



NAPA VALLEY OLIVE OIL COMPETITION

Entry Rules & Information

Entry Fee - \$80.00 per entry, payable to Napa County Fair Association (NCFA)

New this year! Early Bird Registration - **\$65.00 per entry** by March 15, 2019

Due Date - Oils, entry forms and fees due by **4 PM, Wednesday, April 10, 2019**

Judging – Thursday, April 18 at the Napa County Fairgrounds

Delivery - Deliveries will be accepted Monday through Friday, 9 AM to 4 PM. Please note new address below.

Shipments can be sent to:

Napa Valley Olive Oil Competition

2271 Grant St.

Calistoga, CA 94515

Questions? – (707) 403-5024 or kelly@napacountyfair.org

- All bottles must be received in commercial packaging and unopened.
- Entries open to all California Olive Oil producers. . A “producer” grows olives, extracts olive oil or both. NVOOC will also accept oils that are unique varietal blends created by the brand owner. Private labeled oils that have been grown and produced by others are not eligible for entry.
- All classes will be judged single blind by trained olive oil taste panel members.
- An entry consists of **two (2)** 250 ml (minimum) bottles of olive oil.
- Laboratory analysis showing free acidity, peroxide value and UV absorbency must accompany entries.
- Organic producers must submit California Organic Registration or Certificate Number.
- Micro Producer divisions limited to producers that produce less than 100 gallons in total production.
- Level of intensity must be indicated during registration.
- All flavored oils must meet the established standards set by the State of California Regulations Title 17, section 12400. Please indicate on Entry Form whether flavored oils are co-milled (olives and fresh flavoring ingredients crushed together) or infused (essential oils or other flavorings added to finished oil).
- Only co-milled oils will be accepted in the Citrus and Garlic classes (Classes 31-33& 36); no infused Citrus oils will be judged.
- **Oils infused with chilies or peppers must be entered in Class 35 Chili Flavored.**
- Gold, Silver, Bronze and Best of Class awards will be given. Best of Class winners will be judged for Best of Show.
- Entries become property of the Napa County Fair and will not be returned.

Division 1 – Extra Virgin

Division 2 – Extra Virgin, Organic

Division 3 – Extra Virgin – Micro Producer

Division 4 – Extra Virgin, Organic – Micro Producer

Class

- | | | |
|----------------------|--|------------------------------------|
| 11. Mission | 16. Ascolano Blend | 20. Koroneiki |
| 12. Mission Blend | 17. Arbequina | 21. Picual |
| 13. Manzanillo | 18. Arbequina Blend (includes all
Arbequina, Arbosana, Koroneiki blends
regardless of which is dominant) | 22. Frantoio |
| 14. Manzanillo Blend | 19. Arbosana | 23. Frantoio, Leccino, etc. Blends |
| 15. Ascolano | | 24. Other Blends |
| | | 25. Other Mono |

Division 5 – Flavored – Infused (Herb, Chili and Other only)

Division 6 - Flavored, Organic – Infused (Herb, Chili and Other only)

Division 7 – Flavored – Co-Milled

Division 8 - Flavored, Organic – Co-Milled

Class

- | | | |
|---|---------------------------|-----------------------------|
| 31. Lemon Flavored | 33. Other Citrus Flavored | 36. Garlic Flavored |
| 32. Orange Flavored (tangerine, mandarin) | 34. Herb Flavored | 37. Other Flavored, specify |
| | 35. Chili Flavored | |

Intensity Categories: Entries are divided into Delicate, Medium and Robust intensity categories. For example, Class 11 Mission would be divided into Mission – Delicate, Mission – Medium, and Mission – Robust. A Best of Class may be chosen for each of those categories: Best of Class Mission – Delicate, Best of Class Mission – Medium and Best of Class Mission – Robust. An oil may be assigned to a different intensity category if the judges deem it mis-categorized. It will then be judged in that intensity category.

Intensity	Delicate (Mild)	Medium (Medium intensity)	Robust (Intense)
Fruitiness	2-10	4-10	5-10
Bitterness	<2	2-4	4-10
Pungency	<2	2-4	4-10
Description	Very little to no bitterness and/or pungency Later harvest Usually predominantly ripe fruit flavors	Some bitterness and/or pungency Mid-season harvest or blended Pronounced ripe and/or green fruit flavors	Distinct bitterness and/or pungency Earlier harvest Predominantly green fruit flavors

In each category there can be only one Best of Class per intensity level, chosen from those oils in that category and intensity level that scored more than 94 points. Best of Class oils will compete for Best of Show.

Judging: The Napa Valley Olive Oil Competition uses a 100 point scoring system. Judges' decision is final.

Intensity: The level of fruitiness, bitterness, and pungency found in oil's flavor.

Complexity: Refers to the character of the fruitiness. Complexity increases with the variety and number of different fruity flavors or aromas, often including both ripe and green fruit characteristics.

Harmony: The balance of the attributes in an oil. Bitterness, pungency and/or different fruity flavors or aromas in pleasing relation to each other contribute to harmony.

A score of 64 or below (no medal) indicates that the judges found a defect or deemed an oil to have poor flavor. The nature of any defect will be noted in the records. **This information and other judges' comments will be available to the producer upon request. In order to ensure confidentiality, comments about an oil will be released only to the producer** (using the confirmation number assigned at the time an entry is accepted).

An award or medal is given to a producer for a particular oil, a specific variety or blend, produced that season. **The medal or award may only be displayed on the identical oil on which the Best of Show, Best of Class, Gold, Silver or Bronze Medal was awarded. Awards from previous year's competition may not be put on bottles for publicity.** The Napa Valley Olive Oil Competition will offer, for purchase, Best of Show, Best of Class, Gold, Silver, and Bronze award seals to producers that win these awards.