

Sonoma County Harvest Fair Presents
2021 Professional Wine Competition

1350 BENNETT VALLEY RD.
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WEBSITE www.harvestfair.org



A CELEBRATION OF LOCAL FOOD, WINE & BEER

- ENTRIES OPEN:** July 1, 2021
- ENTRIES CLOSE:** Friday, August 20, 5:00 p.m.
Enter online at www.enofileonline.com or visit our website at www.harvestfair.org
Paper entry forms are also accepted. Download and print the PDF form on our webpage.
- DELIVERY:** All wine for judging must be delivered to the Sonoma County Fairgrounds between 8:30 a.m. and 4:30 p.m., Tuesday, August 31 through Thursday, September 2
- JUDGING:** Tuesday and Wednesday, September 14-15, 2021
- AWARDS:** Golds & Best of Class Announcement – September 26
Sweepstakes announcement will take place during the Friday Grand Tasting, October 8
- FAIR DATES:** October 8-9, 2021
- WINE ENTRY FEE:** \$65.00 per wine (on-line) \$75.00 per wine (paper)
After August 20 \$75.00 (online) \$85.00 (paper)
- PARTICIPATION FEE:** \$60.00 (a one-time competition participation fee per winery or brand entered)
- ENTRY QUANTITY:** 4 bottles of wine per entry * (see 3 below)

Danish System of Judging - Awards Offered per Class
Double Gold Gold Silver Bronze

ENTRY RULES:

1. **ELIGIBILITY.** Any wine made with grapes grown in Sonoma County, with a Sonoma County designated A.V.A. as the only region listed on the label.
2. **ALL WINES MUST BE ENTERED/OWNED BY THE EXHIBITOR.**
3. An official entry shall be considered a 750 ml bottle, with 4 bottles per entry required. If the entry is a 375 ml split, 6 bottles shall be required. If the entry is larger than 750 ml, 2 bottles shall be required. *There is no limit on the number of entries you may submit.*
4. No wine, although marketed under different labels, may be entered in more than one class per year. Entry of a wine in a preceding Harvest Fair shall not preclude it from being entered again.
5. When one company at a bonded premises operates two or more separate producing or marketing organizations and each represents a significant amount of the company's business, such operating entities may submit separate entries under separate trade names. The exhibiting company must be prepared to show proof that such separate entries are distinct in terms of blend, residual sugar, A.V.A. of origin, or other identifiable characteristics.
6. **Winery shall reserve 50 cases of each wine entered, conforming to the sample submitted, and have each available for purchase at the time of judging through Harvest Fair weekend, October 8 & 9.**
7. The Sonoma County Harvest Fair may, at its option, require that each wine entered for judging be certified by a qualified representative of the fair who shall satisfy himself that the sample actually represents gallons on hand, that the item is commercially available to the public, and that the lot size was originally comparable to normal for that particular type and label.
8. **NOTE:** The intent of rule 7 is to ensure that wines submitted for entry are, in fact, produced and available for consumer purchase.
9. Prices listed per bottle on the entry blank must remain effective through the Monday following the Harvest Fair. Retail price per bottle must be consistent with tasting room or regular retail pricing.
10. All wineries awarded a Best of Class, Double Gold or Gold Medal are required to pour in the Tasting Pavilion both days of the fair. Any winery that fails to provide their wines & pouring personnel in Grace Pavilion will be assessed a fee of \$150.00 per day.
11. Entrants not adhering to rules shall be subject to evaluation and review by the board.
12. Only Gold and above winning wines will be published in the Awards Booklet.

Sonoma County Harvest Fair Presents
2021 Professional Wine Information

**PUBLIC TASTING FORMAT
COVID-19 NOTICE**

Our number one priority is the health and safety of our guests, employees, and promoters. We are actively following the California Department of Health, Sonoma County Public Health Department, and the Center for Disease Control (CDC) to keep up-to-date on the latest COVID-19 information. We are being abundantly cautious and will abide by state and county health officials' recommendations. We are planning on having our public tasting event, all safety guidelines will be in place.

