



LARGEST COMPETITION
OF NORTH AMERICAN WINES

20
24

San Francisco Chronicle

WINE COMPETITION

Call FOR Entries

EXTENDED DEADLINE

DECEMBER 23, 2023

REGISTRATION INFORMATION AT
WINEJUDGING.COM

PUBLIC TASTING IS BACK!

FEBRUARY 2024

It is exciting once again to produce the 2024 San Francisco Chronicle Wine Competition. We are excited to announce that the San Francisco Chronicle Wine Competition Award Public Tasting is returning after a three-year absence! For interested award winning wineries wishing to participate, it will be held the Saturday over President's Day weekend in February at Fort Mason Center, San Francisco.

Since January 2000, the San Francisco Chronicle Wine Competition (SFCWC) has been a major barometer for American consumers of wines to peruse the evaluation results from our 60 plus outstanding professional judges representing wine educators, winemakers, trade, media, and wine related fields. The SFCWC represents a "Super Bowl" like opportunity for wine brands and winemakers, large and small, to present wines to a "tasting palate" of judges that are the best in the nation.

Our intention has been to bring international attention to the complex flavors and regional distinctions that are created from grapes grown in a diversity of viticulture areas of North America. The people who make it are artisans who balance advanced technological tools with traditional approaches, and we believe they need to be recognized.

In cooperation with Northern California's largest newspaper, the San Francisco Chronicle, the SFCWC will provide heightened exposure to the award-winning wineries in 2024. Wineries will once again achieve wine award exposure through additional media outlets including print, radio, websites, blogs, and social media. All awards will be listed online at winejudging.com throughout the full year.

We believe that this competition is a true barometer that consumers can use to educate themselves and measure premium wines. Thank you for your participation and good luck!

**Bob & Scott Fraser**

Directors

SAN FRANCISCO CHRONICLE WINE COMPETITION

SAN FRANCISCO CHRONICLE WINE COMPETITION STAFF

Bob & Scott Fraser

Directors

Anne VercelliAssistant Director,
Volunteer Coordinator**Cary Fraser**Winery Entry &
Services Administrator**Janis Garrigus**Competition/Public Tasting
Operations Supervisor**Alexandra Alvernaz**Social Media/PR &
Public Tasting Admission Director**Mark & Kelly Klaver**Oregon, Washington, Northern California
Client Services Associates**Ed & Ginny Barnett**Central Coast
Client Services Associates**Manual Gomez**Central Valley
Client Services Associate**Brooke Fraser**Southern California
Client Services Associate**Mike Lindstrom**Inventory &
Outside Operations Coordinator

CLOVERDALE CITRUS FAIR

Tom Keaney

CEO

SAN FRANCISCO CHRONICLE EVENT SPONSORSHIP & ADVERTISING

Heather Elliott-Hudson

Director of Wine & Hospitality

HEARST BAY AREA | SAN FRANCISCO CHRONICLE | SFGATE
(415) 250-3097 • Heather.Elliott@hearst.com

20
24

San Francisco Chronicle
WINE COMPETITION

Value Added



PUBLIC TASTING IS BACK!

FEBRUARY 17, 2024 | FORT MASON | SAN FRANCISCO



The San Francisco Chronicle Wine Competition is
**the definitive competition
for American wines.**

To win a medal here — to stand out in a crowd of thousands of submissions — is an enormous accomplishment for a winery, and can play a crucial role in establishing its reputation.

Esther Mobley



Senior Wine Critic
SAN FRANCISCO CHRONICLE



The San Francisco Chronicle Wine Competition is not only one of the largest in the country, it's also
**one of the many ways we support
the wine industry and help
educate wine consumers.**

We are proud to be part of this Bay Area tradition that highlights the latest advancements of one of region's most important industries.

Bill Nagel



Publisher & CEO
SAN FRANCISCO CHRONICLE

Why participate in the 2024 San Francisco Chronicle Wine Competition, the largest competition of North American Wines?

