

# Commercial Wine



California  
State Fair

JULY 14 - 31, 2011

**BIG FUN!**

## Competition Handbook

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**California  
State Fair**

**JULY 14 - 31, 2011**

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## **Commercial Wine Judging 2011 Competition Handbook**

Edmund G Brown Jr, Governor of California

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California State Fair

Post Office Box 15649

Sacramento, California 95852

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<b>TABLE of CONTENTS</b>	Page
Quick Reference “How to Enter” Guidelines .....	4
Commercial Wine Judging Advisory Task Force .....	5
Aims and Objectives .....	6
General Information .....	7
New Guidelines for 2011 .....	8
Wine Competition Entry Requirements .....	10
Basis of Judging .....	13
Integrity of Results .....	14
Judging Regions .....	15
Wine Categories and Classes .....	19
Awards .....	23
Delivery and Shipping Requirements .....	26
Judges .....	27
General Rules .....	40
Map of Cal Expo, Home of the California State Fair .....	49
California State Fair Competitive Programs .....	50

## HOW TO ENTER

### California State Fair Commercial Wine Competition

You are invited to enter the commercial Wine Competition for California Wine makers. The following information is an easy guide to enter this competition:

1. Determine the wine(s) you wish to enter.
2. Acquire an official entry form on our website [www.bigfun.org](http://www.bigfun.org).
3. Review all of the information in this handbook, take note of entry deadlines, delivery dates & directions, and entry rules. This handbook is available in advance on the website [www.bigfun.org](http://www.bigfun.org) and will be subject to any action that may cause revision or curtailment of sections awards or regulations as listed.
4. Select the region for which your wine qualifies. (page 15)
5. Select the categories and class(es) you wish to enter. (page 19)
6. Complete the entire entry form, **sign it** and arrange for entry payment to be included with your entry form.
7. Send a current wine label for each entry.
8. See Delivery and Shipping Requirements. (page 26)
9. Ship or deliver your entry with payment and entry form.
10. Please contact Kem Pence with any questions at (916) 263-3159.

California State Fair  
Commercial Wine Competition  
P. O. Box 15649  
Sacramento, California 95852  
(916) 263-3159  
[kpence@calexpo.com](mailto:kpence@calexpo.com)

### NEW FOR 2011

- **We are excited to announce the California State Fair is continuing with their July fair dates. Our dates will be July 14 - 31.**
  - Fair opens on Thursday, July 14
  - The Fair opens at 12 Noon on Monday through Thursday
  - The Fair opens at 10 a.m. on Friday, Saturday, and Sunday
  - The Fair ends on Sunday, July 31
  - **PLEASE SEE NEW GUIDELINES FOR WINE COMPETITION (PAGE 8)**
  - Accepting entries begins **Monday, April 11, 2011**
  - Entry Deadline **Friday, April 29, 2011**
  - State Fair Awards Ceremony - Friday, July 29

# **California State Fair 2011 Commercial Wine Judging Advisory Task Force**

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Past Board Chair, Board of Directors, California Exposition & State Fair

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Scott Harvey and Associates

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**TJ Plew**  
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**Kem Pence**  
**Wine & Cheese Competition Coordinator**  
California Exposition & State Fair

## **AIMS and OBJECTIVES**

This is the authentic granddaddy of American wine competitions. First held in 1855, it is, by far, the oldest and most prestigious wine competition limited to vitis vinifera grapes in America, and trade publications credit it as the premier competition in America through 1967.

This event is firmly established as the most prestigious of American Wine Competitions. It is the most meaningful of the major competitions restricted to California wines.

In addition, the uniqueness of this competition gives further credibility to its future within the industry. It is the only competition that requires all wines to be entered based on the viticultural area (also known as an appellation) where the grapes are grown, not where the winery is located. To further focus on the event's unique attributes and on the importance of the wine grapes, duplicate awards are presented to each single vineyard grape grower or the winery estate vineyard manager. This applies to all award-winning wines from single vineyards or estate vineyards. This is the first wine competition in the world ever to honor the grape growers and vineyard managers this way.

The objectives of the California Exposition and State Fair Wine Judging are:

- a. To encourage and stimulate the continuing improvement in the quality of California wines and vineyards throughout the entire state.
- b. To promote and enrich the reputation of California as one of the finest wine growing areas in the world by demonstrating, through this judging, the ability of California wine grape growers and wineries to produce outstanding wines of great quality.
- c. To increase the awareness of consumers throughout the world so they may be better able to identify California appellations.
- d. To increase the number of fully qualified wine judges from the ranks of consumers, winemakers, restaurateurs, retailers, and professional educators. This is accomplished by testing prospective judges to replicate their results consistently and to test for sensitivity to wine flaws.
- e. To provide a system of judging combining fairness, accuracy and simplicity to assess standards of quality for California wine.
- f. To recognize California wines of superior quality produced and bottled specifically for commercial retail distribution in California, the United States and internationally.

## GENERAL INFORMATION

1. **Additional Information:** Should there be any information desired and not found in the Competition Handbook, please write Wine Department, California State Fair, P.O. Box 15649, Sacramento, CA 95852, telephone (916) 263-3159, or email [entryoffice@calexpo.com](mailto:entryoffice@calexpo.com).
2. **Revisions:** This Competition Handbook is available on our website [www.bigfun.org](http://www.bigfun.org) in advance and therefore may be subject to revision or change.
3. **Mailing list and Notification:** Although we try to keep mailing lists current, we cannot be held responsible for any winery that is not notified or contacted. Our deadline for accepting entries is April 29, 2011, and **no exceptions** will be made after this date.
4. **Note:** These rules are **not** identical to State Rules published in other Competition Handbooks, or by the Division of Fairs and Expositions of the California Department of Food and Agriculture.

## CALENDAR 2011

April 11, Monday	<b>First day</b> that wines will be accepted in our temperature-controlled warehouse. <b>No wines will be accepted before this date.</b> The warehouse hours are 9:00 a.m. - 4:00 p.m., Monday thru Friday.
April 29, Friday	<b>Final day</b> at 4:00 p.m. for accepting entry form with labels, wine entries, and all entry fees - <b>this is the final deadline; no exceptions.</b>
June 1, 2 & 3	Judging of all wine entries at Expo Center, State Fairgrounds.
July 8, Friday	California State Fair Gala - Top award wines will be poured for the Fair's kickoff dinner.
July 14, Thursday	California State Fair opens in Sacramento. Display of award winning wines and tasting of gold medal wines in the Save Mart California Wine Garden.
July 29, Friday	Taste and Celebrate the Best! California's Grape and Gourmet has moved back to the State Fair presenting award winning wines from the California State Fair Commercial Wine Competition.
July 31, Sunday	California State Fair Closes.

## UPDATED GUIDELINES FOR CATEGORIES ADDED IN 2009

The California State Fair is dedicated to supporting the wine industry and any effort to educate and inform consumers. We are adopting the guidelines as set out by the International Riesling Foundation and judges will be tasting wines within the 4 categories as outlined below. If you are entering wine(s) in the Riesling category, we encourage you to follow the guidelines as listed below. For further information, please review their web site at: [http://rieslingrules.com/the\\_book/irf/final-proposal-on-riesling-sugar-guidelines-the-scale/](http://rieslingrules.com/the_book/irf/final-proposal-on-riesling-sugar-guidelines-the-scale/)

### **New Rules for Riesling**

The International Riesling Foundation supports four sweetness categories for Riesling, as set forth below, using no numbers to designate the various categories. They will be referenced only by the terms used for each of the four categories. (sugar and acid are listed in grams per liter).

**Dry (Class 150).** All wines carrying this designation will have a sugar-to-acid ratio not exceeding 1.0. For example, a wine with 6.8 grams of sugar and 7.5 grams of acidity would be in the same category as a wine with 8.1 grams of sugar and 9.0 grams of acid. Similarly, a wine with 12 grams of sugar and 12 grams of acid would be classified as dry. Notice also that wines that are totally or “near-totally” dry (such as 4 grams per liter) will have a much lower ratio. For instance, a wine with only 3 grams of sugar and a total acidity of 6 grams per liter will have a ratio of .5, and clearly the wine is dry.)

As to pH: it is assumed that the range of pHs for most Rieslings is between 2.9 and 3.4. So 3.1 is the “base” pH with which most wine makers will be working. So if the pH of wine is 3.1 or 3.2, it remains in this dry category. But if the pH is 3.3 or 3.4, it moves up to Medium Dry. (And if the pH is 3.5 or higher, the wine maker may wish to move the wine to Medium Sweet.)

**Medium Dry (Class 151).** Here the ratio is 1.0 to 2.0 acid to sugar. Example: a wine with 7.5 grams of acid could have a maximum sugar level of 15.0 grams. And if the pH is above 3.3, it moves to Medium Sweet, and if the pH is as low as 2.9 or lower, the wine moves to Dry.

**Medium Sweet (Class 620).** The ratio here is 2.1 to 4.0 acid to sugar. Example: a wine with 7.5 grams of acid could have a maximum sugar level of 30 grams. And again, the same pH factor applies as a level two wine: if the pH rises to 3.3, you move up to Dessert, and if the pH drops to 2.9 you move to Medium Dry. And if the pH is 2.8 or below (highly unlikely), the wine could be called Dry.

**Sweet (Class 630).** Ratio above 4.1, but using the pH adjustment, a sweeter wine with a ratio of, say, 4.4 might actually be moved to Medium Sweet if the pH is significantly lower. It is vital that all IRF members adhere to the same terminology so when we speak to Riesling consumers about what is a dry wine and what is a medium dry wine, we are all speaking the same language.

### **Aged Red Wines**

California Red wines don't age! Or at least that's what we have heard. The California State Fair wants to recognize the wonderful complexities and age-ability of California's best! We are expanding our Red Wine aging program to accept wines that are 15 years or older. We will also allow more judges to judge this category and offer their opinions in writing, which will be returned to all wines that are entered. This is a special benefit we are offering to assist wineries in determining the quality and drinkability, and therefore saleability of their older wines (besides we want to

show the world that California wines do age!). We will also give a special recognition award for the highest rated red wine in this category.

191 Aged Red Wines 1996 (15 years or older)

### **Micro Winery Production**

The California State Fair understands that there are more and more smaller or micro wineries in California producing incredible wines, but unable to reach the market place because of the small amount of wine they make. Our advisory Task Force has suggested we offer a special tasting within the competition to evaluate these smaller lots of wine. The California State Fair currently requires each entry of a winery to produce a minimum of 300 gallons or approximately 125 cases of wine in order to enter our competition.

Here are the new rules for entering your wine in the Micro Winery Production Competition:

1. The winery must not make more than a total of 2,526 cases (9 liter cases) approximately 6,000 gallons of wine per season.
2. The winery must not make more than a total 1,052 cases (9 liter cases) approximately 2,500 gallons of the entering wine.
3. No minimum amount of wine or designated timeline need to be reserved by the winery for sale to the public within distribution channels.
4. The winery will not be required to reserve 10 cases of wine to be purchased by the State Fair's representative to pour during the California State Fair. If the winery wishes to sell wines then the amount of cases to be purchased can be negotiated.
5. The winery needs to follow all the rules of the California State Fair except for the following:
  - a. Wineries only need to send 3 bottles of the entered wine instead of the required 6 bottles.
  - b. The wines will be tasted by a special panel with a minimum of 8 judges (instead of the normal 4 judges).
  - c. These wines will be eligible for Gold, Silver and Bronze medals.
  - d. These wines will not be eligible for Best of Class, Best of Region, Best Varietal in the State or Best of Show awards.
  - e. These wines must be entered into one of these 3 classifications:
    - 195 Micro Winery White Wines
    - 295 Micro Winery Red Wines
    - 695 Micro Winery All Other Wines

# WINE COMPETITION ENTRY REQUIREMENTS

## 1. Eligibility Requirements:

- a. Any grape or fruit product grown in California, and produced in the State of California on a bonded wine premise is eligible for entry. Types of products include: wine, brandy, port, sherry, low alcohol wine, de-alcoholized wine or vermouth. This also includes the adjacent states of Oregon, Nevada, and Arizona, if 75% of the wine is derived from grapes grown in the California appellation area indicated, as listed in the Alcohol, Tobacco, and Firearms (TTB) regulations.
- b. An official entry shall consist of one of the following: six (6) 750ml bottles, 1.0L bottles, carafes or boxes, or 1.5L bottles; nine (9) 375ml or 500 ml. bottles; three (3) 3-liter boxes; or one (1) 5.0 L box. For categories 191, 195, 291, 295, 691, 695, 700-705, and 901-941, send three (3) 750 ml. bottles or four (4) 375 ml. bottles.
- c. If the wine has not been produced by the entering winery, the entrant must have performed at least two of the following treatments to qualify the entry: growing the grapes, crushing the grapes, fermentation, blending, cellar treatment, cellar aging, or bottling. This shall be interpreted to allow the inclusion of negociant wines, or wines bottled to the account of the grape grower. The exception is when a wine product, identical in all respects, has been produced and entered by the producing winery.

## 2. Minimum Quantity Requirements:

- a. The wine entered must be part of a lot of identical wine of **at least 300 gallons of finished wine** (approximately 125 - 9 w.l. cases). The only exceptions would be Classes 191, 195, 291, 295, 691, and 695 because of the rareness of the wines.
- b. A minimum quantity of 240 gallons (approximately 100 - 9 w.l. cases) must be available for sale to the public either at the winery or through normal licensed wholesale/retail distribution channels through the closing day of the California State Fair, July 31, 2011. The only exceptions would be Classes 191, 195, 291, 295, 691, and 695 because of the rareness of the wines.
- c. All entering wineries must **reserve a minimum of 10 cases** of each award winning wine for the State Fair's Representative from Save Mart Stores for use at the 2011 Save Mart Gold Medal Wine Garden, should the wine win an award and be selected for public tasting as an example of an award-winning wine from this judging. The winery must sell the wine to this designated party and must do so at a normal wholesale price. The only exceptions would be Classes 191, 195, 291, 295, 691, and 695 because of the rareness of the wines and Classes 701 through 705 because of the legality of tasting brandies.

3. **Entry Date:** The first day entries will be accepted is Monday, April 11, 2011.

4. **Deadline:** Entries close on Friday, April 29, 2011 at 4:00 p.m. No entries will be accepted after closing date. The only exception is Rule 15 on page 40, which will require a late fee of an additional \$20 per entry.

5. **Entry Fee: Entry fee is \$55.00 per wine.** Entry fee must accompany entry form. **Entry fees are not refundable. Make check payable to: California State Fair.** (A penalty of \$25.00 per entry must be paid if a check in payment of the entry fee is refused by the bank).

