

Pacific
WINE *Rim*
COMPETITION

2019
Entry
Packet

April 17 & 18, 2019

Held at the National
Orange Show
Events Center
Southern California
PacificRimWineCompetition.com



Entry Guideline

- 1. Entry form** should be received by **March 29, 2019**
- 2. Wine entry fee is \$80 per entry** in U.S. dollars. Send check or complete credit card information for payment. All checks are to be made out to Pacific Rim Wine Competition with notation of name of winery payment is for.
- 3. Entries** No limit on number of entries.
- 4. Wine Shipment is to be received by April 6, 2019** (you can start shipping anytime).
Send **four bottles of each and completed entry form to:**
(Note: Dates are flexible with proper notice.)

**Pacific Rim Wine Competition
National Orange Show Events Center
689 South "E" Street
San Bernardino, CA 92408-1978**

- 5. International Entries** We are NOT an importer or broker. Wineries are responsible for all costs associated with shipment of wines to us. This includes customs or duties associated with shipment.

Wineries are responsible for registering with FDA before sending submissions.

If your wine already has a COLA, please send samples through your importer.

We have collaborated with Chris Braun to assist wineries that encounter difficulties.

He can be contacted at: **Chris Braun**

Phone: 011-760-969-3086

email: advinture@gmail.com

- 6. Eligibility** All bonded wineries, importers, licensed negotiants and custom crush growers that make their wines commercially. All countries are included.
- 7. Judging location** is at the National Orange Show Events Center in Southern California.
- 8. Awards offered:** Grand Champion; Best of Show. In each category: Best of Class; Gold; Silver; and Bronze Medals. In the Label Competition: Best Label Series; Best Individual Label and Most Unique Label.
- 9. Notification of Awards** All entrants will receive notification of the awards by e-mail shortly after the completion of the wine judging. Results books and medals will be mailed out as soon as possible thereafter.
- 10. Wine Label Competition** All wines entered in the competition automatically qualify for the label judging. Those results will be released along with the wine judging results.

Contact:

Nicole Varner Orue, Director

Phone: (949) 887-8275,

Email: nikki@pacifricrimwinecomp.com

PacificRimWineCompetition.com

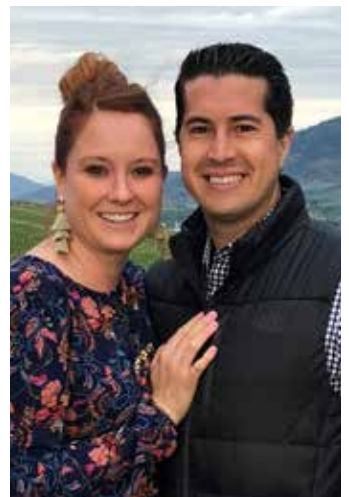
Mailing Address:

Pacific Rim Wine Competition

NOS Events Center

689 South "E" Street

San Bernardino, CA 92408



Wine Entry Classification System

Sparkling Wines

Class # Wine Name

1	Asti Spumante
2	Blanc de Blanc
3	Blanc de Noir
4	Brut
5	Brut Rose
6	Dry or Sec
7	Extra Dry or Demi-Sec
8	Fruits, Specify Varietals
9	Hard Cider
10	Muscat
11	Brut Natural
12	Other - Specify Varietals
13	Red
14	Spumante
15	Prosecco