- Inclusion in the first competition of the year.
- Your wines are judged by distinguished and competent judges from across the country who are drawn from the media, education, trade and restaurant/ hospitality industries.
- Multiple price ranges and varieties are judged separately to find winners in each category.
- One of the few major competitions that award wineries large size plaques for GOLD and higher wine awards
- Downloadable wine award stickers available for wineries point of sale marketing programs
- All awards recognized on competition website: winejudging.com and in major press releases
- Gold and above are included in a 40+ page special section in the San Francisco Chronicle, readership of nearly 1.5 million.*
- Gold and above are included in SFChronicle.com, 6.4 million unique users each month.*

* Sources: Scarborough Research, R1 2023 (average-issue Sunday Chronicle plus seven days SFChronicle.com); Google Analytics, 2022

**SAN FRANCISCO CHRONICLE WINE COMPETITION
REGISTRATION IS PAPERLESS AND EASY!**

It's fast and it's easy, thanks to enofileonline.com paperless registration. To register now, go to enofileonline.com, and for additional information go to winejudging.com/wineries.

**Follow us on
Social Media**



@SFCHRONWINECOMP

**FOR SOCIAL MEDIA
INQUIRIES, CONTACT**
alexandra.sfcwc@gmail.com

REGISTRATION AND FEES

Regular Registration: 10/2/2023 – 11/22/2023

Late Registration (Late Fee): 11/23/2023 – 12/23/2023

Judging: 1/16/2024 – 1/19/2024

Required: \$30.00 per brand Administrative fee

FEES per WINE ENTRY: Required for wineries

REGULAR REGISTRATION

From 10/2/2023 – 11/22/2023 (normal filing period)

Brand fee: \$30.00 (only once per brand)

Per Wine Entry: \$80.00

LATE REGISTRATION

From 11/24/2023 – 12/23/2023

Brand fee: \$30.00 (only once per brand)

Per Wine Entry: \$105.00

PUBLIC TASTING TABLE REGISTRATION

The San Francisco Chronicle Wine Competition Public Tasting will be at Festival Pavilion, Fort Mason Center, San Francisco, February 17, 2024, 1:30-4:30 PM. Table registration during winery entry registration at enofileonline.com is \$200.00 per table. Multiple tables, if available. Must enter competition to participate. Public tasting is not mandatory for participating wineries entering competition.

Table Fees after 12/23/2023 will be \$250.00 (if available)

DESCRIPTION OF COMPETITION

The San Francisco Chronicle Wine Competition is currently the largest wine competition in North America. All bonded wineries in the United States, Canada, and Mexico are eligible to enter the wine competition. No entries from wines grown or produced outside of North America are eligible to enter. Professional wine judges are sourced throughout the major wine regions in North America to offer diversity of expertise to each judging panel. A major advantage to wineries entering the San Francisco Chronicle Wine Competition is the vast recognition and outreach of the award-winning wines including the published wine award special section of the San Francisco Chronicle newspaper.

The San Francisco Chronicle Wine Competition is one of the few wine competitions that produce award winning plaques for gold and above wine awards for tasting room and winery outreach purposes.

DELIVERY & SHIPPING INFORMATION

Deadline for sending wine is December 30, 2023

An official entry shall consist of the following:

1. Four 750ml, 375ml, or 500ml bottles
2. Three 1L or 1.5L bottles, carafes
3. Two 3L or 5L boxes
4. 8 cans
5. One label or bottle for wine label competition

(Must enter wine label entry additionally in wine label category and pay corresponding entry fee)

DELIVERY & SHIPPING INFORMATION (Continued)

Receiving times for hand delivery or shipping are 8:00-12:00 and 1:00-4:00 Monday through Friday. No deliveries will be accepted on Saturday/Sunday, or Holidays.

Include copy of registration form with winery name marked shipping containers.

All unused wines for the competition will not be returned to the winery. All wines unused will be used for compensation to competition staffing/independent contractors and beneficiary purposes of the San Francisco Chronicle Wine Competition.

SHIP TO

San Francisco Chronicle Wine Competition
Cloverdale Citrus Fair
1 Citrus Fair Drive
Cloverdale, CA 95425

OTHER REQUIREMENTS

- The wine entered must be a part of a single lot of at least 60 gallons of identical finished wine and from a bonded winery (*no amateur wines accepted*).
- There is no limit to the number of entries by a winery.
- Only fruit and grapes grown or produced in the United States, Canada, or Mexico are eligible for entry. No foreign grown grapes or produced wines outside United States, Mexico and Canada are eligible.
- No wine may be entered more than once by an entrant.