## 6. Entry Limitations:

- a. There is no limit on the number of regions, categories, or classes an entrant may enter.
- b. No entrant will be permitted to enter more than three wines of the same varietal in a single class within a single region (i.e. a maximum of three Merlots, three Chardonnays, three Pinot Noirs etc. per region), unless the wine is vineyard designated.
- c. No wine may be entered more than once by the entrant even if it is marketed under different labels.
- d. The State Fair's Representative from Save Mart Stores reserves the option to purchase

**up to 10 cases of each award winning wine** for use in the 2011 Save Mart Gold Medal Wine Garden which is open to the public everyday during the 2011 State Fair.

- e. The wines should be examples of products currently available to consumers (minimum amount is 240 gallons) through the winery or in the normal distribution channels.
  - f. The State Fair may, at its option, require that each wine receiving an award be certified by a qualified representative of the State Fair Wine Advisory Task Force who shall satisfy themselves that all entry requirements have been met, including the minimum gallonage available for sale to the public (minimum amount is 240 gallons).
  - g. The State Fair will check and verify the accuracy and validity of entry information. This information will be verified by authorized state representatives through selective on-site inspections on a random basis or if there is any cause for concern by the state or by a California State Fair Wine Advisory Task Force member.
7. **Wine Label Required:** A wine label for each entry must accompany each entry form. A previous years' label or xerox copy is acceptable as long as the information is identical to the label on the bottle. For example, if the only thing that changed on the label is the vintage date then send the old label, cross out the year and write the new vintage on the label. Lab labels are acceptable , but they must be accompanied by an artist label.

8. **Entry Form:**

- a. You must complete **a separate entry form for each wine entered**. Please make any name, address, phone, etc. changes (if any) on the address label attached to the original form before you make copies. **Do not use white out**, simply draw a line through the old information.
- b. Each entry must be listed by its correct region and class on the entry form.
- c. No wine may be entered in a miscellaneous class if there is a separate named and numbered class in which it may be entered.
- d. **Any wine entered into a varietal class or blend of varietal grapes class must have the names of grapes stated on the label or other standard terminology can be used (e.g. Meritage, Claret, Bordeaux blend, Rhone blend, etc.)**
- e. In order for a wine to be judged in a particular region, the label must designate the appellation of the grapes in accordance with TTB regulations. In regions that cross viticultural areas, unless specified by the entering winery, the wine will be entered in the geographical site of the physical winery; i.e. Carneros Pinot Noir, Buena Vista, unless specified, will be tasted in the Sonoma Appellation.
- f. Any wine from grapes not entered in its proper category may be disqualified.
- g. The entry form must be complete in every detail, including retail price per bottle, exact percentage of residual sugar, release date (month and year), gallons produced, vintage date, the region and class code, vineyard designation (if any), estate bottled, county of winery location, name of local newspaper, **and an official signature**.
- h. Bottle size must be indicated on the entry form.
- i. The entry form must bear both the printed name (written legibly) of the owner, winemaker or other official representative designated and authorized by the entrant and the signature of this person as certifying that all provisions, requirements and limitations of the entry have been fully complied with.
- j. **This signature acknowledges that the entrant agrees to abide by all of the rules and regulations as listed in this Competition Handbook available on website [www.bigfun.org](http://www.bigfun.org).**
- k. The telephone number and fax of the entrant must be listed to be used for contact in case of questions and/or in case of an award.

- l. Entry form, entry fee and a label for each entry must be enclosed with your shipment.
- m. Incomplete entry form may be disqualified and the entry fee forfeited at the sole discretion of the California State Fair Wine Competition Official(s).
- 9. **Errors on Entry Form:** The California State Fair is not responsible for errors on entry forms or misinformation supplied and/or created by winery personnel or designated representative. Although we take every precaution to locate mistakes, we can not be responsible if a wine is disqualified for being tasted in the wrong region, varietal category, or for any other reason. No entrant shall be entitled to an award which has been disallowed as a result of his own error. The Fair management shall withhold awards for entries that are ineligible and may recover awards that have been made for ineligible entries that are disclosed during post-audits of Fair records. However, entrants with cause are entitled to question the validity of any disallowance. Such entrant should inform the Fair management immediately, in writing, giving their name, address, complete description of the entry and the reason for requesting reconsideration. Requests will not be considered later than ninety (90) days after receiving notice of the disallowance.
- 10. **Judging Dates:** Judging will take place at the California State Fairgrounds in Sacramento during the three days of June 1, 2 & 3, 2011.
- 11. **Notification of Awards Procedures:**
  - a. A Press Conference and Awards Ceremony will be held on Friday, July 29 DURING Wine Day at the California State Fair. This tasting will be open to the first 200 invited wineries on a first come, first served basis. We will reserve 40 spaces for the top winning wineries until June 30. Then these spaces, if available, will be released to wineries on our wait list. Wineries will be notified approximately one week after the Competition ends regarding their intention to attend this event. Please respond as quickly as possible after receiving the invitation to insure your participation. Free and discounted tickets to the State Fair will be made available to winery personnel and their families to attend the Fair before and after the tasting. The Fair hours on Friday are from 10:00 to 10:00.
  - b. Taste and Celebrate the Best! California's Grape and Gourmet has moved back to the State Fair presenting award winning wines from the California State Fair Commercial Wine Competition. Awards Ceremony 2pm; Trade Tasting 3-5 pm; Fairgoers Sipping 5-8 pm. There will be a limited number of event tickets available. All wines winning a medal may be required to attend and/or provide wine. This special tasting will only be open to wines that have won awards in competition.
  - c. All award winners will receive their award(s) at the July 29 event.
  - d. All entrants will receive one complimentary copy of the awards booklet by mail as soon as possible after release. Additional copies for tasting room sales may be purchased. Call the State Fair Wine Coordinator at (916) 263-3159.
  - e. When the awards booklet is published it will contain the retail price (as stated on the entry form) and the gallonage produced. The California State Fair reserves the right to print winery names, addresses, phone numbers and winery personnel in this or any other publication, press release, or correspondence.
- 12. **Wines remaining after judging:** Wineries or their representative may pick up any wines not receiving an award during the judging, on a date and time to be determined **by the Wine Competition Coordinator of the California State Fair. Wineries must notify the Coordinator in writing no later than May 20, 2011** of their intention to do so.
- 13. **Award Seals:**
  - a. The California State Fair will make appropriate official award seals available for purchase (which may be affixed only to bottles of California State Fair award-winning wines).
  - b. Only official California State Fair award seals are authorized to designate California

State Fair award-winning wines. Limited quantities of seals will be available for purchase on notification of award.

14. **Advertising:** Each winery, by signing the entry form, also consents to abide by the following:
  - a. Refrain from any misleading advertising or labeling with reference to any award which may be granted on this wine.
  - b. No representation will be made that states, implies, or permits the inference that a wine so labeled or advertised is the identical wine on which an award was granted unless this is actually the case.
  - c. If a wine is a counterpart of an award-winning wine, any reference or allusion to awards will clearly avoid creating any impression that the wine so labeled and advertised is an award winner or a counterpart thereof.
  - d. No representation will be made that is misleading or deceptive to the trade or the consuming public, or is disparaging of other wines.
  - e. In the event of misleading advertising by an award-winning entrant relative to a particular award or awards, the State Fair, at its discretion, reserves the right to disqualify both the entrant and the award from this and future competitions.
15. **Enforcement of Rules:** The entry requirements, as printed herein, will be strictly enforced. Any entries found not to comply with the entry requirements will be rejected. Any entry form found to contain untrue information may result in the winery being disqualified from all awards and may also bar the winery from entering the judging in succeeding years.

## **BASIS of JUDGING**

All wines will be entered within one of the classes listed on pages 19 to 22 for the purpose of being tasted with like wines. This judging takes 3 days of intense tasting. In the first two days, all wines are tasted, judged and possibly awarded a medal. On the final tasting day, all gold and double gold wines will be divided into one of eleven viticultural appellations that is the source of the grapes. This is information that is stated on the label and approved by the TTB (Alcohol and Tobacco Tax and Trade Bureau). Please see the listing on pages 15 to 18. Fruit and berry wines, brandies, low alcohol wines, de-alcoholized wines and vermouths are judged separately and placed under Region K, California State Appellation. Further clarification of each round is provided below.

**Awards Round:** The Chief Judge has the sole responsibility to determine which method of judging will give the most consistent results. There are currently 3 methods that are being used by the State Fair Judges: 1. Wines may be judged using the "Peterson Method" which was developed for us by Richard Peterson PhD. Under the "Peterson Method," wines are brought to the judge's table in flights of 25 to 50 wines, depending on the varietal and how many wines are entered. Each of the four judges on a panel will first smell a wine, then arrange it into 3 categories according to each judge's criteria. The judge then re-smells the wines in each category and places them in a "ranking" order. Finally, the wines are tasted and rearranged again in a "ranking" order and awards are given. This system helps our judges find the best wines without fatiguing their palates unnecessarily and is used by most winemakers when tasting barrel samples.

2. Another method which is being explored consists of bringing wines to the judges in flights of 10 to 15 wines at a time. Each wine is judged separately to determine if an award is to be given. This method is used by a majority of other wine competitions.

3. The ordinal scoring matrix (OSM) is based on the classic Davis scorecard. It differs from the Davis 20 point scale in that it groups the evaluation of wine quality into just three major categories: Anticipation, Balance and Satisfaction, each having a 6-point scale, which has a total score of 18 points.

**Numeric Scores:** Judges are also encouraged to give plus and minus signs to each wine award (for example: Silver minus, Silver plus or Bronze plus). Each of these awards is given a numeric score by our computer for each of the four judges on a panel, added together, then divided by four and the wine is given a final numeric score. Wines will be given a numeric score based on the following scale:

Bronze 85-87 points Silver 88-93 points Gold 94-98 points Double Gold 97-99 points

If all four judges on a panel decide to give a particular wine a gold medal, the wine will be elevated to double gold status. For a wine to receive a Bronze medal, each judge must give the wine a Bronze medal and the wine must have a minimum score of 85. In all cases, judges will be given as much time as needed for deliberation.

**Best of Class of Region:** After all awards and numeric scores have been given, the computer will locate the highest scoring varietal from each of the regions. This high score will designate a wine for an individual award called the “Best of Class of Region” or in other words, this is the highest scoring varietal from this region or appellation. There could be a Best Chardonnay from Sierra Foothills, a Best Chardonnay from Napa, a Best Chardonnay from South Central Coast, etc. from each of the eleven regions. Each of the varietals listed below will be recognized in each of the 11 regions. Please note, this award to an individual wine may only be a Bronze or Silver — but it will be the highest awarded varietal within that region!

The following varietals will be awarded from each region (appellation):

- Chardonnay
- Sauvignon Blanc
- Semillon
- Pinot Blanc
- Roussanne
- Viognier
- Pinot Gris/Pinot Grigio
- Chenin Blanc
- White (Johannisberg) Riesling
- Gewurztraminer
- Other Dry White Varietal
- White Bordeaux Varietal Blend
- Rhone Varietal Blends
- Other White Varietal Blends
- White Generic
- Pinot Noir
- Primitivo
- Zinfandel
- Malbec
- Merlot
- Cabernet Franc
- Cabernet Sauvignon
- Sangiovese
- Carignane
- Mourvedre/Mataro
- Tempranillo
- Barbera
- Zinfandel
- Petite Sirah
- Syrah
- Sangiovese
- Other Red Varietal
- Italian Varietal Blends
- Red Bordeaux Varietal Blend
- Other Red Varietal Blends
- Dry Red Generic
- Varietal Rosé
- Varietal Rosé Blends
- Generic Rosé
- White Zinfandel
- Other Varietal Blush
- Generic Blush
- Charmat Fermented Sparkling Wine
- Bottle Fermented Sparkling Wine
- Port Wine
- Other Fortified Wine
- Muscat
- Other Sweet White Varietal

## Integrity of Results

Paramount importance is placed at this competition on assuring the highest level of integrity in the results. This means, among other things: 1) a seasoned, trained, dedicated, and respected management and staff; 2) qualified and experienced judges who have proven the high calibre of their palates; 3) judging criteria that call for world-class standards of excellence; 4) avoidance of conflict of interest in every aspect of this competition.

All aspects of this wine judging have been and will be conducted to assure the results have the highest degree of integrity and are fully worthy of the California State Fair.

## JUDGING REGIONS

All wines will be entered based on the source of the grapes (Viticultural area, County or State) used in making the wine (not the location of the winery or negotiant), as stated on the label. The highest appellation allowed will be "California," this is meant to exclude an appellation entitled "American." For region A through K, only Classes 100 through 691 will be judged. Classes 700 to 941 will be judged under Region K. Please use the following regional identification for each entry.

