# Department 21 – Homemade Wine & Beer

Judging WEDNESDAY at 6:00 PM

## **Entry Information:**

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

## **Exhibit Information:**

- Entries must be brought in between Noon and 6 PM on TUESDAY. All entries 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:
  - $\circ$   $\,$  Label according to lot number  $\,$
  - Description of contents Note especially variety of grape, such as Concord, Beta, etc.
  - $\circ$   $\,$  Name and address of maker.
  - Date (month, year) fermentation was begun.
- All are welcome to be present and ask questions of the judge after items are judged.

## CLASS A – Homemade Wines

Premiums: \$2.50 - \$2.25 - \$ 2 - \$1.75 Lot Numbers

- 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
- 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 grape, red
- 139. Sweet grape, white
- 140. Sweet specialty, Beet
- 141. Sweet specialty, Dandelion
- 142. Sweet specialty, Parsnip
- 143. Sweet specialty, Rose
- 144. Sweet specialty, Tomato
- 145. Sweet specialty, any other flower
- 146. Sweet specialty, any other vegetable
- 147. Sweet specialty, any other
- 148. Sweet wine blends
- 149. Sparkling (any type: grape, fruit, etc.)
- 150. Any other wine
- 151. Label Contest provide empty bottle with label

<mark>CLASS B – Red Wines</mark> 200. Grape Varietal – Barbera



**Wine Judging Criteria** 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** 

- 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 Bordeaux 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 Mead

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 ono-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-ounce 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.
- For more information on the seven categories, you can go to the BJCP website http://www.bjcp.org/styles04/.
- 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.

Premiums: \$2.50 - \$2.25 - \$2 - \$1.50

#### Lot Numbers

501.

500. American-style ales and lagers which include:

American light/standard/premium	California Common (steam) Beer	American Pale Ales
Dark Lager	Malt liquor	American Brown Ales
Blonde Ales	Pre-prohibition Lagers	
Cream Ales	American Wheat Beers	
Continental European style ales and	light lagers which include:	

Czech (Bohemian) Pilsners

gers which include: Scandinavian/Dutch Pilsners

Munich Helles

502.	Dubbel	Dortmunder Export Kolsch Saison	Berliner Weisse Witbier	
	Strong Golden Ale Biere de Garde Lambic	Trippel Strong Dark Ale Oud Bruin/Flanders Red	Belgian Pale Ale	
503.	German-style Amber & Dark Beers which i Altbier Munich Dunkel Schwarzbier Doppelbocks	include: Dunkelweizen (wheat) Oktoberfest/Marzen Continental Dark Bock Beers	Eisbocks Welzenbock (wheat bock)	
504.	British & Scottish-style Pale and Brown Ale British Bitters (all kinds) India Pale Ale	es which include: Brown Ales (except American Nut Brown) Scottish Ales (all kinds)	British Pale Ales	
505.	British & Scottish-style Dark and Strong Be Old Ale Stouts Barleywine Poters Strong Scotch Ale Russian Imperial Stout	Beer Jud • Appropriateness of classifica and style consistent with the Program) <u>https://www.bjcp.c</u>	Beer Judging Criteria:           • Appropriateness of classification. Does the entry belong in the Lot and style consistent with the BJCP (Beer Judging Certification Program) <a href="https://www.bjcp.org/stylecenter.php">https://www.bjcp.org/stylecenter.php</a>	
506.	Specialty Beers which include: Any fruit beers other than Belgian-style lambics Smoked beers Historical beers Any beers with spice/herb/vegetable added Experimenta	<ul> <li>Aroma (malt, hops, esters, other aromatics)</li> <li>Appearance (color, clarity, head)</li> <li>Flavor (appropriate to style)</li> <li>Mouth Feel (body, carbonation, warmth, creaminess, and other palate sensations)</li> <li>Drinkability (overall impression)</li> </ul>		