

**DAN BERGER'S INTERNATIONAL
WINE AND CIDER COMPETITIONS**

May 8-9, 2018
Santa Rosa, CA

DAN BERGER, CHAIRMAN



Entry Deadline **May 7, 2018**

2017 JUDGES

Wilfred Wong, Senior Judge, Wine.Com Chief Storyteller, San Francisco
Tom Bohr MD, California Wine Tasting Champion, Redlands CA
John Buechsenstein, Wine Educator, Sensory Evaluation, UC Davis, Davis 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
Mike Dunne, Food and Wine Writer, Sacramento CA
Gary Eberle, Wine Maker/Owner, Eberle Winery, Paso Robles CA
Bob Foster, Assistant Editor, California Grapevine, San Diego CA
Marcus Garcia, wine director, the French club, San Francisco CA
Barry Herbst, Wine Buyer, Bottle Barn, Santa Rosa, CA
Ellen Landis, Wine Writer, Half Moon Bay CA
Tim McDonald, President, Wine and Spirits Spoken Here, Napa CA
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
Valery Uhl MD, Director, North of the Gate Wine Competition, Lafayette CA
Bill Ward, Wine and Food Writer, Minneapolis Star-Tribune, Minneapolis MN

LOGO DESIGNED BY BOB JOHNSON

AWARDS TO BE PRESENTED

Five Sweepstakes Awards

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

Chairman's Awards (Double gold)--

A unanimous Gold vote of the judging panel.

Gold Medal

Awarded to a wine exhibiting perfect varietal character, balance, and structure; a wine with 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

Imported Wine Company of the Year

Value Winery of the Year Trophy

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.
- Panels evaluate wines and ciders by class, in varietal and regional groups where feasible. 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.

- All judges evaluate wines deemed worthy of judging for sweepstakes awards.
- Any wine that was obviously entered incorrectly will be moved to its proper class.
- We use crystal stemware of the highest caliber.

CRITERIA AND POLICIES

Judges with Expertise: We always use a blend of wine columnists, wine makers, 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.

Format: We take precautions against any of the fallacies so common to blind tastings by serving wines to panels designed to avoid mental and palate fatigue. **No panel has to judge huge numbers of one type of wine.** Each panel gets various types of wines; there are rarely more than 40 wines in any single class.

Price Categories: We do not judge by price categories. Such judgments tend to prejudice judges and can lead to faulty results.

History: The DBI, formerly Riverside International Wine Competition (RIWC), was the first U.S. wine competition to create categories for white and red Rhône wines, Italian varieties, White Meritage, and Rhône blends in light, medium, and heavier styles. RIWC also was the first major wine competition to award a sweepstakes award to a wine from French-American hybrid (a Missouri Vignoles) and the first major wine competition to award a sweepstakes award to a wine made entirely from a native American grape (a New York Diamond).

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

TERROIR/APPELLATION JUDGING FORMAT

We judge wines in regional groups where feasible since we consider terroir as a way to justify distinctiveness and excellence. To fulfill our mission of assisting wineries in evaluating their wines through use of professional judges, we now sort wines into appellation and sub-regional groupings. This allows judges to factor in regional distinctions when awarding medals. As a result, there are separate categories for Australian and South African Shiraz, Australian Rieslings, Canadian Rieslings etc. We think this "like versus like" competition leads to more meaningful results.

Accommodating for the shifts in wine style and varietal mix over the decades requires slight changes each year in our entry book.

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 9, 2018.
- **Sugar Guidelines:** Wines that may have residual sugar (i.e., Chenin Blanc, Gewurztraminer, Riesling), 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 0.5% (5 grams per liter) of residual sugar. Please enter all such wines in these categories.

THE ENTRY PROCESS

- **Fee:** Entry fee: \$75 per wine. We offer early bird and online-entry discounts, available at www.enofileonline.com.
- **Mailed or faxed paper entry forms:** When entering by hard copy, your entry form(s) must be accompanied by your payment (check or money order only). These should be sent to:

DBIWC
1275 Fourth St., #604

Santa Rosa, CA 95404

Wine is to be shipped to DBIWC c/o Wine Country
Shipping, 7680 Bell Road, Windsor, CA 95492

- **Deadlines:** You may begin submitting entry forms and wines immediately, either online or by hard copy. ***The final deadline for us to receive entries is May 7, 2018.***
- **What Constitutes an Entry?** An entry is four (4) standard 750 milliliter bottles, six (6) half bottles, or two (2) 1.5 liters. For boxed wines larger than 1.5 liters, we require two boxes. Cider: 2 bottles.
- **Questions:** Phone Dan at 707-479-9463 or e-mail winenut@gmail.com.

Please use separate entry forms for each brand.

RULES FOR SHIPPING WINE

- Ship wine **prepaid** to arrive between 9 a.m. and 3 p.m. Monday through Friday. You may begin shipping any time.
PLEASE NOTE: In our experience, a higher percentage of medals go to wines that arrive at the competition early and are allowed to rest in our warehouse. A test done at the California State Fair wine competition two decades ago showed that late-arriving wines score less well than early-arriving wines.
- Using a black marker, please mark the number of boxes shipped 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 e-mail you received after payment.**
- Please attempt to ship each four-bottle entry in the same shipping carton; separating wines makes the logistics difficult. Multiple entries may be consolidated into the same box (i.e., three entries in a 12-pack box).

SHIPPING ADDRESS for wines

DBIWC
c/o Wine Country Shipping
7680 Bell Road
Windsor CA 94952

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. Shipper must pay all customs and duty fees.

For shipping assistance from outside the United States, you may contact **Mark Newman** at **Accolade Brands**, P.O. Box 50022, Studio City, CA 91614; 818-390-3888; e-mail: Mark@AccoladeBrands.com. TTB COLA Waivers are \$25 per winery plus \$15 per label. FDA Prior Notices are \$25 per winery. FDA Permits are \$75 per Producer and a \$75.00 annual Agent fee. The permit will be good through December 2018. For further details, call Dan Berger at 707-479-9463.

- 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-line for every wine winning a gold medal and may be used in wineries' marketing efforts.**

WITH APPRECIATION AND GRATITUDE

Marc Berger, Webmaster & Computer Systems Development
Joel Berger, Computer Systems Assistant
Juliann Savage, Associate Director
Debra del Fiorentino, Infrastructure Coordinstor