

Amateur Winemaker's Competition



When: *May 16 - 6:00 PM to 9:00 PM*
May 17 - 9:00 AM to 5:00 PM

Where: *Wisconsin State Fair Park*
Tommy G. Thompson Youth Center
640 South 84th Street, West Allis, WI 53214

2008 Rules and Guidelines

Part 1 – How to enter

1. Bottle Requirements

Standard wine bottles should be used, 750mL size is preferred. There should be an appropriate level of wine which would allow for evaluation by multiple judges. Cork type bottles should use straight corks. Threaded bottles should use new air tight screw caps. Sparkling wines should be bottled in champagne type bottles with proper closure, suitably wired in place. Raised lettering on bottles is acceptable, but not encouraged. Bottles not meeting these requirements may be disqualified.

2. Number of Bottles Required per Entry

Only one (1) bottle for each entry is required.

3. Entry Deadline Dates and Shipping & Drop-off Addresses

There are two (2) steps in which your wine is entered.

Step 1: Complete the included entry and W-9 form and mail them with a check or money order covering the entry fees to:

Amateur Winemaker's Competition
Wisconsin State Fair Park
640 S. 84th Street, West Allis, WI 53214

**The entry form receipt deadline is Thursday, May 1st, 2008. New for 2008!
Late fee for entry form received on May 2nd through 12th is \$20 per bottle.
Save money and enter by May 1st.**

Step 2: (Option One) Wine bottles, with a bottle ID label taped to each bottle, may be shipped to or dropped off at any of the following locations:

Deadline: Monday, May 12th 2008, by end of business day

Where: Cedarburg Homebrew & Wine
W62 N590 Washington Ave
Cedarburg, WI 53012
262-377-1838
www.frugalhomebrewer.com

Frugal Homebrewer
238 W Broadway
Waukesha, WI 53186
262-544-0894
www.frugalhomebrewer.com

Homebrewing Depot
8008 W. National Ave
West Allis, WI 53214
414-778-0781
www.homebrewingdepot.com

Homebrew Market
1326 N Meade Street
Appleton, WI 54911
920-733-4294
www.homebrewmarket.com

Lil' Ole Winemaker Shop
10101 Market Street
Mosinee, WI 54455
715-355-9700
www.lilolewinemaker.com

Market Basket
14835 W Lisbon Road
Brookfield, WI 53005-1510
800-824-5562
www.brewcitysupplies.com

Purple Foot
3167 South 92nd Street
Milwaukee, WI 53227
414-327-2130
prplfoot@execpc.com

Wine and Hop Shop
1931 Monroe Street
Madison, WI 53711
608-257-0099
www.wineandhop.com

Step 2: (Option Two) Wine bottles, with a bottle ID label taped to each bottle, may also be hand-delivered to:

Where: Wisconsin State Fair Park
Tommy G. Thompson Youth Center
640 South 84th Street, West Allis, WI 53214
(Located on 84th Street, one block south of I-94)
Do not ship entries to this State Fair Park location.

Date: Thursday, May 15th 2008, from 4:30pm to 7:00 pm only

4. Entry Fees

A charge of \$5.00 per each entry (per bottle) is required or \$20.00 if entry form is received after deadline. Make the check or money order payable to the Wisconsin State Fair. On your check write the number of entries the check or money order pays for and the name of the entrant if it is not the same as the name on the check.

5. Entry Form Completion

- a) Each entrant MUST complete an IRS W-9 form and included with the entry form. Entries will be returned if the W-9 form is not included. These forms will be stored separate from the entry information, and not viewable on any judging documentation, forms or entry labels.
- b) It is the entrant's responsibility to complete the entry form and bottle ID label(s). Please make additional copies of the entry and bottle ID forms if necessary.
- c) Cut the pre-printed bottle ID labels from the label sheet provided, complete the information required and tape to the bottle. Use two pieces of cellophane tape, attaching only at the sides of the label. Please, no glue. This is the only label allowed. These labels will be replaced by computer-printed labels during the bottle check-in process.
- d) Entry information must properly designate the class for each wine to be judged and is determined by the major ingredient used to make the wine and the final Specific Gravity. Also include the year the wine was made. The predominant type of fruit must be indicated including any minor ingredients that obviously influence the flavor or aroma. The predominant tasting fruit should be listed first. For example, list "Wild Grape & Concord" if Wild Grape is predominant or "Concord & Wild Grape" if Concord is predominant.
- e) Entrants *must* indicate the use of any artificial sweeteners, if used.
- f) More than one entry may be made per class; however, each entry *must* be from different fermentations or of different ingredients or sweetness levels.
- g) Entries will not be reclassified, if deemed incorrect. If you are in question about the proper class of your entry(s) you may contact the Competition Chairman, Don Betlej, at 262-679-3872 or at judging@wihomewinemakers.com prior to the entry deadline. An improperly classed entry will be judged and will still qualify for an award ribbon but *will not* be eligible for a Best of Category or Best of Show award.

