A Wine Competition and Festival produced by the San Diego County Fair
Rich Cook - Director

### 2018 CALENDAR

Registration is only accepted online. Visit [www.thetoastofthecoast.com](http://www.thetoastofthecoast.com) to enter your wines and pay the processing fee. **Processing fees are non-refundable.**

- **Early Bird Processing Fees:** $55.00 per entry entered by Friday, January 5, 2018
- **Entry Processing Fees:** $80.00 per entry starting Saturday, January 6, 2018
- **Final Entry Registration Deadline:** Friday, January 26, 2018 at 11:59 pm (PST), **Late Registration Will Not Be Accepted**

**Submit All Wine For Judging:** No later than Friday, February 2, 2018

- **Judging:** Closed Session February 17 & 18, 2018
- **Results Released By:** Friday, March 2, 2018.

To see this year’s judges, please visit [www.thetoastofthecoast.com/judges](http://www.thetoastofthecoast.com/judges)

**Questions?**

Call the Entry Office at (858) 792-4207 or email entry@thetoastofthecoast.com
Monday through Friday from 9:00am to 5:00pm

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Wineries with top-performing wines will be invited to participate in The Toast of the Coast Wine Festival at the 2018 San Diego County Fair.

**Saturday, June 9, 2018**

[www.thetoastofthecoast.com](http://www.thetoastofthecoast.com)
Here’s how it works:
It is our intention to celebrate the wines of the world and their distinctive regional differences. Wine selected for the festival will be purchased at regular wholesale prices. Select top performers may also be poured at the San Diego County Fair.

Eligibility:
NEW! Open to any licensed winery national and international. Wines may be entered only by a representative of the Winery. Distributors are responsible for gaining winery permission for entry submittal. All wines entered must be currently available for commercial sale to the general public. Each entry must meet the TTB definition and must possess the general characteristics of wine and conform to the general trade understanding of wine.

Limits:
There is no limit to the number of entries per producer. No wine may be entered in more than one class.

Competition Rules:
1. Each wine's category will be determined by the information on the TTB approved label.
2. The decision of the judges is final. All judging will be blind and held in a closed session. Classes maybe consolidated, added, or divided if entries warrant. The Director may transfer an entry if it is determined to be more appropriate in another class.
3. The Director will create new categories as entries warrant.
4. Winery selected codes are generally honored. If you wish to enter a wine that has no listed category, enter it in the appropriate “other” category (red, white, etc.) and Director will create a new category as appropriate.

Delivery/Ship Wine(s) to:
An entry is made up of six (6) 750ml, nine (9) 375 ml or four (4) 1.5 liter bottles or two (2) 3 liter or larger boxes.
San Diego County Fair/Exhibits Department
The Toast of the Coast Wine Competition
2260 Jimmy Durante Blvd., Del Mar, CA 92014.

If you wish to personally deliver your wine, e-mail entry@thetoastofthecoast.com or call (858) 792-4207 for delivery instructions.

Awards:
Judges will award medals as follows:
Double Gold Medals are reserved for the finest wines as agreed on unanimously by the assigned 3 judge panel, and scoring 94 points or higher on a 100 point scale
Gold Medals are reserved for wines that show exceptional complexity and depth of aroma, flavor and finish, and score between 90 and 93 points on a 100 point scale
Silver Medals are awarded to wines displaying character beyond the norm as agreed upon by two or more judges.

Awards, including Best of State, Best of County, Best of Country, Best of Variety and Best of Appellation Awards will be given to the top performing wine in each varietal or blended category as merited, and one wine will be designated “The Toast of the Coast for 2018.”

www.thetoastofthecoast.com
### WINE CLASSES:

#### BLENDED RED WINES
- **BR1** Blended Red Bordeaux Varietals
- **BR2** Blended Red Italian Varietals
- **BR3** Blended Red Misc. Varietals Dry
- **BR4** Blended Red Misc. Varietals Medium Dry
- **BR5** Blended Red Misc. Varietals Medium Sweet
- **BR6** Blended Red Misc. Varietals Sweet
- **BR7** Blended Red Rhone Varietals
- **BR8** Blended Red Spanish Varietals

#### BLENDED WHITE WINES
- **BW1** Blended White Bordeaux Varietals
- **BW2** Blended White Italian Varietals
- **BW3** Blended White Misc. Varietals Dry
- **BW4** Blended White Misc. Varietals Medium Dry
- **BW5** Blended White Misc. Varietals Medium Sweet
- **BW6** Blended White Misc. Varietals Sweet
- **BW7** Blended White Rhone Varietals
- **BW8** Blended White Spanish Varietals

#### DESSERT/FORTIFIED WINES
- **D01** Red Dessert Wines
- **D02** White Dessert Wines
- **D03** Fortified Red Wines
- **D04** Fortified White Wines

