

Exhibitor Name	Department	Division	Class and Class Description	Description	Place	Special Placing
<b>Out to Lunch</b>	Appetizers/Hors D'oeuvres	Appetizer/Hors D'oeuvres Awards	02 - Sweepstakes Appetizer Exhibitor			
<b>Bethany Barsman</b>	Appetizers/Hors D'oeuvres	Cold	01 - Pork	Crispy Prosciutto Cup filled with Goat Cheese Mousse topped with Lynmar Pinot REDuction /Dried Fig	<b>Double Gold</b>	<b>Best of Show Appetizer</b> <b>Best Use of Pork, Sonoma County Wine, Sonoma County Products</b>
<b>Wooden Petal Bake Shop</b>	Appetizers/Hors D'oeuvres	Cold	08 - Bread Specialty	A Duo of Pretzel 'Butties' - local cheese, butter, LaLa's jam, charcuterie	<b>Bronze</b>	
<b>Mangia</b>	Appetizers/Hors D'oeuvres	Cold	10 - Vegetable/Fruit	Avocado Pomegrante Appetizer	<b>Bronze</b>	
<b>Graze Local Catering</b>	Appetizers/Hors D'oeuvres	Cold	11 - Any Other	Thai Style Lettuce Wrap	<b>Silver</b>	
<b>Mangia</b>	Appetizers/Hors D'oeuvres	Cold	12 - Cheese	Marinated Manchego	<b>Bronze</b>	<b>Best Use of Cheese</b>
<b>Indian Village Eats</b>	Appetizers/Hors D'oeuvres	Hot	01 - Pork	Pork tamal with chile colorado	<b>Silver</b>	
<b>Indian Village Eats</b>	Appetizers/Hors D'oeuvres	Hot	02 - Beef	Tinga tostada with sour cream, queso fresco, avocado and fried beans	<b>Double Gold</b>	<b>Best Use of Beef</b>
<b>Bethany Barsman</b>	Appetizers/Hors D'oeuvres	Hot	02 - Beef	Stemple Creek Beef Bourguignon Shooter with Cheddar Biscuit Top	<b>Silver</b>	
<b>Bethany Barsman</b>	Appetizers/Hors D'oeuvres	Hot	03 - Lamb	Green Star Farm Lamb, meatballs with pistachios, dried cranberries and whole grain mustard aioli	<b>Double Gold</b>	<b>Best Use of Lamb</b>
<b>Indian Village Eats</b>	Appetizers/Hors D'oeuvres	Hot	04 - Poultry (chicken/turkey/duck)	Chicken tamal with mole, topped with sour cream and queso fresco, micro cilantro and radish	<b>Double Gold</b>	<b>Best Use of Poultry</b>
<b>Bethany Barsman</b>	Appetizers/Hors D'oeuvres	Hot	06 - Seafood	Broiled Anna's Seafood Butterfish with Ginger Miso Soy Glaze trumpet mushrooms on top forbidden rice	<b>Gold</b>	<b>Best Use of Seafood</b>
<b>Bethany Barsman</b>	Appetizers/Hors D'oeuvres	Hot	07 - Starch (polenta, rice, sushi)	Bodega Bay Dungenous Crab Arancini Ball with Black Garlic Aioli and California Caviar	<b>Gold</b>	
<b>Graze Local Catering</b>	Appetizers/Hors D'oeuvres	Hot	10 - Vegetable/Fruit	Mycopia Mushroom Crostini, Rancho Gordo Calypso Bean Puree, Organic Arugula, Port Syrup	<b>Silver</b>	<b>Best Use of Fruits or Vegetables</b>
<b>Bethany Barsman</b>	Appetizers/Hors D'oeuvres	Hot	12 - Cheese	H.M. Burrata Grill Peach/Imwalle/Pancett Pastry Mcevoy Lemon Olive Oil, Pistachios and Chili Flakes	<b>Double Gold</b>	
<b>Society Bakery and Cafe</b>	Appetizers/Hors D'oeuvres	Soup	01 - Hot	Peace and Hominy Soup. Twist on the classic Mexican Pozole. Vegetarian.	<b>Double Gold</b>	
<b>Society Bakery and Cafe</b>	Appetizers/Hors D'oeuvres	Soup	01 - Hot	Tortilla Soup. You won't miss the meat in this vegetarian version.	<b>Double Gold</b>	
<b>A La Heart Catering, Incorporated</b>	Appetizers/Hors D'oeuvres	Soup	01 - Hot	Boston Clam Chowder with Bacon (gluten-free)	<b>Silver</b>	
<b>Graze Local Catering</b>	Appetizers/Hors D'oeuvres	Soup	01 - Hot	Potato Leek Soup, Calabrian Chile, Crispy Onions	<b>Silver</b>	
