

# 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:
  - 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.
- 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



130. Sweet berry, Strawberry
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

## CLASS B – Mead

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

### 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**

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

**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 – <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

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	Saison	Witbier
Strong Golden Ale	Trippel	Belgian Pale Ale
Biere de Garde	Strong Dark Ale	
Lambic	Oud Bruin/Flanders Red	

161. German-style Amber & Dark Beers which include:

Altbier	Dunkelweizen (wheat)	Eisbocks
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
- Barleywine
- Poters
- Strong Scotch Ale
- Russian Imperial Stout

164. Specialty Beers which include:

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

**Beer Judging Criteria:**

- **Appropriateness of classification.** Does the entry belong in the Lot and style consistent with the BJCP (Beer Judging Certification Program) <https://www.bjcp.org/stylecenter.php>
- **Aroma** (malt, hops, esters, other aromatics)
- **Appearance** (color, clarity, head)
- **Flavor** (appropriate to style)
- **Mouth Feel** (body, carbonation, warmth, creaminess, and other palate sensations)
- **Drinkability** (overall impression)



