

# Division I: GENERAL EXHIBITS

## Wine Competition

Department "A01"

Commercial Wine Competition

Amateur Wine Competition



**Total Premiums Offered: \$308.<sup>00</sup>**

Judging will be done on August 19, 2017 and August 20, 2017.

**SUPERINTENDENT:** Whit Winslow  
NCDA&CS  
1020 Mail Service Center  
Raleigh, NC 27699-1020  
(919) 538-3994  
[ncwine@ncagr.gov](mailto:ncwine@ncagr.gov)

### INFORMATION FOR EXHIBITORS

**Adams Vineyards: Exhibits may be received between July 1 - July 31, 2017. (Pre-Registration is required)**

**Windsor Run Cellars: Exhibits may be received between July 23 - July 31, 2017. (Pre-Registration is required)**

Deliver (*call to schedule delivery*) or ship entries to:

Adams Vineyards

OR

Windsor Run Cellars

ATTN: NC Wine Competition

ATTN: NC Wine Competition

3390 John Adams Road

6531 Windsor Road

Willow Spring, NC 27592

Hamptonville, NC 27020

(919) 567-1010

(336) 468-9274

### GENERAL RULES

1. Entrant must be the producer of the wine.
2. Varieties of grapes/fruits (i.e. Chardonnay, Carlos, Peach, etc. – "Muscadine" is not a varietal) and residual sugar must be entered in percentages (%) on the entry form. Entries listing quantities in other units of measurement will NOT be judged. Failure to submit varietal and/or residual sugar percentages may result in disqualification.
3. Exhibitor may visit [ncstatefair.org](http://ncstatefair.org) or [ncwine.org](http://ncwine.org) for competition results. Winners will be displayed at the NC State Fair in the Education Building, October 12-22, 2017.
4. The general Rules and Regulations of the Fair will govern this department, except in cases of conflict, where the following Rules and Regulations will prevail. Be sure to read the Rules and Regulations of the Fair before entering or competing in this department.

### COMMERCIAL COMPETITION RULES

1. Only federally and NC ABC permitted wineries may enter the commercial wine competition.
2. Entrants must submit two (2) 750mL bottles, or four (4) 375mK bottles, of each entry for the Commercial Competition. Superintendents will use unopened wine for educational and promotional purposes at their discretion.
3. Only wines made from at least 75% NC fruit are eligible to compete in the Commercial Competition. Winning wines WILL be verified by the NC Wine and Grape Council using winery production records prior to announcement of award, if wines were entered falsely the award will go to the runner up.

4. The judges award medals based upon merit for Double Gold, Gold, Silver, and Bronze. There is no limit to the number of medals awarded in each category. Judges measure wines based on over-all quality. Wines entered will not be judged against other entries.
5. If you have a wine that is a blend of grapes and other fruit, it will be judged in the category of the predominant ingredient, i.e. a wine that is 90% Sauvignon Blanc and 10% Peach will be judged in the Bunch Grape category with the White Blends.
6. Top awards will be given in the categories of “Best Bunch Grape Wine”, “Best Muscadine Wine”, and “Best Fruit/Honey Wine”.
7. Entry fee: \$25.<sup>00</sup> per wine entered. Wines may be shipped or delivered to Adams Vineyards or Windsor Run Cellars, see previous page for details.
8. All entries must be processed through Enofile Online. If you do not currently use Enofile Online [www.enofileonline.com], you will need to create an account for your winery then build a profile for each of your wines. Once you have your wines entered, you will choose the “EASY ENTER” tab at the top of the page and select the competition you wish to enter, “**NC COMMERCIAL WINE COMPETITION**” then select the wines you wish to enter, from the profiles you just created. The last step is to review and pay – all payments must be made online and paid with a credit/debit card. Upon completion, print the profiles for each wine entered and send them in with the wines.

