



2010 WINE COMPETITION ENTRY FORM

Wines entered should be "green", sustainable, organically farmed, organic or biodynamic in keeping with the mission and philosophy of Slow Food. Slow Food works to defend biodiversity in our food supply, spread taste education and connect producers of excellent foods with co-producers through events and initiatives.

By entering these wines I certify that they to the best of my knowledge fit the mission and philosophy of slow food (please attach a statement that provides us with information regarding the viticulture and vinification practices that are in keeping with our mission).

SIGNED _____
 WINERY/COMPANY NAME _____ WEBSITE _____
 BRAND ON LABEL (ONLY IF DIFFERENT) _____
 MAILING ADDRESS _____
 CITY _____ STATE _____ ZIP _____ COUNTRY _____
 CONTACT NAME _____ PHONE NUMBER _____
 EMAIL _____ FAX NUMBER _____

Please attach a business card if possible. Results will be listed under winery/company name unless otherwise indicated.

DIRECTIONS:

Make checks payable to "Slow Food San Francisco". Deliver to: GOLDEN GLASS c/o VILLA ITALIA, 210 Littlefield Ave, South San Francisco CA 94080. Mark cases with name of winery and number of cases (i.e. 1 of 2, 2 of 2, etc.). Please include a copy of entry form in case marked #1 and **fax entry form to (415) 957-1315.** Please note the GOLDEN GLASS WINE COMPETITION does not pay import fees. Please contact Lorenzo Scarpone for importation information at (650) 876-6060. **Please send four bottles of each wine before May 28, 2010.**

Questions? Call Wine Chairman Rebecca Chapa (415) 378-1674 or email chapz@earthlink.net.

2010 Entry Fees

Please complete or pay on-line at
<http://goldenglass2010wine.eventbrite.com/>

Number of Wines x \$50 each = \$

Credit Card Number _____

Expiration Date _____ Security Code _____

Name on Card _____

Billing Address _____

City _____ State _____ Zip _____

Division	Category	Variety (For blends list % of all varieties)	Label Description (Reserve, Estate, Vineyard Name, etc.)	Appellation/ Region/ Country of Origin	Vintage Date	Residual Sugar %	Alcohol %	Retail Price	Green (organic, bio, sustainable)



2010 WINE COMPETITION

How to Enter

1. Decide what you want to enter
2. Fill out entry form including the correct category numbers
3. Fill out Sustainability Statement: A statement in your own words which confirms the practices that you believe make your wines sustainable, organic or biodynamic (please specify) Feel free to site any processes that you deem relevant) **Your entries will not be accepted without this statement!**
4. Make payment
5. Ship 4 bottles of each wine to Golden Glass (please see guidelines)

Divisions may be further subdivided as needed at the discretion of the Competition Chairman, where possible wines will be tasted from dry to sweet so please be sure to include residual sugar level.

Division 100 - Sparkling Wine

Non Vintage Methode Champenoise/Traditional Method

- 101-Blanc de Blanc
- 102-Blanc de Noir
- 103-Natural (0 - .5 % R.S.)
- 104-Brut (.51 - 1.5 % R.S.)
- 105-Extra Dry (1.51 - 2.5 % R.S.)
- 106-Dry (2.51 - 3.5 % R.S.)
- 107-Sec or Demi-Sec (3.6 - 5.0 % R.S.)
- 108-Brut Rosé
- 109-Red Sparkling (Syrah, Pinot Noir, etc)

Vintage Methode Champenoise/Traditional Method

- 110-Blanc de Blanc
- 111-Blanc de Noir
- 112-Natural (0 - .5 % R.S.)
- 113-Brut (.51 - 1.5 % R.S.)
- 114-Brut, Rosé

Champagne

- 115-Blanc de Blanc
- 116-Blanc de Noir
- 117-Natural (0 - .5 % R.S.)
- 118-Brut (.51 - 1.5 % R.S.)
- 119-Extra Dry (1.51 - 2.5 % R.S.)
- 120-Dry (2.51 - 3.5 % R.S.)
- 121-Brut Rosé

Spain

- 122-Cava

Germany

- 123- Sekt
- 124-Other

Italy

- 125-Prosecco, Brut
- 126-Prosecco, Extra Dry
- 127-Prosecco, Dry
- 128-Natural (0 - .5 % R.S.)
- 129-Brut (.51 - 1.5 % R.S.)
- 130-Dry (1.51 - 2.5 % R.S.)
- 131-Extra Dry (2.51 - 3.5 % R.S.)
- 132-Moscato D'Asti
- 133-Asti Spumante
- 134-Rosé
- 135-Red (Brachetto)

Other

- 136-Sparkling Brut, Bulk/Charmat Process
- 137-Sparkling Extra Dry, Bulk/Charmat Process
- 138-Sparkling Blush
- 139-Sparkling Muscat/Spumante
- 140-Sparkling White Zinfandel
- 141-Sparkling Fruit Wines
- 142-Semi-Sparkling Wine

