



2026 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

2025 BEST OF AWARDS

Best of Show and Best of White: Brad Bunkelman, Santa Maria, Malvasia

Best of Dessert: Katie Hill, Templeton, Farmhouse Red Pomegranate

Best of Red: Kirk Johnson, Atascadero, Drops of Jupiter Sangiovese

Best of Rosé: Brad Bunkelman, Santa Maria, Rosé of Grenache

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. **This competition is open to amateur home winemakers age 21 or older, who reside in either San Luis Obispo, Santa Barabra or Monterey County.**
3. **Wines must be made from grapes that were grown in San Luis Obispo, Santa Barbara or Monterey County.**
4. 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.
5. Registration is to be done online at <http://cmsfw.fairwire.com>
6. 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.
7. Entries will not be returned to entrant. Score sheets will be mailed to exhibitor with ribbons in a timely manner.
8. No previous first place, blue ribbon or gold medal wine may be re-entered.
9. Ribbons and score sheets will be mailed after the judging is completed.
10. Due to space limitations, the Fair Management reserves the right to the display.
11. Any Other Varietal Classes may be broken into its own single varietal of wine. With the excess of 5 or more entries.
12. By entering, your wine, entry(s) may be used for educational purposes.
13. 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 by Friday, April 24 by 4:00pm.
14. Six (6) Entries per Class per Exhibitor
15. Each exhibitor can purchase up to TWO (2) \$8 one-day admission tickets. They will be available to purchase via our online registration site. They can be used by anyone and are non-refundable.
16. 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

The Judging is private and will take place Friday, May 1
Results to come Tuesday, May 5

ONLINE REGISTRATION DUE BY: FRIDAY, APRIL 17

ENTRY FEE: \$7.00 PER ENTRY

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

PHYSICAL WINE ENTRIES RECEIVED: MONDAY, APRIL 20 - FRIDAY, APRIL 24

DELIVERY/SHIPPING LOCATION

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

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 – Home Wine

Class

1. Sparkling Wines
2. Sauvignon Blanc
3. Grenache Blanc
4. Viognier
5. White Blend
6. Chardonnay
7. Any Other White Varietal – Please Specify
8. Rosé
9. Pinot Noir
10. Sangiovese
11. Tempranillo
12. Grenache
13. Merlot
14. Malbec
15. Mouvedre
16. Zinfandel/Primitivo
17. Red Blend
18. Any Other Red Varietal – Please Specify
19. Syrah
20. Cabernet Sauvignon
21. Petite Verdot
22. Petite Sirah
23. Any Grape Dessert Wine

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



**Baker Wine &
Grape Analysis**



LABORATORIES