### AMATEUR COMPETITION

1. Only amateur wine makers residing in NC are eligible to enter non-commercial wines.
2. Fruits/juices must be home prepared. Wines from concentrates or kits are ineligible.
3. Entrants must submit one (1) 750mL bottle or two (2) 375mL bottles of each entry and must be submitted in corked or capped bottles. A copy of the entry form must accompany entries for shipment/delivery.
4. The judges award ribbons and premiums to wines meriting 1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup>, and Honorable Mention for each category.
5. If you have a wine that is a blend of grapes and other fruit, it will be judged in the category of the predominant ingredient, i.e. a wine that is 90% Sauvignon Blanc and 10% Peach will be judged in the Bunch Grape category with the White Blends.
6. Top awards will be given in the categories of “Best Bunch Grape Wine”, “Best Muscadine Wine”, and “Best Fruit/Honey Wine”.
7. There is no fee for amateur entries. Wines may be shipped or delivered to Adams Vineyards or Windsor Run Cellars, see previous page for details.
8. Prizes for amateur categories are as follows:  
     1<sup>st</sup>: \$10.<sup>00</sup>      2<sup>nd</sup>: \$7.<sup>00</sup>      3<sup>rd</sup>: \$5.<sup>00</sup>
9. Amateur exhibits will be released on Monday, October 23, 2017 ONLY between 1:00pm and 3:00pm at the NC State Fair entry department. The Fair will dispose of any exhibits left after Monday, October 23, 2017.
10. All entries must be processed through Enofile Online [www.enofileonline.com]. If you do not currently use Enofile Online, you will need to create an account for your winery then build a profile for each of your wines. Once you have your wines entered, you will choose the “EASY ENTER” tab at the top of the page and select the competition you wish to enter, “**NC AMATEUR WINE COMPETITION**” then select the wines you wish to enter, from the profiles you just created. The last step is to review and pay – since there is no charge for amateur competitors in this competition, you may close the page at this point. Upon completion, print the profiles for each wine entered and send them in with the wines.

### JUDGING

Wines will be judged blind, judges will not see the wine bottle, nor will they receive any indication of which exhibitor entered the wine. Judges will only receive information of the fruit content percentages and residual sugars in the wine. All wine categories are eligible to win the following awards: Double Gold, Gold, Silver and Bronze. Judges evaluate wine using the American Wine Society 20-point scale:

Appearance 3pts max	Aroma/Bouquet 6pts max	Taste/Texture 6pts max	Aftertaste 3pts max	Overall Impression 2pts max	Total Score 20pts max
------------------------	---------------------------	---------------------------	------------------------	--------------------------------	--------------------------

**CLASS 101: COMMERCIAL CATEGORIES****CLASS 102: AMATEUR CATEGORIES**

<b>BUNCH GRAPES</b>		
	<b>WHITE</b>	
Lot# 01		Chardonnay (Oaked)
Lot# 02		Chardonnay (Un-Oaked)
Lot# 03		Pinot Gris/Grigio
Lot# 04		Riesling
Lot# 05		Sauvignon Blanc
Lot# 06		Viognier
Lot# 07		Petit Manseng
Lot# 08		Niagara
Lot# 09		Chardonel
Lot# 10		Seyval Blanc
Lot# 11		Traminette
Lot# 12		Blanc du Bois
Lot# 13		Vidal Blanc
Lot# 14		Other White Varietals
Lot# 15		White Blends
	<b>BLUSH/ROSE</b>	
Lot# 16		Single Varietal Blush/Rosé
Lot# 17		Rose'/Blush Blends
	<b>RED</b>	
Lot# 20		Cabernet Franc
Lot# 21		Cabernet Sauvignon
Lot# 22		Malbec
Lot# 23		Merlot
Lot# 24		Petit Verdot
Lot# 25		Sangiovese
Lot# 26		Montepulciano
Lot# 27		Tempranillo
Lot# 28		Chambourcin
Lot# 29		Concord
Lot# 30		Norton/Cynthiana
Lot# 31		Other Red Varietals
Lot# 32		Red Blends
	<b>SPARKLING</b>	
Lot# 33		Sparkling
	<b>DESSERT</b>	
Lot# 34		Dessert
<b>MUSCADINE</b>		
	<b>WHITE</b>	
Lot# 35		Scuppernong
Lot# 36		Carlos
Lot# 37		Magnolia
Lot# 38		Doreen
Lot# 39		Other White Varietals
Lot# 40		White Blends
	<b>BLUSH/ROSE</b>	
Lot# 41		Single Varietal Blush/Rosé
Lot# 42		Rose'/Blush Blends
	<b>RED</b>	
Lot# 43		Nesbitt
Lot# 44		Regal
Lot# 45		Ison
Lot# 46		Noble
Lot# 47		Other Red Varietals
Lot# 48		Red Blends

	<b>SPARKLING</b>	
Lot# 49		Sparkling
	<b>DESSERT</b>	
Lot# 50		Dessert
<b>FRUIT/HONEY</b>		
	<b>HONEY</b>	
Lot# 51		Pure Honey Wines/Meads
Lot# 52		Honey & Fruit Blend
Lot# 53		Naturally Flavored Honey Wines
	<b>FRUIT</b>	
Lot# 54		Apple/Pear
Lot# 55		Stone Fruit (Peach, Cherry, blends)
Lot# 56		Berry (Blueberry, Strawberry, Raspberry, berry blends)
Lot# 57		Fruit Blends
Lot# 58		Grape & Fruit Blends
Lot# 59		Naturally Flavored
Lot# 60		Fruit Hard Ciders
Lot# 61		Other Fruit
Lot# 64		OTHER
	<b>SPARKLING</b>	
Lot# 62		Sparkling
	<b>DESSERT</b>	
Lot# 63		Dessert