

**Twenty Sixth Annual  
Riverside International  
Wine Competition**

**May 4-5-6, 2007**



**Entry Deadline: April 10, 2007**

# Riverside International Wine Competition

May 4-5-6, 2007  
Riverside, California

**NOT open to the public**

Chairman  
Senior Judge  
Major Domo  
Wine Storage Coordinator  
Computer Systems

Webmaster & Computer Systems Development  
Administrator

Dan Berger  
Wilfred Wong  
Sandy Brassard  
Jim Marron  
Dee Freiman  
John Freiman  
Marc Berger  
Juliann Savage

Our **Competition Steering Committee** members serve a vital and integral role in the planning and production of each competition. They devote untold hours and help create a positive environment for a successful judging. They are **Sandy and Paul Brassard, Audrey Cilurzo, Dee and John Freiman, Alice Hawks, Teri and John Hayes, Jim Marron, Vicki and Dale Nelson, and Mary and Harlan Orrin.**

We recognize and thank our **Theme Committee** who creatively provides our judges and volunteers with professional level scenery and decor at our evening celebration, livening the conversations and adding to the enjoyment. They are Jerlyn & Bob Herrera, Vicki & Dale Nelson, and Blakeley & Rob Taylor. Special recognition also to the many **volunteers** from the **Temecula Valley Wine Society** for their dedication, hard work and support.

And we are most grateful to **Buddy and Cheri Linn of Maurice Car'rie Winery** in **Temecula** for their generous support and assistance with our infrastructure both this year and last.

## The Riverside International

The Riverside International Wine Competition exists to assist wineries in evaluating their wines through the use of a professional panel of experienced judges and to encourage the development of all wines made worldwide by recognizing wines of excellence. The wines entered must be available to the public at the time of judging.

### The Judging Process

- This judging is structured as a double-blind event.
- Each entry receives a unique number, which follows the wine through the entire judging, no matter how many times it is judged.
- We attempt to avoid the pitfalls of blind tasting, using the concepts found in "*Wines: Their Sensory Evaluation*," by Amerine and Roessler.
- We exclusively use crystal Eisch stemware manufactured by Lauren Crystal of Germany.
- Each panel evaluates the wines by class, on an individual basis. Then judges confer to decide awards; consensus of panel members determines all medals. Each panel makes the final decision for its wines; results are never altered after the judges make their final decision.
- All judges evaluate wines deemed worthy of judging for sweepstakes awards. All nominations for sweepstakes are awarded the Chairman's Award.
- The chairman of the competition will move a wine from one class to another when it is obviously entered in the wrong class.



## **Awards to be Presented**

### **Sweepstakes**

Best sparkling, white, red, rosé, dessert wine

### **Chairman's Awards**

Awarded to a wine that has won a *Gold* medal with unanimous vote by the entire panel.

### **Gold Medal**

Awarded to a wine exhibiting perfect varietal character, balance, and structure, and containing exceptional qualities.

### **Silver Medal**

Awarded to a wine showing beautiful balance and excellence; a wine extremely well made.

### **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**

## **BARGAIN WINERY OF THE YEAR TROPHY**

Sponsored by *Wines and Vines Magazine*

## Criteria and Policies

The Riverside International Wine Competition offers wineries worldwide the opportunity to have their wines judged by panels of **expert judges** from many areas of the industry. In 2007 we are, as always, using a blend of Wine Makers, wine writers, wine merchants, and a number of members of regular wine tasting panels. Panels are assembled with a view toward compatibility to and knowledge of the specific wines they will be judging as well as the ability of different personalities to work well in the group.

**Judges are advised that keen attention should be paid to all styles of wine and to award medals based not only on power. Wines of elegance, subtlety, delicacy, varietal character, terroir and breeding are to be considered as important as intensity by the judges in their determination of medal winning wines.**

Moreover, we give wineries flexible category guidelines in which to place their wines, and we take precautions against any of the fallacies so common to blind tastings by serving wines to panels in ways designed to help avoid mental and palate fatigue.

The average panel member usually judges about 120 wines per day. Flights are structured so no panel has to judge only one type of wine. For variety, each panel has a group of whites and a group of reds.

This competition is double blind, with 12 panels of 4 judges each. We do not judge by price categories, which tends to sway the judges and leads to faulty results. Judges award all medals through a process of deliberation and voting. Discussions lead to agreement.

The Riverside Competition was the first American wine competition to create categories for white and red Rhône wines (blended and varietal); Italian varieties; White Meritage, and Semillon-Chardonnay blends. We also have a low-alcohol wine category and we assign a special panel to handle sparkling wines, a most challenging group of wines.

