Sonoma County Harvest Fair Presents
2020 Professional Wine Competition

1350 BENNETT VALLEY RD.
SANTA ROSA CA 95404
(707) 545-4203
EMAIL harvestfair@sonomacountyfair.com
WEBSITE www.harvestfair.org

ENTRIES: Open on Wednesday, July 1 - close on Friday, August 14, 5:00 p.m.
Enter online at www.enolfileonline.com or visit our website at www.harvestfair.org
Paper entry forms are also accepted. (Download form from website)

DELIVERY: All wine for judging must be delivered to the Sonoma County Fairgrounds between
8:30 a.m. and 4:30 p.m., Tuesday, September 1 through Thursday, September 3

JUDGING: Tuesday and Wednesday, September 15-16, 2020

WINE ENTRY FEE: $65.00 per wine (on-line) $75.00 per wine (paper)
After August 14 $75.00 (online) $85.00 (paper)
No more entries accepted after August 21

PARTICIPATION FEE: $60.00 (a one-time competition participation fee per winery or brand entered)

ENTRY QUANTITY: 4 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 4 bottles per entry required. If the entry is a 375 ml split, 6
   bottles shall be required. If the entry is larger than 750 ml, 2 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 award announcement, (September 20).
   NOTE: The intent of rule 6 is to ensure 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. Entrants not adhering to rules shall be subject to evaluation and review by the board.

Please Note:
Due to the uncertainty of COVID-19, the Public Tastings and
Awards Night Gala have been cancelled for 2020.
We look forward to celebrating with everyone October 8 & 9, 2021.
Harvest Fair Professional Wine and Food competitions will continue to
take place in 2020.
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)
1. Any Sparkling Wine
2. Dry Rose (.00 RS)
3. Off Dry Rose (.01 RS and above)
4. All dessert wines (late harvest, port)

WHITE WINES (specific % residual sugar must be listed on entry form)
5. Sauvignon Blanc, Fume Blanc styles, Retail Price up to $24.99
6. Sauvignon Blanc, Fume Blanc styles, Retail Price $25.00 & over
7. Chardonnay, Retail Price up to $24.99
8. Chardonnay, Retail Price $25.00 to $34.99
9. Chardonnay, Retail Price $35.00 & over
10. Pinot Gris/Pinot Grigio
11. Other White Varietals and Blends

RED WINES
12. Pinot Noir, Retail Price up to $34.99
13. Pinot Noir, Retail Price $35.00 to $49.99
14. Pinot Noir, Retail Price $50.00 to $54.99
15. Pinot Noir, Retail Price $55.00 and over
16. Petite Sirah
17. Syrah/Shiraz
18. Grenache
19. Zinfandel/Primitivo, Retail Price up to $34.99
20. Zinfandel/Primitivo, Retail Price $35.00 to $39.99
21. Zinfandel/Primitivo, Retail Price $40.00 to $49.99
22. Zinfandel/Primitivo, Retail Price $50.00 to $54.99
23. Zinfandel/Primitivo, Retail Price $55.00 and over
24. Italian varietals
25. Merlot, Retail Price up to $24.99
26. Merlot, Retail Price $25.00 & over
27. Cabernet Sauvignon, Retail Price up to $34.99
28. Cabernet Sauvignon, Retail Price $35.00 to $44.99
29. Cabernet Sauvignon, Retail Price $45.00 to $54.99
30. Cabernet Sauvignon, Retail Price $55 and over
31. Bordeaux Blends (Meritage, etc.), Retail Price up to $44.99
32. Bordeaux Blends (Meritage, etc.), Retail Price $45.00 & over
33. All Other Red Varietals
34. Red Blends, Retail Price up to $39.99
35. Red Blends, Retail Price $40.00 and over

Remember!
You can enter your wines into our competition through EnofileOnline beginning on July 1, 2020
It’s easy and saves time!
www.enofileonline.com
Please contact the Harvest Fair if you have any questions:
(707) 545-4203
2019 SONOMA COUNTY HARVEST FAIR SWEEPSTAKES WINNERS

Russian River Vineyards was the recipient of the James Guymon Memorial Sweepstakes White Wine Award for their 2018 Chardonnay Russian River Valley

J Vineyards was the recipient of the George Cooke Memorial Sweepstakes Red Wine Award for their 2017 Pinot Noir Russian River Valley

Balletto wins the award for the Mike Lee Memorial Sweepstakes Specialty Wine for their 2013 Brut Rose Sparkling Russian River Valley
JUDGING

1. Blind judging will be done by panels consisting of three 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. Double Gold indicates a unanimous decision by the panel of judges. **Silver** awards must show superior varietal character. **Bronze** awards must show significant, above average definition. **BEST OF CLASS** will be selected from all gold medal winners in every class, top 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 ensure that the quantities listed in Entry Rule 6 on page one (1) have been met.
7. Only Double Gold, Gold and Best of Class winning wines will be published in the Awards Booklet.

2020 Professional Wine Judges

Carl Brandhorst, President Emeritus, Atlantic Seaboard Wine Assn. ............................................. Fairfax, VA
Christopher Cook, Wine Columnist Hour Detroit Magazine ....................................................... Troy, MI
Laura Donadoni, Sommelier, Wine Journalist/Blogger ............................................................... San Diego, CA
Mike Dunne, Freelance Writer, .......................................................... Sacramento, CA
Sahar Gharai, Owner & Wine Buyer, Lo Dolce Vito Wine Lounge ........................................... Petaluma, CA
Pamela Heiligenthal, Sommelier, Founder Enobytes ................................................................. Malden, MA
Pat Henderson, Winemaking Consultant/Educator ................................................................. Sonoma, CA
Barry Herbst, Wine Category Manager, Bottle Barn ................................................................. Santa Rosa, CA
Laura Ness, Wine Columnist .......................................................... Los Gatos, CA
Deborah Parker-Wong, Discover Wine & Spirits Academy ....................................................... San Francisco, CA
Christopher Sawyer, Wine Writer and Sommelier ................................................................. Petaluma, CA
Jim Trezise, President, Wine America ......................................................... New York, NY
Bill Ward, Wine Writer, Minneapolis Star Tribune ....................................................................... Hopkins, MN
Wilfred Wong, Chief Storyteller for Wine.com .............................................................. San Francisco, CA
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