

33RD Annual

**RIVERSIDE INTERNATIONAL
WINE COMPETITION**

An Appellation-Based Wine Judging

May 6-7-8, 2014

DAN BERGER, CHAIRMAN



Entry Deadline April 9, 2014



2014 JUDGES

Wilfred Wong, Senior RIWC Judge, Wine Buyer, Beverages and More, Concord CA
Bob Andrews, Santa Rosa Business Journal, Santa Rosa CA
Michael Apstein MD, Wine Columnist, Boston MA
Phil Baily, Owner/Wine Maker, Baily Vineyards, Temecula CA
Heidi Peterson Barrett, Owner/Wine Maker, La Sirena Wines, St. Helena CA
Tom Bohr MD, California Wine Tasting Champion, Redlands CA
William Bloxsom-Carter, Chef, Playboy Mansion, Beverly Hills CA
Rene Chazottes, Sommelier, Pacific Club, Newport Beach CA
Chris Cook, Wine & Restaurant Writer, Hour Magazine, Detroit MI
Rich Cook, Director, San Diego Fair Wine Competitions, San Diego CA
Mitch Cosentino, Owner/Wine Maker, Pure Cos Winery, Napa CA
Kerry Damskey, Wine Maker/Wine Consultant, Terroirs, Geyserville CA
Mike Dunne, Food and Wine Writer, Sacramento CA
Traci Dutton, Sommelier, Culinary Inst. of America-Greystone, St. Helena CA
Gary Eberle, Eberle Winery, Paso Robles CA
Bob Foster, Assistant Editor, California Grapevine, San Diego CA
David Friedenberg, Member, Tasting Panel, California Grapevine, San Diego CA
Don Galleano, Owner/Wine Maker, Galleano Winery, Mira Loma CA
Daryl Groom, Wine Maker, Groom Wines, Healdsburg CA
Wes Hagen, Wine Maker, Clos Pepe, Lompoc CA
Joe Hart, Owner/Wine Maker, Hart Winery, Temecula CA
Scott Harvey, Owner/Wine Maker, Scott Harvey Wines, St. Helena CA
Margie Jones PhD, Associate Professor, Cal Poly, Pomona CA
Ellen Landis, Sommelier/Owner, Landis Shores Oceanfront Inn, Half Moon Bay CA
Ann Littlefield, International Wine & Spirits Marketing, Napa CA
Tim McDonald, President, Wine Spoken Here, Napa CA
Michael Martini, Wine Maker, Louis Martini Winery, St. Helena CA
Richard Peterson PhD, Owner/Wine Maker, Richard Grant Wines, Napa CA
Harry Peterson Nedry, Owner/Chehalem Winery, Newburg OR
Michaela Rodeno, Owner, Villa Ragazzi, Oakville CA
Christian Roguenant, Wine Maker, Baileyana Winery, San Luis Obispo CA
Coke Roth, Partner, Vinagium Wines, Kennewick WA
Carol Shelton, Owner/Wine Maker, Carol Shelton Wines, Santa Rosa CA
Jeff Slankard, Wine Director, Barons Marketplace, San Diego CA
Bob Small PhD, Professor Emeritus, Cal Poly, Pomona CA
Clark Smith, Owner/Wine Maker, Vinovation/SmithCraft, Sebastopol CA
David Stevens, Wine Consultant, Davon International, Napa CA
Tom Sweet, Sales Representative, True Wines, Temecula, CA
Jim Trezise, President, N.Y. Wine & Grape Foundation, Canandaigua NY
Linda Trotta, Wine Maker, Swiftwater Cellars, Roslyn WA
Valery Uh MD, Director, North of the Bay Wine Competition, Lafayette CA
Bill Ward, Wine and Food Writer, Minneapolis Star-Tribune, Minneapolis MN
Tom Wark, Wine Blogger, Fermentations, Napa CA
Ron Washam, Sommelier/Wine Blogger, Hosemaster of Wine, Healdsburg CA
Alex Weil, Sommelier, Los Angeles CA
Rory Williams, Wine Maker, Frogs Leap, Rutherford CA

AWARDS TO BE PRESENTED

Five Sweepstakes Awards

Best Sparkling, White, Red, Rosé, Dessert wine.

