

Department 40 – Amateur Wine Show

Gene Kelzer, Superintendent
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Deadline for sending pre-entries is July 15, 2018

ENTRY DAY: Monday, July 23, 2018 from 8:00 am - 8:00 pm

RELEASE DATE: Sunday, July 29, 2018; 5:00 - 7:00 pm

WINE WILL BE EXHIBITED IN THE 4-H BUILDING

Be certain to include a LOT NO and a SUBLOT LETTER when entering
**Entries May Be Made On-Line or by Mail. Go to our website
www.olinmstedcountyfair.com for Information and Entry Forms.**

PREMIUMS: 1st - \$3.00 2nd - \$2.00 3rd - \$1.00

BEST OF SHOW TROPHIES

1. Midwest Cold Climate
2. Vitis Vinifera
3. Other Grape
4. Country

PFWC SWEEPSTAKES TROPHY

Sponsored by Purple Foot Winemakers Club
To PFWC member with highest point total

Class 110 – WINE

Lot No Sublot Letter

- 1 Red Grape- From 100% Midwest Cold Climate
 - A. Dry
 - B. Sweet
- 2 Red Grape - Vitis Vinifera
 - A. Dry
 - B. Sweet
- 3 Red Grape - Other (See specification #5)
 - A. Dry
 - B. Sweet
- 4 Rosé
 - A. From 100% Midwest Cold Climate
 - B. From Other Sources
- 5 White Grape- From 100% Midwest Cold Climate
 - A. Dry
 - B. Sweet
- 6 White Grape- Vitis Vinifera
 - A. Dry
 - B. Sweet
- 7 White Grape- Other (See Specification #5)
 - A. Dry
 - B. Sweet
- 8 Labrusca - Concord- Type - Any Color
 - A. From 100% Midwest Cold Climate
 - B. From Other Sources
- 9 Fruit – Dry
- 10 Fruit – Sweet
- 11 Berry – Dry
- 12 Berry – Sweet
- 13 Other Dry - Vegetable, Grain, Flower, Rhubarb, Etc.
- 14 Other Sweet - Vegetable, Grain, Flower, Rhubarb, Etc.

- 15 Sparkling
 - A. Midwest Cold Climate Grape
 - B. Grape – Other Source
 - C. Other – Designate Type
- 16 Mead Any Style
- 17 Special, Fortified, Dessert Style Wines
 - A. From 100% Midwest Cold Climate Grape
 - B. Grape from Other Sources
 - C. Other – Designate Type

WINE SPECIFICATIONS

- 1 Wines may be made from any fruit, vegetable, grain or juice commonly used in making wine.
- 2 Each entry must be bottled in a clean container with at least 750-millimeter capacity. Bottle closures must be appropriate for type. Decanters will not be accepted.
- 3 Each bottle must be labeled. The label should contain a description of the wine and the name and address of the winemaker. Wines entered into a sub-category “Other” must designate the principle ingredient on the label.
- 4 Dry wine is a wine that tastes dry to the palate. A specific gravity reading of 1.000 or less is a rough guide of a dry wine.
- 5 Non- Varietal grape wine. Either grape blend, fruit/grape blend, or flavored wine that does not fit into the Midwest Cold Climate or Vinifera categories.
- 6 Winter Wheat

RULES AND PROCEDURES FOR ENTERING

- 1 A contestant may enter one or more wines in a lot.
- 2 All contestants must be 21 years of age or older as of the date of entry into the fair.
- 3 All wines must be homemade by an amateur.
- 4 Subcategory selection (A, B, C, etc.) shall be made by the contestant when wine is entered.
- 5 Bring entries to the 4-H building no later than 8:00 p.m. on Monday, July 24. They must remain in place until 5:00 p.m. on Sunday, July 30.
- 6 The Supervisors reserve the right to combine lots and pre-judge lots as required.

JUDGING CRITERIA

UCD 20 Point System

- 1 Appearance and Clarity - 2 Points
- 2 Color - 2 Points
- 3 Aroma and Bouquet - 4 Points
- 4 Volatile Acidity - 2 Points (Vinegar)
- 5 Total Acidity - 2 Points
- 6 Sweetness / Sugar - 1 Point
- 7 Body / Texture - 1 Point
- 8 Flavor / Taste - 2 Points
- 9 Astringency - 2 Points (Bitterness)
- 10 Overall Quality - 2 Points

Judging results will determine the prize or ribbon for particular lot. The superintendent and Judges reserve the right to withhold any award. Judges may not judge a lot in which they have entered.