AWARD PLAQUES AND RECOGNITION

- Award plaques will be awarded to wineries if they have received a gold or higher award. **Wineries can opt not to have award plaques produced by checking off box upon registration with enofileonline.com**
- Wineries receiving only bronze and silver awards will be recognized on the winejudging.com website and **will not receive a plaque**. All plaques will be sent to the winery address as listed upon registration. Silver award winning wineries may request a plaque by contacting **Cary Fraser** (carywines@gmail.com) within one week of notification of awards.
- All gold and above winning wines will be recognized in the San Francisco Chronicle Wine Competition Awards Special Section Publication in February 2024.
- All Best of Class Winners and Sweepstake Winners will be recognized on SanFranciscoChronicle.com. All award winners and additional stories will be listed on winejudging.com.

Additional information on the competition and public tasting is online at winejudging.com and/or contact **Cary Fraser** at **707-291-7707** or carywines@gmail.com for personal assistance.

REGISTER EARLY TO SAVE MONEY AT
ENOFILEONLINE.COM

SPARKLING CATEGORY

| | |
|-----|---|
| 100 | Blanc de Blanc |
| 101 | Blanc de Noirs |
| 102 | Brut |
| 103 | Rose Sparkling (Pinot Noir varietal) |
| 104 | Rose Sparkling (non- Pinot Noir Varietal) |
| 105 | Fruit Sparkling |
| 106 | Other Sparkling |

WHITE CATEGORY

| | |
|-----|---|
| 200 | Sauvignon Blanc/Fume: Up to - \$16.99 |
| 201 | Sauvignon Blanc/Fume: \$17.00 - \$21.99 |
| 202 | Sauvignon Blanc/Fume: \$22.00 - \$27.99 |
| 203 | Sauvignon Blanc/Fume: \$28.00 & Over |
| 210 | Chardonnay: Up to - \$13.99 |
| 211 | Chardonnay: \$14.00 - \$17.99 |
| 212 | Chardonnay: \$18.00 - \$22.99 |
| 213 | Chardonnay: \$23.00 - \$27.99 |
| 214 | Chardonnay: \$28.00 - \$31.99 |
| 215 | Chardonnay: \$32.00 - \$35.99 |
| 216 | Chardonnay: \$36.00 - \$39.99 |
| 217 | Chardonnay: \$40.00 - \$45.99 |
| 218 | Chardonnay: \$46.00 & Over |
| 230 | Viognier: Up to - \$ 29.99 |
| 231 | Viognier \$30.00 & Over |
| 235 | Pinot Gris/Grigio: Up to - \$ 17.99 |
| 236 | Pinot Gris/Grigio: \$18.00 & Over |
| 240 | Semillon |
| 242 | Vignoles |
| 244 | Muscat |
| 246 | Albarino |
| 248 | Chenin Blanc |
| 250 | Grenache Blanc |
| 251 | Fiano |
| 252 | Vermentino |
| 254 | Pinot Blanc |
| 256 | Roussanne |
| 258 | Marsanne |
| 260 | Gruner Veltliner |
| 262 | Verdelho |
| 263 | Trebbiano |
| 264 | Petit Manseng |
| 266 | Malvasia Bianca |
| 258 | Marsanne |
| 260 | Gruner Veltliner |
| 262 | Verdelho |
| 263 | Trebbiano |
| 264 | Petit Manseng |
| 266 | Malvasia Bianca |
| 268 | Gewurztraminer: Up to \$19.99 |
| 269 | Gewurztraminer: \$20.00 & Over |
| 272 | Riesling - Dry <.99 RS |
| 273 | Riesling- Medium Dry 1.0-2.00 RS |
| 274 | Riesling- Medium Sweet- 2.1-4.0 RS |
| 275 | Riesling- Sweet- >4.1 RS (not late harvest dessert) |
| 278 | White Native American/Hybrid |
| 280 | Other White Varietals |
| 282 | White Blends: Up to \$21.99 |
| 283 | White Blends: \$22.00 - \$27.99 |
| 284 | White Blends: \$28.00 & Over |

ROSÉ/BLUSH CATEGORY

| | |
|-----|--|
| 300 | Dry Rose (one varietal) - 0 RS |
| 301 | Dry Rose (Blend) - 0 RS |
| 302 | Dry Rose (one varietal) - RS .001-.099 |
| 303 | Dry Rose (Blend)-.001-.099 |
| 304 | Dry Rose- (one varietal) - RS .1-.299 |
| 305 | Dry Rose (Blend) - RS .1-.299 |
| 306 | Dry Rose (one varietal)- RS .3-.99 |
| 307 | Dry Rose (Blend) RS .3-.99 |
| 308 | Dry Semi-Sweet Rose (one varietal)- RS>1.00 and more |
| 309 | Dry Semi-Sweet Rose (Blend)- RS> 1.00 and more |