Part 2 – Wine Class Selection

1. Dry, Semi-sweet or Sweet?

For this competition, a wine with a final specific gravity of 1.002 or less is considered dry. A wine with a final specific gravity of 1.003 to 1.010 is considered semi-sweet. Any wine with a final specific gravity above S.G.1.010 is considered sweet.

2. Wine made from kits or concentrates

Please indicate on the entry form whether a juice concentrate or kit was used. Note however this information will not be made available to the judges.

3. Official Wine Classes

The following chart lists the Wine Classes used in this competition followed by a list of the more common ingredients belonging to each. It is by no means meant to be a complete list but to be used as an aid in class selection.

Class	Description	Specific Gravity
101	Dry - Red Vinifera	1.002 or less
102	Dry – White Vinifera	1.002 or less
103	Dry - Native American	1.002 or less
104	Dry - Red French Hybrid	1.002 or less
105	Dry - White French Hybrid	1.002 or less
106	Dry - Fruit	1.002 or less
107	Dry - Berry	1.002 or less
108	Dry - Novelty	1.002 or less
109	Dry – Rose'	1.002 or less
111	Semi-sweet - Red Vinifera	1.003 to 1.010
112	Semi-sweet - White Vinifera	1.003 to 1.010
113	Semi-sweet - Native American	1.003 to 1.010
114	Semi-sweet - Red French Hybrid	1.003 to 1.010
115	Semi-sweet - White French Hybrid	1.003 to 1.010
116	Semi-sweet - Fruit	1.003 to 1.010
117	Semi-sweet - Berry	1.003 to 1.010
118	Semi-sweet - Novelty	1.003 to 1.010
119	Semi-sweet – Rose'	1.003 to 1.010
121	Sweet - Red Vinifera	Above 1.010
122	Sweet - White Vinifera	Above 1.010
123	Sweet - Native American	Above 1.010
124	Sweet - Red French Hybrid	Above 1.010
125	Sweet - White French Hybrid	Above 1.010
126	Sweet - Fruit	Above 1.010
127	Sweet - Berry	Above 1.010
128	Sweet - Novelty	Above 1.010
129	Sweet – Rose'	Above 1.010
140	Dry or Sweet - Sparkling	Any
150	Dry or Sweet - Specialty	Any

Classes 101, 111 & 121: Alicante, Barbera, Cabernet Franc, Cabernet Sauvignon, Carignan, Carmine, Chianti, Cinsault, Gamay, Gamay Beaujolais, Grenache, Lemberger, Malbec, Merlot, Mourvedre, Nebbiolo, Petite Sirah, Petite Verdot, Pinot Noir, Ruby Cabernet, Sangiovese, Shiraz, Syrah, Tempranillo, and Zinfandel.

Classes 102, 112 & 122: Chablis, Chardonnay, Chenin Blanc, Columbard, Giesenheim, Gewuertztraminer, Liebfraumilch, Mueller-Thurgau, Muscat, Muscatel, Pinot Grigio, Pinot Gris, Riesling, Sauvignon Blanc, Semillon, Symphony and Trebbiano.

Classes 103, 113 & 123: Aestivalis, Catawba, Concord, Delaware, Diamond, Dutchess, Edelweiss, Fredonia, Himrod, Isabella, King of the North, Norton, Labrusca, Niagara, Riparia, Rotundifolia, Steuben, and St. Croix. Some of these are “wild grapes.”

Classes 104, 114 & 124: Baco Noir, Cascade, Chambourcin, Chancellor, Chelois, Dechaunac, Frontenac, Leon Millot, Marechel Foch, and Rougeon Noir.

Classes 105, 115 & 125: Aurora, Cayuga, Chardonel, Ravat, Seyval Blanc, St Pepin, LaCrosse, Traminette, Vidal Blanc and Vignoles.

Classes 106, 116 & 126: Apple, Apricot, Banana, Cantaloupe, Carambola, Cherry, Chokecherry, Crabapple, Grapefruit, Kiwi, Lemon, Lime, Lychee, Mango, Orange, Passion Fruit, Peach, Pear, Persimmon, Pineapple, Plum, Pomegranate, Prickly Pear Cactus, Quince, Rose hips, Rhubarb, Tangerine and Watermelon.

Classes 107, 117 & 127: Blackberry, Blueberry, Boysenberry, Cranberry, Currant, Elderberry, Firethornberry, Gooseberry, Juniper Berry, Loganberry, Marion Berry, Mountain Ash Berry, Mulberry, Oliaberry, Raspberry, Rowanberry, Sodusberry and Strawberry.

Classes 108, 118 & 128: Made with ingredients not usually associated with table wines & not covered by any other category such as Almonds, Beet, Carrot, Dandelion, Elderflower, Garlic, Ginger, Jalapeno, Maple Syrup, Molasses, Onion, Parsley, Pepper, Potato, Pumpkin, Rose Hip, Thyme, Tomato and White Pine Needle.

