

# HOME WINE

## 2025 COMPETITION GUIDE

**It's your moment to shine!  
Enter today.**

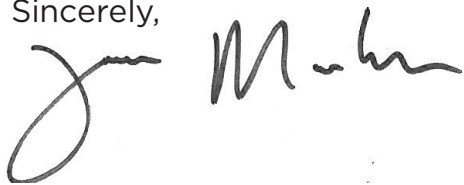
For more than 170 years the California State Fair has been a constant showcase of the talents and achievements of the people of California. Entering into the California State Fair's 2025 Competitive Exhibits Program allows you the opportunity to showcase your abilities, and revel in your accomplishments!

The California State Fair's friendly competitions are designed to acknowledge the best of the Golden State. Our Competitive Programs inspire talented Californians, as well as highlight the latest advances in technology, agriculture, and industry.

More than 750,000 visitors are expected at the State Fair this summer. Your work is an integral part of the State's celebration, and we look forward to seeing your talents on display during the annual State Fair from July 11-27, 2025.

We encourage you to enter today and begin making lasting memories for yourself, and for the hundreds of thousands of State Fair patrons!

Sincerely,



**Tom Martinez**

Chief Executive Officer

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Gavin Newsom

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CALIFORNIA DEPARTMENT OF  
FOOD & AGRICULTURE

Karen Ross, Secretary

December 20, 2023

Thank you all for your efforts in showcasing California's bountiful agriculture!

California is very fortunate to have some of the richest agricultural resources in the world and your exhibits play a vital role in presenting this to your communities and the public. Each fair has a unique, local agriculture flavor that brings people together to celebrate the tradition and innovation of our farmers and ranchers.

In addition to helping promote California's agriculture, the annual fair events also educate the general public on new technology that improves agriculture's effect on the environment, stewardship of water and natural resources, and practices that help preserve farmland for future generations.

When fairgrounds are not hosting the county fair, they are also used for quinceaneras, weddings, funerals, and many other community events. In times of need, fairgrounds are amongst the first to open their doors and be used as resiliency centers to serve their communities as cooling centers, evacuation shelters, first responders, food hubs, and workforce development. Fairgrounds are equipped with kitchens, sanitation facilities, and provide a safe space for sheltering people, pets, and livestock.

Your support of California fairgrounds and the annual fair is extremely important to the success of current and future generations and I look forward to hearing about the great success of the 2024 season.

Yours truly,

Karen Ross  
Secretary



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<a href="https://calexpostatefair.com/wp-content/uploads/2025/01/25-General-Rules.pdf">https://calexpostatefair.com/wp-content/uploads/2025/01/25-General-Rules.pdf</a>	

# IMPORTANT INFORMATION TO KNOW

## Contact:

Home Wine Competition Coordinators  
homewine@calexpo.com

Donna Bettencourt  
(916) 548-3199

**or** Tyler Albert  
(916) 407-6572

Mike Menard  
(279) 465-7565

## Entry Dates:

February 1	Entries Open
February 28	Entries Close
February 3 - 28	Wine Receiving Dates
April 5	Judging Date
April 11	Results Available Online
May 18	Awards Ceremony (All winemakers who enter are invited)

## The California State Fair July 11 - 27, 2025

The California State Fair has always been the awe-inspiring showcase of the state's finest, and ever since the first fair in 1854, California has upheld this tradition. People come from all over to witness the competition and innovation that our exhibitors produce. We continue to add new and exciting competitions to our competitive programs to showcase California's very best!

## Why enter the Competition?

The Home Wine Competition offers you the opportunity to compete with other California Home Winemakers and receive valuable feedback. Our judges come from a wide variety of professions including sommeliers, university professors, and professional winemakers. Over fifty judges partner and work extraordinarily hard to evaluate the fruits of your labor. All winemakers who enter their wines are invited to enjoy the Awards Ceremony and wine tasting reception where top award winners pour their best wines. The top award winners from this competition will also be on display during the California State Fair in the Home Winemakers booth.

