



CALIFORNIA COMMERCIAL WINE
COMPETITION HANDBOOK

Commercial Wine

2016 Competition Handbook

Invitation to Showcase the Best of California!

Thank you for your interest in the 2016 California State Fair Competitive Exhibits Program. As a showcase of the Best of California, the California State Fair has hosted competitions for more than 160 years. Our Competitive Exhibits Program is designed to promote achievement and inspire Californians across the Golden State.

From our beginning in 1854, the State Fair was the place to show the latest progress in technology, agriculture, home crafts, arts, education, entertainment, talent, etc. The State's rich tradition of celebrating the best will continue again this summer at your State Fair.

More than 800,000 visitors are expected to visit the State Fair over 17 days. Many of which, come primarily to see the various exhibits that will be on display. Your work is an integral part of our celebration and we look forward to showcasing your talent at the State Fair from July 8-24, 2016.

Sincerely,



Governor Edmund G. Brown Jr.

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The State Fair

The California State Fair has always been an awe inspiring showcase of the state's finest and ever since the first fair in 1854, California has upheld this tradition. People come from all over to witness the competition and innovation that our exhibitors produce. In addition to canning, baking and livestock, we add new and exciting programs to continue the tradition of showcasing California's very best!



Program Calendar

March 14	Online Entries Open
May 4	Online Entries Close
April 18 - May 4	Wine accepted in our temperature controlled warehouse. Warehouse hours: 9 am - 4 pm Monday-Friday
June 1-3	Wine Competition Judging Dates
June 23	Best of California Awards Presentation

Wine Assistant

Marilyn Langhorst

916/263-3159

E-mail: wine@calexpo.com

New for 2016 & 2017

1. Best of California tasting will be held at the State Fair Gala reception on June 23, 2016.
2. New Classes: Grenache, Albariño

Our 2017 Competition will be moving to March 29-31, 2017. Please mark your calendar.

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Why Compete?

Wine Judges are selected from respected wine makers, wine merchants, writers, promoters, and educators. The California State Fair recognizes the top award-winning wines at an annual, high profile press event on the steps of the State Capitol, honoring the Best of Show wine, beer, cheese and olive oil. Selected wine winners are invited to establish relationships and brand familiarity at the exclusive Best of California tasting event at Cal Expo, where wine producers mingle with media, buyers and the general public held June 23rd at 5:30 on the grounds of Cal Expo.

Competition Overview

The California State Fair Commercial Wine Competition has been an integral part of California's wine industry for decades. Goals include providing guidance to the state's consumers, offering benchmarks for California's wineries and vineyards, and encouraging and stimulating the continuing growth and improvement in the state's wine industry at every level.

One of the competition's most important points is its emphasis on place. Wines are categorized by where the grapes are grown, not the site of the winery. The competition places a special emphasis on single vineyard wines.

It is the only competition to partition California into 11 historical wine regions and to recognize the best wines of each. It is also the only competition to designate best varietals and styles in California.

In addition, the California State Fair selects and recognizes:

- Best of Show Red Wine
- Best of Show White Wine
- Best of Show Sparkling Wine
- Best of Show Pink Wine
- Best of Show Dessert Wine
- Best Value Wine
- Golden State Winery of the Year

The State Fair Commercial Wine Competition holds a unique and important place in California's wine industry and in its culture. Its significance comes from size, its esteemed panels of judges, reach and impact across the state and the country, and the demonstration by its judges through decades of a top standard of professionalism, excellence and fairness. It is here that the industry, educators, journalists, and wine lovers in California and around the world can find a true assessment of the high quality of California wine.

Additional Information

1. This handbook is produced in advance and is subject to any action that may cause revision or curtailment of classes, divisions, sections, awards, premiums or regulations as listed.
2. Mailing list and Notification: Although we try to keep mailing lists current, we cannot be held responsible for any winery that is not notified or contacted. Our deadline for accepting entries is May 4, 2016. Exceptions will be granted at the sole discretion of the California State Fair under the conditions of General Rule 15 and will require a late fee.

Awards

Award Seals

The California State Fair will make official award seals available for purchase for any award-winning wines and may be affixed only to bottles of State Fair award-winning wines. Only official Fair award seals are authorized to designate California State Fair award-winning wines.

Awards Offered in Each Class

The Chief Judge shall oversee the awards selection process at all levels. Specific categories and criteria are subject to change at the sole discretion of the Chief Judge.

