

ENTRY GUIDELINES

GOAL:

● To produce and promote a forum/competition where wines made by home winemakers, WHO LIVE IN THE STATE OF CALIFORNIA, are judged in a formal, professional manner. This competition is designed to increase the knowledge, skills and abilities of the amateur winemaker.

GENERAL INFORMATION:

● All competition information, application, wine classes and fees are available on-line at www.bigfun.org. Click competitions and scroll down to Beverages.

● This Home Wine Competition is possible because of the California State Fair's partnership with the **Amador Winemakers Association**, Contact: Mike Bellamy, (209) 245-5585 and **Lodi Amateur Vintners Association**, Contact: Aaron Kidder, (209) 969-9296. This competition would not be possible without their cooperation and many wonderful volunteers.

● Additional Information: Any questions can be directed to our Home Wine Director, G.M. "Pooch" Pucilowski, at the California State Fair, P.O. Box 15649, Sacramento, CA 95852 or e-mail gmpooch@pacbell.net or call at (209) 369-2020.

● Revisions: This booklet is mailed in advance and may be subject to revision or change.

● Mailing List and Notification: Although we try to keep mailing lists current, we cannot be held responsible for any individual who is not notified or contacted. Address changes should be mailed to California State Fair, P.O. Box 15649, Sacramento, CA 95852 or e-mail gmpooch@pacbell.net. Please state Home Wine.

2010 CALENDAR:

April 26 First Day for Receiving wines, forms and fees.

May 22 Last Day for Accepting Wines at Remote Locations.

May 29 Last Day for Accepting Wines.

June 16 Competition to be held at Wine & Roses Restaurant, Hotel and Spa in Lodi, CA.

July 14 Opening day of California State Fair. Winning wines will be displayed.

July 29 Award Ceremony held during the State Fair.

August 1 Closing day of California State Fair.

WINE ELIGIBILITY:

● The home wine competition is open to persons 21 years or older. Entries are limited to wines produced by amateur winemakers who are RESIDENTS OF CALIFORNIA. An amateur shall be considered 1) a person who does not work in a professional wine producing capacity (a commercial winery), or 2) a person who is not an owner of a commercial winery. The exception would be persons who own stock in a commercial winery but are not involved in the winemaking process.

AWARDS:

Best of Show White - Rosette & Golden Bear sponsored by **Wine & Roses Hotel, Restaurant and Spa Lodi 209-334-6988**

Best of Show Red - Rosette & Golden Bear

Best of Show Sweet or Dessert - Rosette & Large Wooden Plaque

Best of Class - Wooden Plaque for any varieties that have 20 or more entries. (See note below regarding size of plaques for BOC)

Best of Class – Sangiovese sponsored by **Original Home Brew Outlet**, Sacramento 916-348-6322

Best of Class - Barbera sponsored by the **Department of Viticulture & Enology, California State University Fresno**

Best of Class – Zinfandel sponsored by **Amador County Grape Growers**, Plymouth, www.amadorwinegrapes.com.

Double Gold Rosette (for any wine receiving Gold from all three panel judges)

Gold Rosette

Silver Rosette

Bronze Ribbon

Per the Danish System, multiple awards or no awards may be given for a class at the discretion of the judges.

Awards not presented at the Awards Ceremony will be mailed after the fair closes. Results will be available on the web at www.bigfun.org.

Please note: Those Best of Class (BOC) that are sponsored will be awarded a large wooden plaque. All other BOC will receive a small wooden plaque. If you or your company would like to sponsor a Best of Show or Best of Class Trophy, please contact Home Wine Director, G.M. "Pooch" Pucilowski at gmpooch@pacbell.net or call at (209) 369-2020.

SHIPPING OR HAND-DELIVERY

You may only ship your wines directly to our cellar location:

**California State Fair, Home Wine Competition, c/o Woodbridge Winery
5950 E Woodbridge Rd, Acampo, CA 95220**

You may also hand-deliver your wines to the locations listed in this Handbook. Please note it is illegal and inadvisable to ship wines via the US Postal Service. If you are unable to ship via FedEx, UPS or Airborne Express, you might try visiting your local commercial winery. If your wine is boxed, labeled and ready to go, they may be willing to assist you in shipping your wine to us. Finally, please try one of our great Wine & Beer Making Shops listed below.

