

WINEMAKING

Amateur Competition

Coordinator: Bernie Rooney,
Oak Barrel Winecraft, Berkeley

Assistant Coordinator: David Brown, San Rafael

Timeline & Rules

Entry Forms Due → On or before Thursday, May 17, 5 pm, Fair Office

Entry Limit → None

Entry Fee → \$8.00 per Entry - \$2.00 per Entry for Wine Labels

Wine Received → Friday, May 25, 4 pm to 8 pm, Fair Office

Additional Wine Drop Off Locations:

After Entry Forms Have Been Submitted, and prior to May 25, exhibits may be dropped off during business hours, at

Oak Barrel Winecraft - 1443 San Pablo Ave., Berkeley, CA Phone: 510.849.0400

Napa Fermentation Supplies - 575 Third Street, Napa, CA Building A, inside Fairgrounds, Phone: 707.255.6372

The Beverage People - 840 Piner Road, #14, Santa Rosa, CA Phone: 707.544.2520

Judging → Ribbon Awards - Saturday, June 9, 10 am

Selection of Best of Show Awards → Saturday, June 16

Exhibits Released → Thursday, July 5, 11 am to 7 pm, Fair Office

ALL EXHIBITS NOT PICKED UP ON JULY 6 WILL BE DESTROYED.

1. Local and State Rules govern this Competition. Please refer to Page 16.
2. Competition is open to all amateur winemakers over 21 years of age. Amateur is defined as a person who does not hold an enology degree, and who makes wine only non-commercially, without assistance from any commercial winemaking facility. No commercial wines may be entered in this competition.
3. Wines are to be bottled and labeled in 750 milliliter or fifth bottles, except that Dessert Wines and Fruit Wines may be entered in 375 milliliter or tenth bottles.
4. **Exhibitors must provide two bottles of wine in each class entered.** Bottles not used in the judging may be claimed by the exhibitor at the end of the Fair. Entries will be displayed during the Fair and should be properly labeled with the exhibitor's name, division and class prior to delivery.
5. A written critique of each wine will be made available to each entrant after the judging.
6. Every effort will be made to judge similar wines together. Exhibitors are requested to provide adequate information on bottle labels to allow categorization, and it is particularly helpful if sweetness is indicated as sweet, off-dry, or dry. Judges reserve the right to reclassify wines to facilitate judging.

7. The Marin County Fair or its representatives retains the right to refuse or disqualify any entries that do not meet the specifications of the rules of competition.
8. The Danish System of Judging will be used in judging for ribbon awards. Each wine will be judged against established standards of commercial quality, rather than how it compares with the other exhibits. Under this system, it is possible that all, or no, entries could win any given ribbon. Blue Ribbon winners will, however, be judged comparatively for the Best of Show awards. Wines will be judged by professional standards.
9. For further information contact the Exhibits Supervisor at 415.473.7048.

■ Judging Scale - Danish System ■

QUALITY	SCORE	RIBBON
1st Group - Superior	92%-100%	Blue
2nd Group - Good	84%-91%	Red
3rd Group - Average	70%-83%	White

Division 210 Red Wines

Class

- 1 Cabernet Sauvignon, 2006 and older
- 2 Cabernet Sauvignon, 2007 and younger
- 3 Merlot
- 4 Pinot Noir
- 5 Syrah
- 6 Zinfandel
- 7 Red Blend
- 8 Rosés and Pinks, please specify kind on entry form
- 9 Any other Red Grape, please specify kind on entry form

Division 211 White Wines

Class

- 10 Chardonnay
- 11 Sauvignon Blanc
- 12 Any other White Grape(s), please specify kind on entry form

Division 212 Dessert Wines

Class

- 13 Late Harvest
- 14 Port
- 15 Sherry
- 16 Dessert Wines, any other, please specify kind on entry form

Division 213 Fruit Wines

Class

17 Fruit Wines, all types, please specify kind on entry form

Division 214 Sparkling Wines

Class

18 Sparkling Wines, all types, please specify kind on entry form

Division 215 Wines Labels

Class

19 Submit your original label affixed to a piece of card stock or any other stiff paper. Labels will be judged on originality, creativity, readability, etc.

Danish System of Judging - Awards Offered per Class
1st Place, 2nd Place, 3rd Place &
Honorable Mentions – Ribbons
(Awarded at the discretion of the Judges)

Best Entry of Each Class (Classes 1 through 16)
will receive \$10.00 & Special Rosette Ribbon

Best of Show Awards

Best Red or Pink Wine- \$50.00 & Special Rosette Ribbon
Best White Wine - \$50.00 & Special Rosette Ribbon
Best Dessert Wine - \$50.00 & Special Rosette Ribbon
Best Fruit Wine - \$50.00 & Special Rosette Ribbon
Best Sparkling Wine - \$50.00 & Special Rosette Ribbon
Best Wine Label - \$50.00 & Special Rosette Ribbon

Overall Best of Show Winner's
name will be engraved on the perpetual trophy on display at
Oak Barrel Winecraft, Berkeley

2011 Winners

Red Wines ● 2009 Malbec ● Warren Branzburg & John McKinney, Fairfax

White Wines ● 2010 White Meritage

Sparkling Wines ● 2006 Pinot Noir & Chardonnay 75/25

Dessert Wines ● 2009 Blackberry Port **Fruit Wines** ● 2010 Olallieberry
Rex Johnston & Barbara Bentley, Walnut Creek

Wine Labels ● "Raven" Barbara Bentley, Walnut Creek **Special Award for**
Outstanding Wine Label Art ● "Rooster" Barbara Bentley, Walnut Creek