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## DEPARTMENT – AMATEUR WINE

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### AMATEUR WINE

Open to Residents of the State of California

**ENTRIES CLOSE:** Friday, August 19, 5:00 p.m.  
**EXHIBITS RECEIVED:** August 15 to August 19, 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 10, 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 2, 6:00 p.m. to 7:30 p.m. or Monday, October 3, 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. The judging bottles should not have a "cork topper" or foil. Display and label contest bottle can be finished with foil top.
8. Percent residual sugar in the wine must be listed on the entry form.
9. Exhibits that are not picked up within the release time will be discarded.

**Finest Red and Finest White Amateur Wine  
Awards by  
MICHAEL THOMAS, CLOVIS**

#### 2010 WINNERS:

*Finest Red Wine: Tim Danisi, Rohnert Park – 2002 Zinfandel  
Finest White Wine: Gene Sperring, Sonoma – 2009 Albatino*

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### 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)

### OTHER

#### Class

31. Late Harvest Red
32. Late Harvest White
33. Dessert Wine Red
34. Dessert Wine White
35. Homemade Liqueurs

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### 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

#### 2010 WINNERS:

*Traditional: Karen & Steve Ott, Santa Rosa – Red Handed  
Novelty: Frank Martin-Vegue, San Francisco – Secondcrop Cellars*