These fine retailers have agreed to act as either Drop-Off Locations, or assist in consolidating and shipping your wine, along with other local home winemakers to our staging locations. Those shops without "RUNNERS" will charge for the shipping fee, and will require your wine be boxed, labeled and ready to go. If you discover a wine and beer making retail shop that is not listed below but would like to be on our list of supporting shops — please make sure we get their names, location and phone. We would be more than pleased to list them next year.

ENTRY RULES:

- All entry forms, fees and wine must be received between April 26 and May 29. Any wine arrivals prior to April 26 or after May 29 will not be accepted and only the entry fee will be returned.
- May 22 is the last day if you choose to deliver wines to the remote locations at the Beer and Wine Making Shops listed below.
- May 29 is the last day for accepting wines at the cellar location listed above.
- Entry forms, fees, wine labels (attached to the bottles) and wine must be received together.
- Two 750 ml bottles (or equivalent) are required for each wine you enter. All wines become the property of the California State Fair and none will be returned. Entry fees are:

1 or 2 wines	\$13.00 per wine
3 wines	\$12.00 per wine
4 wines	\$11.00 per wine
5 wines	\$10.00 per wine
6 wines	\$9.00 per wine
7 wines or more	\$8.00 per wine

Example: If you enter 5 wines, your cost would be 5 x \$10 = \$50.00 and you would need to ship 2 bottles of each wine or 10 bottles of wine total.
- Make checks payable to "California State Fair" and attach it to the entry Form.
- Each bottle requires our special label, which is in a pdf format and would be printable on Avery label 5264 or 5164 (6 labels to a page, 3 1/3" x 4"). You do not have to use these Avery labels. You may print these labels on any paper and TAPE them on your bottles. Please check our web site (www.bigfun.org) for these bottle labels. Finally, entry forms and bottle labels have been sent to the Beer and Wine Making Shops listed below.
- Each entry must be listed on an entry form. Please use the forms provided in this booklet or on our web site. Photocopy additional forms if needed. Do not attach the entry form to the bottle.
- If wine(s) are made by two or more Home Winemakers, awards will only be given to the first name listed on the Entry Form. Please, no exceptions.
- You must sign the entry form.
- If entering several wines of the same year and varietal designate; then a different lot number for each wine needs to be added (i.e. 2004 Zinfandel Lot A, 2004 Zinfandel Lot B, etc.).
- To confirm the delivery of an entry, include a stamped, self-addressed envelope or postcard.
- Please remove foil or plastic capsules from bottles before submitting them for entry. Do not use wax sealants.
- If multiple boxes are shipped, please include a copy of your entry form in each box and mark the total number of boxes shipped on each form. Also mark the total number of boxes shipped on the outside of each box using a felt pen (i.e. 1 of 3, 2 of 3, 3 of 3).
- Due to space restrictions, not all of the winning wines can be exhibited at the California State Fair, July 14-August 1, 2010. The order of priority for display is as follows: Best of Show, Best of Class, Double Gold, Gold and Silver. We will strive to place as many wines as possible on display.
- Judging is conducted in closed session on June 16, 2010.
- The California State Fair and its contractor reserve the right to change terms and conditions at any time. While great care is exercised in the handling and storage of entries, The California State Fair, its contractor and volunteers are not responsible for the safety of entries, including but not limited to handling, transportation, storage, shipment, fire, vandalism and acts of God.

HAND-DELIVERY TO REMOTE LOCATIONS

Please note: Closing dates for sending wines through these venues is May 22. You must have all your paperwork filled out, special labels on all bottles and checks payable to the California State Fair for the correct amount. Locations that have "RUNNERS" will pick up and deliver to our cellar location. Locations that do NOT have "RUNNERS" will require wines be packaged, ready for shipment, and shipping charges will apply. Please make their job as easy as possible.

