

Sonoma County Harvest Fair Presents
2017 Professional Wine Competition

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WEBSITE www.harvestfair.org



A CELEBRATION OF LOCAL FOOD, WINE & BEER

- ENTRIES CLOSE:** Monday August 28, 5:00 p.m.
Enter online at www.enofileonline.com or visit our website at www.harvestfair.org
Paper entry forms are also accepted.
- DELIVERY:** All wine for judging must be delivered to the Sonoma County Fairgrounds between 8:30 a.m. and 4:30 p.m., Monday, September 11 through Wednesday, September 13
- JUDGING:** Tuesday, September 19 through Thursday, September 21
- AWARDS NIGHT:** Sunday, October 1, Luther Burbank Center for the Arts
- WINE ENTRY FEE:** \$65.00 per wine; \$75.00 per wine after August 28 – No entries accepted after Sept. 1
- PARTICIPATION FEE:** \$60.00 (a one-time competition participation fee per winery or brand entered)
- ENTRY QUANTITY:** 6 bottles of wine per entry * (see 3 below)

Danish System of Judging - Awards Offered per Class
Gold Medals Silver Rosettes Bronze Rosettes

ENTRY RULES:

1. **ELIGIBILITY.** Any wine made with grapes grown in Sonoma County, with a Sonoma County designated A.V.A. as the only region listed on the label.
2. **ALL WINES MUST BE ENTERED/OWNED BY THE EXHIBITOR.**
3. An official entry shall be considered a 750 ml bottle, with 6 bottles per entry required. If the entry is a 500 ml bottle, 6 bottles are required. If the entry is a 375 ml split, 9 bottles shall be required. If the entry is larger than 750 ml, 4 bottles shall be required. *There is no limit on the number of entries you may submit.*
4. No wine, although marketed under different labels, may be entered in more than one class per year. Entry of a wine in a preceding Harvest Fair shall not preclude it from being entered again.
5. When one company at a bonded premises operates two or more separate producing or marketing organizations and each represents a significant amount of the company's business, such operating entities may submit separate entries under separate trade names. In this situation, there is a limit of eight entries per class. The exhibiting company must be prepared to show proof that such separate entries are distinct in terms of blend, residual sugar, A.V.A. of origin, or other identifiable characteristics.
6. Winery shall reserve 50 cases of each wine entered, conforming to the sample submitted, and have each available for purchase at the time of judging through Harvest Fair weekend, October 6,7,8.
NOTE: The intent of rule 6 is to insure that wines submitted for entry are, in fact, produced and available for consumer purchase.
7. The Sonoma County Harvest Fair may, at its option, require that each wine entered for judging be certified by a qualified representative of the fair who shall satisfy himself that the sample actually represents gallons on hand, that the item is commercially available to the public, and that the lot size was originally comparable to normal for that particular type and label.
8. Prices listed per bottle on the entry blank must remain effective through the Monday following the Harvest Fair. Retail price per bottle must be consistent with tasting room or regular retail pricing.
9. Any winery that fails to provide the required wines to the Harvest Fair Marketplace (Gold Medal winners only) or pouring personnel in Grace Pavilion will be assessed a fee of \$150.00 per day.
10. Entrants not adhering to rules shall be subject to evaluation and review by the board.

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TASTING FORMAT

The tasting experience is an all-inclusive "pay-one-price" tasting for the fair patrons all three days of the fair. Guests will experience the same level of superb food and wine each day. The Tasting Pavilion will showcase all the foods from our professional competition along with the fine wine. Microbrews and ciders will further enhance their experience.

The Retail Marketplace for wine, beer, cider and food products will be located next door in the Hall of Flowers Building. Fair patrons can experience all the other components such as live chef demonstrations, hands on DIY workshops, seminars, specialty shopping and more all within in the same building. The Grape Stomp will be located just south of the Tasting Pavilion so attendees are able to experience all that the Harvest Fair has to offer within a few steps of each activity. This has all been designed to incorporate more adult educational and interactive activities to enhance the overall tasting experience and add significant value to your participation.

Please note dates and times below concerning participating during the Harvest Fair weekend. It is mandatory that all wineries winning gold or best of class awards pour wine and provide all three days of tasting.

