



**A Competitive Exhibition of Professional Winemakers aimed to enhance reputation, provide valuable marketing opportunities, and increase sales by featuring and selling award-winning selections at the Wine Experience wine bar during the 2025 San Diego County Fair.**

## **Exhibition Timeline**

<b>Early Bird Deadline</b> .....	Friday, January 17
<b>Entry Deadline</b> .....	Friday, February 7
Last Date to Receive Shipped Entries.....	Thursday, February 13
In-Person Entry Delivery.....	February 10-14
Judging.....	February 22 & 23
Fair Dates.....	Wednesday, June 11 – Sunday, July 6 <i>(closed Mondays and Tuesdays)</i>

## **Eligibility**

Wines that are currently, or are soon to be, distributed by a licensed wholesale distributor. Wines may only be entered by a winery or its representatives, domestic or international.

## **Contact Us**

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## **Entry Information**

All entries must be completed through the [Enofile Portal](#).

**Early Bird:** \$65 per entry

**Regular Entry Fee:** \$90 per entry

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

Entry fees are payable online, via credit card, and are not refundable.

## Delivery

Entries may be delivered or shipped to the Fairgrounds. Each entry shall consist of one of the following:

- Four (4) 750 ml, 375 ml, or 500 ml bottles
- Two (2) 1.5-liter bottles
- Four (4) cans or “alternative packages”
- Two (2) 3-liter or larger boxes

**Delivery:** A copy of the drop-off map will be emailed to exhibitors prior to the day of delivery.

**Shipping:** Shipped entries must arrive at the San Diego County Fair Entry office by Thursday, February 13. The Fair is not responsible for lost or delayed shipments.

**Ship to:** San Diego County Fair  
Ag & Ed Department • Toast of the Coast  
2260 Jimmy Durante Blvd.  
Del Mar, CA 92014

## Judging & Awards

All judging will be blind and held in a closed session. Entries will be chilled prior to judging as appropriate. Judges and/or coordinators may reassign an entry to a more appropriate division or class as needed or combine divisions or classes to create an adequate judging pool. The decisions of the judges are final. The Danish system of judging will be used, and awards will be made on a merit basis where wines are ranked against an industry standard. Double Gold, Gold, and Silver Awards will be awarded as merited in each class.

Results will be posted on the San Diego County Fair's website during the second week of March. **Only Double Gold, Gold, Silver, Best of Class, and Toast of the Coast Special Award-winning wines will be published.** Select Double Gold and Gold Award winning wines will be offered the opportunity to have their wines purchased by the San Diego County Fair to be featured at the fair's Wine Experience Bar.

### Standard Awards

**Double Gold:** Finest wines, scoring 94 points or higher on a 100-point scale, as agreed on unanimously by the assigned judging panel.

**Gold:** Wines that show exceptional complexity and depth of aroma, flavor, and finish receiving a score between 90 and 93 points or higher on a 100-point scale.

**Silver:** Wines displaying character beyond the norm, reflecting balance and typical qualities of that class and price point; a drinkable wine without obvious flaws.

**Best of Class:** Selected from all Double Gold and Gold Award winners in each class; top winners advance to Toast of the Coast Award consideration.

### Special Awards

**Toast of San Diego:** The top wine from all Best of Class and Double Gold wines that are produced by wineries located within San Diego County.

**Toast of Affordable Elegance:** Highlights a Best of Class and/or Double Gold wine that combines sophistication with affordability.

**Toast of the Coast:** A celebratory award that recognizes the competition's top wine of all Best of Class Award Winners.

# DIVISIONS & CLASSES

## Blended Red Wines

- BR1** Blended Red Bordeaux Varietals
- BR2** Blended Red Italian Varietals
- BR3** Blended Red Miscellaneous Varietals, Dry
- BR4** Blended Red Miscellaneous Varietals, Medium Dry
- BR5** Blended Red Miscellaneous Varietals, Medium Sweet
- BR6** Blended Red Miscellaneous Varietals, Sweet
- BR7** Blended Red Rhone Varietals
- BR8** Blended Red Spanish Varietals

## Blended White Wines

- BW1** Blended White Bordeaux Varietals
- BW2** Blended White Italian Varietals
- BW3** Blended White Miscellaneous Varietals, Dry
- BW4** Blended White Miscellaneous Varietals, Medium Dry
- BW5** Blended White Miscellaneous Varietals, Medium Sweet
- BW6** Blended White Miscellaneous 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 Wines

- 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

## 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

## 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 (Valdigue)
- 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

## Rosé Wines

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

- W01** Albariño
- W02** Aligote
- W03** Arneis
- W04** Brianna
- W05** Cayuga
- W06** Chardonel
- 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 Borgogne
- 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** Scuppernong
- W52** Semillion
- W53** Seyval
- W54** Sylvaner
- W55** Symphony
- W56** Traminette
- W57** Verdelho
- W58** Vermentino
- W59** Vidal
- W60** Viognier
- W61** Other White Varietals

**For purposes of categorizing wines correctly, the following guidelines**

**apply:**

**Dry:** less than .6% residual sugar (Riesling less than 1% RS)

**Medium Dry:** .6-1.49% RS (Riesling 1-1.49% RS)

**Medium Sweet:** 1.5-4.9% RS.

**Sweet:** 5% RS and above.