



2024 ENTRY TIMELINE

Early Bird Deadline: Friday, January 19

Entry Deadline: Friday, February 9

Deadline to Ship Wine: February 16

In Person Wine Delivery: February 12-14

Judging: February 24 & 25

ENTRY FEE

Early Bird: \$65 per entry by Friday, January 19

Regular Entry Fee: \$90 per entry January 20 – February 9

ENTRY CHECKLIST

- Read entry materials, decide what to enter
- Enter and pay entry fees by the appropriate deadline at <https://sdfair.com/wine>
- Save email confirmation.
- Ship entries for judging.

CONTACT

Entry Office

858-729-4207

wine@sdfair.com

Roger Leighton, Coordinator

2260 Jimmy Durante Blvd, Del Mar, CA 92014

thetoastofthecoast.com

Here's How It Works

Toast of the Coast is a wine competition produced by the San Diego County Fair. Our competition recognizes and promotes wineries that are producing the finest quality wine. To that end, we will showcase award winning wines at an all-new Toast of the Coast wine making educational experience and bar every day at the 2024 San Diego County Fair, June 12 - July 7, 2024. We PURCHASE select Double Gold and Gold award winning wines to be featured at the bar!

Limits

There is no limit to the number of entries per producer. No single wine may be entered in more than one (1) class.

Tips When Entering

- ✓ Make sure that each wine is registered under the correct winery name.
- ✓ Check your winery's name spelling/completeness.
- ✓ Review your entry cart before you complete the registration transaction to assure that you have entered the correct division and class for each winery/wine.

Competition Rules

1. Qualifying entries are wines that are (or are soon to be) available for retail sale.
2. Wines may be entered only by a winery or its representatives, domestic or international.
3. Each wine's category will be determined by the information on the TTB approved label.
4. The decision of the judges is final. All judging will be blind and held in a closed session.
5. Wines will be judged in the class in which they were entered. Coordinator reserves the right to transfer any entry into a more appropriate class if it will show better in said class.
6. Entries may be substituted with another entry - just alert the coordinator so that we can collect the appropriate data.
7. Entry fees are non-refundable.

Shipping of Entries:

An entry is made up of four (4) 750 ml, four (4) 375 ml or two (2) 1.5 liter bottles or two (2) 3 liter or larger boxes or four (4) cans or other "alternative packages." Wine should be shipped to the following address:

San Diego County Fair/Agricultural & Education Department
The Toast of the Coast Wine Competition
2260 Jimmy Durante Blvd.
Del Mar, CA 92014

Awards

Double Gold Awards are reserved for the finest wines as agreed on unanimously by the assigned three judge panel. These wines score 94 points or higher on a 100-point scale.

Gold Awards are reserved for wines that show exceptional complexity and depth of aroma, flavor and finish. These wines score between 90 and 93 points on a 100-point scale.

Silver Awards are bestowed upon wines displaying character beyond the norm as agreed upon by two or more judges.

Special Awards – in addition the above listed awards, special awards may be given for Best of Region, Best of Variety, etc. at the discretion of the director. One wine will be designated "The Toast of the Coast" for the year.

Important: To keep costs under control for you, and to reduce environmental impacts, our awards have changed from neck hanging medals to Award Certificates (suitable for framing) in 2024.

WINE CLASSES:

BLENDING RED WINES

- BR1 Blended Red Bordeaux Varietals
- BR2 Blended Red Italian Varietals
- BR3 Blended Red Misc. Varietals Dry
- BR4 Blended Red Misc. Varietals Medium Dry
- BR5 Blended Red Misc. Varietals Medium Sweet
- BR6 Blended Red Misc. Varietals Sweet
- BR7 Blended Red Rhone Varietals
- BR8 Blended Red Spanish Varietals

BLENDING WHITE WINES

- BW1 Blended White Bordeaux Varietals
- BW2 Blended White Italian Varietals
- BW3 Blended White Misc. Varietals Dry
- BW4 Blended White Misc. Varietals Medium Dry
- BW5 Blended White Misc. Varietals Medium Sweet
- BW6 Blended White Misc. Varietals Sweet
- BW7 Blended White Rhone Varietals
- BW8 Blended White Spanish Varietals

DESSERT/FORTIFIED WINES

- D01 Red Dessert Wines
- D02 White Dessert Wines
- D03 Fortified Red Wines
- D04 Fortified White Wines