Chairman's Awards

Awarded to any wine that has won a Gold Medal by unanimous vote of the judging panel.

Gold Medal

Awarded to a wine exhibiting perfect varietal character, balance, and structure; a wine containing exceptional qualities.

Silver Medal

Awarded to a wine showing beautiful balance and excellence; an extremely well made wine.

Bronze Medal

Awarded to a wine that has character and achieves significantly more than an average wine; a tribute to wine making skill.

Winery of the Year Trophy

Sponsored by the Wine Appreciation Guild

Value Winery of the Year Trophy

Sponsored by Wines and Vines Magazine

Trophies For Best Rieslings

Sponsored by the International Riesling Foundation

Best Dry Riesling

Best Medium-Dry Riesling

Best Medium-Sweet Riesling

Best Sweet Riesling

THE JUDGING PROCESS

- This judging is double-blind and uses concepts found in “*Wines: Their Sensory Evaluation*,” by Amerine and Roessler (1976) to avoid the pitfalls and fallacies of blind tasting.
- Four-judge panels evaluate wines by class. Judges confer to decide all awards; a consensus of panel members determines each medal. Each panel makes the final decision for its wines; results are never altered after the judges make their final decision.
- Panels typically judge 90 wines per day, rarely more.
- All judges evaluate wines deemed worthy of judging for sweepstakes awards. **All nominations for sweepstakes are awarded a Chairman’s Award.**
- All wines that have been obviously entered incorrectly will be moved to their proper classes.
- We use crystal stemware of the highest caliber.

CRITERIA AND POLICIES

Judges with Expertise: We always use a blend of wine makers, wine columnists, sommeliers, and wine merchants. Judges with special expertise in certain wines (i.e., Riesling, Pinot Noir, sparkling wines, etc.) will judge the wines they know best. And we have experts in most regional wines.

Styles: Judges are advised that keen attention should be paid to all styles of wine. This includes richer wines as well as wines of elegance, subtlety, delicacy, and varietal character. Terroir is a vital factor in the determination of medals.

Format: We take precautions against any of the fallacies so common to blind tastings by serving wines to panels in ways designed to help avoid mental and palate fatigue. Flights are structured so **no panel has to judge only one type of wine.** Each panel gets a group of whites and a group of reds, with rarely more than 48 wines per class.

Price Categories: We do not judge by price categories. Price-based judgments tend to prejudice judges and lead to faulty results. Judges award all medals through a process of deliberation, discussion, and voting. Agreement is reached through discussion.

History: The Riverside Competition was the first American wine competition to create categories for white and red Rhône wines (blended and varietal), Italian varieties, White Meritage, and Rhône blends in light, medium, and heavy styles. RIWC also was the first major wine competition to award a sweepstakes award to a wine from French-American hybrid (Vignoles) and the first major wine competition to award a sweepstakes to a wine made entirely from a native American grape (Diamond).

New Classes: Our entry book changes every year to accommodate for changes in the wine industry. Two years ago we included classes specifically to deal with the new Minnesota grape varieties, whose popularity has expanded to include cold climates in other regions.

Goal: We prefer not to award an unending string of medals, which could make the results of the competition suspect. We offer the expertise of professional wine judges in a controlled setting, which best benefits the wine industry. As is the case with our gold and silver medal awards, our judging format ensures that earning a bronze medal at the Riverside International is a great accomplishment. Our consistent methodology ensures that our results are truly indicative of quality.

Note: We have a column on our hard-copy entry form and a field in our database asking whether each wine is sealed with a natural cork or an alternative closure.

TERROIR/APPELLATION JUDGING FORMAT

This competition judges wines in regional groups where feasible since we consider terroir as a way to justify distinctiveness and excellence. In order for the RIWC to fulfill its mission of assisting wineries in evaluating their wines through use of professional judges, we now sort wines into appellation as well as sub-regional groupings where feasible. This allows judges to take regional distinctions into account when awarding medals. As a result, there will be separate categories for Syrah from cold climates, Shiraz and Rieslings from Australia, etc. We believe that this “like versus like” aspect of the competition will lead to more meaningful results.

