



LOS ANGELES INTERNATIONAL EXTRA VIRGIN OLIVE OIL COMPETITION

COMPETITION GUIDELINES & INFORMATION

2024 Los Angeles International Extra Virgin Olive Oil Competition

Judging February 6, 7, 8

Mr. Darrell Corti, Extra Virgin Olive Oil Chairman

The Los Angeles International Extra Virgin Olive Oil Competition and its panel of esteem judges invite you to participate in the 25th annual competition open to extra virgin olive oils throughout the world.

- 1. ENTRY FEE** - Early Bird - \$175 per entry received before December 31, 2023, \$180 per entry beginning January 1, 2024 - Payment may be made by credit card: Visa, MasterCard, American Express or Discover, U.S. check payable to Los Angeles County Fair Association or by wire transfer. Please email a copy of the wire transfer to Leah Duran duran@Fairplex.com. Entry fee must accompany entry form.

Wire Transfer Information:

Bank: Fifth Third Bank, N.A.
Bank Address: 38 Fountain Sq Plaza, Cincinnati, OH. 45202
Account Name: Los Angeles County Fair Association Fairplex General Account
1101 W. McKinley Ave., Pomona, CA 91768 USA
Beneficiary Account Number: **7029167520**
ACH/Wire Routing Number: **042000314**
Swift: **FTBCUS3C**
Bank Representative Contact: **Blanca Salcedo + 1 (630) 801-2846**
Reference: **Extra Virgin Olive Oil Competition.**

- 2. SHIPPING: Shipping Deadline is January 19.** Shipments will be received weekdays 8 a.m. - 5 p.m. All oils entered **MUST BE SHIPPED PREPAID.** The Los Angeles International Extra Virgin Olive Oil Competition is not responsible for any customs or shipping charges. All out of the country olive oils require an FDA number before shipping. Ship to: Los Angeles International Extra Virgin Olive Oil Competition, 1101 W. McKinley Ave, Pomona, CA, USA, 91768.
- 3.** An entry shall consist of at least three (3) bottles per entry of 250 ml to 500 ml (if bottles contain less than 250 ml, please send 4 bottles). PLEASE LIST CLASS/CATEGORY NUMBERS ON ENTRY FORM. Entries are assigned random judging codes and then placed on storage racks in our cellar separated into categories. All deliveries should be received by the shipping deadline (January 19), allowing ample time for oils to recover from transportation bottle shock before being judged. Before judging, servers place codes on the blue tasting glasses and the oils are carefully poured into the proper glasses. The coded tasting glasses are then placed in front of each judge. Each judge tastes the oils and makes selections independently.



4. Regional designations refer to the location where the olives were grown.

Domestic: Mono Cultivar entries must contain 100% of the named cultivar. Blends must contain at least 75% fruit grown in the region named and all Blends must be listed with the percentage of each blend.

Domestic Regional Categories Defined:

- North Coast Blends* (Alameda, Contra Costa, Lake, Marin, Mendocino, Napa, Santa Clara, Santa Cruz, and Sonoma Counties)
- Sacramento Valley Blends* (Butte, Colusa, Glenn, Sacramento, Shasta, Solano, Sutter, Tehama, Yolo, and Yuba Counties)
- Sierra Foothill Blends* (Amador, Calaveras, El Dorado, Nevada, Placer and Tuolumne Counties)
- Central Coast Blends* (Monterey, San Benito, San Luis Obispo, and Santa Barbara Counties)
- San Joaquin Valley Blends* (Fresno, Kern, Madera, Merced, Mariposa, San Joaquin, Stanislaus, Kings, and Tulare Counties)
- South Coast and Southern California Blends* (Los Angeles, Riverside, San Bernardino, San Diego, and Ventura Counties)
- Other Regional Blends* (includes blends from other states or regions)

International: Old World oil-producing countries are divided by regions and classes as indicated below. New World producers are divided into Mono Cultivars and Blends.

International Regional Class/Categories Defined:

- Italy – North (*Piemonte, Liguria, Lombardia, Veneto, Friuli-Venezia Giulia*)
- Italy – Central (*Emilia-Romagna, Toscana, Umbria, Marche*)
- Italy – South (*Lazio, Abruzzo, Molise, Campania, Puglia, Basilicata, Calabria*)
- Italy – Islands (*Sicilia, Sardegna*)
- Spain – North (*Catalunya-Aragon, Castilla-La Mancha, Valencia, Murcia, Majorca, Siurana, Taragona*)
- Spain – South (*Andalucia, Alicante, Cordoba, Extremadura, Jaen*)
- Greece – Mainland (*Messina, Kalamata*)
- Greece – Islands
- North Africa (*Tunisia, Morocco, Algeria, Egypt*)
- Middle East (*Israel, Jordan, Palestine, Syria*)

5. **Intensity Levels:** The Los Angeles International Extra Virgin Olive Oil Competition intensities are divided into Delicate, Medium, and Robust within each division & category. An oil may be assigned to a different intensity level if the judges deem it at a different level.

Intensity	Delicate (Light fruitiness intensity)	Medium (Medium fruitiness intensity)	Robust (Intense fruitiness)
Fruitiness	2-10	4-10	5-10
Bitterness	<2	2-4	3-6
Pungency	<2	2-4	3-8
Description	Very little to no bitterness and/or pungency Later harvest Buttery, nutty; 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

6. **Judging:** The Los Angeles International Extra Virgin Olive Oil Competition uses a 100-point scoring system based on Fruitiness intensity, Complexity and Harmony.

7. We award Gold, Silver, Broze Best of Class and Best of Show. An award or medal is given to a producer for a particular oil, a specific variety or blend, produced that season from current fruit. Best of Class awards will be awarded by division, category and intensity. Best of Class oils will compete for Best of Show. Best of Show oils will compete for the “Premio Mugelli/Mugelli Award” in honor of Marco Mugelli. **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 Judging’s may not be placed on bottles for publicity.** The Los Angeles International Extra Virgin Olive Oil Competition will offer, for purchase, Best of Show, Best of Class, Gold, Silver, and Bronze award seals to the producers that won these awards.

8. The decision of the judges is final, and no changes will be made to awards after the judging is complete.

9. Extra Virgin Olive Oils entered in the competition will become the property of the Los Angeles International Extra Virgin Olive Oil Competition.

10. February 19, 2024, the competition results will be posted on the website www.LAOliveOilComp.com.

11. May 3 - 27, 2024 is the Los Angeles County Fair. Display of all award-winning wines and extra virgin olive oils, tasting of gold medal wines and education seminars in the Los Angeles International Wine, Spirits & Beer Marketplace.