Red Wines

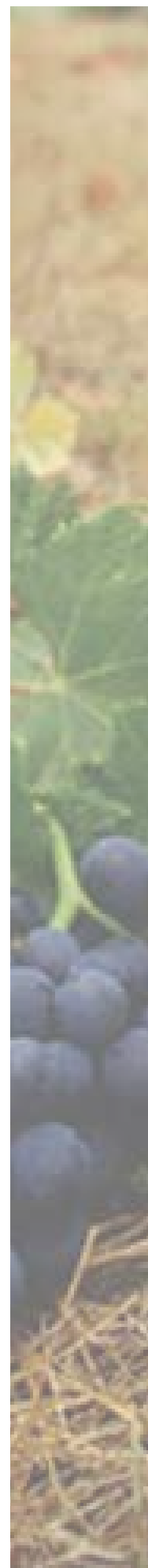
Class # Wine Name

100	American Hybrid, Specify Varietals
101	Baco Noir
102	Barbera
103	Cabernet - Merlot Blends, Specify Varietals
104	Cabernet Franc
105	Cabernet - Other Grape Blends, Specify Varietals
106	Cabernet Sauvignon, Non-Vintage
107	Cabernet Sauvignon, 2017
108	Cabernet Sauvignon, 2016, under \$20
109	Cabernet Sauvignon, 2016, \$20 to \$40
110	Cabernet Sauvignon, 2016, above \$40
111	Cabernet Sauvignon, 2015, under \$20
112	Cabernet Sauvignon, 2015, \$20 to \$40
113	Cabernet Sauvignon, 2015, above \$40
114	Cabernet Sauvignon, 2014 and earlier, under \$20
115	Cabernet Sauvignon, 2014 and earlier, \$20 to \$40
116	Cabernet Sauvignon, 2014 and earlier, above \$40
117	Cabernet- Shiraz Blends, Specify Varietals

Red Wines (cont'd)

Class # Wine Name

118	Carignane
119	Carmenere
120	Chambourcin
121	Chancellor
122	Charbono
123	Cinsault
124	Claret
125	Concord
126	European Hybrid, Specify Varietals
127	Gamay
128	Gamay Noir
129	Grenache
130	Lemberger (Blaufrankisch)
131	Malbec
132	Marechal Foch
133	Marquette
134	Meritage, Under \$30
135	Meritage, Above \$30
136	Merlot, Non-Vintage
137	Merlot, 2017
138	Merlot, 2016 and earlier, under \$20
139	Merlot, 2016 and earlier, above \$20
140	Merlot blends, Specify Varietals
141	Mouvedre
142	Native Varietal, Specify Varietal
143	Nebbiolo
144	Noble
145	Noiret
146	Norton/Cynthiana
147	Other Red Blends, Specify Varietals
148	Other Red Vinifera, Specify Varietals
149	Petit Verdot
150	Petite Sirah
151	Petite Sirah Blends, Specify Varietals
152	Pinot Noir, Non-Vintage
153	Pinot Noir, 2017
154	Pinot Noir, 2016, under \$25
155	Pinot Noir, 2016, above \$25
156	Pinot Noir, 2015 and earlier, under \$25



Wine Entry Classification System

Red Wines (cont'd)

Class #	Wine Name
157	Pinot Noir, 2015 and earlier, above \$25
158	Pinotage
159	Pinotage Blend, Specify Varietals
160	Sangiovese
161	Super Tuscan
162	Syrah Blends, Specify Varietals
163	Syrah, Non-Vintage
164	Syrah, 2017
165	Syrah, 2016
166	Syrah, 2015 and earlier
167	Tempranillo
168	Touriga
169	Valdigue
170	Zinfandel Blends, Specify Varietals
171	Zinfandel or Primitivo, Non-Vintage
172	Zinfandel or Primitivo, 2017
173	Zinfandel or Primitivo, 2016
174	Zinfandel or Primitivo, 2015 and earlier

Blush and Rose Wines

Class #	Wine Name
200	American Hybrid, Specify Varietals
201	Blush
202	Cabernet Sauvignon Rose
203	Catawba
204	European Hybrid, Specify Varietals
205	Gamay Rose
206	Grenache Rose
207	Malbec Rose
208	Merlot Rose
209	Native Varietal, Specify Varietals
210	Other Rose Vinifera, Specify Varietals
211	Pinot Noir Rose
212	Sangiovese Rose
213	White Cabernet
214	White Merlot
215	White Zinfandel
216	Zinfandel Rose

White Wines

Class #	Wine Name
300	Albarino
301	American Hybrid, Specify Varietals
302	Chardonel
303	Chardonnay Blends, Specify
304	Chardonnay, Non-Vintage
305	Chardonnay, 2017
306	Chardonnay, 2016, under \$20
307	Chardonnay, 2016, above \$20
308	Chardonnay, 2015 and earlier
309	Chenin Blanc, Dry
310	Chenin Blanc, Off Dry
311	Chenin Blanc, Sweet
312	Delaware
313	Diamond
314	European Hybrid, Specify Varietals
315	Gewürztraminer, Dry
316	Gewürztraminer, Off Dry
317	Gewürztraminer, Sweet
318	Gruener Veltliner
319	Malvasia
320	Marsanne
321	Muscat or Muscat Canelli, Dry
322	Muscat or Muscat Canelli, Off Dry
323	Muscat or Muscat Canelli, Sweet
324	Native Varietal, Specify Varietals
325	Niagara
326	Orange Muscat
327	Other White Blends, Specify Varietals
328	Other White, Vinifera, Specify Varietals
329	Pinot Blanc
330	Pinot Grigio/ Pinot Gris, Non-Vintage
331	Pinot Grigio/ Pinot Gris, 2017
332	Pinot Grigio/ Pinot Gris, 2016
333	Pinot Grigio/ Pinot Gris, 2015 and earlier
334	Riesling, Dry
335	Riesling, Medium Dry
336	Riesling, Medium Sweet
337	Riesling, Sweet
338	Rousanne