Our goal is not to award an unending string of medals, which could make the results of the competition suspect. (Last year we awarded fewer than 50% medals.) We simply offer the expertise of qualified judges in a controlled setting that benefits the wine industry. And as is the case with our gold and silver medal awards, our judging format ensures that earning a Bronze medal at the Riverside International is a great accomplishment. Our results consistently are truly indicative of the quality of the industry.

## **Competition Results**

- Results will be e-mailed to participating wineries in the evening on Sunday, May 6, the final day of the competition.
- Results will also be posted on our website ([www.RiversideInternstionalWineCompetition.com](http://www.RiversideInternstionalWineCompetition.com)) at the same time.

## Rules for Entering

- For a wine to qualify, the producer must have 100 cases of the wine available for sale at the time of judging (as of May 5, 2007).
- The same wine **may** be entered more than once, in separate categories, with a separate entry fee. This is helpful where a Wine Maker wishes to have a wine with residual sugar judged twice, in different sugar classifications. The higher medal prevails.
- Wines that typically have residual sugar, such as Chenin Blanc, Gewurztraminer and Riesling, may be entered in the class in which the Wine Maker believes it will be best evaluated, **regardless of actual sugar content. SUGARS LISTED IN THIS CATALOG ARE GUIDELINES ONLY.**
- Wines will be judged against like wines. Please choose carefully the category in which your wines are entered.

## The Entry Process

- You may begin submitting entry forms immediately, either on-line or as a hard copy. Entry Form **Final Deadline** is April 10, 2007. Wines must arrive at our storage location by April 10, 2007.
- Entry fee is \$60 per entry **UNLESS SUBMITTING ON-LINE. The on-line Entry Fee is \$50 per entry.** To enter on-line, please visit our web site, [www.RiversideInternationalWineCompetition.com](http://www.RiversideInternationalWineCompetition.com).
- An entry is four (4) standard 750 milliliter bottles, or six (6) half bottles, or three (3) 1.5 liters
- There is no limit on how many wines a winery or importer may enter.
- Questions? Phone Dan Berger at 707-528-9466 or e-mail [dan@RiversideWineCompetition.com](mailto:dan@RiversideWineCompetition.com)
- Your payment by check or money order should be sent, along with one "legal" label of each wine entered. If you are entering by mail, please include your Entry Form(s) **using a separate entry form for each brand** and a label for each entry, along with your payment to:

**RIWC**

**P.O. Box 737**

**Sun City, Riverside County**

**CA 92586-9998**

If you have any questions, please contact: Dan Berger, 707-528-9466,  
[dan@RiversideWineCompetition.com](mailto:dan@RiversideWineCompetition.com)

## Rules for Shipping Wine

- Ship wine **prepaid** to arrive between 9:00 AM and 3:00 PM Monday-Friday. Wines must arrive no later than April 10, 2007. You may begin shipping on February 19, 2007.
- Using black marker, please mark number of boxes on outside (i.e.1 of 3; etc.).
- **NEW: Please enclose a copy of the entry form for all wines submitted inside first box.**
- Ship wine to:  
**Riverside International Wine Competition**  
**MC Warehouse**  
**34225 Rancho California Road**  
**Temecula, Riverside County, CA 92591**

Please **DO NOT** ship wine before February 19, 2007

# THE WINES

## Classes

- Dessert Wines, Fortified, 000 series
- Distilled Products, 100 series
- Sparkling Wines, 200 series
- Red Table Wines, 300 series
- White Table Wines, 400 series
- Blush, Pink & Rosé Wines, 500 series
- Soft Table Wines, 600 series
- Vermouth, Natural Fruit & Flavored, 700 series
- Non-Alcoholic Wines & coolers, 800 series

Some of our newer classifications were added to accommodate those wineries that have wines for which categories didn't exist in the past. In addition, we are separating some imports into their own individual classes. For example, we have added separate categories for German Riesling since there is such a difference between them and other Rieslings. And there is a separate category for Australian Shiraz.

