



# 2023 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

## 2022 BEST OF AWARDS

Best of Show and Best White Wine: John Gilbert (Santa Ynez) Sauvignon Blanc

Best of Dessert: Steven Bachman (Santa Barbara) Merlot Port

Best of Red: Jim McPherson (Cambria) Red Blend

Best of Rosé: Brad Bunkelman (Santa Maria) Rosé of Cabernet Sauvignon

## 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. **Wines must be made from grapes that were grown in San Luis Obispo, Santa Barbara or Monterey County.**
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.fairwire.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 is completed.
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 may be shipped directly to the California Mid-State Fair and must arrive prior to Friday, April 28 by 4:00pm.
13. Six (6) Entries per Class per Exhibitor
14. This competition will adhere to the State Rules of the California Department of Food & Agriculture Fairs & Expositions Branch. [State Rules for California Fairs](#)

For questions, please contact California Mid-State Fair  
[exhibits@midstatefair.com](mailto:exhibits@midstatefair.com)

The Judging is private and will take place Friday, May 5  
Results to come Monday, May 8

# ONLINE REGISTRATION DUE BY: SUNDAY, APRIL 23

ENTRY FEE: \$7.00 PER ENTRY

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

WINE ENTRIES RECEIVED: MONDAY, APRIL 24 - FRIDAY, APRIL 28

## SHIPPING/DELIVERY:

HOME WINE - Paso Robles Event Center  
2198 Riverside Avenue  
Paso Robles, CA 93446

\*If Using USPS (Post Office)  
HOME WINE – Paso Robles Event Center  
P.O. Box 8  
Paso Robles, CA 93447

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.

Blends: The primary varietal must be 75% or less

### DIVISION 3000 – WHITE WINES

Class

1. Chardonnay
2. Viognier
3. Sauvignon Blanc
4. Grenache Blanc
5. White Blend
6. Any Other White– Please Specify

### DIVISION 3001 – ROSE/BLANC WINES

Class

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

### DIVISION 3002– RED WINES

Class

1. Syrah
2. Merlot
3. Cabernet Sauvignon
4. Zinfandel/Primitivo
5. Petite Sirah
6. Pinot Noir
7. Grenache
8. Tempranillo
9. Mourvedre
10. Malbec
11. Petite Verdot
12. Sangiovese
13. Red Blend
14. Any Other Red – Please Designate

### DIVISION 3003 – DESSERT WINES

Class

1. Any Grape Dessert Wine

### DIVISION 3004 – WINES MADE W/ FRUIT OTHER THAN GRAPES

Class

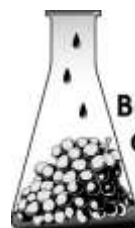
1. Any Other Varietal
2. Any Blend

### DIVISION 3005 – SPARKLING

Class

1. Sparkling Wines

## SPECIAL THANKS TO THESE GREAT BUSINESSES FOR THEIR SUPPORT:



Baker Wine &  
Grape Analysis



LABORATORIES



JACOBS  
CONSULTING  
and Winemaking Services

