

MONTGOMERY COUNTY HOME WINE COMPETITION

Superintendent: Damon Callis

Entry Fee: \$2/class; Deadline to enter: Aug. 12, 2017 by 5pm

ALL ENTRIES ARE FOR WINE COMPETITION ONLY—one form per exhibitor

Year Made	Category	Main Varietal	Ingredients by Percentage	Sweetness (D, SD, S, Des)	Kit

Signature: _____ Date: _____

Address: _____

City: _____ State: _____ Zipcode: _____

Telephone: _____ E-mail: _____

RULES and PROCEDURES

- This competition is open to ALL AMATEUR WINE MAKERS of at least 21 years of age.
- No entrant shall be involved in commercial wine making or use the services of a commercial wine making facility. This is an amateur contest.
- All wines must be produced and bottled by the entrant from grapes, grape concentrate, fruit juice or honey. No artificial colors or flavors are permitted.
- Entry categories are shown below. It is the responsibility of the entrant to select the proper category.
- Pre-registration is helpful and should be mailed to: Montgomery County Agricultural Fair, Montgomery County Home Wine Competition, 16 Chestnut St., Gaithersburg, MD 20877 no later than July 30, 2017.
- Two bottles (750 ML) of each entry are required. One bottle is required for judging and one for exhibit. Only one bottle will be returned.
- Wines must be brought to the Fair Friday, Aug. 11 or Saturday, Aug. 12, between 9am–5pm.
- All wine bottles entered must be labeled as follows:
 - Bottle for judging should have an easy peel-off label.
 - Bottle for exhibit may have winemaker's own design label.
 - The following information must be printed or typed on the peel-off label: Maker's name, category number, varietal name or grape or fruit.

9. Judging will be conducted Sunday, Aug. 13 at 12noon by experienced and trained wine judges. The decisions of the judges will be final.
10. A category that does not attain a minimum of five entries may be combined with the next most appropriate category.
11. Wine for exhibit must be picked up between 9am–1pm, Sunday, Aug. 2.
12. All wine not claimed during specific pickup days and times after the Fair will become the property of the Fair.

CLASSES

Please read the Competition Guidelines. Wines containing less than 75% of one Varietal should be entered as Blends.

White Vinifera

Table wines made from a Vinifera species of grape, dry or semi-dry.

110. Chardonnay.
120. Riesling.
130. Gewurztraminer.
140. Sauvignon Blanc.
150. Pinot Grigio (Pinot Gris).
180. Other White Vinifera Varietals.
190. White Vinifera Blends.

Red Vinifera

Table wines made from a Vinifera species of grape, dry or semi-dry.

210. Cabernet Sauvignon.
220. Zinfandel.
230. Merlot.
240. Petite Sirah.
250. Pinot Noir.
260. Cabernet Franc.
270. Sangiovese.
280. Other Red Vinifera Varietals.
290. Red Vinifera Blend.

White Hybrid

Table wines made from the grapes crossed from more than one species, dry or semi-dry.

310. Seyval.
320. Vidal Blanc.
380. Other White Hybrid Varietals.
390. White Hybrid Blends.

Red Hybrid

Table wines made from the grapes crossed from more than one species, dry or semi-dry.

410. Chambourcin.
480. Other Red Hybrid Varietals.
490. Red Hybrid Blends.

White Native

Table wines made from a North American species of grape, dry or semi-dry (Ex: Niagara, Delaware, Dutchess, Scuppernong, etc.).

510. White Native Varietals and Blends.

Red Native

Table wines made from a North American species of grape, dry or semi-dry (Ex: Concord, Cynthiana, etc.).

610. Red Native Varietals and Blends.

Blends

Table wines made from grapes from different main categories, dry or semi-dry (Ex: Vinifera/Hybrid, Hybrid/Native, Vinifera/ Native.) Minor varietal should constitute 10% or more. If the minor varietal is less than 10%, enter the wine in the appropriate varietal category above.

660. White.
670. Red.

Fruit

Table wines, dry, semi-dry or sweet.

720. Apple or Pear.
740. Stone Fruits (Ex: Peach, Plum, Apricot, Cherry, etc.).
760. Raspberry or Blackberry.
770. Other Berries (Ex: Strawberry, Elderberry, etc.).
790. Others, including blends and flavored wines (Ex: May Wine, Vermouth, Mead).

Aperitif / Dessert

810. Dry, Semi Dry or Sweet Fortified Aperitif or Dessert wines.
880. Sweet Non-fortified Grape (over 3% rs).
890. Dessert Non-fortified (over 6% rs).

Sparkling

Wines made effervescent by the presence of Carbon Dioxide.

- 980 Sparkling Grape and Non-grape including blends

Rosé

Blush, pink or rose-colored grape table wines Rosé Fruit Wines should be entered in the appropriate Fruit category.

1000. Dry or semi-dry, made from red grapes or blends of white and red grapes.

Cider

1200. Cider