

HOMEMADE WINES

Board Members in Charge
Jane Cave and Gib Gosser

A. F. “Bud” Mirus – Superintendent

THOMAS JEFFERSON CHAPTER
AMERICAN WINE SOCIETY SANCTIONED SHOW

TO BE JUDGED AUGUST 15th

1. Exhibitors in the Homemade Wine Department have the option of making entries online. For more information, see page 7. To enter online, go to www.kystatefair.org. Online entries require a credit card. Complete information must be provided.
2. For exhibitors 21 to 54 years of age as of August 1, an \$8.00 departmental fee is required. For senior citizens 55 years of age and over as of August 1, the fee is \$6.00 per department. Entries must be postmarked by July 1 or a late fee will be charged.
 LATE ENTRIES: An entry fee of \$15 per department will be charged for all entries postmarked after July 1. Late entry forms must be received by July 10. No entries will be accepted after that date.
3. All wines must be brought to the Wine Department located in the South Wing on THURSDAY, AUGUST 13 or FRIDAY, AUGUST 14 BETWEEN 9:00 A.M. AND 6:00 P.M. ENTRANTS MUST SUBMIT TWO (2) BOTTLES OF WINE, ONE FOR JUDGING AND ONE FOR DISPLAY.
4. All wines entered must have been processed by fermentation, produced and bottled exclusively by entrant. Wines must be free of artificial coloring and/or flavor enhancers, and made from grapes/fruit grown anywhere, or from grape/fruit concentrate. Wine kits and concentrate-based wines will compete side-by-side with fresh fruit and juice based wines in all listed classes.
5. Still wine must be contained in a standard 750 ml wine bottle and sealed with a natural or synthetic cork. Screw tops are not allowed.
6. **SPARKLING WINES** must be presented in champagne type bottles and sealed with a cork or plastic closure that is secured with proper safety wire.
7. **NO SPLITS, HALF BOTTLES OR WHISKEY BOTTLES WILL BE ACCEPTED.**
8. Wines to be tasted should be labeled with the tag provided by the State Fair only. The tag should be taped to the bottle with clear plastic tape. If the winemaker grew his/her own fruit or variety of grapes in Kentucky, this should be written on the tag. If this information is not provided on the tag, the entry will not

be considered for the Jean-Jacques du Four Award. The second bottle, which is used for display, may be labeled with a personal label.

9. Scoring will be based on the wine evaluation chart shown below on a scale of 20 points:

Appearance	3
Aroma and Bouquet	6
Taste	6
Aftertaste	3
Overall	2

Minimum qualifications for place awards are as follows:

First Place	Minimum of 15 points
Second Place	Minimum of 12 points
Third Place	Minimum of 9 points
Honorable Mention	Minimum of 8 points

If in the judges' opinion, a wine is not worthy of mention, no points will be awarded. Fewer than 4 awards may be made in each category.

10. Entrants may not make more than one entry per class and no single variety and vintage may be shown in more than one class.
11. Amateur winemakers may not use the facilities or products of a commercial winery during any stage of wine preparation, other than juices that have been sulfited (containing only sulfite). Each exhibitor will be asked to sign a certified statement indicating the entrant is the bona fide processor of the wine being entered. Any person (entrant) found guilty of violating this rule will forfeit all prizes.
12. NO WINE BOTTLES CAN BE REMOVED FROM THE DEPARTMENT BEFORE 9:00 A.M. ON MONDAY, AUGUST 31. Wine will be released between 9:00 a.m. and 6:00 p.m. on Monday, August 31. All wines not claimed by 6:00 p.m. on Monday will be disposed of.
13. NO COMMERCIAL WINES MAY BE ENTERED. No wines may be entered by a member of the family of a competition judge or of the pouring team. A wine that has received an award in a previous Kentucky State Fair competition is not eligible for entry.
14. IT IS INCUMBENT THAT THE WINE MAKER IDENTIFY THE PRIMARY GRAPE, FRUIT OR CONCENTRATE ON THE LABEL OF THE BOTTLE SUBMITTED FOR JUDGING.
15. Entrants, who are amateur wine makers, may also participate in the wine label contest to be held during the wine judging activity on August 15, one entry per class. (See Class 23 for instructions.)
16. See General Rules and Regulations.

DIVISION 3401

HOMEMADE WINE

Class Awards:

- 1st place – Blue Ribbon 3rd place – White Ribbon
 2nd place – Red Ribbon 4th place – Honorable Mention Ribbon
 JEAN-JACQUES DU FOUR – ROSETTE
 BEST OF SHOW – ROSETTE
 WINEMAKER OF THE YEAR - ROSETTE

BEST KENTUCKY WINE: THE JEAN-JACQUES DU FOUR AWARD:

Special recognition will be given to the best judged wine that is made exclusively from grapes grown only in Kentucky by the wine maker. In addition to above stipulation, wines qualified for this award will be only first place winners from preliminary judging of each class, and will be judged by a final tasting to determine the winner of this award.

WINEMAKER OF THE YEAR: THE BUD AND MICKEY MIRUS

AWARD: All wines will be judged according to their relative merits within their class. First place winner will receive four points, second place winner will receive three points, third place winner will receive two points, honorable mention winner will receive one point. Contestant with most total points at the end of judging wins winemaker of the year.

