

Competition Rules & Entry Information

March 14, 2022

White Wines, Red Wines, Non-Grape, and Dessert

ENTRY FEE: \$5 PER WINE

ENTRY DEADLINE: MARCH 9, 2022

Two EASY ways to enter:

ONLINE

https://enofileonline.com/landing.aspx?competitionID=2861

OR EMAIL REQUEST FOR PAPER ENTRY FORM

wine@alamedacountyfair.com

Mail forms to: Wine Competition Alameda County Fair - Exhibits Office 4501 Pleasanton Avenue Pleasanton, CA 94566

QUESTIONS?

Please contact: Patty Cuellar, Wine Coordinator Wine@AlamedaCountyFair.com 925-426-7611

INFO FOR ONLINE ENTRIES:

If entering your wines online, please keep in mind this program is used for commerical wine competitions also. They will require information you may not have. Please use the following examples of what to enter if a field is required:

- Brand/Winery Name Use your name or make up a name you would use if you had a winery.
- Residual Sugar If you are not sure, please put an estimate.
- Retail Price Enter a price you would like to sell your wine for.
- · Alcohol Percentage If you do not know please enter an estimate.



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WINE DELIVERY / DROP OFF OPTIONS:

Alameda County Fairgrounds:

Please deliver 2 bottles of wine along with entry and contact information to:

Alameda County Fair Attn: Amateur Wine Competition 4501 Pleasanton Avenue, Pleasanton, CA 94566

Wine must be received by 5pm March 11, 2022

You may deliver your wine to Building Q on Saturday, March 12th from 9am to Noon

Wine must already be entered at Enofileonline.com or paper entry received at fair by Wednesday March 9, 2022.

Drop Spots Feb 14th - March 4th:

MOREFLAVOR!

2315 VERNA CT SAN LEANDRO CA 94577 10am - 4pm Mon. - Sun. 510-351-3517

OAK BARREL WINECRAFT

1443 SAN PABLE AVE BERKELEY CA 94702 10am - 5pm Mon. - Sat. Closed Sun. 510-849-0400

AMADOR 360

18590 ST HWY 49 STE 1 PLYMOUTH CA 95669 11am - 5pm Mon. - Sun. 10-6 209-245-6600

HOP TECH

6398 DOUGHERTY RD #7 DUBLIN CA 94568 11am - 4pm Mon. - Sun. Closed on Tues. & Wed. 925-875-0246

LODI WINE LABS

710 S Beckman Rd, Suite A Lodi, CA 95240 9am - 5pm Mon. - Fri. Closed Sat & Sun. 209-339-1900



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Competition Rules (All State and Local Rules Apply)

ENTRY FEE: \$5.00 per Wine PAY AND ENTER ONLINE @ ENOFILEONLINE.COM

- 1. LIMITATIONS: a. Competition is open to all California amateur winemakers over 21 years of age on March 11th, 2022. b. An amateur winemaker chooses winemaking as a hobby. The amateur winemaker will not have a degree in enology, work in a winery in a winemaking capacity, and no part of his/her livelihood is derived from commercial wine production. c. Fair management and/or judges may reclassify entries. d. A varietal must consist of 75% of the named grape. A blend is less than 75% of a particular varietal. Please list each varietal and the % of that varietal. When entering online, there is a Category called "Grape Variety" to list this information.
- 2. BOTTLING: a. Wines are to be bottled and labeled in 750 ml or 375 ml bottles. b. Exhibitors must bring/ship/drop TWO bottles of each wine variety entered. Each bottle must have a label affixed to it with exhibitor's name, contact information, variety, division, class, and 'Alameda County Fair Amateur Wine Competition.' The tasted bottle will be disposed of; the other will be displayed during the Fair.
- 3. The Alameda County Fair Association, or its representatives, retains the right to refuse or disqualify any entries that do not meet the specifications of the rules of competition.
- 4. JUDGING: Judges' decision is final. Judging will be closed to the exhibitors. No results will be given by phone.
- 5. DISPLAY: Amateur Wine will be displayed in the Wine Display during the Fair. (pending Covid-19 updates)
- 6. AWARDS
 - a. Each exhibitor is limited to two cash awards per class.
 - b. Results will not be given over the phone.
 - c. Winners will be notified via mail or e-mail.

CASH AWARDS PER CLASS DANISH JUDGING SYSTEM

GO	LD
\$	5

	SILVER	
\$4		



DIVISION 455 - WHITE WINES

CLASS

- 1. Chardonnay
- 2. Pinot Grigio/Gris
- 3. Reisling (list % of residual sugar, if any, on label)
- 4. Gewurztraminer
- 5. Rhone Style White- (Viognier, Marsanne)
- 6. Sauvignon/Fume Blanc
- 7. Semillion
- 8. White Blends (list % of each varietal on label)
- 9. Other White Varietals
- 10. Dry Rosé
- 11. Sweet Rosé (4% residual sugar or more- list %of sugar)

DIVISION 456 - RED WINES

CLASS

- 1. Cabernet Sauvignon
- 2. Petite Sirah
- 3. Zinfandel
- 4. Merlot
- 5. Spanish Reds (Tempranillo, etc.)
- 6. Italian Reds (Sangiovese, Nebbiolo, Barbera, etc.)
- 7. Rhone Style Reds (Mourvedre, Grenache, Cinsault, etc)
- 8. Syrah
- 9. Pinot Noir
- 10. Red Blends- List % of each varietal
- 11. Other Red Varietal- List Varietal on label 5.

DIVISION 457- NON-GRAPE WINES

CLASS

- 1. Berry
- 2. Plum
- 3. Other Fruit *List % of Residual Sugar on label

DIVISION 458 - DESSERT WINES-4% RESIDUAL SUGAR OR HIGHER

CLASS

- 1. Fortified Dessert Wines
- 2 Late Harvest Wines
- 3. All Other Dessert Wines