- Double Gold Award
- Gold Award
- Silver Award
- Bronze Award

These awards will be given to winners within each varietal or style. The Double Gold award is reserved for wines receiving a unanimous vote for Gold by a panel of judges.

In addition, wines will be given the following numeric scores in the following ranges:

- Double Gold 98-99 points
- Gold 94-97 points
- Silver 88-93 points
- Bronze 85-87 points

Best of Show

A Best of Show Red, White, Pink and Sparkling Wine will be chosen. Best of Show is the highest award the State Fair Commercial Wine Competition gives. The acclamation method will be used to determine the Best of Show wines. No matter how many wines are in a round, each judge may vote for as many or as few wines as he or she wants. The winning wine is the entry receiving the most votes

Golden State Winery of the Year

The Golden State Winery of the Year Award is given to the winery that demonstrates consistent excellence based on the number, quality and percentage of award winning wines. At least 10 wines must be entered by a winery to be eligible for this award, which will be based on a combination of these calculations.

Part 1: The number and rank of Double Gold, Gold, Silver, Bronze, Best of Class of Region, Best of California, Best of Region and Best of Show awards won by the winery's top 10 scoring wines.

Part 2: The percentage of entered wines by a winery that win awards.

For the purposes of this award, a winery is defined as a single wine brand or a label consumers generally recognize as a single producer. Any requests for clarification of this classification will be addressed by the Chief Judge and the Competition Coordinator.

Best of Region

Judges will be divided into panels, each tasting the qualified wines from one of the 11 regions. Judges will vote to choose a Best of Region White Wine and Best of Region Red Wine. Judges will not know which region they are judging.

Best of California

All qualified varietals and styles will compete for the Best of California awards. These categories

are subject to change each year based on the sole discretion of the Chief Judge, who will consider, among other factors, the number of wines entered in each class. Generally, a class must have a minimum of 25 entries. The following classes may be tasted in 2016 for this special award:

- Barbera
- Cabernet Franc
- Cabernet Sauvignon
- Chardonnay
- Gewurztraminer (all styles)
- Fortified Wines
- Merlot
- Muscats
- Other Sweet Red Wines
- Other Sweet White Wines
- Petite Sirah
- Pinot Gris/Pinot Grigio
- Pinot Noir
- Red Bordeaux Varietal Blend/Meritage
- Red Generics
- Red Rhone Varietal Blend
- Riesling (all styles)
- Sangiovese
- Sauvignon Blanc
- Syrah
- Tempranillo
- Varietal Blush (including White Zinfandel)
- Viognier
- White Rhone Varietal Blend
- Zinfandel

Best of Class of Region

After all medals and corresponding scores have been given, the computer will locate the highest scoring varietal or style from each of the 11 regions. This high score will earn a wine the Best of Class of Region. This is the highest scoring varietal from this region or appellation.

This award will only be given when a class in a region has a minimum of 20 entries. However, the Chief Judge has the discretion to issue a Best of Class of Region award for an exceptionally high scoring wine even when there are fewer entries.

To be named a Best of Class of Region, a wine must have earned at least a Silver medal from its judging panel. If no wines in a varietal or style in a region earns a Silver medal, no award will be given for that class.

At the discretion of the Chief Judge, Best of Class of Region may be given in the following classes:

- Chardonnay
- Chenin Blanc
- Gewurztraminer
- Other Dry White Varietal
- Other White Varietal Blends
- Pinot Blanc
- Pinot Gris/Pinot Grigio
- Riesling
- Roussanne
- Sauvignon Blanc
- Semillon
- Viognier
- White Bordeaux Varietal Blend
- White Generic
- White Rhone Varietal Blends
- Rosé
- White Zinfandel
- Sparkling Wine
- Fortified Wines
- Muscat
- Other Sweet White Wine
- Other Sweet Red Wine
- Barbera
- Cabernet Franc
- Cabernet Sauvignon
- Carignane
- Dry Red Generic
- Italian Varietal Blends

- Malbec
- Merlot
- Mourvedre/Mataro
- Other Dry Red Varietal
- Other Dry Red Varietal Blends
- Petite Sirah
- Pinot Noir
- Primitivo
- Red Bordeaux Varietal Blend
- Red Rhone Varietal Blends
- Sangiovese
- Syrah
- Tempranillo
- Zinfandel

Best Value Wine

The Best Value Wine Award is given to the wine that wins the highest award for the most value priced wine in relation to other wines priced in that category. Example: A \$10 Meritage winning a Double Gold and Best of California award, having been judged against all other Bordeaux Blends ranging as high as \$75 and averaging over \$40, would receive the Best Value Wine Award.