Wine Entry Classification System

White Wines (cont'd)

Class #	Wine Name
339	Sauvignon Blanc/ Fume Blanc, Non- Vintage
340	Sauvignon Blanc/ Fume Blanc, 2017
341	Sauvignon Blanc/ Fume Blanc, 2016
342	Sauvignon Blanc/ Fume Blanc, 2015 and earlier
343	Semillon
344	Semillon Blend, Specify Varietals
345	Seyval Blanc
346	Vidal
347	Vignoles
348	Viognier, Non- Vintage
349	Viognier, 2017
350	Viognier, 2016
351	Viognier, 2015 and earlier
352	White Meritage

Fruit Wines (Non-Sparkling)

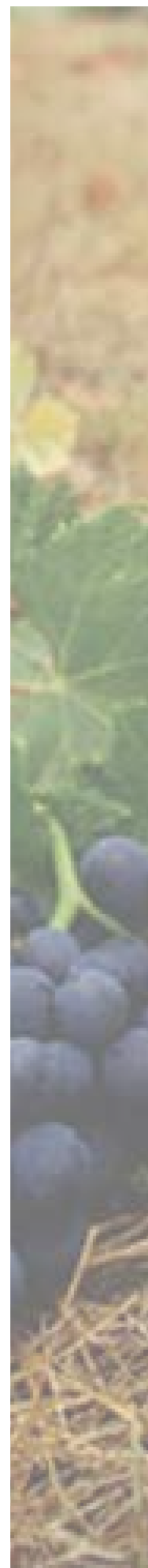
Class #	Wine Name
400	Apple
401	Apricot
402	Blackberry
403	Blueberry
404	Cherry
405	Cranberry
406	Hard Apple
407	Olallieberry
408	Other, Specify Varietals
409	Peach
410	Pear
411	Plum
412	Pomegranate
413	Raspberry
414	Strawberry

Dessert Wines

Class #	Wine Name
500	Fruit Dessert Wine
501	Ice Wine, Red
502	Ice Wine, White
503	Late Harvest, Red
504	Late Harvest, White
505	Red, Sugar level up to 9%
506	Red, Sugar level above 9%
507	White, Sugar level up to 9%
508	White, Sugar level above 9%

Fortified Wines

Class #	Wine Name
600	Alambric Brandy (Rectified or Unrectified)
601	Atlético
602	Angelica
603	Brandy, Rectified
604	Brandy, Unrectified
605	Grappa or Marc
606	Madeira
607	Marsala
608	Muscat, Black/Red
609	Muscat, White
610	Other Fortified Wine, Specify Varietals
611	Port, Chocolate Flavored
612	Port, Non-Vintage, No Varietals Named
613	Port, Non-Vintage, Specify Varietals
614	Port, Ruby
615	Port, Tawny
616	Port, Vintage, No Varietals Named
617	Port, Vintage, Specify Varietals
618	Sherry
619	Sherry, Amontillado
620	Sherry, Cream
621	Sherry, Flor (Dry)
622	Sherry, Flor (Off Dry)
623	Sherry, Flor (Sweet)
624	Sherry, Triple Cream
625	Vermouth



2019 Pacific Rim Wine Competition Judges

Don Galleano, C Owner
Historic Galleano Winery
Mira Loma, California

Brian Orue, Director

Nicole Varner Orue, Director

Spreti Valente, CS - Chief Judge
Costa Mesa, California

Ann Miller
Wine Marketing
St. James Winery
Missouri

Jill Blume Purdue
Wine Grape Team & INDY International Wine
Competition West Lafayette, Indiana

Greg Burns
Jessie's Grove Winery
Winemaker
Lodi, California

Fred Dame
Master Sommelier
San Francisco, California

Gary Eberle, Owner/Enologist
Eberle Wines
Paso Robles, California

Barry Herbst, Wine Buyer,
Bottle Barn
Santa Rosa, California

Chris Cook, Superintendent
The Michigan Wine Competition
Detroit, Michigan

Jim Hart, Winemaker
Hart Winery
Temecula, California

Tim McNally
Radio Show Host/ Wine & Spirits Editor,
New Orleans Magazine New Orleans, Louisiana