RED CATEGORY

| | |
|-----|--|
| 400 | Pinot Noir: Up to - \$17.99 |
| 401 | Pinot Noir: \$18.00 - \$23.99 |
| 402 | Pinot Noir: \$24.00 - \$28.99 |
| 403 | Pinot Noir: \$29.00 - \$33.99 |
| 404 | Pinot Noir: \$34.00 - \$39.99 |
| 405 | Pinot Noir: \$40.00 - \$46.99 |
| 406 | Pinot Noir: \$47.00 - \$49.99 |
| 407 | Pinot Noir: \$50.00 - \$54.99 |
| 408 | Pinot Noir: \$55.00 - \$59.99 |
| 409 | Pinot Noir: \$60.00 & Over |
| 420 | Zinfandel: Up to - \$22.99 |
| 421 | Zinfandel: \$23.00 - \$28.99 |
| 422 | Zinfandel: \$29.00 - \$33.99 |
| 423 | Zinfandel: \$34.00 - \$39.99 |
| 424 | Zinfandel: \$40.00 - \$44.99 |
| 425 | Zinfandel: \$45.00 - \$55.99 |
| 426 | Zinfandel: \$56.00 & Over |
| 440 | Primitivo |
| 450 | Sangiovese: Up to - \$29.99 |
| 451 | Sangiovese: \$30.00 & Over |
| 455 | Barbera: Up to - \$29.99 |
| 456 | Barbera: \$30.00 & Over |
| 458 | Dolcetto |
| 459 | Sagrantino |
| 460 | Nebbiolo |
| 461 | Graciano |
| 462 | Aglianico |
| 464 | Montepulciano |
| 466 | Carignan |
| 468 | Alicante Bouschet |
| 470 | Syrah/Shiraz: Up to - \$34.99 |
| 471 | Syrah/Shiraz: \$35.00 - \$44.99 |
| 472 | Syrah/Shiraz: \$45.00 & Over |
| 480 | Petite Sirah: Up to - \$32.99 |
| 481 | Petite Sirah: \$33.00 - \$38.99 |
| 482 | Petite Sirah: \$39.00 - \$44.99 |
| 483 | Petite Sirah: \$45.00 & Over |
| 486 | Mourvedre |
| 488 | Grenache: Up to - \$34.99 |
| 490 | Grenache: \$35.00 & Over |
| 500 | Merlot: Up to - \$18.99 |
| 501 | Merlot: \$19.00 - \$26.99 |
| 502 | Merlot: \$27.00 - \$39.99 |
| 503 | Merlot: \$40.00 & Over |
| 510 | Cabernet Sauvignon: Up to - \$15.99 |
| 511 | Cabernet Sauvignon: \$16.00 - \$19.99 |
| 512 | Cabernet Sauvignon: \$20.00 - \$23.99 |
| 513 | Cabernet Sauvignon: \$24.00 - \$27.99 |
| 514 | Cabernet Sauvignon: \$28.00 - \$30.99 |
| 515 | Cabernet Sauvignon: \$31.00 - \$35.99 |
| 516 | Cabernet Sauvignon: \$36.00 - \$39.99 |
| 517 | Cabernet Sauvignon: \$40.00 - \$44.99 |
| 518 | Cabernet Sauvignon: \$45.00 - \$49.99 |
| 519 | Cabernet Sauvignon: \$50.00 - \$59.99 |
| 520 | Cabernet Sauvignon: \$60.00 - \$69.99 |
| 521 | Cabernet Sauvignon: \$70.00 - \$79.99 |
| 522 | Cabernet Sauvignon: \$80.00 - \$104.99 |
| 523 | Cabernet Sauvignon: \$105.00 & Over |
| 530 | Cabernet Franc: Up to - \$34.99 |
| 531 | Cabernet Franc: \$35.00 & Over |
| 534 | Malbec: Up to - \$38.99 |
| 535 | Malbec: \$39.00 & Over |
| 537 | Petit Verdot: Up to - \$39.99 |
| 538 | Petit Verdot: \$40.00 & Over |
| 539 | Tannat |
| 541 | Carmenere |
| 543 | Tempranillo- Up to 34.99 |
| 544 | Tempranillo- \$35.00 & Over |
| 546 | Charbono |
| 547 | Teroldego |
| 550 | Red Native/Hybrid Varietals |
| 551 | All Other Red Varietals |
| 560 | Red Blend: Cabernet Sauvignon leading blend: Up to \$29.99 |
| 561 | Red Blend: Cabernet Sauvignon leading blend: \$30.00 - \$39.99 |