### REGION A. NORTH COAST APPELLATIONS

- North Coast
  - Humboldt County
    - Willow Creek (Humboldt)
  - Lake County
    - Benmore Valley
    - Clear Lake
    - Guenoc Valley
    - High Valley
    - Red Hills
  - Mendocino County
    - Anderson Valley
    - Cole Ranch
    - Covelo
    - Dos Rios
    - McDowell Valley
    - Mendocino Ridge
    - Potter Valley
    - Redwood Valley
    - Yorkville Highlands
  - Marin County
    - Sonoma Coast (Marin)
  - Solano County
    - Clarksburg (Solano)
    - Green Valley (Solano)
    - Suisun Valley
    - Wild Horse Valley (Solano)
  - Trinity County
    - Trinity Lakes
    - Willow Creek (Trinity)

### REGION B. SONOMA APPELLATIONS

- Sonoma County
  - Alexander Valley
  - Bennett Valley
  - Chalk Hill
  - Dry Creek Valley
  - Green Valley of Russian River Valley
  - Knights Valley
  - Los Carneros (Sonoma)
  - Northern Sonoma
  - Rockpile
  - Russian River Valley
  - Sonoma Coast (Sonoma)
  - Sonoma Mountain
  - Sonoma Valley

**REGION C. NAPA APPELLATIONS**

Napa County

Atlas Peak  
Calistoga  
Chiles Valley  
Diamond Mountain District  
Howell Mountain  
Los Carneros (Napa)  
Mt. Veeder  
Napa Valley  
Oak Knoll District  
Oakville  
Rutherford  
Spring Mountain District  
St Helena  
Stags Leap District  
Wild Horse Valley (Napa)  
Yountville

**REGION D. GREATER BAY APPELLATIONS**

San Francisco Bay  
Santa Cruz Mountains  
Alameda County  
    Livermore Valley  
Contra Costa County  
San Francisco County  
San Mateo County  
Santa Clara County  
    Santa Clara Valley  
    San Ysidro District  
Santa Cruz County  
    Ben Lomond Mountain

**REGION E. NORTH-CENTRAL COAST APPELLATIONS**

Monterey County  
    Arroyo Seco  
    Carmel Valley  
    Chalone (Monterey)  
    Hames Valley  
    Monterey  
    San Antonio Valley  
    San Bernabe  
    San Lucas  
    Santa Lucia Highlands  
San Benito County  
    Chalone (San Benito)  
    Cienega Valley  
    Lime Kiln Valley  
    Mt. Harlan  
    Pacheco Pass  
    Paicines

**REGION F. SOUTH-CENTRAL COAST APPELLATIONS**

San Luis Obispo County  
Arroyo Grande Valley  
Edna Valley  
Paso Robles  
Santa Maria Valley (San Luis Obispo)  
Templeton  
York Mountain  
Santa Barbara County  
Santa Maria Valley (Santa Barbara)  
Santa Maria Bench  
Santa Rita Hills  
Santa Ynez Valley

**REGION G. SOUTH COAST APPELLATIONS**

South Coast  
Los Angeles County  
Leona Valley  
Malibu - Newton Canyon  
Saddle Rock - Malibu  
Orange County  
Riverside County  
Temecula  
Cucamonga valley (Riverside)  
San Bernardino County  
Cucamonga Valley (San Bernardino)  
San Diego County  
Ramona Valley  
San Pasqual Valley  
Ventura County

**REGION H. SIERRA FOOTHILLS APPELLATIONS**

Sierra Foothills  
Amador County  
California Shenandoah Valley (Amador)  
Fiddletown  
Calaveras County  
El Dorado County  
California Shenandoah Valley (El Dorado)  
El Dorado  
Fair Play  
Mariposa County  
Nevada County  
Placer County  
Tuolumne County  
Yuba County  
North Yuba

**REGION I. LODI APPELLATION**

Sacramento County  
Alta Mesa  
Borden Ranch  
Clarksburg  
Lodi (Sacramento)  
Sloughhouse

San Joaquin County  
Borden Ranch  
Clements Hills  
Consumnes River (San Joaquin)  
Juhant (San Joaquin)  
Lodi (San Joaquin)  
Mokelumne River  
River Junction (San Joaquin)  
Tracy Hills

**REGION J. OTHER CALIFORNIA APPELLATIONS (Excluding California (State) Appellation)**

Butte County  
Colusa County  
Fresno County  
Madera (Fresno)  
Glenn County  
Kern County  
Kings County  
Madera County  
Madera (Madera)  
Merced County  
Shasta County  
Siskiyou County  
Seiad Valley  
Stanislaus County  
Diablo Grande  
River Junction (Stanislaus)  
Salado Creek  
Tracy Hills  
Sutter County  
Tulare County  
Yolo County  
Capay Valley  
Clarksburg (Yolo)  
Dunnigan Hills  
Merritt Island

**REGION K. CALIFORNIA (STATE) APPELLATION**

Wines that qualify from Classes 100 through 691 will be judged in this region as well as all entries from Classes 700 to 941.  
All other approved Counties and Viticultural areas not otherwise listed.

## WINE CATEGORIES and CLASSES

1. Class names reflect wine names AS THEY APPEAR ON THE LABEL. A wine labeled as a generic may not be entered as a varietal and vice versa.
2. The Chief Wine Judge reserves the right to combine classes when the number of entries so warrants, or to divide classes if the range of sweetness or other factors present so warrants.
3. For aged wines (Classes 191, 291 and 691), the vintage date must appear on the label.
4. Regarding classes 170, 172, 174, 260, 262, 264, 266, 305, 355 and 676: Wines entered into any of these categories MUST have the grape varieties stated ON THE LABEL, or the label MUST include an acceptable alternative term (e.g., Meritage, Claret, Bordeaux style, Rhone, Italian, etc.). Otherwise the wine will be considered a generic blend. Listing of the grape varieties on the entry form but not on the label is not acceptable. To qualify in any category, the wine must be made from at least TWO of the wines in each category, and the majority of the wine must come ONLY from the listed wines in that category. (NOTE: A small amount of other wines, not to exceed 10% in total volume, may be included for blending purposes.) Wines are listed in alphabetical order.
5. Regarding classes 180, 280, 310, 360 and 680: These generic wines can be made from one or more **grape varieties that do not need to be stated on the label**. This also includes proprietary named wines.
6. **Classes and Sections to be judged:** Within each of the eleven regions defined, all classes and sections 1 through 6 listed below will apply:

### Class and Section #

#### Dry White Wines

##### Classes:

- 100 Chardonnay
- 110 Sauvignon Blanc
- 115 Semillon (includes Chevrier)
- 120 Pinot Blanc
- 122 Roussanne
- 125 Viognier
- 127 Pinot Gris, Pinot Grigio
- 130 Chenin Blanc, (up to 1.0 rs)
- 140 Gewurztraminer, (up to 1.0 rs)
- 150 White (Johannisberg) Riesling, Dry (Please see guidelines page 8)
- 151 White (Johannisberg) Riesling, Medium Dry (Please see guidelines page 8)
- 160 Other Dry White Varietals, (not listed above and not blends; up to 1.0 rs)
- 170 Bordeaux White Varietal Blends (including Meritage): Two or more of the following varieties ONLY (see #4 above): Colombard, Merlot Blanc, Muscadelle, Sauvignon Blanc, Sauvignon Vert, Semillon, Ugni Blanc
- 172 Rhone White Varietal Blends: Two or more of the following varieties ONLY (see #4 above): Aligote, Bourboulenc, Chardonnay, Clairette Blanche, Grenache Blanc, Marsanne, Picordan, Picpoul Blanc, Rolle, Roussanne, Ugni Blanc, Viognier
- 174 Other Dry White Varietal Blends, (see #4 above)
- 180 Dry White Generic, (see #5 above; grape varieties need not be stated on label)
- 191 Aged Dry White Wines (2006 and older) (only 3 bottles required)  
(Class 191 will be tasted for medal award purposes only and not within the regional judging or for Best of Show).
- 195 Micro Winery White Wines (Only 3 bottles required. (Please see guidelines page 8)

## Red Table Wines

### Classes:

- 205 Nouveau, all types
- 210 Pinot Noir
- 213 Primitivo
- 215 Zinfandel
- 218 Malbec
- 220 Merlot
- 222 Cabernet Franc
- 224 Cabernet Sauvignon
- 230 Sangiovese
- 232 Carignane
- 234 Mourvedre/Mataro
- 236 Tempranillo
- 238 Barbera
- 240 Petite Sirah / Durif
- 242 Syrah/Shiraz
- 250 Other Red Varietals (not listed above and not blends; e.g. Teroldego)
- 260 Bordeaux Red Varietal Blends (including Meritage): Two or more of the following varieties ONLY (see #4 above): Bequignol, Cabernet Franc, Cabernet Sauvignon, Carmenere, Malbec, Merlot, Petit verdot, Prolongeau
- 262 Rhone Red Varietal Blends: Two or more of the following varietals ONLY (see #4 above): Carignan, Cinsault, Counoise, Grenache Noir, Mourvedre, Muscardin, Petite Syrah, Picpoul Noir, Syrah, Terret Noir, Vaccaresse
- 264 Italian Red Varietal Blends: Two or more of the following varieties ONLY (see #4 above): Aglianico, Barbara, Cabernet Franc, Cabernet Sauvignon, Carignan, Dolcetto, Freisa, Grignolino, Lagreim, Merlot, Montepulciano, Nebbiolo, Pinot Noir, Primitivo, Refosco, Sangiovese, Syrah, Teroldego, Zinfandel or other Italian varieties
- 266 Other Red Varietal Blends (see #4 above)
- 280 Red Generic. (see #5 above; grape varieties **need not be stated** on the label)
- 285 All types sweet red wines (0.81% rs and above)
- 291 Aged Red Wines 1996 (15 years or older) Only 3 bottles required. (Please see guidelines page 8) Class 291 will be tasted for medal award purposes only and not within the regional judging or for Best of Show.
- 295 Micro Winery Red Wines (Only 3 bottles required). Please see guidelines page 8.

## Rosé, Pink, and Blush Wines

### Classes:

- 300 Varietal Rosé, all types
- 305 Varietal Rosé Blends (see #4 above)
- 310 Generic Rosé (see #5 above; grape varieties need not be stated on label)
- 330 White Zinfandel
- 350 Other Varietal Blushes (not listed above and not blends)
- 355 Varietal Blush Blends (see #4 above)
- 360 Generic Blushes (see #5 above; grape varieties need not be stated on label)

## Sparkling Wines

### Classes:

- **400 Charmat Fermented**
  - Sparkling wine (Blanc de Blancs, Blanc de Noirs, etc.)
  - 400a Natural, No dosage
  - 400b Brut, Up to 1.50 rs

- 400c Extra Dry, 1.51% to 3.0% rs
- 400d Sweet, Above 3.1% rs
- Rosé, Pink, and Sparkling Red
- 400e Natural, No dosage
- 400f Brut, Up to 1.50 rs
- 400g Extra Dry, 1.51% to 3.00% rs
- 400h Sweet, Above 3.1% rs
- **450 Bottle Fermented**  
Sparkling wine (Blanc de Blancs, Blanc de Noirs, etc.)
- 450a Natural, No dosage
- 450b Brut, Up to 1.50 rs
- 450c Extra Dry, 1.51% to 3.00% rs
- 450d Sweet, Above 3.1% rs
- Rosé, Pink, and Sparkling Red
- 450e Natural, No dosage
- 450f Brut, Up to 1.50 rs
- 450g Extra Dry, 1.51% to 3.00% rs
- 450h Sweet, Above 3.1% rs

## **Dessert and Appetizer Wines**

### **Classes:**

- 500 Port Wine
  - 500a Ruby Port
  - 500b Vintage Port (bottled within 24 to 36 months)
  - 500c Late Bottled Vintage Port
  - 500d Dated Port (mention of harvest date, but not Vintage Port)
  - 500e Tawny Port (age mention)
  - 500f Other Misc Ports
- 510 Sherry Wine
  - 510a Sherry, dry
  - 510b Sherry, medium
  - 510c Sherry, sweet
- 520 Other fortified wines
  - 520a Muscat Family
  - 520b Other fortified wines

### **Sweet White Wines (1.01% and above residual sugar (rs))**

- 610 Chenin Blanc (1.01% rs or above)
- 620 White (Johannisberg) Riesling Medium Sweet (Please see guidelines page 8)
- 630 White (Johannisberg) Riesling, Sweet (Please see guidelines page 8)
- 640 Gewurztraminer (1.01% to 4.00% rs)
- 650 Gewurztraminer (4.01% rs and above including Late Harvest)
- 660 All unfortified Muscats
- 670 Semillon or Sauvignon Blanc or Blends (4.01% rs and above, including Late Harvest)
- 672 Other white varietal (1.01% to 4.00% rs, not listed above and not blends)
- 674 Other white varietal (4.01% rs and above, including Late Harvest)
- 676 Other White Varietal Blends (1.01% rs and above, see #4 above)
- 680 White Generic (1.01% rs and above) (see #5 above; grape varieties need not be stated on label)

- 691 Aged Sweet White Wines (2006 and older) (only 3 bottles required)  
(Class 691 will be tasted for medal award purposes only and not within the regional judging or for Best of Show).
- 695 Micro Winery All Other Wines (Only 3 bottles required). Please see guidelines page 8.

**Other Classes (701 to 941)**

These wines will be tasted for medal award purposes only and not within the regional judging or Best of Show. Only three (3) 750 ml bottles or four (4) 375 ml bottles are required.

**California Brandies**

(All brandies will be judged within their own type)

- 701 Straight (Unrectified)
- 702 Blended (Rectified)
- 703 Grappa, Marc and/or Immature Brandy
- 704 Alambic Brandy (may be rectified)
- 705 Fruit Brandies or Eau de Vie

**Low Alcohol Wines (0.5% to 7.0% alcohol)**

- 901 White
- 902 Rosé, Pink, or Blush
- 903 Sparkling
- 904 Red

**De-alcoholized Wines (below 0.5% alcohol)**

- 910 White
- 911 Rosé, Pink, or Blush
- 912 Sparkling
- 913 Red

**Fruit and Berry Wines**

- 920 Fruit Wines
- 921 Berry Wines
- 922 Fortified Fruit Wines
- 923 Grape Wine with Fruit Flavor
- 924 Honey Wines (Meads)

**Vermouth and Other Flavored Wines**

- 940 Vermouth (Sweet, Dry, White, Red)
- 941 Other flavored Wines

Please direct questions regarding entries and shipping to:

Wine Competition Coordinator  
 California State Fair  
 1600 Exposition Blvd  
 Sacramento, CA 95815  
 Building #6  
 (916) 263-3159 (Kem Pence)  
 Fax 916/263-3653 (**beginning April 11**)  
 kpence@calexpo.com

# AWARDS

Awards offered in each class: **Double Gold Award**  
**Gold Award**  
**Silver Award**  
**Bronze Award**

These awards will be given to winners within each varietal type. The Double Gold award is reserved for those wines judged superior to others in their class by receiving a unanimous vote for Gold award by a panel of judges. In addition, wines will be given a numeric score based on the following scale:

<b>Double Gold 97-99 points</b>	<b>Gold 94-98 points</b>
<b>Silver 88-93 points</b>	<b>Bronze 85-87 points</b>

In the case of multiple awards to a single wine, only the highest award given by the judges will be conferred, although the entrant will be entitled to recognition for all other honors it receives for such a wine.

## Best of Class of Region Awards

After all awards and numeric scores have been given, the computer will locate the highest scoring varietal from each of the regions. This high score will designate a wine for an individual award called the “Best of Class of Region” or in other words, this is the highest scoring varietal from this region or appellation. There could be a Best Chardonnay from Sierra Foothills, a Best Chardonnay from Napa, a Best Chardonnay from South Central Coast, etc. from each of the eleven regions.

Generally speaking, these categories will be determined based on the total amount of entries, usually a minimum of 15 to 20 wines that were entered. Each of the varieties listed below will be recognized in each of the 11 regions. All medal winning wines, regardless of their medal, are eligible for this special recognition, which includes an individual wine which may only be a Bronze or Silver — but it will be the highest awarded varietal within that region!

