

Calaveras County Fair & Jumping Frog Jubilee

ROPIN' TEAMS AND COWBOY DREAMS

2025 Professional Wine Show



SPONSORED BY THE CALAVERAS WINEGRAPE ALLIANCE

Entry Forms and Wine Due to The Fair office no later than
Saturday, April 5th, 2025, by 5PM

Drop off or Ship to:
Calaveras County Fair
2465 Gun Club Road
Angels Camp, CA 95222

Calaveras County Fair and Jumping Frog Jubilee * PO BOX 489*Angels Camp * CA * 95222
(209)736-2561 www.frogtown.org

Rules:

1. Wine must be produced from grapes grown, or winery must be in one of the following counties: **Alpine, Amador, Calaveras, El Dorado, Mariposa, Nevada, Placer, Sierra, or Tuolumne.**
2. Wines are to be bottled under bond by a commercial winery and must be commercially labeled.
3. For varietals, grape type must be clearly stated on label.
4. Finished Products ONLY, no barrel samples.
5. Please submit three bottles per entry.
6. Bottle size (1) 750ml or (2) 375ml.

General Information:

- **ENTRY FORMS AND WINE ARE DUE:** Saturday, April 5, 2025, at 5:00 pm
- WINE JUDGED: Private blind tasting, date TBA.
- EXHIBITS RELEASED: All entries will become the property of the 39th District Agricultural Association and will not be returned.
- LIMIT: Three (3) entries per class
- ENTRY FEE: \$15 per entry per class (Make checks payable to the 39th DAA)
- DANISH SYSTEM OF JUDGING RIBBONS OFFERED PER CLASS
DOUBLE GOLD, GOLD, SILVER, AND BRONZE
- **ALL WINERIES ENTERING THE COMPETITION WILL BE GIVEN 2 PASSES TO** The Calaveras County Fair & Jumping Frog Jubilee, May 15-18, 2025. This will give the participants the opportunity to see their award-winning wine on display.

Special Awards:

- Best of Show- Red Wine- Rosette
- Best of Show- White Wine- Rosette
- Best of Show- Rose Wine - Rosette
- Best of Show- Calaveras County Red Wine from Calaveras Fruit- Plaque
- Best of Show- Calaveras County White Wine from Calaveras Fruit- Plaque
- Best of Show- Calaveras Dessert Wine from Calaveras Fruit - Plaque

Special Contest – Zinfandel Challenge

DIVISION 200-WHITE TABLE WINE

Class

1. Chardonnay
2. Vermentino
3. Chenin Blanc
4. Riesling
5. Albarino
6. Pinot Grigio/Pinot Gris
7. Verdelho
8. Viognier
9. Sauvignon Blanc
10. Other Rhone Varietals
11. Other Italian Varietals
12. Other Spanish Varietals
13. Rhone White Blends
14. Other White Varietal
15. Other White Blends

DIVISION 201-RED TABLE WINE

Class:

1. Barbera
2. Cabernet Sauvignon
3. Cabernet Franc
4. Malbec
5. Grenache
6. Merlot
7. Mourvedre
8. Pinot Noir
9. Petite Sirah
10. Syrah
11. Meritage
12. Sangiovese
13. Alicante Bouschet
14. Tempranillo
15. Zinfandel
16. Primitivo
17. Petite Verdot
18. Other Rhone Varietal
19. Other Spanish Varietal
20. Other Italian Varietal
21. Other Red Varietal
22. Rhone Style Blends
23. Other Red Blends



DIVISION 202-BLUSH & ROSÈ TABLE WINE

Class

1. Rose – Varietal
2. Rose – Generic
3. White Zinfandel
4. Other Blush

DIVISION 203-SPARKLING WINE

Class

1. Brut
2. Extra Dry
3. Rose
4. Other Sparkling Wine

DIVISION 204-DESSERT FORTIFIED WINE

Class

1. Red Muscat, Sweet
2. Zinfandel, Late Harvest
3. Other Red, Late Harvest
4. Vintage Port
5. Non-Vintage Port- Ruby
6. Non-Vintage Port- Tawny
7. Orange Muscat, Sweet
8. Muscat Canelli, Sweet
9. Riesling, Late Harvest
10. Other White, Late Harvest
11. Other Dessert Wine

To enter a wine label please refer to the Entry Guidebook under “Professional Arts” at www.frogtown.org

