



2019 Wine Competition Guidelines

COMPETITION PURPOSE

For the wineries: To promote the excellence of Livermore Valley American Viticulture Area wines.

PLEASE NOTE KEY DATES

- **Entry Deadline:** 12:00 PM, March 6, 2019
- **Entrance Fee:** NONE - the cost of judging each submission has been paid for by Tri-Valley Conservancy as part of our mission to promote locally grown agricultural products.
- **Preliminary Screening:** March 11 & 12, 2019, 10:00 am-2:00 pm, Tri-Valley Conservancy Office
- **Medal Round Judging:** March 19, 2019, 9:30 am-4:30 pm, Tri-Valley Conservancy Office
- **Celebration:** April 4, 2019, 6:00 pm-8:30 pm/Early access for VIP ticket holders at 5pm
Palm Event Center, 1184 Vineyard Avenue, Pleasanton
- Medal round winners will receive **ONE (1)** complimentary ticket to the Celebration. To reserve your ticket please contact Georgie Saucedo at gsaucedo@trivalleyconservancy.org.
- Additional tickets may be purchased at: <https://trivalleyconservancy.ejoinme.org/Uncorked2019>

ENTRY RULES

Tri-Valley Conservancy “Livermore Valley Uncorked” Wine Competition is open to any wines made from grapes grown in the Livermore Valley (AVA) only. The wines must be generally available to the buying public through traditional tasting room, retail or internet channels.

- Entrants are asked to submit only their **Signature** and/or **best wines**.
 - NOTE: Best in Class/Show wines will be showcased at Tri-Valley Conservancy's 25th Anniversary Jeans & Jewels Celebration on November 8, 2019.
- All wines entered into this competition must have Livermore Valley Appellation on the wine label. At least 85% of the grapes must come from this appellation.
- The entered wine(s) must be a finished product that is ready for retail sale. It can be released or unreleased. Barrel samples will not be accepted.
- Winning wines must be made available for purchase to the public for 30 days after official competition results have been announced.
- Entrant is responsible for providing a completed entry form and signing at the bottom of the page 1 to certify that the statements on the form are correct. **Failure to complete the form properly may result in disqualification.** Forms available at:
 - <http://trivalleyconservancy.org/wp-content/uploads/2019/01/EntryForm2019.pdf>
- Entrants may enter in up to six (6) of the following 12 categories:
 - Rosé
 - Sauvignon Blanc (includes blends) No less than 50% SB
 - Dry White, including Chardonnay (excludes SB) <20% BF; RS less than TA
 - Barrel-Fermented Chardonnay (50% or more BF)
 - Cabernet Sauvignon (\$40.00 or less)
 - Cabernet Sauvignon (above \$40.00)
 - Cabernet Franc
 - Merlot, Malbec, or Petit Verdot
 - Red Blends
 - Petite Sirah
 - Other Red Varieties (at least 75%)
 - Zinfandel
- Categories may be combined or split based on number and type of submissions.
- An official entry shall consist of two (2) bottles for the preliminary screening. Submitted wine(s) are bottled no less than 750 ml. or more than 32 oz. in volume. Preliminary screening of wines will take place March 11 & 12, 2019.
- The top wines (up to 6) in each class will go on to the Medal Round. Wineries will be required to submit an additional 6 bottles for this round, 2 for the judging and 4 for the public event. Medals that may be received are bronze, silver, gold and double gold. Best in Class and Best of Show winners will be selected at the conclusion of the Medal Round judging on March 19, 2019.
- Medal winners will be contacted and asked to showcase their wines at the Livermore Valley Uncorked Celebration being held Thursday, April 4, 2019.
- Best of Class winners must agree to DONATE OR SELL TWO 12-bottle cases of that specific wine to TVC to be used for the Uncorked auction, the public event on April 4th, and for educational and promotional purposes at TVC's sole discretion. If a winery chooses to donate rather than sell the cases to TVC, it will

be at a cost of no more than \$300 per case. TVC will contact you to arrange pick up/delivery of the **TWO** cases. Attendees of the Uncorked Celebration will be eager to taste YOUR winning wine(s) on April 4th.

- Any wine that is delivered to the competition without a full and proper label will be disqualified from the judging. We will not accept wines with laboratory, temporary, photocopied or altered labels, and necks **must be free of wax. Wines submitted with wax sealing will be immediately disqualified.**
- **By entering the Medal Round, the winery agrees to have 1 representative from the winery at the Celebration to accept any and all awards on behalf of the winery.** The celebration is being held at Palm Event Center in the Vineyard at 1184 Vineyard Ave. in Pleasanton on Thursday, April 4th from 6:00 PM – 8:30 PM, VIP entry at 5pm.

HOW WINES ARE JUDGED

Tri-Valley Conservancy’s “Livermore Valley Uncorked!” Wine Competition will be judged to the highest standards by a panel of experienced judges from the wine industry as listed below. The Wine Spectator’s 100-Point Scale scoring system will be used. Judges will not see the wine label, capsule or closure, nor will they receive any indication of which winery entered the wine. Judges evaluate wine on color, clarity, aroma, flavor, and overall impression. There will be both a preliminary screening and a final judging round.

Wine makers from both large scale and small capacity local wineries
Wine writers
Wine Educators
Certified Sommeliers

- Wines will be assigned to appropriate categories by the applicants, subject to the aforementioned Best in Class conditions.
- Wineries may submit wines for judging in UP TO SIX (6) CATEGORIES PER BRAND. Sub-brands, such as Woodbridge by Mondavi wherein more than one brand name appears on the label, will be treated as a single brand and restricted to six (6) submissions.
- An official entry shall consist of two (2) bottles for the preliminary screening. Submitted wine(s) are bottled no less than 750 ml. or more than 32 oz. in volume.
- Preliminary screening of wines will take place March 11 & 12, 2019, and will be judged by a panel of local winemakers. They will judge the wines on merit and send on the top six wines in each category to the final judging round on March 19. None of the winemakers who are part of the screening round will be a part of the judging panel on March 19.
- Glasses used will be ISO Wine tasting glasses.
- The wine will be tasted within 2 hours of being opened.
- The tasting poured will be 1½ oz.

AWARD CLASSES

Best in Show/Judges' Choice

- A trophy will be awarded for "***Best in Show/Judges' Choice***".
- The trophy rotates and is held by the winner until the following year's recipient is announced. The trophy must be returned to the competition organizers in time for it to be awarded to the next season's champion.

Best in Class

- **Medals** will be awarded for the Best in each Class: Rosé, Sauvignon Blanc, Other Dry White (including stainless-fermented Chardonnay), Barrel-Fermented Chardonnay, Cabernet Sauvignon under \$40, Cabernet Sauvignon \$40+, Cabernet Franc, Merlot, Malbec, or Petite Verdot, Red Blends, Petite Sirah, Other Red Varieties (at least 75%), and Zinfandel.

Medals Awarded in Final Round

- **Medals** will be awarded to the top six (6) wines in each category, based on merit. Unanimous, or near unanimous Gold medal selection by all judges will result in a Double Gold medal being awarded

DELIVERING WINE

Deliveries will be accepted from 9 am to 2 pm, Monday – Thursday
beginning Tuesday, February 18, 2019 to:

Tri-Valley Conservancy
1457 First Street
Livermore, California 94550

**All deliveries must be received no later than:
12:00 PM on Friday, March 6, 2019**

Please call or email if you need to make special arrangements to drop off your wine.

Contact Georgie at: 925-449-8706 or gsaucedo@trivalleyconservancy.org

We look forward to another great year of wine competition and celebrating your success!