



**AMATEUR WINE**  
Open to Residents of the State of California

**ENTRIES CLOSE:** Friday, August 20, 5:00 p.m.

**EXHIBITS RECEIVED:** August 16 to August 20, 5:00 p.m. Bring or ship bottles to the Entry Office, Administration Building, Sonoma County Fairgrounds, 1350 Bennett Valley Rd., Santa Rosa 95404.

**JUDGING:** Saturday, September 11, Showcase Restaurant on the fairgrounds. Results will be displayed with unopened bottle of wine during the Fair. Results will be available when unopened wine is picked up, or mailed to exhibitors who do not pick up their unopened bottle(s).

**RESULTS:** Will be posted on the administration window Wednesday following judging. The webmaster will also receive results by that day, but may take a little more time to post results. Look for "Tastings" on the burgundy colored menu bar, then "wine winners", then "amateur wine winners" at [harvestfair.org](http://harvestfair.org).

**EXHIBITS RELEASED:** Unopened bottle will be available for pickup on Sunday, October 3, 6:00 p.m. to 7:30 p.m. or Monday, October 4, 9 a.m. to 3 p.m., Grace Pavilion (See Rule 8 below)

**LIMIT:** None

**ENTRY FEE:** \$8.00 per entry. Each entry consists of two bottles.

**RULES**

1. An amateur is one who makes wine as a hobby.
2. Danish System of Judging, Gold Silver and Bronze Medals offered per class
3. An amateur is 21 years of age and over who does not have an enology degree, nor works in a winery in any winemaking capacity, and no part of his livelihood is derived from commercial wine production.
4. A written critique of each wine will be available to the exhibitor of the wine.
5. An entry consists of two bottles of your wine.
6. Label: Identify bottle with exhibitor name, class number & wine type prior to delivery.
7. Percent residual sugar must be listed on the entry form for **all** wines except red wines and chardonnay.
8. Exhibits that are not picked up within the release time will be discarded.
9. Amateur Wine info and entry form is also available online.

**Finest Red & Finest White Amateur Wine Awards**  
Sponsored by  
**MICHAEL THOMAS**

2009 Finest White Wine: Gary Alvey & Mike Sinclair, Healdsburg – 2008 Sauvignon Blanc

2009 Finest Red Wine: Pete Fourkas, Calistoga – 2007 Petite Sirah

**FORTIFIED WINES**

1. Angelica, Port, Sherry, etc. (please identify on entry form)

**FRUIT WINES**

2. Apple Wine
3. Berry Wine
4. Citrus Wine
5. Plum Wine
6. Any other fruit wine (please identify on entry form)

**PINK WINES**

7. Blanc de Noirs
8. Generic Rose
9. White Zinfandel
10. Any other rose varietal (please identify on entry form)

**RED WINES**

11. Cabernet Franc
12. Cabernet Sauvignon 2006 & younger
13. Cabernet Sauvignon 2005 & older, including all non-vintage dated
14. Generic red wine (please identify on entry form)
15. Merlot
16. Petite Sirah
17. Pinot Noir
18. Rhone Types (e.g. Carignane, Mataro, Mouvedre, etc.; please identify)

19. Sangiovese

20. Syrah

21. Zinfandel

22. Bordeaux Blends/ Meritage Red

23. Any other red varietal (please identify on entry form)

**SPARKLING WINES**

24. All Sparkling Wines (please identify on entry form)

**WHITE WINES**

25. Chardonnay

26. Generic White wine (please identify on entry form)

27. Gewurztraminer

28. Sauvignon Blanc

29. Meritage White

30. Any other white varietal (please identify on entry form)

**LATE HARVEST**

31. Red

32. White

**DESSERT WINES**

33. Red

34. White

## AMATEUR WINE LABEL CONTEST

Open to Amateur Wine Exhibitors

### RULES

*Any amateur wine entry with a label is automatically considered in the Label Contest. Only those affixed on the bottle entered are eligible.*

*Label recognition will be awarded to the entrant of the wine, not to designer of the label.  
No entry fee. Do not list on entry form.*

*First, Second, and Third Place Rosettes offered per class*

*Traditional Amateur Wine Label-to be judged on size, shape, composition, and general appearance.  
Novelty Amateur Wine Label-to be judged on originality, humor, composition, and general appearance.*

*Each label must contain the following information:*

*Name of Winery or Winemaker*

*Variety*

*Vintage*

#### TRADITIONAL LABEL

**Perpetual Trophy and Annual Award  
by  
TRAVERSO'S GOURMET FOODS &  
LIQUORS, INC, Santa Rosa**

#### NOVELTY LABEL

**Annual Award  
in Memory of Warren Dutton by  
GAIL DUTTON, Sebastopol**

#### 2009 WINNERS

*Traditional: Mario Carofaniello, Sonoma— Carofaniello  
Novelty: Lindsay Austin, Santa Rosa— Kings Hill Cellars Zin*