

Sonoma County Harvest Fair Presents
2024 Professional Wine Competition

1350 BENNETT VALLEY RD.
SANTA ROSA CA 95404
(707) 545-4203
EMAIL harvestfair@sonomacountyfair.com
WEBSITE www.harvestfair.org



- ENTRIES OPEN:** Monday, July 1 - 8:00 a.m.
- ENTRIES CLOSE:** Friday, August 30 - 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., Monday, September 16 through Wednesday, September 18
- JUDGING:** Wednesday & Thursday, September 25-26
- AWARDS NIGHT:** **Saturday**, October 12, 6:00 – 9:00 p.m. Grace Pavilion, Fairgrounds
- WINE ENTRY FEE:** \$85.00 per wine
After August 30- \$95.00 per wine
- 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 Awards Night October 12.
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.

2024 Professional Wine Information

NEW!

This year, the Harvest Fair is returning to its roots by bringing back our very popular Awards Night Gala. Re-named "Taste, Toast & Celebrate!" it will be a combination of Awards Night with our Grand Tasting for a **one-night-only** event.

The event is scheduled for Saturday, October 12th from 6 p.m.- 9 p.m. in the Grace Pavilion located at the Sonoma County Fairgrounds. We look forward to welcoming over 1,000 industry, trade, and consumer guests to taste, toast and celebrate Sonoma County's finest wine and food all under one roof!

The pinnacle of the **one-night-only** event is the live announcement of our top three sweepstakes winning wines, which will be made during the event with the wineries learning of their win along with fellow guests and nominees. While sipping your gold-medal winning wines, guests will also enjoy tastes from our professional food competition winners. It will be a night to salute the very best of Sonoma County and we invite you to be part of celebrating the region's top winemakers, growers, and culinary artists.

It is mandatory that all wineries winning double gold, gold or best of class awards pour wine at the Gala.

AWARDS GALA *Taste Toast & Celebrate!*

October 12 – 6:00 - 9:00 .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.
- Winery staff 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 1 glass.

ADMISSION TO PAVILION: Each winery will receive 2 complimentary admissions to the Gala. These will not be mailed in advance, when you check in, you will receive two badges which should be worn by your personnel while pouring. 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
2024 Awards Night Gala



**SONOMA COUNTY HARVEST AWARDS NIGHT GALA
SATURDAY, OCTOBER 12**

- The 2024 Taste, Toast & Celebrate! event takes place from 6 p.m. - 9 p.m. on Saturday, October 12th and will replace the ticketed Awards Dinner **and** day long Grand Tasting event.
- It will be an evening event with cocktail attire; we will be selling tickets as the public is invited to attend. There will **not be a formal seated dinner** as in past years. Delicious bites will be available from our food competition winners.
- Only best of class and gold medal winning wines are required to be poured. Wineries may also bring silver and bronze medal wines to pour if they choose.
- The top 3 sweepstakes winners will be the only live announcement during the event.

TICKET PRICING:

\$80.00 per person, includes parking.

Wineries will be mailed a pre-order form prior to tickets going on sale to the public.

Winery Schedule and Information

WINERY ITINERARY

RECEIVING WINES:

SEPTEMBER 16 THROUGH SEPTEMBER 18

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:

WEDNESDAY & THURSDAY, SEPTEMBER 25 & 26

AWARDS GALA – TASTE TOAST AND CELEBRATE!

SATURDAY, OCTOBER 12 6:00 to 9:00 P.M.

All wineries winning gold or above to pour at the Harvest Awards Night Gala, where the top wine and food awards will be announced. In addition to 2 complimentary badges, tickets will be available for purchase to all wineries. Public is invited to purchase tickets to event as well.

CHECK-IN HOURS:

4:30 p.m. – 5:30 p.m.

POURING HOURS:

6:00 p.m. – 9:00 p.m.

On grounds parking for pouring personnel will be available.

Please bring the 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

WINE TASTE:

Each taste consists 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 evening, 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.

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

It is easy and saves time!

www.enofileonline.com

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

Wine Awards



De La Montanya Vineyards & Winery

2020 Twisted Jill Blanc de Blanc
Russian River Valley
Andrew Schwendeman

97 points

“Elegant bouquet of delicate white fruit. Exceptional minerality with a long silky, almost creamy finish. Well balanced and a great example of blanc de blanc.”

Fritz Underground Winery

2021 Chardonnay
Russian River Valley
Clay Fritz

97 points

“This is why Chardonnay is the number one white wine, this wine is multi layered from the first scent to the last tinkle on the tongue. Bursts of ripe fruit with tropical notes, perfectly integrated oak on balance, beautifully round finish.”



Wilson Winery of Dry Creek

2021 Zinfandel
Dry Creek Valley Reserve
Diane Wilson

97 points

“Ready for fall, deep layers of colors of barn red and current, red ripe fruit with an earthy undertone of allspice and alpine strawberry. Delicious!”



Wine Judges

JUDGING

Judging Coordinator: Debra Del Fiorentino

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.**

2024 Professional Wine Judges

Kimberly Charles, Founder & Owner, Charles Communications Associates	San Francisco, CA
Sarah Doyle, Wine Reporter, Press Democrat	Santa Rosa, CA
Traci Dutton, Culinary Institute of America	Napa, CA
Bob Foster, Retired Assistant Editor, California Grapevine	Carlsbad, CA
Daryl Groom, Winemaker, Groom Wines	Healdsburg, CA
Barry Herbst, Wine Category Manager, Bottle Barn	Santa Rosa, CA
Jennifer Kelley, Sommelier, President, Luxury Wine Partners	Petaluma, CA
Josh Kirchhoff, Wine Buyer, Olivers Markets	Santa Rosa, CA
Ellen Landis, Wine Writer, Sommelier	St Petersburg, FL
Chris Sawyer, Sommelier, Wine Educator & Journalist	Petaluma, CA
Mick Schroeter, Winemaker, Naked Wines	Healdsburg, CA
Carol Shelton, Winemaker, Carol Shelton Wines	Santa Rosa, CA
Miro Tcholakov, Winemaker, Trentadue Wines & Miro Cellars	Healdsburg, CA
Liz Thach, Distinguished Professor of Wine/Wine Writer	Penngrove, CA
Elsie Wolfe, Wine Buyer	Napa, CA
Wilfred Wong, Chief Storyteller at wine.com	San Francisco, CA
Debbie Zachareas, Ferry Plaza Wine Merchant, Owner Oxbow Cheese & Wine	San Francisco, CA



A CELEBRATION OF LOCAL FOOD, WINE & BEER