FRIDAY GRAND TASTING
October 6-- 5:00 p.m. to 8:00 p.m.

SATURDAY & SUNDAY GRAND TASTING
October 7 & 8 -- 1:00 - 4:00 p.m.

- **Only Best of Class and Gold medal winning wines are required be poured in the Tasting Pavilion all three days of the fair. Wineries may also bring silver and bronze medal wines to pour if they choose.**
- **Anticipated attendance 5,000 over three-day weekend.**
- Pouring personnel must be provided by the participating winery all three days of tasting.
- Wineries shall bring their medal winning wines to the Pavilion each day of the tasting.
- Silver, bronze and non-awarded wines may be poured, but are not mandatory. They will not be sold in the marketplace.
- Wineries are not required to store or check wines in and out of the tasting area, but they can leave them under their pouring table at the end of the day if they wish.
- Wineries must deliver required wines to the Wine Marketplace (Hall of Flowers) for attendees to purchase.(see below)
- Harvest Fair will reimburse wineries for all wine sold in the Marketplace during the fair at 50% of the retail price.
- Wineries will not be reimbursed for wines poured in the Tasting Pavilion.
- Wineries will be charged a fee of \$150.00 per day if they fail to provide required wines and pouring personnel in the Tasting Pavilion or if they fail to provide required wines to the Wine Marketplace.
- Wineries will have parking on grounds all three days.

MINIMUM WINE REQUIRED IN HARVEST FAIR RETAIL MARKETPLACE
(Hall of Flowers- Please provide a bill of lading or invoice)

<i>AWARD</i>	<i>CASES</i>
Sweepstakes	25
Best of Class & Gold	3

**EACH WINERY MUST HAVE ALL RETAIL WINE DELIVERED
TO THE HARVEST FAIR WINE MARKETPLACE
(HALL OF FLOWERS) BY MONDAY OR TUESDAY, OCTOBER 2 & 3 BY 5:00 p.m.**

Please consult the calendar in this pamphlet for delivery days & times. Each winery shipping and/or delivering wine to Sonoma County Harvest Fair must present a bill of lading or invoice upon delivery of wine to the fairgrounds. Harvest Fair personnel will check wine against paperwork given, sign and retain a copy for the Fair records.

Harvest Fair Resale # SRJH 27-695582

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ALL POURING PERSONNEL must be 21 years of age or older. At check in, each pourer will receive a handstamp and 1 glass. While on duty, we ask that pouring personnel refrain from consuming wine.

PLEASE NOTE: It is your responsibility as a Wine Pourer to CHECK that each and every person you pour wine for has a HANDSTAMP that is visible on their hand. If you have any doubt as to the person's age and/or handstamp tampering, demand to see a VALID DRIVERS LICENSE PICTURE ID. If you have further problems, call for SECURITY.

ADMISSION TO FAIR: Each winery will receive in the mail two on-grounds parking tickets per day, (Friday, Saturday & Sunday) for your pouring personnel. When you check in, you will also receive two badges per day which should be worn by your personnel while pouring. For any other arrangements, call the office at 545-4203.

NO SHOWS: Any winery that fails to show up to pour Friday, Saturday or Sunday will be assessed a \$150.00 charge PER DAY. In other words, any winery that fails to provide the necessary wines to the Harvest Fair Retail Marketplace or pouring personnel in the Grace Pavilion will be assessed this fee. Failure to remit will jeopardize eligibility the following year.

EMPTY BOTTLES: Please place all empty bottles on top of your serving station at the end of each day so they can be scanned and discarded by fair personnel.

PAYMENT FOR WINE SOLD IN THE RETAIL MARKETPLACE: 50% of retail price as listed on the entry form.



**SONOMA COUNTY HARVEST AWARDS DINNER
SUNDAY OCTOBER 1, 2017**

This event is an important part of the Harvest Fair Professional Food and Wine Competitions. Awards Night will be held at the Luther Burbank Center for the Arts on Sunday evening, October 1st.

You are invited to celebrate the fruits of your labor in the company of your peers. This is your opportunity - grape growers and wine producers – to savor great food and wine, reflect on your achievements, and acknowledge the accomplishments of the Sonoma County wine and food industry as a whole.

