

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

Dec. 8-9, 2020
Santa Rosa, CA

DAN BERGER, CHAIRMAN



Entry Deadline
Nov. 30, 2020

2020 JUDGES (PARTIAL)

Anthony Beckman, Winemaker, Balletto Vineyards, Santa Rosa, CA
Tim Bell, winemaker, Dry Creek Vineyards, Healdsburg, CA
John Buechsenstein, Wine Educator, Sensory Evaluation, UC Davis, CA
Greg Burns, Winemaker, Jessie's Grove Winery, Lodi, CA
Don Chigazola, Chigazola Merchants, Santa Rosa, CA
Mitch Cosentino, Owner/Winemaker, Pure Cos Winery, Napa CA
Mike Dunne, Food and Wine Writer, Sacramento CA
Nick Goldschmidt, Winemaker, Goldschmidt Vineyards, Healdsburg, CA
Scott Harvey, Winemaker, Scott Harvey Wines, St. Helena, CA
Barry Herbst, Wine Buyer, Bottle Barn, Santa Rosa, CA
Melissa Hotchkiss, Manager/Wine Buyer, SEA Thai Bistro, Santa Rosa, CA
Jeff Mangahas, Winemaker, Williams-Selyem Winery, Healdsburg, CA
Maureen Martin, Winemaker, Constellation Wines, Geyserville, CA
Miro Tcholokov, Winemaker, Miro wines/Trentadue, Geyserville, CA

LOGO DESIGNED BY BOB JOHNSON

AWARDS TO BE PRESENTED

Five Sweepstakes Awards

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

Chairman's Awards -- Triple 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 (added)

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 entries 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.

CRITERIA AND POLICIES

Judges with Expertise: We 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 sort some classes 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.

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, Dec. 9, 2020.
- **Sugar Guidelines:** Wines that usually have residual sugar (i.e., Chenin Blanc, Gewurztraminer, Riesling), may be entered in the class in which the winemaker 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:** Online entry fee: \$70 per wine. We offer a \$5 early bird discount. All online entries are also only \$70. Go to www.enofileonline.com to enter.
- **Mailed or faxed paper entry forms:** \$75 per entry. When entering by hard copy, your entry form(s) must be accompanied by your payment (check or money order only). See class list at www.DBIWC.com. 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 Nov. 30, 2020.***
- **What Constitutes an Entry?** An entry is four (4) standard 750 milliliter bottles, six (6) half bottles, or two (2) 1.5 liters. For large boxed wines, one package. For canned wines, four 200-ml cans. 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 temperature-controlled warehouse. A test done at the California State Fair wine competition 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.**

Please do not forget the free printing options available on our site!

WITH APPRECIATION AND GRATITUDE

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