



*Zin Challenge &  
Sauvignon Summit*

**2022 WINE COMPETITION**

## **Competition Rules & Entry Information**

**APRIL 25 & 26, 2022**

### **NO ENTRY FEE**

The following constitutes one entry:

- Six (6) 750ml bottles or equivalent
- Six (6) 375ml bottles or equivalent

### **ENTRY DEADLINE: APRIL 20, 2022**

**Two EASY ways to enter:**

#### **ONLINE**

<https://enofileonline.com/landing.aspx?competitionID=2813>

#### **OR EMAIL REQUEST FOR PAPER ENTRY FORM**

**wine@alamedacountyfair.com**

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

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### **DELIVER WINE BY APRIL 22, 2022**

**Deliver or ship wine bottles to:**  
Commercial Wine Competition  
Alameda County Fair – Exhibits Office  
4501 Pleasanton Avenue, Pleasanton, CA 94566

**If delivering in person, wine entries will only be accepted  
between 10:00 a.m. and 4:00 p.m.**

**Questions (925) 426-7611 OR wine@alamedacountyfair.com**



# Zin Challenge & Sauvignon Summit

2022 WINE COMPETITION

## Competition Rules & Entry Information

APRIL 25 & 26, 2022

### Competition Rules (All State and Local Rules Apply)

- 1) The Sauvignon Summit and Zin Challenge are OPEN to ALL U.S. wineries producing Sauvignon Blanc and/or red Zinfandel. Both special competitions are held in conjunction with the Alameda County Wine Competition at the Alameda County Fair. Rules listed in this brochure are tailored specifically for those wineries that produce red Zinfandels.
- 2) Wines entered must be available for sale at the time of the competition.
- 3) All U.S. produced Sauvignon Blancs and Zinfandels must have their label of commerce attached, and comply with county and state requirements. Only TTB (Tax and Trade Bureau) approved labels will be accepted. Wines delivered not meeting state, local, and department rules become the responsibility of winery to be picked up within two (2) weeks of receipt of entry.
- 4) LIMIT OF ENTRIES: No limit on the number of entries. While each wine may only be entered once, any participant may enter more than one wine in a given class. Examples are wineries that produce several wines of the same varietal type, but with different vineyard designations, vintage, and non-vintage bottling, standard and reserve bottling, etc.
- a) Entries must be listed by class on official entry form and must be complete in every detail. By signing the entry form, entrant certifies that all statements on entry form are true and correct in all aspects. Violations will result in disqualification of all awards.
- 5) The Fair Association reserves the right to refuse any entry, or refuse to display any entry considered not to be in accordance with the rules of entry or in the best interests of the Fair.
- 6) JUDGING: Sauvignon Summit and Zin Challenge offer wineries an opportunity to have their wines judged by panels of three (3) experienced and qualified judges chosen from the wine industry, wine journalism, or wine trade.
  - a) Judges taste wines independently, in flights, using a hedonic approach. The judges will have no knowledge of the identity of the wines, except for vintage and varietal type, where appropriate. Certain wines will be judged according to price.
  - b) The chairman will instruct the judges to pay particular attention to characteristics in a wine that may not be as dominant in concentration and power as other wines in the same class.
  - c) Where there are fewer than three entries in a class, they may be judged in appropriate groups. The Chairman of Commercial Wine Judging will be fully responsible for determining in which class a wine is to be entered. The chairman will instruct the judges to pay particular attention to characteristics and component balance in a wine in order to give those traits as much consideration as those of dominant concentration and power. The wines are separated into classes according to type, degree of residual sugar, and price.
- 7) SCORING SYSTEM: The Sauvignon Summit and Zin Challenges score each wine on its own merits, individually within its classification and flight. The components scored will be as follows: appearance and color, aroma and bouquet, total acid, flavor and body, and overall quality. A judge's scoring and rating are recorded, verified by all panel members and then tallied by computer.
- 8) AWARDS: Awards will be made on a merit basis. The judges are instructed to grant no award when, in their opinion, wines do not meet basic criteria. Within each class, for the Zin Challenge and Sauvignon Summit, the judges may award these medals: Gold, Silver, Bronze. Additionally, a Best of Show Zin and Best of Show Sauvignon Blanc will be selected from the Gold Medal winners.

### SAUVIGNON BLANC DIVISION - 1608

Class:

1. Sauvignon/Fume Blanc - \$18.00 and under
2. Sauvignon/Fume Blanc - \$18.01 to \$28.00
3. Sauvignon/Fume Blanc - \$28.01 and above

### SAUVIGNON BLANC DIVISION - 1609

Class:

1. Sauvignon Blanc Dessert Wines

### ZINFANDEL - DIVISION 1606

Class:

1. Zinfandel - \$18.00 and under
2. Zinfandel - \$18.01 to \$28.00
3. Zinfandel - \$28.01 and above
4. Primitivo

### ZIN DESSERT WINES - DIVISION 1607

Class:

1. Zinfandel Miscellaneous Dessert Wines
2. Zinfandel Fortified Wines