The evening will start with a reception in the lobby, where we invite all Best of Category winning professional food exhibitors to serve their items alongside our award winning wines. Following the reception, we invite you to join your colleagues in the theater for our Awards Program, where the wine and food awards will be announced. In addition, seven outstanding individuals in the industry will be acknowledged. Immediately following the award presentation, you are invited to join us in the tent for a gourmet dinner.

4:30 to 5:30 Reception in Lobby

5:30 to 6:30 Awards Presentations in Theater

6:30 to 8:00 Dinner in Dining Tent

TICKET PRICING:

This event sold out last year! Please take advantage of the pre-sale order form attached.

You may fill it out and include payment along with your entry fees.

Reception and Awards Presentation: \$75.00

Reception, Awards Presentation and Dinner \$125 per ticket, \$1,500 per reserved table of 10

Tickets are also available on-line or may be purchased in person at the fair office.

Winery Schedule and Information

WINERY ITINERARY

SEPTEMBER 11 THROUGH SEPTEMBER 13

8:30 a.m. - 4:30 p.m. - Racing Grandstand.

All wineries must have wines **delivered to the fairgrounds** by 5:00 p.m. Wednesday, August 31: Six (6) bottles of each wine entered for judging (or 9 splits).

SUNDAY, OCTOBER 1

AWARDS NIGHT – LUTHER BURBANK CENTER

Reception 4:30 – 5:30 p.m. Lobby

Awards Program 5:30 – 6:30 p.m. Theater

Dinner 6:30 – 8:00 p.m. Tent

All wineries are invited to Harvest Awards Night, where the Harvest Fair wine and food awards will be announced.

Tickets will be available to all wineries and food purveyors as well as your industry partners.

This event is not a public tasting.

Please anticipate your needs when you order on the pre-sale form to avoid being left short. Tickets are \$125.00 each or \$1,500 for a reserved table of 10. Reception only tickets will also be available for \$75.00 each.

MONDAY, OCTOBER 2 & TUESDAY, OCTOBER 3

8:00 a.m. to 5:00 p.m. each day, Marketplace

Deliver wine to the Harvest Fair Marketplace (Hall of Flowers). Please consult quantity chart on page 2.

WEEKEND TASTING GUIDELINES

GRACE PAVILION

Winery personnel must pour each day.

The public will be purchasing an all-inclusive ticket which will allow them unlimited one (1) ounce tastes of both food and wine. No ticket boxes will be used. Professional food exhibitors are also required to serve food tastes. Food will be placed around the perimeter of the Pavilion; wineries and breweries will be placed alphabetically in rows in the center.

FRIDAY, OCTOBER 6

TASTING

5:00 – 8:00 p.m.

SATURDAY AND SUNDAY, OCTOBER 7 & 8

TASTING

1:00 – 4:00 p.m.

Tickets will go on sale to the public in August.

Price for daily admission is \$65 each or 2 for \$120 (presale through October 5).

On grounds parking for wineries will be available all three days of the fair. Please bring necessary equipment (handcart, etc) for transporting your wine.

Wineries to Provide:

Cold storage container (leak proof) for white wines

Cork screws

Clean-up cloths

Additional Décor for table

Harvest Fair to Provide:

Serving station (8' table)

Water pitcher

Dump bucket

Pour restrictors

Ribbons

Ice

White table covering

Name tags

WINE TASTE:

Each wine taste is to consist of one ounce of wine. (Part of our shared goal of responsible hospitality)

Harvest Fair will be providing 1-ounce pour restrictors. We strongly suggest you also bring your own as it is first come first serve. Restrictors must be used. PLEASE POUR ONLY ONE OUNCE. You should get at least 18 pours per 750 ml bottle. At the end of each day, you can leave the pour restrictor(s) on your table. They will be cleaned and re-issued to pouring personnel the next day.

Personnel should arrive and be ready in the Grace Pavilion at the following times for check-in, badges, and special instructions.

CHECK-IN TIMES:

Friday:

3:00 p.m. – 4:00 p.m.

Saturday/Sunday:

11:00 a.m. – 12:00 noon

Winery personnel will be responsible to move their own wine from parking lot to pavilion; Harvest Fair cannot provide carts or labor.

