Department 21 – Homemade Wine & Beer

Judging WEDNESDAY at 6:30 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.

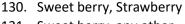
Exhibit Information:

- 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.
 - o 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 grape, red
- 116. Dry grape, white
- 117. Dry specialty, Beet
- 118. Dry specialty, Dandelion
- 119. Dry specialty, Parsnip
- 120. Dry specialty, Rose
- 121. Dry specialty, Tomato
- 122. Dry specialty, any other flower
- 123. Dry specialty, any other vegetable
- 124. Dry specialty, any other
- 125. Dry wine blends
- 126. Sweet berry, Blackberry
- 127. Sweet berry, Blueberry
- 128. Sweet berry, Cranberry
- 129. Sweet berry, Raspberry



- 131. Sweet berry, any other
- 132. Sweet fruit, Apple
- 133. Sweet fruit, Cherry
- 134. Sweet fruit, Elderberry
- 135. Sweet fruit, Peach
- 136. Sweet fruit, Pear
- 137. Sweet fruit, Plum
- 138. Sweet fruit, Rhubarb
- 139. Sweet fruit, any other
- 140. Sweet grape, red
- 141. Sweet grape, white
- 142. Sweet specialty, Beet
- 143. Sweet specialty, Dandelion
- 144. Sweet specialty, Parsnip
- 145. Sweet specialty, Rose
- 146. Sweet specialty, Tomato
- 147. Sweet specialty, any other flower
- 148. Sweet specialty, any other vegetable
- 149. Sweet specialty, any other
- 150. Sweet wine blends
- 151. Sparkling (any type: grape, fruit, etc.)
- 152. Any other wine
- 153. Label Contest provide empty bottle with label

<mark>CLASS B – Mead</mark>

- 154. Dry Mead
- 155. Sweet Mead
- 156. Fruit Mead
- 157. Any other Mead

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

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**

Department 21

CLASS C – 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 <u>http://www.bjcp.org/styles04/</u>.
- 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 158. 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 159. Continental European style ales and light lagers which include: Czech (Bohemian) Pilsners Bavarian Weizen (wheat) Kolsch Scandinavian/Dutch Pilsners German Pilsners **Berliner Weisse Munich Helles** Dortmunder Export 160. Belgian and French Ales which include: Dubbel Witbier Saison Strong Golden Ale Trippel **Belgian Pale Ale** Strong Dark Ale Biere de Garde Oud Bruin/Flanders Red Lambic 161. German-style Amber & Dark Beers which include: Althier Dunkelweizen (wheat) Fishocks Munich Dunkel Oktoberfest/Marzen Welzenbock (wheat bock) Schwarzbier **Continental Dark** Doppelbocks **Bock Beers** 162. British & Scottish-style Pale and Brown Ales which include: British Bitters (all kinds) Brown Ales (except American Nut Brown) **British Pale Ales** India Pale Ale Scottish Ales (all kinds) 163. British & Scottish-style Dark and Strong Beers which include: Old Ale Stouts **Beer Judging Criteria:** Barleywine Appropriateness of classification. Does the entry belong in the Lot ٠ Poters and style consistent with the BJCP (Beer Judging Certification Strong Scotch Ale Program) https://www.bjcp.org/stylecenter.php **Russian Imperial Stout** Aroma (malt, hops, esters, other aromatics) 164. Specialty Beers which include: Appearance (color, clarity, head) Any fruit beers other than Belgian-style lambics Flavor (appropriate to style) Smoked beers Mouth Feel (body, carbonation, warmth, creaminess, . Historical beers and other palate sensations) Any beers with spice/herb/vegetable added Drinkability (overall impression) Experimental bee •