The tasting experience is an all-inclusive "pay-one-price" tasting for the fair patrons both days of the fair. Guests will experience the same level of superb food and wine each day. The Tasting Pavilion will showcase foods from our professional competition along with the fine wine. Microbrews and ciders will further enhance their experience.

The Grape Stomp will be located just south of the Tasting Pavilion so attendees are able to experience all that the Harvest Fair has to offer within a few steps of each activity.

Please note dates and times below concerning participating during the Harvest Fair weekend. It is mandatory that all wineries winning gold or best of class awards pour wine both days of tasting.

SWEEPSTAKES AWARDS ANNOUNCEMENT

New this year! Awards Night will not be held at the Luther Burbank Center in 2021. The announcement of our top 3 winners will take place during the Friday Grand Tasting Event.

FRIDAY GRAND TASTING

October 8 -- 5:00 p.m. to 8:00 p.m.

SATURDAY GRAND TASTING

October 9 -- 1:00 - 4:00 p.m.

- **Only Best of Class and Gold medal winning wines are required be poured in the Tasting Pavilion both days of the fair. Wineries may also bring silver and bronze medal wines to pour if they choose.**
- **Anticipated attendance 1,000 per day**
- Pouring personnel must be provided by the participating winery both days of tasting.
- Wineries shall bring their medal winning wines to the Pavilion each day of the tasting.
- Silver, bronze and non-awarded wines may be poured, but are not mandatory.
- Wineries are not required to store or check wines in and out of the tasting area, but they can leave them under their pouring table at the end of the day if they wish.
- Wineries will not be reimbursed for wines poured in the Tasting Pavilion.
- Wineries will be charged a fee of \$150.00 per day if they fail to provide required pouring personnel in the Tasting Pavilion.
- Wineries will have parking on grounds both days.

PLEASE NOTE: It is your responsibility as a Wine Pourer to CHECK that each and every person you pour wine for has a WRISTBAND that is visible on their hand. If you have any doubt as to the person's age and/or wristband tampering, demand to see a VALID DRIVERS LICENSE PICTURE ID. If you have further problems, call for SECURITY.

ADMISSION TO FAIR: Each winery will receive in the mail two on-grounds parking tickets per day, (Friday & Saturday) for your pouring personnel. When you check in, you will also receive two badges per day which should be worn by your personnel while pouring. No admission tickets are mailed out, your badge allows you access to the tasting pavilion. For any other arrangements, call the office at 545-4203.

NO SHOWS: Any winery that fails to show up to pour will be assessed a \$150.00 charge PER DAY. In other words, any winery that fails to provide their winning wines and pouring personnel will be assessed this fee. Failure to remit will jeopardize eligibility the following year.

ALL POURING PERSONNEL must be 21 years of age or older. At check in, each pourer will receive a handstamp and 1 glass. While on duty, we ask that pouring personnel refrain from consuming wine.

EMPTY BOTTLES: Please place all empty bottles on top of your serving station at the end of each day so they can be discarded by fair personnel.

Winery Schedule and Information

WINERY ITINERARY

AUGUST 31 THROUGH SEPTEMBER 2

8:30 a.m. - 4:30 p.m. -Racing Grandstand.

All wineries must have wines **delivered to the fairgrounds** by 4:30 p.m. Thursday September 2nd: Four (4) bottles of each wine entered for judging (or 6 splits).

WEEKEND TASTING GUIDELINES

GRACE PAVILION

Winery personnel must pour each day.

The public will be purchasing an all-inclusive ticket which will allow them unlimited one (1) ounce tastes of wine.

Food will be placed around the perimeter of the Pavilion; wineries and breweries will be placed alphabetically in rows in the center.

Personnel should arrive and be ready in the Grace Pavilion at the following times for check-in, badges, and special instructions.