#### FRUIT WINES
- **F01** Fruit Wines Dry
- **F02** Fruit Wines Medium Dry
- **F03** Fruit Wines Medium Sweet
- **F04** Fruit Wines Sweet
- **F05** Fruit Wines Sparkling

#### MEAD
- **M01** Mead Dry
- **M02** Mead Medium Dry
- **M03** Mead Medium Sweet
- **M04** Mead Sweet

#### NATURAL WINES
- **N01** Orange Wine (skin contact white wine)
- **N02** Natural White Wine (no sulfite added, airborne yeast)
- **N03** Natural Red Wine (no sulfite added, airborne yeast)
- **N04** Pet-Nat Sparkling Wine

#### ROSE WINES
- **P01** Rosé Dry
- **P02** Rosé Medium Dry
- **P03** Rosé Medium Sweet
- **P04** Rosé Sweet

#### RED VARIETAL WINES
- **R01** Aglianico
- **R02** Alicante Bouschet
- **R03** Baco Noir
- **R04** Barbera
- **R05** Cabernet Franc
- **R06** Cabernet Sauvignon
- **R07** Carmenere
- **R08** Carignane
- **R09** Catawba
- **R10** Chambourcin
- **R11** Chancellor
- **R12** Charbono (Bonarda)
- **R13** Cinsault
- **R14** Concord
- **R15** Delaware
- **R16** Dolcetto
- **R17** Frontenac
- **R18** Gamay (Valdiguié)
- **R19** Grenache
- **R20** Grignolino
- **R21** Lagrein
- **R22** Lemberger
- **R23** Malbec
- **R24** Marechal Foch
- **R25** Marquette
- **R26** Merlot
- **R27** Mission
- **R28** Mourvedre (Mataro)
- **R29** Montepulciano
- **R30** Nebbiolo
- **R31** Negrette
- **R32** Negroamaro
- **R33** Nero d’Avila
- **R34** Noiret
- **R35** Norton
- **R36** Petit Verdot
- **R37** Petite Sirah
- **R38** Pinot Meunier
- **R39** Pinot Noir
- **R40** Pinotage
- **R41** Prairie Star
- **R42** Refosco
- **R43** Ruby Cabernet
- **R44** Sagrantino
- **R45** Sangiovese
- **R46** Syrah
- **R47** Tannat
- **R48** Tempranillo
- **R49** Teroldego
- **R50** Zinfandel (Primitivo)
- **R51** Other Red Varietals

#### WHITE VARIETAL WINES
- **W01** Albariño
- **W02** Aligote
- **W03** Arneis
- **W04** Brianna
- **W05** Cayuga
- **W06** Chardonnay
- **W07** Chardonnay
- **W08** Chenin Blanc
- **W09** Colombard
- **W10** Cortese
- **W11** Diamond
- **W12** Edelweiss
- **W13** Fiano
- **W14** Flora
- **W15** Frontenac Gris
- **W16** Furmint
- **W17** Geisenheim
- **W18** Gewurztraminer Dry
- **W19** Gewurztraminer Medium Dry
- **W20** Gewurztraminer Medium Sweet
- **W21** Gewurztraminer Sweet
- **W22** Grenache Blanc
- **W23** Gruner Veltliner
- **W24** Kerner
- **W25** La Crescent
- **W26** Malvasia Blanca
- **W27** Marsanne
- **W28** Madeline Angevine
- **W29** Melody
- **W30** Melon de Borgogne
- **W31** Muller Thurgau
- **W32** Muscat Dry
- **W33** Muscat Medium Dry
- **W34** Muscat Medium Sweet
- **W35** Muscat Sweet
- **W36** Muscadine
- **W37** Niagara
- **W38** Petit Manseng
- **W39** Picpoul Blanc
- **W40** Pinot Blanc
- **W41** Pinot Grigio
- **W42** Pinot Gris
- **W43** Riesling Dry
- **W44** Riesling Medium Dry
- **W45** Riesling Medium Sweet
- **W46** Riesling Sweet
- **W47** Rkatsiteli
- **W48** Roussanne
- **W49** St. Pepin
- **W50** Sauvignon Blanc
- **W51** Scuppernong
- **W52** Semillion
- **W53** Seyval
- **W54** Sylvaner
- **W55** Symphony
- **W56** Traminette
- **W57** Verdelho
- **W58** Vermentino
- **W59** Vidal
- **W60** Viognier
- **W61** Other White Varietals

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**For purposes of categorizing wines correctly, the following guidelines apply:**

**Dry =** less than 0.6% RS (Riesling less than 1% RS)
**Medium Dry =** 0.6 – 1.49% RS (Riesling 1% - 1.49%)
**Medium Sweet =** 1.5 - 4.9% RS Sweet = 5% RS and above

Sparkling Wines should be designated by their label name when present.