



# 2021 Informational Packet

Double Blind Tasting July 7, 2021

Entries Due: June 30, 2021

Discounted Registration Before June 1

Hosted and Sponsored by -



# DEAR VINTNER,

This 2021 Wine Competition represents a decade and a half of putting a consistently level playing field for honest judging of California Wines. Throughout this time, our core judges have anchored hundreds of judging panels from all over the State, and in some cases, the World.

We are excited to experience the same great double-blind competition in a new region of California. Robert Hall Winery, founded in 1999 and located in the heart of Paso Robles has graciously offered us an amazing space in their Meritage room to host the Competition, and we are grateful to have an excuse to leave the San Joaquin Valley summer heat for a few days! Why move our Competition to the Coast? For one, it is cooler that the Central San Joaquin Valley for safer transport of your wines in the summer. Equally as important, however, is to underline the fact that this is a state-wide competition. Wines are entered from all over the Golden State, so the Competition, with the potential to being held anywhere in the 58 counties allows for geographic variety. In essence, our Competition can come to you - in any given year

Our 2020 edition, despite the challenges faced by COVID-19 was, without a doubt, our most difficult and rewarding Competition to date. Many, many strong wines were entered and the awards were commensurate with the quality and flavor presented. We are looking forward to an even more robust slate of entries the year and we look forward to seeing what the best wineries in California have to offer in 2021!

A new and exciting addition to this year's Competition is a public tasting for the winners AT ROBERT HALL WINERY! While we know California is still feeling the affects of COVID, we anticipate being able to house gatherings before the end of the year. So the date will need to remain TBD until we get a better sense of when we can open to a large group of interested consumers.

If you have any questions regarding the Competition, please feel free to contact Amanda Sopp, Competition Coordinator, by email ([amanda@idrinkwine.net](mailto:amanda@idrinkwine.net)) or by phone at 559-272-1411. We would be pleased and honored to accept your entries into the 2021 Competition! Deadline for entry is June 30.

-Cheers!

A large, abstract graphic on the left side of the advertisement depicts a wine glass filled with red wine. The glass is surrounded by a network of green and blue lines and dots, suggesting a molecular or biological structure. The background is a light blue with a hexagonal pattern.

## PREFERRED BY WINEMAKERS AROUND THE WORLD

The AB Biotek logo consists of three green circles of varying sizes to the left of the text "AB Biotek" in a bold, sans-serif font. Below "AB Biotek" is the tagline "PARTNERS IN FERMENTATION™" in a smaller, all-caps sans-serif font.

A business division of AB MAURI

AB Biotek is a leading worldwide yeast technology development and custom fermentation solutions company. Our extensive yeast strain databank, combined with our global R&D and applications capabilities, allows us to work closely with our customers in meeting key challenges to production improvement and optimization—while providing added-value custom solutions and process support.

Learn more about AB Biotek today.

[abbiotek.com](http://abbiotek.com)

The maurivin logo features the word "maurivin" in a bold, sans-serif font, with a red kangaroo silhouette to its right.The mauriferm logo features the word "mauriferm" in a bold, sans-serif font, with a red kangaroo silhouette to its right.

The Ravago Chemicals logo features a stylized blue and white graphic above the text "Ravago CHEMICALS" in a sans-serif font.

Available through our distribution partners at Ravago Chemicals

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## Winery of the YEAR!

All wineries entering the competition will be eligible to win winery of the year. The winery with the most points will win the award. Points are awarded based upon the following rubric: 7 points for a Gold, 5 points for a Silver and 3 points for a Bronze medal.

## ENTRIES DUE JUNE 30TH!

### Get a free water stress analysis



Now you can preview the industry's most popular aerial imagery and data analytics with no risk and no commitment. **Book a free trial flight** to get an early-season check on crop health—and see your farm through the lens of our powerful irrigation performance management tools.

