

HOME WINEMAKING



2019 ENTRY HANDBOOK

The California Mid-State Fair Home Winemaking Competition is for amateur wine makers here on the central coast of California. Giving them the opportunity to showcase their wines and receive great feedback to better their hobby.

Chief Judge – Michael Jones, San Miguel, CA
Lead Organization - California Mid-State Fair, Michael Bradley, CEO

GENERAL RULES

1. All exhibitors must be amateur winemakers. By giving the ok online the exhibitor declares that his/her entries were made in a home winemaking situation and not by a winery on a commercial basis. In case of question, the committee of the winemaking competition will be the final judge.
2. Open to California amateur winemakers. **Wines must be made from grapes grown in San Luis Obispo, Santa Barbara or Monterey Counties.**
3. Please label your bottles. If you do not have a decorative label then **rubber band** a plain label on each bottle displaying your name, the varietal and vintage.
4. Registration is to be done online at <http://cmsfw.fairmanager.com> Questions, please contact exhibits@midstatefair.com
5. One (1) bottle of each wine entered must be submitted for judging. Size of bottle to be fifth or 750 ml ONLY. Larger or smaller bottles will not be accepted. The only exception will be Dessert wines which will be accepted in 375 ml bottles.
6. Entries will not be returned to entrant. Score sheets will be mailed to exhibitor with ribbons in a timely manner.
7. No previous first place, blue ribbon or gold medal wine may be re-entered
8. Due to space limitations, the Fair Management reserves the right to the display.
9. Ribbons and score sheets will be mailed after the judging unless picked up at the reception.
10. Any Other Varietal Classes may be broken into its own single varietal of wine. With the excess of 5 or more entries.
11. By entering, your wine entry(s) may be used for educational purposes.
12. Any entry received after the deadline will not be judged or returned. Entries from outside of San Luis Obispo County may be shipped directly to the California Mid-State Fair and must arrive prior to Friday, April 26, 2019 by 4:00pm.
13. Each exhibitor can purchase up to TWO (2) \$6 one-day admission tickets. You can purchase when you are adding entries to your cart. They will be mailed in July prior to Fair time. These passes are nonrefundable.
14. This competition will adhere to the State Rules of the California Department of Food & Agriculture Fairs & Expositions Branch. [State Rules for California Fairs](#)

The Judging is private and will take place Saturday, May 11, 2019 followed by Exhibitor Informational/ Reception from 5:00 pm – 7:00 pm for all who entered.

ONLINE REGISTRATION DUE BY: FRIDAY, APRIL 19, 2019

ENTRY FEE: \$7.00 PER ENTRY

Enter on-line at <http://cmsfw.fairmanager.com/> Entry fees are non-refundable.

WINE ENTRIES RECEIVED: MONDAY, APRIL 22, 2019 - FRIDAY, APRIL 26, 2019

All Wines Must be Received No Later than 4:00pm, April 26, 2019

Shipping/Delivery: HOME WINE - Paso Robles Event Center

2198 Riverside Avenue

Paso Robles, CA 93446

805-239-0655

One (1) bottle of each wine entered must be submitted for judging. Size of bottle to be fifth or 750 ml ONLY. Larger or smaller bottles will not be accepted. The only exception will be Dessert wines which will be accepted in 375 ml bottles.

DIVISION 3000 – WHITE WINES

Class

1. Chardonnay
2. Viognier
3. Any Other White Varietal (Please Designate)
4. White Blend
5. Sauvignon Blanc

DIVISION 3001 – ROSE/BLANC WINES

Class

1. Blanc (White Wine Made from Red Grapes)
2. Rose

DIVISION 3002 – RED WINES

Class

1. Syrah
2. Merlot
3. Cabernet Sauvignon
4. Zinfandel/Primitivo
5. Petite Syrah
6. Pinot Noir
7. Any Other Red
8. Red Blend
9. Grenache
10. Tempranillo
11. Mourvedre

DIVISION 3003 – DESSERT WINES

Class

- I. Any Grape Dessert Wine

DIVISION 3004 – WINES MADE W/ FRUIT OTHER THAN GRAPES

Class

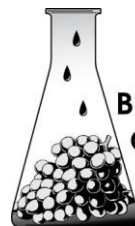
1. Any Other Varietal
2. Any Blend

DIVISION 3005 – SPARKLING

Class

- I. Sparkling Wines

SPECIAL THANKS TO THESE GREAT BUSINESSES FOR THEIR SUPPORT:



Baker Wine &
Grape Analysis