Moreover, accommodating for the shifts in wine style and varietal mix over the decades has required slight changes each year in the entry book. In recent years, for example, the growth of blended wines, both white and red, has prompted us to add new categories. Please be cognizant that if a wine is not varietal, there likely **is** a category for it.

RULES FOR ENTERING

- **Amount:** For a wine to qualify for the judging, a producer must have at least 50 cases of the wine available for sale as of the final day of judging, May 8, 2014.
- **Sugar Guidelines:** Wines that typically have residual sugar, such as Chenin Blanc, Gewurztraminer, Riesling, and other whites may be entered in the class in which the wine maker believes it will be best evaluated, **regardless of actual sugar content. We strongly suggest using the sweetness guidelines of the International Riesling Foundation, found at www.DrinkRiesling.com** Wines in each class are evaluated in order of increasing sweetness, dry to sweet. Sweetness is what tasters *perceive*; acid and pH levels should be considered as part of your decision as to which class to enter.
- **Sweet red wines:** There is a separate category for wines that contain more than 0.4% (4 grams per liter) of residual sugar. Please enter all such wines in these categories.

THE ENTRY PROCESS

- **Fee:** The entry fee is \$75 per wine. We offer a \$5-per-entry discount for on-online entries. See next paragraph. You may pay by credit card or, if you prefer, you may mail your payment. **Your wines will not be officially entered until your payment is received.**
- **Online Entries:** Fast, efficient online entry is available at \$70 per entry. Please log onto our website, www.RIWC.net or www.RiversideInternationalWineCompetition.com for details.
- Our **online entry form** has convenient drop-down menus and options for wineries to add information where it is not provided. **Please take extreme care when entering wines in our database. What you put into the database determines how your award certificates will look.** (Award certificates are available at the close of the competition and can be used while medallions are being struck.)

Please use proper punctuation and capitalization. You may describe your wines in the “comments” field; this will appear on shelf talkers, case cards, etc., but NOT on award certificates. Certificates for all gold medal wines will have judge’s quotes.

- **Mailed paper entry forms:** When entering by hard copy (snail mail), your entry form(s) must be accompanied by your payment (check or money order only). These should be sent to:

RIWC

**1275 Fourth St., #604
Santa Rosa, CA 95404**

- **Deadlines:** You may begin submitting entry forms immediately, either online or by hard copy. *The final deadline for us to receive entries is April 14, 2014.*
- **What Constitutes an Entry?:** An entry is four (4) standard 750 milliliter bottles, six (6) half bottles, or three (3) 1.5 liters. For boxed wines larger than 1.5 liters, we need two boxes.
- **Questions:** Phone Dan Berger at his office 707-528-9466 (cell, 707-479-9463). You can e-mail questions to entries@RiversideInternationalWineCompetition.com
- **Brands:** Brand names may differ from company name. **Please use separate entry forms for each brand.** The name you provide on your entry form is what will be used for your medal certificate and other printed materials, which are available on our website after the competition.

RULES FOR SHIPPING WINE

- Ship wine **prepaid** to arrive between 9 a.m. and 3 p.m. Monday through Friday. You may begin shipping on February 24, 2014. Wines must arrive no later than April 14, 2014.
PLEASE NOTE: It has been our experience that a much higher percentage of medals go to wines that arrive early and are allowed to rest from truck transport. A test done at the California State Fair wine competition some years ago showed that late-arriving wines score slightly less well than early-arriving wines.
- Using a black marker, please mark the number of boxes on each box (i.e. 1 of 3; etc.).
- **Please enclose a copy of the entry form(s) inside the first box for all wines submitted. For online entries, enclose a copy of the email you received after payment.**
- **Please do not separate brands into different shipping cartons**

SHIPPING ADDRESS

**Riverside International Wine Competition
Murrieta Commerce Center
41571 Corning Place, Suite 109
Murrieta, CA 92562**

Please DO NOT ship wine before February 24, 2014

If you have any questions, please contact Dan Berger

707-528-9466, or 707-479-9463, or

Entries@RiversideWineCompetition.com

SHIPPING FROM OUTSIDE THE UNITED STATES

Wineries that already have a U.S. importer should make shipping arrangements through the importer. Wineries that do not now distribute in the United States must obtain a TTB Certificate of Label Approval (COLA) waiver as well as an FDA Prior Notice, and pay all shipping fees. For further information please contact Dan Berger at 707-528-9466.