## CLASS LISTINGS

### Dessert Wines

#### **Fortified (for non-fortified, enter varietal)**

- 001 Angelica
- 002 Madeira
- 003 Marsala

#### **Muscat**

- 004 White non-sparkling (For sparkling see sparkling category)
- 005 Black

#### **Port**

- 006 non-Portuguese (Ruby and Tawny)
- 007 non-Portuguese, Vintage dated (non-varietal)
- 008 non-Portuguese, Vintage dated and varietal (state varietal)

#### **Portuguese**

- 009 Vintage
- 010 Tawny
- 011 Other (Specify designation)
- 012 White

#### **Sherry**

##### **Spanish**

- 013 Fino
- 014 Amontillado

**Oloroso**

- 015 Dry
- 016 Sweet

**Palo Cortado**

- 017 Dry
- 018 Sweet

**Non-Spanish**

- 019 Dry
- 020 Medium
- 021 Sweet

**Distilled Products**

**Brandy**

- 100 Pot Still, undated
- 101 Pot Still, aged 3 to 10 years old
- 102 Continuous Still, undated
- 103 Continuous Still, aged 3 to 10 years
- 104 Fruit Brandies
- 105 Grappa or Marc
- 106 Eau-de-Vie, specify fruit
- 107 Cognac
- 108 Armagnac
- 109 Infusions

**Sparkling Wines**

**Domestic**

**Methode Champenoise**

**Vintage**

- 200 Blanc de Blanc
- 201 Blanc de Noir
- 202 Natural (0-.5% residual sugar)
- 203 Brut (.51-1.5% residual sugar)
- 204 Brut Rosé
- 205 Dry (1.51-2.5% residual sugar)
- 206 Extra Dry (2.5- 3.5% residual sugar)
- 207 Sec or Demi-Sec (3.6-5.% residual sugar)
- 208 Muscat
- 209 Rouge, Sparkling Syrah or Pinot Noir, etc.

**Non-vintage**

- 210 Blanc de Blanc
- 211 Blanc de Noir
- 212 Natural (0-.5% residual sugar)
- 213 Brut (.51-1.5% residual sugar)
- 214 Brut Rosé
- 215 Dry (1.51-2.5% residual sugar)
- 216 Dry Rosé
- 217 Extra Dry (2.5- 3.5% residual sugar)
- 218 Extra Dry Rosé



- 219 Sec or Demi-Sec (3.6-5.% residual sugar)
- 220 Sec or Demi-Sec Rosé
- 221 Muscat
- 222 Red Sparkling (Syrah, Pinot Noir, etc.)

**Australian**

- 223 Blanc de Blanc
- 224 Blanc de Noir
- 225 Natural (0-.5% residual sugar)
- 226 Brut (.51-1.5% residual sugar)
- 227 Brut Rosé
- 228 Dry (1.51-2.5% residual sugar)
- 229 Dry Rosé
- 230 Extra Dry (2.5- 3.5% residual sugar)
- 231 Extra Dry Rosé
- 232 Sec or Demi-Sec (3.6-5.% residual sugar)
- 233 Sec or Demi-Sec Rosé
- 234 Muscat
- 235 Sparkling Shiraz, etc. (all red sparkling; will be judged in classes)

**Champagne**

- 236 Blanc de Blanc
- 237 Blanc de Noir
- 238 Natural (0-.5% residual sugar)
- 239 Brut (.51-1.5% residual sugar)
- 240 Dry (1.51-2.5% residual sugar)
- 241 Extra Dry (2.5- 3.5% residual sugar)
- 242 Sec or Demi-Sec (3.6-5.% residual sugar)
- 243 Muscat
- 244 Rosé

**Italian**

- 245 Blancs de Blanc
- 246 Prosecco
- 247 Blanc de Noir
- 248 Natural (0-.5% residual sugar)
- 249 Brut (.51-1.5% residual sugar)
- 250 Dry (1.51-2.5% residual sugar)
- 251 Extra Dry (2.5- 3.5% residual sugar)
- 252 Sec or Demi-Sec (3.6-5.% residual sugar)
- 253 Muscat and Asti Spumante
- 254 Red (Brachetto etc.)
- 255 Rosé

**German**

- 256 Sekt
- 257 Other

**Spanish**

- 258 Cava

## Red Table Wines

- 300 Aglianico
- 301 Alicante Bouschet
- 302 Baco Noir
- 303 Barbaresco
- 304 Barbera
- 305 Barolo
- 306 Brunello di Montalcino
- 307 Burgundy (French)
- 308 Cabernet Franc (see also Ice Wine category, class 478)

### **Cabernet Sauvignon**

- 309 2005
- 310 2004
- 311 2003
- 312 2002
- 313 2001 and earlier
- 314 Carignane
- 315 Carmenere
- 316 Chambourcin
- 317 Chancellor
- 318 Charbono
- 319 Cinsault
- 320 Concord
- 321 Chianti (Italian) (also see classes 357 and 394)
- 322 Delaware

