

DEPARTMENT JD – WINE & BEER

Superintendents: Alan & Kerry Bishop

Judging – 11:30 am, Friday

Premiums: First - \$3, Second - \$2, Third - \$1

A BEST OF CLASS rosette will be given in each class.

A BEST OF SHOW rosette and \$10 will be awarded for overall wine and overall beer.

NO ENTRIES WILL BE RELEASED EARLY. In case of early pick up, award money will be forfeited, and exhibitor will not be allowed to enter the following year.

1. Open to any amateur wine maker. All entries must be the work of the person entering.
2. One bottle per Lot # in all classes.
3. Use only standard wine bottles, 23 or 30 ounces with commercial label removed. Exhibitors are encouraged to place their own personal label on bottle. Bottles will be concealed in brown paper bags by the Wine Division Officials.
4. Corked, screw cap, bottle cap, or stopper closures may be used. Sparkling wines should be bottled in champagne type bottle with proper closure, suitably wired in place.
5. Some of the criteria used in judging the wines will be clarity, color, aroma (no sulfide), bouquet, acidity / balance, sweetness, body, flavor, and alcohol.
6. All wines must be homemade. Entries cannot be sold.
7. Please NO wine entries that have had extract or fruit juices added to sweeten or enhance the flavor just prior to bottling, as this increases the flavor of the fruit unfairly.
8. Only the Superintendent, Assistant Superintendent(s), Judges and Helpers will be allowed in the judging area.
9. All entries must list primary ingredient and any secondary ingredient (blends).

CLASS 1 – DRY (.990 hydrometer reading)

1. Dry White Fruit
2. Dry White Grape
3. Dry White Berry
4. Dry White Wild Native Fruit
5. Dry Rhubarb
6. Dry Rhubarb Blends*
7. Dry Blended Wine*
8. Dry Cherry
9. Dry Mead
10. Dry Mead Blends*
11. Dry Red Fruit

12. Dry Red Grape
13. Dry Red Berry
14. Dry Red Wild Native Fruit
15. Dry Choke Cherry
16. Dry Other than Named
17. Vegetable Wine

CLASS 2 – SEMI DRY / SWEET

1. Semi Dry / Sweet White Fruit
2. Semi Dry / Sweet White Grape
3. Semi Dry / Sweet White Berry
4. Semi Dry / Sweet White Wild Native Fruit

5. Semi Dry / Sweet Rhubarb
6. Semi Dry / Rhubarb Blends*
7. Semi Dry / Sweet Blended Wine*
8. Semi Dry / Sweet Cherry
9. Semi Dry / Sweet Red Fruit
10. Semi Dry / Sweet Red Grape
11. Semi Dry / Sweet Red Berry
12. Semi Dry / Sweet Red Wild Native Fruit
13. Semi Dry / Sweet Choke Cherry
14. Semi Dry / Sweet Other than Named
15. Semi Dry / Mead
16. Semi Dry / Mead Blends*
17. Semi Dry / Vegetable Wine

**CLASS 3 – SWEET
(1.020 or higher hydrometer
reading)**

1. Sweet White Fruit
2. Sweet White Grape
3. Sweet White Berry
4. Sweet White Wild Native Fruit
5. Sweet Rhubarb
6. Sweet Rhubarb Blends*
7. Sweet Blended Wine*
8. Sweet Cherry
9. Sweet Red Fruit
10. Sweet Red Grape
11. Sweet Red Berry
12. Sweet Red Wild Native Fruit
13. Sweet Choke Cherry
14. Sweet Other than Named
15. Sweet Mead
16. Sweet Mead Blend*
17. Sweet Vegetable Wine

CLASS 4 – SPECIALTY WINE

1. Sparkling
2. Sherry
3. Port

4. Madeira
5. Honey Wine
6. Other Than Named

All wines should be tested to insure they are in the correct class for judging.

*Please include percentage of fruits and or concentrates added to wine to make the blended wine.

CLASS 5 – HOMEMADE LIGHT BEER

1. Lager
2. Ale
3. Hybrid Beer

CLASS 6 – HOMEMADE DARK BEER

1. Lager
2. Ale
3. Hybrid Beer

CLASS 7 - LABELS

All entries in previous lots will automatically be entered in this class.

1. Wine
2. Beer