For shipping assistance from outside the United States, please contact **Mark Newman** at **Accolade Brands**, P.O. Box 50022, Studio City, CA 91614; 818-390-3888 or e-mail him at Mark@AccoladeBrands.com. COLA Waivers are \$25 per winery plus \$15 per label. FDA Prior Notices are \$25 per winery.

RESULTS AND FREE PRINTED MATERIALS

- On the evening of May 8, 2014, at the close of the competition, a complete list of all medals awarded will be posted on our website, www.RIWC.net or www.RiversideInternationalWineCompetiton.com
- Our website—easy to use and one of the most sophisticated ever devised for a wine competition—is infinitely sortable and has numerous options for which there is no additional charge. This includes placing a link to your website on our results pages (during the entry process), as well as the ability (after the event) to print out **FREE shelf talkers, bottle stickers, award certificates, case cards, and table tents**.
- Please note that we offer four special Riesling trophies, sponsored by the International Riesling Foundation, in the four main sweetness categories. We have a special panel of Riesling judges who will make this determination.
- **A signed judge's quotation will be posted on every wine winning a gold medal and may be used in wineries' marketing efforts.**



Class List

Note: When entering online, there are drop down lists that "walk" you through the process.

Fortified Wines (1000 series)

Angelica : 1000

Madeira : 1001

Muscat :

Black : 1002

White or Orange Muscat, non-sparkling (For sparkling, see sparkling category) : 1003

Port :

Domestic port-type wines :

Ruby, Tawny, White, and non-vintage varietals : 1008

Vintage dated and varietal (state varietal) : 1009

Vintage dated, non-varietal : 1010

Portuguese :

Other (including Late-Bottled Vintage, single Quinta, etc.) : 1007

Ruby and Tawny (wines will be judged separately) : 1004

Vintage : 1005

White : 1006

Proprietary Blends : 1021

Sherry :

Non-Spanish :

Dry : 1017

Medium : 1018

Sweet : 1019

Spanish :

Amontillado : 1011

Fino : 1012

Oloroso Dry : 1013

Oloroso Sweet : 1014

Palo Cortado Dry : 1015

Palo Cortado Sweet and Pedro Ximenez : 1016

All other fortified wines (Marsala etc.) : 1020

Distilled Products (2000 series)

Brandy :

Armagnac : 2000

Cognac : 2001

Continuous Still : 2004

Domestic Brandy Pot Still, aged 3-10 years : 2002

Domestic Pot Still, young : 2003

Eau-de-Vie, specify fruit : 2005

Fruit Brandies : 2006

Grappa or Marc : 2007

Infusions : 2008

Distilled products, other : 2009

Sparkling Wines (3000 series)

Methode Champenoise :

Australian :

Blanc de Blancs : 3050
Blanc de Noirs : 3051
Brut : 3052
Brut Rosé : 3053
Dry : 3054
Dry Rosé: 3055
Extra Dry : 3056
Extra Dry Rosé : 3057
Muscat : 3058
Natural : 3059
Sec or Demi-Sec : 3060
Sec or Demi-Sec Rose : 3061
Sparkling Shiraz, etc. : 3062

Champagne (French) :

Blanc de Blancs : 3063
Blanc de Noirs : 3064
Brut : 3065
Dry : 3066
Extra Dry : 3067
Muscat : 3068
Natural : 3069
Rosé : 3070
Sec or Demi-Sec : 3071

Domestic (Vitis Vinifera only; please see classes 3107 and 3108 for other grapes):