NEW CUSTOMER OFFER



Schedule your flight at [ceresimaging.net/SJVWGA](https://ceresimaging.net/SJVWGA) or call 1-888-313-3705. Terms and conditions apply. Offer expires June 15, 2021.

## Wine Competition Rules

1. To qualify for entry in the San Joaquin Wine Competition you must represent a commercial winery or private-label produced by a commercial or professional winemaker.
2. A wine's category will be based upon the varietal composition and other information supplied by the producer.
3. The San Joaquin Wine Competition reserves the right to create or delete categories if the number of entries so warrants and also reserves the right to assign or re-assign entries to an appropriate category based on factors such as residual sugar content.
4. Wines submitted for which there is no existing category will be entered in the appropriate category.
5. The same wine may not be entered in more than one category. Wineries may, however, submit multiple entries in the same category.
6. An official entry consists of eight 375ml bottles, four 750ml bottles, or three 1.5 liter bottles of the same California wine.
7. Entries must be received by June 30, 2021. Wines received after this date may not be eligible for the Competition.
8. Entry fees are not refundable, nor transferable.
9. All wine entries become property of the San Joaquin Valley Winegrowers Association or one of its designees.
10. Judging will take place July 7, 2021.

### How to Enter

The entry form must be filled out completely and mailed to:

**San Joaquin Wine Competition - PO Box 11128, Fresno, CA 93771**

There is a \$60.00 entry fee per entry. Deadline for entry is June 30, 2021. There are no restrictions on the number of wines a winery may enter. Experimental wines are permitted. Enter by June 15 to save \$5.00 per entry!

### Where to Ship the Wines

Wines will be shipped to the **Wine Competition, c/o Robert Hall Winery**, 3443 Mill Road, Paso Robles, CA 93446. Wines will be stored in a secure, temperature-controlled facility until the Competition. \*\*Please insure your deliveries will arrive during weekday business hours.

### Medals and Awards

The judges will award all medals and awards. Wines in each category will be considered for Gold, Silver and Bronze medals. Gold-Medal winning wines will also be eligible for Best of Show White, Best of Show Red, Best of Show Dessert, and the Grand Champion of Show Award. The decision of the judges will be final. Gold Medals unanimously so chosen will be awarded a Double Gold Medal. Winning Wines will be released to the media and public within two weeks of the competition.



# WINE ENTRY CODES

White Wines	
Blend Dry	W01
Blend Off-Dry	W02
Chenin Blanc	W03
Chardonnay	W04
Chardonnay - No Oak	W05
Grenache Blanc	W06
Gewürztraminer	W07
Malvasia	W08
Marsanne	W09
Moscato (Dry)	W10
Pinot Blanc	W11
Pinot Grigio	W12
Riesling Dry	W13
Riesling Off-Dry	W14
Sauvignon Blanc	W15
Sémillon	W16
Verdelho	W17
Viognier	W18
Other	W19
Dessert Wines	
Port Ruby	Do1
Port Tawny	Do2
Port Vintage	Do3
Late Harvest Red	Do4
Late Harvest White	Do5
Other	Do6
Wine Coolers*	
All	Co1

\*Must be grape based

Sweet Table Wines	
White	To1
White (Aromatic)	To2
Red	To3
Red (Aromatic)	To4
Pink	To5
Sparkling Wines	
Brut	So1
Extra Dry	So2
Rose	So3
Dessert	So4
Red Wines	
Alicante Bouschet	Ro1
Barbera	Ro2
Bordeaux-Style Blend	Ro3
Cabernet Sauvignon	Ro4
Cabernet Franc	Ro5
Carignane	Ro6
Charbono	Ro7
Grenache	Ro8
Italian-Style Blend	Ro9
Malbec	R10
Merlot	R11
Mourvèdre	R12
Nero d'Avola	R13
Petite Sirah	R14
Petit Verdot	R15
Primitivo	R16
Pinot Noir	R17
Rhone-Style Blend	R18
Rose Dry	R19
Rose Off-Dry	R20
Ruby Cabernet	R21
Sangiovese	R22
Spanish-Style Blend	R23
Syrah	R24
Tempranillo	R25
Tinta Cão	R26
Zinfandel	R27
Other Varietal	R28
Other Blend	R29

## Premier Oak Wood Portfolio For Your Wine

In partnership with Oak Chips, Inc., Ravago Chemicals North America brings excellence in wood for winemakers. This offers a wide range of oak alternatives to give a greater range of flavor and aroma options to your wine.