Division 200 - White Wine

Categories

- 201- Albarino
- 202- Arneis
- 203- Cortese (Gavi)
- 204- Chablis (French)
- 205- Chardonnay, Burgundy
- 206- Chardonnay, Oaked
- 207- Chardonnay, Unoaked,
- 208- Chenin Blanc
- 209- Falanghina
- 210- Fiano
- 211- Gewurztraminer
- 212- Greco
- 213- Gruner Veltliner
- 214- Riesling, Dry (0 < 1 % R.S.)
- 215- Riesling, Medium Dry (1.0 – 2 % R.S.)
- 216- Riesling, Medium Sweet (2.1 – 4 % R.S.)
- 217- Riesling, Sweet (4.1 - 6 % R.S.)
- 544- Malvasia Bianca
- 218- Marsanne
- 219- Muscat, Dry (0 < 1 % R.S.)
- 220- Muscat, Medium Dry (1.0 – 2 % R.S.)
- 221- Muscat, Medium Sweet (2.1 – 4 % R.S.)
- 222- Muscat, Sweet (4.1 - 6 % R.S.)
- 223- Orange Muscat
- 224- Pinot Blanc
- 225- Pinot Gris/Pinot Grigio (Domestic)
- 226- Pinot Grigio (Italian)
- 227- Pinot Grigio (Other)
- 228- Roussanne
- 229- Sauvignon Blanc
- 230- Semillon
- 231- Soave
- 232- Torrontes
- 233- Trebbiano
- 234- Verdicchio
- 235- Vermentino
- 236- Vernaccia



237- Vidal
238- Vignoles
239- Viognier
240- White Bordeaux Blends (White Meritage)
241- Dry White Wine Blends
242- Semillon/Chardonnay Blends
243- Italian Style White Blends
244- Rhone Style White Blends
245- Spanish Style White Blends
246- Non Vinifera White Blends
247- Sweet White Wine Blends
248- Other Non Vinifera White Varietals
249- White Portuguese Blend
250- Other White Wines

Division 300 - Red Wine

Categories

301- Aglianico
302- Alicante Bouschet
303- Amarone
304- Barbera
305- Cabernet Franc
306- Cabernet Sauvignon,
307- Carignane
308- Carmenere
309- Dolcetto (Domestic)
310- Dolcetto (Italian)
311- Gamay
312- French Beaujolais
313- Grenache
314- Lambrusco
315- Lemberger or Blaufrankish
316- Malbec (Argentina)
317- Merlot
318- Montepulciano d'Abruzzo
319- Mourvedre
320- Nebbiolo
321- Barbaresco
322- Barolo
323- Negroamaro
324- Nero D'Avola
325- Petit Verdot
326- Petite Sirah
327- Pinot Meunier
328- Pinotage
329- Pinotage Blend
330- Pinot Noir
331- Pinot Noir (Burgundy, French)
332- Primitivo
333- Sagrantino
334- Sangiovese (Domestic)
335- Sangiovese (Italian)
336- Chianti
337- Chianti Classico
338- Vino Nobile Di Montepulciano
339- Brunello di Montalcino
340- Super Tuscan Blends (Domestic)
341- Super Tuscan Blends (Italian)
342- Cotes-du-Rhone (France)
343- Chateaneuf-Du-Pape (France)
344- Syrah
345- Tannat
346- Tempranillo
347- Tempranillo (Spanish)

348- Touriga
349- Zinfandel
350- Bordeaux (French)
351- Bordeaux Blends (including Meritage)
352- Dry Red Blends
353- Non Vinifera Red Wine Blends
354- Cabernet Sauvignon/Merlot Blends
355- Cabernet Sauvignon/Syrah Blends
356- Italian Style Red Blend
357- Rhone Style Blend
358- Portuguese Style Red Blend
359- Spanish Style Red Blend
360- Argentinean Red Blend
361- Other Red Wines

Division 400 - Sweet Wine

401- Chardonnay, Late Harvest
402- Chenin Blanc, Late Harvest
403- Gewurztraminer, Late Harvest
404- Ice Wine
405- Sparkling Ice Wine
406- Muscat
407- Riesling
408- Sauternes Style
409- Viognier
410- Zinfandel
411- Dessert Wine made from dried grapes
412- Madeira
413- Marsala
414- Fortified Muscat, (white) (non-sparkling)
415- Ruby Port Style, Non-Portuguese
416- Tawny Port Style, Non-Portuguese
417- Varietally Labeled Port Style, Non-Portuguese
418- Vintage Port Style, Non-Portuguese
420- Port, Ruby, Portuguese
421- Port, Tawny, Portuguese
422- Port, Vintage, Portuguese
423- Port, White
424- Vermouth, White
425- Vermouth, Red
426- Dessert Wine, Other
427- Sherry Oloroso (Jerez)
428- Sherry Fino (Jerez)
429- Sherry Amontillado (Jerez)
430- Cream Sherry (Jerez)
431- Other Sherry Style Wines
432- Sweet Wine Other

Division 500 - Blush & Rosé Wine

501- Blush (generic)
502- Rosé, Bordeaux Varietals
503- Rosé, France
504- Rosé, Italy
505- Rosé, Spain
506- Gamay Rosé
507- Grenache Rosé
508- Rosé, Malbec
509- Rosé, Pinot Noir
510- Rosé, Sangiovese
511- Rosé, Rhone Style
512- Rosé (Varietal not listed)
513- Rosé, Non Vinifera
514- White Merlot
515- White Zinfandel