
DEPARTMENT - AMATEUR WINE

AMATEUR WINE

Open to Residents of the State of California

ENTRIES CLOSE: Friday, August 20, 5:00 p.m.
EXHIBITS RECEIVED: August 16 to August 20, 5:00 p.m. Bring or ship bottles to the Entry Office, Admin Bldg, Sonoma County Fairgrounds, 1350 Bennett Valley Rd., Santa Rosa 95404.
JUDGING: Saturday, September 11, Showcase Café. Results will be mailed to exhibitors. Results will be displayed with unopened bottle of wine during the Fair.
EXHIBITS RELEASED: Unopened bottle will be available for pickup on Sunday, October 3, 6:00 p.m. to 7:30 p.m. or Monday, October 4, 9 a.m. to 3 p.m., Grace Pavilion (See Rule 8 below)

LIMIT: None

ENTRY FEE: \$8.00 per entry. Each entry consists of two bottles.

Danish System of Judging
Medals offered per class
Gold Silver Bronze

RULES

1. An amateur is one who makes wine as a hobby.
2. Danish System of Judging, Gold Silver and Bronze Medals offered per class
3. An amateur is 21 years of age and over who does not have an enology degree, nor works in a winery in any winemaking capacity, and no part of his livelihood is derived from commercial wine production.
4. A written critique of each wine will be available to the exhibitor of the wine.
5. An entry consists of two bottles of your wine.
6. Label: Identify bottle with exhibitor name, class number & wine type prior to delivery.
7. Percent residual sugar in the wine must be listed on the entry form.
8. Exhibits that are not picked up within the release time will be discarded.

**Finest Red Amateur Wine
Award by
MICHAEL THOMAS, CLOVIS**

**Finest White Amateur Wine
Award by
MICHAEL THOMAS, CLOVIS**

2009 WINNERS:

*Finest Red Wine: Pete Fourkas, Calistoga – 2007 Petite Sirah
Finest White Wine: Gary Alvey & Mike Sinclair, Healdsburg – 2008 Sauvignon Blanc*

DEPARTMENT - AMATEUR WINE

FORTIFIED WINES

Class

1. Angelica, Port, Sherry, etc. (please identify on entry form)

FRUIT WINES

Class

2. Apple Wine
3. Berry Wine
4. Citrus Wine
5. Plum Wine
6. Any other fruit wine (please identify on entry form)

PINK WINES

Class

7. Blanc de Noirs
8. Generic Rose
9. White Zinfandel
10. Any other rose varietal (please identify on entry form)

RED WINES

Class

11. Cabernet Franc
12. Cabernet Sauvignon 2005 & younger
13. Cabernet Sauvignon 2004 & older, including all non-vintage dated
14. Generic red wine (please identify on entry form)
15. Merlot
16. Petite Sirah
17. Pinot Noir
18. Rhone Types (e.g. Carignane, Mataro, Mouvedre, etc.; please identify)
19. Sangiovese
20. Syrah
21. Zinfandel
22. Bordeaux Blends (meritage, etc.)
23. Any other red varietal (please identify on entry form)

SPARKLING WINES

Class

24. All Sparkling Wines (please identify on entry form)

WHITE WINES

Class

25. Chardonnay
26. Generic White wine (please identify on entry form)
27. Gewurztraminer
28. Sauvignon Blanc
29. Meritage White
30. Any other white varietal (please identify on entry form)

LATE HARVEST WINES

Class

31. Red
32. White

DESSERT WINES

Class

33. Red
34. White

DEPARTMENT - AMATEUR WINE

AMATEUR WINE LABEL CONTEST

Open to Amateur Wine Exhibitors
(any wine entered with a label is automatically entered)

No Cash Awards Offered
American System of Judging
First, Second, and Third place rosettes offered per class

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 designer of the label.
3. No entry fee. Do not list on entry form.
4. First, Second, and Third Place Rosettes offered per class
5. Traditional Amateur Wine Label-to be judged on size, shape, composition, and general appearance.
6. Novelty Amateur Wine Label-to be judged on originality, humor, composition, and general appearance.

Each label must contain the following information:

Name of Winery or Winemaker
Variety
Vintage

TRADITIONAL LABEL
Perpetual Trophy and Annual Award by
TRAVERSO'S GOURMET FOODS, WINES & SPIRITS, Santa Rosa

NOVELTY LABEL
Annual Award in Memory of Warren Dutton by
GAIL DUTTON, Sebastopol

2009 WINNERS:
Traditional: Mario Carofaniello, Sonoma - Carofaniello
Novelty: Lindsay Austin, Santa Rosa – Kings Hill Cellars Zin