<b>Wooden Petal Bake Shop</b>	Appetizers/Hors D'oeuvres	Soup	01 - Hot	Smokey Broccoli Bisque w/ snowflake salted Toaster Pretzel (spring hill, valley ford, spice queen)	<b>Silver</b>	
<b>Society Bakery and Cafe</b>	Appetizers/Hors D'oeuvres	Soup	02 - Cold	Vichyssoise. Traditional French Soup. Served cold	<b>Gold</b>	

Exhibitor Name	Department	Division	Class and Class Description	Description	Place	Special Placing
Nightingale Breads	Bread	Bread Awards	03 - Sweepstakes Bread Exhibitor			
Emilou's Cafe	Bread	Morning Pastries	01 - Muffins	Blueberry coconut quinoa muffin (gluten free)	Gold	
Society Bakery and Cafe	Bread	Morning Pastries	02 - Danish	Bear Claw. Signature almond filling.	Double Gold	
A La Heart Catering, Incorporated	Bread	Morning Pastries	03 - Scones	Blueberry-Maple-Bacon scone made with Kerrygold Irish Butter	Double Gold	
A La Heart Catering, Incorporated	Bread	Morning Pastries	03 - Scones	Blackberry Lemon with Local Honey & Lavender Glaze	Gold	
Mangia	Bread	Morning Pastries	03 - Scones	Ginger Pecan Scones	Gold	
Nightingale Breads	Bread	Morning Pastries	03 - Scones	Cream scones - flour, sugar, butter, salt, baking powder, heavy cream - Flavor to be determined	Gold	
Nightingale Breads	Bread	Morning Pastries	04 - Any Other	Babka - Chocolate Babka	Double Gold	
Society Bakery and Cafe	Bread	Morning Pastries	04 - Any Other	Mixed Berry Braid made with raspberries, blackberries and blueberries	Gold	
Society Bakery and Cafe	Bread	Morning Pastries	04 - Any Other	Almond Cream Croissant. Signature scratch almond filling and pastry cream	Gold	
Costeaux French Bakery	Bread	Morning Pastries	04 - Any Other	Croissant	Silver	
Emilou's Cafe	Bread	Morning Pastries	04 - Any Other	Savory Gruyère and Herb cookie	Silver	
Frost Bake Co.	Bread	Morning Pastries	04 - Any Other	Sourdough cinnamon roll	Silver	
Costeaux French Bakery	Bread	Sour French	01 - Loaf: any shape, 1-1 1/2 pounds	Sour French	Double Gold	
Frost Bake Co.	Bread	Sour French	02 - Rolls: up to 4 ounces	Sourdough Brioche Bun	Gold	
Costeaux French Bakery	Bread	Sour French	03 - Baguette	French Baguette	Silver	
Costeaux French Bakery	Bread	Sour French	04 - Rustic	Ciabata Loaf	Double Gold	
Freehand Bakery	Bread	Sour French	04 - Rustic	Community Loaf- Hearth loaf showcasing whole grain wheat and rye flours	Silver	
Nightingale Breads	Bread	Sour French	06 - Any Other	Seeded Sourdough Sandwich Loaf	Double Gold	
Nightingale Breads	Bread	Specialty Breads	02 - Whole Grain or Multi-Grain hearth style	West County Wheat	Double Gold	
Costeaux French Bakery	Bread	Specialty Breads	02 - Whole Grain or Multi-Grain hearth style	Multi-Grain Batard	Silver	
Costeaux French Bakery	Bread	Specialty Breads	04 - Flavored hearth style	Seeded Batard	Silver	
Freehand Bakery	Bread	Specialty Breads	04 - Flavored hearth style	Hearth loaf showcasing local Joe Matos cheese and rosemary herbs	Silver	
Nightingale Breads	Bread	Specialty Breads	05 - Focaccia (any size, flavor, or shape)	Rosemary focaccia - flour, water, salt, olive oil, semolina, yeast, rosemary	Double Gold	Best of Show Professional Specialty Bread
Nightingale Breads	Bread	Specialty Breads	09 - Any Other	Brioche - flour, water, salt, yeast, butter, sugar, eggs, milk, sourdough starter	Gold	
