



Presented by
The Salinas Valley Fair

Competition Director
Bob Foster

COMPETITION OFFICIALS

Director**Bob Foster**
Cellarmaster **Paul Slocum**
Administration.....**Lauren Hamilton**
Computer Systems **Robert Hostetter**
Volunteer Coordinator..... **Sharon Pursley**
Staging Manager..... **Judy Hostetter**
Salinas Valley Fair.....**Sarah Cummings, CEO**

Monterey Wine Competition Judges for 2012

Chief Judge – Rich Cook

California Grapevine

Ellen Landis

Wayne Belding, MS

Paul Wagner

Thrace Bromberger

Tim McDonald

Ron Rawlinson

Christian Roguenant

Mike Stepanovitch

Traci Dutton

Adam LaZarre

Charles Mara

Tom Stutz

Stu Smith

Kevin Walsh

Kimberley Charles

Dr. Valery Uhl

Dear Winemaker,

You are cordially invited to enter the 19th annual Monterey Wine Competition, an international wine competition to be held at the Salinas Valley Fairgrounds on March 3 and 4, 2012.

There are so many wine competitions in America, why enter this one? Because we offer one thing no other competition provides: positive internet postings from each of the judges describing his or her favorite wines of the competition. No other competition in America offers such publicity for your wines. Each of our judges has made a commitment to post detailed tasting notes on their ten favorite wines of the competition on the internet, either on their own blogs or on major consumer driven wine sites. With sixteen judges each of whom will post, the totality of this internet material can be considerable.

We live in an era that has repeatedly demonstrated the power of social media to impact wine sales. Scores of young wine drinkers rely significantly on internet postings to make their wine purchasing decisions. Publicity on the internet from recognized wine professionals, who have tasted your wines and are impressed with them, can have a strong impact on your sales.

Our judges are highly experienced wine competition judges. Cumulatively they have nearly 200 years of judging experience. They understand that awarding medals is not a matter of personal preference but one of quality for the particular varietal involved. This is not an all California panel. We have judges from several states, and judges who are quite familiar with Native American varietals, and the effect of growing traditional grapes in non-traditional areas.

Of course, wines are tasted blind, with no information concerning the producer or the price. We do however; disclose regional origins to give our judges a better context of the factors that drive the structure, flavors and aftertaste.

We believe this competition will properly evaluate the wines that you have worked so hard to produce. We believe that the post-competition internet discussion of the best wines will make an impact on your sales.

Sincerely yours,

*Bob Foster,
Director*

*Find the results of the 2012 Monterey Wine Competition online at
<http://www.montereywinecompetition.com>,
or contact Bob Foster at 858-484-8627 or email: rfoster2@san.rr.com*



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 four (4) 750ml or six (6) 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

\$60 per entry. Final deadline is February 18, 2012. Make checks payable to Salinas Valley Fair. 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 or lh@salinasvalleyfair.com or Bob Foster, wine director at 858-484-8627 or rfoster2@san.rr.com.

Alternative Entry Methods:

Enter by fax at 831-385-3345 or email lh@salinasvalleyfair.com

Ship Wines to:

Salinas Valley Fair
625 Division Street
King City, CA. 93930

Deadline for Entries:

February 18, 2012

Deadline for Wines:

February 25, 2012

Competition Rules

1. To qualify for entry in the 2012 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. Four (4) 750ml or six (6) 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 25, 2012.
8. Make checks payable to Salinas Valley Fair.

Foreign Wines

The 2012 Monterey Wine Competition accepts entries from commercial wineries worldwide.

2011 Monterey Wine Competition

BEST OF SHOW

Best of Show White

STONE HILL WINERY
2010 Vignoles
Missouri

Best of Show Spirits

KORBEL CHAMPAGNE CELLARS
Brandy XS, Extra Smooth
California

Best of Show Sparkling

2006 GLORIA FERRER CAVES & VINEYARDS
Blanc de Blancs
Carneros, California

Best of Show Fruit

ST. JAMES WINERY
Cherry
America

Best of Show Dessert

HERRON HILL VINEYARDS
2008 Late Harvest Vidal Blanc
New York

Wine of the Year

WRATH WINES
2008 Pinot Noir, San Saba Vineyard
Monterey, California

The 2011 Monterey Wine Competition had
804 entries & 418 medals awarded.

2012 WINE COMPETITION CATEGORY CODES

See the table at end of list regarding range of sweetness based on residual sugar to determine "Dry" vs "Medium Dry", etc. Wines entered in the wrong category will be moved to the correct category by the Director. Additional categories may be created by the Director if necessary.

