

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 continues to partner with GENCO to produce the 2024 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: July 1, 2024 Entries Close: August 23, 2024

Wine Received: August 26 thru August 30, 2024

Bring or ship bottles to: Sonoma County Harvest Fair 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 7th, Showcase Café

Results will be available online at HarvestFair.org and displayed with unopened bottle of wine during the "Taste, Toast & Celebrate!" event in October.

Wine on Display: Sonoma County Harvest Fair Presents: Taste, Toast & Celebrate!

Saturday, October 12th, 6:00 - 9:00 p.m.

Presale Tickets Available until October 1st - \$80 Ticket (includes parking)

Wine Released: Display Bottle and tasting notes will be available for pickup Monday, October

14th through Friday, October 18th at the Fairgrounds Administration Building.

After November 1st, all leftover wines will be donated.

Limit: None

Entry Fee: \$15.00 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 http://scfhar.fairwire.com

2023 Amateur Wine Sweepstakes Winners

Finest Red Wine: Bruce & Linda Hagen, 2019 Zinfandel, Alexander Valley

Finest White Wine: Kevin Holloway 2018 Sparkling Chardonnay, Russian River Valley

Danish System of Judging

Medals offered per class: Gold Silver **Bronze**

- 1. 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.
- 2. A written critique of each wine will be available to the exhibitor of the wine.
- 3. An entry consists of two bottles of your wine.
- 4. Please identify each bottle with your name and the class number. Upon delivery, a sticker will be affixed to each bottle to match the submission.
- 5. The judging bottles should not have a "cork topper" or foil. (Display and label contest bottle can be finished with foil top.)
- Percent residual sugar in the wine must be listed on the entry form.
- 7. The fair reserves the right to combine classes if there are less than four (4) wines in a class.
- 8. Bottles will be displayed in the tasting pavilion: a ticket will be required to enter.
- 9. Exhibits that are not picked up within the release time will be discarded.

Amateur Wine Awards Offered

Finest Red Amateur Wine Finest White Amateur Wine

Sparkling Wines

Class

Rules:

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

White Wines

Class

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

Fruit Wines

Class

06 All fruit wines (please identify fruit and % residual sugar)

Rosé Wines

Class

- 07 Rosé Blends (please identify % residual sugar)
- 08 Varietal Rosé (please identify grape and % residual sugar)

Red Wines

Class

- 09 Pinot Noir
- 10 Merlot
- 11 Cabernet Franc
- 12 Bordeaux Blends (Meritage, etc.)
- 13 Cabernet Sauvignon
- 14 Syrah
- 15 Petite Sirah
- 16 Other Rhône Types (e.g., Carignane, Mataro/Mourvèdre, including blends; please identify)
- 17 Sangiovese
- 18 Zinfandel
- 19 Petit Verdot
- 20 Malbec
- 21 Tempranillo
- 22 Primitivo
- 23 Tennat
- 24 Barbera
- 25 Other Red Varietals (please identify on entry form)
- 26 Other Red Blends (please identify)

Other

Class

- 27 Late Harvest or Dessert Red
- 28 Late Harvest or Dessert White
- 29 Homemade Liqueurs

Fortified Wines

Class

30 Angelica, Port, Sherry, etc. (please identify)

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

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 the designer of the label.
- 3. Automatic entry no entry fee or pre-registration is required.
- 4. Traditional Amateur Wine Labels are judged on size, shape, composition, and general appearance.
- 5. Novelty Amateur Wine Label are judged on originality, humor, composition, and general appearance.
- 6. Each label must contain the following information:
 - a. Name of Winery or Winemaker
 - b. Variety
 - c. Vintage

Amateur Wine Novelty Label Awards

- First place Traditional Label, In memory of Warren Dutton
- First place Humorous Label