

HOMEMADE WINES

Board Member in Charge
Sharon Furches and Michael Poynter

Dave Miller – Superintendent

THOMAS JEFFERSON CHAPTER
AMERICAN WINE SOCIETY SANCTIONED SHOW

TO BE JUDGED AUGUST 12th

1. See General Rules on pages 192-194. **PLEASE NOTE: YOU MUST BE PREREGISTERED TO ENTER**
2. This department is open to exhibitors 21 years of age and older as of August 1.
3. All wines must be brought to the Wine Department located in the South Wing on THURSDAY, AUGUST 10 or FRIDAY, AUGUST 11 BETWEEN 9:00 A.M. AND 6:00 P.M. ENTRANTS MUST SUBMIT TWO (2) BOTTLES OF WINE, ONE FOR JUDGING AND ONE FOR DISPLAY.
4. All wines entered must have been processed by fermentation, produced and bottled exclusively by entrant. Wines may be made from grapes/fruit grown anywhere, or from grape/fruit concentrate. Wine kits and concentrate-based wines will compete side-by-side with fresh fruit and juice based wines in all listed classes.
5. Still wine must be contained in a standard 750 ml wine bottle and sealed with a natural or synthetic cork.
6. **SPARKLING WINES** must be presented in champagne type bottles and sealed with a cork or plastic closure that is secured with proper safety wire.
7. **NO SPLITS, HALF BOTTLES OR WHISKEY BOTTLES WILL BE ACCEPTED.**
8. Bottles of wine that are to be judged must have State Fair entry tag taped to the bottle (no personal label is needed). The wine to be judged must be identified by type of grape, fruit, berry or concentrate. The second bottle, which will be displayed, may be labeled with a personal label. However, this bottle must also have the State Fair entry tag tied to the bottle. If the winemaker grew his/her own variety of grapes in Kentucky, this should be written on the entry tag. Wines made from Kentucky grown grapes (by the winemaker) will be considered for the Jean Jacques du Four Award.
9. Scoring will be based on the wine evaluation chart shown below on a scale of 20 points:

Appearance	3
Aroma and Bouquet	6
Taste	6
Aftertaste	3
Overall	2

Minimum qualifications for place awards are as follows:

- First PlaceMinimum of 15 points
- Second Place.....Minimum of 12 points
- Third Place.....Minimum of 9 points
- Honorable Mention.....Minimum of 8 points

If in the judges' opinion, a wine is not worthy of mention, no points will be awarded. Fewer than 4 awards may be made in each category.

10. Entrants may not make more than one entry per class and no single variety and vintage may be shown in more than one class.
11. Amateur winemakers may not use the facilities or products of a commercial winery during any stage of wine preparation, other than juices that have been sulfited (containing only sulfite). Each exhibitor will be asked to sign a certified statement indicating the entrant is the bona fide processor of the wine being entered. Any person (entrant) found guilty of violating this rule will forfeit all prizes.
12. NO WINE BOTTLES CAN BE REMOVED FROM THE DEPARTMENT BEFORE 10:00 A.M. ON MONDAY, AUGUST 28. Wine will be released between 10:00 a.m. and 6:00 p.m. on Monday, August 28. All wines not claimed by 6:00 p.m. on Monday will be disposed of. Wine may be picked up only on this date.
13. NO COMMERCIAL WINES MAY BE ENTERED. No wines may be entered by a member of the family of a competition judge or of the pouring team. A wine that has received an award in a previous Kentucky State Fair competition is not eligible for entry.
14. IT IS INCUMBENT THAT THE WINE MAKER IDENTIFY THE PRIMARY GRAPE, FRUIT OR CONCENTRATE ON THE TAG OF THE BOTTLE SUBMITTED FOR JUDGING.
15. Entrants who are amateur winemakers may also participate in the wine label contest to be held during the wine judging activity on August 12, one entry per class. (See Class 23 for instructions.)

DIVISION 3401

HOMEMADE WINE

Class Awards:

- 1st place – Blue Ribbon
- 2nd place – Red Ribbon
- 3rd place – White Ribbon
- 4th place – Honorable Mention Ribbon
- JEAN-JACQUES DU FOUR – ROSETTE
- BEST OF SHOW – ROSETTE
- WINEMAKER OF THE YEAR - ROSETTE

THE JEAN-JACQUES DU FOUR AWARD: Special recognition will be given to the best judged wine that is made exclusively from grapes grown only in Kentucky by the winemaker. In addition to above stipulation, wines qualified for this award will be only first place winners from preliminary judging of each class, and will be judged by a final tasting to determine the winner of this award.

WINEMAKER OF THE YEAR: THE BUD AND MICKEY MIRUS AWARD: All wines will be judged according to their relative merits within their class. First place winner will receive four points, second place winner will receive three points, third place winner will receive two points, honorable mention winner will receive one point. The top five wines of each contestant will be totaled and the winemaker with the most

points at the end of the judging wins winemaker of the year.

BEST OF SHOW: THE GEORGE WESSEL AWARD: All wines will be judged according to their relative merits within their class, and first place winners in each class shall be eligible for “Best of Show” competition. The “Best of Show” winner will be that wine which is judged to be superior in its class and has an overall enological excellence that surpasses all other wines in the competition.

Class No.

