

Wisconsin Vintners Association Annual Club Wine Competition

*When: Saturday, March 14, 2009
9:00 AM to 4:00 PM*

*Where: Clifford's Supper Club
10418 W Forest Home Ave, Hales Corners, WI
414-425-6226*

2009 Regulations 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 steps for your wine to be entered into the competition.

Step 1: Complete the included entry form and mail it with a check or money order covering the entry fees to the Wisconsin Vintners Association, c/o Don Betlej, W204 S10387 North Shore Dr, Muskego, WI 53150. **The registration form *must* be received no later than Saturday, March 7, 2009.**

Step 2, Option 1: Wine bottles, with a bottle ID label taped to each bottle, may be shipped to or dropped off at the **Purple Foot**, 3167 South 92nd Street, Milwaukee, WI 53227, 414-327-2130. **Deadline: Friday, March 13th 2009, by end of business day.**

Step 2, Option 2: Wine bottles, with a bottle ID label taped to each bottle, may also be **hand delivered to Clifford's no later than 9:00 am on the day of the judging.**

4. Entry Fees

A charge of \$1.00 per each entry (per bottle) is required. Make the check or money order payable to the Wisconsin Vintners Association. On your check write the number of entries and the name of the entrant.

5. Entry Form Completion

- a) It is the entrant's responsibility to complete the entry form and bottle ID label(s).
- b) Cut the pre-printed bottle ID labels from the label sheet provided, complete the information required and tape to the bottle. Please, no glue. This is the only label allowed. These labels will be replaced by computer-printed labels during the bottle check-in process.
- c) Entry information must properly designate the class for each wine to be judged which is determined by the major ingredient used to make the wine and the final Specific Gravity. Also include the year the wine was made. Please indicate if a fruit concentrate or wine kit was used. 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.
- d) The use of artificial flavors as an enhancement is prohibited in this competition. Entrants *must* indicate the use of any artificial sweeteners, if used.
- 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) No entry will be reclassified. If you are in question about the proper class of your entry(s) you may contact Howard Hasselkus, at 262-786-3298 or at hhasselkus@sbcglobal.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?

New classes have been added this year to better differentiate wines of different sugar content. 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. No more Concentrate classes

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 shown in Part 1. We 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 “Club 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.
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 will be presented to all attending winners at a future membership meeting or else mailed soon after. A complete listing of winners will also be made available both through the club newsletter and web site.
3. The decision of the competition coordinators will be final and reserve the absolute right to interpret the foregoing rules & regulations, to arbitrarily settle and determine matters, questions or differences in regard thereto.
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 a second round of the competition for Best of Show.

WVA Club Wine Judging Bottle ID Labels

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| <p style="text-align: center;">WINE BOTTLE ID LABEL</p> <p>Name: _____</p> <p>Address: _____</p> <p>City/State/Zip: _____</p> <p>Phone Number: _____</p> <p>Major Ingredient: _____</p> <p>Other Ingredients: _____</p> <p>Class: _____ Year: _____</p> <p>Final Sp. Gravity: _____</p> <p style="text-align: center;">ATTACH TO BOTTLE WITH TAPE</p> | <p style="text-align: center;">WINE BOTTLE ID LABEL</p> <p>Name: _____</p> <p>Address: _____</p> <p>City/State/Zip: _____</p> <p>Phone Number: _____</p> <p>Major Ingredient: _____</p> <p>Other Ingredients: _____</p> <p>Class: _____ Year: _____</p> <p>Final Sp. Gravity: _____</p> <p style="text-align: center;">ATTACH TO BOTTLE WITH TAPE</p> |
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