## Best Varietal of the State

After the judges have finished awarding medals and numeric scores, all the Gold and Double Gold winners within certain varieties will compete for the Best Varietal in the State. For example, there will be one Chardonnay chosen as the Best Chardonnay in the State, one Merlot, one White Zinfandel, etc. These varieties are chosen based on the amount of wines entered in each class. Approximately thirty (30) entries or more in any class will qualify a varietal to be eligible. These categories are subject to change each year based on the sole discretion of the Chief Judge. The following 24 varietal classes may be tasted in 2011 for this special award:

- Chardonnay
- Viognier
- Pinot Gris/Pinot Grigio
- Sauvignon Blanc
- Gewurztraminer (all styles)
- White (Johannisberg) Riesling (all styles)
- Zinfandel
- Syrah
- Petite Sirah
- Muscats
- Port Wines
- Sangiovese
- Barbera
- Rhone Varietal Blend
- Merlot
- Cabernet Franc
- Cabernet Sauvignon
- Red Bordeaux Varietal Blend/Meritage
- Varietal Rosés
- Sparkling Wines
- Red Generics
- Rose Generics
- Pinot Noir
- Tempranillo

## Best of Region

On the final tasting day, Judges will be divided into four panels of 10 to 12 judges each. They will taste all the Gold and Double Gold wines. The judges will choose two wines —Best of Region White Wine and Best of Region Red Wine. Judges will not know which region they are judging. These awards will represent the best example of a varietal (class) type from each of the eleven regions. The overall winning red and white wines will have the most votes and become eligible to represent its region for the Best of Show.

## Best of Show Award

All judges will become a panel of one. A “Best Red” and “Best White” will then be selected from the eleven “Best of Region” red and white wines by all judges present. A computer tallies the results of the judge’s scores and a majority decides the two “Best of Show” wines. The Best of Show awards take precedence over all other awards.

## Narrowing the Field

Narrowing the Field: There are many scoring “systems” that can be used during the Best of Region and Best of Show tasting to find the one “best” wine. The following example illustrates the method used by the California State Fair Wine Competition: No matter how many wines are in the round, each judge is allowed to vote for as many wines he/she feels deserve to win. In other words, if there are 20 wines, each judge will be allowed to vote for all 20 or only 1 wine or any number in between. The winning wine will have the most votes. The theory goes that each judge is looking at each varietal to determine if it is consistent within its category. Since at this point of the competition, all the wines have been judged as “good”, the judges are judging apples and oranges. The wine that has the most points was deemed by a majority of the judges as the “Best”.

## Golden State Winery of the Year Award

The California State Fair will recognize the winery that has the greatest number of wines winning the highest number of awards. A minimum of 10 wines must be entered by a winery to be eligible for this award. The award will be based upon a combination of two calculations:

1. The total number of Double Gold, Gold, Silver, Bronze, Best of Class of Region, Best Varietal of State, Best of Region and Best of Show awards won by the winery.
2. The percentage of entered wines versus the number of wines winning awards by the winery.
3. Each calculation will be weighted as 50% of the total score.

## Awards To Be Presented

Double Gold, Gold, Silver, and Bronze .....	Rosette
Regional Best of Class .....	Medal
Best Varietal of State .....	Plaque
Best of Region .....	Plaque
Best Dessert Wine .....	Plaque
Best Value Wine .....	Plaque
Golden State Winery of the Year Award .....	Large Golden Bear Trophy
Best Red .....	Rosette and Large Golden Bear Trophy
Best White .....	Rosette and Large Golden Bear Trophy

**Viticultural Awards:  
Single Vineyard Grape Growers  
and Estate Vineyard Managers**

It is the policy of the California State Fair to recognize the agricultural contribution of single vineyard wine grape growers and vineyard managers (for wineries that grow their own grapes and estate bottle their wine) for award winning wines. This viticultural contribution is recognized, with certificates to the single vineyard grape grower (or winery vineyard manager of estate bottled wines) if the award winning wine carries a single vineyard designation or an estate bottled designation on its label, **and is so identified on the entry form. These viticultural certificates will be given for all award categories.**

**Best Value Wine**

The Best Value Wine Award is given to the wine that wins the highest award for the most value priced wine in relation to other wines priced in that category. Example: A \$10 Meritage winning a Double Gold and Best Varietal of California award, having been judged against all other Bordeaux blends ranging as high as \$75 and averaging over \$40 would receive the Best Value Wine Award.

## DELIVERY and SHIPPING REQUIREMENTS

1. **Deliveries to arrive from Monday, April 11 through Friday, April 29: must be delivered or shipped prepaid only to this address** (please see map in back of this Competition Handbook):

**SHIP WINES AND CHECKS SENT VIA COURIER** (ie FedEx, UPS) or **DROP OFF DELIVERIES TO:**

California State Fair Wine Competition Warehouse  
c/o California State Fairgrounds  
Ethan and Hurley, Gate 12  
Expo Center Building #6  
Sacramento, CA 95815  
Attn.: Wine Cellar Coordinator

**Please note that the State Fair will refuse any and all entries that arrive before April 11, or after April 29.**

2. **Be Sure** you have filled out the entry form completely. Remember: **a)** You must complete a separate entry form for each wine entered. **b)** Please make copies of the original entry form (enclosed), after you have made name, address, phone, etc. changes (if any). **c)** **Make sure that the wines on the entry are the same as you are shipping.** **d)** Make sure there is an exact duplicate label for each entry (even if it is done on a copy machine). **e)** Please enclose a signed check (\$55.00 per entry). **f)** Finally, please sign the entry form. Entries shipped in error will not be returned.
3. **Please mark the case containing the entry form** and the check: "Entry Form Enclosed".
4. **Please mark multiple box shipments** with box numbers and total boxes shipped (i.e., "Box 1 of 4 boxes", "Box 2 of 4 boxes," etc.)

### PLEASE READ CAREFULLY!

5. **Receiving Location: From April 11 through April 29, wines will be received at the California State Fairgrounds, Expo Center Building #6.**
6. **Receiving Times:** Between the hours of 9:00 a.m. and 4:00 p.m. **(only)** Monday through Friday. No deliveries will be accepted on Saturdays, Sundays or holidays.
7. **Only the Wine Competition Coordinator, Chief Judge or their designated appointee are authorized to receive entries.** No other State Fairgrounds location or State Fair representative, entity, office, or person is authorized to receive wine entries.

**8. FIRM DEADLINE (except as provided in General Rule 15)-4:00 p.m. Friday, April 29: All entries MUST be at the State Fairgrounds Expo Center Building #6 by 4:00 p.m. Friday, April 29. The State Fair will not be responsible for omissions or returning any wines that arrive after this deadline.**

9. The entering winery is responsible for all shipping costs of their wines. The State Fair will not accept wine on a C.O.D. basis.
10. **Please direct shipping questions, including checks sent via US Mail, to:**  
California State Fair  
Wine Competition Coordinator  
P.O. Box 15649  
Sacramento, CA 95852  
Phone (916) 263-3159 Cellar Fax 916/263-3653 **(from April 11)**  
entryoffice@calexpo.com or kpence@calexpo.com

# JUDGES

## Judges Qualification Test

The California State Fair was the first wine judging in the world to conduct judges' qualification tests. In 1950, this test was formulated by Leon Adams with wine industry assistance. This one day test was given annually through 1967, when the judging was suspended.

With the revival of the State Fair judging in 1985, a new test was designed to quickly qualify judges for the restart of this prestigious competition. In late 1987 and early 1988, a more comprehensive qualification exam was formulated and designed especially for the California State Fair under the auspices of the University of California at Davis by key Professors and Winemakers who teach there.

Beginning June 1998 the California State Fair has agreed to recognize the class, Advanced Tasting Seminar, offered by the University of California, Davis Extension, as a Qualification Test. Persons completing and passing this one day exam will be placed in the pool of qualified State Fair Judges and be eligible to judge in the California State Fair Wine Competition. This seminar/exam will be offered once a year.

**No one may judge at this competition who has not passed an approved qualification test or is not recognized as a professional taster by the California State Fair Commercial Wine Advisory Task Force.** The only exception will be the judges for the California Brandy competitions, selected from a group of experts who are uniquely qualified in this field.

## Criteria for Selection of Wine Judges

Panels will be assembled from lists that include those who have passed a recognized qualification exam. **Every person selected to judge at the State Fair must show evidence of professional tasting experience and/or have proven their tasting consistency by passing a qualification test either given by or recognized by the California State Fair.** This competition is seeking the finest judges available. Proof of an experienced and consistent palate is a primary requirement.

### Judges 1985 to 2010

**David Akiyoshi** - Woodridge, CA 89-90-92-93-94-98-99-01,04-08, 10  
Director of Winemaking, Woodbridge, Robert Mondavi Winery

**Brad Alderson** - Woodridge, CA 85-86-89-95-06-07-08, 10  
Woodridge General Manager, Robert Mondavi Winery

**Hope Alexander** - Chicago, IL 10  
Industrial Engineer, RCMS Group

**Clair Anderson** - Toronto, Ontario 91-92-95-97-98-01-04-05-07-09  
Supervisor, Quality Control, Liquor Control Board of Ontario

**Joe Andre** - Brookville, MD 85-86-87-88-89-92-94-96-97-00-01-02-04-05  
President, JJ Andre & Associates

**Tony Aspler**- Toronto, Ontario 96-97-00-03-08  
President, Tony Aspler Enterprises Ltd.

**Earl Ault**- Livermore, CA 04-05  
Winemaker, Cedar Mountain Winery

**Phil Baily** - Temecula, CA 87-88-89-90-92-93-94-96-97-99-00-02-03-04,06-10  
Owner, Baily Vineyard & Winery

**Stephanie Baird** - Houston, TX 10  
President, BevCo International Wines & Spirits

**Marty Bargetto** - Santa Cruz, CA 99-00-03  
Marketing Director, Bargetto Winery

**Michael Barton** - Los Angeles 04-07  
Wine Consultant

**John Bender**, Ph.D. - Palo Alto, CA 86-88-89-91-92-95-98-00-02-04-06  
Professor, Stanford University

**Dan Berger** - Santa Rosa, CA 87-88-89-91-92-93-04  
Wine Columnist  
California State Fair Wine Advisory Task Force 88 to 09

**Andrew Berwick** - Santa Barbara, CA 06-07-08-09  
Wine Maker, Berwick Cellars

**Merri Berwick** - Santa Barbara, CA 06-07-08-09  
Wine Writer

**Robin Blackbourne, MW** - Bermuda 06  
Writer

**William Bloxson-Carter** - Los Angeles, CA 10  
Executive Chef/Food & Beverage Director, Playboy Mansion West

**Mark Bonnard** - St. Helena, CA 86-87  
Assistant winemaker, St. Francis Winery

**Roger Boulton**, Ph.D. - Davis, CA 86  
Professor of Enology and Chemical Engineering, UC Davis

**Gerald Boyd** - Foster City, CA 86  
Wine and Spirits Writer, San Francisco Chronicle

**Carrie Boyle** - Roseville, CA 09  
Store Manager, Total Wine & More

**Bartholomew Broadbent** - Sausalito, CA 93  
President, Premium Ports & Madeiras

**Cassandra Brown** - Campbell, CA 10  
Consultant, The Chocolate Grape

**Robert Bruley, M.D., D.C.** - Minneapolis, MN 85 to 90-02-03,05-10  
Physician, Wine Educator

**Randy Buckner, M.D.** - Steilacoom, WA 01-02-03-04-07  
West Olympic Family Medicine

**John Buechsenstein** - Hopland, CA 86-87-88-91-92-93-95-96-99-03  
Winemaker and Consultant  
California State Fair Wine Advisory Task Force 88 to 09

**Ken Burnap** - Santa Cruz, CA 85-86-88-91-92-94-95-97-99-00  
Owner/winemaker, Santa Cruz Mountain Vineyard

**Diane Burnett** - Healdsburg, CA 85-86-91-92-93-95-97-99-01-03-04-05  
Owner, D. Burnett Vineyard Co.

**Gregory Burns** - Woodbridge, CA 10  
Winemaker, Jessie's Grove Vineyards

**Jason Bushong** - Paso Robles, CA 99-00-02-03,05-09  
Winemaker, SVP Winery

**Joel Butler, M.W.** - Orinda, CA 87-88-93-00-02-03-10  
Wine Manager, Prima Wine Shop

**Rod Byers** - Grass Valley, CA 89-90-91-94-95-97-99-03-05-06-08-09  
Sales Director, Nevada City Winery

**Vincent Caggiano, MD** - Sacramento, CA 00-01-02-04-06-07-08-09  
Owner, Biba's Restaurant  
California State Fair Wine Advisory Task Force 99 to 09

**Paul Cantwell** - Concord, OH 97  
Owner, Cantwell Winery

**Bruce Cass** - San Francisco, CA 86 to 90,92-94,96-98,00-01-02-05-09-10  
Executive Director, Pacific Rim Wine Education Center

**Waifro Cavaliere** - Concord, Ontario 04-05-10  
 Publisher, Enoteca Wine & Food Magazine

**Tom Challen** - Ovid, NY 02-03-05-07-08-09-10  
 Winemaker/Owner, Cayuga Ridge Estate Winery

**Mark Chandler**- Lodi, CA 03-04-06-08-09-10  
 Executive Director, Lodi Woodbridge Winegrape Commission

**Hugh Chappelle** - Cazadero, CA 93-94-95-97-98-06  
 Winemaker, Flowers Winery

**Richard Chen** - Napa, CA 05-06-07-08  
 Chief Financial Officer, Vintage Resources

**Scott Clemens** - Moss Beach, CA 95-96  
 Wine Writer, San Mateo Times

**Neal Coats** - Windsor, Ca 08-10  
 Estate Tasting Room Concierge, Chalk Hill Estate Winery

**Darrell Corti** - Sacramento, CA 89 to 92-94-95-98-99-00-02-03-04  
 Grocer and Wine Merchant, Corti Bros. Markets  
 California State Fair Wine Advisory Task Force 88 to 09

**Anne Cunningham** - Berkeley, CA 85-86-87-88-90-07  
 Wine Consumer; The Oakland Tribune

**Randy Cunningham** - Roseville, CA 08  
 Owner, Vavona Cellars

**Fred Dame** - San Mateo, CA 86-89-90  
 Vice President National Accounts, Seagram Classic Wine Co.

**Kerry Damsky** - Geyserville, CA 06  
 Proprietor, Terroirs: Damsky & Associates

**Robin Day** - South Adelaide, Australia 89-91-94-10  
 Chief Winemaker, Orlando Wines Pty. Ltd.

**Duane DeBoer** - Soledad, CA 86-88,90-91-92,94-96,98-99-00-02-04-08-09  
 Wine Judge/Consultant

**Shawn Denkler** - Napa, CA 94  
 Proprietor, D'Vine Wine Merchants

**Pat Dodd** - Modesto, CA 06-09  
 Director of Marketing E&J Gallo Winery  
 California State Fair Wine Advisory Task Force 97 to 09

