

Sonoma County Harvest Fair Presents
2023 Professional Wine Competition

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SANTA ROSA CA 95404
(707) 545-4203
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WEBSITE www.harvestfair.org



- ENTRIES CLOSE:** Friday, August 18, 5:00 p.m.
Enter online at www.enofileonline.com or visit our website at 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 19 through Thursday, September 21
- JUDGING:** Tuesday and Wednesday, September 26-27
- PUBLIC TASTING:** October 14; 12:00 noon – 4:00 p.m. Grace Pavilion, Fairgrounds
- AWARDS NIGHT:** Sunday, October 1; 5:30 p.m. Richard & Saralee Building, Fairgrounds
- WINE ENTRY FEE:** \$75.00 per wine (on-line) \$85.00 per wine (paper)
After August 18 \$85.00 per wine (on-line only)
- 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 25 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
2023 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 14 – 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 1,000**
- 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
2023 Awards Night Gala



**SONOMA COUNTY HARVEST AWARDS DINNER
SUNDAY, OCTOBER 1**

This event is an important part of the Harvest Fair Professional Food and Wine Competitions. It will be held at the Richard and Saralee Building, located on the Fairgrounds. We will be announcing all the Best of Class wines as well as the 3 sweepstakes winning wines. 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 an outside reception followed by dinner and the presentation of awards.

We invite you to join your colleagues in announcing this year's sweepstakes winners as well as our 2023 outstanding individuals in Sonoma County.

TICKET PRICING:

\$150 per ticket

\$1,200 table of 8

Sponsor Tables \$1,500 for table of 8*

Named Table

Preferred Seating

Ultra-Premium Wine

Company name & logo on screen and in written program

Acknowledgement during stage program

Winery Schedule and Information

WINERY ITINERARY

RECEIVING WINES:

SEPTEMBER 19 THROUGH SEPTEMBER 21

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).

JUDGING:

TUESDAY & WEDNESDAY, SEPTEMBER 26 & 27

AWARDS GALA – RICHARD & SARALEE BUILDING SUNDAY, OCTOBER 1 5:30 P.M.

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 announced. 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 \$150 each

GRAND TASTING GRACE PAVILION SATURDAY, OCTOBER 14

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 \$150.00 each
Individual tickets are \$75.00 each
Designated Drivers are \$50.00 each

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.

Please Remember:

Simply bring the wines you will be pouring with you to the Grace Pavilion.

Thank you to our sponsor!



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 [EnfileOnline](http://www.enfileonline.com)

It is easy and saves time!

www.enfileonline.com

Please contact the Harvest
Fair if you have any questions:
(707) 545-4203

Wine Awards



Sweepstakes Winning Specialty Wine

Breathless

Late Disgorged Brut

Winemaker: Penny Gadd-Coster

97 pts.

“Handily challenges some of the best french style champagnes, with the warm brioche and hazelnut intro then a macintosh apple, white cherry, and delicate mousse dalliance. Definitely one to delight”

Sweepstakes Winning Red Wine

DeLoach Vineyards

2019 Pinot Noir

Maboroshi Vineyard

Winemaker: Brian Maloney

98 pts.

“Sonoma County, here is your Pinot! Beautifully pronounced fruit with elegance, spice, cherry cola, black tea. One for the record books”

Sweepstakes Winning White Wine

Francis Ford Coppola Diamond Collection

2021 Sauvignon Blanc

Winemaker: Andrea Card

White: 97 pts.

“Young summer love in a glass, fragrant field grasses, grapefruit, great fruit complexity with incredible acidity balance and restraint. The loveliest finish!”

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.**

2023 Professional Wine Judges

Carrie Boyle, Wine Educator/Writer, Consultant.....	Sacramento, CA
Sarah Doyle, Wine Reporter, Press Democrat.....	Santa Rosa, CA
Mike Dunne, Wine Writer.....	Sacramento, CA
J'nai Gaither, Wine Writer & Educator.....	Sonoma County, CA
Sahar Gharai, Owner, Ls Dolce Vita Wine Lounge.....	Petaluma, CA
Bill Hayes, Wine Buyer, Bounty Hunter Wines.....	Concord, CA
Jane Halahan Valentin, Winemaker & Consultant.....	Folsom, CA
Pat Henderson, Winemaking Consultant, Educator.....	Santa Rosa, CA
Barry Herbst, Wine Category Manager, Bottle Barn.....	Santa Rosa, CA
Rick Kushman, Wine Commentator, Capital Public Radio.....	Sacramento, CA
Anthony Lawrence, Sommelier, Global Winechef.....	Philadelphia, PA
Laura Ness, Wine Columnist, San Jose Mercury News.....	Los Gatos, CA
Deborah Parker Wong, Global Wine Editor, Somm Journal.....	San Francisco, CA
Greg Richtarek, Wine Manager, Safeway.....	Campbell, CA
Tom Simoneau, Radio Wine Guy, KSRO, Winemaker.....	Santa Rosa, CA
Helena Welsh, Executive Director, Lake County Winery Assn.....	Kelseyville, CA



A CELEBRATION OF LOCAL FOOD, WINE & BEER