Classes 109, 119 & 129: Rose’ is a light colored grape wine produced by using a red grape but using a white or modified red wine process. Examples are Cabernet Rose’, White Zinfandel, White Merlot. Also referred to as blush. Frontenac and Steuben are sometimes made as a blush.

Class 140: Sparkling wines may be made from any ingredient or combination of ingredients, as long as it has effervescence. Sometimes referred to as Champagne. Can be dry, semi-sweet or sweet.

Class 150: Specialty wines are made by using a special process or technique including high alcohol, and nouveau wines. Can be dry, semi-sweet or sweet. Common examples include Icewine, Sherry, Vermouth, Madeira and Port and all fortified wines. Wine made from honey (mead, melomel, etc.) should also be entered in this class.

Part 3 – Packing and Shipping Instructions

1. If you are going to ship your entries, pack your bottles carefully and ship them to the address(s) shown in Part 1, page 2. Sites cannot acknowledge receipt of entries – please arrange for a return receipt with your shipping company if you wish to confirm delivery of your package. Packages with postage due or C.O.D. charges will be returned to the sender.
2. Every reasonable effort will be made to contact entrants whose bottles have broken to make arrangements for sending replacement bottles.
3. It is not against Bureau of Alcohol, Tobacco and Firearms (ATF) regulations or federal laws to ship your entries via a *privately* owned shipping company for analytical purposes. **However, it is illegal to ship alcoholic beverages via the US Postal Service.** Private shipping companies have the right to refuse a package containing glass and/or alcoholic beverages. Entrants can identify package contents as “State Fair Exhibit”. It is solely the entrant’s responsibility to follow all applicable laws and regulations.

Part 4 – General Information

1. Wine entries will not be returned to the contestant. Wine however may be picked up only after all of the judging is completed. Any remaining bottles will be disposed of.
2. Judges will make suitable comments on all exhibits and the score sheets and applicable awards will be mailed to the competitors after the competition. Plaques and Winners List will also be displayed in the Wisconsin Products Pavilion during the 2008 Wisconsin State Fair, July 31st to August 10th. Plaques and award money will be mailed to the winners after the completion of the State Fair.
3. The decision of the competition coordinators and State Fair officials will be final. State Fair officials reserve the absolute right to interpret the foregoing rules & regulations, to arbitrarily settle and determine matters, questions or differences in regard thereto, or incident to the Fair.
4. Any exhibitor attempting to influence a judge in his or her work in any manner, shall forfeit all awards and will be excluded from future competitions.
5. Anyone of legal age and status may enter this competition – this event is open to all and *not* restricted to Wisconsin residents.
6. Entrants may not be affiliated in any way with a commercial winery. This competition is strictly for amateur home winemakers.

Part 5 – Awards

1. Judging is based upon a 20 point maximum scoring system. 1st Place (Blue Ribbons), 2nd Place (Red Ribbons) and 3rd Place (White Ribbons) will be awarded.
2. All 1st Place, Blue Ribbon winners will advance to the second round of the competition.

3. The second round competition will award Best of Category Plaques to the highest rated 1st Place, Blue Ribbon winner in each category.
- * Category **Best Vinifera – Dry**: Classes 101 and 102.
 - * Category **Best Vinifera – Sweet**: Classes 111, 112, 121 and 122.
 - * Category **Best Hybrid – Dry**: Classes 104 and 105.
 - * Category **Best Hybrid – Sweet**: Classes 114, 115, 124 and 125.
 - * Category **Best Native American – Dry**: Class 103
 - * Category **Best Native American – Sweet**: Classes 113 and 123.
 - * Category **Best Country – Dry**: Classes 106, 107 and 108.
 - * Category **Best Country – Sweet**: Classes 116, 117, 118, 126, 127, and 128.
 - * 1st Place, Blue Ribbon award winners in Classes 109, 119, 129, 140 and 150 will qualify for one of the Best of Categories, based upon the major ingredient type and whether dry or sweet.
4. Best of Show-Dry and Best of Show-Sweet awards go to the two highest rated Best of Category, Dry and Sweet, winners.

Award	Prize	Award	Prize
Best of Show - Dry	Plaque & \$50.00	Best of Show - Sweet	Plaque & \$50.00
Best Vinifera - Dry	Plaque & \$20.00	Best Vinifera - Sweet	Plaque & \$20.00
Best Hybrid - Dry	Plaque & \$20.00	Best Hybrid - Sweet	Plaque & \$20.00
Best Native - Dry	Plaque & \$20.00	Best Native - Sweet	Plaque & \$20.00
Best Country - Dry	Plaque & \$20.00	Best Country - Sweet	Plaque & \$20.00
1 st Place	Blue Ribbon	2 nd Place	Red Ribbon
3rd Place	White Ribbon		