



Department 21

Homemade Wine & Beer

Entries due	May 25	
Entries checked in	Tuesday of Fair	Noon – 6 pm
Judging	Wednesday of Fair	6:30 pm
Exhibits released	Sunday of Fair	5 pm

Entry Information:

- Maximum of **20** entries per exhibitor
- Only one entry per class/lot number is permitted.
- All exhibitors must be at least 21 years of age.

Exhibit Information:

- Entries must be brought in between noon and 6 pm on Tuesday. All exhibits must be in place by 6 pm.
- Each entry **MUST** be bottled in common wine bottles with cork, screw, or crown cap.
- Two bottles are required for each entry. Minimum bottle size is 750 ml.
- Each bottle must be labeled with the following information.
 - Label according to lot number
 - Description of contents – note especially variety of grape, such as Concord, Beta, etc.
 - Name and address of maker
 - Date (month & year) fermentation was begun.
- If entered in the wrong category or if directions have not been followed, exhibit will be disqualified or given a lower placing at the discretion of the judge.
- All are welcome to be present and ask questions of the judge after items are judged.
- Premiums: \$5.50 - \$4.50 - \$3.50 - \$2.50

CLASS A: Homemade Wines

101. Dry berry, Blackberry
102. Dry berry, Blueberry
103. Dry berry, Cranberry
104. Dry berry, Raspberry
105. Dry berry, Strawberry
106. Dry berry, any other
107. Dry fruit, Apple
108. Dry fruit, Cherry
109. Dry fruit, Elderberry
110. Dry fruit, Peach
111. Dry fruit, Pear
112. Dry fruit, Plum
113. Dry fruit, Rhubarb
114. Dry fruit, any other

<u>Wine Judging Criteria</u>
Clarity: brilliance, luster
Color: depth and tint appropriate to class
Aroma & Bouquet: young or aged; pleasant & developed;
Freedom from sulphite odor
Total Acid to the taste; tartness or bitterness
Tannin: proper astringency
Sugar: suitable of type
Balance of sugar, alcohol & acid – fits class
General Flavor: taste & aftertaste is appropriate
Body & finish: fits type
Over-all impression

115. Dry specialty, Beet
116. Dry specialty, Dandelion
117. Dry specialty, Parsnip
118. Dry specialty, Rose
119. Dry specialty, Tomato
120. Dry specialty, any other flower
121. Dry specialty, any other vegetable
122. Dry specialty, any other
123. Dry wine blends
124. Sweet berry, Blackberry
125. Sweet berry, Blueberry
126. Sweet berry, Cranberry
127. Sweet berry, Raspberry
128. Sweet berry, Strawberry
129. Sweet berry, any other
130. Sweet fruit, Apple
131. Sweet fruit, Cherry
132. Sweet fruit, Elderberry
133. Sweet fruit, Peach
134. Sweet fruit, Pear
135. Sweet fruit, Plum
136. Sweet fruit, Rhubarb
137. Sweet fruit, any other
138. Sweet specialty, Beet
139. Sweet specialty, Dandelion
140. Sweet specialty, Parsnip
141. Sweet specialty, Rose
142. Sweet specialty, Tomato
143. Sweet specialty, any other flower
144. Sweet specialty, any other vegetable
145. Sweet specialty, any other
146. Sweet wine blends
147. Sparkling (any type: grape, fruit, etc.)
148. Any other wine
149. Label contest – provide bottle with label



CLASS B – Red Wines

200. Grape varietal – Barbera
201. Grape varietal – Cabernet Franc
202. Grape varietal – Cabernet Sauvignon
203. Grape varietal – Grenache
204. Grape varietal – Malbec
205. Grape varietal – Merlot
206. Grape varietal – Petite Sirah
207. Grape varietal – Pinot Noir
208. Grape varietal – Sangiovese
209. Grape varietal – Syrah/Shiraz
210. Grape varietal – Zinfandel
211. Grape varietal – any other red grape



- 212. Grape blends – Bourdeaux type
- 213. Grape blends – Italian type
- 214. Grape blends – Rhone type
- 215. Grape blends – any other dry red blend
- 216. Hybrid varietal, Dry
- 217. Hybrid varietal, Sweet
- 218. Hybrid varietal blend, Dry
- 219. Hybrid varietal blend, Sweet
- 220. Sweet grape, red