BEST OF SHOW: THE GEORGE WESSEL AWARD: All wines will be judged according to their relative merits within their class, and first place winners in each class shall be eligible for “Best of Show” competition. The “Best of Show” winner will be that wine which is judged to be superior in its class and has an overall enological excellence that surpasses all other wines in the competition.

Class No.

- 1 CHARDONNAY - Table wine made from Chardonnay grapes, juice or concentrate. Dry in character.
- 2 SAUVIGNON BLANC - Table wine made from Sauvignon Blanc grapes, juice or concentrates. Dry, semi-dry, semi-sweet or sweet in character.
- 3 ALL OTHER WHITE VINIFERA – Table wines made from Vinifera species grape, dry or semi-dry in character. a) Riesling; b) Other Varietals (Muscat, etc.), Blends and concentrates
- 4 CABERNET SAUVIGNON - Table wine made from Cabernet Sauvignon grapes, juice or concentrate. Dry in character.
- 5 MERLOT - Table wine made from Merlot grapes, juice or concentrates, dry in character.
- 6 PINOT NOIR - Table wine made from Pinot Noir grapes, juice or concentrate. Dry in character.
- 7 ALL OTHER RED VINIFERA – Table wines made from Vinifera species grape, dry in character. a) Zinfandel; b) Other Varietals, Blends and concentrates
- 8 WHITE HYBRID – Table wines made from grapes crossed from more than one species, dry or semi-dry in character. a) Seyval; b) Vidal blanc; c) Other Varietals, Blends and concentrates
- 9 RED HYBRID – Table wines made from grapes crossed from more than one species, dry in character. a) DeChaunac; b) Chambourcin; c) Baco noir; d) Chancellor; e) Other Varietals, Blends and concentrates
- 10 WHITE NATIVE – Table wines made from North American species of grapes, dry, semi-dry, semi-sweet and sweet in character. (Examples: Niagara, Delaware, Steuben, Catawba, etc.) a) Varietals; b) Blends and concentrates
- 11 CONCORD - Table wine made form Concord grapes, juice or concentrate. Dry, semi-dry, semi-sweet or sweet in character.
- 12 ALL OTHER RED NATIVE – Table wines made from North American species of grapes, dry, semi-dry, semi-sweet and sweet in character. (Examples: Ives, etc.) a) Varietals; b) Blends and concentrates

- 13 ROSE – Pink or rose-colored table wines, made from red grapes or blends of white and red grapes or a concentrate. Rose fruit wines should be entered in the sub-category that is appropriate, dry, semi-dry, semi-sweet and sweet.
- 14 SPARKLING – Wines made effervescent by presence of carbon dioxide.
- 15 DESSERT – Sweet wines suitable for drinking with or after dessert. a) Fortified Wines, to which alcoholic spirits have been added to increase their alcoholic content. (Examples: Port, Sherry); b) Sweet Natural Wines (Examples: Sweet Riesling, Malaga, Late-harvest styles, etc.)
- 16 PEACH WINE - Table wine made from peaches or concentrate. Dry, semi-dry or sweet in character.
- 17 ALL OTHER FRUIT WINES– a) Apple/pear; b) Stone fruits (Except: peach.) Dry, semi-dry, semi-sweet and sweet in character.
- 18 BLACKBERRY WINE - Table wine made from blackberries or concentrate. Dry, semi-dry or sweet in character.
- 19 STRAWBERRY WINE - Table wine made from strawberries or concentrate. Dry, semi-dry, semi-sweet or sweet in character.
- 20 ALL OTHER BERRY WINES - a) Raspberries, elderberries, other berries; b) Others, including blends and concentrates; dry, semi-dry, semi-sweet and sweet.
- 21 GRAPE AND NON-GRAPE BLENDS - Table wine made from grapes and non-grape juice or concentrates. Dry, semi-dry, semi-sweet, or sweet in character.
- 22 OTHER – Wine produced from sources other than grapes, fruits, berries or concentrates – (Examples: Rhubarb, Dandelion, Watermelon, Honey/mead, etc.), dry, semi-dry, semi-sweet and sweet in character.

WINE LABEL CONTEST

Labels must reflect good taste, and must be submitted permanently mounted on white poster board (or equal material), size 8 1/2” x 11”, with entrant’s full name and address printed on back of poster board. Only the front label should be submitted. Labels will be judged and displayed on Saturday morning, August 15.

Class No.

- 23 Label made by amateur. Computer art is allowed.

The following organizations and companies have provided awards and/or support for the Homemade Wine Activity:

Best Kentucky Wine: The Jean-Jacques Du Four Chapter; American Wine Society

Best of Show: The George Wessel Award; The Thomas Jefferson Chapter, American Wine Society

Winemaker of the Year: The Bud and Mickey Mirus Award; Bud and Mickey Mirus

Best Fruit Wine: The Walser Cup; Gordon and Laura Walser

Best Cabernet Sauvignon: The Dave Streckfus Award; Winemaker Supply Shop, 9477 Westport Road, Louisville, KY 40222

Best Wine Label: Mike’s Art and Frame, Louisville, Kentucky

Felice Vineyards Riverbend Winery Brooks Hill Winery

***COME AND WATCH
YOUR WINE BEING JUDGED
SOUTH WING CONFERENCE CENTER.
JUDGING BEGINS SATURDAY, AUGUST 15 AT 10:00 A.M.***

The Award Ceremony will begin at approximately 3:00 p.m.