



BEST. SUMMER. EVER.

HOMEMADE WINE COMPETITION

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

For Questions please contact:
Patty Cuellar, Wine Coordinator
Wine@AlamedaCountyFair.com
925-426-7611

Delivery Schedule: March 13-24th, 2017
Deliver to Building "Q"

Please DELIVER or SHIP 2 bottles of wine along with contact information to:

**Alameda County Fair
Homemade Wine Competition
4501 Pleasanton Ave
Pleasanton, CA 94566**

Wine must be received no later than 5pm March 24th, 2017

Enter ONLINE by **MARCH 24TH!**
If you have any questions, please email Wine@alamedacountyfair.com or call 925-426-7611



ALAMEDA COUNTY FAIR

BEST. SUMMER. EVER.

All STATE and LOCAL RULES APPLY

SEE CONTENTS FOR JUDGING STANDARDS

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

Mailed ENTRY FORMS and FEES must be received by FRIDAY, MARCH 24TH, 2017

ONLINE ENTRIES and FEES DUE BY FRIDAY, MARCH 24TH, 2017.

1. DELIVERY:

- a. Entries MAY be SHIPPED OR DELIVERD and must be received by Friday, March 24, 2017 @ 5pm.**

Ship to: Alameda County Fair

Homemade Wine Competition: Exhibits Dept.

4501 Pleasanton Ave

Pleasanton, CA. 94566

- b. Wine MAY ALSO be delivered to the Fairgrounds on Saturday, April 1st from 9am to Noon** at the Palm Pavilion. Enter fairgrounds on Pleasanton Ave. Wine must already be entered online at www.enofileonline.com. **Paper entry form must be received by Friday, March 24th.**

2. LIMITATIONS:

- a.** Competition is open to all California amateur winemakers over **21 years of age on March 24th 2017.**
- 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.

3. BOTTLING:

a. Wines are to be bottled and labeled in 750 ml or 375 ml bottles.

b. Exhibitors must bring/ship **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 **have 'Alameda County Fair Homemade Wine Competition'** The tasted bottle will be disposed of; the other will be displayed during the Fair.

4. 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.

5. JUDGING: Judges' decision is final. Judging will be closed to the exhibitors. No results will be given by phone.

6. DISPLAY: Amateur Wine will be displayed in the Wine Display during the fair.

7. AWARDS:

a. Each exhibitor is limited to two cash awards per class.

b. Results will not be given over the phone or before opening day of the Fair.

c. Winners will be notified via mail or e-mail, whichever is preferred before 2017 Fair opens.

Enter ONLINE by **MARCH 24TH!**

If you have any questions, please email Wine@alamedacountyfair.com or call 925-426-7611



ALAMEDA COUNTY FAIR

BEST. SUMMER. EVER.

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 Rose'
11. Sweet Rose' (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

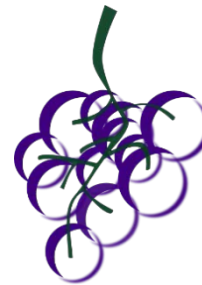
DIVISION 457– NON-GRAPE WINES – Class

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



Cash Awards per Class

Danish Judging System

Gold	Silver	Bronze
\$5	\$4	\$3

Enter ONLINE by **MARCH 24TH**!

If you have any questions, please email Wine@alamedacountyfair.com or call 925-426-7611