

MONTEREY



INTERNATIONAL
WINE COMPETITION

March 4th and 5th, 2017

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

Monterey Wine Competition 2017 Judges

Wayne Belding, Master Sommelier, Boulder, CO

Thrace Bromberger, WALT Wines, Sonoma, CA

Kimberly Charles, Charles Communications Associates, San Francisco, CA

Debra Del Fiorentino, CS, Sonoma County, CA

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

James Ewart, Noble Vines, San Bernabe, CA

Ellen Landis, ellenonwine.com, Vancouver, WA

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

Ron Rawlinson, Palate at Large, Avila Beach, CA

John Shiltz, CS, Atascadero, CA

David Stevens, Davon International, Napa, CA

Tom Stutz, Winemaker, La Rochelle Winery, Livermore, CA

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

Jon Walton, Failla Wines, Napa, CA

Welcome to the 2017 Monterey International Wine Competition!

You are cordially invited to enter the 24th annual Monterey Wine Competition, an international wine competition to be held at the Salinas Valley Fairgrounds on March 4 & 5, 2017.

What is it that makes Monterey unique among competitions and worthy of your consideration? This year we will 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 in to 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, Best Wine & Lamb Pairing, and some unique Director's Awards. We are also working on setting up an event that will take place on the Monterey Peninsula that will showcase our top award winners. And benefit a Monterey County charity. Check in at montereywinecompetition.com for more details on this as the competition approaches.

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 27th. The fee for wines entered after January 27th is \$70 per entry. Final deadline is February 17, 2017. Make checks payable to Salinas Valley Fair or complete and submit our credit card authorization form, or, new this year, 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 2017 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 27, 2017.
8. Make checks payable to Salinas Valley Fair or complete and submit credit card authorization form.

International Wines: The 2017 Monterey Wine Competition accepts entries from commercial wineries worldwide.

RVPT..... Primitivo
 RVPTG.....Pinotage
 RVPV.....Petit Verdoto
 RVSP.....Spanish Varietal
 RVSV.....Sangiovese
 RVSHZ.....Shiraz
 RVSY.....Syrah
 RVTN.....Tannat
 RVTP.....Tempranillo
 RVZN.....Zinfandel
 RVOTD.....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
 BWLV....White Languedoc Vin d’Pays
 BWLA.....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

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
 DWRISE.....Red Icewine
 DWWICE.....White Icewine
 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



Salinas Valley Fair
625 Division Street
King City, Ca 93930

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