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| 562 | Red Blend: Cabernet Sauvignon leading blend: \$40.00 - \$49.99 |
| 563 | Red Blend: Cabernet Sauvignon leading blend: \$50.00 - \$59.99 |
| 564 | Red Blend: Cabernet Sauvignon leading blend: \$60.00 & Over |
| 566 | Red Blend: Merlot leading blend: Up to \$39.99 |
| 567 | Red Blend: Merlot leading blend: \$40.00 & Over |
| 569 | Red Blend- Syrah leading blend: up to \$35.99 |
| 570 | Red Blend- Syrah leading blend: \$36.00 & Over |
| 572 | Red Blend- Zinfandel leading blend: Up to \$24.99 |
| 573 | Red Blend- Zinfandel leading blend: \$25.00 & Over |
| 575 | Red Blend: Cabernet Franc leading blend |
| 577 | Red Blend: Petit Verdot leading blend |
| 579 | Red Blend: Malbec leading blend |
| 581 | Red Blend: Petite Sirah leading blend |
| 583 | Red Blend- Grenache leading blend |
| 585 | Red Blend- Mourvedre leading blend |
| 587 | Red Blend- Tempranillo leading blend |
| 589 | Red Blend- Sangiovese leading blend |
| 593 | Red Blend- Barbera leading blend |
| 594 | Red Blend- Carignane, Graziano, or Tannat leading blend |
| 595 | Red Blend- Red Native/Hybrid |
| 598 | All Other Red Blends: Up to - \$34.99 |
| 599 | All Other Red Blends: \$35.00 & Over |

SPECIALTY CATEGORY

DESSERT, FRUIT, PORT, FORTIFIED, CIDER, MEAD, SELTZER, SPRITZER, NATURAL, ORGANIC, CANS, NON-ALCOHOLIC

| | |
|-----|---------------------------------------|
| 700 | White Dessert/Late Harvest - RS >3.50 |
| 702 | Red Dessert - RS >3.5 |
| 703 | Orange Wine/Skin Fermented Wine |
| 704 | Fruit Wine |
| 705 | Sweet Red |
| 706 | Sangria |
| 708 | Port: Up to \$32.99 |
| 709 | Port: \$33.00 & Over |
| 712 | Distilled/Fortified |
| 714 | Culinary Cider |
| 716 | Fruit Cider |
| 718 | Varietal Cider |
| 720 | Wood Aged Cider |
| 722 | All Other Cider |
| 730 | Traditional Mead |
| 731 | Mixed Category Mead |
| 735 | Wine Spritzers |
| 736 | Seltzers |

740 Cans (White, Red, Rose, Other)
(Send 8 cans per entry)

750 Natural/Organic Wines

760 Non-Alcoholic Wines

780 All other Specialty Wines

PACKAGING CATEGORY

SEND ONE BOTTLE (PREFERABLE) OR LABEL

| | |
|-----|---|
| 800 | Minimalist (A simple design focused on a logo or brand name) |
| 801 | Ornate (Designs with filigree, dec. borders, old-fashioned illus.; trad. European designs, New World pen/ink) |
| 802 | Modern Illustrations (Designs with modern style illustrations of places, vistas, objects, etc.) |
| 803 | Abstract Art (Designs with abstract modern art prominently featured) |
| 804 | Whimsical (Design that have a whimsical theme including critters, fanciful illustrations, visual/ branding puns) |
| 805 | Surface Designs (Pckng using surface of glass bottle- silk-screen, etching, embedded, cartouche, decal) |
| 806 | Series (Pckng two or more containers with artistic theme extended across packages with cohesive presentation) |
| 807 | Alternative (Wine package other than glass bottle (bag-in box, alum. can, Tetra Pak, pouch, keg, pouch, vial, etc.) |

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San Francisco Chronicle
WINE COMPETITION

Public Tasting

AWARDS GUIDE SPECIAL SECTION

ON NEWSSTANDS, SUNDAY, FEBRUARY 11, 2024



DISTRIBUTED TO THE THOUSANDS OF PUBLIC TASTING ATTENDEES

Extend your impact to engaged readers with sophisticated taste with our suite of solutions.

