

Sonoma County Harvest Fair Presents  
**2022 Professional Wine Competition**

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A CELEBRATION OF LOCAL FOOD, WINE & BEER

- ENTRIES CLOSE:** Friday, August 19, 5:00 p.m.  
Enter online at [www.enofileonline.com](http://www.enofileonline.com) or visit our website at [www.harvestfair.org](http://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., Tuesday, September 13 through Thursday, September 15
- JUDGING:** Tuesday and Wednesday, September 27-28
- PUBLIC TASTING:** October 15; 12:00 noon – 4:00 p.m. Grace Pavilion, Fairgrounds
- AWARDS NIGHT:** Thursday, October 27; 5:30 p.m. Richard & Saralee Building, Fairgrounds
- WINE ENTRY FEE:** \$65.00 per wine (on-line) \$75.00 per wine (paper)  
After August 19 \$75.00 (online) \$85.00 (paper)
- 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 judging through Harvest Fair Grand Tasting, October 15.  
**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.
10. Only Gold and above winning wines will be published in the Awards Booklet.

Sonoma County Harvest Fair Presents  
**2022 Professional Wine Information**

**TASTING FORMAT**

The tasting experience is an all-inclusive “pay-one-price” format. The Tasting Pavilion will showcase foods from our professional competition along with the fine wine. Microbrews and ciders will further enhance their experience.

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.

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 both days of tasting.

**SATURDAY GRAND TASTING**

**October 15 – 12:00 noon - 4:00 p.m.**

- **Only Best of Class and Gold medal winning wines are required be poured. Wineries may also bring silver and bronze medal wines to pour if they choose.**
- **Anticipated attendance 1,500**
- Pouring personnel must be provided by the participating winery.
- Wineries will have parking on grounds for easy access to the venue.
- Check in directly at the pavilion. Your table will be pre-assigned, after registering with staff you can go directly to your serving station with your wines.
- Silver, bronze, and non-awarded wines may be poured, but are not mandatory.
- Wineries will not be reimbursed for wines poured in the Tasting Pavilion.

**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 WRISTBAND that is visible on their hand. If you have any doubt as to the person's age and/or wristband 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 for your pouring personnel. When you check in, you will receive two badges which should be worn by your personnel while pouring. No admission tickets are mailed out, your badge allows you access to the tasting pavilion. For any other arrangements, call the office at 545-4203.

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

Sonoma County Harvest Fair Presents  
**2022 Awards Night Gala**



**SONOMA COUNTY HARVEST AWARDS DINNER  
THURSDAY OCTOBER 27**

**New this year!**

We are pleased to announce the return of our Awards Night Gala! This event is an important part of the Harvest Fair Professional Food and Wine Competitions. This year it will be held at the Richard and Saralee Building, located on the fairgrounds. We have changed the timeline of events. In order to take pressure off of the industry's busiest time of year, the Gala has moved to the end of October. It will follow the judging and public tasting. 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.

The Evening will start at 5:30 with a reception followed by dinner and the presentation of awards.

We invite you to join your colleagues in honoring this year's sweepstakes winners as well as our 2022 outstanding individuals in Sonoma County.

**TICKET PRICING:**

\$150 per ticket, \$1,200 per reserved table of 8  
Sponsor Tables are available for \$1,500 for table of 8

*Thank you to our 2022 Awards Night Sponsors*



**PARK AVENUE**  
CATERING

# Winery Schedule and Information

## WINERY ITINERARY

### SEPTEMBER 13 THROUGH SEPTEMBER 15 RECEIVING WINES

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

All wineries must have wines **delivered to the fairgrounds**  
Four (4) bottles of each wine entered for judging (or 6 splits).

### SATURDAY, OCTOBER 15 GRAND TASTING GRACE PAVILION

The public will be purchasing an all-inclusive ticket which will allow them unlimited one (1) ounce tastes of both food and wine. Food will be placed around the perimeter of the Pavilion; wineries and breweries will be placed alphabetically in rows in the center.

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

#### CHECK-IN HOURS:

10:00 a.m. – 11:00 a.m.

#### POURING HOURS:

Exclusive VIP access: noon-1:00 p.m.

General Admission: 1:00 p.m. – 4:00 p.m.

