

2019 Sonoma County Harvest Fair Amateur Wine Competition Guide

Open to Residents of the State of California



A CELEBRATION OF LOCAL FOOD, WINE & BEER

Entries Close:	Friday, August 23, 2019, 5:00 p.m.
Wine Received:	August 19 to August 23, Bring or ship bottles to the Entry Office, Admin Building, Sonoma County Fairgrounds 1350 Bennett Valley Rd., Santa Rosa 95404
Office Hours:	Monday – Friday 8:00 a.m. – 5:00 p.m.
Judging:	Saturday, September 7, Showcase Café

Results will be available online at HarvestFair.org and displayed with unopened bottle of wine during the Fair in the tasting pavillion.

Wine on Display:	2019 Sonoma County Harvest Fair Tasting Pavilion (ticket required) Friday, October 4 (5–8 p.m.) & Saturday, October 5 (1–4 p.m.)
Wine Released:	Display bottle and tasting notes will be available for pickup: Sunday, October 6, 12:00 p.m. – 2:00 p.m. (Pick up location is Grace Pavilion)
Limit:	None
Entry Fee:	\$12.00 per entry. Each entry consists of two bottles.

Online Entries Accepted!!

Register and pay for your wine entries using our online entry system.
Print out your receipt and bring it with you when you drop off your bottles!

You can enter online here:

<http://harvestfair.org/amateur-wine>

Danish System of Judging Medals offered per class: Gold * Silver * Bronze

Rules:

1. An amateur is one who makes wine as a hobby.
2. Danish System of Judging, Gold, Silver and Bronze Medals offered per class
3. An amateur is 21 years of age and over who does not have an enology degree, does not work in a winery in any winemaking capacity, and no part of his or her livelihood is derived from commercial wine production.
4. A written critique of each wine will be available to the exhibitor of the wine.
5. An entry consists of two bottles of your wine.
6. Label: Identify bottle with exhibitor name, class number & wine type prior to delivery.
7. The judging bottles should not have a “cork topper” or foil. (Display and label contest bottle can be finished with foil top.)
8. Percent residual sugar in the wine must be listed on the entry form.
9. Exhibits that are not picked up within the release time will be discarded.
10. In 2019 bottles will be displayed in the tasting pavillion, a ticket will be required to enter.

Amateur Wine Awards Offered

- Finest Red Amateur WineKevin Howe, Santa Rosa
- Finest White Amateur Wine.....Marcia & Jim Mickelson, Santa Rosa

Sparkling Wines

Class

1. All Sparkling Wines (please identify grape and % residual sugar on entry form)

White Wines

Class

2. Sauvignon Blanc
3. Chardonnay
4. Generic White wine (please identify on entry form)
5. Any other white varietal (please identify grapes and % residual sugar on entry form)

Fruit Wines

Class

6. All fruit wines (please identify fruit and % residual sugar on entry form)

Pink Wines

Class

7. Generic Rose (please identify % residual sugar on entry form)
8. Varietal Rose (please identify grape and % residual sugar on entry form)

Red Wines

Class

9. Pinot Noir
10. Merlot
11. Cabernet Franc
12. Bordeaux Blends (meritage, etc.)
13. Cabernet Sauvignon
14. Rhone Types (e.g. Carignane, Mataro/Mouvedre, etc.; please identify)
15. Sangiovese
16. Generic red wine (please identify on entry form)
17. Syrah
18. Petite Sirah
19. Zinfandel
20. Any other red varietal (please identify on entry form)

Other

Class

21. Late Harvest or Dessert Red
22. Late Harvest or Dessert White
23. Homemade Liqueurs

Fortified Wines

Class

24. Angelica, Port, Sherry, etc. (please identify on entry form)

2018 Amateur Wine Sweepstakes Winners

Finest Red Wine: Marty Paradise, 2005 Tawny Port

Finest White Wine: Joseph Hansen, 2015 Chardonnay

Amateur Wine Label Contest Open to Amateur Wine Exhibitors

(Any wine entered with a label is automatically entered into this contest)

**No Cash Awards Offered
American System of Judging
1st, 2nd, and 3rd place rosettes offered per class**

Rules:

1. Any amateur wine entry with a label is automatically considered in the Label Contest. Only those affixed on the bottle entered are eligible.
2. Label recognition will be awarded to the entrant of the wine, not to designer of the label.
3. Automatic entry - no entry fee or pre registration is required.
4. First, Second, and Third Place Rosettes offered per class
5. Traditional Amateur Wine Labels are judged on size, shape, composition, and general appearance.
6. Novelty Amateur Wine Label are judged on originality, humor, composition, and general appearance.
7. Each label must contain the following information:
 - a. Name of Winery or Winemaker
 - b. Variety
 - c. Vintage

Amateur Wine Novelty Label Awards

- Traditional Label, In memory of Warren Dutton.....Sponsored By Gail Dutton, Sebastopol
- Humorous Label.....Sponsored By Mo McElroy, Guerneville

Amateur Wine Label Winners

**Traditional: Pazienza by Mark Edward Zinfandel by Mark Flowers
Humorous: Syrah by Allan Henderson**