



2023 Informational Packet

Double Blind Tasting June 21, 2023

Entries Due: June 14, 2023

Discounted Registration Before June 1



DEAR VINTNER,

The 2023 San Joaquin Wine Competition will once again be in beautiful Paso Robles, California. Over the last 15 years, our core judges, made up of wine professionals from all over the state, and management team have strived to develop and improve what we believe to be the most impartial wine competition on the west!

It is with much appreciation given to our competition chairman Marty Spate this year's event will once again be hosted at the Riboli Family Winery on June 21, 2023. It is our goal to choose judges who skew heavily towards winemakers and wine sales professionals in order to provide relevant feedback for the entering wineries. Further, we are in the process of finding even more ways for wineries to benefit from entering their wines this year. Keep checking our website for more information.

In addition, and with Covid in retreat, we are exploring potential options for a public tasting for the medal award winning wineries. We are aiming to host this event late fall to early winter 2023. Details will be announced once the logistics are finalized.

If you have any questions regarding the Competition, please feel free to contact Amanda Sopp, Competition Coordinator, by email (amanda@idrinkwine.net) or by phone at 559-272-1411. We would be pleased and honored to accept your entries into the 2023 Competition! Deadline for entry is June 14.

-Cheers!

The background of the advertisement is a large, stylized image of a wine glass filled with red wine. The glass is surrounded by abstract, glowing green and blue lines and dots, suggesting a molecular or biological structure. The overall aesthetic is clean and modern, with a focus on the science of fermentation.

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, blue, 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

The maurivin logo features the word "maurivin™" in a bold, black, sans-serif font, with a red kangaroo silhouette to its right.The mauriferm logo features the word "mauriferm™" in a bold, black, sans-serif font, with a red kangaroo silhouette to its right.The Ravago logo features a stylized blue and white graphic of a building or structure above the word "Ravago" in a bold, black, sans-serif font.

Available through our distribution partners at Ravago Chemicals

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ENTRIES DUE JUNE 14TH!

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.

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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 wine.
7. Entries must be received by June 14, 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 June 21, 2023.

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 14, 2023. There are no restrictions on the number of wines a winery may enter. Experimental wines are permitted. Enter by June 1 to save \$5.00 per entry!

Where to Ship the Wines

Wines will be shipped to the **Wine Competition, c/o Riboli Family Winery, 2017 Wisteria Lane, 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 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	Ro10
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.



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.



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

2023 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, 2023 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 15, 2023!

Card Number _____ Exp.Date _____ CVC _____

Signature _____

Mail Entry Form & Payment to: PO Box 11128, Fresno, CA 93771; Entries Ship to: 2017 Wisteria Lane, Paso Robles, CA 93446

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