Non-Vintage :

Blanc de Blancs : 3010
Blanc de Noirs : 3011
Brut : 3012
Dry : 3013
Dry Rosé : 3014
Extra Dry : 3013
Muscat : 3016
Natural : 3017
Red Sparkling (i.e. Sparkling Syrah, Pinot Noir, etc.) : 3018
Rosé Brut : 3019
Rosé Extra Dry : 3020
Rosé Sec or Demi-Sec : 3021
Sec or Demi-Sec : 3022

Vintage :

Blanc de Blancs : 3000
Blanc de Noirs : 3001
Brut : 3002
Dry : 3003
Extra Dry : 3004
Muscat : 3005
Natural : 3006
Rosé Brut : 3007

Rouge (i.e., Sparkling Syrah, Pinot Noir, etc.) : 3008
Sec or Demi-Sec : 3009

German Sparkling :

Other : 3083

Sekt : 3084

Italian :

Blanc de Blancs : 3072

Blanc de Noirs : 3073

Brut : 3074

Dry : 3075

Extra Dry : 3076

Muscat (Asti Spumante etc.): 3077

Natural : 3078

Prosecco : 3079

Red (Brachetto etc.) : 3080

Rosé : 3081

Sec or Demi-Sec : 3082

Spanish :

Cava : 3085

Non-Methode Champenoise (Vitis Vinifera - Charmat, Transfer, etc.) from any country :

Non-Vintage :

Blanc de Blancs : 3103

Blanc de Noirs : 3104

Other : 3105

Vintage :

Blanc de Blancs 3103

Blanc de Blancs : 3100

Blanc de Noirs : 3101

Other : 3102

Sparkling Wines not listed above :

Vitis Vinifera only : 3106

Native American varietals (including blends) : 3107

French-American hybrids (including blends) : 3108

All sparkling wines not listed above : 3109

Red Table Wines (4000 series) - varietals only

Aglianico : 4000

Alicante Bouschet : 4001

Baco Noir : 4002

Barbaresco (Italian) : 4003

Barbera (Domestic and Imported) : 4004

Barolo (Italian) : 4005

Beaujolais : 4006

Bordeaux (France) : 4007

Brunello di Montalcino (Italian) : 4008

Burgundy (French) : 4009

Cabernet Franc (including Chinon) : 4010

Cabernet Sauvignon :

2009 and earlier : 4011

2010 : 4012

2011 : 4013
2012 and 2013 : 4014
Non-Vintage : 4015
Canaiolo : 4086
Carignane : 4016
Carmenere : 4017
Chambourcin : 4018
Chancellor : 4019
Charbono (and Bonarda) : 4020
Chianti (Italian) : 4056
Cinsault : 4021
Colorino : 4086
Concord : 4022
Counoise : 4086
Delaware : 4023
Dolcetto : 4024
Dry Red Varietal wines not otherwise listed (Red Blends Below, 4500 series) : 4025
Gamay from Beaujolais in France : 4006
Gamay Noir : 4026
Gamay: Napa Gamay and Valdiguie : 4027
Garnacha (from Spain) : 4028
Graciano : 4086
Grenache : 4029
Gringolino : 4030
Italian red varietals not otherwise listed : 4031
Kadarka : 4086
Lagrein : 4032
Lemberger or Blaufrankish : 4033
Leon Millot : 4086
Malbec : 4034
Marechal Foch : 4035
Merlot :
 2009 and earlier : 4036
 2010 : 4037
 2011 : 4038
 2012, 2013 and 2014 : 4039
 Non-Vintage : 4040
Mission : 4086
Mourvedre : 4041
Nebbiolo : 4042
Negromaro : 4086
Nero d'Avola : 4086
Noble : 4043
Noiret : 4086
Norton or Cynthiana : 4044
Petit Verdot : 4045
Petite Sirah (and Durif) : 4046
Pinot Meunier : 4047

Pinot Noir :

- 2009 and earlier : 4048
- 2010 : 4049
- 2011 : 4050
- 2012, 2013, and 2014 : 4051
- Non-Vintage : 4052

