

9. Judging will be conducted Sunday, Aug. 12 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. 19.
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