

**Hello  
Summer!**

 **ALAMEDA  
COUNTY FAIR**

**JUNE 15 – JULY 8**

## **HOMEMADE WINE COMPETITION**

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

For Questions please contact:

**Patty Cuellar**, Wine Coordinator

[Wine@AlamedaCountyFair.com](mailto:Wine@AlamedaCountyFair.com)

925-426-7611

**ENTRIES OPEN APRIL 13, 2019**

Wine must be entered online at  
Enofileonline.com by April 27<sup>th</sup> 2019.

Paper entry form must be received at  
Alameda County Fair by April 27<sup>th</sup>,  
2019.

[Paper Entry Form Amateur Wine](#)

[Click Here](#)



## Entering @ [www.Enofileonline.com](http://www.Enofileonline.com)

If entering your wines online please keep in mind this program is used for Commerica 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 – Put a price you would like to sell your wine for.
- Alcohol Percentage – If you do not know please put an estimate

If you have any questions email [wine@alamedacountyfair.com](mailto:wine@alamedacountyfair.com) and I can help you complete your entry .

## Wine Delivery/Drop Off Options:

### Alameda County Fair Grounds:

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

**Alameda County Fair**  
**Attn: Amateur/Homemade Wine Competition**  
**4501 Pleasanton Ave**  
**Pleasanton, CA 94566**

Wine must be received by 5pm April 27, 2019

You may deliver your wine to Building Q on Saturday, May 4<sup>th</sup> from 9am to Noon

Wine must already be entered at Enofileonline.com or paper entry received at fair by Friday April 27, 2019

### Drop Spots:

OAK BARREL WINECRAFT	1443 SAN PABLE AVE BERKELEY CA 94702 CLOSED SUN 510-849-0400
LODI WINE LAB	710 S BECKMAN RD SUITE A LODI CA 95240 CLOSED SUN 209-339-1990
HOP TECH	6398 DOUGHERTY RD #7 DUBLIN CA 94568 CLOSED TUES & WED 925-875-0246
AMADOR 360	18590 STATE HIGHWAY 49 SUITE #1 PLYMOUTH CA 95669 209-245-6600



**All STATE and LOCAL RULES APPLY**  
**SEE CONTENTS FOR JUDGING STANDARDS**

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 May 7th 2019**.
- 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/ 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 **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 2018 Fair opens.



**JUNE 15 – JULY 8**

**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 –**

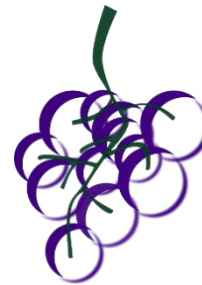
**Class**

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*

<b>Gold</b>	<b>Silver</b>	<b>Bronze</b>
<b>\$5</b>	<b>\$4</b>	<b>\$3</b>