**Ron Dougherty** - Webster, NY 10  
 Finger Lakes International Wine Competition

**Alex Dierkhising** - Calistoga, CA 86  
 Restaurateur, Silverado Restaurant & Tavern

**Mike Dunne** - Sacramento, CA 93-94-95-98-00-01-02-03,05-09  
 Food & Wine Editor, Sacramento Bee  
 California State Fair Wine Advisory Task Force 97 to 09

**Traci Dutton** - Calistoga, CA 05-06-07-08  
Culinary Institute of America

**William Easton** - Fiddletown, CA 87-88-89-90  
Winemaker/Consultant, Domaine de la Terre Rouge

**Gary Eberle** - Paso Robles, CA 91-92-98-00-02-04-05-07-08-10  
Owner/Winemaker, Eberle Winery

**Konrad Ejbich** - Toronto, Ontario 99-01-02-03-04-07-09  
Wine Columnist/Author, Eye Weekly & Wine Tidings

**Tom Elliot** - San Francisco, CA 85-86-87-88  
General Partner, Northwest Wines, Ltd.

**Steven Elphick** - Toronto, Canada 94-95-96-98-99-00,02-05,07-08-10  
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**Richard H. Elwood** - Westlake Village, CA 85-86-87-88-89-92-96-01  
Wine Sales and Marketing

**Jon Engen** - Salt Lake City, UT 85-86-90-91-96-97-01,05-08, 10  
President, Jon Engen Selections

**Lloyd Evans** - Toronto, Canada 97-99-02-04-05-06-09  
President, The Case For Wine

**Mary Ewing-Mulligan, M.W.** - Baldwin, NY 89-91-92-93-98  
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**Patrick Fallon** - Sonoma CA 03-04-06-07-09  
Production/Winemaker, Valley of the Moon Winery

**Tom Farella** - Healdsburg, CA 86-88-89-92-00-09  
Consultant/Winemaker, Farella-Park Vineyards

**Patrick Farrell, M.D., WM** - Huntington Beach, CA 06-08-10  
President, Inventive Technologies, Inc

**Patrick Fegan** - Chicago, IL 89-05-07  
Director, Chicago Wine School; Writer, Chicago Tribune

**Claudius Fehr** - Toronto, Ontario, Canada 05-07-08-10  
Liquor Control Board of Ontario, Canada, Category Manager, LCBC Vintages

**Edward Finstein** - Toronto, Canada 02-03  
President, Wineknow

**Ron Fonte** - Silver Springs, MD 88-89-90-91  
President and Publisher, Les Amis du Vin International

**Lance Fors** - Los Altos Hills, CA 07-08-09-10  
Chairman, Third Wave Technologies, Inc.

**Joanne Fox** - Napa, CA 86-87-88-89-96  
Licensed Psychiatric Technician

**Jerry Franco** - Sacramento, CA 86-87-88  
Stockbroker

**Jon A. Fredrikson** - San Francisco, CA 85-86-87-88-89-92-95-97-00  
Wine Industry Economist, Gomberg Fredrikson & Associates

**Greg Freeman** - Carmel Valley, CA 05-06-09  
Smith & Hook/Hahn Estate

**Ken Fugelsang**- Fresno, CA 98-99-01,04-10  
Winemaster, Professor of Enology, California State University, Fresno  
California State Fair Wine Advisory Task Force 98 to 09

**Peter Gamble** - Ontario, Canada 93-94-95-99-00-01,03-06,08-09-10  
Peter Gamble Wine Consulting

**Julie Garvey** - St. Helena, CA 85-86-88-89-91  
Partner/PR Director, Flora Springs Winery

**Max Gasiewicz** - Santa Rosa, CA 86-89  
Enologist, Mirimar Torres Estate

**B. Alan Geddes** - Thousand Oaks, CA 02-07-08-09-10  
Owner, Bell-Geddes Estates

**Michael Gelven** - Napa, CA 99-01-02-04-06-08-10  
President/Winemaker, California Winemaker's Guild

**Greg Gessner** - Napa, CA 93-95-96-97-99-00-01-03-06-08  
Winemaker/Technical Director, Beaulieu Vineyards/Sterling Vineyards

**Denise Gill** - Santa Rosa, CA 05-06-07-08-09-10  
Director of Hospitality, White Oak Vineyards & Winery

**Rick Gillard** - Vancouver, B.C., Canada 95-96  
Judge, Intervin International

**John Given** - Staatsburg, NY 94-00-03-04-05  
President, John Given Wines, Inc.

**Karen Goetz** - San Francisco, CA 02-03-04-05-07-08-09-10  
Winetooth tm Consultant

**Craig Goldwyn** - San Francisco, CA 85-86-01-02-04-06  
Editor, Wine Spectator

**David Graves** - Brookfield, IL 01  
Freelance writer

**Jim Gordon** - San Francisco, CA 85-86  
Editor, Wine Spectator

**Stacey Gregersen** - El Dorado Hills, CA 86-91-92-97-98-99-01-03-05-06  
Winemaker, Vino Noceto Winery

**Barry Gump Ph.D.** - Oakland, CA 03-04-05-07-08-09  
Professor of Chemistry & Enology, California State University Fresno

**Todd Hafner** - Stockton, CA 10  
Wine Educator, Wine Seminars

**Scott Harvey** - St. Helena, CA 86 to 89-91-92-93-95 to 98-00-02-03-05-06-07-09  
President/Winemaker, Scott Harvey Wines  
California State Fair Wine Advisory Task Force 89 to 09

**John Hawley** - Healdsburg, CA 86-87-88-89-91-92-93-95-96-97-98-00-01  
Winemaker, Hawley Vineyards

**Mervyn Hecht** - Santa Monica, CA 02  
Wine Buyer, Fourcade & Hecht Wines

**Wendy Heilman** - Concord, CA 05-06  
Manager/Wine Buyer, Vino Venue

**Dwayne Helmuth** - Temecula, CA 87-88-90-91-92  
Vice President/Winemaker, Callaway Vineyard & Winery

**John Hicks** - Temecula, CA 02-03-05-07-09  
Sr. Assoc. Bio Pharm Sciences, Biogen IDEC Pharmaceuticals

**Jennifer Higgins** - Santa Rosa, CA 99  
Winemaker, Lancaster Winery

**Mike Higgins** - Danville, CA 85-86-88  
Wine Manager, Curds & Whey

**Richard Paul Hinkle** - Santa Rosa, CA 88-90-91-92-94-95-97-02-09-10  
Author/Journalist, Wines & Spirits, Wines & Vines

**Peter Hirschfeld** - Berkeley, CA 08-09-10  
Wine Educator & Consultant

**Bob Hodgson** - Fieldbrook, CA 99-00-01-03-04-06  
Owner/Winemaker, Fieldbrook Valley Winery  
California State Fair Wine Advisory Task Force 99 to 09

**Irene Huffman** - Milan, IL 89-90-91-93-94,96-98,00-02,04-05-07-08-10  
Director of Education/Keys Account Manager, Distinctive Wines & Spirits

**Bill Jekel** - Monterey, CA 85-86-93  
Founder, Jekel Vineyards

**Robert Jennings** - Sacramento, CA 86 to 90-92-93-94-96-97-00-01-02  
Wine Retailer Specialist  
California State Fair Advisory Task Force 89 to 07

**Chris Johnson** - Paso Robles, CA 85-86-87-88-90-91-92  
Consultant/Winemaker, HMR Estate Vineyards

**Frank Johnson** - New York, NY 92  
Author, Wine Consultant

**Ray Johnson** - Sebastopol, CA 03 -04-05-07-09  
Wine Educator, TasteWine

**Maynard Johnston, M.D.** - Sacramento, CA 93,95-99,02-04-05-07-08-09-10  
The Permanente Medical Group, Inc.

**Stephen Kampers** - Ontario, Canada 02-04-07  
Vice President Royal Bank of Canada

**Gayle Keller** - Calistoga, CA 86-88  
 Restaurateur and Caterer, All Seasons Market

**Denis Kelly** - Oakland, CA 85-88-90-92-94-95-96-98-99-02-03-05-06-07  
 Adjunct Professor, St Mary's College of California

**Mike Kerrigan** - Sutter Creek, CA 85-86-87-94-99-01-03-04-05-06-08-09-10  
 Writer/Photographer/Wine Consultant

**Linda King** - Madison, OH 91-92-95-98-99-03-04-05-07-08-09-10  
 Winemaker, Rag Apple Lassie Vineyards

**Gary Knopp** - Sammamish, WA 05-06-07-08-09-10  
 Fine Wine Area Manager, Canandaigua Wine

**Peter Koff, MW** - Santa Ana, CA 06  
 Fairest Cape Beverage Company

**Renee Koon** - Napa, CA 92-96-97-98  
 S. Renee Koon Communications

**James Kress** - San Martin, CA 99-00-01-03-08-09  
 Manager, Analytical Lab, Meridian Vineyards

**Ralph Kunkee** - Davis, CA 99-01-03-04-07-08-09  
 Professor Emeritus of Enology, University of California, Davis

**Ellen Landis** - Half Moon Bay, CA 03-04-05-07-08-09-10  
 Sommelier/Owner, Landis Shores Ocean Front Inn

**Ken Landis** - Half Moon Bay, CA 03-04 -05-07-08-09 -10  
 Chef/Owner, Landis Shores Ocean Front Inn

**James Lapsley** - Davis, CA 86-87-88-89-90-93-01  
 Winemaker/Research Enologist, UC Davis/Orleans Hill Winery  
 California State Fair Wine Advisory Task Force 91 to 01

**Michael Larner** - Solvang, CA 06-07  
 Owner, Larner Vineyard

**Barry C. Lawrence** - Penngrove, CA 88-91,93-95,97-99,01-04-05-07-08-10  
 Writer/ Wine Educator/ Grape Grower, The Bishops Ranch

**Simon Le Chine** - Aurora, Ontario 97-98-99  
 Still Master, Gestions Du Clary/Magnotta Group

**Harriet Lembeck** - Forest Hills, NY 88-90-92-94-97-00-01  
 Director, Wine and Spirits Program

**Jason Brandt Lewis** - San Francisco, CA 91-92-93-95-96-97-98-00-03-04  
 Wine Writer, Sales & Marketing Director, Storrs Winery  
 California State Fair Wine Advisory Task Force 91 to 09

**Luanne Livermore** - Oakland, CA 85-86-87-88-90  
 Staff Nurse III

**Rick Longoria** - Santa Ynez, CA 85  
 Owner, Richard Longoria Wines

**Gus Magann** - Salt Lake City, UT 07-08-10  
President, Vine Lore, Inc.

**David Male** - Williamsville, NY 85-90-91-92-94-95-96-98-01-03-04-09-10  
Chairman, Finger Lakes International Wine Competition

**Marty Mathis** - Saratoga, CA 93-94-95-97-98-99-01-05  
Winemaker, Kathryn Kennedy Winery

**Richard Matranga** - Sonora, CA 94-95-96-99-00-01-02,04-08-10  
Winemaker/Owner, Sonora Winery & Port Works

**Martin Maxwell** - Lodi, CA 92-94-95-96-97-98-01-03-04-05-06-08-09-10  
Consultant, Looking Glass Research

**Ben Mayo** - Paso Robles, CA 10  
Winemaker, Eberle Winery

**Tim McDonald** - St. Helena, CA 00-02-03-06  
Marketing Director Fine Wine, Gallo Winery

**Kevin McGuire** - Sonoma, CA 86-87-88-90-93-94-99-00-01-04-06-07-08-09-10  
Winemaker, Kendall-Jackson Winery

**Scottie McKinney** - San Francisco, CA 86-87-03  
Consultant, Writer, Scottie McKinney & Associates

**John Mensinger** - Modesto, CA 91-93-96-98-00-03-05-06-09-10  
President, American Lumber Company, Inc.

**Jacques Mercier** - Grass Valley, CA 04-05-07-08-09-10  
Owner/Winemaker Solune Winegrowers

**Robert Moeckly** - St. Helena, CA 86-87-88  
Winemaker; General Manager, Scott Laboratories

**Shari Mogk-Edwards** - Ontario, Canada 92-93,95-98,00,02-05,07-08-10  
Director, Spirits Category, Liquor Control Board of Ontario

**Brian Moore** - Sacramento, CA 90-91-93-95-96-99-00-01-03-04-08-09-10  
Unit Manager, Stantec

**Peter Murphy** - St. Helena, CA 85-89,91,93-95,97-98-01,02-04-06-08-09-10  
Viticulturalist/Vineyard Manager, AG Tech Services Inc.  
Peter Murphy Wines

**Robert Muzzy** - La Jolla, CA 85-89,91-92,96-98,01-04-05-07-08  
President, The Muzzy Company

**Fred Nury, Ph.D.** - Fresno, CA 85- 90,92-94-95-96-98-99-00-02-03-05-06-08  
Professor Emeritus of Enology and Food Science, CSU, Fresno

**David O'Conner** - San Francisco, CA 86  
Master Sommelier; Victor's Restaurant, St. Francis Hotel

**Greg O'Flynn** - San Francisco, CA 85-86-87-90  
Proprietor, The California Wine Merchant

**Edmund Osterland** - La Jolla, CA 89-90  
Master Sommelier

**John A. Parducci** - Ukiah, CA 85-87-88-89-90-92-93-94-95-97-98-99-03  
Winemaster, McNabRidge

**Richard Grant Peterson, PhD** - Napa, CA 94-99,01-05,07-08-09-10  
Viticulture and Enology Consultant, Richard grant Wine  
California State Fair Wine Advisory Task Force 91 to 09

**John Pfeiffer** - Alexandria, VA 10  
Enologist

**Alan Phillips** - Napa, CA 86-89-90-96-97  
President/Winemaker, Monticello Cellars

**John Picco**- Sacramento, CA 96  
Retired Professor of Education

**Andy Podshadley** - Novato, CA 04-05-06-08-09-10  
District Manager Allied Domecq

**Nick Ponomereff** - San Diego, CA 86-88-89  
Editor and Publisher, California Grapevine

**Phil Posson** - Tulare, CA 85-86  
VP, Production, Sierra Wine Corporation

**David Ramey** - Santa Rosa, CA 86-87-88-91  
Winemaker, Chalk Hill Winery

**Susan Reiner-Lyon, MOT, OTR/L** - San Jose, CA 86-90,92-94,96-98,00-02,04,06-09  
Manager/Proprietor, Team Walk/Team Fit

