

**Placer County Wine & Grape Association**  
**2017 Home Winemaker's Competition**  
**WINE COMPETITION RULES AND INFORMATION**

**DEADLINE FOR WINE ENTRIES: August 8, 2017**

**Eligibility**

The 12<sup>th</sup> Annual Home Winemaker's Competition is open to members of the Placer County Wine & Grape Association, as well as other home winemakers in the surrounding area. Competition rules, forms and instructions are also available on the web at [www.pcwga.org](http://www.pcwga.org). If you have questions, please contact Rob Pock at 530-320- 1277.

Entries are limited to wines produced by amateur winemakers.

An amateur is considered:

- 1) a person who does not work in a professional wine producing capacity, or
- 2) a person who is not an owner of a commercial winery.

**How to Enter**

You may enter as many wines as you like. An entry is defined as one (1) 750 milliliter bottle. For sparkling wines, an additional bottle (at least 375 ml) is recommended to maintain the sparkle for later judging rounds.

Each wine entered must include a loose registration form. Make copies as needed. Please print your name clearly. Each bottle must have an entry label attached by glue or tape. Make copies as needed. Please remove foils before submitting. If entering several wines of the same year and varietal, designate a different lot number for each wine (i.e., 2010 Syrah Lot A, 2010 Syrah Lot B, etc.).

**Entry Fee**

Entry fee is \$10.00 per bottle for PCWGA members. Entry fee for non-members is \$20.00 per bottle. Registration forms, fees, and wine must be received together. Please use appropriate packaging. Make one check for all entries payable to PCWGA.

**Entry Dates**

All wines must be received beginning **July 15 through August 8, 2017**. The wine competition judging takes place on Thursday August 10, 2017 at Rock Hill Winery.

**Where to Enter**

Wines with bottle labels attached may be delivered with entry form(s) and fees to:

**Rock Hill Winery**

**2970 Del Mar Avenue, Loomis, CA 95650**

Friday, Saturday and Sundays 12-5. Earlier in the week, call Don DuPont at 916-410-7105 to arrange drop off.

**Awards and Results**

Results and awards will be announced at the PCWGA Home Winemaker's BBQ at Rock Hill Winery on August 12<sup>th</sup> (please visit our Web site for information and tickets), and results will be published on our Web site. Ribbons will be awarded at the event to Gold, Silver and Bronze award winners. A Best of Show People's Choice Award will also be awarded. Awards not picked up the day of the event may be picked up at a later PCWGA meeting (see Web site for calendar). Awards will not be mailed.

## **Wine Classification and Rules**

Classify your wine according to the division and classes listed. Improperly classified wines will be reclassified per the discretion of the Chief Judge.

1. A varietal wine must be made from at least 75% of that varietal.
2. Miscellaneous varietals and/or blends will be grouped in “like” flights.

### **DIVISION 1 – White Wine**

Class 1 Chenin Blanc  
Class 2 Sauvignon Blanc  
Class 3 Chardonnay  
Class 4 Viognier  
Class 5 Other Whites and blends

### **DIVISION 2 – Red Wine**

Class 1 Pinot Noir	Class 9 Cabernet Sauvignon
Class 2 Sangiovese	Class 10 Primitivo
Class 3 Merlot	Class 11 Malbec
Class 4 Zinfandel	Class 12 Grenache
Class 5 Petite Sirah	Class 13 Tempranillo
Class 6 Cabernet Franc	Class 14 Other Reds (please specify)
Class 7 Barbera	Class 15 Red Blends (please specify)
Class 8 Syrah	

### **DIVISION 3 – Blush/Rose Wine**

Class 1 Rose (dry) – specify varietal and/or blend  
Class 2 Rose (semi-sweet) – specify varietal and/or blend and residual sugar level

### **DIVISION 4 – Sparkling Wines**

Class 1 Sparkling Wine – specify varietal and/or blend and residual sugar level

### **DIVISION 5 – Fruit/Exotic Wines**

Class 1 Seed Fruit – specify variety, blend and residual sugar level  
Class 2 Stone Fruit – specify variety, blend and residual sugar level  
Class 3 Berry – specify variety, blend and residual sugar level  
Class 4 Other - specify variety, blend and residual sugar level

### **DIVISION 6 – Dessert Wines**

Class 1 > 3% Residual Sugar non-fortified – specify varietal and/or type and R.S. level  
Class 2 Fortified Wine - specify varietal and/or type and R.S. level

## 2017 PCWGA Home Winemaker's Competition

### Entry Form

**Entry Deadline: August 8, 2017**

Judging: **August 10, 2017**

Awards & BBQ: **August 12, 2017**

Name: \_\_\_\_\_

Number of wines entered

Qty

\$

Phone Number: \_\_\_\_\_

PCWGA Members \$10 per wine

E-Mail: \_\_\_\_\_

Non-Members \$20 per wine

PCWGA Member:     Yes /     No

Total Entry Fees Due

For competition staff use only:

Entry Number: \_\_\_\_\_

**TYPE OR PRINT CLEARLY.**

Wine #	Division #	Class #	Vintage Year	Wine Name: Varietal or Blend	Percentage of each grape	Residual Sugar %	Staff Only
1							
2							
3							
4							
5							
6							
7							
8							

**Placer County Wine & Grape Association  
2017 Home Winemaker's Competition  
Registration Form (duplicate as needed)**

(Enclose with Wine: **DO NOT AFFIX TO BOTTLE**)  
PLEASE PRINT CLEARLY!

Bottle Entry \_\_\_\_ of \_\_\_\_ total entries

Name: \_\_\_\_\_

Phone: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_

E-mail: \_\_\_\_\_

**Wine Entry Information**

Div. # \_\_\_\_ Class # \_\_\_\_ Vintage Yr. \_\_\_\_\_

Class Name: \_\_\_\_\_

Specify grape varietal/blend (if different from  
above), residual sugar or other info as needed.

\_\_\_\_\_  
\_\_\_\_\_

I have read all the rules of the competition  
and agree to abide by them.

Signature \_\_\_\_\_

Date \_\_\_\_\_

---

**Bottle Label (Duplicate as needed)**

**Affix this label to the bottle itself**

PLEASE PRINT CLEARLY

Bottle Entry \_\_\_\_ of \_\_\_\_ Total entries

Div. # \_\_\_\_ Class # \_\_\_\_ Vintage Yr. \_\_\_\_\_

Specify grape varietal/blend (if different from  
above), residual sugar or other info as needed.

\_\_\_\_\_  
\_\_\_\_\_