Pinot St. George : 4086

Pinotage : 4053

Plavac Mali : 4086

Refosco : 4054

Sagrantino : 4055

Sangiovese : 4056

Syrah (or Shiraz-designated wines) :

Australian Shiraz (and Syrah) :

- 2009 or earlier : 4057
- 2010 : 4058
- 2011 : 4059
- 2012 : 4060
- 2013 and non-vintage : 4061

Domestic :

- 2009 or earlier : 4062
- 2010 : 4063
- 2011 : 4064
- 2012 and 2013 : 4065
- Non-vintage : 4066

French (including Rhône Valley):

- 2008 or earlier : 4067
- 2009 : 4068
- 2010 : 4069
- 2011 : 4070
- 2012, 2013 and non-vintage : 4071

South African : 4072

Syrah from Other Countries : 4073

Tannat : 4074

Tempranillo (and Rioja; judged separately) : 4075

Teroldego : 4086

Touriga Francesca : 4076

Touriga Nacional : 4077

Zinfandel (and Primitivo) :

- 2008 and earlier : 4078
- 2009 : 4079
- 2010 : 4080
- 2011 : 4081
- 2012 : 4082
- 2013 and Non-Vintage : 4083
- Late Harvest : 4085

Zweigelt : 4086

Other Red Varietals not previously listed : 4086

Red Wines from Minnesota Grape Varieties (For Rosé Wines, See Category 6010) : 4100

Red Blends (4500 series)

Meritage type (Bordeaux varietals only) : 4500
Cabernet-dominant blends : 4501
Merlot-dominant blends : 4502
Rhone-style blends :
 Heavy weight : 4503
 Lighter weight : 4504
 Medium weight : 4505
Syrah dominant blends : 4506
Grenache-dominant blends : 4507
Zinfandel based blends : 4508
Italian-varietal-dominant blends : 4509
All other red wine blends, Vitis Vinifera only, including Portuguese blends : 4510
All other red wine blends, French-American hybrids and Native American grapes : 4511
All other dry red blends : 4512
All Sweet or Late Harvest red blends : 4513

White Table Wines (5000 series)

Airen : 5220
Albarino : 5000
Arneis : 5220
Assyrtiko : 5220
Auxerrois : 5220
Bacchus : 5001
Carlos : 5002
Catawba : 5003
Chablis (French) : 5004
Chardonnay :
 2009 or earlier : 5006
 2010 : 5007
 2011 : 5008
 2012 : 5009
 2013, 2014 and non-vintage : 5010
Chenin Blanc :
 Dry : 5011
 Medium-Dry : 5012
 Medium-Sweet : 5013
 Sweet : 5014
Diamond (Moore's Diamond) : 5015
Ehrenfelser : 5016
Fiano : 5017
French Colombard (and Colombard) : 5018
Gewurztraminer :
 Dry : 5019
 Medium-Dry : 5020
 Medium-Sweet : 5021
 Sweet : 5022
Grenache Blanc : 5023
Grey Riesling : 5024

Gruener Veltliner : 5025
Ice Wine, State Varietal : 5300
Kerner : 5026
Malvasia : 5027
Marsanne : 5028
Melon de Bourgogne : 5029
Morio-Muscat : 5030
Muller-Thurgau : 5031
Muscat :
 Dry : 5032
 Medium-Dry : 5033
 Medium-Sweet : 5034
 Sweet : 5035
Niagara : 5036
Orange Muscat : 5037
Petit Manseng : 5038
Pinot Auxerrois : 5220
Pinot Blanc : 5039
Pinot Gris/Pinot Grigio :
 Domestic : 5040
 Italian : 5041
 Other : 5042
Riesling :
 Australian : 5111
 Domestic :
 Dry (sugar guidelines per IRF formula) : 5100
 Medium Dry (sugar guidelines per IRF formula) : 5101
 Medium Sweet (sugar guidelines per IRF formula) : 5102
 Sweet (sugar guidelines per IRF formula) : 5103
 German :
 Dry wines (Trocken and halb-trocken) : 5104
 Classic : 5108
 Kabinett : 5105
 Medium Dry : 5109
 Other Including Erstes Gewaechs, Erste Lage, etc. : 5110
 Spatlese : 5106
 Auslese and above : 5107
 Non-Domestic, non- German, non Australian (sugar guidelines per IRF formula) : 5112
Rousanne : 5200
Sauvignon Blanc :
 Dry :
 2008, 2009 and earlier : 5201
 2010 : 5202
 2011 : 5203
 2012, 2013 and non-vintage : 5204
 Late Harvest (see also Ice Wine category) : 5205
Semillon :
 Dry and off-dry : 5206
 Sweet/Late Harvest (see also Ice Wine category) : 5207
 Seyval Blanc (See also late harvest listed below) :