Awards To Be Presented

If a wine wins multiple awards, it will only receive the physical trophy, plaque or medal, etc. for the highest award, although the wine will be entitled to recognition for all honors it receives.

- Best of Show Red - Rosette and Large Golden Bear Trophy
- Best of Show White - Rosette and Large Golden Bear Trophy
- Best Sparkling Wine - Plaque
- Best Pink Wine - Plaque
- Best Dessert Wine - Plaque
- Golden State Winery of the Year Award - Large Golden Bear Trophy
- Best Micro Winery Red - Plaque
- Best Micro Winery White - Plaque
- Best Micro Winery Other - Plaque
- Best Value Wine - Plaque
- Best of Region - Plaque
- Best of California - Plaque
- Best of Class of Region - Medal
- Double Gold, Gold, and Silver - Rosette
- Bronze - Small Rosette

How to Enter

1. Online Entry at www.enfileonline.com
2. Log in to your account or select "Register" to set up a new account.
3. Register your wines.
4. Send a current wine label for each entry, or download it online.
5. Ship or deliver your entry with a copy of your online receipt or with payment and entry form. See Delivery and Shipping Requirements. (page 8)

If you have any questions, please contact:

California State Fair
Commercial Wine Competition:
P. O. Box 15649
Sacramento, California 95852
(916) 263-3159
wine@calexpo.com

Rules & Requirements

Our goal is to make registration easier and faster for everyone and we encourage all entrants to use the online option. Entry and details at **CAStateFair.org**

Eligibility Requirements

1. Any grape or fruit product grown in California on a bonded wine premises is eligible for entry. Types of products include: wine, brandy, port, sherry, low alcohol wine, de-alcoholized wine or vermouth. Products made in other states are eligible if 75 percent of the product is from grapes or fruit grown in California.
2. An official entry shall consist of one of the following:
 - a. Six 750 ml bottles
 - b. Six 1L bottles, carafes or boxes
 - c. Six 1.5L bottles
 - d. Nine 375 ml or 500 ml bottles
 - e. Three 3L boxes
 - f. One 5L box
 - g. For categories 195, 295, 695, 701-705, and 901-941, please send three 750 ml bottles or four 375 ml bottles

3. If the wine has not been produced by the entering winery, the entrant must have performed at least two of the following:
 - a. grow the grapes
 - b. crush the grapes
 - c. fermentation
 - d. blending
 - e. cellar treatment
 - f. cellar aging
 - g. bottling

This is to allow the inclusion of negotiant wines, or wines bottled to the account of the grape grower.

Minimum Quantity Requirements

1. The wine entered must be part of a single lot of at least 300 gallons of identical finished wine (approximately 125 9L cases). The only exceptions are classes 195, 295, and 695.
2. A minimum quantity of 240 gallons (approximately 100 9L cases) must be available for sale to the public either at the winery or through normal licensed wholesale/retail distribution channels through the closing day of the California State Fair, July 24, 2016. The only exceptions are classes 195, 295, and 695.
3. All entering wineries must reserve a minimum of 10 cases of each Gold medal winning wine for the State Fair's representative from Save Mart Stores for use at the 2016 Save Mart Supermarkets Wine Country. The winery must sell the wine to this designated party at a normal wholesale price. The only exceptions are classes 195, 295, 695, and 701, 702, 703, 704, and 705.

Wine Delivery Time Frame

The first day wines will be accepted in the cellar is Monday, April 18, 2016. Entries close on Wednesday, May 4, 2016 at 4:00 p.m.

Entry Fee

Entry fee is \$65.00 per wine and must accompany every entry. Entry fees are not refundable. Pay online or make check payable to: California State Fair. (A penalty of \$25.00 will be assessed if a check is refused by the bank).

2017 competition will be moving to March 29-31, 2017.

CAStateFair.org

Entry Limitations

1. There is no limit on the number of regions, categories, or classes a winery may enter.
2. No entrant will be permitted to enter more than three wines of the same varietal in a single class within a single region (i.e. a maximum of three merlots, three chardonnays, etc. per region), unless the wine is vineyard designated. There is no limit on an entrant on the number of single vineyard wines within a class or region.
3. No wine may be entered more than once by an entrant even if it is marketed under different labels.