### **Dolcetto**

- 323 Domestic
- 324 Italian
- 325 Gamay Noir (True Gamay)
- 326 French Beaujolais
- 327 Gamay/Valdiguie
- 328 Grenache
- 329 Garnacha (Spanish)
- 330 Grignolino
- 331 Lagrein
- 332 Lemberger or Blaufrankish
- 333 Malbec
- 334 Marechal Foch
- 335 Meritage (Bordeaux blends)

### **Merlot**

- 336 Non-Vintage
- 337 2006
- 338 2005
- 339 2004
- 340 2003 and older
- 341 Mourvedre
- 342 Nebbiolo (domestic)

- 343 Noble
- 344 Norton (and Cynthiana)
- 345 Petit Verdot
- 346 Petite Sirah (Durif)
- 347 Pinotage
- 348 Pinot Meunier

**Pinot Noir**

- 349 Non-Vintage
  - 350 2006
  - 351 2005
  - 352 2004
  - 353 2003 and earlier
- 354 Refosco
- 355 Sagrantino
- Sangiovese (also see class 394)**

- 356 Domestic
- 357 Italian wines

**Syrah**

- Domestic
  - 358 2006
  - 359 2005
  - 360 2004
  - 361 2003
  - 362 2002 or earlier
- French
  - 363 2006
  - 364 2005
  - 365 2004
  - 366 2003
  - 367 2002 or earlier
- Australian Shiraz
  - 368 2006
  - 369 2005
  - 370 2004
  - 371 2003
  - 372 2002 or earlier
  - 373 South African
  - 374 Other

**Tempranillo**

- 375 Spanish
- 376 Domestic
- 377 Other
- 378 Touriga Francesca
- 379 Touriga Nacional

**Zinfandel**

- 380 Nouveau and Non-Vintage
- 381 2006

- 382 2005
- 383 2004
- 384 2003
- 385 2002 and earlier
- 386 Late Harvest

**Red Blends**

- 387 Proprietary
- 388 Cabernet/Syrah blends, Cab-dominant
- 389 Syrah/Cabernet blends, Syrah-dominant
- 390 Cabernet Sauvignon/Merlot blends (Not Meritage)

**Rhône-style blends**

- 391 Lighter style
- 392 Medium weight
- 393 Heavy
- 394 Italian style

**Red wine varietals not otherwise listed**

- 395 Dry
- 396 Sweet

**Red wine blends and/or generics not otherwise listed**

- 397 Dry
- 398 Sweet

**White Table Wines**

- 400 Albariño
- 401 Bacchus
- 402 Carlos
- 403 Catawba
- 404 Chablis (French)

**Chardonnay**

- 405 Non-vintage
- 406 2006
- 407 2005
- 408 2004
- 409 2003 or earlier
- 410 Chardonel

**Chenin Blanc**

- 411 Dry
- 412 Off-Dry
- 413 Sweet
- 414 Late-Harvest
- 415 Diamond (Moore's Diamond)
- 416 Ehrenfelser
- 417 Fiano
- 418 French Colombard

**Gewurztraminer**

- 419 Dry
- 420 Off-Dry
- 421 Sweet

- 422 Late-Harvest
- 423 Grenache Blanc
- 424 Grey Riesling
- 425 Grüner Veltliner
- 426 Kerner
- 427 Malvasia
- 428 Marsanne
- 429 Melon de Bourgogne
- 430 Meritage - White
- 431 Morio-Muskat
- 432 Müller-Thurgau

**Muscat**

- 433 Dry
- 434 Off-Dry
- 435 Sweet
- 436 Late-Harvest
- 437 Niagara
- 438 Orange Muscat
- 439 Petit Manseng
- 440 Pinot Blanc

**Pinot Gris/Pinot Grigio**

- 441 Domestic
- 442 Italian
- 443 Other

**Riesling**

**Domestic**

- 444 Dry
- 445 Off-Dry
- 446 Sweet
- 447 Late-Harvest

**German**

- 448 Dry wines
- 449 Kabinett
- 450 Spätlese
- 451 Auslese and above

- 452 Rousanne

**Sauvignon Blanc**

Dry

- 453 2006
- 454 2005
- 455 2004
- 456 2003 and earlier
- 457 Late Harvest (see also Ice Wine category, class 478)

**Semillon**

- 458 Dry
- 459 Late Harvest (see also Ice Wine category, class 478)

