



4th Annual Hidden Gems of California
 June 11, 2011 3 – 6 PM
 Tasting, Competition, and Auction of Wines
 Crafted by Home Winemakers &
 Boutique Professionals

BOUTIQUE PROFESSIONAL ENTRY FORM

Entry Number-Office Use Only	Class/Sub Class Number & Name Example: 201-Zinfandel	Appellation Example: Paso Robles	Vintage Example:2006

Name: _____ E-mail: _____

Street/P.O. : _____ City: _____

State: _____ Zip Code: _____ Phone(s): _____

I learned of this Event from (check one) : _____ Club Flyer Friend

_____ News Paper Internet _____ Store

Hidden Gems is Sponsored by and Benefits Santa Ynez Valley
 People Helping People - 545 N. Alisal Road, Solvang CA 93463
 A 501(c) (3) Non Profit Corporation
 Tax I.D. # 77-0338060



ENTRIES ARE DUE: May 14, 2011



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Clover Creek Ranch and Vineyard ❖ 2727 Mesa Verde Road ❖ Santa Ynez, CA

ENTRY CONDITIONS AND RULES

1. Entry into competition event is conditioned upon donating to the beneficiary (People Helping People) a minimum of two cases of each varietal wine to be entered. One case will be used for tasting and judging. Two cases will be auctioned to the public. Donation receipts will be mailed to entrants acknowledging amount and description of wines furnished.
2. People Helping People will obtain a non-profit organization's "Special Daily Wine" License from the Department of Alcoholic Beverage Control in order to conduct the event.
3. All bottles must be 750 ml.
4. All bottles must be labeled with the name of winemaker, class, sub class, and wine variety. See attached list. Labels may include appellation and vintage. Varietals: 75% of stated wine; Appellation: 95% or more of stated appellation; Vintage: 95% of stated year.
5. Judges will be professional winemakers, restaurateurs and/or wine writers. Judges scores are final.
6. Awards by judges will be presented for first place in each variety, best of class, and best of show. Awards will be announced prior to 3PM. Judges reserve the right to combine sub classes based upon number of entries.
7. All competitors must be professional winemakers at least 21 years of age producing wines for sale at a total production level of 1,000 cases or less.
8. **Entry forms must be received by close of business on May 14th, 2011.**
9. Competitors must arrive with their wines between 12- 1 PM on event day in order to allow time to set up for tasting and furnish bottle for judging. Confirmation of entry and directions to event will be furnished.
10. Tables, chairs, table cloths, ice, icing buckets, residue buckets, logo glasses, appetizers, plates, and name cards will be provided. Spaces will be pre-assigned. Note this is an outdoor event.

WINE CLASSES

Class 100-Dry White Wines

(up to 0.5% Residual sugar)

- 100 Chardonnay
- 101 Sauvignon Blanc
- 102 Viognier
- 103 Chenin Blanc
- 104 Pinot Grigio
- 105 Gewurtztraminer
- 106 Riesling
- 107 Other Varietals
- 108 Bordeaux Varietal Blends
- 109 Rhone Varietal Blends
- 110 Other Varietal Blends
- 111 Generic

Class 200-Dry Red Table Wines

(up to 0.5% Residual sugar)

- 200 Pinot Noir
- 201 Zinfandel
- 202 Merlot
- 203 Cabernet Franc
- 204 Cabernet Sauvignon
- 205 Sangiovese
- 206 Barbera
- 207 Petit Sirah
- 208 Syrah
- 209 Other Varietals
- 210 Bordeaux Varietal Blends
- 211 Rhone Varietal Blends
- 212 Other Varietal Blends
- 213 Generic

Class 300-Rose, Blush and Pink Wine

- 300 Varietal
- 301 Rose Blends
- 302 Generic

Class 400-Dessert Wines

- 400 Port
- 401 Sherry
- 402 Other Fortified

Class 500-Sprkling Wines

- 500 Varietal
- 501 Blends
- 502 Generic

Class 600-Sweet White Wines

- 600 Chenin Blanc
- 601 White (Johannisberg) Riesling
- 602 Muscats
- 603 Other Varietals
- 604 Generic

Class 700-Fruit , Berry, Mead

- 700 Berry
- 701 Seed Fruit
- 702 Stone fruit
- 703 Other Fruit
- 704 Mead



1st Annual Hidden Gems 2008