



Nicholasville NOW!

A Kentucky Renaissance Main Street Program

508 North Main Street

Nicholasville, Kentucky 40356

859.881.3820

tonyacoleman@windstream.net

www.kywineandvine.com

2008 Kentucky Wine & Vine Fest Kentucky Commercial Wine Competition

Winery Name: _____

Contact Person: _____ Title: _____

Address: _____

City: _____ State: _____ Zip Code: _____

Phone Number: _____ E-Mail: _____

Web Site: _____

All wines must be shipped to arrive no later than April 4, 2008.

Number of wines entered _____ x \$20 = \$ _____

Checks need to be made out to Nicholasville NOW!

Completed Entries and Wine Shipping Address:

Kentucky Wine & Vine Fest

Nicholasville NOW!

508 North Main Street

Nicholasville, KY 40356

2008 Kentucky Wine & Vine Fest Kentucky Commercial Wine Competition Rules & Entry Class Listing

GENERAL RULES & REGULATIONS

Entry

- This competition is open to any winery in Kentucky with a Bonded Winery License. Wines do not have to be made with Kentucky fruit, but must have been produced in Kentucky.
- It is entirely up to the entrant to decide which of the 32 classes they should enter. Entrant should enter each wine in the class in which they feel it will perform best. Wines must contain a minimum of 75% of designated type if entered as a varietal. Varietals of less than 75% must be entered as blends.
- Wines entered must be certified to be currently available for sale or that if not yet introduced that they will be for sale within 60 days following the judging.
- A winery may enter up to eight (8) different wines, and may have more than one entered in a class, but each shall be considered a separate entry. Two (2) 750 ml. Bottles (or the equivalent volume if the wine is sold in a different sized container) are required for each entry.
- All wines will be judged according to their relative merits within the class. Concordance, Gold, Silver and Bronze medals within each class will be awarded on total points and will not be restricted to any number of wines within the class.

Entry Fee

- The fee for wine entries is \$20.00 per wine entered.
- A check for the entry fees, made payable to the Nicholasville NOW!, must accompany the entry blank.

Submission

- Wines must be shipped or hand delivered so as to arrive on or before April 4, 2008.

Ship to:

**Kentucky Wine & Vine Festival
Nicholasville NOW!
508 North Main Street
Nicholasville, KY 40356**

- A duplicate entry blank for the wine entered, if one was sent prior to shipping, must be enclosed with the wines being sent.
- Any bottles being shipped should be able to withstand considerable handling and must be shipped pre-paid. Please note it is illegal to ship via the US Postal Service. Use either Fed-Ex or UPS, and clearly mark the shipping container "Samples - Not For Re-Sale."
- Judging will be completed prior to the opening of the Kentucky Wine & Vine Festival. Only those wines that have received an award will be displayed at the Kentucky Wine & Vine Festival Wine and mentioned in succeeding publicity. Additionally, any award winning wine will also be celebrated at the Kentucky Wine & Vine Dinner, Dance & Auction on Friday, May 9, 2008.

Wine Class List

Entry Classes:

1. Any White Vinifera
2. KY White Vinifera
3. Any White Vinifera Blends
4. KY White Vinifera Blends
5. Red Vinifera
6. KY Red Vinifera
7. Any Red Vinifera Blends
8. KY Red Vinifera Blends
9. Blush/Rose Red Vinifera
10. KY Blush/Rose Red Vinifera
11. Any White French-Hybrid Varietal
12. KY White French-Hybrid

Varietal

13. Any Red French-Hybrid Varietal
14. KY Red French-Hybrid Varietal
15. Blush/Rose Red French-Hybrid
16. KY Blush/Rose French-Hybrid
17. Any Red Native American Varietal
18. Any White Native American Varietal
19. White Table Wine (any blend)
20. Red Table Wine (any blend)
21. Blush Table Wine (any blend)
22. Apple or Pear, blend or non-blend
23. Stone Fruit (e.g.: peach, cherry, blends, etc.)
24. Berry Fruit (e.g.: strawberry, raspberry, blueberry, blackberry)
25. Other fruits
26. Sparkling Grape, Dry/Semi-Dry
27. Sparkling Grape, Sweet
28. Sparkling, Non-Grape
29. Port Style
30. Sherry Style
31. Other Fortified
32. Late Harvest - any variety

"Kentucky Wine" designates wine made from fruit grown in Kentucky, and this must be on the label.