**Seyval Blanc**

- 460 Dry

- 461 Off-dry
- 462 Late Harvest (see also Ice Wine category, class 478)
- 463 Sylvaner/Franken Riesling
- 464 Symphony
- 465 Trousseau Gris

**Vidal**

- 466 Dry
- 467 Late Harvest (see also Ice Wine category, class 478)

**Vignoles**

- 468 Dry
- 469 Late Harvest (see also Ice Wine category, class 478)

**Viognier**

- 470 Dry
- 471 Late Harvest (see also Ice Wine category, class 478)
- 472 White Meritage (Sauvignon Blanc, Semillon, Muscadelle)
- 473 Dry white table wine blends (Proprietary labels)
- 474 Sweet white table wine blends (non-varietal)
- 475 Off-dry varietal wines
- 476 Semillon/Chardonnay blends
- 477 Chardonnay/Sauvignon Blanc blends
- 478 All other white varietal wines not otherwise listed
- 479 Ice Wine, specify varietal
- 480 All other varietal dry wines not listed above
- 481 All other varietal late harvest wines not listed above

**Blush, Pink & Rosé Table Wines**

- 500 White Cabernet
- 501 White Merlot
- 502 White Pinot Noir
- 503 White Zinfandel
- 504 Cabernet Sauvignon Rosé
- 505 Catawba, Pink
- 506 Gamay Rosé
- 507 Grenache Rosé
- 508 Pinot Noir Rosé
- 509 Syrah Rosé
- 510 Sangiovese Rosé
- 511 Varietal Rosé from grapes not listed
- 512 Generic rosé

**Soft Table Wines Under 10% Alcohol**

- 600 White
- 601 Red

**Wines with less than 7% alcohol, including flavored wines**

- 603 White
- 604 Red

### Vermouth, Natural Fruit Wines & Flavored Wines

- 700 Vermouth, White
- 701 Vermouth, Red
- 702 Aperitifs, other than those labeled Vermouth
- 703 Apple
- 704 Apricot
- 705 Blackberry
- 706 Cherry
- 707 Olallieberry
- 708 Peach
- 709 Pear
- 710 Plum
- 711 Raspberry
- 712 Strawberry
- 713 Other fruit wine (specify fruit on entry form)
- 714 Honey
- 715 Huckleberry Honey wine
- 716 Raspberry Honey wine
- 717 Fruit flavored grape wine (specify flavoring on entry form)
- 718 Hard Cider (traditional)
- 719 Perry (Pear Cider)
- 720 Hard Cider (flavored) (specify flavor on entry form)
- 721 Sake (traditional)
- 722 Sake (flavored) (specify flavor on entry form)

### Non-Alcoholic Wines & Wine Cooler

- 800 Cabernet Sauvignon
- 801 Chardonnay
- 802 Riesling
- 803 Sparkling wine
- 804 White Zinfandel
- 805 Other non-alcoholic wine (specify type on entry form)
- 806 White wine cooler
- 807 Red wine cooler
- 808 Fruit flavored wine cooler

**Reminder: Please DO NOT ship wine before February 19, 2007**

## With Appreciation and Gratitude

The Riverside International Wine Competition couldn't continue to grow as a world-class event without the support of many groups and individuals, some of whom were mentioned on Page 1 of this booklet.

There are some important additions to that list. We also wish to thank *Wines & Vines Magazine* for providing the *Wines & Vines Trophy* for the Bargain Winery of the Year.

We are also grateful to Alan Zalayet of Lauren Crystal for his support of the Riverside International Wine Competition and for the opportunity to use his superb line of crystal for our event.

Most importantly, once again, we recognize and are grateful for the generous support of Buddy and Cheri Linn of Maurice Car'rie Winery in Temecula.

And finally we are most appreciative of the friendship of Joan and Louis Tavaglione, whose lovely home serves as an elegant backdrop for our Saturday night judges' and volunteers' party.

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Dear Winery:

Thank you for your interest in the Riverside International Wine Competition. This invitation comes with a parallel offer to enter your wines at the other event for which I am chairman, the Grand Cru Wine Competition in Long Beach, an event that benefits the Legal Aid Foundation of Los Angeles.

Both events have top-quality judges and both are under the strictest of controls to produce quality results. In both events, we focus on a key element: wines of balance are considered on a par with wines of concentration. The Riverside event comes first, this year May 4-5-6. The Long Beach event is in mid-July.

I encourage you to consider both events when entering wine competitions this year.

Sincerely,  
*Dan Berger*