# COMPETITION OVERVIEW



**The California State Fair Home Wine Competition supports and promotes winemaking as a home craft and is designed to increase the knowledge, skills, and abilities of the amateur winemaker. The competition provides an opportunity for these wines to be judged in an organized and professional manner while delivering impartial evaluation feedback, and to recognize the talent of the successful home winemaker.**

## How to Enter

Go to **CalExpoStateFair.com/competitions** and click on the Home Wine icon under the competitions page and follow the instructions. Use a Visa or MasterCard to pay entry fees.

## General Information

1. All competition information, application, wine division and classes and fees are available online at CalExpoStateFair.com. Any questions can be directed to the Home Wine Coordinators:  
**Donna Bettencourt, (916) 548-3199 or Mike Menard (279) 465-7565**  
email **homewine@calexpo.com** or **Tyler Albert (916) 407-6572**.
2. This guide is published in advance and may be subject to revision or changes.
3. We try to keep mailing lists current, but cannot be responsible for any individual who is not notified or contacted. Address changes should be mailed to:  
California State Fair  
1600 Exposition Blvd, Sacramento, CA 95815  
or email **homewine@calexpo.com** or call **(916) 548-3199**.

## Wine Eligibility

The home wine competition is open to persons 21 years or older. **Entries are limited to wines produced by amateur winemakers who are current California residents and wines are made from California grown grapes.** An amateur shall be considered based on the following criteria 1) a person who does not work in a professional wine producing capacity (a commercial winery), or 2) a person who is not an owner of a commercial winery. The exception would be persons who own stock in a commercial winery but are not involved in the winemaking process.

## RULES & REQUIREMENTS

1. All entries are to be submitted and paid for online at **CalExpoStateFair.com/competitions**.
2. All forms, fees, and wine must be received per entry dates on page 5- wine arrivals prior to or after the dates posted will not be accepted and entry fees are non-refundable.
3. Entry fee is **\$22.00 per wine** entered.
4. Payment is to be made by credit card (VISA or Mastercard only) online at the time of entry.
5. One (1) 750 ml bottle (or equivalent, i.e., 2-375 ml) is required for each wine entered. All wines become the property of the California State Fair and will not be returned.
6. Each bottle requires our special label, which can be printed out after your entry is accepted. **TAPE the label to your bottle(s)**. We encourage you to also include your personal label if you have one. The bottles from top winners will be on display at the California State Fair, July 11-27, 2025.
7. If more than one box is sent, mark the total number of boxes shipped on the outside of each box (i.e., 1 of 3, 2 of 3, 3 of 3).
8. If entering several wines of the same year and varietal designate; then a different lot number for each wine needs to be added (i.e., 2022 Zinfandel Lot A; 2022 Zinfandel Lot B, etc.).
9. Please remove foil or plastic capsules from bottles before submitting them for entry. Do not use wax sealants.
10. If the winning wine is made by multiple Home Winemakers, only one physical award will be given listing either a team name or all winemakers listed on the Entry Form.

11. Additional awards may be purchased if requested with approval from a California State Fair Staff member.
12. The California State Fair and contracted staff reserve the right to change terms and conditions at any time. While great care is exercised in the handling and storage of entries, the California State Fair, its contractor(s) and volunteers are not responsible for the safety of entries, including but not limited to handling, transportation, storage, shipment, fire, vandalism and unforeseen events.