SPECIAL FEATURE!

Retail Marketplace will remain open after fair closing on Sunday and for a limited time on Monday to sell wines still on the floor for a discounted rate to fair patrons that previously purchased wines in the store during regular fair hours on Friday, Saturday or Sunday. Proof of previous purchase will be required (sale receipt).

TUESDAY, OCTOBER 10

8:00 a.m. - 3:00 p.m. Retail Marketplace

All wines being returned to wineries must be picked up in the Harvest Fair Marketplace. (Hall of Flowers). Please pick up your wine as the Harvest Fair cannot be responsible for any missing wine after Tuesday.

Please Remember:

Winery personnel are required to pour all three days of the Fair. Simply bring the wines you will be pouring with you to the Grace Pavilion.

Wine Classes

COMMERCIALLY PRODUCED WINES

One Sweepstakes Winner to be chosen from each of the three categories

SPECIALTY WINES (specific % residual sugar must be listed on entry form)

Sparkling Wines including, but not limited to wines fermented in the bottle

1. Any Sparkling Wine

Rose Wines

2. Rose (please list residual sugar)

Dessert Wines, greater than 5% residual sugar

3. Late harvest or dessert white
4. Late harvest or dessert red
5. Port (please describe and list percent alcohol)

WHITE WINES (specific % residual sugar must be listed on entry form)

6. Sauvignon Blanc, Fume Blanc styles, Retail Price up to \$24.99
7. Sauvignon Blanc, Fume Blanc styles, Retail Price \$25.00 & over
8. Chardonnay, Retail Price up to \$24.99
9. Chardonnay, Retail Price \$25.00 to \$34.99
10. Chardonnay, Retail Price \$35.00 & over
11. Rhone varietals
12. Pinot Gris/Pinot Grigio
13. Viognier
14. Gewurztraminer
15. Other White Varietals
16. Other White Blends

RED WINES

17. Pinot Noir, Retail Price up to \$29.99
18. Pinot Noir, Retail Price \$30.00 to \$39.99
19. Pinot Noir, Retail Price \$40.00 to \$49.99
20. Pinot Noir, Retail Price \$50.00 and over
21. Syrah/Shiraz, Retail Price up to \$29.99
22. Syrah/Shiraz, Retail Price \$30.00 & over
23. Grenache
24. Petite Sirah
25. Zinfandel, Retail Price up to \$29.99
26. Zinfandel, Retail Price \$30.00 to \$34.99
27. Zinfandel, Retail Price \$35.00 to \$39.99
28. Zinfandel, Retail Price \$40.00 & over
29. Primitivo
30. Sangiovese
31. Italian varietals
32. Merlot, Retail up to \$24.99
33. Merlot, Retail \$25.00 & over
34. Cabernet Sauvignon, Retail Price up to \$29.99
35. Cabernet Sauvignon, Retail Price \$30.00 to \$39.99
36. Cabernet Sauvignon, Retail Price \$40.00 to \$49.99
37. Cabernet Sauvignon, Retail Price \$50.00 & over
38. Cabernet Franc
39. Malbec, Petit Verdot
40. Bordeaux Blends (Meritage, etc.), Retail Price up to \$44.99
41. Bordeaux Blends (Meritage, etc.), Retail Price \$45.00 & over
42. Other Red Varietals
43. Other Red Blends not listed above
44. Sweet Red Wine (please list RS)

Remember!

You can enter your wines into
our competition
through EnofileOnline

It's easy and saves time!

www.enofileonline.com

Please contact the Harvest
Fair if you have any
questions: **(707) 545-4203**

Wine Awards

GEORGE COOKE MEMORIAL Annual Award

Presented to the Sweepstakes Winning Red Wine by Sonoma County Harvest Fair

This award was established in 1988 to honor Mr. George Cooke, Extension Enologist, UC Davis, for his life long contribution to the California Wine Industry and especially to the Sonoma County Harvest Fair Wine Competition. Mr. George Cooke was the first Harvest Fair Wine Judging Coordinator in 1975.