Wooden Petal Bake Shop	Bread	Specialty Breads	09 - Any Other	'Breakfast Thyme' - Soco Meat Co bacon, Joe Matos cheese, Central Milling flour, Imwalle herbs	Gold	
Nightingale Breads	Bread	Sweet French	03 - Baguette	Forestville French Baguette - flour, water, salt, yeast	Double Gold	Best of Show Professional French Bread

Exhibitor Name	Department	Division	Class and Class Description	Description	Place	Special Placing
Mad Batter Cakery Co.	Cakes and Pastries	Alternative Products (Gluten-free, etc.)	01 - Any Cake or Pastry	Banoffee Pie - Chocolate Crust, House made Salted Caramel Sauce, Caramelized Bananas, Whipped Cream	Double Gold	
Society Bakery and Cafe	Cakes and Pastries	Alternative Products (Gluten-free, etc.)	01 - Any Cake or Pastry	Gluten Free Lemon Blueberry Streusel Coffee cake. Local organic lemons, no extracts	Double Gold	
Society Bakery and Cafe	Cakes and Pastries	Alternative Products (Gluten-free, etc.)	01 - Any Cake or Pastry	Gluten Free French Apple Cake. Made with local organic apples and rum, no extract	Double Gold	
Mad Batter Cakery Co.	Cakes and Pastries	Alternative Products (Gluten-free, etc.)	01 - Any Cake or Pastry	Carrot Cake- Best-ever Carrot Cake! Spiced up with a bit of ginger and brown sugar for a twist!	Gold	
Mad Batter Cakery Co.	Cakes and Pastries	Alternative Products (Gluten-free, etc.)	01 - Any Cake or Pastry	The EP - Caramelized Banana Cake, Strawberry Jam, Peanut Butter Cream Cheese, Toasted Marshmallow	Gold	
Mad Batter Cakery Co.	Cakes and Pastries	Alternative Products (Gluten-free, etc.)	01 - Any Cake or Pastry	Vegan Bakewell Tart - Shortcrust Pastry, Raspberry Jam, Almond Frangipane, Sliced Almonds.	Gold	
Society Bakery and Cafe	Cakes and Pastries	Alternative Products (Gluten-free, etc.)	01 - Any Cake or Pastry	Gluten Free Buttermilk Lemon Loaf. Local organic lemons, no extracts	Gold	
Mangia	Cakes and Pastries	Alternative Products (Gluten-free, etc.)	01 - Any Cake or Pastry	Vegan Carrot Cake	Silver	
Dry Creek Kitchen	Cakes and Pastries	Cakes	01 - Cheesecake	Cookies & Cream Cheesecake	Double Gold	
Sweet Hartz Hand Crafted Cheesecake	Cakes and Pastries	Cakes	01 - Cheesecake	4" Chocolate Goat Cheese Cheesecake	Double Gold	
Sweet Hartz Hand Crafted Cheesecake	Cakes and Pastries	Cakes	01 - Cheesecake	4" Lemon curd cheesecake	Double Gold	
Society Bakery and Cafe	Cakes and Pastries	Cakes	01 - Cheesecake	Pumpkin Cheesecake	Silver	
Sweet Hartz Hand Crafted Cheesecake	Cakes and Pastries	Cakes	01 - Cheesecake	4" NY Style Cheesecake	Silver	
Mangia	Cakes and Pastries	Cakes	04 - Any Other	Orange Olive Oil Cake Made w/Local Trattore Farms Cara Cara Olive Oil	Double Gold	Best of Show Cake
Dry Creek Kitchen	Cakes and Pastries	Cakes	04 - Any Other	Vanilla-Raspberry Cake	Gold	
Sonoma Sauces & Sonoma Cake Creations	Cakes and Pastries	Cakes	04 - Any Other	White Chocolate Walnut	Gold	
Costeaux French Bakery	Cakes and Pastries	Cakes	04 - Any Other	Princess Cake	Silver	
Mangia	Cakes and Pastries	Pastries	01 - Tart	Fresh Fruit TartMade w/Produce from Inwalle Gardens	Double Gold	
Mangia	Cakes and Pastries	Pastries	02 - Pie	Apple Cranberry Pie	Gold	

Exhibitor Name	Department	Division	Class and Class Description	Description	Place	Special Placing
Society Bakery and Cafe	Charcuterie, Deli and Pantry	Charcuterie, Deli and Pantry Awards	03 - Sweepstakes Deli/Charcuterie & Pantry Exhibitor		Double Gold	