**John Richburg** - Rutherford, CA 86-97-98-99  
Director of Winemaking, Bayview Cellars

**Markus Riedlin** - Dunkirk, NY 91  
Woodbury Vineyard

**Barbara Ritchie** - Toronto, Ontario, Canada 00-02-04-06-09  
Wine Writer and Consultant

**Gerry Ritchie** - San Luis Obispo, CA 10  
Professor, Enology, Food Science and Nutrition, Cal Poly State University

**Anthony Robinson** - Davis, CA 10  
Post Graduate Researcher, Murdoch University, Australia

**Anthony Rose** - London, England 92  
Wine Writer, GSI Sterling Ltd.

**Rick Sayre** - Windsor, CA 86-87-89-90-91-93-96-99-06  
Winemaker, Rodney Strong Vineyards

**Robert Schock, PhD.** - Pleasanton, CA 86 to 89-91-93-95-97 to 99-02 to 04-06-07-09-10  
Wine Judge; Geophysicist, Lawrence Livermore National Lab

**Erick Schultz** - Carmichael, CA 02-03-07-08-09-10  
Enologist, R. Mondavi Winery Woodbridge

**John Schumacher** - Felton, CA 94-95-96-97-01-03-05-08-09  
President/Winemaker, Hallcrest Vineyards

**Duane Schutjer** - Las Vegas, NV 90-96-05  
President, Computer Technology Ltd.

**Alex Sebastian** - Beaver, PA 87-90,92-94-95-96-98-99-00,02-04,06-09  
Restaurateur; Wooden Angel Restaurant

**Mark Shannon** - Santa Maria, CA 91-93  
Winemaker, Shannon Consulting Services

**Andrew Sharp** - Toronto, Canada 86-94-95

**Bruce Shelton** - Hillsborough, CA 86-87-02-10  
Executive, San Francisco Convention & Visitors Bureau

**Carol Shelton** - Healdsburg, CA 86-87-88-89-91-92-94-95-97-99-01-02-03-06-07  
Winemaker, Carol Shelton Wines

**Joe Shirley** - Napa, CA 08-10  
Director of Winemaking, Trinchero Family Estates

**Raymond Signorello, Jr.** - Napa, CA 94  
Proprietor, Signorello Vineyards

**Greg Silvi** - Sonoma, CA 10  
President, Cana Associates, LLC

**Dick Singer** - Scarborough, NY 96-97-98-00-01-03-04-05-07-08-09  
Columnist/Wine Editor, Fortune Magazine/Metroland/Ontario Rest. News

**Earl Singer** - San Jose, CA 85-89-90-91-93-94-96-00-01-02-04,05-09  
Publisher, Wine Events - Calendar.com

**Vernon Singleton** - Davis, CA 85-86-88-90  
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Ex Officio Member, California State Fair Advisory Task Force 87 to 01

**Clark Smith** - Santa Rosa, CA 10  
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**Elaine Smith** - Sacramento, CA 01-02-03-06  
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**Ron Sober** - Ann Arbor, MI 00-02-04-06-07-09  
Technical Trainer, Blue Gill Technologies

**Leon Sobon** - Plymouth, CA 86-87-89-90-91-93-95-96-98-99-01-04-05-09  
Owner/Winemaker, Shenandoah Vineyards

**Betsy Spann** - Glen Ellen, CA 10  
Owner/Winemaker Spann Vineyards

**Ann Sperling** - Beamsville, Ontario, Canada 00-01-03-04-05-06-07-09  
Winemaker, Malivoire Wine Company

**Mark Stuart** - La Jolla, CA 10  
Mark the Cork Head/Wine Writer/  
Educator, Private Consultant/San Diego Suburban Newspapers

**Roger Stockton** - Carson City, NV 05-06-07-08-09-10  
Writer, Innovative Wine Writer

**Tom Storkan** - Santa Ynez, CA 86-87-88-89-90-93-96-97-98-02-04-06-07-09  
Salesperson, D. Storkan RE Broker

**David Storm** - Davis, CA 87-88-89  
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**Carol Taines** - Healdsburg, CA 90-92-93-94  
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**Maria Terry** - Pleasant Hill, CA 10  
Wine Buyer/Director of Wine Education/Wine Writer, La Sommeliere, Wine Buying/  
Education, Consulting Services/Pleasant Hill Focus

**Steven Test** - Healdsburg, CA 88-89-90-92  
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**Harolyn Thompson** - St. Helena, CA 85-88  
Wine Writer/Wine Judge

**Robert Thompson** - St. Helena, CA 85-88-91  
Author, Pocket Guide to California Wines

**Charles Tsegeletos** - San Anselmo, CA 86-87-89-90-91-97-00  
Director of Winemaking, Cline Cellars

**Jay Turnipseed** - Davis, CA 02-03-04  
Enologist, Gallo of Sonoma

**James Twiford** - El Dorado Hills, CA 10  
Manager, Engineering Acton Mickelson Environmental

**Valery Uhl, M.D.** - Lafayette, CA 10  
Director, Radiation Oncology Services, AB Summit Comprehensive Cancer Center

**Michael Vaughan** - Toronto, Ontario 91-93-95-98-99-01  
President, Wine Writers' Circle of Canada

**John Vowell** - St. Helena, CA 04  
Winemaker/General Manager Rocinante Wines & Vineyards

**Nancy Walker** - Hopland, CA 93-94-96-98-00-01-02-05-10  
Winemaker, Winery Exchange

**John Walling** - Sacramento, CA 86,88-91,93-95,98-99-01-02-05-07-08-10  
Owner/Broker, Curlew Wines

**Ernie Weir** - Napa, CA 85-90,03-04-05-06-08-09  
Owner/Winemaker, Hagafen Cellars

**Elaine Wellesley** - Napa, CA 91  
Winemaker, Quail Ridge Winery

**Roy Wickland** - Sacramento, CA 85  
Owner, Wickland Oil Corporation

**Evan Williams** - South Lake Tahoe, CA 03-04-05-06-07-08-09-10  
Proprietor, Evan's American Gourmet Cafe

**Michael Williams** - Sacramento, CA 04-05-06-07-08-09-10  
Owner/Educator The Positive Energy Source

**Rosina Tinari Wilson** - San Rafael, CA 06  
Senior Consultant, Wine X Magazine

**E.L. "Jane" Wilson-Dick** - Westlake Village, CA 90-92-96  
Wine Consultant/Educator

**Walter Winton** - Davis, CA 89-90-91-93-97-99-00-02-04-07-09  
Retired Enologist, University of California, Davis

**Jean Wolfe-Walzer** - San Francisco, CA 85-86-88-90-94  
Owner/President, Degustation

**James Wolner** - Healdsburg, CA 86-87-88-90  
Owner, Jimark Vineyards

**Wilfred Wong** - San Francisco, CA 95-02  
Wine Buyer/Beverages & More

**Peter Yeskoot** - Hamburg, NY 00-03-08-09  
General Manager, Clarence Wines & Spirits

**Jay Youmans MW** - Bethesda, MD 05  
Winemaker, Flowers Winery

# 2011 GENERAL RULES

## CALIFORNIA EXPOSITION & STATE FAIR

These rules are printed, mailed and posted on the fair's website in advance of the entry deadline(s). Each rule is subject to any action that may cause revision or curtailment at any time prior to each competition or judging. The most current General Rules will be found on the California State Fair website [www.bigfun.org](http://www.bigfun.org), under each competition. Upon signing the official entry form, the exhibitor acknowledges that they have read and understand these rules and all others of the competition in which they enter and are further responsible for viewing, reading and understanding all revisions or curtailments on the fair's website prior to the competition. Exhibitors may request a copy of the most current rules by contacting the entry office: email: [entryoffice@calexpo.com](mailto:entryoffice@calexpo.com) or phone: 916/263-3146.

1. **EXHIBITORS ENTRY RESPONSIBILITIES:** All signatures and information necessary to determine that the exhibit is eligible must be on the entry form and all fees (including penalties) must be paid by the entry delivery date for still exhibits or July 1, 2011 for Junior Livestock, Open Livestock and Small Animals or entered on-line and have submitted the Signature Acquisition Form with all necessary signatures by the above dates. Therefore, it shall be the responsibility of the exhibitors to correct all deficiencies in connection with entries or exhibiting which are required of them by the rules printed in the Competition Handbook. A deficiency penalty of \$20 per entry must be paid for any deficiency or fees which have not been paid by the entry delivery date for still exhibits or July 3 for Livestock and Small Animals. Entries will not be judged if deficiencies have not been cleared or fees paid. This rule shall apply to all equine shows with a requirement for their fees, forms and signatures being submitted by the entry deadline date within each equine section of any competition handbook.
2. **ENTRY LIMIT:** The State Fair management shall reserve the right to limit entries displayed and/or exhibited to facilities available and may limit the number of entries made by an exhibitor. Entries may also be limited or not displayed based on size, content, subject material, or for any reason determined not in the best interest of the California State Fair. Any return of entries under this rule will be done at the sole discretion of the State Fair management.
3. **OWNERSHIP OF ENTRY:** Unless specific provisions otherwise are made in the Competition Handbook (printed or on the web), exhibitors must be the bona fide owner of their entries. The management may demand such proof of ownership as it deems necessary in each case.
4. **EXHIBITOR LIABILITY:** Each exhibitor will be solely responsible for any consequential or other loss, injury or damage done to, or occasioned by, or arising from, any animal or article exhibited by him/her. Exhibitor agrees to indemnify, and save harmless, the State of California, California Exposition and State Fair and all officers, agents, and employees there of from all claims, demands, damages, costs, expenses, or liability costs suits or actions of every name, kind and description, brought forth from or on account of, injuries to death of any person including but not limited to workers, and the public, or damage to property resulting from the performance of the exhibitor or its entries. Neither party shall request apportionment of liability by a jury.
5. **NO GUARANTEE:** The State Fair cannot guarantee that all exhibition requirements of an entry can be provided (i.e. electricity, a showcase, a pedestal, special lighting, special location, total space requirements, water source, computer services, or any other special requirements).
6. **DIVISION/CLASS CANCELLATION:** The State Fair management reserves the right to return entries and cancel any division or class in which, in its judgment, the entries are insufficient to secure adequate competition.

7. **ENTRY ERRORS:** Fair management is not responsible for finding errors in entries. Exhibitors are responsible for any and all errors on entry and summary forms. No exhibitor shall be entitled to an award which has been disallowed as the result of his own error. The Fair management shall withhold the payment of awards for exhibits that are ineligible and may recover awards that have been paid for ineligible entries that are disclosed during post audits of Fair records. However, exhibitors with cause are entitled to question the validity of any disallowance. Such exhibitors should inform the Fair management immediately, in writing, giving their name, address, complete description of the entry and the reason for requesting reconsideration. Requests will not be considered later than ninety (90) days after receiving notice of disallowance.
8. **SUBSTITUTION:** Substitutions may be made in still exhibits only in the same division of the original entry class of the original exhibitor, and may be made only if completed by the entry delivery date. Substitutions for livestock must be in the same division of the original entry by the original exhibitor. Substitutions must be made at time of check in to avoid penalty. Fees may apply for substitutions in excess of two per division. The State Fair or the judge may disqualify or transfer to the correct class any entry which is not a true representative of the division or class in which it is entered.
9. **PREVIOUSLY ENTERED ENTRY:** Any non-animal (still exhibit) entry that has been exhibited at a previous California State Fair is not eligible for entry in the 2011 California State Fair. Once a still exhibit has been entered and judged at the California State Fair it cannot be reentered for competition in any California State Fair Competition.
10. **VERIFICATION:** Exhibitors wishing to verify that the State Fair has received submitted entry forms and fees must include a self-addressed/stamped postcard when submitting entry forms.
11. **RESPONSIBILITY:** The Fair shall not be responsible for exhibits remaining on the fairgrounds after designated release times. All Still Exhibits or display elements remaining on the fairgrounds after designated release time will be treated as abandoned property and will be disposed of as of September 1, 2011.
12. **REMOVAL OF ENTRIES:** An exhibitor may not remove his or her entry from the California State Fair once it has been accepted. Entries must be on exhibit at the official opening of the Fair or at any other time specified in the Competition Handbook and shall not be removed from the fairgrounds prior to the release date printed in the handbook, except (at the discretion of the Fair management) in cases of positive evidence of sickness, accident and/or death, or other circumstances that are in the best interests of the Fair.
13. **DISHONORED CHECKS:** A penalty of \$25.00 per dishonored check must be paid if a check in payment of entry fees or other applicable fees is refused by the bank. Only cash, certified check or money orders are acceptable for penalty payment.
14. **ENTRY FEES ARE NOT REFUNDABLE.**
15. **LATE ENTRIES:** Late Entries may be accepted at the sole discretion of the California State Fair under the following conditions:
  1. The completed entry form(s) and other completed required forms, signatures and full payment for all required fees must arrive at the California State Fair Entry Office (by Certified Mail or Hand Delivery) no later than five calendar days after the official entry deadline requirement of the competition ( ie; Creative Arts, Junior Livestock, Youth Art & Design, etc.) For example, if the Official Entry Deadline is June 10, the last day and time a late entry may be eligible is June 15 at 4:00 PM. If late entries arrive after 4:00 PM on that fifth day, they will NOT be considered.
  2. Open Livestock Late Entries will be accepted until July 1, 2011 with an additional \$100 per entry. Payment must be received no later than 5 pm on July 5, 2011.
  3. All late entries must be accompanied with the entry fee as listed within the program in addition to a late fee equal to \$20 per entry for all livestock, horse and wine

entries and \$10 per entry for all non livestock competitions in addition to small animals (Fur and Feathers and dogs). Acceptable forms of payment are Visa, master card, check or money order.

4. No entries will be accepted beyond the capacity of the facility.
  5. All other entry requirements as well as any rules, regulations and schedules shall apply.
  6. No entry is a guarantee of acceptance and it is the exhibitor's responsibility to confirm that the fair has accepted any and all entries.
  7. The California State Fair expressly reserves the right to reject any and all entry forms for any reason whatsoever.
16. **DESIGN:** The California State Fair assumes total design control over the presentation of the exhibits. Entries designed for hanging and not so equipped will be hung in a manner deemed appropriate by the Fair. No exhibit changes will be made once the entries have been displayed. Once an entry has been received by the Fair, no further handling of entry by exhibitor shall be permitted. Relocation and final placement shall be accomplished by Fair personnel. Entries requiring assembly/disassembly must include detailed instructions and sketches for assembly/disassembly. Instructions should indicate lifting points, unsecured parts and any other information required for such handling. Where necessary bank pins will be utilized to attach exhibits for display.
17. **JUNIORS ENTERING SENIOR DEPARTMENT:** All divisions and classes within Junior Departments are intended for Juniors exclusively. Entry into the Junior Department is regulated by age and youth organization requirements as outlined within this competition handbook. In no case may a person, group or organization outside of these age requirements (younger or older) be allowed to enter and compete in the Junior department.