PREVIOUS COOKE AWARD WINNERS

2006	Wilson Winery	2004 Zinfandel, Dry Creek Valley, Tori Vineyard
2007	De La Montanya	2005 Pinot Noir, Sonoma Coast, Christine's Vineyard
2008	Adobe Road Winery	2005 Zinfandel, Sonoma County
2009	<i>not awarded</i>	
2010	Stryker Sonoma	2006 Cabernet Sauvignon, Alexander Valley Estate
2011	Wilson Winery	2009 Zinfandel, Dry Creek Valley, Sawyer Vineyard
2012	Pezzi King	2010 Old Vine Zinfandel, Dry Creek Valley, Pezzi King Vineyard Row 26
2013	Estate 1856	2010 Cabernet Bordeaux Blend, Sonoma County
2014	Balletto	2013 Pinot Noir, Russian River Estate BCD Vineyard
2015	Matrix Winery	2013 Russian River Valley Estate Reserve Pinot Noir
2016	Russian River Vynds.	2014 Pinot Noir, Russian River Valley, Horse Ridge Vineyards

JAMES GUYMON MEMORIAL Annual Award

Presented to the Sweepstakes Winning White Wine by Sonoma County Harvest Fair

This award was established in 1978, in honor of Dr. James Guymon's contributions to the Sonoma County Harvest Fair, as well as to the grape and wine industries. He was a Professor of Enology and Viticulture at the UC Davis, until his death in 1978.

PREVIOUS GUYMON AWARD WINNERS

2006	Ledson Winery & Vyds	2005 Sauvignon Blanc, Russian River Valley
2007	Clos du Bois	2005 Calcaire Chardonnay, Russian River Valley
2008	Dry Creek Vineyard	2007 Fume Blanc, Sonoma County
2009	Owl Ridge Wines	2008 Sauvignon Blanc, Sonoma County
2010	Alexander Valley Vyds	2007 Viognier, Alexander Valley Estate
2011	Kenwood Vineyards	2010 Pinot Gris, Russian River Valley
2012	Angeline	2011 Sauvignon Blanc, Russian River Valley
2013	Rodney Strong Vyds	2011 Reserve Chardonnay, Russian River Valley
2014	Selby	2013 Sauvignon Blanc, Sonoma County
2015	Trione Vineyards	2014 Sauvignon Blanc, Russian River Valley, River Road Ranch
2016	J. Rickards Winery	2015 Sauvignon Blanc, Alexander Valley, Croft Vineyard

MIKE LEE MEMORIAL Annual Award

Presented to the Sweepstakes Winning Specialty Wine by Sonoma County Harvest Fair

This award was established in 2010, in honor of Mike Lee; a staunch supporter and former board member of the Sonoma County Harvest Fair as well as a pioneer in the making and promotion of Sonoma County wines.

PREVIOUS LEE AWARD WINNERS

2011	Gloria Ferrer Caves & Vineyards	2007 Brut Rose, Carneros
2012	Pezzi King	2010 A Royal Rot Sauvignon Blanc, Dry Creek Valley
2013	Breathless Wines	Blanc de Noirs Sparkling Wine, Sonoma County
2014	Windsor Vineyards	Blanc de Blanc Sparkling Wine, Sonoma County
2015	Clos du Bois	2013 Fleur Late Harvest Semillon, Knights Valley, Reserve
2016	Gloria Ferrer	2007 Royal Cuvee, Carneros

CRYSTAL DECANTER

Presented to the winemaker producing the Sweepstakes Winning Wines by Sonoma County Harvest Fair

Established in 1989, a Decanter has been awarded to each of the winemakers of the sweepstakes winning wines.

PREVIOUS WINNING WINEMAKERS

	White Wine	Red Wine	Specialty Wine
2008	Lisa Forbes, Windsor	Michael Scorsone, Petaluma	
2009	Joe Otos, Sebastopol	<i>not awarded</i>	
2010	Kevin Hall, Healdsburg	Tim Hardin, Geyserville	Susan Lueker, Healdsburg
2011	Pat Henderson, Sonoma	Diane Wilson, Healdsburg	Bob Iantosca, Santa Rosa
2012	Bill Batchelor, Santa Rosa	Chris Barrett, Santa Rosa	Chris Barrett, Santa Rosa
2013	Greg Morthole, Healdsburg	Janice Schmidt, Healdsburg	Penny Gadd-Coster, Healdsburg
2014	Susie Selby, Santa Rosa	Anthony Beckman, Santa Rosa	Nancy Walker, Mendocino
2015	Scot Covington, Forestville	Diane Wilson, Healdsburg	Melissa Stackhouse, Geyserville
2016	Blaine Brazil, Cloverdale	Giovanni Balistreri/Anthony Austin	Steve Urberg, Napa

