

AMATEUR WINE COMPETITION

Friday, May 15, 2009

Chrisman Mill Vineyards, 2385 Chrisman Mill Road, Nicholasville, KY

Rules and Instructions – Read Carefully

Eligibility: Open to all amateur wine makers residing in Kentucky **except** for the Wine Competition Judges or Commercial Wine Makers.

General: All wines must be produced and bottled by the Kentucky resident who entered the wine. The wine must be produced from grapes, grape or fruit concentrates, fruit, fruit juice or honey. No entrant shall be involved in any way with commercial wine making or use the facilities of commercial wineries, other than obtaining grapes, juice or concentrates. The contest is open to amateurs only.

Labeling: Each bottle of wine must be labeled stating name of entrant, varietals composition of wine, year of harvest, sweet, semi-sweet, or dry, etc.

Dry: Not more than 1% residual sugar

Semi-Sweet: More than 1% and less than 3% residual sugar.

Sweet: 3% or more residual sugar.

Awards: Gold, Silver and Bronze metals will be made in each class. Minimum qualifications for these are as follows:

Gold: Minimum of 17 points

Silver: Minimum of 14 points

Bronze: Minimum of 11 points

Points will be based on a 20 point system as approved by the Kentucky Wine and Vine Fest Board of Directors. If in the opinion of the judges, wines that do not score the minimum number of points, fewer than 3 awards may be made in each class.

The “Amateur Wine Makers’/Kentucky Growers’ Award” will be made to the best amateur wine made from a **Kentucky grown product**. The intent of this award is to encourage wine makers to make the best wine possible from Kentucky grown fruit. If you compete for the Amateur Wine Makers’/ Kentucky Growers’ Award”, you will be asked who grew the fruit, and whether it is yourself or someone else within the state.

A “Best of Show” award will be made to the best wine of the competition based on a final judging of the first place winners in each class.

Entry Fees: An entry fee of \$10.00 is required for pre-registration for each wine, and \$12.00 for wines entered the day of the competition.

Pre-registration must be done by **Tuesday, May 12, 2009**. Registration forms received after May 12, 2009 can not be accepted unless the additional entry fee is paid on the day of the competition.

Please mail registration forms to: Nicholasville Now!
Amateur Wine Competition
100 West Oak Street
Nicholasville, KY 40356
859.881.3820 – E-mail: tonyacoleman@windstream.net

All entry bottles must be delivered to the registration table at Chrisman Mill Vineyards, 2385 Chrisman Mill Road, Nicholasville, KY by 10:00 A.M., on the day of the Competition, Friday, May 15, 2008.

- **One (1) bottle** of wine for each class entered is required.
- Entrants may make unlimited entries **per class** but no single variety and vintage may be shown in more than one class.
- Members of the same family may enter wine in the same class provided the family member entering the wine produced and bottled the wine.

Class 1: Red - dry. These wines must be made from any type red grape products, still, and dry. (Examples: Cabernet Sauvignon, Chambourcin, Cynthiana, etc.)

Class 2: Red – sweet or semi-sweet. These wines must be made from any type of red grape products, still, and should be sweet or semi-sweet and capable of being enjoyed after a meal, alone or with a dessert. (Examples: Concord, Ports, Sherries, etc.)

Class 3: White –dry: These wines must be made from grape products, still, dry. (Examples: Chardonnay, Sauvignon Blanc, Seyval, Vidal, Cayuga, Diamond, etc.)

Class 4: White – sweet or semi-sweet: These wines must be made from grape products, still, and should be sweet or semi-sweet and capable of being enjoyed after a meal, alone or with a dessert. (Examples: Late harvest grapes, Grape Concentrates, Muscat, Niagara, Blends, etc.)

Class 5: Fruit: These wines must be made from any fruit or non grape product except berries, still, any level of sweetness and should exemplify all the traits of the product from which it was made. (Examples: Peach, Cherry, Rhubarb, Honey, and blends, etc.)

Class 6: Berries: These wines must be made from berries or berry blends, any level of sweetness, still, and should exemplify all the traits of the berry from which it was made. (Examples: Blackberry, Strawberry, Raspberry, etc.)

Class 7: Rose' / Blush: These wines should be pink or rose-colored, made from grape products, fruits, or from blends. Sweetness may vary. (Examples: Catawba, Strawberry, Rhubarb, etc.)