CHECK-IN HOURS:

Friday:	3:00 p.m. – 4:00 p.m.
Saturday	11:00 a.m. – 12:00 noon

POURING HOURS:

Friday	5:00 p.m. – 8:00 p.m.
Saturday	1:00 p.m. – 4:00 p.m.

On grounds parking for wineries will be available both days of the fair. Please bring necessary equipment (handcart, etc.) for transporting your wine. Remember to bring any containers necessary for chilling your wines. Ice will be provided by the fair.

Wineries to Provide:

Cold storage container (leak proof) for chilled wines
Cork screws
Clean-up cloths
Additional Décor for table

Harvest Fair to Provide:

Serving station (8' table)	Ice
Water pitcher	White table covering
Dump bucket	Name tags
Pour restrictors	
Ribbons	

WINE TASTE:

Each wine taste is to consist of one ounce of wine. (Part of our shared goal of responsible hospitality)

Harvest Fair will be providing 1-ounce pour restrictors. We strongly suggest you also bring your own as it is first come first serve. Restrictors must be used. **PLEASE POUR ONLY ONE OUNCE.** You should get at least 18 pours per 750 ml bottle. At the end of each day, you can leave the pour restrictor(s) on your table. They will be sanitized and re-issued to pouring personnel the next day.

Winery personnel will be responsible to move their own wine from parking lot to pavilion; Harvest Fair cannot provide carts or labor.

Please Remember:

Winery personnel are required to pour both days of the Fair. Simply bring the wines you will be pouring with you to the Grace Pavilion.

Wine Classes

COMMERCIALLY PRODUCED WINES

One Sweepstakes Winner to be chosen from each of the three categories

SPECIALTY WINES (specific % residual sugar must be listed on entry form)

1. Any Sparkling Wine
2. Dry Rose (.00 RS)
3. Off Dry Rose (.01 RS and above)
4. All dessert wines (late harvest, port)

WHITE WINES (specific % residual sugar must be listed on entry form)

5. Sauvignon Blanc, Fume Blanc styles, Retail Price up to \$24.99
6. Sauvignon Blanc, Fume Blanc styles, Retail Price \$25.00 & over
7. Chardonnay, Retail Price up to \$24.99
8. Chardonnay, Retail Price \$25.00 to \$34.99
9. Chardonnay, Retail Price \$35.00 & over
10. Pinot Gris/Pinot Grigio
11. Other White Varietals and Blends

RED WINES

12. Pinot Noir, Retail Price up to \$34.99
13. Pinot Noir, Retail Price \$35.00 to \$49.99
14. Pinot Noir, Retail Price \$50.00 to \$54.99
15. Pinot Noir, Retail Price \$55.00 and over
16. Petite Sirah
17. Syrah/Shiraz
18. Grenache
19. Zinfandel/Primitivo, Retail Price up to \$34.99
20. Zinfandel/Primitivo, Retail Price \$35.00 to \$39.99
21. Zinfandel/Primitivo Retail Price \$40.00 to \$49.99
22. Zinfandel/Primitivo Retail Price \$50.00 and over
23. Italian varietals
24. Merlot, Retail Price up to \$24.99
25. Merlot, Retail Price \$25.00 & over
26. Cabernet Sauvignon, Retail Price up to \$34.99
27. Cabernet Sauvignon, Retail Price \$35.00 to \$44.99
28. Cabernet Sauvignon, Retail Price \$45.00 to \$54.99
29. Cabernet Sauvignon, Retail Price \$55 and over
30. Red Blends, Cabernet leading variety
31. Red Blends, Merlot leading variety
32. Red Blends, any other
33. All Other Red Varietals

Remember!

You can enter your wines into
our competition.
through EnofileOnline

It is easy and saves time!

www.enofileonline.com

Please contact the Harvest Fair if
you have any questions:

(707) 545-4203

Wine Awards



JAMES GUYMON MEMORIAL Annual Award

Presented to the Sweepstakes Winning White Wine by Sonoma County Harvest Fair

This award was established in 1978, in honor of Dr. James Guymon's contributions to the Sonoma County Harvest Fair, as well as to the grape and wine industries. He was a Professor of Enology and Viticulture at the UC Davis, until his death in 1978.