Wine Label

A wine label for each entry must accompany each entry. Download bottle label at www.enofileonline.com. A photocopy is acceptable.

Entry Form

The online entry form must be complete in every detail, including retail price per bottle, exact percentage of residual sugar, alcohol and acidity levels, release date (month and year), gallons produced, vintage date, the region and class code, vineyard designation (if any), estate bottled (if applicable), county of winery location, and an official signature.

The California State Fair is not responsible for errors on entry forms or misinformation supplied by winery personnel or their designated representatives. Although we take every precaution to locate mistakes, we cannot be responsible for correcting errors. An incomplete entry form may be disqualified and the entry fee forfeited at the sole discretion of the California State Fair.

The State Fair may withhold awards for entries that are ineligible or have been disqualified, and may recover awards that have been made for ineligible or disqualified entries that are disclosed during post-audits of Fair records. A wine may be disqualified for any errors on the entry form, including being tasted in the wrong region, varietal category, minimum amounts available for sale etc.

Entrants may request reconsideration and should inform Fair management immediately, in writing, giving their name, address, complete description of the entry and the reason for requesting reconsideration. Requests will not be considered later than ninety (90) days after the entrant received notice of the disqualification. Reconsideration of a disqualification may be granted at the sole discretion of the State Fair.

Wines Remaining After Judging

Wineries or their representative may pick up any wines not receiving an award on Sunday, June 12, 2016. Wineries must notify the Wine Competition Coordinator in writing no later than Friday, May 13, 2016 of their intention to do so.

Advertising

The California State Fair reserves the right to revoke an award or disqualify an entrant from this and future competitions for any misleading advertising or information connected to the State Fair Wine Competition or for violating any of the following rules:

1. No representation will be made that is misleading or deceptive to the trade or the consuming public.
2. No misleading advertising or labeling will be allowed with any connection to any State Fair Wine Competition award.
3. No representation will be made that states, implies, or permits the inference that a wine is identical to an award winner unless this is actually the case.
4. If a wine is a counterpart of an award-winning wine, any reference or allusion to awards will clearly avoid creating any impression that the wine so labeled and advertised is an award winner or a counterpart thereof.
5. No entrant or representative may disparage awards of other wines to the trade or public.

Enforcement of Rules

The entry requirements, as printed herein, will be strictly enforced. Any entries found not to comply with the entry requirements will be rejected. Any entry form found to contain untrue information

may result in the winery being disqualified from all awards and may also bar the winery from entering the State Fair Commercial Wine Competition in future years.

By submitting your wines online through www.enofileonline.com, an entrant certifies and promises that the information is accurate and that the entries meet all of the eligibility provisions, requirements and limitations. It also certifies that the entrant agrees to abide by all rules and regulations of the State Fair Wine Competition.

The State Fair may, at its option, require that any wine receiving an award be certified by a qualified representative of the State Fair Wine Advisory Task Force who shall satisfy himself or herself that all entry requirements have been met, including the minimum amounts available for sale to the public. The State Fair will check and verify the accuracy and validity of each entry. This information will be verified by authorized state representatives through selective on-site inspections on a random basis, or if there is any cause for concern by the state, by the Chief Judge, or by a California State Fair Wine Advisory Task Force member.

The State Fair may, at its option, require that any wine winning Best of Show or other high award be tested at a qualified lab to certify that it meets within a reasonable range the information stated on the entry form, or that it is identical to the wine that is for sale to the public.

Delivery & Shipping

Wines must arrive between Monday, April 18 and Wednesday, May 4. Receiving times are from 9 a.m. to 4 p.m. Monday through Friday. No deliveries will be accepted on Saturdays, Sundays or holidays.

The State Fair may refuse any entries that arrive after May 4.

The entering winery is responsible for all shipping costs of their wines. The State Fair will not accept wine on a C.O.D. basis.

Please mark multiple box shipments with box numbers and total boxes shipped (Box 1 of 4, Box 2 of 4, etc.). Make sure that the wines on the entry are the same as you are shipping.

All wines must be delivered or shipped to:
California State Fair Wine Competition Warehouse
c/o California State Fairgrounds
Ethan and Hurley, Gate 12
Expo Center #6
Sacramento, CA 95815
Attn.: Wine Competition

Checks sent via courier (FedEx, UPS, etc) must go to the above address.

