

First Name	Last Name	City	State	Description	Place	Specialty Scoring
Laura	Baldwin	Auburn	WA	Malbec, Bonarda, and Syrah from Buenos Aires	3rd	
Dean	Ballard	Seattle	WA	Vineyard Blend - 60% siegerrebe, 40% riesling	2nd	
Dean	Ballard	Seattle	WA		1st	BOC DESSERT & Best of Show
Gordon	Baron	Denver	CO	cross between Cab Sauvignon and Grenache	NP	
Charles	Benson	Port Orchard	WA	Siegerrebe	2nd	BOC WHITE
Charles	Benson	Port Orchard	WA	Mueller/Pinot Noir Blend	2nd	
Sandy	Blondino	Lake Tapps	WA	Albarino	3rd	
Al	Cutshall	Lake Tapps	WA	Mouvedre - corrected class from blend	2nd	
Gregory	Davidson	Steilacoom	WA	Dry blackberry wine using fresh picked blackberries	1st	
Eva	Gallagher	AUBURN	WA	Sangiovese and Mourvedre	2nd	
Eva	Gallagher	AUBURN	WA	Cabernet Franc	2nd	
David	Hobson	Edgewood	WA	2021 Cab Franc	3rd	
Richard	Humbert	Seattle	WA	2025 Dry Raspberry Wine	1st	
Donald	Janssen	Seattle	WA		3rd	
Tom	Jovanovich	Burien	WA	2019 Yakima Valley Old Vine Cabernet	1st	
Tom	Jovanovich	Burien	WA	2022 Yakima Valley Syrah	2nd	
Tom	Jovanovich	Burien	WA	2022 Chardonnay	2nd	
Ralph	Liening			Raspberry	1st	DID NOT ENTER ONLINE

Ralph	Liening	Tacoma		Marionberry	2nd	DID NOT ENTER ONLINE
Kevin	Neal	Bellevue	WA	2021 Cabernet Sauvignon - Klipsun Vineyard	1st	
Kevin	Neal	Bellevue	WA	2021 Merlot - Red Mountain Vineyard	1st	
Kevin	Neal	Bellevue	WA	2022 Cabernet Sauvignon - Tapteil Vineyard	2nd	
Kevin	Neal	Bellevue	WA	2022 Syrah - Les Collines Vineyard	2nd	
Randy	Neville	Sammamish	WA	2015 Red Blend	1st	BOC RED
Randy	Neville	Sammamish	WA	2021 red Bordeaux blend	2nd	
Randy	Neville	Sammamish	WA	2022 Cab from 2 AVAs	2nd	
Randy	Neville	Sammamish	WA	2022 Barbera	1st	
Timothy	Royce	Auburn	WA	2023	3rd	
Timothy	Royce	Auburn	WA	White Zin	NP	
Timothy	Royce	Auburn	WA	Wild harvest	2nd	
Ash	Snow	Seattle	WA	Made from forged wild blackberries from the 2022 season. No oaking, tart and crisp.	3rd	
Ash	Snow	Seattle	WA	100% blueberry wine. Aged with American oak, very complex. Tastes almost like an American Cabernet.	NP	
Ash	Snow	Seattle	WA	Made with forged wild blackberries. Aged in oak and Fortified to 18% ABV to retain residual sugars.	1st	BOC FRUIT BERRY COUNTRY
Greg	Stricker	St. Charles	MO	2023 Chardone 83%, Viognier 17%	2nd	

Greg	Stricker	St. Charles	MO	2024 Traminette 80%, Seyval 20%	2nd	
Greg	Stricker	St. Charles	MO	2024 Seyval 80%, Traminette 20%	2nd	
Greg	Stricker	St. Charles	MO	2021 Black Raspberry Port (fortified with neutral spirits)	2nd	
Greg	Stricker	St. Charles	MO	2021 Chambourcin #9 100%	2nd	
Greg	Stricker	St. Charles	MO	2020 Norton #9 75%, Corot Noir 25%	3rd	
Greg	Stricker	St. Charles	MO	2022 Chambourcin #1 80%, Norton 20%	1st	
Greg	Stricker	St. Charles	MO	2022 Chambourcin #9 80%/Norton 20%	3rd	
Greg	Stricker	St. Charles	MO	2021 Norton #1 80%, Chambourcin 20%	3rd	
Greg	Stricker	St. Charles	MO	2021 Norton #9 100%	NP	
Greg	Stricker	St. Charles	MO	2022 Norton #9 80%, Chambourcin 20%	3rd	
Greg	Stricker	St. Charles	MO	2022 Norton #1 80%, Chambourcin 20%	2nd	
Barb	Thomson	Beaverton	OR	2021 Lemberger	2nd	
Barb	Thomson	Beaverton	OR	2022 Cabernet Sauvignon	2nd	
Barb	Thomson	Beaverton	OR	2023 Tempranillo	3rd	
Barb	Thomson	Beaverton	OR	2023 Rose' (Sangiovese)	2nd	
Barb	Thomson	Beaverton	OR	2023 Chardonnay (no oak)	3rd	
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