PREVIOUS GUYMON AWARD WINNERS

2012	Angeline	2011 Sauvignon Blanc, Russian River Valley
2013	Rodney Strong Vyds	2011 Reserve Chardonnay, Russian River Valley
2014	Selby	2013 Sauvignon Blanc, Sonoma County
2015	Trione Vineyards	2014 Sauvignon Blanc, Russian River Valley, River Road Ranch
2016	J. Rickards Winery	2015 Sauvignon Blanc, Alexander Valley, Croft Vineyard
2017	Davis Family Vynds	2016 Chardonnay, Russian River Valley
2018	Ferrari Carano	2017 Fume Blanc, Sonoma County
2019	Russian River Vynds.	2018 Chardonnay, Petersen Vineyard, Russian River Valley
2020	Hanna	2019 Sauvignon Blanc, Russian River Valley

GEORGE COOKE MEMORIAL Annual Award

Presented to the Sweepstakes Winning Red Wine by Sonoma County Harvest Fair

This award was established in 1988 to honor Mr. George Cooke, Extension Enologist, UC Davis, for his life long contribution to the California Wine Industry and especially to the Sonoma County Harvest Fair Wine Competition. Mr. George Cooke was the first Harvest Fair Wine Judging Coordinator in 1975.

PREVIOUS COOKE AWARD WINNERS

2012	Pezzi King	2010 Old Vine Zinfandel, Dry Creek Valley, Pezzi King Vineyard Row 26
2013	Estate 1856	2010 Cabernet Bordeaux Blend, Sonoma County
2014	Balletto	2013 Pinot Noir, Russian River Estate BCD Vineyard
2015	Matrix Winery	2013 Russian River Valley Estate Reserve Pinot Noir
2016	Russian River Vynds.	2014 Pinot Noir, Russian River Valley, Horse Ridge Vineyards
2017	Balletto	2014 Pinot Noir, Russian River Valley, Estate
2018	Buena Vista	2016 Bela's Selection Pinot Noir - Russian River Valley
2019	J Vineyards	2017 Pinot Noir, Russian River Valley
2020	Balletto	2018 Pinot Noir, Russian River Valley, Cider Ridge Vineyard, Estate

Wine Awards

MIKE LEE MEMORIAL Annual Award

Presented to the Sweepstakes Winning Specialty Wine by Sonoma County Harvest Fair

This award was established in 2010, in honor of Mike Lee; a staunch supporter and former board member of the Sonoma County Harvest Fair as well as a pioneer in the making and promotion of Sonoma County wines.

PREVIOUS LEE AWARD WINNERS

2012	Pezzi King	2010 A Royal Rot Sauvignon Blanc, Dry Creek Valley
2013	Breathless Wines	Blanc de Noirs Sparkling Wine, Sonoma County
2014	Windsor Vineyards	Blanc de Blanc Sparkling Wine, Sonoma County
2015	Clos du Bois	2013 Fleur Late Harvest Semillon, Knights Valley, Reserve
2016	Gloria Ferrer Caves & Vineyards	2007 Royal Cuvee, Carneros
2017	Gloria Ferrer Caves & Vineyards	2010 Anniversary Cuvee, Carneros
2018	Breathless	2012 Brut, Sonoma County
2019	Balletto	2013 Sparkling Brut Rose, Russian River Valley, Estate
2020	J. Rickards Winery	2019 Ava Rae Rose of Grenache, Alexander Valley

CRYSTAL DECANTER

Presented to the winemaker producing the Sweepstakes Winning Wines by Sonoma County Harvest Fair

Established in 1989, a Decanter has been awarded to each of the winemakers of the sweepstakes winning wines.