- 1 CHARDONNAY - Table wine made from Chardonnay grapes, juice or concentrate. Dry in character.
- 2 SAUVIGNON BLANC - Table wine made from Sauvignon Blanc grapes, juice or concentrates. Dry, semi-dry, semi-sweet or sweet in character.
- 3 ALL OTHER WHITE VINIFERA – Table wines made from Vinifera species grape, dry or semi-dry in character. a) Riesling; b) Other Varietals (Muscat, etc.), Blends and concentrates
- 4 CABERNET SAUVIGNON - Table wine made from Cabernet Sauvignon grapes, juice or concentrate. Dry in character.
- 5 MERLOT - Table wine made from Merlot grapes, juice or concentrates, dry in character.
- 6 PINOT NOIR - Table wine made from Pinot Noir grapes, juice or concentrate. Dry in character.
- 7 ALL OTHER RED VINIFERA – Table wines made from Vinifera species grapes, juice, concentrate and blends dry in character. (Ex: Zinfandel, Syrah, etc.)
- 8 WHITE HYBRID – Table wines made from white grapes crossed from more than one species. Juice, concentrate, and blends. (Ex: Seyval, Vidal Blanc, etc.) Dry semi-sweet or sweet in character.
- 9 RED HYBRID – Table wines made from grapes crossed from more than one species. Juice, concentrate and blends (Ex: DeChaunac, Chambourcin, Chancellor etc.) Dry in character.
- 10 WHITE NATIVE – Table wines made from white North American species of grapes, juices, concentrate and blends. Dry, semi-sweet and sweet in character. (Ex: Niagara, Diamond, Delaware, Catawba, etc.)
- 11 OTHER RED NATIVE - Table wines made from red North American species grapes, juice concentrate, and blends. (Ex: Norton, Ives, etc.) Dry, semi-sweet or sweet in character.
- 12 CONCORD - Table wine made from Concord grapes, juice or concentrate. Dry, semi-sweet or sweet in character.
- 13 ROSE – Pink or rose-colored table wines, made from red grapes or blends of white and red grapes or a concentrate. Dry, semi-sweet and sweet in character.
- 14 SPARKLING – Wines made effervescent by presence of carbon dioxide. (Grape or Fruit).
- 15 DESSERT – Sweet wines suitable for drinking with or after dessert. a) Fortified Wines, to which alcoholic spirits have been added. (Examples: Port, Sherry); b) Sweet Natural Wines (Examples: Sweet Riesling, Malaga, Late-harvest styles, etc.).
- 16 PEACH WINE - Table wine made from peaches, juice or concentrate. Dry, semi-sweet or sweet in character.
- 17 ALL OTHER FRUIT WINES– Table wines made from all other fruits, juice or concentrate. (Except: peach.) (Ex: Cherry, Pear, Apple, etc.) Dry, semi-sweet or sweet in character.
- 18 BLACKBERRY WINE - Table wine made from blackberries, juice or concentrate. Dry, semi-sweet or sweet in character.
- 19 STRAWBERRY WINE - Table wine made from strawberries, juice or concentrate. Dry, semi-sweet or sweet in character.
- 20 ALL OTHER BERRY WINES - Table wines made from all other berries (except blackberries and strawberries), juice or concentrate. (Ex: Raspberries, Elderberries, etc.) Dry, semi-sweet or sweet in character.
- 21 GRAPE AND NON-GRAPE BLENDS - Table wine made from grapes and a blend of

non-grape (juice or concentrates). Dry, semi-sweet, or sweet in character.

- 22 OTHER – Table wine produced from sources other than grapes, fruits, berries, (juices, concentrates or blends) – (Examples: Rhubarb, Dandelion, Melon, Mead, etc.). Dry, semi-sweet or sweet in character. NOTE: If you want to enter a Mead BEER, please see the Homebrew Beer Department, Classes 24, 25 & 26.

WINE LABEL CONTEST

Labels must reflect good taste, and be submitted as it would appear on the bottle (including standard information on a wine label). It should be mounted on white poster board (or equal material), size 8 1/2" x 11", with entrant's full name and address printed on back. Labels should be entered during the same hours as wine entries and will be judged and displayed on Saturday morning, August 12.

Class No.

- 23 Label made by amateur. Computer art is allowed. No pre-printed purchased labels will be allowed.

The following organizations and companies have provided awards and/or support for the Homemade Wine Activity:

The Jean-Jacques Du Four Chapter; American Wine Society

Best of Show: The George Wessel Award; The Thomas Jefferson Chapter, American Wine Society

Winemaker of the Year: The Bud and Mickey Mirus Award - Forest Edge Winery

Best Peach Wine: The Walser Cup; Gordon and Laura Walser

Best Cabernet Sauvignon: The Dave Streckfus Award; Winemaker & Beer-makers Supply Shop, 9475 Westport Road, Louisville, KY 40222

Best Wine Label: Mike's Art and Frame, Louisville, Kentucky

Stemware Awards: Wight - Meyer Vineyard & Winery

Best Chardonnay: The Juanita Willman - Raque Award

Corkscrews provided by: True Fabrications Wine Products @ truefabrication.com

**COME AND WATCH
YOUR WINE BEING JUDGED
SOUTH WING CONFERENCE CENTER.
JUDGING BEGINS SATURDAY, AUGUST 12 AT 10:00 A.M.**

The Award Ceremony will begin at approximately 3:00 p.m.