However, Juniors may elect to enter, exhibit and compete (animal or non-animal) in the Senior Department when the rules of that department, division or class allow for such. Such entries shall be restricted to:

1. A class for the exhibit that is not provided in the Junior Department.
2. Junior Livestock Exhibitors in Breeding Beef, Breeding Sheep, Breeding Swine, Dairy Cattle, Boer Goats, and Market Barrows that officially enter and show in the Junior Livestock Show are eligible to compete in the Open Show as long as the same exhibit/animal is entered and shown in the Junior Show and the same exhibit/animal is entered and met all Open Division entry deadlines and guidelines. **This rule does not apply to Junior Dairy Goats.**
3. Open classes or divisions that allows for participation of Juniors due to the open competition being a specialty, feature, regional or national show sanctioned by the fair and/or recognized organization. In this case, the Junior exhibitor must also enter and compete (with the same exhibit) in the current year's Junior department, division, class offered for the exhibit. This provision must be printed specifically within the rules of the feature show within this handbook.

Anyone under the age of 18 who meets the California State Fair age requirements and is planning to exhibit in a Senior department must have their parent or legal guardian sign their Summary form. If the exhibitor is required to be on the fairgrounds, the Junior must be supervised by their parent or legal guardian while at the fair.

Exhibit animals owned in partnership between Seniors and Juniors shall not affect the Junior's eligibility when the Senior partner is the exhibitor. When violations of this rule occur, the junior exhibitor will not be eligible to compete at the current and following years California State Fair.

18. **FAIR EMPLOYEE PARTICIPATION:** No employee of the State Fair will be permitted to enter an exhibit for competition. No person shall be an exhibitor or sign an entry form as an agent in any Division or Department in which the exhibitor is a department head, judge, contractor or paid employee.

## DISQUALIFICATION

19. **DISQUALIFICATION:** The State Fair management shall reserve the right to vacate, declare ineligible for competition, and/or order the removal of any entry which is not in the best interest of the Fair, is unsightly, unhealthy, injured, lame, unsound, endangers public safety, violates the Fair's Animal Welfare Policies, or has been entered in violation of these rules and regulations.
20. **ENTRY DISQUALIFICATIONS/TRANSFERS:** A complete exhibit eligible in more than one Division and/or Class shall be entered and judged only in the Division and/or Class for which it best qualifies. The State Fair or the judge may disqualify or transfer to the correct Class (at his/her discretion) any exhibit which is not a true representative of the Division or Class in which it is entered. It is not, however, the responsibility of the State Fair or judge to transfer an entry to the correct Division and/or Class.
21. **DISQUALIFICATIONS:** In the event an entry or an exhibitor is disqualified for any rule or policy violation (including but not limited to practices or procedures that are unethical, those in violation of the Fair's Residue Avoidance Program, DNA Testing Program and those not adhering to the Fair's schedule for the program), any or all of the following actions may take place:
  - a. The entry or exhibitor that is disqualified will be declared ineligible and will not receive awards, premium money and/or any sale proceeds. Further, the exhibitor shall be responsible for payment of any fees, fines due or costs incurred by the State as a result of disqualification.
  - b. The owner/exhibitor and members of his/her immediate family will not be eligible to compete in subsequent California State Fair Programs. The extent and degree of future eligibility shall be determined by Fair Management.
  - c. Fair Management reserves the right (but does not guarantee) to move entries up in placing after judging has taken place when an award void is created by a disqualification. This process of moving up judged entries shall only take place, however, when it is clear what the judge's placing would have been had the disqualified entry not been in competition. For example, when a Champion is disqualified, the Reserve shall move up and be named the Champion; however, no other changes shall take place below the Reserve Champion. The same shall apply in the case of a class, section or division winner when 2nd place has been clearly indicated by the judge. If it is not possible to clearly determine a new placing, no change shall take place. When a placing change does take place the entry moving up will receive all the awards, appropriate titles and all premiums of the disqualified entry but will not receive any of the original placing awards or premiums won in the second category. In other words 2nd place will now receive 1st money and "no" entry will receive 2nd money.
22. **COOPERATION:** Exhibitors not cooperating with security personnel or any other Fair officials in all matters of policy, including but not limited to parking, stall/pen/space assignments and appearance, and/or animal care will have their entries cancelled and will be ordered to remove their exhibit from the grounds immediately.
23. **PUBLIC DISTURBANCES:** Exhibitors causing public disturbances, those who are uncooperative and/or unsportsmanlike, those not following good animal welfare practices as determined by management, or those found in violation of rules or in practices unethical or inimical with the Fair program and/or policies/procedures shall be penalized by forfeiture of premium awarded, any and all awards, payments of fines and/or damages to State Property, privileges, and/or disqualification at this or subsequent State Fairs as may be deemed appropriate by the Fair Management and/or the Board of Directors. Further, if the exhibitor and/or exhibitor's adult supervisor, parent or family member's actions are deemed to be illegal, inhumane or unethical to livestock, the proper authorities will be notified for further investigation by those agencies for possible prosecution and/or civil penalties.

24. **PROBATION:** Any exhibitor found in violation of any rule may be placed on probation for a period of one year or longer if Fair management deems appropriate.

### **JUDGING**

25. **JUDGING:** The judge(s) shall award first, second or third place, etc., according to merit and if without merit the judge shall make no award under any circumstances. This rule applies whether there are one or more entries in the class.
26. **JUDGE/EXHIBITOR INFORMATION:** No person shall act as a judge in any Division in which he/she or a member of his/her immediate family is an exhibitor, is in charge of an exhibit or division, in charge of a group of exhibitors, or is a member of a group of exhibitors.
27. **JUDGE/FRATERNIZATION/CRITICISM:** Judges should avoid unnecessary fraternization with exhibitors. No person shall be allowed, under any circumstances, to interfere with the judge, or judges, during their adjudications, or with the Fair's staff, or to offer any criticism of any exhibit of another. Violators of this rule shall be excluded immediately from the judging area and from competition and be subject to such additional penalties, including cancellations of awards, as the State Fair management shall consider appropriate.
28. No exhibitor shall receive more than two cash awards in any one class. For the purpose of this rule only, a husband, wife, and unmarried children (including foster children) under 18 years of age shall be considered as being one exhibitor, except that brothers and/or sisters shall be considered as being separate exhibitors in Junior Department classes. This rule shall have no bearing on consideration in the placing of entries by judges. Ribbons shall be presented in the order of placing by the judges. The management shall, however, pay third money to fourth winner, etc., when the third winner is prohibited from receiving third cash award under the provisions of this rule. (Any entry or exhibit in which one or more members of the family described above has a financial interest shall be included in the limitation of not more than two cash awards per class.)
29. Management reserves the right to combine or to divide classes in a manner it deems necessary in order to assure adequate competition. In the event of a show change, as a result of this rule, or where classes are established after the close of entries, premiums and awards will be distributed, divided or eliminated in a manner as deemed necessary by Fair Management.
30. **JUDGE'S DECISION:** The judge's decision is final. The judge's decision cannot be protested.
31. **CHIEF JUDGE POLICY:** A Chief Judge will be assigned by the Fair, for still exhibits only, to mediate in the event there is a conflict during the judging process. All decisions of the Chief Judge shall be final and may not be protested.
32. **PROTESTS: For still exhibits and horse only** - Any protest must be in writing and given to the Fair's executive staff member responsible for the Competitive Program in question within 24 hours of the time of the cause of the protest. Protests must be based on a violation of rules. The judge's decisions on awards cannot be protested. No protest shall be considered by the management unless accompanied by a deposit of \$100.00 (Cash, money order or certified check). The deposit shall be forfeited if the protest is not upheld. Protests shall be adjudicated by Fair management. Fair management will consult with a member of the California State Fair Board of Directors who shall be designated by the Chairman of the Board. The decision of Fair Management shall be final and unappealable. See special livestock rules for protests in the Livestock Program.
33. **REJUDGING:** Under no circumstance will any entry which has been previously judged be "rejudged" due to the disqualification or removal of another entry.

### **AWARDS**

34. **SPECIAL AWARDS:** Special Awards contributed by businesses or individuals are

offered in some California State Fair Competitive Programs. These Special Awards are the obligation of the contributor/donor. The California State Fair is not responsible for redemption of these awards.

35. **TAX LAWS:** It is the responsibility of the exhibitor to investigate and adhere to State and Federal tax laws/regulations regarding premiums paid and awards received. As an out-of-state payee who earns \$1500 or more, we must withhold 7% for State taxes. You can request an exemption or a reduction of this withholding by filling out and submitting the Nonresident Withholding Waiver Request, California Form 588.
36. **PREMIUMS/AWARDS:** Awards, ribbons, tags or cards have no value as payment. Premiums are paid only from the records of the judges sheets. Premium checks will be issued as soon as auditing, drug testing, if applicable, and processing can be completed. If checks are not received by November 15, please phone or write the State Fair. Checks must be cashed within six months of the date of issue. Exhibitors have until January 1, 2012, to claim checks returned to the State Fair. Checks will not be reissued after this date.

### **AGE REQUIREMENTS**

37. **JUNIOR EXHIBITORS MEMBERSHIP AGE AND AFFILIATION REQUIREMENTS:**
  - a. **Organization affiliation requirements:** If a Junior (youth) exhibitor has been a member of a junior organization for 60 days immediately prior to the opening date of the State Fair (May 14, 2011), and their project or entry was produced or conducted at anytime during the year of 2011 under the supervision of the organization, the Junior must enter the divisions or classes designated for that organization. If, however, the project or entry was not produced or conducted under the supervision of the organization, the Junior must enter as an Independent Junior for that project or entry. Example: If a 4-H member wishes to enter a Market Steer competition and a baked goods competition, in a situation where, they are only enrolled in a 4-H Beef project, the entry is as follows: Enter 4-H for the Market Steer competition and Independent Junior for the Baked Goods competition (even though the exhibitor is a 4-H member, the baked goods project was not produced or conducted under the supervision of the organization).
  - b. **Non-designated "Junior" shows or divisions:** If a show or division offered is not specified as 4-H or FFA, Junior exhibitors who are enrolled in a 4-H or FFA project relating to that show or division must still enter as members of their respective organizations and follow all applicable rules and regulations of the department.
  - c. **California Grange:** California Grange youth shall be considered Independent Juniors for Livestock, Dairy, Small Animal and Still Exhibits.
  - d. **Independent Still Exhibits Exhibitors:** Persons, who are "not" 4-H, FFA or Grange members may enter the Junior competitions provided they meet age requirements for youth exhibitors in the competition they are entering. These Juniors are considered Independent Juniors and must enter Independent Junior classes or divisions when the classes or divisions are designated as such in the Indoor (Still Exhibits) Competitions. Exhibitors who enter Independent of an organization must not be older than 18 years old as of January 1, 2011.
  - e. **Independent and Grange Animal Exhibitors:** Persons who are "not" 4-H or FFA members may enter the Junior Livestock Show provided they meet age requirements for animal exhibitors at the State Fair. These Independent exhibitors shall enter 4-H or FFA classes as follows:
    1. Independent Junior exhibitors who are 13 years of age or under (as of show day) shall compete in the appropriate 4-H divisions only.
    2. Independent Junior exhibitors who are 14 years of age (as of show day) or are incoming freshmen in high school shall be placed by Fair Management in

either 4-H or FFA divisions.

3. Independent Junior exhibitors are not eligible to enter 4-H, FFA and Grange Showmanship, County or Chapter Groups, or Premier Exhibitor Competition.
- f. **Member standing and ownership requirements:** Juniors who are members of 4-H, FFA or Grange must be in good standing with their organization and projects entered as such must have been conducted under the supervision of the organization and must be owned by the exhibitor (unless otherwise stated).
- g. **Eligibility questions:** Any questions as to the eligibility of an entry shall be determined by the exhibitor's advisor (for 4-H, FFA or Grange) instructor (for Industrial & Technology Education) or parent or guardian (for Independent Juniors). Not with standing the foregoing, the State Fair shall make final determination of eligibility in all cases.
- h. **4-H age requirements:** The levels of membership for 4-H are age and/or grade based. Each level is defined as follows:
  1. **Primary Level:** Must be 5 years old or in kindergarten as of January 1, 2011. Primary membership ends when members qualify as junior members. Exhibitors in the Primary Level are not eligible to compete in animal competitions at the California State Fair.
  2. **Junior, Intermediate & Senior:** Must be 9 years old or in 4<sup>th</sup> Grade by January 1, 2011. Exhibitors are eligible through December 31 of the year in which they turn 19 years of age.
  3. **Home Schooled Children:** Age criteria, as listed in 1 and 2, only will apply to home schooled children. Grade level will not be a consideration. (Exhibitors who are under 9 years of age as of January 1, 2011 are not eligible to compete in animal competitions at the California State Fair.)
- i. **Independent Junior and Grange age requirements: (This rule applies to Indoor non-animal Exhibits only)** Independent Junior and Grange exhibitors may enter California State Fair classes and divisions in indoor (Still Exhibit) competitions if they are 5 years old or eligible for enrollment in kindergarten at their local public school jurisdiction as of January 1, 2011. Independent and Grange exhibitors are eligible to compete/exhibit through December 31 of the year in which they turn 19 years of age. Exhibitors must meet ownership and all other requirements of the competition to be eligible for entry.
- j. **Independent Junior and Grange age requirements: (This rule applies to Animal Exhibitors)** Independent Junior and Grange animal exhibitors must be 9 years old as of January 1, 2011 and are eligible to compete through December 31 of the year in which they turn 19 years of age. Independent Juniors and Grange exhibitors shall enter 4-H or FFA animal classes.
- k. **FFA age requirements:** The first year of eligibility will be determined by the FFA advisor; however, exhibitor must have graduated from the 8<sup>th</sup> grade as of July 1, 2011. FFA requirements allow exhibitors to enter FFA classes through the year following the year in which they graduate from high school.
- l. **4-H age requirements for animal exhibitors:** All 4-H exhibitors must be 9 years old or in 4<sup>th</sup> grade by January 1, 2011 and not be older than 19 years old as of January 1, 2011. Note: Because of variations in school sessions statewide (nine-month, year-round, home school, etc.) the exhibitor's parent or legal guardian will be responsible for providing proof of the fourth grade enrollment to the satisfaction of State Fair officials. Exhibitors must also meet age and membership requirements of their organizations when entering as a member of an organization. Exhibitors must also meet ownership and all other requirements of the competition to be eligible for entry.
- m. **No dual affiliation in competition:** Under no circumstances may an exhibitor

show the same species or project in more than one Division of the Junior Department.