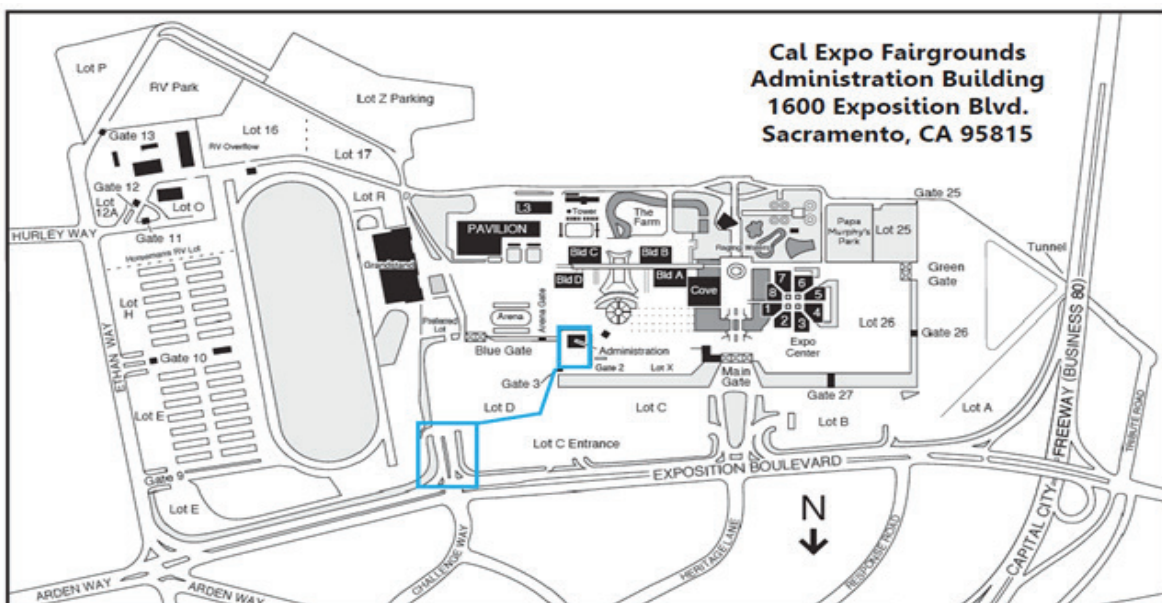
## DELIVERY & SHIPPING

**We encourage you to drop off or ship your wines directly to the California State Fair Administration Building (see address and times below). Or you may drop off at one of the alternative locations listed. Please call drop off site locations to confirm availability or ship your entries directly to the California State Fair.**

### Shipping & Hand Delivery

Drop off or ship your wines to the following address from **February 3 - 28, 2025. Open Mon - Fri, 9:00 am - 4:00 pm (closed on state holidays)**

**California State Fair  
Administrative Building  
Attn: Home Wine Competition  
1600 Exposition Blvd.  
Sacramento, CA 95815**



## Alternative Home Wine Drop Off Locations

February 1 - 28, 2025

Please call drop off site locations to confirm availability or ship your entries directly to the California State Fair.

Some locations have runners who will pick up and deliver to our cellar location. As noted below, locations without runners will require that wines be packaged, ready for shipment, and shipping charges will apply.

**Locations without runners are noted with an asterisk (\*)**

### **Amador Wine Shipping**

209-245-6200  
8171 Mt. Aukum Road  
Mt. Aukum, CA 95656

### **Thad Rodgers**

Auburn, CA  
916-715-3688  
Thadrodgers1@gmail.com

### **Mike Menard**

Granite Bay, CA  
279-465-7565

### **Napa Fermentation Supplies**

875 3rd St., Building A  
Napa, CA 94559  
707-255-6372

### **Oak Barrel Winecraft**

1443 San Pablo Ave  
Berkeley, CA  
510-849-0400

### **More Wine**

995 Detroit Ave, Unit G  
Concord, CA 94518  
925-771-7107

### **The Beverage People**

Must make appointment online  
707-544-2520  
www.thebeveragepeople.com  
1800 Empite Industrial Ct., Unit A

### **Lodi Wine Labs**

209-339-1990  
www.lodiwinelabs.com  
710 S Beckman Rd, Suite A  
Lodi, CA 95240

**\*Shipping location without runners.**

### **\*The Home Wine, Beer, and Cheese Making Shop**

818-884-8586  
www.homebeerwinecheese.com  
22836 Ventura Blvd, Unit #2  
Woodland Hills, CA 91364

