

DIVISIONS & CLASSES

OLIVE OIL

ENTRIES CLOSE: Monday, June 3, 5:00 p.m. Please include bottle with forms and fees.

EXHIBITS RECEIVED: June 3 - 7, 8:00 a.m. to 5:00 p.m., Administration Office,
Sonoma County Event Center at the Fairgrounds

SUBMIT: 1 bottle or container per entry

ENTRY FEE: \$15.00 per entry

JUDGING: Thursday, June 20~ 10:00 a.m., Showcase Cafe

Awards Offered per Class

Gold Silver Bronze Rosettes
Best of Class - Rosette

RULES:

- Oil entered must be California grown and custom blended by Sonoma County processor or made with olives grown in Sonoma County and designated on the label to be eligible.
- Mono cultivar oil must contain 100% of the named cultivar.
- Exhibitors have the option to pour at the Harvest Fair public tasting, October 4 & 5. Information and guidelines regarding weekend tasting will be sent in September under separate cover.

DIVISION 51 - SONOMA COUNTY GROWN

DIVISION 52 - CALIFORNIA GROWN

(Sonoma County based businesses only)

1. Delicate (light fruitiness intensity)
2. Medium (medium fruitiness intensity)
3. Robust (intense fruitiness)

Please be sure to state Cultivar (Olive Varietal) on Entry Form

DIVISION 53 – CALIFORNIA GROWN FLAVORED

(Sonoma County based businesses only)

1. Citrus – state flavor
2. Herb – state flavor
3. Any other – state flavor

YEARLY AWARDS:

Best of Show Olive Oil..... Sonoma County Harvest Fair

To be selected from Best of Class Awards

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Sonoma County Harvest Fair

2018 Best of Show
Dry Creek Olive Company