(Sugar Levels: DRY = up to 0.8%, MEDIUM SWEET = over 0.8% and up to 2.0%, SWEET = over 2.0%) - Designate on Entry Form

PLEASE PRINT. Be sure to fill out all information completely, including applicant information on previous pages of this form.

Entry # 1 Class# _____

INFORMATION AS IT APPEARS ON THE LABEL

(Please give us info EXACTLY as it appears on the label so we can present your wine's name properly in the results)

Brand Name: _____

Estate/Vineyard/Other Designation: _____

State/County of Origin: _____

Vintage (if Applicable): _____

Varietal(s): _____

OTHER INFORMATION

Total Acidity (grams/liter): _____ %RS: _____ Alc. Content (percent): _____

All Varietals in blend (%): _____

Suggested retail price (USD)/750ml.: _____

Entry # 2 Class# _____

INFORMATION AS IT APPEARS ON THE LABEL

(Please give us info EXACTLY as it appears on the label so we can present your wine's name properly in the results)

Brand Name: _____

Estate/Vineyard/Other Designation: _____

State/County of Origin: _____

Vintage (if Applicable): _____

Varietal(s): _____

OTHER INFORMATION

Total Acidity (grams/liter): _____ %RS: _____ Alc. Content (percent): _____

All Varietals in blend (%): _____

Suggested retail price (USD)/750ml.: _____

Entry # 3 Class# _____

INFORMATION AS IT APPEARS ON THE LABEL

(Please give us info EXACTLY as it appears on the label so we can present your wine's name properly in the results)

Brand Name: _____

Estate/Vineyard/Other Designation: _____

State/County of Origin: _____

Vintage (if Applicable): _____

Varietal(s): _____

OTHER INFORMATION

Total Acidity (grams/liter): _____ %RS: _____ Alc. Content (percent): _____

All Varietals in blend (%): _____

Suggested retail price (USD)/750ml.: _____

Entry # 4 Class# _____

INFORMATION AS IT APPEARS ON THE LABEL

(Please give us info EXACTLY as it appears on the label so we can present your wine's name properly in the results)

Brand Name: _____

Estate/Vineyard/Other Designation: _____

State/County of Origin: _____

Vintage (if Applicable): _____

Varietal(s): _____

OTHER INFORMATION

Total Acidity (grams/liter): _____ %RS: _____ Alc. Content (percent): _____

All Varietals in blend (%): _____

Suggested retail price (USD)/750ml.: _____

Entry # 5 Class# _____

INFORMATION AS IT APPEARS ON THE LABEL

(Please give us info EXACTLY as it appears on the label so we can present your wine's name properly in the results)

Brand Name: _____

Estate/Vineyard/Other Designation: _____

State/County of Origin: _____

Vintage (if Applicable): _____

Varietal(s): _____

OTHER INFORMATION

Total Acidity (grams/liter): _____ %RS: _____ Alc. Content (percent): _____

All Varietals in blend (%): _____

Suggested retail price (USD)/750ml.: _____

Entry # 6 Class# _____

INFORMATION AS IT APPEARS ON THE LABEL

(Please give us info EXACTLY as it appears on the label so we can present your wine's name properly in the results)

Brand Name: _____

Estate/Vineyard/Other Designation: _____

State/County of Origin: _____

Vintage (if Applicable): _____

Varietal(s): _____

OTHER INFORMATION

Total Acidity (grams/liter): _____ %RS: _____ Alc. Content (percent): _____

All Varietals in blend (%): _____

Suggested retail price (USD)/750ml.: _____