

WINE MAKERS EXHIBITION *BUILDING #2

Presented by: Wine Makers of EBHB
Chairperson – Nevin Durgin 850-666-0609
Email - clintoneeu@yahoo.com
DROP-OFF October 15th 1:00 – 7:00 p.m.
JUDGING October 16th 5:30

WINE CATEGORIES:

Domestic (Wild fruit, Vegetable, Grain or juice)
Kit Wine (Vitis Vinifera Grapes) or other see #1
Mead (51% Honey or more)

Lot NO # Sub-lot Letter, A, B

- 1 Red Grape- From 100% Purple Muscadine
 - 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% Grape
 - B. From Other Sources
- 5 White Grape- From 100% Bronze Muscadine
 - 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 Lambrusco - Concord- Type - Any Color
 - A. From 100% Fox Grapes
 - B. From Other Sources
- 9 Fruit – Dry
- 10 Fruit – Sweet
- 11 Berry – Dry
- 12 Berry – Sweet
- 13 Other Dry - Vegetable, Grain, Flower, Rhubarb,
- 14 Other Sweet - Vegetable, Grain, Flower, Rhubarb,
Etc.
- 15 Sparkling
 - A. Muscadine
 - B. Grape – Other Source
 - C. Other – Designate Type
- 16 Mead Any Type
 - A. Dry
 - B. Sweet
- 17 Special Fruit, Fortified, Dessert Style, Port, Cordial
 - A. From Grape
 - B. Wine or Fruit from Other Sources
 - c. Melomel

WINE SPECIFICATIONS

1 Wines may be made from any fruit, vegetable, grain or juice commonly used in making wine. Each entry must have a minimum of 51% fermented fruit, vegetable, grain or juice. Wine is not fortified with any other spirit or wine from a commercial source. (Category exception #17)
KIT: Commercially premade fruit wine base ready to ferment

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:

- A. Name and address Contact information
- B. Wine/Mead/Kit/type principle ingredients on the bottle
- C. Dry 1.000 Specific Gravity or less OR
- D. Sweet

4 Dry wine is a wine that tastes dry to the palate. A specific gravity reading of 1.000 or less

5 Non-Varietal grape wine. Either grape blend, fruit/grape blend, or flavored wine that does not fit into the other grape or Vinifera categories.

6 A Melomel is considered a wine less than 50% honey

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 Total Acidity - 1 Points
- 5 Sweetness / Sugar - 1 Point
- 6 Body / Texture - 1 Point
- 7 Flavor / Taste - 2 Points
- 8 Astringency - 2 Points (Bitterness, Vinegar)
- 9 Finish / Astringency – 1 Point
- 10 Overall Quality - 4 Points

Judging results will determine the prize or ribbon for particular lot. The Chairperson and Judges reserve the right to withhold any award. Judges may not judge a lot in which they have entered.