Medium Sweet
BROTS.....Blended Red Other Sweet

RED VARIETALS

RVAG.....Aglianico
RVBA.....Barbera
RVBO.....Barolo
RVBR.....Barbaresco
RVBJC.....Beaujolais Cru
RVBJV.....Beaujolais Villages
RVBUB.....Burgundy Bourgogne
RVBUGC.....Burgundy Grand Cru
RVBUPC.....Burgundy Premier Cru
RVBUV.....Burgundy Villages
RVCF.....Cabernet Franc
RVCM.....Carmenere
RVCRG.....Carignan
RVCS.....Cabernet Sauvignon
RVGM.....Gamay
RVGN.....Grenache
RVGR.....Greek Varietal
RVIL.....Lambrusco
RVIT.....Red Italian Varietal
RVMB.....Malbec
RVML.....Merlot
RVMV.....Mourvedre
RVNB.....Nebbiolo
RVPN.....Pinot Noir
RVPO.....Portuguese Varietal
RVPS.....Petite Sirah

RVPT..... Primitivo
RVPTG.....Pinotage
RVPV.....Petit Verdot
RVSP.....Spanish Varietal
RVSV.....Sangiovese
RVSHZ.....Shiraz
RVSY.....Syrah
RVTN.....Tannat
RVTP.....Tempranillo
RVZN.....Zinfandel
RVOD.....Red Varietal Other Dry
RVMD.....Red Varietal Other
Medium Dry
RVMS.....Red Varietal Other
Medium Sweet
RVSW.....Red Varietal Other Sweet
RHCH.....Red Hybrid Chambourcin
RHMD.....Red Hybrid Other
Medium Dry
RHMS.....Red Hybrid Other
Medium Sweet
RHNO.....Red Hybrid Norton
RHOD.....Red Hybrid Other Dry
RHOS.....Red Hybrid Other Sweet

ROSE

ROSED.....Rose Dry
ROSEMD.....Rose Medium Dry
ROSEMS.....Rose Medium Sweet
ROSES.....Rose Sweet
ROWZWhite Zinfandel
RHROSED.....Red Hybrid Rose Dry
RHROSMD..... Red Hybrid Rose
Medium Dry
RHROSMS..... Red Hybrid Rose
Medium Sweet
RHRS.....Red Hybrid Rose Sweet

WHITE BLENDS

BWBOR.....Bordeaux AOC
BWBORG.....Bordeaux Blanc Grand
Cru Classe

BWBV.....Bordeaux Varietals
BWHD.....Hybrids Dry
BWHMD.....Hybrids Medium Dry
BWHMS.....Hybrids Medium Sweet
BWHS.....Hybrids Sweet
BWIT.....Italian Varietals
BWL.....White Languedoc Vin d'Pays
BWLVA.....White Languedoc AOC
BWLGV.....White Languedoc
Grand Vins
BWLGC.....White Languedoc Grand
Cru
BWRV.....Rhone Varietals
BWSV.....Spanish Varietals
BWVD....Blended White Varietals Dry
BWVMD.....Blended White Varietals
Medium Dry
BWVMS.....Blended White Varietals
Medium Sweet
BWVS.....Blended White Varietals
Sweet

WHITE VARIETALS

WVAL.....Albarino
WVBUB.....Bourgogne Blanc
WVBUGC..Burgundy Blanc Grand Cru
WVBUM.....Burgundy Macon
WVBUPC.....Burgundy Blanc
Premier Cru
WVBUV.....Burgundy Blanc Villages
WVCGC.....Chablis Grand Cru
WVCPC.....Chablis Premier Cru
WVCV.....Chablis Villages
WVCH.....Chardonnay
WVCB.....Chenin Blanc
WVGB.....Grenache Blanc
WVGD.....Gewurztraminer Dry
WVGMD.....Gewurztraminer
Medium Dry
WVGMS.....Gewurztraminer Medium
Sweet

WVGS.....Gewurztraminer Sweet
 WVGW.....Gruner Veltliner
 WGDR.....Greek Varietal Dry
 WGMD....Greek Varietal Medium Dry
 WGMS.....Greek Varietal Medium
 Sweet
 WVCE.....Ice Wine
 WVIT.....Italian Varietal
 WVMAR.....Marsanne
 WMDR.....Muscat Dry
 WMMD.....Muscat Medium Dry
 WMMS.....Muscat Medium Sweet
 WMSW.....Muscat Sweet
 WVPB.....Pinot Blanc
 WVPGO.....Pinot Grigio
 WVPGS.....Pinot Gris
 WVRD.....Riesling Dry
 WVRMD.....Riesling Medium Dry
 WVRMS.....Riesling Medium Sweet
 WVRS.....Riesling Sweet
 WVRSSN.....Roussanne
 WVSB..... Sauvignon Blanc
 WVSE.....Semillon
 WVSO.....Soave DOC
 WVSP.....Spanish Varietal
 WVTOR.....Torrontes
 WVVD.....Verdelho
 WVVJ.....Verdejo
 WVVG.....Viognier
 WVVM.....Vermentino
 WVOTD.....White Varietal Other Dry
 WVOMD.....White Varietal Other
 Medium Dry
 WVOMS.....White Varietal Other
 Medium Sweet
 WVOS..... White Varietal Other Sweet
 WHCD.....White Hybrid Chardonnell
 WHOD.....White Hybrid Other Dry
 WHOMD.....White Hybrid Other
 Medium Dry

