



The
TOAST *of the* **COAST**
wine competition & festival

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 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

Questions?

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



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

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:

BLENDING 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

BLENDING 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

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.

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 (Valdiguie)
- 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

SPARKLING WINES

- S01 Blanc de Blanc
- S02 Blanc de Noir
- S03 Brut
- S04 Brut Zero
- S05 Demi Sec
- S06 Doux
- S07 Extra Dry
- S08 Flavored
- S09 Rosé
- S10 Sweet

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 Bianca
- W27 Marsanne
- W28 Madeline Angevine
- W29 Melody
- W30 Melon de Bourgogne
- 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

