

COMMERCIAL WINE COMPETITION

OPEN TO RESIDENTS OF CALIFORNIA

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

Department Head: Steve Jones
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ENTER ONLINE ONLY

Online Entries will be available March 27th through April 7th

Here is the link to enter:

<https://amador.fairwire.com/>

Fees to be paid at the time of Entry. No late Entries allowed!!

Entries must be dropped off or shipped to the Amador County Fair Office No Later Than April 14th.

Amador County Fair
18621 Sherwood & School Streets
Plymouth, CA 95669
Office is Open Monday-Friday 9 am to 4 pm

Judging: Saturday, April 22nd at 9 am

FAIR'S WINE TASTING: Fri, July 28th 7:00 pm – check on-line for pricing

DIVISION 125 - COMMERCIAL WINES

Entry Fee: \$30.00 per Entry
No Cash Awards – Digital Medals Only

BEST OF SHOW

Sponsored by Clockspring Vineyards

SIERRA FOOTHILLS WINERY OF THE YEAR

Sponsored by Sobon Family Wines

BEST WHITE WINE

Sponsored by Terra d' Oro Winery

BEST ROSÉ

Sponsored by Cooper Vineyards In Memory of Dick Cooper

BEST AMADOR COUNTY RED ZINFANDEL

Sponsored by Terra d' Oro Winery

BEST AMADOR COUNTY ITALIAN VARIETAL

Sponsored by Vino Noceto

BEST AMADOR COUNTY RHONE VARIETAL

Sponsored by Terra d' Oro Winery

BEST AMADOR COUNTY RED BARBERA VARIETAL

Sponsored by Cooper Vineyards In Memory of Dick Cooper

BEST RED WINE

Sponsored by Sobon Family Wines

BEST DESSERT/SWEET WINE

Sponsored by Clockspring 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 at the Fair by 4 PM, April 14, 2023.**
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 28th** 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 must be bottled under bond by a California Winery. Each entry consists of **THREE (3)** bottles of wine. One bottle is for display during the Fair, and the remaining bottles are for judging or backup.
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 28th** Wine Tasting event.

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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. The Director of the Competition reserves the right to combine or divide classes when the number of entries warrant, and to reassign misclassified wines to the proper class prior to judging.

SIERRA FOOTHILLS WINERY OF THE YEAR

The number and rank of Double Gold, Gold, Silver, Bronze, Best of Show, and Best of Class awards won by the winery's **top 5** wines. Points will be given for each Class Medal as well as Best of Class, Best White Wine, Best Rosé Wine, Best Red Wine, Best Dessert/Sweet Wine, and Best of Show. (Awards given for "Best of Amador County" selections will be excluded as these compete in the "Best of" Category.)

Class - WHITE WINES (UP TO & INCLUDING 1.5% RS, AND WHITE WINES MADE FROM RED GRAPES)

1. Sauvignon Blanc
2. Viognier
3. Vermentino
4. Chardonnay
5. Other White Varietals – Albarino, Chenin Blanc, Gewurztraminer, Pinot Gris, Riesling, Semillon, etc.
6. Other White Varietal Blends & White Table Wines (Varietal not stated on the label)
7. Sparkling Wines

Class - RED WINES (UP TO & INCLUDING 1.5% RS)

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

Class - ROSÉ, PINK & BLUSH WINES (UP TO AND INCLUDING 1.5% RS)

31. Varietal Rosé – Barbera, Cinsault, Grenache, Malbec, Merlot, Nebbiolo, Sangiovese, Syrah, Tempranillo, etc.
32. Other Rosé – Blend, Table Wine, etc.

Class - SWEET WHITE WINES (>1.5 TO 4.5% RS)

33. Varietal, Varietal Blend & White Table Wines (Varietal not stated on the label)

Class - DESSERT WINES (>4.5% RS)

34. Port (Iberian varietals/blends only) & Port Style Wines (non-Iberian Varietals)
35. White or Red Dessert Wines