A La Heart Catering, Incorporated	Charcuterie, Deli and Pantry	Delicatessen	01 - Cheese	Feta Herb Cream Cheese Spread	Gold	
Big Johns Market	Charcuterie, Deli and Pantry	Other	02 - Snack Foods (Popcorn, etc.)	Pita Chips	Double Gold	
Emilou's Cafe	Charcuterie, Deli and Pantry	Other	03 - Any Other	House made chai latte	Double Gold	
Sola Bee Honey / Tauter Apiaries	Charcuterie, Deli and Pantry	Other	03 - Any Other	Wild Blackberry Honey	Gold	
Big Johns Market	Charcuterie, Deli and Pantry	Other	03 - Any Other	Smoked Salmon Dip	Silver	
Sola Bee Honey / Tauter Apiaries	Charcuterie, Deli and Pantry	Other	03 - Any Other	Wine Country Wildflower Honey	Silver	
Golden State Pickle Works	Charcuterie, Deli and Pantry	Pantry	01 - Salad Dressing	Dill Ranch Dressing made with Fermented Cucumbers	Double Gold	Best of Show Pantry
A La Heart Catering, Incorporated	Charcuterie, Deli and Pantry	Pantry	01 - Salad Dressing	Caesar Dressing	Silver	
Golden State Pickle Works	Charcuterie, Deli and Pantry	Pantry	01 - Salad Dressing	Caesar Dressing: Plant Based made with Fermented Garlic & Preserved Lemon	Silver	
Swetty Bettys Gourmet Spice Rubs	Charcuterie, Deli and Pantry	Pantry	02 - Seasoning/Spice	BBQ Rub	Bronze	
Swetty Bettys Gourmet Spice Rubs	Charcuterie, Deli and Pantry	Pantry	02 - Seasoning/Spice	Hawaiian Rub	Double Gold	
Swetty Bettys Gourmet Spice Rubs	Charcuterie, Deli and Pantry	Pantry	02 - Seasoning/Spice	Wild Thing Rub	Gold	
Swetty Bettys Gourmet Spice Rubs	Charcuterie, Deli and Pantry	Pantry	02 - Seasoning/Spice	All American Rub	Silver	
Golden State Pickle Works	Charcuterie, Deli and Pantry	Pantry	03 - Condiments	Allium Aioli made with Avocado Oil & Fermented Garlic, Onion & Fennel	Silver	
Society Bakery and Cafe	Charcuterie, Deli and Pantry	Pantry	04 - Pickled	Beet Relish with Horseradish. Organic beets from my garden. Pairs well with polish sausage, chicken	Double Gold	
Fiorina Vineyards	Charcuterie, Deli and Pantry	Pantry	05 - Vinegar	Barrel Aged Balsamic Vinegar	Double Gold	
Fourteen Magpies Jam	Charcuterie, Deli and Pantry	Pantry	06 - Preserves	Meyer Lemon Marmalade	Bronze	
LALAS JAMS	Charcuterie, Deli and Pantry	Pantry	06 - Preserves	BLUEBERRY LAVENDER JAM-local lavender creates a most subtle taste	Bronze	
Santa Rosa Junior College Shone Farm	Charcuterie, Deli and Pantry	Pantry	06 - Preserves	Mixed Berry Preserve	Bronze	
Fourteen Magpies Jam	Charcuterie, Deli and Pantry	Pantry	06 - Preserves	Wild Plum Jam, Owl Orchard	Double Gold	
Fourteen Magpies Jam	Charcuterie, Deli and Pantry	Pantry	06 - Preserves	Pissardii Plum Jam	Double Gold	
Fourteen Magpies Jam	Charcuterie, Deli and Pantry	Pantry	06 - Preserves	Late Harvest Mirabelle Jam	Double Gold	
LALAS JAMS	Charcuterie, Deli and Pantry	Pantry	06 - Preserves	RASPBERRY MULBERRY JAM-locally grown mulberries combined with raspberries are a great duo	Double Gold	
Society Bakery and Cafe	Charcuterie, Deli and Pantry	Pantry	06 - Preserves	Mixed Berry jam. Organic raspberries, blackberries, blueberries, strawberries and cherries.	Double Gold	
Wine Country Preserves	Charcuterie, Deli and Pantry	Pantry	06 - Preserves	Balsamic Strawberry Jam (can be used with toast, sandwiches, with brie)	Double Gold	
