

## 2008 Amateur Winemaker's Entry Form

Open to all Residents of Sonoma County

### TO ALL AMATEUR WINEMAKERS:

If you make wine at home, the **GEYSERVILLE CHAMBER OF COMMERCE** would like to cordially invite you to enter your wine for judging, in the **2008 AMATEUR WINEMAKING CONTEST**.

**ENTRIES CLOSE:** Monday, February 8, 5:00 p.m.

**JUDGING:** Monday, February 13. **No results will be given by phone.**

**Results will be announced at the Geyserville Chamber Dinner, on Tuesday, November 14.**

**EXHIBITS RELEASED:** Unopened bottles will be available for pick up at the Chamber Dinner on November 14, or anytime after that from the Hope-Merrill House. **PLEASE CALL BEFORE GOING OVER TO MAKE SURE THAT THERE WILL BE SOMEONE THERE TO ASSIST YOU.**

**LIMIT:** None

**ENTRY FEE:** \$7.00 per entry, each entry consists of two bottles.

**Deliver all entries to Bosworth & Sons at 21060 Geyserville Avenue, Geyserville**

This contest has a:

**20 Point System Judging System**

**Medals offered per class:**

**Best of Show, Gold, Silver, Bronze,**

**Perpetual Trophies:**

**Best of Class for all Whites, Best of Class for all Reds**

### RULES

- A An amateur is one who makes wine as a hobby.
- B An amateur is 21 years of age and over who does not have an enology degree, nor works in a winery in any winemaking capacity.
- C Written judges' critique of each wine will be available to the exhibitor of the wine.
- D An entry consists of two bottles per entry.
- E Label: Identify each bottle of wine with exhibitor name/winery, class number and wine type prior to delivery.
- F Percent residual sugar in white and fortified wines must be listed on the entry form.
- G Exhibits that are not picked up within the release time will be discarded. Results will be available at the Geyserville Chamber Dinner or upon request.
- H Please provide the following label information at a minimum

**Sample 1" x 2 5/8" Label**  
Wannabee Winemaker  
Class # 21  
2003 Zinfandel

### CATEGORIES:

#### FORTIFIED WINES (list % sugar, please)

##### Class

1. Angelica, Port, Sherry, etc. (please identify on entry form)

#### FRUIT WINES (list % sugar, please)

- 2. Apple Wine
- 3. Berry Wine
- 4. Citrus Wine
- 5. Plum Wine
- 6. Any other fruit wine (please describe on entry form)

#### PINK WINES (list % sugar, please)

- 7. Blanc de Noirs
- 8. Generic Rose
- 9. White Zinfandel
- 10. Any other Varietal Rose (please identify)

#### RED WINES

- 11. Cabernet Franc
- 12. Cabernet Sauvignon 2002 & younger
- 13. Cabernet Sauvignon 1001 & older including non-vintage dated

## CATEGORY Continued

### More RED WINES

14. Generic red wine (please identify on entry form)
15. Merlot
16. Petite Sirah
17. Pinot Noir
18. Rhone Types (Carignane, Mataro, Mouvedre, etc. please identify)
19. Sangiovese
20. Syrah
21. Zinfandel
22. Bordeaux Blends (Meritage, etc.)
23. Late Harvest (please identify)
24. Any Other red varietal (please identify on entry form)

### SPARKLING WINES

25. All Sparkling Wines (please identify on entry form)

### WHITE WINES

26. Chardonnay
27. Generic White wine (please identify)
28. Gewurztraminer
29. Sauvignon Blanc
30. Meritage White
31. Chenin Blanc
32. Viognier
33. Any other white varietal (please identify)

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### LABEL CONTEST:

This year we will also judge labels. Imagine having your very own "chateau d' you". This is an opportunity to call on the creative you.

#### Rules

- A Any Amateur wine entry with a label is automatically considered in the Label Contest. Only those affixed on the bottle entered are eligible.
- B No extra entry fee. Do not list on entry blank.
- C Each label must contain the following information:
  - Name of Winery or Winemaker
  - Variety
  - Vintage

For some creative ideas check out the following sites on the internet:

***[homewinlabels.com](http://homewinlabels.com), [winelabels.org](http://winelabels.org), [winelabel.com](http://winelabel.com), [winemaking.jackkeller.net](http://winemaking.jackkeller.net).***

Judging will be done on Monday, February 13 local winemakers and prominent individuals involved in the wine industry.

Winners names will be posted on the **[GEYSERVILLE CHAMBER OF COMMERCE BULLETIN BOARD](#)** next to the Geyserville Post Office on Sat. March 1. Winners will also be announced at the **[Geyserville Chamber Dinner Meeting, On Tuesday, March 11.](#)** Wines will be displayed during the cocktail hour. All winners will, at that time, receive their ribbons. The Best of Class winners will have their names engraved on the Perpetual Trophy. Dinners are \$20.00 per person and includes the wine served at dinner. The no host cocktail hour commences at 6:30 p.m. and dinner is served at 7:15 p.m. All member and non-member exhibitors are invited to the dinner Due to limited seating, reservations are required.

Written feedback by the judges will be available at the Chamber Dinner or from Ron Scheiber at 707 857-3356.

We look forward to your participation. If you have any questions, please call: Ron or Cosette Scheiber at 857-3356; or Harry Bosworth at 857-3463.