



A CELEBRATION OF LOCAL FOOD, WINE & BEER

Sonoma County Harvest Fair Amateur Wine Competition Guide

Open to Residents of the State of California

The Sonoma County Harvest Fair is pleased to announce it has partnered with GENCO to produce the 2022 Amateur Wine Competition



The Garage Enologists of Sonoma County (GENCO) is an organization of amateur winemakers that meets monthly in Healdsburg, CA. GENCO provides a forum for the exchange of ideas and information to promote viticulture as well as the production of quality wines. Meeting topics range from presentations by respected wine professionals to technical winemaking issues, explorations of worldwide wine regions and comparative tastings. For more information, please visit www.gencowinemakers.com

Entries Open:	Friday, July 1 st
Entries Close:	Friday, August 19 th
Wine Received:	August 22 nd thru August 26 th <i>Bring or ship bottles to:</i> Sonoma County Fairgrounds Administration Building 1350 Bennett Valley Road Santa Rosa, CA 95404
Office Hours:	Monday – Friday 9:00 a.m. – 5:00 p.m.
Judging:	Saturday, September 10 th , Showcase Café

Results will be available online at HarvestFair.org and displayed with unopened bottle of wine during the Grand Tasting in October.

Wine on Display:	2022 Sonoma County Harvest Fair Grand Tasting (ticket required) <i>Saturday, October 15th (1:00-4:00 p.m.) \$65.00 each or 2 for \$120.00</i>
Wine Released:	Display Bottle and tasting notes will be available for pickup starting Monday, October 17 th through Monday, October 31 st at the fairgrounds. <i>After November 1st, all leftover wines will be donated.</i>
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. Bottles will be displayed in the tasting pavilion; a ticket will be required to enter.

Amateur Wine Awards Offered

- Finest Red Amateur Wine
- Finest White Amateur Wine

Sparkling Wines

Class

- 01 All Sparkling Wines (please identify grape and % residual sugar)

White Wines

Class

- 01 Sauvignon Blanc
- 02 Chardonnay
- 03 White Blends (please identify in description)
- 04 Any other white varietal (please identify grapes and % residual sugar)

Fruit Wines

Class

- 01 All fruit wines (please identify fruit and % residual sugar)

Rosé Wines

Class

- 01 Rosé Blends (please identify % residual sugar)
- 02 Varietal Rosé (please identify grape and % residual sugar)

Red Wines

Class

- 01 Pinot Noir
- 02 Merlot
- 03 Cabernet Franc
- 04 Bordeaux Blends (Meritage, etc.)
- 05 Cabernet Sauvignon
- 06 Rhône Types (e.g., Carignane, Mataro/Mourvèdre, including blends; please identify)
- 07 Sangiovese
- 08 Other Red Blends (please identify)
- 09 Syrah
- 10 Petite Sirah
- 11 Zinfandel
- 12 Other red varietal (please identify on entry form)

Other

Class

- 01 Late Harvest or Dessert Red
- 02 Late Harvest or Dessert White
- 03 Homemade Liqueurs

Fortified Wines

Class

- 01 Angelica, Port, Sherry, etc. (please identify)

2019 Amateur Wine Sweepstakes Winners

Finest Red Wine: Mary Murray, 100% Barbera – Shenandoah Valley

Finest White Wine: Ken Weise, 2018 Chardonnay/Albarino Blend

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
- Humorous Label

2019 Amateur Wine Label Winners

Traditional: Zin on Lovall Valley Road, Frank Barbieri

Humorous: Paget's Blend, Peter Goyton