

AMATEUR WINE SHOW- 40

Co-Chairmen - Pat Strickland

Premiums: \$8.00, \$6.00, \$4.00

Premiums Offered: - \$320.00

RULES

1. Entries must be entered between 2:00 p.m. and 7:00 p.m. Thursday August 22nd, and remain on display until 1:00 p.m. Sunday, Sept. 1st
2. This is an amateur contest. No entrant shall be involved in any way with commercial wine making or use the facilities of commercial wineries, other than obtaining grapes, juice, concentrates, etc.
3. Each entry must be entered in a glass container (preferably bottle with cork) and contain not less than 1/2 pint or more than 1 quart. Attach label with name of wine and date made.
4. "Best of Show" ribbon will be awarded to the wine considered by the judges to be the best wine in the wine competition. First place wines in each category will be eligible for this award.
5. All entries must be completed since fair 2016
6. Decisions of the judges will be final. The American Wine Society guidelines will be used in judging the wines. Judges' decisions and placings are final.

40-01-01-00Red American

These wines must be made from native or American hybrid grapes, still, and dry.
(Examples: Concord, Ives, Muscadine, Cynthiana, etc.)

40-01-02-00White American

These wines must be made from native or American hybrid grapes, still, and dry. (Examples: Niagara, Duchess, Diamond, Carlos, Magnolia, Margeurite, etc.)

40-01-03-00Red Hybrid

These wines must be dry, be made from grapes crossed from more than one species, usually exhibiting some “vinifera” characteristics, and may exhibit tannin and/or oak character. (Examples: DeChaunac, Cascade, Baco Noir, Chancellor, Chambourcin, Foch, Landot, Villard Noir, etc.)

40-01-04-00White Hybrid

These wines should be made from grapes crossed from more than one species, usually exhibiting some “vinifera” characteristics, and dry. (Examples: Cayuga, Ravat Blanc, Aurore, Horizon, Raconeuf, Rayon D’or, Seyval, Vignoles, Vidal Villard Blanc, etc.)

40-01-05-00Red Vinifera

These wines must be made dry, from red vinifera grape species, exhibiting varietal character, with tannin and/or oak qualities, if it enhances the wine. (Examples: Cabernet Sauvignon, Zinfandel, Pinot Noir, etc.)

40-01-06-00White Vinifera

These wines must be dry, from white vinifera grape species, exhibiting varietal character, with slight oak qualities, if it enhances the wine. (Examples: Chardonnay, Reisling, Sauvignon Blanc, etc.)

40-01-07-00 Red Sweet

These wines may be made from any grape products, should be sweet, and capable of being enjoyed after a meal, alone or with dessert. (Examples: Ports, Sherries, Concentrates, Concord, Blends, etc.)

40-01-08-00 White Sweet

These wines may be made from grape products, should be sweet, and capable of being enjoyed after a meal, alone or with dessert. Sweetness can vary, but should enhance rather than overpower the fruit quality. (Examples: Late Harvest Grapes, Grape Concentrated, Blends, etc.)

40-01-09-00 Rosé/Blush

These wines should have a pink color or salmon, and sweetness may vary. They can be made from red grapes, fruit, or from blends. (Examples: Catawba, Strawberry, Muscadine, etc.)

40-01-10-00Non-Grape

These wines may be made from any non-grape products, should exemplify all of the traits of the product from which they are made. Sweetness can vary, but should enhance rather than overpower the product quality. (Examples: Fruits, Concentrates, Honey, Blends, etc.)

40-01-11-00Sparkling

These wines should have good quality as well as lasting effervescence. Yeasty bouquets are not necessarily a negative characteristic. Sweetness can vary. They can be made from any grape or non-grape products. (Examples: Chardonnay, Apple, Vidal, etc.)

40-02-01-00 Best of Show, Sweet – \$25.00

40-02-02-00Best of Show, Dry – \$25.00