PREVIOUS WINNING WINEMAKERS

	White Wine	Red Wine	Specialty Wine
2012	Bill Batchelor, Santa Rosa	Chris Barrett, Santa Rosa	Chris Barrett, Santa Rosa
2013	Greg Morthole, Healdsburg	Janice Schmidt, Healdsburg	Penny Gadd-Coster, Healdsburg
2014	Susie Selby, Santa Rosa	Anthony Beckman, Santa Rosa	Nancy Walker, Mendocino
2015	Scot Covington, Forestville	Diane Wilson, Healdsburg	Melissa Stackhouse, Geyserville
2016	Blaine Brazil, Cloverdale	Giovanni Balistreri/Anthony Austin	Steve Urberg, Napa
2017	Guy Davis, Healdsburg	Anthony Beckman, Santa Rosa	Steve Urberg, Napa
2018	Sarah Quider, Healdsburg	Brian Maloney, Calistoga	Penelope Gadd-Coster, Healdsburg
2019	Giovanni Ballistreri, Forestville	Nicole Hitchcock, Windsor	Anthony Beckman, Santa Rosa
2020	Jeff Hinchcliffe, Healdsburg	Anthony Beckman, Santa Rosa	Blaine Brazil, Cloverdale

Wine Judging

JUDGING

Judging Coordinator: Bob Fraser

1. Blind judging will be done by panels consisting of three judges.
2. Where there are fewer than three entries in a class, they may be judged in appropriate groups.
3. All wines must list percent residual sugar on the entry blank.
4. At the discretion of the judging panel, the fair representative will have the authority to have checked by a professional lab any wine they feel is not the proper residual sugar for the class.
5. Awards will be made on a merit basis. The judges are instructed to grant no awards when, in their opinion, wines are unworthy, and they are empowered to grant duplicate awards if the quality of the wines so merit. **Gold Medal** awards must be wines which define the varietal character in a manner only rarely encountered. **Double Gold** indicates a unanimous decision by the panel of judges. **Silver** awards must show superior varietal character. **Bronze** awards must show significant, above average definition. **BEST OF CLASS** will be selected from all gold medal winners in every class, top winners advance to the sweepstakes round.
6. **SWEEPSTAKES WINNERS:** Sweepstakes winners are determined by private ballot. Based on ballots accumulated, a sweepstakes white wine, a sweepstakes red wine, and a sweepstakes specialty wine will be selected. Staff will notify all wineries awarded a Best of Class wine to ensure that the quantities listed in Entry Rule 6 on page one (1) have been met.
7. **Only Double Gold, Gold and Best of Class winning wines will be published in the Awards Booklet.**

2021 Professional Wine Judges

Mike Dunne, Freelance Writer,	Sacramento, CA
Sahar Gharai, Owner La Dolce Vita Wine Lounge	Petaluma, CA
Bill Hayes, Wine Category Manager, BevMo!.....	Concord, CA
Pat Henderson, Winemaking Consultant/Educator	Sonoma, CA
Barry Herbst, Wine Category Manager, Bottle Barn.....	Santa Rosa, CA
Jennifer Kelly, VP Sales & Marketing, Donald Patz Wine Group	Yountville, CA
Ellen Landis, Wine Journalist, CS, CSW	Windsor, CA
Laura Ness, Wine Columnist	Los Gatos, CA
Deborah Parker-Wong, Discover Wine & Spirits Academy	San Francisco, CA
Dr. Richard Petersen, Consulting Winemaker	Davis, CA
Rob Renteria, Sommelier, Restaurateur.....	San Francisco, CA
Greg Richtarek, Wine Manager, Safeway	Campbell, CA
Christopher Sawyer, Wine Writer and Sommelier	Petaluma, CA
Tom Simoneau, KSRO WineGuy	Healdsburg, CA
Evan Williams, Restaurateur.....	South Lake Tahoe, CA
Wilfred Wong, Chief Storyteller for Wine.com	San Francisco, CA



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