Checks or correspondence sent via US Mail should go to:
California State Fair Wine Competition Coordinator
P.O. Box 15649
Sacramento, CA 95852

Only the Assistant Wine Competition Coordinator, Chief Judge or their designated appointee are authorized to receive entries. No other State Fairground location or State Fair representative, entity, office, or person is authorized to receive wine entries.

Judging

Integrity of the Competition

The California State Fair Commercial Wine Competition recruits expert judges from the fields of wine education, winemaking, wine writing, wine marketing and wine service.

Historically, the California State Fair has applied a qualifying test to help assure the astuteness of its judges' palates. Toward that end, the Advanced Tasting Seminar created and offered by the University of California, Davis, Extension Service is available annually for persons who want to refine their palates and join the competition circuit. Persons who complete and pass the one-day examination will be added to the pool of potential judges for the California State Fair.

The California State Fair Commercial Wine Competition has a long history of embracing and celebrating the full spectrum of wines and of recognizing commonly overlooked regions.

Judging Regions

All wines will be entered based on the source of the grapes (Viticultural area, County or State) used in making the wine, not the location of the winery or negotiant. In order for a wine to qualify in any region, the label must designate the appellation of the grapes in accordance with TTB regulations. However, in regions that cross viticultural areas, the wine will be entered in the geographical site of the physical winery, unless specified by the entering winery.

The highest appellation allowed will be California. This is meant to exclude an appellation entitled American.

Classes 100 through 695 will be judged in whatever of the 11 regions, A through K, that applies. Classes 701 to 941 will only be judged under Region K.

Please use the regional identification on the following page for each entry.

Region A - North Coast Appellations

North Coast

Humboldt County

Willow Creek (Humboldt)

Lake County

Benmore Valley

Big Valley District

Clear Lake

Guenoc Valley

High Valley

Kelsey Bench

Red Hills

Mendocino County

Anderson Valley

Cole Ranch

Covelo

Dos Rios

McDowell Valley

Mendocino Ridge

Pine Mountain-Cloverdale Peak (Mendocino)

Potter Valley

Redwood Valley

Yorkville Highlands

Marin County

Sonoma Coast (Marin)

Solano County

Clarksburg (Solano)

Green Valley (Solano)

Suisun Valley

Wild Horse Valley (Solano)

Trinity County

Trinity Lakes

Willow Creek (Trinity)

Region B - Sonoma Appellations

Sonoma County

Alexander Valley

Bennett Valley

Chalk Hill

Dry Creek Valley

Fort Ross-Seaview

Green Valley of Russian River Valley

Knights Valley

Los Carneros (Sonoma)

Moon Mountain District

Northern Sonoma

Pine Mountain-Cloverdale Peak (Sonoma)

Rockpile

Russian River Valley

Sonoma Coast (Sonoma)

Sonoma Mountain

Sonoma Valley

Region C - Napa Appellations

Napa County
Atlas Peak
Calistoga
Chiles Valley
Coombsville
Diamond Mountain District
Howell Mountain
Los Carneros (Napa)
Mt. Veeder
Napa Valley
Oak Knoll District
Oakville
Rutherford
Spring Mountain District
St Helena
Stags Leap District
Wild Horse Valley (Napa)
Yountville

Region D - Greater Bay Appellations

Central Coast
San Francisco Bay
Santa Cruz Mountains
Alameda County
Livermore Valley
Contra Costa County
San Francisco County
San Mateo County
Santa Clara County
Santa Clara Valley
San Ysidro District
Santa Cruz County
Ben Lomond Mountain

Region E - North-Central Coast Appellations

Central Coast
Monterey County
Arroyo Seco
Carmel Valley
Chalone (Monterey)
Hames Valley
Monterey
San Antonio Valley
San Bernabe
San Lucas
Santa Lucia Highlands
San Benito County
Chalone (San Benito)
Cienega Valley
Lime Kiln Valley
Mt. Harlan
Pacheco Pass
Paicines

Region F - South-Central Coast Appellations

Central Coast
San Luis Obispo County
Arroyo Grande Valley
Edna Valley
Paso Robles
Santa Maria Valley (San Luis Obispo)
Templeton
York Mountain
Santa Barbara County
Ballard Canyon
Happy Canyon of Santa Barbara
Santa Maria Valley (Santa Barbara)
Santa Maria Bench
Santa Rita Hills
Santa Ynez Valley