Wine Country Preserves	Charcuterie, Deli and Pantry	Pantry	06 - Preserves	Apricot Sage Jam (with cheeses, crackers, on salmon, chicken, pork)	Double Gold	
Fourteen Magpies Jam	Charcuterie, Deli and Pantry	Pantry	06 - Preserves	Quince Jelly	Gold	
Fourteen Magpies Jam	Charcuterie, Deli and Pantry	Pantry	06 - Preserves	Citrus Marmalade	Gold	
Society Bakery and Cafe	Charcuterie, Deli and Pantry	Pantry	06 - Preserves	Habanero Peach Jam. sweet and spicy!! Great with brie or bacon	Gold	
Society Bakery and Cafe	Charcuterie, Deli and Pantry	Pantry	06 - Preserves	Fig, Rosemary and Red Wine Jam. Locally sourced, organic. Pairs well with blue cheese.	Gold	
Society Bakery and Cafe	Charcuterie, Deli and Pantry	Pantry	06 - Preserves	Apple Plum Butter made with Local, organic, Gravenstein apples and Santa Rosa plums.	Gold	

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Society Bakery and Cafe	Charcuterie, Deli and Pantry	Pantry	06 - Preserves	Liliko'i Jam. Passion fruit from Hawaii. Sweet and tart. Perfect with coconut cream and waffles	Gold	
Fourteen Magpies Jam	Charcuterie, Deli and Pantry	Pantry	06 - Preserves	Shiro Plum Jam	Silver	
Fourteen Magpies Jam	Charcuterie, Deli and Pantry	Pantry	06 - Preserves	Gravenstein Apple Jelly	Silver	
LALAS JAMS	Charcuterie, Deli and Pantry	Pantry	06 - Preserves	PETALUMA FOG JAM-organic figs, orange juice, ginger	Silver	
LALAS JAMS	Charcuterie, Deli and Pantry	Pantry	06 - Preserves	RBG JAM-raspberries, blueberries, ginger--the supreme court of jams	Silver	
LALAS JAMS	Charcuterie, Deli and Pantry	Pantry	06 - Preserves	SRIRACHA PEAR JAM-just the right hint of spice	Silver	
Serres Ranch	Charcuterie, Deli and Pantry	Pantry	06 - Preserves	Serres Ranch Blueberry Jam	Silver	
Society Bakery and Cafe	Charcuterie, Deli and Pantry	Pantry	06 - Preserves	Apricot Lavender jam	Silver	
Society Bakery and Cafe	Charcuterie, Deli and Pantry	Pantry	06 - Preserves	Apple Pie Jam. organic apples; serve with toast or oatmeal. Another excellent ice cream topping.	Silver	
Society Bakery and Cafe	Charcuterie, Deli and Pantry	Pantry	06 - Preserves	Low Sugar Strawberry Chamomile Jam. Local organic strawberries; made with honey. Floral notes	Silver	
Society Bakery and Cafe	Charcuterie, Deli and Pantry	Pantry	06 - Preserves	Blood Orange and Ginger Marmalade.Made using the traditional long method. Small batch. Old world	Silver	
Wine Country Preserves	Charcuterie, Deli and Pantry	Pantry	06 - Preserves	Pear Butter (Sonoma Valley pears). Great on toast as well as cooked as a glaze on any pork.	Silver	
Il Fusti	Charcuterie, Deli and Pantry	Pantry	07 - Any Other	Pumpkin Hot Sauce. Made with pumpkin, maple syrup, spices, jalapeños, garlic and orange juice.	Bronze	
A La Heart Catering, Incorporated	Charcuterie, Deli and Pantry	Pantry	08 - Sauces/Savory (Pasta, Pesto, Tomato, etc.)	Italian Salsa Verde	Double Gold	
Chiligods, Inc.	Charcuterie, Deli and Pantry	Pantry	09 - Sauces/Savory (BBQ, etc.)	Honey Chili Sauce ~ the Sweet Heat ya Love to Eat !!	Double Gold	
Golden State Pickle Works	Charcuterie, Deli and Pantry	Pantry	09 - Sauces/Savory (BBQ, etc.)	Cashew Ginger Sauce made with Fermented Ginger, Onion & Garlic	Double Gold	
Society Bakery and Cafe	Charcuterie, Deli and Pantry	Pantry	09 - Sauces/Savory (BBQ, etc.)	Pomegranate Pepper Sauce. So good with ice cream or brie.	Double Gold	
