

## Department 40 – Amateur Wine Show

Superintendent

Gene Kelzer

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**Deadline for sending pre-entries is July 19, 2023**

**ENTRY DAY: Monday, July 24, 2023 from 10:00 am - 7:00 pm**

**RELEASE DATE: Sunday, July 30 from 4:00 - 6:00 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 – Sponsored by Apollo Liquor
2. Vitis Vinifera – Sponsored by Apollo Liquor
3. Other Grape – Sponsored by Joe’s Liquors
4. Country – Sponsored by Joe’s Liquors
5. Mead – 25 lbs Honey – by James White

### 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
  - A. Dry
  - B. Sweet
- 2 Red Grape - Vitis Vinifera
  - A. Dry
  - B. Sweet
- 3 Red Grape - Other (See specification #5)
  - A. Dry
  - B. Sweet
- 4 Rosé
  - A. From 100% Midwest Cold Climate
  - B. From Other Sources
- 5 White Grape- From 100% Midwest Cold Climate
  - A. Dry
  - B. Sweet
- 6 White Grape- Vitis Vinifera
  - A. Dry
  - B. Sweet
- 7 White Grape- Other (See Specification #5)
  - A. Dry
  - B. Sweet
- 8 Labrusca - Concord- Type - Any Color
  - A. From 100% Midwest Cold Climate
  - B. From Other Sources
- 9 Fruit – Dry
- 10 Fruit – Sweet
- 11 Berry – Dry
- 12 Berry – Sweet
- 13 Other Dry - Vegetable, Grain, Flower, Rhubarb, 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 Type
  - A. Dry
  - B. Sweet
- 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.