Region G - South Coast Appellations

South Coast
Los Angeles County
Antelope Valley of the California High Desert (Los Angeles)
Leona Valley Malibu - Newton Canyon
Saddle Rock - Malibu
Sierra Pelona
Orange County
Riverside County
Temecula Valley
Cucamonga Valley (Riverside)
San Bernardino County
Cucamonga Valley (San Bernardino)
San Diego County
Ramona Valley
San Pasqual Valley
Ventura County

Region H - Sierra Foothills Appellations

Sierra Foothills
Amador County
California Shenandoah Valley (Amador)
Fiddletown
Calaveras County
El Dorado County
California Shenandoah Valley (El Dorado)
El Dorado
Fair Play
Mariposa County
Nevada County
Placer County
Tuolumne County
Yuba County
North Yuba

Guidelines for Categories

Region I - Lodi Appellation

Sacramento County

Alta Mesa

Borden Ranch

Clarksburg (Sacramento)

Jahant (Sacramento)

Lodi (Sacramento)

Sloughhouse

San Joaquin County

Borden Ranch

Clements Hills

Cosumnes River (San Joaquin)

Jahant (San Joaquin)

Lodi (San Joaquin)

Mokelumne River

River Junction (San Joaquin)

Tracy Hills

Region J - Other California Appellations

Excluding California (State) Appellation

Butte County

Colusa County

Fresno County

Madera (Fresno)

Glenn County

Kern County

Antelope Valley of the California High Desert (Kern)

Tehachapi - Cummings Valley

Kings County

Madera County

Madera (Madera)

Merced County

Shasta County

Inwood Valley

Manton Valley

Siskiyou County

Seiad Valley

Stanislaus County

Diablo Grande

River Junction (Stanislaus)

Salado Creek

Tracy Hills

Sutter County

Tulare County

Tehama County

Manton Valley

Yolo County

Capay Valley

Clarksburg (Yolo)

Dunnigan Hills

Merritt Island

Region K - California (State) Appellation

All classes that are appropriate will be judged in Region K. Classes 701 to 941 will only be judged in Region K. All other approved counties and viticultural areas not listed above will also be judged in Region K.

Sweetness

For entries customarily made in a wide range of sweetness styles – Riesling, Gewurztraminer, Viognier, Moscato – the California State Fair Commercial Wine Competition asks winemakers to consider the sweetness guidelines of the International Riesling Foundation (www.drinkriesling.com/tastyscale). However, winemakers are free to enter their wines in the classes where they feel the wines will be most accurately and fairly evaluated.

The State Fair also asks winemakers to use their discretion in choosing the fairest and most appropriate class regarding the level of sweetness of Table Wine varietals and blends.

Sparkling wine categories include specific residual sugar levels.

Micro Wineries

The California State Fair understands that there are many small or micro wineries in California producing incredible wines that are unable to reach the larger marketplace because of the small amount of wine they make. These Micro Winery classes are meant to include them in the competition.

To qualify as a Micro Winery, a winery cannot exceed the production maximums:

1. 2,526 9L cases (approximately 6,000 gallons) of total wine production in one season.
2. 1,052 9L cases (approximately 2,500 gallons) of the entered wine.
 - 195 Micro Winery White Wines
 - 295 Micro Winery Red Wines
 - 695 Micro Winery All Other Wines

Wines entered in these classes will be eligible for Gold, Silver and Bronze medals, and for Best Micro Winery Red, White and Other.

Micro Winery entries must follow all the rules of the California State Fair Commercial Wine Competition except for the following:

3. Wineries need only send three bottles of the entered wine.
4. Micro Wineries need not meet Minimum Production Requirement.
5. No minimum amount of wine needs to be reserved for sale to the public.
6. Micro Wineries need not reserve 10 cases of Gold medal winning wine to be purchased by

the State Fair's representative to pour during the California State Fair.

Any winery qualifying as a Micro Winery is free to enter any larger classifications it feels appropriate, but will then be subject to all of the minimum production and sales requirements.

Varietal Blends

The following requirements apply to classes 170, 172, 174, 260, 262, 264, 266, 305, 355 and 676:

1. Wines entered into any of these categories must have the grape varieties or an acceptable alternative term stated on the label (such as Meritage, Claret, Bordeaux style, Rhone, Italian, etc.).
2. Wines without grape varieties or acceptable alternative will be considered generic blends.
3. Listing of the grape varieties on the entry form but not on the label is not acceptable.
4. For classes 170, 172, 260, 262 and 264, entries must be made from at least two of the wines in each category (see specific classes for lists of varietals).
5. For classes 170, 172, 260, 262 and 264, entries may include up to, but not exceed, 10 percent of wines not on the specific varietal lists for blending purposes.
6. For classes 174, 266, 305, 355 and 676, entries may include up to, but not exceed, 25 percent of wines from grapes not listed on the labels for blending purposes.