LOCATIONS WITH RUNNERS DENOTED WITH (*)

***Aaron Kidder**
arrangements to drop off wine at this location must be made prior to delivery
17286 Hillside Dr
Lodi, CA 95240
209-727-0761
aaronkidder@gmail.com

***Mike Bellamy**
arrangements to drop off wine at this location must be made prior to delivery
20251 Vineyard Ln
Fiddletown, CA 95629
209-245-5585
mikenpeg@volcano.net

***Tom Ramme**
arrangements to drop off wine at this location must be made prior to delivery
44128 Lakeview Dr
El Macero, CA 95618
916-416-0652
tomramme@sbcglobal.net

***Barley & Wine**
Wayne Baker
1125 Lone Palm Avenue, Unit C
Modesto, CA 95351-1569
209-523-2739

***Beer & Wine Makers of America**
Richard Mansfield
755 East Brokaw Road
San Jose, CA 95112-1013
BeerRich@yahoo.com
408-441-0880 408-288-6647

***Beer, Beer & More Beer**
John Pilee
975-D Detroit Ave
Concord, CA 95018-2526
925-671-4958 800-600-0033
info@morebeer.com
www.morebeer.com

Beer, Beer & More Beer
Rob Arbargy
1506 Columbia Ave # 12
Riverside, CA 92507-2060
951-779-9971 800-622-7393
info@morebeer.com
www.morebeer.com

Beer, Beer & More Beer
Sean Cole
991 N San Antonio Rd
Los Altos, CA 94022
650-949-2739
seanc@moreflavor.com
www.morebeer.com

***Beverage People, The**
Bob Peak
840 Piner Rd # 14
Santa Rosa, CA 95403-2023
707-544-2520 800-544-1867
bobb@sonic.net
www.thebeveragepeople.com

***BrewMaster Inc.**
Tom or Chris
2315 Verna Court
San Leandro, CA 94577-4205
510-351-8920
brewmaster@brewmasterinc.com

***The Folsom Brewmeister**
Erik Schmid
802-A Reading St
Folsom, CA 95630
916-985-7299
erik@folsombrewmeister.com
www.folsombrewmeister.com

***Napa Fermentation Supplies**
Colleen
575 Third St., Building A
Napa, CA 94559
707-255-6372
wineyes@aol.com
www.napafermentation.com

***Oak Barrel Winecraft**
Bernie / Homer
1443 San Pablo Ave
Berkeley, CA 94702-1045
info@oakbarrel.com
510-849-0400

***Original Home Brew Outlet**
JJ Jackson
5528 Auburn Blvd # 1
Sacramento, CA 95841-2954
916-348-6322
jjaxon@cwnet.com

***Sierra Moonshine Home Brew**
Virginia Andraesen
12535 Loma Rica Drive # 3
Grass Valley, CA 95841-2954
530-274-9227
sierramoonshine@sbcglobal.net
www.sierramoonshine.com

Vintner's Vault
Ryan Horn
3230 Rivers Ave #10
Paso Robles, CA 93446
805-226-8110
ryan@thevintnervault.com
www.thevintnervault.com

JUDGING INTEGRITY:

● It is important to the California State Fair to bring the highest integrity and professionalism to this competition. This Home Winemaking Competition is headed by Chief Judge, G.M. "Pooch" Pucilowski, who has successfully managed the California State Fair Commercial Wine Competition for the past 26 years. The commercial competition has nearly 3,000 wines from every appellation of California and is considered one of the most respected in North America. Pooch intends to do the same for California Home Winemakers by giving them a competition they can be proud of winning. One of his first steps will be to choose judges from the ranks of the Commercial Wine Competition.

● However, it should be noted, there is a difference between the two competitions. In the commercial competition, judges evaluate wines and give their scores. In the Home Winemaking Competition, Pooch wants to take it one step further. He wants each judge to comment in writing on each wine he or she taste — giving the good and/or bad points of each wine and to recommend technical advice. If the wine receives a Bronze Medal from the judges, the job of each judge on the panel is to advise the home winemaker on how to make a Silver Medal winning wine next year. Obviously, some judges are better than others at doing this, so to insure correct evaluations, there will be a selected group called the Technology Advisory Panel. This panel of six professional Technology Advisors will roam the tasting/judging room commenting, assisting and educating the core judges on wines that may need further technical assistance and advice. This panel will also evaluate wines that are sent from the other judging panels to give further technical advice to the Home Winemaker. This vital feedback will serve to educate and thereby improve the skills of the amateur winemaker and the quality of their wines.

● All home winemakers will be sent the judge's tasting notes from all 3 judges sitting on that panel as well as the score that each judge gave the wine. In addition, if one or more of the Judges from the Technology Advisory Panel have tasted a certain wine, their written critiques will also be sent to the home winemaker. We will strive to give each home winemaker's wine a through examination and evaluation by as many judges as possible.

