



LOS ANGELES INTERNATIONAL EXTRA VIRGIN OLIVE OIL COMPETITION

COMPETITION GUIDELINES & INFORMATION DOMESTIC ENTRIES

Los Angeles International Extra Virgin Olive Oil Competition
Judging February 17, 18, & 19, 2026
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 27th annual competition.

1. **ENTRY FEE** ⁽¹⁾ – Early Bird - \$175 per entry received before December 1, 2025, \$200 per entry beginning December 2, 2025. Payment may be made by credit card: Visa, MasterCard, American Express or Discover, by U.S. check payable to: "Los Angeles County Fair Association", or by wire transfer. Please email a copy of the wire transfer to the Competitions office at competitions@fairplex.com. Entry fee must accompany entry form to be eligible for competition.

*Early bird discounted fees must be paid by December 1, 2025, to qualify.

*All other entry fees must be received by the entry deadline January 30, 2026, to be entered to the 2026 competition.

Wire Transfer Information

Bank:	Fifth Third Bank, N.A.
Bank Representative:	Blanca Salcedo + 1 (630) 801-2846
Bank Address:	38 Fountain Sq Plaza, Cincinnati, OH. 45202
Beneficiary Account No:	7029167520
ACH/Wire Routing No:	042000314
Swift Code:	FTBCUS3C
Account Name:	Los Angeles County Fair Association Fairplex General Account 1101 W. McKinley Ave., Pomona, CA 91768 USA
Reference:	"Extra Virgin Olive Oil Competition"

2. **SHIPPING** – International oils will be accepted through February 6, 2026, for both the Northern and Southern Hemispheres. Shipments are received on weekdays from 8 a.m. - 5 p.m. All oils entered **MUST BE SHIPPED PREPAID**. The competition is not responsible for any customs or shipping charges.

Please identify the name of the producer on each case and mark the number of cases (i.e. 1/2, 2/2, etc.)

Deliver to: Los Angeles International Extra Virgin Olive Oil Competition.
1101 W. McKinley Ave., Pomona, CA 91768.

Please include entry form, chemical analysis, and fees with oils in box marked #1, or mail your entry form separately.

⁽¹⁾ Entries, after submitted, become property of the Los Angeles International Extra Virgin Olive Oil Competition

⁽²⁾ Entry fees are non-refundable

3. **ENTRIES** ⁽²⁾ – An entry shall consist of at least three (3) bottles. Each bottle entry is 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 (February 6), 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.

Regional Designations: 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% of fruit grown in the region and all Blends must be listed with the percentage of each blend.
Domestic Regional Categories Defined: North Coast Blends (Alameda, Contra Costa, Lake, Marin, San Matteo, San Francisco, 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, Orange, 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, Les Garrigues, Ciudad Real) 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)

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	<ul style="list-style-type: none"> ○ Little to no bitterness and/or pungency ○ Later harvest ○ Buttery, nutty, and predominantly ripe fruit flavors 	<ul style="list-style-type: none"> ○ Some bitterness and/or pungency ○ Mid-season harvest or blended ○ Pronounced ripe and/or green fruit flavors 	<ul style="list-style-type: none"> ○ Distinct bitterness and/or pungency ○ Earlier harvest ○ Predominantly green fruit flavors

(1) Entries, after submitted, become property of the Los Angeles International Extra Virgin Olive Oil Competition

(2) Entry fees are non-refundable

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

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

5. **Awards and Medals:** We award Gold, Silver, Bronze, Best of Class, Best of Division 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 Division. Best of Division oils will compete for the “Premio Mugelli/Mugelli Award” in honor of Marco Mugelli. The Best Flavored oil will be awarded the “Margaret Edwards Award” in honor of Margaret Edwards. The medal or award may only be displayed on the identical oil on which the Best of Show, Best of Division, 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 Division, Best of Class, Gold, Silver, and Bronze award seals to the producers that won these awards.
6. March 2, 2026, the competition results will be posted on the website www.LAOliveOilComp.com.
7. May 7 - 31, 2026 is the Los Angeles County Fair. Display of all award-winning wines and extra virgin olive oils, tasting gold medal wines and education seminars in the Los Angeles International Wine, Spirits & Beer Tasting Room.

For more information, please contact our International Competitions Dept., (909) 865-4538 or
e-mail Competitions@fairplex.com

www.LAOliveOilComp.com

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