

COMMERCIAL WINE COMPETITION

OPEN TO RESIDENTS OF CALIFORNIA

Wines MUST be made from produce of The Sierra Foothills AVA (American Viticulture Area) including the following counties: Amador, Calaveras, El Dorado, Mariposa, Nevada or Placer, Tuolumne or Yuba Counties. This must be stated on the commercial label in some recognized form.

Department Head: Jamie Wibbenmeyer
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ENTRIES RECEIVED **ONLINE ONLY**

Fees can be paid online or by check April 2nd through May 10th Monday-Friday 9 am to 4 pm
at the

Amador County Fair Office
18621 Sherwood & School Streets
Plymouth, CA 95669

Judging: Saturday, June 2nd at 9 am

FAIR'S WINE TASTING: Fri, July 27th 7:00 pm - \$35 per person (online only + \$2 processing fee)
not including fair admission

DIVISION 125 - COMMERCIAL WINES

Entry Fee: \$25.00 per Entry
No Cash Awards - Medals Only
Awards if sponsored

BEST OF SHOW

sponsored by Clockspring Vineyards

SIERRA FOOTHILLS WINERY OF THE YEAR

sponsored by

BEST RED WINE

sponsored by Sobon Estate/Shenandoah Vineyards

BEST WHITE WINE

sponsored by Terra d' Oro Winery

BEST DESSERT/SWEET WINE

sponsored by Clockspring Vineyards

BEST ROSE

sponsored by Prospect Cellars

BEST AMADOR CO. RHONE VARIETAL

sponsored by Terra d' Oro Winery

BEST AMADOR CO. RED ZINFANDEL

sponsored by Terra d' Oro Winery

BEST AMADOR COUNTY ITALIAN VARIETAL

sponsored by Vino Noceto

BEST AMADOR COUNTY IBERIAN VARIETAL

sponsored by Cooper Vineyards

ENTRIES SHALL CONFORM TO THE FOLLOWING RULES:

1. Entries become property of the Amador County Fair and will not be returned.
2. **Entries must be received by 4 PM, May 10, 2018.**
3. All classes will be judged single blind. Awards will be based on Danish System of Judging. Double Gold, Gold, Silver, and Bronze Awards will be based totally on the recommendations of the judges judging each class. The judges for each division will recommend a Best of Class Award.
4. All wines will be stored in a temperature-controlled environment prior to the judging.
5. The wine judging is not open to the public. However, **the Fair Wine Tasting held Friday, July 27** is open to all. Entries will feature the **award winning** wines poured by the wineries. Admission will be charged. Pouring at the event is limited to competition entrants.
6. Wines bottled under bond by a California Winery. Each entry consists of **THREE (3)** bottles of wine (**750 ml.**) or **FOUR (4)** bottles (smaller than 750 ml.) One bottle is for display during the, and the remaining bottles are for judging or backup in case of breakage.
7. Any bottles not opened for judging may be used by the Amador County Fair for promotional purposes.

8. The inventory requirement for wine entries has been removed. If possible, please have sufficient quantity of each entry to pour at the Fair's **July 27th** Wine Tasting event.
9. Barrel samples are not allowed. No exceptions.
10. All wines must have TTB approved labels attached for the specific wine entered. No "approval pending" type labels will be allowed.
11. Wine entered in "Blend" categories **must state varietal** on label. All varietals and percentages must be stated on entry form.
12. Wine entered must be available for public purchase from June 1st to August 31st.

Class - WHITE WINES (UP TO & INCLUDING 1.0 RS)

1. Sauvignon Blanc
2. Viognier
3. Other White Rhone Varietals – Marsanne, Roussanne, etc.
4. White Rhone Blends - **2** or more of any Rhone Varietal.
5. Chardonnay
6. Other White Varietals – Albarino, Chenin Blanc, Gewurztraminer, Pinot Gris, Riesling, Semillon, etc.
8. Other White Varietal Blends
9. White Table Wines (Variety **not** stated on the label)

Class - RED WINES

11. Primitivo
12. Zinfandel, Regular - Alc: < 14.6%
13. Zinfandel, Regular - Alc: > 14.5%
14. Sangiovese / Sangiovese / Brunello
15. Barbera
16. Other Red Italian Varietals – Aglianico, Charbono, Dolcetto Freisa, Nebbiolo, Refosco, Teroldego
17. Red Italian Blends - **2** or more of any Italian Varietal
18. Grenache
19. Mourvedre
20. Syrah / Shiraz
21. Petite Sirah / Durif
22. Other Red Rhones – Alicante Bouschet, Carignane, Counoise, ,
23. Red Rhone Blends - **2** or more of any Rhone Varietal
25. Tempranillo
26. Merlot
27. Cabernet Franc
28. Cabernet Sauvignon
29. Red Bordeaux Blends – 2 or more of any Bordeaux Varietal
30. Other Red Varietals - Cinsault, Malbec, Mission, Pinotage, Petite Verdot, Pinot Noir
31. Other Red Varietal Blends
32. Red Table Wines (Variety **not** stated on the label)

Class - ROSE, PINK & BLUSH WINES

37. Varietal Rose – Barbera, Cinsault, Grenache, Malbec Merlot, Nebbiolo, Sangiovese, Syrah, Tempranillo, etc.
38. Other Rose – Blend, Table Wine, White Zinfandel, etc.

Class - SWEET WHITE WINES (ABOVE 1.0-% RS)

45. Varietal and Varietal Blend Sweet Wines
46. White Table Wines (Variety **not** stated on the label)

Class - DESSERT WINES

51. Port (Iberian varietals/blends only)
52. Port Style Wines (non Iberian varietals)
53. Red Dessert
55. White Dessert

Class - NON-GRAPE WINES

60. Apple
61. Berry
62. Other Non-Grape