On grounds parking for wineries will be available.  
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)	Ice
Water pitcher	White table covering
Dump bucket	Name tags
Pour Restrictors	Ribbons

Tickets will go on sale to the public in August.  
*Exclusive VIP Access tickets are \$125.00 each*  
*Individual tickets are \$65.00 each or 2 for \$120.*

#### 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)	Ice
Water pitcher	White table covering
Dump bucket	Name tags
Pour restrictors	
Ribbons	

#### 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 quantity is limited and on a first come, first served basis. **PLEASE POUR ONLY ONE OUNCE.** At the end of the day, you can leave the pour restrictor(s) on your table.

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

### THURSDAY, OCTOBER 27 5:30 P.M. AWARDS GALA – RICHARD & SARALEE BUILDING

All wineries are invited to Harvest Awards Night Gala, where in addition to honoring this year's outstanding individuals in our industry, the wine and food awards will be acknowledged. Tickets will be available to all wineries and food purveyors as well as your industry partners.

This event is not a public tasting.

*Tickets are \$125 each or \$1,200 for a reserved table of 8.*

### **Please Remember:**

**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)

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 and over
23. Italian varietals
24. Merlot, Retail Price up to \$24.99
25. Merlot, Retail Price \$25.00 & over
26. Cabernet Sauvignon, Retail Price up to \$34.99
27. Cabernet Sauvignon, Retail Price \$35.00 to \$44.99
28. Cabernet Sauvignon, Retail Price \$45.00 to \$54.99
29. Cabernet Sauvignon, Retail Price \$55 and over
30. Red Blends, Cabernet leading variety
31. Red Blends, Merlot leading variety
32. Red Blends, any other
33. All Other Red Varietals

#### ***Remember!***

You can enter your wines into  
our competition.  
through EnofileOnline

It is easy and saves time!

[www.enofileonline.com](http://www.enofileonline.com)

Please contact the Harvest Fair if  
you have any questions:

**(707) 545-4203**

# Wine Awards



## **SPECIALTY WINE WINNER**

### **Breathless**

Blanc De Noirs, Sonoma County

Score of 98 Points

*“Sonoma County Sparking at it s best, mandarin citrus, quince, crisp, great party starter and finisher. It’s a bright Sonoma County morning and elegant evening in a glass.”*

## **WHITE WINE WINNER**

### **Imagery Estate Winery**

2020 Albarino, Sonoma Valley, Silva Vineyard

Score of 97 Points

*“Richness from the oil of the lemon peel, the perfectly ripe peach just peeks through this wine. This one also carries great structure through the finish, dancing on the palate!”*

## **RED WINE WINNER**

### **Furthermore**

2019 Pinot Noir, Russian River Valley

Score of 96 Points

*“Juicy black and red cherry bring down the house with this wine, elegant cinnamon spice from the barrel with the rich and bright fruit pull together this great example of Pinot. Definitely my fall wine!”*

# Wine Judges

## JUDGING

*Judging Coordinator: Bob Fraser*

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.**

## 2022 Professional Wine Judges

Carrie Boyle, Wine Educator/Writer, River City Wine .....	Sacramento, CA
Sean Brosnihan, Ramey Wine Cellars .....	Healdsburg, CA
Mike Dunne, Wine Writer .....	Sacramento, CA
Bill Hayes, Wine Buyer, BevMo! .....	Concord, CA
Barry Herbst, Wine Category Manager, Bottle Barn.....	Santa Rosa, CA
Jennifer Kelly, VP Sales & Marketing, Luxury Wine Partners .....	Petaluma, CA
Rick Kushman, Capital Public Radio .....	Sacramento, CA
Ellen Landis, Wine Journalist, CS, CSW .....	Windsor, CA
Laura Ness, Wine Columnist .....	Los Gatos, CA
Deborah Parker-Wong, Discover Wine & Spirits Academy .....	San Francisco, CA
Greg Richtarek, Wine Manager, Safeway .....	Campbell, CA
Christopher Sawyer, Wine Writer and Sommelier .....	Petaluma, CA
Liz Thach, Professor of Wine and Management .....	Penngrove, CA
Larry Van Aalst, Sommelier, Radio Talk Show Host .....	Santa Rosa, CA
Wilfred Wong, Chief Storyteller, Wine.com.....	San Francisco, CA



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