

AMATEUR WINEMAKING DEPARTMENT #175

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NEW 2024 ONLINE ENTRY IS REQUIRED

(see link for online entries)

AREA:	Open to amateur winemakers from Santa Cruz, Monterey, San Benito, San Mateo, and Santa Clara Counties
ENTRY CLOSING DATE:	Bottles of wine, with I.D. label attached , must be delivered beginning July 1st, 2024 with a final deadline of Tuesday July 23rd, 5PM to the Administration Office, 2601 East Lake Avenue, Watsonville or other drop off locations . Hours of Fair Administrative office: Monday – Friday 9 AM to 4 PM.
OTHER DROP-OFF LOCATIONS ** NEW FOR 2024*	July 1st to July 23rd during business hours: -Enoteca La Storia , 416 N. Santa Cruz Ave, Los Gatos, Ca. 95030 408-625-7272 Mon-Wed 12:00-8:00 p.m., Thur-Sat. 12:00-9:00 p.m. -Ken & Mitsuno Baurmeister , 138 Forest Street., Boulder Creek (831) 246-3587 -Wargin Wines , 5015 Soquel Drive, Soquel, Ca. 95073 831-708-9463 Wed-Sun. 12:00-5:00, closed Mon-Tues.
ONLINE ENTRY CLOSING and WINE DROP OFF DEADLINES:	Tuesday July 23rd @ 5:00 P.M.
ENTRY FEE:	None
PUBLIC TASTING:	Score sheets and awards may be picked up on Saturday, September 7th, 2024, at 2 PM in the Heritage Hall at the Fairgrounds.
WINE BOTTLE LABEL:	Available for printing at online registration page
SYSTEM OF JUDGING:	U.C.Davis
PREMIUMS OFFERED PER CLASS	Best of Show and Divisions: Award Plaques, Gold/1st, Silver/2nd, Bronze/3rd: Ribbons

AMATEUR WINEMAKING INFORMATION:

- Home winemakers are invited to bring their wines to the Fairgrounds, where an impartial panel of experts will judge them. Entries become property of the Fair. Bottles lacking the required information on a paper label attached to the bottle will be disqualified. We assume no responsibility for returning wine to participants. Results of the competition will be announced and participants will have an opportunity to taste the wines on Saturday, September 7, at 2 PM in the Heritage Hall at the Fairgrounds. Entrants may claim their score sheets and awards at that time.
- Two bottles 750 ml. or 3 bottles of 375 ml. must be provided for each entry.
- The following information **MUST** appear on the provided bottle label:
 - Name of exhibitor
 - Group (if any)
 - Address, telephone number
 - E-mail address
 - Type of wine, by section and class
 - Vintage
- All bottles (empty) will be exhibited at the Fair.

DIVISION 1: WHITE WINES

Classes:

1. Sauvignon Blanc
2. Chardonnay
3. Pinot Grigio/ Pinot Gris
4. Riesling
5. White Blend
6. Other White Varietals

DIVISION 2: RED WINES

Classes:

1. Pinot Noir
2. Sangiovese
3. Merlot
4. Cabernet Franc
5. Cabernet Sauvignon
6. Bordeaux Blend
7. Carignane
8. Zinfandel
9. Syrah
10. Petite Sirah
11. Rhone Blend
12. Red Blend
13. Other Red Varietals

DIVISION 3: OTHER WINES

Classes:

1. Dessert Wine
2. Other Fruit
3. Rose Wine
4. Sparkling Wine

NOTE: Participants are advised to enter wines with residual sugar higher than 3% as dessert wines.