

DEPARTMENT #175



**AMATEUR WINEMAKING DEPARTMENT
CHAIRMAN: Charlie Rice**

COMMITTEE

Michi Catanese
Barbara Donofrio
Dave Donofio
Chris Finn
Kelly Finn
Josh Hannaleck
Sarah Hannaleck

John Hannegan
Patty Hannegan
Ron Jones
Mary Lindsay
Jerry Starr
Mark Talia
Craig Vossbrinck

	AMATEUR WINEMAKING
ENTRY FORMS DUE:	Entry forms and fees due with entries. See receiving schedule.
AREA:	Open to amateur winemakers from Santa Cruz County and adjacent areas.
RECEIVING SCHEDULE:	Bottles of wine, with I.D. label attached, must be delivered beginning July 14, 2008 with a final deadline of August 2, 2008.
JUDGING SCHEDULE:	August 16, 2008
RELEASE DATE:	Score sheets may be picked up on Saturday, September 6, 2008, at 2 PM at Paddy Smith Park at the Fairgrounds.

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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 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 6, 2 PM at Paddy Smith Park at the Fairgrounds. Entrants may claim their score sheets at that time. Those entering wines are to use the entry form provided in this booklet (more than one wine entry may be listed on one entry form). Be sure to include complete and accurate information on the entry form, especially vintage, if applicable.

Two bottles 750 ml. or 3 Bottles of 375 ml. must be provided for each entry, and the following information must appear in a label somewhere on each bottle.

Name of Exhibitor
Address, Telephone Number
E-mail Address
Type of Wine, by SECTION and Classes (see below)
Vintage (if applicable)
The words "Not for Sale"

Prize-winning bottles (empty) will be exhibited at the Fair

Bottles of wine, with I.D. label attached, must be delivered by August 2, 2008, 5 PM to the Fairgrounds Office.

ENTRIES MAY BE DELIVERED TO THE FAIRGROUNDS OFFICE BEGINNING JULY 14, 2008

1 ST RIBBON	PREMIUMS OFFERED PER CLASS 2 ND RIBBON	3 RD RIBBON
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ENTRY FEE: \$2.50 per entry
SYSTEM OF JUDGING: DANISH

SECTION 1 – WHITE WINE

Classes:

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|---|---|
| <ol style="list-style-type: none"> 1. Chardonnay 2. Chenin Blanc 3. Riesling 4. Sauvignon Blanc 5. Semillion | <ol style="list-style-type: none"> 6. Gewurtztraminer 7. Pinot Blanc 8. Pinot Gris/ Pinot Grigio 9. Other – White Varietals 10. White Table Wine (blend) |
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SECTION 2 – RED WINES

Classes:

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| <ol style="list-style-type: none"> 1. Meritage Blend 2. Cabernet Sauvignon 3. Gamay Beaujolais 4. Petite Sirah 5. Pinot Noir 6. Merlot 7. Zinfandel | <ol style="list-style-type: none"> 8. Carignane 9. Syrah 10. Cabernet Franc 11. Sangiovese 12. Red Table Wine (blend) 13. Other Red Varietals |
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SECTION 3 – OTHER WINES

Classes:

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|---|---|
| <ol style="list-style-type: none"> 1. Sparkling Wine 2. Rose Wine 3. Dessert Wine 4. Blanc de Noir (Blush Wine) | <ol style="list-style-type: none"> 5. Apple 6. Berry 7. Other Fruit 8. Mead |
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NOTE: Participants are advised to enter wines with excessive residual sugar as Dessert Wines