



2024 ENTRY TIMELINE

Entry Deadline	Friday, April 12 8:00 pm
Entry Delivery.....	Sunday, April 21 11am-4pm
Awards Ceremony and Exhibitor Tasting.....	Sunday, April 28 3pm-5pm
Fair Dates	Wednesday June 12 – Sunday July 7 (closed Mondays and Tuesdays)
Judging Comments mailed out	Saturday, June 1

ENTRY FEE

\$20 per entry (non-refundable).

ENTRY LIMIT

There is no limit of entries per exhibitor. No wine may be entered in more than one class.

ENTRY CHECKLIST

- Read this entire brochure and decide what to enter
- Enter online and pay entry fees by deadline at www.sdfair.com/entry. Enter your information carefully and proofread to ensure accuracy for exhibit labels. **Late entries will not be accepted.**
- Save email confirmation, entry delivery instructions will be emailed following entry deadline
- Deliver or ship entries

CONTACT

Rich Cook, Coordinator
 Entry Office (858) 792-4207 Monday through Friday 10am - 4pm (extended support to 8pm on entry deadline)
wine@sdfair.com
 2260 Jimmy Durante Blvd, Del Mar, CA 92014
sdfair.com/entry

ELIGIBILITY

All amateur winemakers must be **21** years or older. You cannot enter if you are a professional winemaker or have applied for State or Federal licensing.

FAIR TICKETS

Each entrant will receive two (2) passes to the Fair and two (2) tickets to attend the private tasting and awards ceremony. Only ticket holders will be admitted.

HERE'S HOW IT WORKS:

All wines entered in the competition will be available for tasting at the awards ceremony.

Opened and empty bottles are not allowed to leave the building. **No Exceptions!**

COMPETITION REQUIREMENTS

1. It is important that email addresses and telephone numbers on your online entry registration are correct for contact purposes.
2. Each wine entry shall consist of one (1) full standard **750 ml wine bottle at time of delivery**, labeled with exhibitor name, phone number, and bottle contents. Proprietary labels are allowed.
3. Specially designed carafes, jars, bottles, or containers will not be accepted.
4. Partial bottles will be disqualified.
5. Exhibitors' entry (wine bottles) will not be returned.
6. Entries in Division 1513, Port and Dessert Wine may be submitted in a 375 ml bottle.
7. If you cannot personally deliver your entry, send a written letter with a designee at time of delivery for your Fair passes and tasting tickets for entrance into the Awards Ceremony. Tasting tickets are for exhibitors and one guest only.
8. Each entrant will receive two (2) passes to the Fair and two (2) tickets to attend the private tasting and awards ceremony. Only ticket holders will be admitted.
9. There will be a check-in process at the event and the exhibitor must be present with their guest. All entrants will be required to bring the waiver form to the private tasting and Awards Ceremony (waiver forms will be available at entry delivery). No outside wine bottles or food will be permitted at the Awards Ceremony and tasting event. There will be snacks available at the event.
10. Anyone under age 21 will not be permitted at the awards ceremony and tasting event. **No Exceptions!**

JUDGING PROCEDURE

Coordinator reserves the right to transfer an entry to the correct class/division. Judging will take place in a closed judging area. Please *do not* deliver the wine chilled. Entries will be chilled prior to judging as appropriate.

DELIVERING/ SHIPPING ENTRIES

Deliver/Ship Wine(s) to:

Personal Delivery: Access is through Solana Gate, off Via de la Valle.

A map of the entry delivery location will be sent via email.

Shipping Instructions: Shipped entries (wine bottles) must arrive at the San Diego County Fair AG & ED Office by April 21, 2024, for judging preparation. Enclose a copy of your completed/paid online entry receipt. Fair passes, waiver forms and Awards Ceremony tickets will be given at delivery or mailed if you ship.

Ship to: San Diego County Fair – AG & ED
Homemade Wine Dept.
2260 Jimmy Durante Blvd.
Del Mar, CA 92014

AWARDS

The San Diego County Fair offers medals (Gold, Silver and Bronze), as merited, in each class. In addition, ribbons (Blue, Red, and White) will be awarded to the top three scores in each class. Rosettes will be awarded to Division and Sweepstakes winners only.

Division Winners: The 1st-place winners in each class will compete for Division Honors.

Sweepstakes Winner: Winners of each wine Division will compete for Best of Show Honors.

The Pete Anderson Award: Offered to the top scoring wine that is grown, produced, and bottled on the winemaker's estate.

The Russ St. Jean Award: Offered for the Most Unique Wine.

The Leon Santoro Award: Offered for the Best of Show Wine.

The Lum Eisenman Award: Offered for the top-scoring wine made from grapes that are grown, produced and bottled in San Diego County.

The Winemaker of the Year Award: Offered to the winemaker with the best overall score for a minimum of 5 wines entered.