CLASS C – White Wines

- 300. Grape varietal – Chardonnay
- 301. Grape varietal – Chenin Blanc
- 302. Grape varietal – Gewurztraminer
- 303. Grape varietal – Muscat
- 304. Grape varietal – Pinot Blanc
- 305. Grape varietal – Pinot Gris/Grigio
- 306. Grape varietal – Riesling Dry
- 307. Grape varietal – Riesling Sweet
- 308. Grape varietal – Sauvignon Blanc
- 309. Grape varietal – Viognier
- 310. Grape varietal – any other white grape
- 311. Grape blends – Bordeaux type blend
- 312. Grape blends – any other dry white blend
- 313. Hybrid varietal – Dry
- 314. Hybrid varietal – Sweet
- 315. Hybrid varietal blend, Dry
- 316. Hybrid varietal blend, Sweet
- 317. Sweet grape, white

CLASS D - Mead

- 400. Dry Mead
- 401. Sweet Mead
- 402. Fruit Mead
- 403. Any other

Honey as primary fermenter, not as an additive.
Judged using Wine Criteria.

CLASS E – Homemade Beer

- All exhibitors must be at least 21 years of age.
- All beer must be home brewed by an amateur and in non-commercial facilities.
- Beer may be made from malt, hops, grains, fruit/vegetable/juice, or any other product commonly used in making beer.
- Each entry must be bottled in a clean brown or green bottle with at least a 12-oz. capacity.
- Exhibitor needs to enter **two** bottles of beer for each entry.
- We prefer that the bottles have no raised-glass brand name lettering and printed caps are blacked out.

- Judge will select the prize entry in each lot reserving the right to withhold any award, if in their opinion, the work submitted does not merit an award. The judge’s decisions are final.
- For more information on the seven categories, you can go to the BJCP website – <http://www.bjcp.org/styles04/>.
- Premiums: \$5.50 - \$4.50 - \$3.50 - \$2.50

500. American-style ales and lagers

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|---------------------------------|----------------------|
| American light/standard/premium | Dark lager |
| Blonde Ales | Cream Ales |
| California Common (steam) Beer | Malt liquor |
| Pre-prohibition lagers | American wheat beers |
| American Pale ales | American Brown ales |

501. Continental European style ales and light lagers

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|---------------------------|-----------------------------|
| Czech (Bohemian) Pilsners | Scandinavian/Dutch Pilsners |
| Munich Helles | Bavarian Weizen (wheat) |
| German Pilsners | Dartmunder Export |
| Kolsch | Berliner Weisse |

502. Belgian and French ales

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|-----------------|------------------------|
| Dubbel | Strong Golden ale |
| Biere de Garde | Lambic |
| Saison | Trippel |
| Strong dark ale | Oud Bruin/Flanders Red |
| Withier | Belgian Pale ale |

503. German-style Amber & Dark Beers

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|----------------------|-------------------------|
| Altbier | Munich Dunkel |
| Schwarzbier | Doppelbacks |
| Dunkelweizen (wheat) | Oktoberfest/Marzen |
| Continental Dark | Bock Beers |
| Eisbacks | Weizenbock (wheat bock) |

504. British & Scottish-style Pale & Brown Ales

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|----------------------------------|---------------------------|
| British Bitters (all kinds) | India Pale ale |
| Brown ales (except Am Nut Brown) | Scottish Ales (all kinds) |
| British Pale ale | |

505. British & Scottish-style Dark & Strong Beers

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|-------------------|------------------------|
| Ald Ale | Stouts |
| Barleywine | Poters |
| Strong Scotch ale | Russian Imperial Stout |

506. Specialty Beers

- Any fruit beers other than Belgian-style lambics
- Smoked beers
- Historical beers
- Any beers with spice/herb/vegetable added
- Experimental beer

Beer Judging Criteria

- **Appropriateness of classification** - Does the entry belong in the Lot and style consistent with the BJCP (Beer Judging Certification Program)?
- **Aroma** (malt, hops, esters, other aromatics)
- **Appearance** (color, clarity, head)
- **Flavor** (appropriate for style)
- **Mouth feel** (body, carbonation, warmth, creaminess, and other palate sensations)
- **Drinkability** (overall impression)