2010 TECHNOLOGY ADVISORS:

Darrel Corti Grocer and Wine Merchant, Corti Bros. Stores
Richard Peterson, PhD Viticulture and Enology Consultant
Scott Harvey Owner/Winemaker, Scott Harvey Wines
Ed Moody Director of Winemaking, Bronco Wine Company
Kenneth Fugelsang Winemaker, Professor of Enology, CSU Fresno
Brad Alderson Past GM/
Winemaker, Woodbridge, Robert Mondavi Winery

WINE CLASSES:

1. The class names are the same as the wine name on the label.
2. A varietal wine or fruit must consist of a minimum of 75% of that grape or fruit.
3. A varietal blend must state the name of the grapes or fruits being used.
4. A generic blend does not need to state the grapes or fruits used.
5. An appellation requires that a minimum of 95% of the grapes or fruit used must come from that stated location.
6. A vintage date requires that a minimum of 95% of the grapes or fruit used must come from that stated year.
7. Please state the residual sugar of all wines. If not known, state dry or sweet.
8. The Chief Judge reserves the right to combine classes when the number of entries so warrants, or to divide classes if the range of sweetness or other factors present so warrants. Best of Class Awards will be given to any class that has 20 or more entries.

Dry Whites Wines (up to 0.5% residual sugar (rs) or wines that do not have a perceived sweetness):

Classes:

- 100 Chardonnay
- 110 Sauvignon Blanc
- 125 Viognier
- 130 Chenin Blanc (Dry)
- 150 Reisling (Dry)
- 160 Other Dry White Varietals
- 170 Bordeaux Varietal Blends; Two or more of the following varieties: Semillon, Sauvignon Blanc, Sauvignon Vert or Muscadelle.
- 172 Rhone Varietal Blends; Two or more of the following varieties: Viognier, Marsanne, Roussanne, Clairette, Bourboulene, Piquepoul Blanc, Ugni Blanc or other Rhone varieties.
- 174 Other Dry White Varietal Blends.
- 180 Dry White Generic, (grapes need not be stated).

Dry Red Table Wines (up to 0.5% residual sugar or wines that do not have a perceived sweetness):

- 210 Pinot Noir
- 215 Zinfandel
- 220 Merlot
- 222 Cabernet Franc
- 224 Cabernet Sauvignon
- 230 Sangiovese
- 236 Tempranillo
- 238 Barbera
- 240 Petite Sirah / Durif
- 242 Syrah/Shiraz
- 250 Other Dry Red Varietals

- 260 Bordeaux Varietal Blends; Two or more of the following varieties: Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, Petit Verdot, or other Bordeaux varieties.
- 262 Rhone Varietal Blends; Two or more of the following varieties: Grenache, Syrah, Petite Sirah, Mourvedre, Cinsault, Carignane, Piquepoul Noir, Counoise, Vaccaresse, Bourboulenc, Terret Noir, Muscardin, Clairette or other Rhone varieties.
- 266 Other Specialty Red Varietal Blends.
- 280 Dry Red Generic. (grapes need not be stated).

Sweet Red Wines

- 285 All types and varieties over 0.6% residual sugar and/or wines that do have a perceived sweetness

Rosé, Pink, and Blush Wines (Dry)

- 300 Varietal Rosé (please state grape variety)
- 305 Rosé blends (please state grape varieties)
- 310 Generic Rosé (grapes need not be stated)

Sparkling Wines

- 400 Varietal Sparkling (please state grape or fruit variety)
- 405 Sparkling blends (please state grape or fruit varieties)
- 410 Generic Sparkling (grapes or fruit need not be stated)

Dessert Wines

- 500 Port Wine
- 510 Sherry Wine
- 520 Other fortified wines

Sweet White Wines (above 0.6% residual sugar (rs) and/or wines that do have a perceived sweetness)

- 610 Chenin Blanc (Sweet)
- 620 White (Johannisberg) Riesling (Sweet)
- 660 Muscats
- 672 Other white varietals
- 680 White Generic
- 690 Varietal Rose (Sweet)

Fruit, Berry, Vegetable, Mead Wines (please state type)

- 720 Berry Wines
- 721 Seed Fruit Wines
- 722 Stone Fruit Wines
- 723 Other Fruit Wine & Blends
- 740 Vegetable Wine
- 745 Mead Wines

Unique Wines

- 840 Anything not covered in above classes.

