



2019 Entry Handbook



The Central Coast Wine Competition (CCWC) is the largest wine evaluation event that recognizes wines produced exclusively from vinifera grown on the Central Coast regions of California. This event promotes the excellent quality and diversity of commercial wineries and grape growers while recognizing the fastest growing wine regions in California. It provides an opportunity for the California Mid-State Fair, Contra Costa County Fair, Grand National Livestock Exposition, Horse Show and Rodeo, Monterey County Fair, San Benito County Fair and the Santa Barbara County Fair to recognize the presence of the wine industry as an integral agricultural component of the region.

Competition Director – Stacie Jacob/Solterra Strategies, Paso Robles, CA
Chief Judge Tim McDonald, Napa, CA
Lead Organization - California Mid-State Fair, Michael Bradley, CEO

GENERAL RULES

1. To qualify for entry in the 2019 Central Coast Wine Competition, 75% of the grapes used to produce the wines must have been harvested within the eligible grape growing regions.
2. **ELIGIBLE GRAPE GROWING REGIONS:** The Central Coast AVA includes from north to south: Alameda, Contra Costa (including all of Contra Costa County), Santa Clara, San Francisco, San Mateo, Santa Cruz, Monterey, San Benito, San Luis Obispo and Santa Barbara counties. This competition also includes wines made from grapes grown in Ventura County.
3. All entries must be registered through the official online registration: <http://cmsfw.fairmanager.com> and must reach the Fair office on or before the entry closing, Friday June 7, 2019
4. After an entry is submitted, the entry fee will not be refunded.
5. The judge's decision is final and determines all awards.
6. The same wine (although marketed under different labels) may not be entered in more than one category. However, a winery may submit multiple entries in the same category.
7. An official entry consists of (6) 750 ml bottles or (12) 375 ml bottles. Competition reserves the right to request additional bottles of award-winning wines for display purposes.
8. Any wine delivered by mail, freight, or express must be prepaid. No entry will be accepted for which carrier charges have not been prepaid. All entries become the property of the competition.
9. The CCWC, management and staff are not responsible for errors in entries. No winery shall be entitled to an award for which has been disallowed on the basis of the producer's error.
10. Wineries/ Entries found in violation of rules or ethical practices will forfeit awards and other privileges deemed appropriate by the Central Coast Wine Competition Management and the Chief Judge.
11. Wines entered must be available for commercial sale.
12. **Please identify in large legible letters, the name of the winery on the outside of each case. The outside of the case is also to be labeled CCWC. No wines will be accepted for which carrier charges have not been prepaid. Attach Packing List to outside of case highlighting specific entries inside.**
13. This competition will adhere to the State Rules of the California Department of Food & Agriculture Fairs & Expositions Branch. [State Rules for California Fairs](#)

NEW

STARTING IN 2019 ALL ENTRIES ARE TO BE SENT OR DELIVERED WITH PACKING LIST ATTACHED TO OUTSIDE OF CASE TO PACK n' SHIP DIRECT AND NOT TO THE PASO ROBLES EVENT CENTER.

PACK n' SHIP
DIRECT

Pack n' Ship Direct
C/O Jonathan Greer
6305 Buena Vista Drive #104
Paso Robles, CA 93446
(805)227-7117

EARLY BIRD ONLINE REGISTRATION TILL FRIDAY, MAY 31, 2019

ENTRY FEE: \$65 PER WINE

LAST CALL ONLINE REGISTRATION TILL FRIDAY, JUNE 7, 2019

ENTRY FEE: \$85 PER WINE

Enter on-line at <http://cmsfw.fairmanager.com/> Entry fees are non-refundable.

WINE ENTRIES RECEIVED: THURSDAY, MAY 30 ~ WEDNESDAY, JUNE 12, 2019

All Wines Must be Received No Later than 4:00pm, June 12, 2019 with Box Label Attached