**\*Entries submitted at these locations must be packaged for shipment and shipping charges may apply. Please work with the establishment on details.\***



# AWARDS

Best of Show White.....	Golden Bear*
Best of Show Red .....	Golden Bear*
Best of Show Other .....	Golden Bear*
Best of Class (Select varieties, based on entry count) .....	7x9 Plaque
Double Gold, Gold, Silver, Bronze Award .....	Rosette

**\*NOTE:** A minimum number of 30 entries in a particular division is required for a Golden Bear award in that division.

Following the competition, you will receive an award letter via email with judges notes and an Award Order Form attached. This Order Form must be submitted to receive your awards.

Requests must include the recipient's full name and mailing address and sent to [homewine@calexpo.com](mailto:homewine@calexpo.com).

At this time you will also be able to purchase additional rosettes, award stickers and/or receive a digital version of the Best of Show, Best of Class, Double Gold, Gold, Silver, Bronze Awards you earned.

Awards will be available for pick-up at the Awards Ceremony held on May 18, 2025 or will be available at the administrative office by appointment until May 30, 2025. Requested awards not picked up will be mailed after fair closes on July 27, 2025.

## **AWARD QUESTIONS?**

Contact: [homewine@calexpo.com](mailto:homewine@calexpo.com)

# DIVISIONS & CLASSES

1. Wine classes are organized into three divisions—White, Red and Other. The classes are listed below within their divisions and the associated class number.
2. A varietal wine must consist of a minimum of 75% of that grape, fruit or vegetable.
3. A varietal blend must state the name of the grapes or fruits used.
4. A vintage date requires that a minimum of 95% of the grapes or fruit used must come from that stated year.
5. Please state the residual sugar if known, otherwise state dry or sweet.
6. The competition organizers reserve the right to combine classes when the number of entries so warrants, or to divide classes if the range of sweetness or other factors so warrants.
7. Typically Best of Class Awards will be given to any class that has 20 or more entries, but this will be at the discretion of the competition organizers.

## Division 1: Dry Whites, Roses, and Sparkling

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

### CLASSES:

- 105 Chardonnay
- 110 Sauvignon Blanc
- 115 Viognier
- 130 Other Dry White Varietals and White Wine Blends
- 150 Dry Rose Blend (please state grape varietals)
- 155 Dry Rose Varietals
- 160 Varietal Sparkling (please state grape or fruit varietal)

## Division 2: Dry Reds

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

### CLASSES:

- 205 Pinot Noir
- 210 Zinfandel
- 215 Merlot
- 220 Cabernet Franc
- 225 Cabernet Sauvignon
- 226 Malbec
- 230 Sangiovese
- 235 Tempranillo
- 240 Barbera
- 245 Petite Sirah/Durif
- 250 Syrah/Shiraz
- 255 Other Dry Red Varietals
- 260 Bordeaux Red Varietal Blends (including Meritage): Cabernet Franc, Cabernet Sauvignon, Carmenere, Malbec, Merlot, Petit Verdot
- 265 Rhone Red Varietal Blends: Carignan, Cinsault, Counoise, Grenache, Mourvedre, Petite Sirah, Syrah
- 270 Other Red Varietal Blends

## 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 All Fortified Wines including Port
- 340 All Sweet White and Rose Wines
- 350 All Sweet Red Wines
- 370 All Fruit Wines

### NOTE:

**DO NOT ENTER CIDERS OR MEADS IN THE HOME WINE COMPETITION.** THESE TYPES OF ENTRIES ARE NOW JUDGED IN THE HOME BREW COMPETITION.

# 2025 GENERAL RULES

**CLICK LINK OR SCAN QR CODE TO VIEW GENERAL RULES ONLINE:**

<https://calexpoStateFair.com/wp-content/uploads/2025/01/25-General-Rules.pdf>