This much-anticipated special section, also published on SFChronicle.com, highlights the award-winning wines from the 2024 San Francisco Chronicle Wine Competition, judged by some of the most knowledgeable wine experts in the U.S. The section is the perfect place to reach a large, wine-loving audience with high disposable income and the desire to spend it on your products and services.

The Chronicle's Sunday Circulation: 246,592
SFChronicle.com's Monthly Unique Visitors: 6.4 Million

AAM News Media Statement (6 mos. ended Sept. 30, 2022): Google Analytics 2022



2023 Awards Guide Special Section

| Publishing Date | Space Reservation Deadline | Final Material Deadline |
|-----------------|----------------------------|-------------------------|
| Sunday 2/11/24 | TBD | TBD |

| Color Ad Size | Dimensions | Regular Rate |
|---------------|--|---|
| Full page | 9.875in W x 9.75in H | FOR INQUIRIES, PLEASE CONTACT Heather Elliott-Hudson |
| 1/2 page | 9.875in W x 4.75in H or 4.854in W x 9.75in H | |
| 1/4 page | 9.875in W x 2.25in H or 4.854in W x 4.75in H | |



2023 SFCWC Winners Digital Hub

Ensure your brand stands out with a placement in the SFCWC Winners Digital Hub.

The Chronicle will host an interactive SFCWC Winners Digital Hub for 3 months to amplify the announcement of the winning selections, driving additional traffic from SFChronicle.com.

FOR MORE INFORMATION, CONTACT



Heather Elliott-Hudson
Director of Wine & Hospitality
(415) 250-3097
Heather.Elliott@hearst.com

HEARST | San Francisco Chronicle
BAY AREA | SFGATE

20
24San Francisco Chronicle
WINE COMPETITION

Official Judges Dinner



Bricoleur Vineyards, 2024 SFCWC Official Judges Dinner Winery Host

San Francisco Chronicle Wine Competition Official Judges Dinner Winery Hosts

| | | | |
|-------------|---|-------------|--|
| 2025 | Open | 2013 | DeLoach Vineyards , Santa Rosa Host: Jean-Charles Boisset |
| 2024 | Bricoleur Vineyards , Sonoma County | 2012 | Hess Collection , Napa Host: Jim Caudill |
| 2023 | V. Sattui Winery , Napa Valley | 2011 | Clos du Bois Winery , Healdsburg Host: Erik Olsen |
| 2022 | Cancelled | 2010 | Trione Vineyards and Winery , Geyserville Host: Trione Family members |
| 2021 | Cancelled | 2009 | Rodney Strong Vineyards , Healdsburg Host: Tom Klein, Proprietor |
| 2020 | Calmère/Peju Winery , Carneros Host: The Peju Family, Tony, Herta, Lisa, and Ariana | 2008 | Stonestreet Alexander Mountain Estate , Healdsburg, Host: Robert Carroll, General Manager and Ciara Meaney, Senior Marketing Director |
| 2019 | Coyote Sonoma , Healdsburg Host: Victoria Wilson | 2006 | Peju Winery , Rutherford Host: Tony, Herta, and Lisa Peju |
| 2018 | Gloria Ferrer , Sonoma Host: Steven Urberg | 2005 | Kendall-Jackson Wine Estates , Santa Rosa Host: Jess Jackson and Barbara Banke |
| 2017 | Davis Estate , Napa Host: Mike Davis | 2004 | Robert Mondavi Winery , Oakville Host: Robert and Margrit Mondavi |
| 2016 | Mazzocco Winery , Healdsburg Host: Ken & Diane Wilson | 2003 | Gallo of Sonoma , Healdsburg Host: Gina Gallo |
| 2015 | Francis Ford Coppola Winery , Geyserville Host: Francis & Eleanor Coppola | 2002 | Korbel Champagne Cellars , Geyserville Host: Chris Wills |
| 2014 | Soda Rock Winery , Wilson Artisan Estates, Host: Ken & Diane Wilson | 2001 | Asti Winery Beringer Estates , Asti Host: Tom Peterson |

For winery inquiries of hosting the 2025 SFCWC Official Judges Dinner,
contact **Bob Fraser** directly at rfraser@santarosa.edu immediately

San Francisco Chronicle
WINE COMPETITION

1 CITRUS FAIR DRIVE | CLOVERDALE, CA 95425



San Francisco Chronicle
WINE COMPETITION

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FEBRUARY 17, 2024 | FORT MASON | SAN FRANCISCO