California State Fair Home Wine Label Competition

The California State Fair, Amador Winemakers Association and the Lodi Amateur Vintners Association wish to recognize the "Home Wine Label" as an art form, as an expression of pride on the part of the home winemaker, and as a statement of the fun associated with the art of home winemaking. This competition is optional, whether or not you enter wine in the Home Winemaking Competition. The winning labels will be displayed during the California State Fair. In addition, if you are a winner and would like your label(s) displayed on the California State Fair's web site (www.bigfun.org), please supply us with a dvd containing a file in any common graphic format such as gif, jpeg, bmp, pcx, png, Paint Shop Pro or PowerPoint programs for Windows file format. You may also email your winning label to entryoffice@calexpo.com.

WINE LABEL RULES

This competition is open to any home winemaker residing in California. Labels must have been designed, produced and printed in California. The competition is for labels that are original compositions. Modified existing designs or modified "Clip Art" is acceptable and not considered a violation of copyright laws. Pre-printed or commercially existing labels may not be entered.

ENTRY REQUIREMENTS

Please submit 2 labels per entry. One label will be mounted on an empty bottle of your choice (the size, shape and color of the bottle that would best match the label and the effect you are trying to make with your label design). The other label would be mounted on a 8-1/2" x 11" flat matte board with 1/2 to 1 inch borders around the labels if there is a front and back label design. An entry form label * (available on our web page) would be attached to the back of the matted label and the bottle. There is one exception for submitting 2 labels and that would be bottles that are etched, sandblasted, silk screened or hand painted bottles in which the matted presentation is not necessary.

* Each entry requires our special label, which is in a pdf format and would be printable on Avery label 5264 or 5164 (6 labels to a page, 3 1/3" x 4"). You do not have to use these Avery labels. You may print these labels on any paper and tape them on your matte or bottle. Please check our web site (www.bigfun.org) for these entry labels.

Entry fee is \$9.00 per entry (two labels per entry). You may use the Postal Service (USPS) to mail the matted label with entry form, entry fee, and display bottle. **Do not deliver** to our Wine & Beer Making Shops. They are not authorized to accept your labels. You must send them directly to us.

Make checks payable to "California State Fair."



HOW TO CONTACT US

California State Fair - Home Wine Competition
P.O. Box 15649
Sacramento, CA 95852
Phone: (916) 263-____ Fax: (916) 263-7914
G.M. "Pooch" Pucilowski, (209) 369-2020 or
gmpooch@pacbell.net
entryoffice@calexpo.com - www.bigfun.org

ENTRY DEADLINE:

May 29, 2010

OPEN TO:

California Home Winemakers

You may ship or hand-deliver your labels directly to:

**California State Fair
Home Wine Label Competition
Aaron Kidder
17266 Hillside Dr
Lodi, CA 95240**

Submit a completed entry label form for each label submitted. Attach special label to the back of the matted presentation and the back of your empty bottle. If you are also entering wine, **DO NOT** put your entry in the wine container that you are shipping to the home wine competition!

2010 CALENDAR:

- April 26 First Day for Receiving labels, forms and fees.
- May 29 Last Day for Accepting labels.
- June 16 Competition to be held at Wine & Roses Restaurant, Hotel and Spa in Lodi, CA.
- July 14 Opening day of California State Fair. Winning labels will be displayed near the SaveMart Wine Garden.
- July 29 Award Ceremony held during the State Fair.
- August 1 Closing day of California State Fair.

CATEGORIES AND THEMES

1. Colors — bright, exciting, eye catching, brilliant, vivid.
2. Animals or Birds.
3. Flowers, plants, trees or grapes.
4. Bottles that are etched, silk screened, sandblasted or hand painted.
5. Scenic — landscape, picture, representation, sketch, painting.
6. Artistic — clever, graceful, stylish, superb.
7. Humor — funny, whimsical, amusing, comical.

The California State Fair reserves the right to reproduce any label in their exhibition catalog, publications, journals or any other publicity materials. Proper credit will be given to the designer of the label. Submission of an entry to this competition implies acceptance of all conditions herein stated. All entries become the property of the California State Fair and will not be returned. There is no limit to the number of labels entered per home winemaker. Both wine and vinegar labels are acceptable. All other rules of the California State Fair shall apply, published, or not.