OTHER

- F01 Fruit Wines Dry
- F02 Fruit Wines Sweet
- F03 Fruit/Grape Blends Dry
- F04 Fruit/Grape Blends Sweet
- F05 Fruit Wines Sparkling
- F06 Fruit/Grape Blends Sparkling
- H01 Hard Seltzer
- K01 Sake
- M01 Mead Dry
- M02 Mead Medium Dry
- M03 Mead Medium Sweet
- M04 Mead Sweet
- N01 Orange Wine (skin contact white wine)
- N02 Natural White Wine (no sulfite added, airborne yeast)
- N03 Natural Red Wine (no sulfite added, airborne yeast)
- N04 Pet-Nat Sparkling Wine
- T01 Any Other Wine Beverage

ROSÉ WINES

- P01 Rosé Dry
- P02 Rosé Medium Dry
- P03 Rosé Medium Sweet
- P04 Rosé Sweet

RED VARIETAL WINES

- R01 Aglianico
- R02 Alicante Bouschet
- R03 Baco Noir
- R04 Barbera
- R05 Cabernet Franc
- R06 Cabernet Sauvignon
- R07 Carmenere
- R08 Carignane
- R09 Catawba
- R10 Chambourcin
- R11 Chancellor
- R12 Charbono (Bonarda)
- R13 Cinsault
- R14 Concord
- R15 Delaware
- R16 Dolcetto
- R17 Frontenac
- R18 Gamay (Valdiguie)
- R19 Grenache
- R20 Grignolino
- R21 Lagrein
- R22 Lemberger
- R23 Malbec
- R24 Marechal Foch
- R25 Marquette
- R26 Merlot
- R27 Mission
- R28 Mourvedre (Mataro)
- R29 Montepulciano
- R30 Nebbiolo
- R31 Negrette
- R32 Negroamaro
- R33 Nero d'Avila
- R34 Noiret
- R35 Norton
- R36 Petit Verdot
- R37 Petite Sirah
- R38 Pinot Meunier
- R39 Pinot Noir
- R40 Pinotage
- R41 Prairie Star
- R42 Refosco
- R43 Ruby Cabernet
- R44 Sagrantino
- R45 Sangiovese
- R46 Syrah
- R47 Tannat
- R48 Tempranillo
- R49 Teroldego
- R50 Zinfandel (Primitivo)
- R51 Other Red Varietals

SPARKLING WINES

- S01 Blanc de Blancs
- S02 Blanc de Noirs
- S03 Brut
- S04 Brut Zero
- S05 Demi Sec
- S06 Doux/Sweet
- S07 Extra Dry
- S08 Flavored
- S09 Rosé

WHITE VARIETAL WINES

- W01 Albariño
- W02 Aligote
- W03 Arneis
- W04 Brianna
- W05 Cayuga
- W06 Chardonnay
- W07 Chardonnay
- W08 Chenin Blanc
- W09 Colombard
- W10 Cortese
- W11 Diamond
- W12 Edelweiss
- W13 Fiano
- W14 Flora
- W15 Frontenac Gris
- W16 Furmint
- W17 Geisenheim
- W18 Gewurztraminer Dry
- W19 Gewurztraminer Medium Dry
- W20 Gewurztraminer Medium Sweet
- W21 Gewurztraminer Sweet
- W22 Grenache Blanc
- W23 Gruner Veltliner
- W24 Kerner
- W25 La Crescent
- W26 Malvasia Bianca
- W27 Marsanne
- W28 Madeline Angevine
- W29 Melody
- W30 Melon de Bourgogne
- W31 Muller Thurgau
- W32 Muscat Dry
- W33 Muscat Medium Dry
- W34 Muscat Medium Sweet
- W35 Muscat Sweet
- W36 Muscadine
- W37 Niagara
- W38 Petit Manseng
- W39 Picpoul Blanc
- W40 Pinot Blanc
- W41 Pinot Grigio
- W42 Pinot Gris
- W43 Riesling Dry
- W44 Riesling Medium Dry
- W45 Riesling Medium Sweet
- W46 Riesling Sweet
- W47 Rkatsiteli
- W48 Roussanne
- W49 St. Pepin
- W50 Sauvignon Blanc
- W51 Scuppernon
- W52 Semillon
- W53 Seyval
- W54 Sylvaner
- W55 Symphony
- W56 Traminette
- W57 Verdelho
- W58 Vermentino
- W59 Vidal
- W60 Viognier
- W61 Other White Varietal

For purposes of categorizing wines correctly, the following guidelines apply:

Dry = less than 0.6% RS (Riesling less than 1% RS)
Medium Dry = 0.6 – 1.49% RS (Riesling 1% - 1.49%)

Medium Sweet = 1.5 - 4.9% RS Sweet = 5% RS and above

Sparkling Wines should be designated by their label