



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

A Wine Competition and Festival produced by the San Diego County Fair

Rich Cook - Director

2019 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: \$60.00 per entry entered by Friday, January 4, 2019

Entry Processing Fees: \$80.00 per entry starting Saturday, January 5, 2019

Final Entry Registration Deadline: Friday, January 25, 2019 at 11:59 pm (PST)

Submit All Wine For Judging: No later than Friday, February 1, 2019

Judging: Closed Session February 16 & 17, 2019

Questions?

Call the Entry Office at (858) 792-4207 or email entry@thetoastofthecoast.com
Monday through Friday from 10:00am to 4:00pm

This year the San Diego County Fair is OZsome! To that end, we are having a special competition within The Toast of the Coast where we will crown a “We’re Not in California Anymore” winner from our domestic entries from east of the Rockies. We hope to encourage you to enter your non vinifera wines and multi fruit blends – we have judges who appreciate these wines and would like to see them gain wider recognition.



Wineries with top-performing wines will be invited to participate in The Toast of the Coast Wine Festival at the 2019 San Diego County Fair.

Saturday, June 8, 2019

www.thetoastofthecoast.com

Here's How It Works:

Our competition recognizes and promotes wineries that are producing the finest quality wines. Wineries with top performing wines will be invited to participate in The Toast of the Coast Wine Festival, a ticketed tasting event. **Here's where The Toast of the Coast is different:** we will PURCHASE the wine that is poured at the event at regular wholesale prices. Select top performers will also be poured by the glass in several locations throughout the San Diego County Fair.

Eligibility:

Open to any licensed national or international winery. Wines may be entered only by a representative of the winery. All wines entered must be currently available for commercial sale to the general public.

Limits:

There is no limit to the number of entries per producer. No single wine may be entered in more than one (1) class.

Tips When Registering:

- ✓ Make sure that each wine is registered under the correct winery name.
- ✓ Check your winery's name spelling/completeness.
- ✓ Review your entry cart before you complete the registration transaction to assure that you have entered the correct division and class for each winery/wine.

Competition Rules:

1. Qualifying entries are wines that are (or are soon to be) available for retail sale.
2. Each wine's category will be determined by the information on the TTB approved label.
3. The decision of the judges is final. All judging will be blind and held in a closed session. Judging will be based on the style of wine per category. **Classes may be consolidated, added or divided if entries warrant.**
4. Wines will be judged in the class in which they were entered, unless the Director determines it to be more appropriate in another class and may transfer if necessary.
5. Entries can be substituted with another entry. We must be notified prior to the deadline of any changes or withdrawn entries, to ensure our paperwork is correct.

Deliver/Ship Wine(s) to:

An entry is made up of six (6) 750 ml, 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

Hand delivered wines are accepted Mondays through Fridays—excluding holidays—between 9am and 5pm. All wine must be submitted by February 1, 2019. For delivery instructions e-mail entry@thettoastofthecoast.com or call (858) 792-4207 for delivery instructions

Awards:

Double Gold Medals are reserved for the finest wines as agreed on unanimously by the assigned three judge panel. These wines score 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. These wines 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.

Special 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. One wine will be designated "The Toast of the Coast" for 2019.

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/BLENDS

- F01 Fruit Wines Dry
- F02 Fruit Wines Sweet
- F03 Fruit/Grape Blends Dry
- F04 Fruit/Grape Blends Sweet
- F05 Fruit Wines Sparkling
- F06 Fruit/Grape Blends 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

ROSÉ 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 Blancs
- S02 Blanc de Noirs
- S03 Brut
- S04 Brut Zero
- S05 Demi Sec
- S06 Doux/Sweet
- S07 Extra Dry
- S08 Flavored
- S09 Rosé

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 Semillon
- W53 Seyval
- W54 Sylvaner
- W55 Symphony
- W56 Traminette
- W57 Verdelho
- W58 Vermentino
- W59 Vidal
- W60 Viognier
- W61 Other White Varietal