Generic Wines

For classes 180, 280, 310, 360 and 680, generic wines can be made from one or more grape varieties that do not need to be stated on the label. This also includes proprietary named wines.

Categories

1. Class names reflect wine names as they appear on the label. A wine labeled as a generic may not be entered as a varietal and vice versa.
2. Classes 701 to 941 will all be judged in Region K, California State Appellation, and wines in these classes will be eligible for Gold, Silver and Bronze medals, but will not be eligible for Best of Class, Best of Region, Best of California or Best of Show

awards. These wines are not required to meet minimum production or minimum availability requirements. Only three 750 ml bottles or four 375 ml bottles are required for entry.

3. The Chief Judge reserves the right to combine classes when the number of entries warrants, or to divide classes if the range of sweetness or other factors warrant.

Categories & Classes

Dry White Wines

- | | |
|-----|--|
| 100 | Chardonnay |
| 110 | Sauvignon Blanc |
| 115 | Semillon (includes Chevrier) |
| 120 | Pinot Blanc |
| 122 | Roussanne |
| 125 | Viognier, Dry / Off-Dry |
| 126 | Viognier, Medium Dry |
| 127 | Pinot Gris, Pinot Grigio |
| 130 | Chenin Blanc, Dry |
| 135 | Albariño |
| 140 | Gewurztraminer, Dry |
| 141 | Gewurztraminer, Medium Dry |
| 150 | Riesling, Dry |
| 151 | Riesling, Medium Dry |
| 155 | Muscat, Dry |
| 156 | Muscat, Medium Dry |
| 160 | All other white varietals not otherwise listed, Dry / Off-Dry |
| 161 | All other white varietals not otherwise listed, Medium Dry |
| 170 | Bordeaux White Varietal Blends (including Meritage): Must include two or more of the following varietals: Colombard, Merlot Blanc, Muscadelle, Sauvignon Blanc, Sauvignon Vert, Semillon, Ugni Blanc |
| 172 | Rhone White Varietal Blends: Must include two or more of the following varietals: Aligote, Bourboulenc, Clairette Blanche, Grenache Blanc, Marsanne, Picordan, Picpoul Blanc, Rolle, Roussanne, Ugni Blanc, Viognier |
| 174 | Other Dry White Varietal Blends |
| 180 | Dry White Generic, (varieties need not be stated on label) |

Red Table Wines

- | | |
|-----|--------------------|
| 205 | Nouveau, all types |
| 210 | Pinot Noir |

- 213 Primitivo
- 215 Zinfandel
- 218 Malbec
- 220 Merlot
- 222 Cabernet Franc
- 224 Cabernet Sauvignon
- 230 Sangiovese
- 232 Carignane
- 234 Mourvedre/Mataro
- 236 Tempranillo
- 238 Barbera
- 240 Petite Sirah
- 242 Syrah/Shiraz
- 244 Grenache
- 250 Other Red Varietals (not listed above and not blends)
- 260 Bordeaux Red Varietal Blends (including Meritage): Must include two or more of the following varietals: Bequignol, Cabernet Franc, Cabernet Sauvignon, Carmenere, Malbec, Merlot, Petit Verdot, Prolongeau
- 262 Rhone Red Varietal Blends: Must include two or more of the following varietals: Carignan, Cinsault, Counoise, Grenache Noir, Mourvedre, Muscardin, Petite Sirah, Picpoul Noir, Syrah, Terret Noir, Vaccarese
- 264 Italian Red Varietal Blends: Must include two or more of the following varietals: Aglianico, Barbara, Cabernet Franc, Cabernet Sauvignon, Carignan, Dolcetto, Freisa, Grignolino, Lagrien, Merlot, Montepulciano, Nebbiolo, Pinot Noir, Primitivo, Refosco, Sangiovese, Syrah, Teroldego, Zinfandel or other Italian varietals.
- 266 Other Red Varietal Blends
- 280 Red Generic (grape varieties need not be stated on the label)
- 285 All types sweet red wines (excluding Late Harvest or dessert reds)