### Forms

The various forms provide a different amount of surface space for the wine to come in contact with to pull out the desired flavors. Smaller forms provide quicker benefits, while larger forms offer a slower more uniform extraction time.

### Types

We offer two types of oak chips, American Oak and French Oak. Each give a different level of concentrated flavor that can be extracted into the wine based on the grain and origin of the wood.



Why two types?

• American Oak | Stronger flavor and aromatic impact

• French Oak | More mature higher quality wood, known to impart more robust structure



### Chips

#### Large Grade

- Suggested use in white and red wine production after pressing and during malolactic fermentation
- Used at any stage of wine making to provide aromatic complexity, volume and structure to the wine

#### Small Grade

- Added at the grape dump hopper and included in fermentation tank
- Fast oak extraction for fermentations
- Easily pumped without clogging
- Used in white and red fermentations

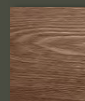


### Cubes

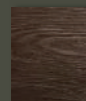
- Suggested use is in white and red wine aging after malolactic fermentation
- Slower oak extraction
- Cube Size | American & French 5/8" x 5/8"
- Air seasoned 18-24 months

\*All chips are screened for a quality process; however, unscreened chips are available upon request

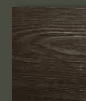
### TOAST LEVELS



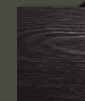
Light  
Toast



Medium  
Toast



Medium  
Plus Toast



Heavy  
Toast

OCI ensures that every product has a toast level consistent in color and roast evenly throughout enhancing the flavors from our oak products.



Wonderful  
nurseries™

**MATTHEW MCMILLAN**  
Sales Representative

CELL: 559.365.1996  
MATT.MCMILLAN@WONDERFUL.COM

27920 MCCOMBS AVE.  
WASCO, CALIFORNIA 93280  
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### ABOUT RAVAGO CHEMICALS NORTH AMERICA

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We are dedicated to one thing – providing customers with solutions necessary for their successful growth.

# SAN JOAQUIN WINE COMPETITION 2021 OFFICIAL COMPETITION ENTRY FORM

Winery Name \_\_\_\_\_

Parent Company Name \_\_\_\_\_

Address \_\_\_\_\_

Contact Name \_\_\_\_\_

Web Site Address \_\_\_\_\_

City, State, Zip \_\_\_\_\_

Telephone Number \_\_\_\_\_

E-Mail \_\_\_\_\_

Brand (If different from Winery)	Wine Type/Variety	Vintage	Appellation	Special Designation	Category	Alc. %	R/S (g/L)	Retail \$

Please Remove this Form and Mail with Payment; FAX a copy to: 559-272-1411

ENTER BY June 1, 2021 and SAVE \$5.00 PER ENTRY

Make Checks Payable to:  
SJVWA

Number of Entries: \_\_\_\_\_ x\$60 =

Total Due

Pay by Visa or Master Card

ENTRIES MUST BE RECEIVED NO LATER THAN June 30, 2021!

Card Number \_\_\_\_\_ Exp.Date \_\_\_\_\_ CVC \_\_\_\_\_

Signature \_\_\_\_\_

Mail Entry Form & Payment to: PO Box 11128, Fresno, CA 93771; Entries Ship to: 3443 Mill Road, Paso Robles, CA 93446

Please direct questions to San Joaquin Valley Winegrowers Association: Tel: 559-272-1411 or Email: amanda@idrinkwine.net



**Wine Competition Entry**



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