

Sonoma County Harvest Fair Presents

# 2025 Professional Wine Competition

1350 BENNETT VALLEY RD.  
SANTA ROSA CA 95404  
(707) 545-4203  
EMAIL [harvestfair@sonomacountyfair.com](mailto:harvestfair@sonomacountyfair.com)  
WEBSITE [www.harvestfair.org](http://www.harvestfair.org)



- ENTRIES OPEN:** July 1 - 8:00 a.m.
- ENTRIES CLOSE:** August 30 - 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 9:30 a.m. and 3:30 p.m., Tuesday, September 16 through Thursday September 18
- JUDGING:** Wednesday & Thursday, September 24-25
- AWARDS NIGHT:** Saturday, October 11, 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.** Must have an ABC License.
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 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 11.  
**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  
**2025 Professional Wine Information**

**HARVEST FAIR'S 50<sup>TH</sup> GOLDEN ANNIVERSARY!**

The event is scheduled for Saturday, October 11<sup>th</sup> 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 11 – 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 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 stamp 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.

**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 in and out privileges 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 the event so they can be discarded by fair personnel.

Sonoma County Harvest Fair Presents  
**2025 Awards Night Gala**

**THIS YEAR, WE ARE CELEBRATING OUR 50<sup>TH</sup> GOLDEN ANNIVERSARY!**



**SONOMA COUNTY HARVEST AWARDS NIGHT GALA  
SATURDAY, OCTOBER 11**

- The 2025 Taste, Toast & Celebrate! event takes place from 6 p.m.- 9 p.m. on Saturday, October 11<sup>th</sup>.
- 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.
- ***Dress up and wear your favorite gold outfit!*** Best dressed awards will be announced with great gifts and prizes to the winners. Everyone is eligible, winery personnel as well as the public!
- 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:**

**\$100 per person, includes parking.**

*Wineries will each receive 2 complimentary admissions for your pouring personnel. Group purchase discount is available, please call the office for more information.*

# Winery Schedule and Information

## **WINERY ITINERARY**

### **RECEIVING WINES:**

**SEPTEMBER 16 THROUGH SEPTEMBER 18**

**9:30 a.m. - 3:30 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 24 & 25**

**AWARDS GALA – TASTE TOAST AND CELEBRATE!**

**SATURDAY, OCTOBER 11 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. The public is invited to purchase tickets to the event as well.

### **CHECK-IN HOURS:**

4:00 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. Rose (.00-0.25 RS)
3. Rose (0.26-5.0 RS)
4. All dessert wines (late harvest, port, etc.) (5.01 RS & up)

#### 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
12. Other White Blends

#### RED WINES

13. Pinot Noir, Retail Price up to \$34.99
14. Pinot Noir, Retail Price \$35.00 to \$49.99
15. Pinot Noir, Retail Price \$50.00 and over
16. Zinfandel/Primitivo, Retail Price up to \$34.99
17. Zinfandel/Primitivo, Retail Price \$35.00 to \$49.99
18. Zinfandel/Primitivo Retail Price \$50.00 and over
19. Italian varietals
20. Grenache
21. Merlot
22. Cabernet Sauvignon, Retail Price up to \$34.99
23. Cabernet Sauvignon, Retail Price \$35.00 to \$49.99
24. Cabernet Sauvignon, Retail Price \$50 and over
25. Cabernet Franc
26. Bordeaux Blends
27. Rhone Blends
28. All other Red Blends
29. All Other Red Varietals
30. Syrah/Shiraz
31. Petite Sirah

#### ***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



### Breathless Sparkling Wines

Sonoma County

Winemaker: Penny Gadd-Coster

*"Tiny bubbles. hint of Brioche.  
Cheery; clean; fresh; Bright with hazelnut  
finish."*

### Hanna Winery & Vineyards

2023 Sauvignon Blanc

Russian River Valley

Winemaker: Jeff Hinchliffe

*"Sweet citrus; quince; crystalized ginger.  
Notes of lemongrass. Acidity carries the  
length."*



### Gracianna Winery

2023 Pinot Noir

Russian River Valley Reserve

Winemakers: The Amador Family & Travis  
Moore

*"Earth tones; juicy with notes of blue fruit.  
Ripe raspberries; very complex. Gets better  
in the glass!"*



# 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.**

## 2025 Professional Wine Judges

Dan Berger, Retired Wine Writer .....	Santa Rosa, CA
Sean Brosinhan, CSW, Ramey Wine Cellars .....	Cloverdale, CA
Penny Gadd Costner, Winemaker, Coral Mustang Wines .....	Healdsburg, CA
Sarah Doyle, Wine Reporter, Press Democrat .....	Santa Rosa, 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 Journalist, Sommelier .....	St. Petersburg, FL
Peg San Filippo, Wine Writer, Certified Sommelier .....	Ft. Lauderdale, FL
Chris Sawyer, Wine Writer, Sommelier, SawyerSomm.com .....	Petaluma, CA
Julie Schreiber, Winemaker, Consultant .....	Healdsburg, CA
Carol Shelton, Winemaker, Carol Shelton Wines .....	Santa Rosa, CA
Liz Thach, Master of Wine, President of Wine Market Council .....	Penngrove, CA
Stephanie Trotter, Winemaker, Trotter 1/16 Wines .....	Napa, CA
Larry Van Aalst, Retired Sommelier, Wine Radio Talk Show Host .....	Santa Rosa, CA
Wilfred Wong, Chief Storyteller, Wine.com .....	San Francisco, CA



A CELEBRATION OF LOCAL FOOD, WINE & BEER