



**California Signature Wine Awards  
Rules & Entry Information  
NO ENTRY FEE**

The following constitutes one entry for both still and sparkling wines:

- **Six (6) 750ml bottles or equivalent**
- **Six (6) sparkling wine**

**ENTRY DEADLINE: APRIL 22, 2026**

Enter Online:

<https://enofileonline.com/CaliforniaSignatureWineAwards>

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**DELIVER WINE BY APRIL 29, 2026**

Deliver or ship wines to:

Alameda County Fair

ATTN: California Signature Wine Awards Commercial Wine Competition

4501 Pleasanton Avenue

Pleasanton, CA 94566

If delivering in person, wine entries will only be accepted

Monday-Friday between 9:00 a.m. and 4:00 p.m.

**Questions: [submissions@CSWAwards.com](mailto:submissions@CSWAwards.com) or (925) 426-7611**

*\*Competition will be held on MAY 12th & 13th, 2026*

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

The **California Signature Wine Competition** is OPEN to ALL U.S. wineries. This new competition unites the long-running Alameda County Fair's Wine Competitions and Livermore Valley's Uncorked! Wine Competition into one premier event.

- 1) Wines entered must be available for sale at the time of the competition.
- 2) All U.S. produced wines 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 the winery to be picked up within two (2) weeks of receipt of entry.
- 3) 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 the official entry form and must be complete in every detail. By signing the entry form, the entrant certifies that all statements on entry form are true and correct in all aspects. Violations will result in disqualification of all awards.
- 4) The above named entities reserve 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 competition.
- 5) JUDGING: Wines will be judged by numerous panels of nineteen (19) experienced and qualified judges chosen from the wine industry, wine journalism, or wine trade, and must hold a WSET level 2 or higher OR be a local journalist from a prominent publication and have participated in a wine competition beforehand.
  - 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.
  - d) Where there are a high amount of entries in a class, then sub categories will be added, so they are 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.

- 6) **SCORING SYSTEM:** Each wine will be scored 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.
- 7) **AWARDS:** Awards will be made on a merit basis. Judges are instructed to grant no award when, in their opinion, wines do not meet basic criteria. Each entry has the potential to receive the following medals: Double Gold, Gold, Silver, and Best of Class. Best Red, Best White, and Best Sparkling will be awarded from the selection of Best of Class winners. At the discretion of the Chairman, categories receiving a sufficient number of qualified entries may be awarded a dedicated Best of Class designation.

## **DIVISIONS 1800 - 1805**

OPEN to ALL commercially bonded wineries in the U.S.

### **SPARKLING WINES - DIVISION 1800**

#### **CLASS**

1. Brut/Natural
2. Blanc de Blancs
3. Blanc de Noir
4. Misc. Sparkling Wines

### **WHITE WINES - DIVISION 1801**

#### **CLASS**

1. Chardonnay
2. Sauvignon Blanc
3. Pinot Gris/Pinot Grigio
4. White Riesling
5. Gewurztraminer
6. Other White Wine Varietals

### **WHITE BLENDS - DIVISION 1802**

#### **CLASS**

1. Rhone Varietals
2. Other White Blend Varietals

### **ROSE WINES - DIVISION 1803**

#### **CLASS**

1. Rose (<9g/L RS)
2. Rose (>9g/L RS)

### **RED WINES - DIVISION 1804**

#### **CLASS**

1. Cabernet Sauvignon
2. Cabernet Franc
3. Merlot
4. Italian - Reds
5. Pinot Noir
6. Petite Sirah
7. Rhone Red Varietals
8. Other Red Varietals
9. All Other Bordeaux Red Varietals  
(excluding CAS and CAF)

### **RED BLENDS - DIVISION 1805**

#### **CLASS**

1. Bordeaux Varietals (no single varietal above 75%)
2. Rhone Varietals
3. Italian Varietals
4. Spanish Varietals
5. Other Red Varietals (no single varietal above 75%,  
no single Bordeaux Varietal totaling above 25%)