

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.

Labels with just "CALIFORNIA" on the label will not be accepted.

Department Head: Steve Jones

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ENTER ONLINE ONLY

Online Entries Open March 23rd and Close April 3rd

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 3rd.

Amador County Fair

18621 Sherwood & School Streets

Plymouth, CA 95669

Office is Open Monday-Friday 9 am to 4 pm

Judging: Saturday, April 18th at 9 am

FAIR'S WINE TASTING: Fri, July 31st, 7:00 pm – check on-line for pricing

DIVISION 125 - COMMERCIAL WINES

Entry Fee: \$30.00 per Entry

No Cash Awards – Digital Medals Only

Awards if sponsored

BEST OF SHOW

Sponsored by Clockspring Vineyards

SIERRA FOOTHILLS WINERY OF THE YEAR

Sponsored by OPEN

BEST WHITE WINE

Sponsored by Care Collective Therapy

BEST ROSÉ

Sponsored by The Cooper Girls

BEST AMADOR COUNTY RED ZINFANDEL

Sponsored by KVGC Radio - Jim Guidi

BEST AMADOR COUNTY ITALIAN VARIETAL

Sponsored by Vino Noceto

BEST AMADOR COUNTY RHONE VARIETAL

Sponsored by Barry & Shannon Clark

BEST AMADOR COUNTY RED BARBERA VARIETAL

Sponsored by Cooper Vineyards In Celebration 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 3rd, 2026.**
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 31st, 2026** 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.

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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 31st** 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 any "Blend" class **must have the varietal stated** on label (% not required). If not, they must be entered in the "Table Wine" classes.
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. Iberian White Varietals – Albarino, Arinto, Godello, Treixadura, Verdejo, Verdelho, etc.
5. Rhone White Varietals – Grenache Blanc, Marsanne, Picpoul, Rousanne, etc.
6. Other White Varietals – Chardonnay, Malvasia Blanca, Pinot Gris, Reisling, Semillon, etc.
7. Other White Varietal Blends & White Table Wines (Latter, varietal(s) not stated on the label)
8. Sparkling Wines (including Rosés)

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

9. Zinfandel
10. Primitivo
11. Sangiovese/Brunello
12. Barbera
13. Other Red Italian Varietals – Aglianico, Dolcetto, Montepulcino, Nebbiolo, Teroldego, etc.
14. Red Italian Blends & Super Tuscans – The latter must be at least 33% Sangiovese
15. Grenache
16. Mourvedre
17. Syrah/Shiraz
18. Petite Sirah
19. Tempranillo
20. Cabernet Franc
21. Cabernet Sauvignon
22. Malbec
23. Merlot
24. Alicante Bouschet
25. Other Red Varietals – Carignan, Cinsault, Charbono, Pinot Noir, Petite Verdot, etc.
26. Other Red Blends – Bordeaux, Iberian, Rhone, etc.
27. Red Table Wines (Varietal not stated on the label)

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

28. Varietal Rosé – Barbera, Grenache, Merlot, Sangiovese, Syrah, Tempranillo, etc.
29. Other Rosé – Blend, Table Wine, etc. (Latter, Varietal(s) not stated on the label)

Class - OFF-DRY RED OR WHITE WINES (>1.5 TO 4.5% RS)

30. Off-Dry White or Red Wines

Class - DESSERT WINES (>4.5% RS)

31. Varietal, Varietal Blend & Table Wines (Latter, Varietal(s) not stated on the label)
32. Port (Iberian varietals/blends only) & Port Style Wines (non-Iberian Varietals)