

17th Annual PCWGA Home Winemaker Competition

2022 Competition Rules and Information

Wine Entry Deadline: Monday, November 14 by 3PM
Judging Date: Wednesday, November 16, 2022
Award Ceremony and Dinner: Thursday, November 17, 2022 at 5:30 PM

Wine Eligibility

The 17th 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. 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.

Competition rules and instructions are also available on the PCWGA website at www.pcwga.org. If you have any questions, please call/text **Satt Bains at 530-300-2861** or email placerwine@gmail.com.

Entry Dates and Info

1. There is no limit on the number of wines you can enter
2. 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
3. Please **remove foil or plastic capsules** from bottles before submitting them for entry. Do not use wax sealants
4. Complete the PCWGA registration form with your information and list each wine entered, along with the Wine Classification by division and classes. These forms are available on the PCWGA website
5. Each bottle must have the entry registration label attached to the bottle. TAPE the label to your bottle. Make copies as needed
6. If entering several wines from the same vintage and varietal, designate a different lot number for each wine (i.e., 2019 Zinfandel Lot A, 2019 Zinfandel Lot B, etc)
7. **Entry Fee:**
 - a. Entry fee is \$15.00 per bottle for PCWGA members
 - b. Entry fee for non-members is \$20.00 per bottle
 - i. Two bottle entries also include a complimentary membership to the PCWGA for calendar year 2023
 - c. Registration forms, fees, and wine must be received together. Please use appropriate packaging
 - d. Make one check for all entries payable to PCWGA in a sealed envelope

8. Drop off locations:

- a. 216 Bel Flora Court, Roseville, CA. Please call/text **Satt at 530-300-2861** in advance of drop-off

Competition/Judging Info

- UC Davis's 20 Point Judging are used
- Competition is single blind
- Excellent opportunity for all Home Winemakers to get professional objective comments
- Each table of judges will consist of Local Commercial Vintners, Industry Professionals and Wine Connoisseurs
- Judge's score-sheets will be provided to you during awards ceremony
- Any Double Gold awards will be re-tasted by a panel of judges to determine the Best of Show

Awards and Results

Results and awards will be announced at the PCWGA Home Winemaker's Awards Ceremony and Holiday Gala Dinner at Randy Peters Events Center on November 17th and published on our website. Ribbons will be awarded at the event to Double Gold, Gold, Silver and Bronze award winners. Best of Shows for Divisions 1 and 2 will be awarded at a later date due to engraving. Awards not picked up the day of the event may be picked up at a later PCWGA meeting (see website for calendar). Awards will not be mailed.

Wine Classification

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: Dry Whites, Roses, and Sparkling

Dry White Wines (up to 0.5% residual sugar (rs) or wines that do not have a perceived sweetness) and wines that do have a perceived sweetness Rose, Pink, and Blush Wines (Dry):

CLASSES:

105	Chardonnay
110	Sauvignon Blanc
115	Viognier
120	Other Dry White Varietals (specify varietal)
125	White Varietal Blends (specify varieties)
130	Dry Rose or Blush (specify variety or varieties)
135	Sparkling (specify variety or varieties)

Division 2: Dry Reds

Dry Red Table Wines (up to 0.5% residual sugar or wines that do not have a perceived sweetness):

CLASSES:

200	Zinfandel
205	Primitivo
210	Merlot
215	Cabernet Franc
220	Cabernet Sauvignon
225	Sangiovese
230	Barbera
235	Tempranillo
240	Petite Sirah/Durif
245	Syrah/Shiraz
250	Other Dry Red Varietals (specify varietal)
255	Other Red Varietal Blends (specify varieties)

Division 3: All Sweet & Other Wines

All types and varieties over 0.5% residual sugar, all fruit and vegetable wines and all unique wines:

CLASSES:

305	Ports
310	All Sweet White Varietals and blends (specify variety or varieties)
315	All Sweet Varietal Roses and Rose Blends (specify variety or varieties)
320	All Sweet Red Wines (specify variety)
325	All Fruit Wines & Blends (specify varieties)
330	Anything not covered in above classes (specify varieties)