Hot Drops - Hot Sauce	Charcuterie, Deli and Pantry	Pantry	09 - Sauces/Savory (BBQ, etc.)	Pineapple Habanero Tumeric Carrot Fermented Hot Sauce	Gold	
Hot Drops - Hot Sauce	Charcuterie, Deli and Pantry	Pantry	09 - Sauces/Savory (BBQ, etc.)	Fresno Chili Fermented Hot Sauces	Silver	
Hot Drops - Hot Sauce	Charcuterie, Deli and Pantry	Pantry	09 - Sauces/Savory (BBQ, etc.)	Pasilla Jalapeno Fermented Hot Sauces	Silver	
Hot Drops - Hot Sauce	Charcuterie, Deli and Pantry	Pantry	09 - Sauces/Savory (BBQ, etc.)	Mexican Fermented Hot Sauces	Silver	
BACI Kitchen	Charcuterie, Deli and Pantry	Pantry	12 - Sauces/Sweet (Chocolate, Caramel, etc.)	Infused with a kiss of Cabernet, it's a spread, it's a sauce ... It's FUDGE!	Double Gold	
Santa Rosa Junior College Shone Farm	Charcuterie, Deli and Pantry	Pantry	12 - Sauces/Sweet (Chocolate, Caramel, etc.)	Gravenstein Apple Syrup	Double Gold	
Sonoma Sauces & Sonoma Cake Creations	Charcuterie, Deli and Pantry	Pantry	12 - Sauces/Sweet (Chocolate, Caramel, etc.)	Strawberry Rose Sauce	Silver	
Mangia	Charcuterie, Deli and Pantry	Salads	01 - Fruit	Apple, Pear & Beet Salad	Double Gold	Best of Show Deli
Big Johns Market	Charcuterie, Deli and Pantry	Salads	04 - Starch	Panzanella Salad	Gold	
A La Heart Catering, Incorporated	Charcuterie, Deli and Pantry	Salads	05 - Other	Curry Chicken Salad with Tamari Cashews and Golden Raisins	Silver	
Mangia	Charcuterie, Deli and Pantry	Sandwiches	01 - Meat	Curry Chicken Salad Sandwich Made w/Local Franco American Bread	Silver	
A La Heart Catering, Incorporated	Charcuterie, Deli and Pantry	Sandwiches	02 - Vegetarian	Roasted Portabella & Peppers, Feta Herb Cheese Spread, Basil Aioli, organic greens	Gold	
Wine Country Cafe & Deli	Charcuterie, Deli and Pantry	Sandwiches	02 - Vegetarian	Avocado Toast local micro greens everything seasoning starwest botanicals Costeaux seeded batard	Silver	

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Bert's Desserts, Inc.	Desserts	Desserts Awards	05 - Sweepstakes Desserts Exhibitor			
Bert's Desserts, Inc.	Desserts	Candy	01 - Marshmallows, Nougats, Torriones	Dark Chocolate Raspberry Covered Marshmallow	Silver	
Bert's Desserts, Inc.	Desserts	Candy	01 - Marshmallows, Nougats, Torriones	Milk Chocolate Peanut Butter Bar with Nougat and Caramel	Silver	
Ugar House Candy	Desserts	Candy	02 - Caramels	Artisanal Caramel with Sea Salt made in small batches	Gold	
Ugar House Candy	Desserts	Candy	02 - Caramels	Artisanal Chocolate Caramel with Sea Salt made in small batches	Gold	
Ugar House Candy	Desserts	Candy	02 - Caramels	Artisanal Apple Caramel with Sea Salt made in small batches	Silver	
Petaluma Toffee Company	Desserts	Candy	03 - Brittles and Toffees	Whiskey Toffee	Gold	
Petaluma Toffee Company	Desserts	Candy	03 - Brittles and Toffees	English Toffee	Gold	
Petaluma Toffee Company	Desserts	Candy	03 - Brittles and Toffees	Coffee Toffee	Gold	
Bert's Desserts, Inc.	Desserts	Candy	03 - Brittles and Toffees	Pecan Buttercrunch	Silver	
Tre Sorrelle	Desserts	Candy	04 - Nuts and Sweet Snacks	RAZZY CHOCO MACADAMIA {nuts,chocolate,dries raspberries}	Bronze	
Tre Sorrelle	Desserts	Candy	05 - Any Other	TURTLE BITES {chocolate, caramel,pecans}	Bronze	
BACI Kitchen	Desserts	Candy	05 - Any Other	Almond Chocolate Bar	Gold	