- n. **Adult supervision requirement:** All Junior exhibitors, required to be on the State Fairgrounds, must be accompanied and supervised by an adult while on the State Fairgrounds. Instructors, advisors, leaders and other adults in charge of Junior exhibitors shall be responsible for their conduct at all times.
- o. **FFA supervision requirements:** All FFA exhibitors entered as such must be supervised by their agricultural instructor. Any deviation from this rule must be taken up with the State Vocational Agricultural unit representative in charge. The CATA Curricular Activities Code shall govern the conduct and eligibility of FFA exhibitors and their projects.
- p. **Industrial and Technology Education Students:** Industrial and Technology Education students must meet age and enrollment requirements as established by the California Department of Education. Exhibitors must be enrolled in an Industrial and Technology Education class (grade 7 through Community College) during the current school year as defined by the Department of Education and receive approval from the instructor to enter. Age of exhibitor does not determine eligibility. Eligibility is based on course level. Eligible ROP adults may enter in the Community College Class 4 of the Industrial and Technology Education Program.
- q. **Uniforms:** Uniform requirements for Independent youth shall be the same as required for 4-H and FFA members excluding insignia. The official show uniform for animal exhibitors at the California State Fair will be white pants, trousers or dress and a white blouse or shirt.
- r. No exhibit owned by a chapter or club, or conducted, as a joint project by two or more individuals is eligible in the Junior Department unless the division/class specifically states.

#### **FREE SPEECH**

38. **FREE SPEECH ACTIVITIES GUIDELINE:** The California Exposition & State Fair (Cal Expo) hereby finds that these guidelines are intended to set forth in writing Cal Expo's long-standing policy governing the conduct of Cal Expo employees and exhibitors, as well as members of the public, under the First Amendment to the United States Constitution and Article I of the California Constitution, on Cal Expo's grounds. These guidelines are not intended to enlarge upon nor create any rights guaranteed by existing law nor waive any defense or rights available to Cal Expo, nor do they represent any admission that the facilities of Cal Expo are open as a public forum. It is the policy of Cal Expo to allow within the parameters set forth herein, reasonable access to its grounds and designated free speech expression zones for demonstrations for free speech activity as allowed by the First Amendment to the United States Constitution and Article I to the California Constitution.

For further information regarding Free Speech Activities at the California Exposition & State Fair please write to: Joan Evans, California Exposition & State Fair, P.O. Box 15649, Sacramento, CA 95852.

#### **MISCELLANEOUS**

39. Should contractors, associations, clubs or individuals desire to arrange for beverages and food services, all such arrangements must be coordinated through Ovations/FanFare, the State's Master Food & Beverage Contractor. No exceptions. Contractor shall be responsible for expenses related to these services, if any. Alcoholic beverage service areas/facilities will only be allowed in designated locations. Only persons 21 years or older will be allowed to consume alcoholic beverages. Further, no alcoholic beverages may be brought onto the grounds. These products may only be acquired at Ovations/FanFare locations of the grounds. Individuals that endanger themselves or others will be reported to authorities.

## DEFINITIONS

40. The following definitions apply to this handbook

**American System of Judging:** Each entry in a class is judged in comparison to the other entries in the class. Entries are placed first, second, third, etc. according to relative merit. There will be no more than one first, second, third, etc. per class.

**Danish System of Judging:** Each entry in a class is judged on its own merit. Entries are placed first, second, third, etc., depending on points received based on the score card. There may be more than one first, second, third, etc. per class.

**Senior Departments:** California Fine Art, California Creative Arts, California's Kitchen, Commercial Wine, Commercial Craft Brew, Home Brew, Home Wine, Adult Categories for Open Horse, California Cheese, Open Livestock by species and Open Small Animals by species.

**Junior Departments:** Youth Art & Design, California Kidz Kitchen, Junior Livestock by species and Junior Small Animals by species.

**Senior/Open Exhibitor:** An exhibitor who is no longer eligible to be a Junior Exhibitor or enter a Junior Department.

**Junior Exhibitor:** An exhibitor who is a member of 4-H, FFA, Grange, or an Independent Youth Exhibitor who meets the requirements of Independent Junior divisions offered. See specific show and General Rules for exceptions to this definition.

**Entry Office:** The California State Fair Entry Office is located at 1600 Exposition Blvd., Sacramento. Contact may be made by phone, mail, email or personal contact. Questions regarding competitions may also be directed to the Entry Office. (916) 263-3146 - [entryoffice@calexpo.com](mailto:entryoffice@calexpo.com).

**Still Exhibits:** All competitive exhibits which are typically indoor and not involving animals, such as art, quilts, foods, crafts, sewing, metal work, jewelry, graphics, drafting, sciences, etc.

**Livestock & Small Animals:** All competitive exhibits which animals are the entry; such as beef, sheep, swine, dairy cattle, goats, llamas, cavies, rabbits, poultry, dogs, etc.

**Entry Form:** An official form used in submitting an entry in the California State Fair (All Competitions).

**Summary Form:** An additional official form identifying the exhibitor used in submitting an entry in the California State Fair Competitions (California Creative Arts, California Kitchen, Youth Art & Design, California Kidz Kitchen, Junior Livestock & Open Livestock).

**Signature Acquisition Form:** An official form used in submitting an entry/exhibit in the California State Fair when entry/exhibit was entered on-line.

**Entry Fees:** A fee charged to enter a competition. All entry fees must be included with the proper forms on or before the entry deadline.

**Entry/Exhibit:** Terms used to define the item entered in the competition or contest.

**Entrant/Exhibitor:** Terms used to define the person entering the competition.

**Premium:** A cash award given to winners of a competition.

**Shows:** Generalized sections of a competition.

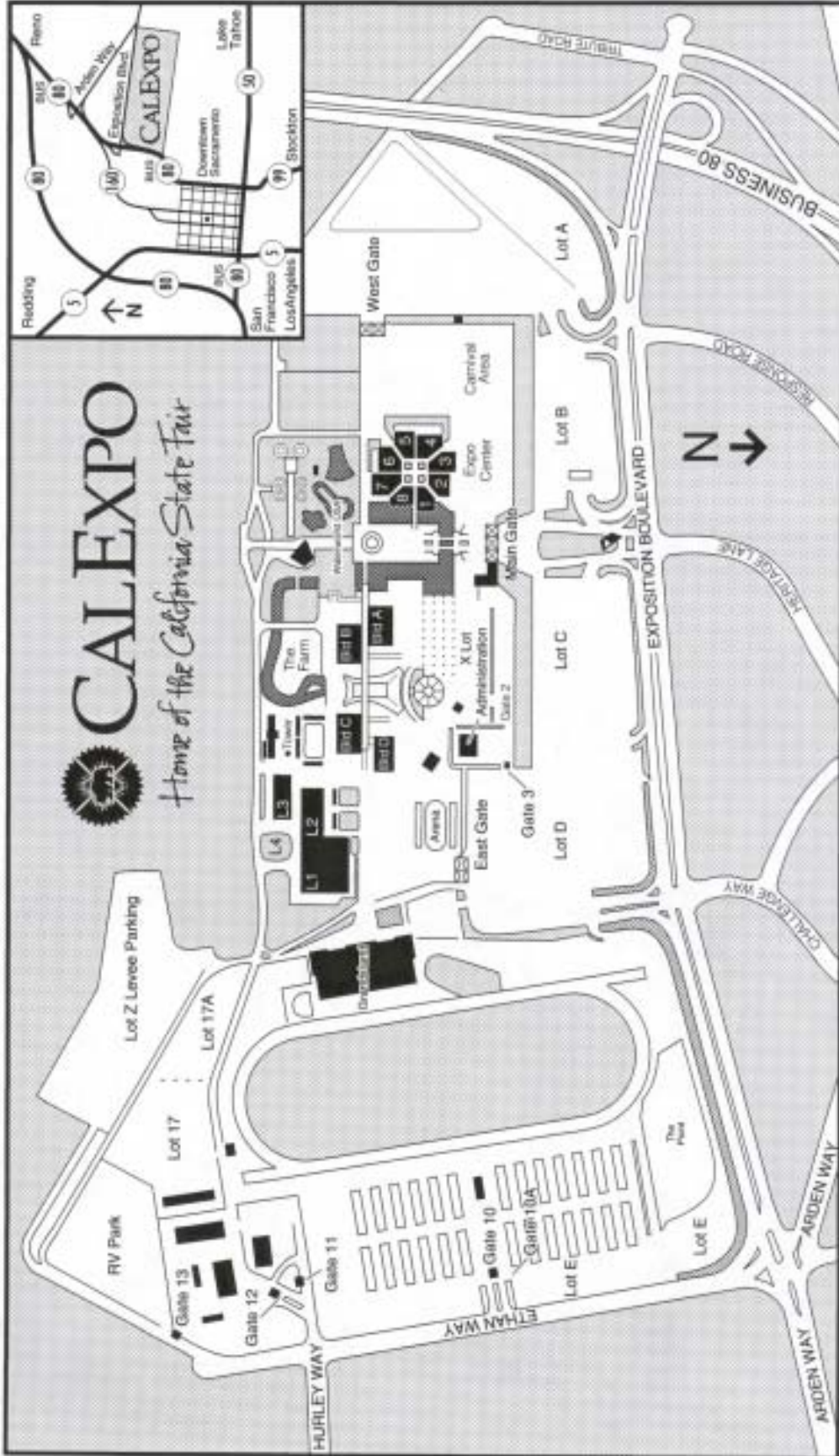
**Division:** Categories within a show.

**Class:** Specific categories within a division.

**Competition Handbook:** a printed or electronic (web) book, prospectus, or flyer which contains information for entry into the California State Fair competitions. Competition Handbooks can be a printed document or as an electronic document found on the California Exposition & State Fair website [www.bigfun.org](http://www.bigfun.org).

**Bonafide Ownership of Exhibit** - ownership is the state or fact of exclusive rights and control over property considered an entry or exhibit. This definition includes livestock, small animals and horses although not limited to that type of property. Objects/products created or produced are also included as well as intellectual property. Proof of such ownership may be required by management.

When entering Sacramento take the Capital City (Business 80) Freeway to the Exposition Boulevard exit to reach CalExpo, home of the California State Fair



## California State Fair Competitive Programs

The California State Fair was established in 1854 in the city of San Francisco. We are proud to present the 157th annual exposition.

The California State Fair offers many opportunities to showcase your talents. The following is a list of competitive programs you may be qualified to enter. For more information, contact the appropriate representative at the address or phone number below.

**California Creative Arts** - Attn.: Nancy Emelio - [nemelio@calexpo.com](mailto:nemelio@calexpo.com)

Adult Creative Arts including clothing, crafts, collections, textiles, etc.

**California Fine Art** - Attn.: Carol Buchanan - [cbuchanan@calexpo.com](mailto:cbuchanan@calexpo.com)

Adult Fine Arts including all media

**California Kidz Kitchen** - Attn.: Nancy Emelio - [nemelio@calexpo.com](mailto:nemelio@calexpo.com)

Youth food and preserved foods

**California Kitchen** - Attn.: Nancy Emelio - [nemelio@calexpo.com](mailto:nemelio@calexpo.com)

Adult Cooking including food, preserved foods, etc.

**California Cheese** - Attn.: Kem Pence - [entryoffice@calexpo.com](mailto:entryoffice@calexpo.com)

Cheese produced at commercial facilities intended for retail sale

**Commercial Craft Brew** - Attn.: Greg Kinder - [gkinder@calexpo.com](mailto:gkinder@calexpo.com)

Brew produced at commercial facilities intended for retail sale

**Commercial Wine** - Attn.: Kem Pence - [entryoffice@calexpo.com](mailto:entryoffice@calexpo.com)

Wine produced from bonded wineries intended for retail sale

**Counties Exhibits** - Attn.: Carol Buchanan - [cbuchanan@calexpo.com](mailto:cbuchanan@calexpo.com)

Including California Counties exhibits

**County Fair Best of Show** - Attn.: Entry Office - [entryoffice@calexpo.com](mailto:entryoffice@calexpo.com)

Livestock Showmanship, Sheep Lead Class, Horse Show and Poultry Show

Participants must have qualified at the local Fair.

**FFA Ag Mechanics** - Attn.: Nancy Easton - [neaston@calexpo.com](mailto:neaston@calexpo.com)

Mechanical science projects

**Friends of the Fair Scholarship** - Attn.: Sandi Hurtgen - [shurtgen@calexpo.com](mailto:shurtgen@calexpo.com)

\$26,500 available in 2011 to California residents enrolled in community college, state college, university and graduate programs. Application deadline is March 11, 2011.

**Fur & Feathers** - Attn.: Eunita Boatman - [entryoffice@calexpo.com](mailto:entryoffice@calexpo.com)

Open and Junior includes Poultry, Rabbits, Cavies and small Rodents

**Home Brew** - Attn.: Greg Kinder - [entryoffice@calexpo.com](mailto:entryoffice@calexpo.com)

Brews produced for non-commercial use.

**Home Wine** - Attn.: Tomme Jo Dale - [entryoffice@calexpo.com](mailto:entryoffice@calexpo.com)

Wines produced for non-commercial use.

**Horse** - Attn.: Nancy Easton - [entryoffice@calexpo.com](mailto:entryoffice@calexpo.com)

Open and Junior: Western and English

**Industrial & Technology Education** - Attn.: Michelle Johnson -

[youthexhibits@calexpo.com](mailto:youthexhibits@calexpo.com)

Industrial Education students enrolled in grades 7-12 and community college. Includes drafting, graphics, media, electronics, energies, fabrication, and wood.

**Youth Art & Design Expo** - Attn.: Michelle Johnson - [youthexhibits@calexpo.com](mailto:youthexhibits@calexpo.com)

Youth ages 5-19. Includes art, fashion and textile, crafts and hobbies, and media.

**Livestock** - Attn.: Tomme Jo Dale - [tjdale@calexpo.com](mailto:tjdale@calexpo.com)

Open and Junior includes Beef, Sheep, Swine, Dairy Cattle, Dairy Goats, Llamas, Boer Goats, Nigerian Dwarf Goats, Angora Goats, Pygmy Goats, etc.

**California's Agricultural Heritage Club** - Attn.: Teresa McEntire - [tmcentire@calexpo.com](mailto:tmcentire@calexpo.com)

This Club will recognize agricultural family enterprises and agribusinesses that have been in operation within California for 100, 125, or 150 years or more.

**Send request for information to:** California State Fair, Competitive Programs

Attn.:(choose appropriate name from above)

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[www.BIGFUN.org](http://www.BIGFUN.org) Email:[entryoffice@calexpo.com](mailto:entryoffice@calexpo.com)