



# 2020 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.

Lead Organization - California Mid-State Fair  
Chief Judge Tim McDonald, Napa, CA

## GENERAL RULES

1. To qualify for entry in the 2020 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.
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 (4) 750 ml bottles or (8) 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](#)

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

**EARLY BIRD ONLINE REGISTRATION TILL SUNDAY, SEPTEMBER 20**

**ENTRY FEE: \$65 PER WINE**

**LAST CALL ONLINE REGISTRATION TILL SUNDAY, SEPTEMBER 27**

**ENTRY FEE: \$85 PER WINE**

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

**WINE ENTRIES RECEIVED: MONDAY, SEPTEMBER 28 – MONDAY, OCTOBER 5**

**NO Saturday or Sunday Delivery**

**Shipping/Deliveries: CCWC – Paso Robles Event Center**

**2198 Riverside Ave**

**Paso Robles, CA 93446**

**[Exhibits@midstatefair.com](mailto:Exhibits@midstatefair.com)**

**Division 2000 - Wine**

**Classes**

- |  |  |   |
|--|--|---|
| <b>1. Sparkling-Method<br/>Champenoise, Charmat or<br/>Other Process</b> | <b>23. Grenache Rose</b>   | <b>48. Syrah - Prior to '17 and<br/>Non-Vintage</b>     |
| <b>2. Albarino</b>   | <b>24. Mouvedre Rose</b>   | <b>49. Syrah - 2017</b>                                 |
| <b>3. Chardonnay - Prior to '17<br/>and Non-Vintage</b>                  | <b>25. Other Varietal Rose</b>                                   | <b>50. Syrah - 2018 and 2019</b>                        |
| <b>4. Chardonnay – 2017</b>  | <b>26. Pinot Noir Rose</b>                                       | <b>51. Tempranillo</b>                                  |
| <b>5. Chardonnay - 2018 and<br/>2019</b>                                 | <b>27. Sangiovese Rose</b>                                       | <b>52. Zinfandel - Prior to '17 and<br/>Non-Vintage</b> |
| <b>6. No Oak Chardonnay</b>  | <b>28. Syrah Rose</b>  | <b>53. Zinfandel - 2017</b>                             |
| <b>7. Gewurztraminer</b>   | <b>29. Tempranillo Rose</b>                                      | <b>54. Zinfandel - 2018 and 2019</b>                    |
| <b>8. Pinot Gris/Grigio</b>  | <b>30. Zinfandel Rose (inc White<br/>Zin)</b>                    | <b>55. Pinot Meunier</b>                                |
| <b>9. Riesling - Dry</b>   | <b>31. Any Rose Blends</b>                                       | <b>56. Tannat</b>                                       |
| <b>10. Riesling - Off Dry</b>  | <b>32. Barbera</b>   | <b>57. Bordeaux Blends (Meritage)</b>                   |
| <b>11. Sauvignon Blanc</b>   | <b>33. Cabernet Franc</b>  | <b>58. Grenache Based Blends</b>                        |
| <b>12. Grenache Blanc</b>  | <b>34. Cabernet Sauvignon - Prior<br/>to '17 and Non-Vintage</b> | <b>59. Sangiovese Based Blends</b>                      |
| <b>13. Roussanne</b>   | <b>35. Cabernet Sauvignon - 2017</b>                             | <b>60. Syrah Based Blends</b>                           |
| <b>14. Viognier</b>  | <b>36. Cabernet Sauvignon - 2018<br/>and 2019</b>                | <b>61. Zinfandel Based Blends</b>                       |
| <b>15. Other White Rhones</b>  | <b>37. Grenache</b>  | <b>62. Cabernet Based Blends</b>                        |
| <b>16. White Rhone Blends</b>  | <b>38. Malbec</b>  | <b>63. Other Rhone Style Blends</b>                     |
| <b>17. White Blends (Other than<br/>Rhones)</b>                          | <b>39. Merlot</b>  | <b>64. Other Italian Style Blends</b>                   |
| <b>18. Other White Wines-<br/>dry(.7% RS or less)</b>                    | <b>40. Mourvedre</b>   | <b>65. Sweet Reds and Sweet Red<br/>Blends</b>          |
| <b>19. Other White Wines-off dry<br/>to sweet (.7% RS or more)</b>       | <b>41. Petite Sirah</b>  | <b>66. Any Other Red Blends</b>                         |
| <b>20. Gruner Vetliner</b>   | <b>42. Petit Verdot</b>  | <b>67. Any Other Red Varietals</b>                      |
| <b>21. Marsanne</b>  | <b>43. Pinot Noir - Prior to '17<br/>and Non-Vintage</b>         | <b>68. Dessert Whites</b>                               |
| <b>22. Cabernet Sauvignon Rose</b>                                       | <b>44. Pinot Noir - 2017</b>                                     | <b>69. Dessert Reds</b>                                 |
|  | <b>45. Pinot Noir - 2018 and 2019</b>                            | <b>70. Fortified Desserts</b>                           |
|  | <b>46. Primitivo</b>   | <b>71. Served in a Can – Wine<br/>Based</b>             |
|  | <b>47. Sangiovese</b>  |   |



For more information about the 2020 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.

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 Sunday, September 20 \$65 per Entry
- Last Call Online Entry Registration Due by Sunday, September 27 \$85 per Entry  
Entry fees are non-refundable.
- Entries will be accepted between dates of Monday, September 28 and Monday, October 5  
NO Saturday or Sunday Delivery

**Judging – October 12 – 14, 2020**

**Shipping/Deliveries:  
CCWC – Paso Robles Event Center  
2198 Riverside Ave  
Paso Robles, CA 93446**

**Be sure to include (4) 750ml or (8) 375ml bottles of each wine entry.  
Make sure to attach Packing List to outside of case highlighting the specific entries inside.**

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



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