Rainy Day Chocolate	Desserts	Candy	05 - Any Other	Holiday Bark - Dark chocolate, w/mint-infused white chocolate, topped w/candy cane mini marshmallows	Silver	
Rainy Day Chocolate	Desserts	Candy	06 - Chocolates	Dark chocolate shells encapsulate a creamy dark chocolate zinfandel-filled center.	Double Gold	
Rainy Day Chocolate	Desserts	Candy	06 - Chocolates	Dark chocolate shells encapsulate a creamy dark chocolate-filled center.	Double Gold	Best of Show Candy
BACI Kitchen	Desserts	Candy	06 - Chocolates	Fruit/Nut Infused Artisan Chocolate Bars	Silver	
Tre Sorrelle	Desserts	Candy	06 - Chocolates	LEMON DROP TRUFFLE WHITE,DARK CHOCOLATE,HEAVY CREAM,LEMON DROP COCKTAIL	Silver	
COOKIE...take a bite!	Desserts	Cookie	01 - Biscotti	Cranberry and White Chocolate Biscotti	Silver	
Society Bakery and Cafe	Desserts	Cookie	01 - Biscotti	Anise and Almond Biscotti.	Silver	
Bert's Desserts, Inc.	Desserts	Cookie	02 - Molded/Pressed	Salted Caramel Cookies	Bronze	
Fogliani Foods	Desserts	Cookie	02 - Molded/Pressed	Anise Pizzelle	Bronze	
COOKIE...take a bite!	Desserts	Cookie	02 - Molded/Pressed	Santa Rosa Plum and Poppy Seed Thumbprint	Double Gold	Best of Show Cookie
Fogliani Foods	Desserts	Cookie	02 - Molded/Pressed	Vanilla Pizzelle	Double Gold	
Fogliani Foods	Desserts	Cookie	02 - Molded/Pressed	Lemon Pizzelle	Double Gold	
Fogliani Foods	Desserts	Cookie	02 - Molded/Pressed	Chocolate Pizzelle	Gold	
Bert's Desserts, Inc.	Desserts	Cookie	02 - Molded/Pressed	Oatmeal Cookie with Golden Raisins, Roasted Pecans and Toffee Chips	Silver	
COOKIE...take a bite!	Desserts	Cookie	03 - Rolled and Cut	Birthday Celebration Cookie	Silver	
Society Bakery and Cafe	Desserts	Cookie	04 - Drop	Salted Caramel	Bronze	
THICKIES,LLC	Desserts	Cookie	04 - Drop	CHOCOLATE CHIP WALNUT FLEUR DE SEL	Bronze	
Society Bakery and Cafe	Desserts	Cookie	04 - Drop	S'mores	Gold	
Frost Bake Co.	Desserts	Cookie	04 - Drop	Sourdough chocolate chip cookie	Silver	
Mangia	Desserts	Cookie	04 - Drop	Traditional Chocolate Chip Cookies (no nuts)	Silver	
Bert's Desserts, Inc.	Desserts	Cookie	05 - Brownies	Frosted Lemon Blondie	Double Gold	
Society Bakery and Cafe	Desserts	Cookie	06 - Alternative Products (Gluten-free, etc.)	Gluten Free Oatmeal Raisin.	Gold	
Society Bakery and Cafe	Desserts	Cookie	06 - Alternative Products (Gluten-free, etc.)	Gluten Free Lemon Raspberry Crumb bar	Silver	
Frost Bake Co.	Desserts	Cookie	07 - Any Other	Oreo cookie sandwich with vanilla bean cream.	Bronze	
Mangia	Desserts	Cookie	07 - Any Other	Grapefruit Bars	Silver	

Exhibitor Name	Department	Division	Class and Class Description	Description	Place	Special Placing
Society Bakery and Cafe	Desserts	Individual Desserts	01 - Fruit	Brandied Pear Tartlet. Organic, locally sourced pears in brandied caramel sauce	Double Gold	Best of Show Individual Dessert
Mangia	Desserts	Individual Desserts	01 - Fruit	Honey Ricotta Strawberries w/Balsamic Has Local Trattore Balsamic Vinegar in it too	Silver	
Emilou's Cafe	Desserts	Individual Desserts	06 - Any Other	Guava galette (homemade guava paste and cream cheese pastry)	Double Gold	
Bert's Desserts, Inc.	Desserts	Individual Desserts	06 - Any Other	Lemon Mousse with Raspberries	Gold	
Sonoma Sauces & Sonoma Cake Creations	Desserts	Individual Desserts	06 - Any Other	Chocolate Mousse	Gold	