WHOMS.....White Hybrid Other
 Medium Sweet
 WHOS.....White Hybrid Other Sweet
 WHSV.....White Hybrid Seyval
 WHTR.....White Hybrid Traminette
 WHVB.....White Hybrid Vidal Blanc
 WHVG.....White Hybrid Vignoles

SPARKLING

CBRNV.....Brut Champagne
 Non-Vintage
 CBTC.....Brut Champagne Tetes
 de Cuvee
 CBVIN.....Brut Champagne Vintage
 CDSNV.....Demi-Sec Champagne
 Non-Vintage
 CDSVIN.....Demi-Sec Champagne
 Vintage
 CEDNV.....Extra Dry Champagne
 Non-Vintage
 CEDVIN.....Extra Dry Champagne
 Vintage
 CRNV.....Rose Champagne
 Non-Vintage
 CRTC.....Rose Champagne Tetes
 de Cuvee
 CRVIN.....Rose Champagne Vintage
 SCBNV.....Sparkling Cava Brut
 Non-Vintage
 SCBV.....Sparkling Cava Brut Vintage
 SCROS.....Sparkling Cava Rose
 SIBNV.....Italian Methode
 Champenoise Brut NV
 SIBV....Italian Methode Champenoise
 Vintage
 SISB.....Spumante Bianco
 SISR.....Spumante Rosso
 SPBR.....Prosecco Brut
 SPDSProsecco Demi-Sec
 SPED.....Prosecco Extra Dry
 SPFR.....Prosecco Frizzante

SWBB.....Sparkling Blanc de Blancs
 SWBN.....Sparkling Blanc de Noirs
 SWBR.....Sparkling Brut Non-Vintage
 SWBV.....Sparkling Brut Vintage
 SWBZ.....Sparkling Brut Zero/Natural
 SWDS.....Sparkling Demi-Sec
 SWDX.....Sparkling Doux
 SWED.....Sparkling Extra Dry
 SWIL.....Sparkling Lambrusco
 SWTC.....Sparkling Tetes de Cuvee
 SWOD.....Sparkling Other Demi-Sec
 SWSWT.....Sparkling Sweet
 SWMO.....Sparkling Muscat/Moscato
 SWRO.....Sparkling Rose
 SWRV.....Sparkling Red
 SWNT.....Sparkling Non-Traditional

Grapes

SWFL.....Sparkling Flavored
 (Almond, Berry, etc.)

SWFR.....Sparkling Fruit

OTHER WINE *

OTFLA.....Flavored
 OTFRT.....Fruit Wine
 OTSAN.....Sangria
 OSAKE.....Sake and other Rice Wine
 OMEAD.....Mead/Honey Wine

* Above categories will be grouped by grape or fruit variety, with additional codes added as needed based on entries.

DESSERT WINES NON FORTIFIED

DWBAR.....Barsac
 DWRB.....Red Variety Botrytised
 DWRIE.....Red Ice Wine
 DWWICE.....White Ice Wine
 DWRLH.....Red Variety Late Harvest
 DWSAU.....Sauternes
 DWVS.....Vin Santo
 DWWB.....White Variety Botrytised
 DWWLH...White Variety Late Harvest

DISTILLED SPIRITS

DSAG.....Armagnac
 DSCG.....Cognac
 DSCV.....Calvados
 DSCL.....Cream Liqueur
 DSEDV.....Eau de Vie
 DSGB.....Grape Brandy
 DSGR.....Grappa

FORTIFIED WINES

FMDC.....Madeira, Colheita
 FMDR.....Madeira, Dry
 FMMD.....Madeira, Medium Dry
 FMMR.....Madeira, Medium Rich
 FMRICH.....Madeira, Rich
 FPAT.....Port, Aged Tawny
 FPATC.....Port, Aged Tawny Colheita
 FPLBV.....Port, Late Bottled Vintage
 FPSQ.....Port, Single Quinta Vintage
 FPVC.....Port, Vintage Character
 FPVIN.....Port, Vintage
 FPRUB.....Port, Ruby
 FVLQ.....Fruit Liqueur
 FWSD.....Sherry, Fino
 FWSM.....Sherry, Manzanilla
 FWSMD.....Sherry, Medium Dry
 FWSMS.....Sherry, Medium Sweet
 FWVD.....Vermouth, Dry
 FWVS.....Vermouth, Sweet
 FROT.....Fortified Red Other
 FRHS.....Fortified Red Hybrid Sweet
 FWOT.....Fortified White Other

Range of Sweetness based on Residual Sugar
 Please state Residual Sugar as a percentage of volume, not Grams per Liter or other measurements.
 Note: 1 gram per liter = .1 gram per 100ml = .1% RS
Dry = less than 0.6 [6grams per liter] (except Rieslings, less than 1%)
Medium Dry = 0.6 – 1.49% (except Riesling which is 1% -1.49%)
Medium Sweet = 1.5 - 4.9%
Sweet = 5.0% and higher



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Entry Deadline February 15, 2019