Wine Awards

J. Richards Winery was the recipient of the James Guymon Memorial Sweepstakes White Wine Award for their 2015 Alexander Valley Sauvignon Blanc, Croft Vineyard



Russian River Vineyards was the recipient of the George Cooke Memorial Sweepstakes Red Wine Award for their 2014 Russian River Valley Pinot Noir, Horse Ridge Vineyards

Gloria Ferrer wins the award for the Mike Lee Memorial Sweepstakes Specialty Wine for their 2007 Royal Cuvee, Carneros

*accepted by Harvest Fair's
Karissa Kruse and Sheila Quince*



Wine Judges

JUDGING

Judging Coordinator: Bob Fraser

1. Blind judging will be done by panels consisting of three to five judges.
2. Where there are fewer than three entries in a class, they may be judged in appropriate groups.
3. All wines must list percent residual sugar on the entry blank.
4. At the discretion of the judging panel, the fair representative will have the authority to have checked by a professional lab any wine they feel is not the proper residual sugar for the class.
5. Awards will be made on a merit basis. The judges are instructed to grant no awards when, in their opinion, wines are unworthy, and they are empowered to grant duplicate awards if the quality of the wines so merit. **Gold Medal** awards must be wines which define the varietal character in a manner only rarely encountered. **Silver** awards must show superior varietal character. **Bronze** awards must show significant, above average definition. **Double Gold** indicates a unanimous decision by the panel of judges. **BEST OF CLASS** will be selected from all gold medal winners in every class, all best of class winners advance to the sweepstakes round.
6. **SWEEPSTAKES WINNERS:** Sweepstakes winners are determined by private ballot. Based on ballots accumulated, a sweepstakes white wine, a sweepstakes red wine, and a sweepstakes specialty wine will be selected. Staff will notify all wineries awarded a Best of Class wine to insure that the quantities listed in Entry Rule 6 on page one (1) have been met and the wine be available for the Awards Dinner.

2017 Professional Wine Judges

Jessica Altieri, WCTV Network LLC	Riverwoods, IL
Carl Brandhorst, President Emeritus, Atlantic Seaboard Wine Assn.	Fairfax, VA
Chip Cassidy, Wine Educator, Florida International University	Miami, FL
Mike Dunne, Freelance Writer,	Sacramento, CA
John Giannini, Lecturer, CSU Fresno	Fresno, CA
Dr. Barry Gump, Wine Chemistry Professor, Florida International University	Aventura, FL
Barry Herbst, Wine Category Manager, Bottle Barn.....	Santa Rosa, CA
Jennifer Jespersen, Lead Sommelier, Farmhouse Inn	Sebastopol, CA
Ellen Landis, Wine Journalist/Sommelier	Vancouver, WA
Tony Lawrence, Global Wine Chef	Philadelphia, PA
Ann Littlefield, International Wine Buyer	Napa, CA
Charles Mara, President-The Mara Wine Group	Palm Springs, CA
Tim Mc Nally, WIST 690 AM Wine Show Host	New Orleans, LA
Kristi Mohar, Wine & Liquor Buyer, Pacific Markets	Santa Rosa, CA
Deborah Parker-Wong, Discover Wine & Spirits Academy	San Francisco, CA
Christopher Sawyer, Wine Writer and Sommelier	Petaluma, CA
Jeff Slankard, Baron's Market.....	San Diego, CA
Liz Thach, Professor of Wine Mgmt. & Business, Sonoma State.....	Penngrove, CA
James Trezise, President WineAmerica.....	Penn Yan, NY
Bill Ward, Wine Writer, Minneapolis Star Tribune	Hopkins, MN
Wilfred Wong, Chief Storyteller for Wine.com	San Francisco, CA



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