Society Bakery and Cafe	Desserts	Individual Desserts	06 - Any Other	Lemon Tiramisu	Silver	
Bert's Desserts, Inc.	Desserts	Individual Desserts	07 - Chocolate (anything but candy)	Frozen Hot Chocolate	Silver	
Bert's Desserts, Inc.	Desserts	Individual Desserts	07 - Chocolate (anything but candy)	Chocolate-Raspberry Jelly Roll Individual Slices	Silver	

Exhibitor Name	Department	Division	Class and Class Description	Description	Place	Special Placing
Amy's Wicked Slush	Ice Cream and Dairy	Ice Cream	01 - Vanilla	Straus vanilla soft serve is cream	Gold	
Mariapilar Ice Creamery	Ice Cream and Dairy	Ice Cream	01 - Vanilla	Stracciatella- rich vanilla ice cream with guittard chocolate pieces	Gold	
Scoop of Sonoma	Ice Cream and Dairy	Ice Cream	01 - Vanilla	Madagascar Vanilla Bean	Gold	
Scoop of Sonoma	Ice Cream and Dairy	Ice Cream	02 - Chocolate	Belgian Chocolate	Double Gold	Best of Show Ice Cream
Dave's Gourmet Ice Cream	Ice Cream and Dairy	Ice Cream	02 - Chocolate	Mississippi Mud	Double Gold	
Mariapilar Ice Creamery	Ice Cream and Dairy	Ice Cream	02 - Chocolate	Dark chocolate orange	Gold	
Amy's Wicked Slush	Ice Cream and Dairy	Ice Cream	03 - Any other	Orange Cream Slush	Bronze	
Dave's Gourmet Ice Cream	Ice Cream and Dairy	Ice Cream	03 - Any other	Brownie Raspberry Swirl	Bronze	
Scoop of Sonoma	Ice Cream and Dairy	Ice Cream	03 - Any other	Toffee Cheesecake	Double Gold	
Dave's Gourmet Ice Cream	Ice Cream and Dairy	Ice Cream	03 - Any other	Honey Comb	Double Gold	
Dave's Gourmet Ice Cream	Ice Cream and Dairy	Ice Cream	03 - Any other	Salted Caramel Pretzel	Double Gold	
Dave's Gourmet Ice Cream	Ice Cream and Dairy	Ice Cream	03 - Any other	Cinnamon Roll	Double Gold	
Mariapilar Ice Creamery	Ice Cream and Dairy	Ice Cream	03 - Any other	Belgian cookie - speculoos cookie butter ice cream	Gold	
Mariapilar Ice Creamery	Ice Cream and Dairy	Ice Cream	03 - Any other	Spumoni - layered with 3 flavors- pistachios, chocolate and orange.	Gold	
Scoop of Sonoma	Ice Cream and Dairy	Ice Cream	03 - Any other	Lime & candied Jalapenos	Silver	
Scoop of Sonoma	Ice Cream and Dairy	Ice Cream	03 - Any other	Blackberry Violet	Silver	
Scoop of Sonoma	Ice Cream and Dairy	Ice Cream	03 - Any other	Chai Tea	Silver	
Sonoma Sauces & Sonoma Cake Creations	Ice Cream and Dairy	Ice Cream	03 - Any other	Blackberry Merlot	Silver	
Sonoma Sauces & Sonoma Cake Creations	Ice Cream and Dairy	Ice Cream	03 - Any other	Mango Pinot Grigio	Silver	
Dave's Gourmet Ice Cream	Ice Cream and Dairy	Ice Cream	03 - Any other	Mango	Silver	
Dave's Gourmet Ice Cream	Ice Cream and Dairy	Ice Cream	03 - Any other	Matcha Strawberry Swirl	Silver	
Dave's Gourment ice cream	Ice Cream and Dairy	Ice Cream	04 - Alternative Products	Crunchy Nutella Swirl	Gold	
Clover Sonoma	Ice Cream and Dairy	Other Dairy Products	01 - Any Other	Clover the Rainbow Splash of Flavor Milk: Chocolate- Organic, lactose-free, only 2 grams added sugar	Bronze	
Clover Sonoma	Ice Cream and Dairy	Other Dairy Products	01 - Any Other	Clover the Rainbow Splash of Flavor Milk: Vanilla- Organic, lactose free, no added sugar	Double Gold	
Clover Sonoma	Ice Cream and Dairy	Other Dairy Products	01 - Any Other	"Clover the Rainbow Splash of Flavor Milk: Strawberry - the only Organic, lactose-free flavored milk	Gold	