RED BLENDS		Code	(Red Blends continued)
Code		BRHMS	Blended Red Hybrid Medium Sweet
BRBOR	Bordeaux Appellation	BRHS	Blended Red Hybrid Sweet
BRBR	Blended Red Bordeaux Rhone	BROTD	Blended Red Other Varietals Dry
BRBV	Blended Red Bordeaux Varietals (Meritage)	BROTMD	Blended Red Other Medium Dry
BRRV	Rhone Varietals	BROTMS	Blended Red Other Medium Sweet
BRRVA	Rhone Valley Appellations	BROTS	Blended Red Other Sweet
BRPV	Portuguese Varietals		
BRSV	Spanish Varietals	RED VARIETALS	
BRIV	Italian Varietals	RVAG	Aglianico
BRCHIA	Chianti Appellation	RVBA	Barbera
BRCHIAR	Chianti Appellation Riserva	RVBR	Barbaresco
BRST	Super Tuscan IGT	RVBO	Barolo
BRSTN	Super Tuscan New World	RVBC	Beaujolais, Cru
BRTR	Tuscan Rosso DOC	RVBV	Beaujolais, Beaujolais Villages
BRUN	Brunello di Montalcino	RVBB	Burgundy Bourgogne
BRUNR	Brunello di Montalcino Riserva	RVBGC	Burgundy Grand Cru
BRVA	Veneto Amarone	RVBPC	Burgundy Premier Cru
BRVN	Veneto	RVBV	Burgundy Villages
BRVNP	Veneto Passito	RVCF	Cabernet Franc
BRVNR	Veneto Ripasso	RVCM	Carmenere
BRVNM	Vino Nobile di Montepulciano	RVCS	Cabernet Sauvignon
BRVNMNR	Vino Nobile di Montepulciano Riserva	RVGM	Gamay
BRRIB	Ribera del Duero Appellation Red	RVGN	Grenache
RIOC	Rioja Appellation Crianza	RVGR	Greek Varietal
RIOG	Rioja Appellation Gran Reserva	RVICE	Ice Wine
RIOR	Rioja Appellation Riserva	RVIT	Italian Varietal
BRHD	Blended Red Hybrid Dry	RVMB	Malbec
BRHMD	Blended Red Hybrid Medium Dry	RVML	Merlot
		RVMV	Mourvedre

Code (Red Varietals continued)

RVNB	Nebbiolo
RVPN	Pinot Noir
RVPO	Portuguese Varietal
RVPS	Petite Sirah
RVPT	Primitivo
RVPV	Petit Verdot
RVSP	Spanish Varietal
RVSV	Sangiovese
RVSY	Syrah
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
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 Appellation
BWBV	Bordeaux Varietals
BWHD	Hybrids Dry
BWHMD	Hybrids Medium Dry
BWHMS	Hybrids Medium Sweet

Code (White Blends continued)

BWHS	Hybrids Sweet
BWIT	Italian Varietals
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
WVBB	Bourgogne Blanc
WVBGC	Burgundy Blanc Grand Cru
WVBM	Burgundy Macon
WVBPC	Burgundy Blanc Premier Cru
WVBV	Burgundy Blanc Villages
WVCGC	Chablis Grand Cru
WVCPC	Chablis Premier Cru
WVCV	Chablis Villages
WVCH	Chardonnay
WVCB	Chenin Blanc
WVGD	Gewurztraminer Dry
WVGMD	Gewurztraminer Medium Dry
WVGMS	Gewurztraminer Medium Sweet
WVGS	Gewurztraminer Sweet
WVGV	Gruener Veltliner
WGDR	Greek Varietal Dry
WGMD	Greek Varietal Medium Dry
WGMS	Greek Varietal Medium Sweet
WVICE	Ice Wine
WVIT	Italian Varietal
WVMAR	Marsanne
WMDR	Muscat Dry
WMMD	Muscat Medium Dry
WMMS	Muscat Medium Sweet
WMSW	Muscat Sweet
WVPB	Pinot Blanc

Code (White Varietals continued)

WVPGO	Pinot Grigio
WVPGS	Pinot Gris
WVRD	Riesling Dry
WVRMD	Riesling Medium Dry
WVRMS	Riesling Medium Sweet
WVRS	Riesling Sweet
WVRN	Roussanne
WVSBC	Sauvignon Blanc "Crisp"
WVSBR	Sauvignon Blanc "Rich"
WVSE	Semillon
WVSP	Spanish Varietal
WVTOR	Torrontes
WVVG	Viognier
WVVM	Vermentino
WPDW	White Premium Dessert
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 Chardonnal
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

Code (Sparkling continued)

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 Non-Vintage
SIBV	Italian Methode Champenoise Vintage
SISB	Italian Spumante Bianco
SISR	Italian Spumante Rosso
SPBR	Prosecco Brut
SPDS	Prosecco 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
SWTC	Sparkling Tetes de Cuvee
SWOD	Sparkling Other Demi-Sec
SWSWT	Sparkling Sweet
SWRO	Sparkling Rose
SWRV	Sparkling Red
SWNT	Sparkling Non-Traditional Grapes
SWFL	Sparkling Flavored (Almond, Berry, etc)
SWFR	Sparkling Fruit

FRUIT*

OTFRT	Fruit Wine
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ALTERNATIVE PACKAGING*

Code

XRED Red
XROSE Rose
XSPARK Sparkling
XWHITE White

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

DISTILLED SPIRITS

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
(non-vintage)
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 measurement.

Note: 1 gram per liter = .1 gram per 100ml = .1% RS

Dry = less than 0.6% (except Rieslings, less than 1%)

Medium Dry = 0.6 - 1.49% (except Riesling which is 1% to 1.49%)

Medium Sweet = 1.5 - 4.9%

Sweet = 5.0% and higher



March 3 & 4, 2012

Salinas Valley Fair
625 Division Street
King City, CA 93930

Enter by February 18, 2012
Rules and Entry Form enclosed