Dry and off-dry : 5208
Sweet/Late Harvest (see also Ice Wine category) : 5209
Sylvaner/Franken Riesling : 5210
Symphony : 5211
Torrantes : 5212
Traminette : 5220
Trousseau Gris : 5213
Vidal :
 Dry and Off-Dry : 5214
 Sweet/Late Harvest (see also Ice Wine category) : 5215
Vignoles :
 Dry and off-dry : 5216
 Sweet/Late Harvest (see also Ice Wine category) : 5217
Viognier :
 Dry and off-dry : 5218
 Viognier, Late Harvest : 5219
White varietal wines not previously listed : 5220
White Wines from Minnesota Grape Varieties : 5400

White Blends (5500 series)

Rhône type blends (Viognier, Marsanne, Grenache Blanc, Rousanne) : 5500
Chardonnay-based blends : 5501
Sauvignon Blanc-based blends (including White Meritage) : 5502
Aromatic blends (wines with Riesling, Muscat, Gewurztraminer, etc.) : 5503
Native American blends : 5504
French-American hybrid blends : 5505
All other white blends, Dry and Medium-Dry : 5506
All Sweet/Late Harvest white wine blends : 5507

Rosé Table Wines (6000 series)

Cabernet Sauvignon Rosé : 6000
Catawba, Pink : 6001
Gamay Rosé : 6002
Grenache Rosé : 6003
Merlot Rosé : 6004
Pinot Noir Rosé : 6005
Sangiovese Rosé : 6006
Syrah Rosé : 6007
Zinfandel Rosé : 6008
All Generic Rosés : 6010
All Rosé Wines From Minnesota Grapes : 6010
All Varietal Rosés from grapes not otherwise listed : 6009
Blush Wines
 White Cabernet : 6025
 White Merlot : 6026
 White Pinot Noir : 6027
 White Zinfandel : 6028
 "Varietal Blush" -- All other "white" wines from red grapes : 6011
All other "white" wines from red grapes not previously listed : 6029

Soft Table Wines Under 10% Alcohol (7000 series)

Red : 7001

White : 7000

Wines with less than 7% alcohol, including flavored wines

Red : 7003

White : 7002

Vermouth, Natural Fruit Wines & Flavored Wines (8000 series)

Aperitifs, other than those labeled Vermouth : 8015

Ciders, Meads and Sake :

Apple Cider : 8030

Hard Apple Cider (flavored) (specify flavor in comments field) : 8025

Hard Apple Cider (traditional) : 8026

Honey Wines (Mead) :

Flavored or fruit-based Honey wines : 8027

Straight Honey wines (no flavorings) : 8028

Perry (Pear Cider) : 8029

Sake (flavored rice wine) (specify flavor in comments field) : 8032

Sake (traditional rice wine) : 8031

Fruit Wines :

Apple : 8000

Apricot : 8001

Blackberry : 8002

Cherry : 8003

Cranberry : 8004

Olallieberry : 8005

Peach : 8006

Pear : 8007

Plum : 8008

Raspberry : 8009

Strawberry : 8010

Other fruit wine (specify fruit in comments field) : 8011

Fruit-flavored grape wine (specify flavoring in comments field) : 8012

Specialty Wines :