Jon McPherson, Master Winemaker,
South Coast Winery & Resort
Temecula, California

Kim McPherson, Winemaker/Owner,
McPherson Cellars Texas

Gricelda Lopez Gonzalez, Founder/
Winemaker, Ugarte Vinos Enology Professor,
Universidad Autonoma
Baja California, Mexico

Amy Mullally, Certified Sommelier,
Court of Masters Certified Sommelier, WSET, Lon-
don, Professional Wine Judge
Long Beach, California

Dr. Fred Nury
Professor Emeritus of Enology, Published Author
Fresno, California

Dr. Richard Peterson
Winemaker and Author of book
"The Winemaker" Napa, California

Randy Record, Founder & Winemaker
Record Family Wines
Paso Robles, California

Dr. Robert Small
Professor Emeritus, Cal Poly Pomona
Author, European Travel Consultant
California

Jim Trezise
President, Wine America
Washington, D.C.

John Hailman
Wine Writer

Debra Del Fiorentino
Wine Competition Director

David Tieg, Chef
Roosevelt Hotel
Los Angeles, California

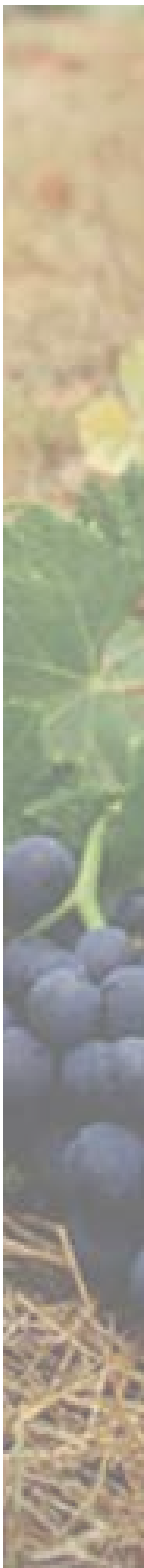
Alicia Ajolo
Terranea Resort, Wine Director
Rancho Palos Verdes, California

Harry McWaters
Winemaker
Canada

Michael Jordan, MS
Educator
Jackson Family Wines

Frank Roth
Tagaris Winemaker

Ellen Landis, CS
Wine Writer "Ellen On Wine"



34th Annual

APRIL 17 & 18 2019



MAIL COMPLETED ENTRIES TO:

Pacific Rim Wine Competition
c/o National Orange Show Events Center
689 South "E" Street
San Bernardino, CA 92408-1978
FAX COMPLETED ENTRIES TO:
(909) 889-7666

OR EMAIL TO:

PacificRimWine@gmail.com

If you wish to enter more wines than the entry form provides, please photocopy the entry form pages.

OFFICIAL ENTRY FORM

PLEASE PRINT: Be sure to completely fill out all information.

Class	Wine Name	Winery or Brand Name	Vintage	Appellation, Vineyard, or Special Designation	Actual Retail Price U.S. \$
Leave Blank					

If paying by check or money order, please make payable to "Pacific Rim Wine Competition."

We also accept credit cards: MASTERCARD VISA AMEX

CARD # ---- Expires /

Amount Charged: No. of Entries x \$80.00 =

Print Cardholder Name: _____

Cardholder Signature: _____

PLEASE NOTE: Payments made by credit card will be charged to the NOS Events Center. Therefore, the name "NOS Events Center" (not Pacific Rim Wine Competition) will appear on your credit card statement.

COMPETITION QUESTIONS:

Nicole Varner Orue, Director
Phone: (760) 859-5884
Email: PacificRimWine@gmail.com

Entry Deadline - March 29, 2019
Receipt of Wines - April 6, 2019
(NOTE: Send 4 bottles per entry)

Winery Name: _____

Address _____

City _____

State _____

Zip _____

Country _____

Contact Person _____

Email Address _____

Telephone: _____

ONLINE REGISTRATION AT: PacificRimWineCompetition.com



Pacific Rim Wine Competition
at National Orange Show Events Center
689 South "E" Street
San Bernadino, CA 92408

Presort Standard
U.S. Postage
PAID
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**ONLINE REGISTRATION AT:
PacificRimWineCompetition.com**

Schedule of Activities

March 29, 2019

Due date for entry forms and entry fees
(Send this information separately from wine.)

April 6, 2019

All wines need to be received by this date.
Ship wines pre-paid, including any custom fees.
Note: Dates are flexible with proper notice.

April 17 & 18, 2019

Wine Judging held at the NOS Events Center.