***NEW* Shipping/Deliveries: Pack n' Ship Direct**

C/O Jonathan Greer

6305 Buena Vista Drive #104

Paso Robles, CA 93446

(805)227-7117

Division 2000 - Wine

Classes

1. Sparkling-Methode Champenoise
2. Sparkling-Charmat or Other Process
3. Albarino
4. Chardonnay - Prior to '16 and Non-Vintage
5. Chardonnay – 2016
6. Chardonnay - 2017 and 2018
7. No Oak Chardonnay
8. Gewurztraminer
9. Pinot Gris/Grigio
10. Riesling - Dry
11. Riesling - Off Dry
12. Sauvignon Blanc
13. Grenache Blanc
14. Roussanne
15. Viognier
16. Other White Rhones
17. White Rhone Blends
18. White Blends (Other than Rhones)
19. Other White Wines-dry(.7% RS or less)
20. Other White Wines-off dry to sweet (.7% RS or more)
21. Cabernet Sauvignon Rose
22. Grenache Rose
23. Mourvedre Rose
24. Other Varietal Rose
25. Pinot Noir Rose
26. Sangiovese Rose
27. Syrah Rose
28. Tempranillo Rose
29. Zinfandel Rose (inc White Zin)
30. Any Rose Blends
31. Barbera
32. Cabernet Franc
33. Cabernet Sauvignon - Prior to '16 and Non-Vintage
34. Cabernet Sauvignon - 2016
35. Cabernet Sauvignon - 2017 and 2018
36. Grenache
37. Malbec
38. Merlot
39. Mourvedre
40. Petite Sirah
41. Petit Verdot
42. Pinot Noir - Prior to '16 and Non-Vintage
43. Pinot Noir - 2016
44. Pinot Noir - 2017 and 2018
45. Primitivo
46. Sangiovese
47. Syrah - Prior to '16 and Non-Vintage
48. Syrah - 2016
49. Syrah - 2017 and 2018
50. Tempranillo
51. Zinfandel - Prior to '16 and Non-Vintage
52. Zinfandel - 2016
53. Zinfandel - 2017 and 2018
54. Bordeaux Blends (Meritage)
55. Grenache Based Blends
56. Sangiovese Based Blends
57. Syrah Based Blends
58. Zinfandel Based Blends
59. Cabernet Based Blends
60. Other Rhone Style Blends
61. Other Italian Style Blends
62. Sweet Reds and Sweet Red Blends
63. Any Other Red Blends
64. Any Other Red Varietals
65. Dessert Whites
66. Dessert Reds
67. Fortified Desserts
68. Tannat

For more information about the 2019 CCWC judges, please visit the CCWC blog at <https://centralcoastwinecomp.com/judge-bios/>

MEDALS (AWARDS)

The judges shall award all medals. Wines will be considered for Gold, Silver and Bronze medals in their respective classes as well as “Best of Class”, Best White, Red, Dessert, Sparkling, Rose and “Best of Show.” “Best of Class” awards will be awarded to one wine from among the gold medal winners in each class to wines of exceptional merit. The decisions set forth by the Judges will be final. Additional awards may be given to outstanding entries from Contra Costa, Monterey, San Benito, San Luis Obispo and Santa Barbara for fair display purposes. All Gold medal wines will be scored on a point system. Winners will receive both a point score and medal.

Best of Show is awarded to one wine recognized to possess special characteristics of the highest quality.

Best White, Pink, Red, Dessert and Sparkling Wine is awarded from the Best of Class winners.

Best of Class is awarded to wines that exhibit the highest quality in their respective categories. Best of Class wines will receive a “descriptive on the merits of the wine” from the judging panel to be used by the fair and producer for publicity purposes.

Gold Medal is awarded to a wine that demonstrates its type and/or varietal character, balance, structure, and complexities to the highest standards.

Silver Medal is awarded to a wine reflecting the correct distribution of balance and character of its type or variety; a wine deemed to be well crafted and of excellent quality.

Bronze Medal is awarded to a wine that is true to its type or variety; a wine deemed to be well crafted and of good quality.

Sweepstakes Award is awarded to the winery with the highest placing wines in the competition. To be eligible a winery must enter a minimum of five wines. The winery will receive a special award as the "Winery of the year" for CCWC.

Food & Beverage Packaging Competition

The Food & Packaging competition is a competition based on the following categories: Most Evocative of the Central Coast, Modern Classic, Untraditional Modern Design, Artistic Brand Series
Best of class awards offered Per category: gold, silver and bronze medals

Entry in this competition is automatic by entry into the Central Coast Wine Competition and requires no additional fee or entry information.

CONTINUING IN 2019
CENTRAL COAST WINE COMPETITION and CAL POLY

A possible partnership with Cal Poly pending grant approval. Cal Poly is offering Central Coast Wine Competition wineries an opportunity to participate in a basic chemistry test to benchmark the region's wines. All data will be confidential, and no individual data will be pulled out, only macro results will be reviewed. Currently no detailed chemistry data exists for the region. Understanding the basic chemistry of wines can help winemakers and viticulturists make informed decisions to improve quality. Each entry is automatically a participant unless you opt out which can be done during the entry process.

Central Coast Wine Competition
Entry Checklist

- Complete the online registration. <http://cmsfw.fairmanager.com/>
- Be sure to provide individuals name, title, and phone number to be contacted in case there are any questions, errors, or shipping problems.
- Early Bird Online Entry Registration Due by Friday, May 31, 2019 \$65 per Entry
- Last Call Online Entry Registration Due by Friday, June 7, 2019 \$85 per Entry
Entry fees are non-refundable.
- Entries will be accepted between dates of Thursday, May 30 ~ Wednesday, June 12, 2019
Wines Must be Received No Later than 4:00pm, June 12, 2019

Judging – July 19 & 20, 2019

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Be sure to include (6) 750ml or (12) 375ml bottles of each wine entry.
Make sure to attach Packing List to outside of case highlighting the specific entries inside.

For Registration questions, please contact:
California Mid-State Fair
exhibits@midstatefair.com
(805) 239-0655

For Media related or other questions, please contact:
Solterra Strategies
Stacie Jacob
sjacob@solterrastrategies.com
(805)-591-4884