Wine Cocktails : 8052

Wines made with added flavorings (chocolate, etc.) fortified : 8050

Wines made with added flavorings (chocolate, etc.) not fortified : 8051

Vermouth, Red : 8014

Vermouth, White : 8013

Non-Alcoholic Wines & Wine Cooler (9000 series)

Non-Alcoholic Wines :

Cabernet Sauvignon : 9000

Chardonnay : 9001

Riesling : 9002

Sparkling wine : 9003

White Zinfandel : 9004

Other non-alcoholic wine (specify type in comments field) : 9005

Wine Coolers :

Fruit flavored wine cooler : 9006
Red wine cooler : 9007
White wine cooler : 9008

**FIND US ON FACEBOOK:
RIVERSIDE INTERNATIONAL WINE COMPETITION**

WITH APPRECIATION AND GRATITUDE

The Riverside International Wine Competition couldn't continue to grow as a world-class event without the support of many groups and individuals.

Key Personnel

Dan Berger, Chairman

Sandy Brassard, Major Domo

Jim Marron, Wine Storage Coordinator

Teri Hayes, Volunteer Coordinator

Paul Brassard, Infrastructure Coordinator

John Hayes, Transport Coordinator

Bill and Carol Damm, Administrative Assistants/Computer Systems

Marc Berger, Webmaster & Computer Systems Development

Joel Berger, Computer Systems Assistant

Juliann Savage, Administration

Our **Steering Committee** members serve a vital role in the planning and production of each competition. They devote untold hours, helping to create a positive environment for a successful judging. They are **Sandy** and **Paul Brassard, Audrey Cilurzo, Bill and Carol Damm, Teri and John Hayes, Jim Marron,** and **Mary and Harlan Orrin.**

We offer special recognition to the dozens of **volunteers** from the **Temecula Valley Wine Society** for their dedication, hard work and support. Additional thanks to the number of Long Beach Grand Cru Wine Competition volunteers who join us for our event. We also appreciate the many unaffiliated volunteers who give their time and energy at the competition.

We also wish to thank: the Wine Appreciation Guild of San Francisco for providing the trophy for the Winery of the Year, and *Wines & Vines Magazine* for providing the trophy for the Value Winery of the Year. We also wish to thank the International Riesling Foundation for its sponsorship of the four trophies for Best Riesling. And finally thanks to photographer George Rose for his photos that grace our web page.

We also formally acknowledge dozens of charitable institutions whose works are supported, in part, by contributions from this event. A large portion of our contributions is aimed at health-related charities, which benefit the truly needy. The RIWC is also a strong supporter of a scholarship fund of the Temecula Valley Wine Society, which awards grants to worthy viticulture and enology students. We thank the wineries that participate in the RIWC for their continuing input to these charities.

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2014 Riverside International Wine Competition Entry Form

Chairman, Dan Berger Telephone: (707) 528-9466 or 707-479-9463; Fax 707-595-5333; Email: Entries@RiversideWineCompetition.com

PLEASE DO NOT SHIP WINES BEFORE FEBRUARY 24, 2014

Please Print. Use a separate entry form for EACH BRAND. Provide additional sheet with wine comments, if you wish.

Parent Company	Brand	Contact Person	
Mailing Address	City	State	Zip

Telephone	Fax	Email address (MANDATORY)	Your signature, please	Date
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Mail entry forms and payment to:
 Riverside International
 Wine Competition
 1275 Fourth St., #604
 Santa Rosa, CA 95404-4057

ENTRY FEE: \$75 PER WINE
 Please print information below

Shipping Address for Wine
 Riverside International
 Wine Competition
 41571 Corning Place, Suite 109
 Murrieta, CA 92562-7065

For paper entries, use copies of this form for more than 10 wines

Class #	Varietal	Appellation	Special Designations (Private Reserve, Vineyard name, etc)	Vintage	Alcohol	% Residual Sugar	Retail Price as of 5/9/14	Real Cork?
								Yes No
1								
2								
3								
4								
5								
6								
7								
8								
9								
10								

**Riverside International
Wine Competition
1275 Fourth St., #604
Santa Rosa, CA 95404-4057**

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