Rose, Pink, and Blush Wines

- 300 Varietal Rosé, all types
- 305 Varietal Rosé Blends
- 310 Generic Rosé (grape varieties need not be stated on label)
- 330 White Zinfandel
- 350 Other Varietal Blushes (not listed above and not blends)
- 355 Varietal Blush Blends
- 360 Generic Blushes (grape varieties need not be stated on label)

Sparkling Wines

- 400 Charmat Fermented
 - Sparkling wine (Blanc de Blancs, Blanc de Noirs, etc.)
 - 400a Natural, no dosage
 - 400b Brut, up to 1.5% rs
 - 400c Extra Dry, 1.51 to 3% rs
 - 400d Sweet, 3.1% and above rs
 - Rosé, Pink, and Sparkling Red
 - 400e Natural, no dosage
 - 400f Brut, up to 1.5% rs
 - 400g Extra Dry, 1.51 to 3% rs
 - 400h Sweet, 3.1% and above rs
- 450 Bottle Fermented
 - Sparkling wine (Blanc de Blancs, Blanc de Noirs, etc.)
 - 450a Natural, no dosage
 - 450b Brut, pp to 1.5% rs
 - 450c Extra Dry, 1.51 to 3% rs
 - 450d Sweet, 3.1% and above rs
 - Rosé, Pink, and Sparkling Red
 - 450e Natural, no dosage
 - 450f Brut, up to 1.5% rs
 - 450g Extra Dry, 1.51 to 3% rs
 - 450h Sweet, 3.1% and above rs

Fortified Dessert Wines

- 500 Traditional (requiring Portuguese varieties and brandy addition to arrest fermentation)
 - 500a Vintage dated
 - 500b Non-Vintage dated
- 510 Sherry
 - 510a Sherry, dry
 - 510b Sherry, medium
 - 510c Sherry, sweet
- 520 Non-Traditional
 - 520a Varietal fortified dessert wine (specific grape or grapes named)
 - 520b Flavored fortified dessert wine
 - 520c Other Misc. fortified dessert wine
 - 520d Natural Non-fortified dessert wine (includes Late Harvest and other dessert reds)

Sweet White Wines

- 610 Chenin Blanc, Sweet
- 615 Viognier, Medium Sweet
- 616 Viognier, Sweet/Late-Harvest
- 620 Riesling, Medium Sweet
- 630 Riesling, Sweet/Late-Harvest
- 640 Gewurztraminer, Medium Sweet
- 650 Gewurztraminer, Sweet/Late-Harvest
- 660 Muscat, Medium Sweet
- 661 Muscat, Sweet/Late-Harvest
- 670 Semillon or Sauvignon Blanc or Blends (including Late Harvest)
- 672 All other white varieties not otherwise listed, Medium Sweet
- 674 All other white varieties not otherwise listed, Sweet/Late-Harvest
- 676 Other Sweet White Varietal Blends
- 680 Sweet White Generic

Other Classes (701 to 941)

These wines will all be judged in Region K, California State Appellation, and will be eligible for Gold, Silver and Bronze medals, but will not be eligible for Best of Class, Best of Region, Best of California or Best of Show awards. Only three 750 ml bottles or four 375 ml bottles are required for entry

California Brandies

- 701 Straight (Unrectified)
- 702 Blended (Rectified)
- 703 Grappa, Marc and/or Immature Brandy
- 704 Alambic Brandy (may be rectified)
- 705 Fruit Brandies or Eau de Vie

Low Alcohol Wines

(0.5 to 7 percent alcohol)

- 901 White
- 902 Rosé, Pink, or Blush
- 903 Sparkling
- 904 Red

De-alcoholized Wines

(Below 0.5 percent alcohol)

- 910 White
- 911 Rosé, Pink, or Blush
- 912 Sparkling
- 913 Red

Fruit and Berry Wines

- 920 Fruit Wines
- 921 Berry Wines
- 922 Fortified Fruit Wines
- 923 Grape Wine with Fruit Flavor
- 924 Honey Wines (Meads)

Vermouth and Other Flavored Wines

- 940 Vermouth (Sweet, Dry, White, Red)
- 941 Other flavored Wines

MicroWinery Wines

(see handbook for qualifications)

- 195 Micro Winery White Wines.
- 295 Micro Winery Red Wines
- 695 Micro Winery All Other Wines

Commercial Wine Judging Advisory Task Force

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Vice President, Lyon & Associates

Brad Alderson

Winery Consultant

Dan Berger

Wine Columnist

John Buechsenstein

Wine Education and Consultant

Vincent Caggiano, M.D.

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