

Amateur Winemaker's Competition



When: *May 15 - 5:00 PM to 9:00 PM*
May 16 - 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

2009 Rules and Guidelines

Part 1 – How to enter – New rules this year regarding blended wines

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 Friday, May 1st, 2009. 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 (preferred) - 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 11th 2009, by end of business day

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

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

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

Lil' Ole Winemaker Shop
1701 Mallard Lane
Wausau, WI 54401
715-845-6170
www.lilolewinemaker.com

Purple Foot
3167 South 92nd Street
Milwaukee, WI 53227
414-327-2130
www.purplefootusa.com

Market Basket
14835 W Lisbon Road
Brookfield, WI 53005-1510
262-783-5233
www.brewcitysupplies.com

Vines to Cellar
114 E Main Street
Port Washington, WI 53074
262-536-4544
www.vinestocellar.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: Friday, May 15th 2009, from 10:00 AM to 4:00 PM

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) Entry information must properly designate the class for each wine to be judged, determined by the ingredient(s) (grape, fruit, vegetable etc.) used to make the wine. The predominant ingredient that influences the flavor or aroma should be listed first. Also include the final Specific Gravity and the year the wine was made.
- b) **NEW THIS YEAR: Wines made with more than one ingredient (blends) are allowed but with new classification rules this year.** See the class descriptions starting on page 5 that identify the ingredients allowed and any blend restrictions. Blends made with grapes and fruit or berries must be entered in the Fruit or Berry class. For example, a wine made with 80% Merlot and 20% Cherry should be identified as Merlot/Cherry and entered in the Berry class.
- c) **The use of flavor additives in a wine not associated with the primary wine ingredient (i.e. spices, herbs, chocolate etc.) is allowed but such a wine must be entered in the Specialty class.**
- d) 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. Entries will not be reclassified, if deemed incorrect.
- e) More than one entry may be made per class; however, each entry *must* be from different fermentations or of different ingredients or sweetness levels.
- f) Each entrant MUST complete an IRS W-9 form and included with the entry form. Entries without a W-9 form will not be accepted. These forms will be stored separate from the entry information, and not be viewable on any judging documentation, forms or entry labels.
- g) 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. 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.

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 Hybrid	1.002 or less
105	Dry – White 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 Hybrid	1.003 to 1.010
115	Semi-sweet – White 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 Hybrid	Above 1.010
125	Sweet – White 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

Red Vinifera 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. **Blends are allowed but are limited to grapes only.**

White Vinifera Classes 102, 112 & 122: Chablis, Chardonnay, Chenin Blanc, Columbard, Giesenheim, Gewuertztraminer, Mueller-Thurgau, Muscat, Muscatel, Pinot Grigio, Pinot Gris, Riesling, Sauvignon Blanc, Semillon, Symphony and Trebbiano. **Blends are allowed but are limited to grapes only.**

Native American Classes 103, 113 & 123: Aestivalis, Catawba, Concord, Delaware, Diamond, Dutchess, Edelweiss, Fredonia, Himrod, Isabella, King of the North, Norton, Labrusca, Niagara, Riparia, Rotundifolia and Steuben,. Some of these are “wild grapes.” **Blends are allowed but are limited to grapes only.**

Red Hybrid Classes 104, 114 & 124: Baco Noir, Cascade, Chambourcin, Chancellor, Chelois, Corot Noir, Dechaunac, Frontenac, Leon Millot, Marechel Foch, Noiret, Rougeon Noir and St. Croix. **Blends are allowed but are limited to grapes only.**

White Hybrid Classes 105, 115 & 125: Aurora, Brianna, Cayuga, Chardonel, Ravat, Seyval Blanc, St Pepin, LaCrosse, Traminette, Vidal Blanc and Vignoles. **Blends are allowed but are limited to grapes only.**

Fruit 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, Rhubarb, Tangerine and Watermelon. **Blends are allowed.**

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

Novelty 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. **Blends are allowed.**

Rose’ 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. **Blends are allowed but are limited to grapes only.**

Sparkling 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. **Blends are allowed.**

Specialty Class 150: Specialty wines are made by using a special process or technique including high alcohol (greater than 15%), 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. **The use of flavor additives in a wine not associated with the primary wine ingredient (i.e. spices, herbs, chocolate etc.) should be entered in this class. Blends are allowed.**

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. Ribbons and winners list will also be displayed in the Wisconsin Products Pavilion during the 2009 Wisconsin State Fair, August 6st to the 16th. Best of Category ribbons 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 or participant 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 ribbons to the highest rated 1st Place, Blue Ribbon winner in each category.
 - * Category **Best Vinifera Grape – Dry:** Classes 101 and 102.
 - * Category **Best Vinifera Grape – Sweet:** Classes 111, 112, 121 and 122.
 - * Category **Best Hybrid Grape – Dry:** Classes 104 and 105.
 - * Category **Best Hybrid Grape – Sweet:** Classes 114, 115, 124 and 125.
 - * Category **Best Native American Grape – Dry:** Class 103
 - * Category **Best Native American Grape – Sweet:** Classes 113 and 123.
 - * Category **Best Country Wine – Dry:** Classes 106, 107 and 108.
 - * Category **Best Country Wine – Sweet:** Classes 116, 117, 118, 126, 127, and 128.
 - * Category **Best Specialty Wine – Dry:** Classes 140, 150.
 - * Category **Best Specialty Wine – Sweet:** Classes 140, 150.
 - * 1st Place, Blue Ribbon award winners in Classes 109, 119, 129 will qualify for one of the grape Best of Categories, based upon the major ingredient type and whether dry or sweet.

Award	Prize	Award	Prize
Best Vinifera - Dry	Ribbon & \$25.00	Best Vinifera - Sweet	Ribbon & \$25.00
Best Hybrid - Dry	Ribbon & \$25.00	Best Hybrid - Sweet	Ribbon & \$25.00
Best Native - Dry	Ribbon & \$25.00	Best Native - Sweet	Ribbon & \$25.00
Best Country - Dry	Ribbon & \$25.00	Best Country - Sweet	Ribbon & \$25.00
Best Specialty - Dry	Ribbon & \$25.00	Best Specialty - Sweet	Ribbon & \$25.00
1 st Place	Blue Ribbon	2 nd Place	Red Ribbon
3rd Place	White Ribbon		