

2024 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.

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

GENERAL RULES

- **I.** To qualify for entry in the 2024 Central Coast Wine Competition, 75% of the grapes used to produce the wines must have been harvested within the eligible grape growing regions.
- 2. <u>ELIGIBLE GRAPE GROWING REGIONS: The Central Coast AVA includes from north to south:</u> 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: https://cmsfw.fairwire.com/ and must reach the Fair office on or before the entry closing.
- 4. After an entry is registered through our official online registration, 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 (6) 375 ml bottles. Competition reserves the right to request additional bottle(s) 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.
- II. Wines entered must be available for commercial sale.
- 12. In order to sell or pour wine at the California Mid-State Fair you MUST have a minimum of one (I) bottle entered in the Central Coast Wine Competition and the entry must be judged. The 2024 submission only validates your participation for the 2024 Fair event. Must enter annually to qualify.
- 13. The Gold medal wine tasting is an event where winning wineries of the CCWC are invited to feature their winning wines for a consumer wine tasting in Mission Square Plaza. This precedes the annual Wine Industry Awards.
- **14.** Display will be at the California Mid-State Fair, Contra Costa County Fair and the Monterey County Fair. Display space is limited.
- **15.** 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.
- **16.** 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.

EARLY BIRD ONLINE REGISTRATION TILL SUNDAY, MAY 19

ENTRY FEE: \$65 PER WINE

LAST CALL ONLINE REGISTRATION TILL TUESDAY, MAY 28

ENTRY FEE: \$85 PER WINE

Enter on-line at https://cmsfw.fairwire.com/ Entry fees are non-refundable.

WINE ENTRIES RECEIVED: WEDNESDAY, MAY 29 – WEDNESDAY, JUNE 5

Division 2000 - Wine

Classes

- Vintage Sparkling-Methode Champenoise, Charmat or Other Process
- Non-Vintage Sparkling-Methode Champenoise, Charmat or Other Process
- 3. Albarino
- **4.** Chardonnay Prior to '21 and non-Vintage
- 5. Chardonnay 2021
- **6.** Chardonnay 2022 and 2023
- 7. No Oak Chardonnay
- 8. Gewurztraminer
- 9. Pinot Gris/Grigio
- 10. Riesling Dry
- II. 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 Winesdry(.7% RS or less)
- **20.** Other White Wines-off dry to sweet (.7% RS or more)
- 21. Gruner Vetliner
- 22. Marsanne
- 23. Cabernet Sauvignon Rosé

- 24. Grenache Rosé
- 25. Mouvedre Rosé
- 26. Other Varietal Rosé
- 27. Pinot Noir Rosé
- 28. Sangiovese Rosé
- 29. Syrah Rosé
- 30. Tempranillo Rosé
- **31.** Zinfandel Rosé (inc White Zin)
- 32. Any Rosé Blends
- 33. Barbera
- **34.** Cabernet Franc
- **35.** Cabernet Sauvignon Prior to '21 and non-Vintage
- 36. Cabernet Sauvignon 2021
- **37.** Cabernet Sauvignon 2022 and 2023
- 38. Grenache
- 39. Malbec
- **40.** Merlot
- 41. Mourvedre
- 42. Petite Sirah
- 43. Petit Verdot
- **44.** Pinot Noir Prior to '21 and non-Vintage
- 45. Pinot Noir 2021
- 46. Pinot Noir 2022 and 2023
- 47. Primitivo
- 48. Sangiovese
- **49.** Syrah Prior to '21 and non-Vintage

- 50. Syrah 2021
- 51. Syrah 2022 and 2023
- 52. Tempranillo
- **53.** Zinfandel Prior to '21 and non-Vintage
- **54.** Zinfandel 2021
- 55. Zinfandel 2022 and 2023
- **56.** Pinot Meunier
- **57.** Tannat
- **58.** Bordeaux Blends (Meritage)
- 59. Grenache Based Blends
- **60.** Sangiovese Based Blends
- 61. Syrah Based Blends
- 62. Zinfandel Based Blends
- 63. Cabernet Based Blends
- **64.** Other Rhone Style Blends
- 65. Other Italian Style Blends
- **66.** Sweet Reds and Sweet Red Blends
- **67.** Any Other Red Blends
- 68. Any Other Red Varietals
- **69.** Dessert Whites
- 70. Dessert Reds
- 71. Fortified Desserts
- **72.** Served in a Can Red Wine Based
- **73.** Served in a Can Rosé Based
- **74.** Served in a Can White Wine Based

For more information about the 2024 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, Rosé 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 and San Luis Obispo for Fair display purposes. All Double 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.

2011 – Hearst Ranch Winery 2021 – J. Lohr Vineyards & Wines

2013 - Eberle Winery

2014 – Hope Family Wines

2015 – Cass Winery

2016 – Robert Hall Winery

2017 – Halter Ranch

2018 - Cass Winery

2019 – Halter Ranch

2020 – Cass Winery

2021 – Pear Valley

2022 – Pear Valley

2023 – Peachy Canyon Winery

2024 - Could be You!

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

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. https://cmsfw.fairwire.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, May 19 \$65 per Entry
Last Call Online Entry Registration Due by Tuesday, May 28 \$85 per Entry Entry fees are non-refundable.
Entries will be accepted between dates of Wednesday, May 29 and Wednesday, June 5 NO Saturday or Sunday Delivery
Judging – June 12 – 13, 2024

Shipping/Deliveries: No Saturday or Sunday Delivery

CCWC – Paso Robles Event Center 2198 Riverside Ave Paso Robles, CA 93446 *If Using USPS (Post Office)*
CCWC – Paso Robles Event Center
P.O Box 8
Paso Robles, CA 93447

Be sure to include (4) 750ml or (6) 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





