



WHITE TABLE WINES

- 100 Chardonnay
- 104 Chardonnay Blends
- 110 Sauvignon Blanc
- 111 Semillon
- 112 Pinot Blanc
- 113 Sauvignon Blanc/Semillon Blends **RULE 1**
- Chenin Blanc **RULE 2**
- 120 0.7% r.s. or below
- 121 0.71% r.s. or above
- Riesling, Johannisberg/White **RULE 2**
- 130 0.7% r.s. or below
- 131 0.71% r.s. or above
- 132 2% r.s. or above
- 133 6% r.s. or above
- Gewürztraminer **RULE 2**
- 140 0.7% r.s. or below
- 141 0.71% r.s. or above
- 142 2% r.s. or above
- 143 6% r.s. or above
- 150 Muscat
- 160 Viognier
- 161 Other White Rhône Varietals
- 162 White Rhône Blends **RULE 1**
- 164 Pinot Gris / Pinot Grigio
- 166 White Italian Varietals
- 167 White Italian Blends **RULE 1**
- 168 Spanish / Portuguese / Argentine Whites (varietals and blends) **RULE 1**
- Other White Varietals **RULE 2**
- 170 0.7% r.s. or below
- 171 0.71% r.s. or above
- 172 2% r.s. or above
- 173 6% r.s. or above
- Other White Blends **RULES 1 & 2**
- 175 0.7% r.s. or below
- 176 0.71% r.s. or above
- 185 Native American Whites
- White Hybrids
- 190 Seyval Blanc
- 191 Vignoles
- 192 Other Hybrid White Varietals
- 193 Hybrid White Blends **RULE 1**
- 194 Late Harvest Hybrid Whites **RULE 2**
- 195 Late Harvest Semillon and/or Sauvignon Blanc (above 2% r.s.) **RULE 2**
- 196 Other Late Harvest Whites **RULE 2**
- 197 Ice Wine (all white varietals) **RULE 2**
- 198 Passito **RULE 2**

RED TABLE WINES

- 200 Cabernet Sauvignon
- 202 Cabernet/Shiraz or Syrah Blends **RULE 1**
- 205 Premium Bordeaux Blends (\$25 & over) **RULE 1**
- 206 Bordeaux Blends (under \$25) **RULE 1**
- 207 Premium Non-Bordeaux Blends (\$25 & over) **RULE 1**
- 208 Non-Bordeaux Blends (under \$25) **RULE 1**
- 210 Merlot
- 211 Malbec
- 215 Cabernet Franc
- 217 Petit Verdot
- 218 Carménère
- 220 Zinfandel
- 221 Primitivo
- 230 Petite Sirah (Durif)
- 231 Syrah (Shiraz)
- 233 Mourvèdre
- 234 Grenache
- 235 Other Red Rhône Varietals
- 236 Red Rhône Blends **RULE 1**
- 239 Charbono
- 240 Pinot Noir
- 241 Chianti
- 242 Sangiovese
- 243 Sangiovese Blends **RULE 1**
- 244 Nebbiolo (Barbaresco, Barolo)
- 245 Dolcetto
- 246 Barbera
- 250 Other Italian Reds
- 255 Gamay Beaujolais
- 256 Gamay (all types)
- 257 Library Reds **RULE 3**
- 260 Tempranillo
- 261 Spanish / Portuguese / Argentine Reds (varietals and blends) **RULE 1**
- 263 Pinotage
- 265 Nouveau (all varietals)
- 270 Other Red Varietals
- 285 Native American Reds
- 290 Hybrid Red Varietals
- 295 Hybrid Red Blends **RULE 1**
- 297 Sweet Reds **RULE 2**
- 298 Late Harvest Reds **RULE 2**
- 299 Ice Wine (all red varietals) **RULE 2**

BLANC DE NOIRS / BLUSH / ROSÉ WINES

- 300 Rosé Blends
- 310 Varietal Rosés
- 351 White Zinfandel
- 354 Other Varietal Blush Wines

SPARKLING WINES

- 400 Brut Nature (less than 3 g/l)
- 405 Extra Brut (0-6 g/l)
- 410 Blanc de Blanc (0-6 g/l)
- 420 Blanc de Noir
- 430 Brut (less than 12 g/l)
- 440 Extra Dry (12-17 g/l)
- 442 Sec (17-32 g/l)
- 445 Demi-Sec (32-50/l)
- 446 Sweet (more than 50 g/l)
- 450 Riesling / Muscat
- 460 Spumante
- 465 Prosecco
- 470 Rosé
- 475 Sparkling Red
- 480 Native American
- 485 Varietal Sparkling
- 490 Sparkling Fruit
- 495 Semi-Sparkling

FORTIFIED WINES

- Port
- 501 Vintage (from Portugal)
- 502 Late Bottled Vintage
- 503 Ruby
- 504 Tawny
- 505 Varietal
- 506 Other Ports
- Sherry
- 510 Fino (light & dry)
- 511 Amontillado (medium dry)
- 512 Oloroso (medium sweet)
- 513 Sweet & Cream
- 517 Other Fortified Wines (Madeira, etc.)

RICE BASE

- 600 Sake
- 610 Makkoli
- 620 Rice Wine

CIDER

- 630 Cider
- 631 Fruit Cider
- 632 Specialty Cider
- 633 Wood-Aged Cider

FRUIT WINES

- 670 Fruit Wine
- 680 Fruit Flavored
- 690 Fruit & Grape Blends

SPECIALTY WINES

- 700 Organic Wines
- 710 Biodynamic Wines
- 720 Kosher Wines
- 725 Honey Wine
- 730 Non-Alcoholic Wines

OTHER

- 800 Miscellaneous
- 810 Vermouth
- 815 Apéritifs (flavored, fortified)
- 817 Premixed Wine Cocktails
- 820 Grappa

CLASSIFICATION RULES

All varietal wines must contain at least 75% of the varietal, or it must be entered in a blend category.

RULE 1 All blended wines must have varietal percentages indicated on the application form.

RULE 2 All entries with residual sugar over 0.1% must have residual sugar % stated on the entry form.

RULE 3 Library wines are those that were in commercial release prior to June 1, 2009. Wines will be judged in age group categories.