LABEL DESIGN COMPETITION

Here's How it Works:

Every contestant in the Homemade Wine contest is automatically entered in the Label Design Competition.

Judging Criteria: Judges will vote for their favorite labels at the end of the wine judging.

Awards: The top five vote recipients will receive ribbons.

WINE DIVISIONS AND CLASSES

DIVISION 1511: BLENDED RED WINE

- Class 001 Blended Red Bordeaux Varietals**
- Class 002 Blended Red Italian Varietals**
- Class 003 Blended Red Misc. Varietals Dry**
- Class 004 Blended Red Misc. Varietals Med. Dry**
- Class 005 Blended Red Misc. Varietals Med. Sweet**
- Class 006 Blended Red Misc. Varietals Sweet**
- Class 007 Blended Red Rhone Varietals**
- Class 008 Blended Red Spanish Varietals**

DIVISION 1512: BLENDED WHITE WINE

- Class 001 Blended White Bordeaux Varietals**
- Class 002 Blended White Italian Varietals**
- Class 003 Blended White Misc. Varietals Dry**
- Class 004 Blended White Misc. Varietals Med. Dry**
- Class 005 Blended White Misc. Varietals Med. Sweet**
- Class 006 Blended White Misc. Varietals Sweet**
- Class 007 Blended White Rhone Varietals**
- Class 008 Blended White Spanish Varietals**

DIVISION 1513: DESSERT WINE

- Class 001 Red Dessert Wines
- Class 002 White Dessert Wines
- Class 003 Fortified Red Wines (Port)
- Class 004 Fortified White Wines (Sherry)

DIVISION 1514: RED WINE

- Class 001 Aglianico
- Class 002 Alicante Bouschet
- Class 003 Barbera
- Class 004 Cabernet Franc
- Class 005 Cabernet Sauvignon
- Class 006 Carignane
- Class 007 Charbono (Bonarda)
- Class 008 Gamay (Valdiguie)
- Class 009 Grenache
- Class 010 Malbec
- Class 011 Merlot
- Class 012 Montepulciano
- Class 013 Mourvedre (Mataro)
- Class 014 Nebbiolo
- Class 015 Petit Verdot
- Class 016 Petite Sirah
- Class 017 Pinot Noir
- Class 018 Sagrantino
- Class 019 Sangiovese
- Class 020 Syrah
- Class 021 Tempranillo
- Class 022 Teroldego

For purposes of categorizing wines correctly, the following guidelines apply:

Dry = less than 0.6% RS (Riesling less than 1% RS)

Medium Dry = 0.6 – 1.49% RS (Riesling 1% - 1.49%)

Medium Sweet = 1.5 - 4.9% RS

Sweet = 5% RS and above

Sparkling Wines should be designated by their label name when present.

Winemaker selected codes are generally honored. The Director reserves the right to reclassify a wine that is mis-categorized to allow the best possible showing of the wine.

*For other varietal wines, state type of varietal.

**For blended wines, state component percentages, i.e. 50% Fiano, 50% Falanghina.

Class 023 Zinfandel
Class 024 Other Red Varietals*

DIVISION 1515: ROSE WINE

Class 001 Rosé Dry
Class 002 Rosé Medium Dry
Class 003 Rosé Medium Sweet
Class 004 Rosé Sweet

DIVISION 1516: SPARKLING WINE

Class 001 Blanc De Blanc
Class 002 Blanc De Noir
Class 003 Brut
Class 004 Brut Zero
Class 005 Demi Sec
Class 006 Doux
Class 007 Extra Dry
Class 008 Flavored
Class 009 Rosé
Class 010 Sweet

DIVISION 1517: WHITE WINE

Class 001 Albariño
Class 002 Arneis
Class 003 Chardonnay
Class 004 Chenin Blanc
Class 005 Falanghina
Class 006 Gewurztraminer
Class 007 Grenache Blanc
Class 008 Gruner Veltliner
Class 009 Malvasia Bianca
Class 010 Marsanne
Class 011 Muscat
Class 012 Pinot Blanc
Class 013 Pinot Grigio
Class 014 Pinot Gris
Class 015 Riesling Dry
Class 016 Riesling Medium Dry
Class 017 Riesling Medium Sweet
Class 018 Riesling Sweet
Class 019 Roussanne
Class 020 Sauvignon Blanc
Class 021 Semillion
Class 022 Symphony
Class 023 Verdelho
Class 024 Vermentino
Class 025 Viognier
Class 026 Other White Varietals*

DIVISION 1518: FRUIT WINE

Class 001 Fruit with Stone-Dry
Class 002 Fruit non-Stone-Dry
Class 003 Fruit with Stone-Sweet
Class 004 Fruit non-Stone-Sweet
Class 005 Blended Fruit - Dry**
Class 006 Blended Fruit-Sweet