

## Department 40 – Amateur Wine Show

Gene Kelzer, Superintendent  
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Rochester, MN 55901  
507-529-1887

**Deadline for sending pre-entries is July 14, 2019**

**ENTRY DAY: Monday, July 22, 2019 from 8:00 am - 8:00 pm**

**RELEASE DATE: Sunday, July 28, 2019; 5:00 - 7:00 pm**

**WINE WILL BE EXHIBITED IN THE 4-H BUILDING**

Be certain to include a LOT NO and a SUBLOT LETTER when entering  
**Entries May Be Made On-Line or by Mail. Go to our website  
www.olmstedcountyfair.com for Information and Entry Forms.**

PREMIUMS: 1st - \$3.00 2nd - \$2.00 3rd - \$1.00

### BEST OF SHOW TROPHIES

1. Midwest Cold Climate
2. Vitis Vinifera
3. Other Grape
4. Country

### PFWC SWEEPSTAKES TROPHY

Sponsored by Purple Foot Winemakers Club  
To PFWC member with highest point total

### Class 110 – WINE

- | Lot No | Sublot Letter  |
|--------|--|
| 1      | Red Grape- From 100% Midwest Cold Climate<br>A. Dry<br>B. Sweet                                    |
| 2      | Red Grape - Vitis Vinifera<br>A. Dry<br>B. Sweet   |
| 3      | Red Grape - Other (See specification #5)<br>A. Dry<br>B. Sweet                                     |
| 4      | Rosé<br>A. From 100% Midwest Cold Climate<br>B. From Other Sources                                 |
| 5      | White Grape- From 100% Midwest Cold Climate<br>A. Dry<br>B. Sweet                                  |
| 6      | White Grape- Vitis Vinifera<br>A. Dry<br>B. Sweet  |
| 7      | White Grape- Other (See Specification #5)<br>A. Dry<br>B. Sweet                                    |
| 8      | Labrusca - Concord- Type - Any Color<br>A. From 100% Midwest Cold Climate<br>B. From Other Sources |
| 9      | Fruit – Dry  |
| 10     | Fruit – Sweet  |
| 11     | Berry – Dry  |
| 12     | Berry – Sweet  |
| 13     | Other Dry - Vegetable, Grain, Flower, Rhubarb,<br>Etc.   |
| 14     | Other Sweet - Vegetable, Grain, Flower, Rhubarb,   |

Etc.

- 15 Sparkling  
A. Midwest Cold Climate Grape  
B. Grape – Other Source  
C. Other – Designate Type
- 16 Mead Any Style
- 17 Special, Fortified, Dessert Style Wines  
A. From 100% Midwest Cold Climate Grape  
B. Grape from Other Sources  
C. Other – Designate Type

### WINE SPECIFICATIONS

- 1 Wines may be made from any fruit, vegetable, grain or juice commonly used in making wine.
- 2 Each entry must be bottled in a clean container with at least 750-millimeter capacity. Bottle closures must be appropriate for type. Decanters will not be accepted.
- 3 Each bottle must be labeled. The label should contain a description of the wine and the name and address of the winemaker. Wines entered into a sub-category “Other” must designate the principle ingredient on the label.
- 4 Dry wine is a wine that tastes dry to the palate. A specific gravity reading of 1.000 or less is a rough guide of a dry wine.
- 5 Non- Varietal grape wine. Either grape blend, fruit/grape blend, or flavored wine that does not fit into the Midwest Cold Climate or Vinifera categories.

### RULES AND PROCEDURES FOR ENTERING

- 1 A contestant may enter one or more wines in a lot.
- 2 All contestants must be 21 years of age or older as of the date of entry into the fair.
- 3 All wines must be homemade by an amateur.
- 4 Subcategory selection (A, B, C, etc.) shall be made by the contestant when wine is entered.
- 5 The Supervisors reserve the right to combine lots and pre-judge lots as required.

### JUDGING CRITERIA

#### UCD 20 Point System

- 1 Appearance and Clarity - 2 Points
  - 2 Color - 2 Points
  - 3 Aroma and Bouquet - 4 Points
  - 4 Volatile Acidity - 2 Points (Vinegar)
  - 5 Total Acidity - 2 Points
  - 6 Sweetness / Sugar - 1 Point
  - 7 Body / Texture - 1 Point
  - 8 Flavor / Taste - 2 Points
  - 9 Astringency - 2 Points (Bitterness)
  - 10 Overall Quality - 2 Points
- Judging results will determine the prize or ribbon for particular lot. The superintendent and Judges reserve the right to withhold any award. Judges may not judge a lot in which they have entered.

