



Amateur Vintner's Competition

Exhibitor Guide & Prize Listing

Judging: Friday, April 19, 2024 from 4 pm – 8 pm

Saturday, April 20, 2024 from 9 am – 3 pm

Entry Questions: 414/777-0580

Entry Deadline: March 7, 2024
at 7 pm (CST)

WISCONSIN STATE FAIR

AUGUST 1-11, 2024 Presented By 

Amateur Vintner's Competition Special Rules

1. All entries become the property of the Wisconsin State Fair. No entries will be returned whether received late or otherwise.
2. Judges will make suitable comments on all exhibits and the score sheets. Judging results will be posted on the Wisconsin State Fair website, www.wistatefair.com, after the competition. Ribbons, prize money and score sheets will be mailed by the end of June 2024. A winners list will also be posted in the Grand Champion Hall during the 2024 Wisconsin State Fair, August 1 – 11.
3. It is the entrant's responsibility to complete all entry information, enclose the proper entry fees, and designate the category and subcategory in which he/she wishes his/her entry to be judged. Improper categorization may result in loss of points.
4. The decision of the competition coordinators and Wisconsin State Fair Officials will be final. State Fair Officials reserve the absolute right to interpret the foregoing rules and regulations, to arbitrarily settle and determine matters, questions or differences in regard thereto, or incident to the Fair.
5. Any exhibitor or participant attempting to influence a judge in his or her work in any manner shall forfeit all awards and will be excluded from future competitions.

Judging Schedule	
<i>Location</i>	<i>Date & Time</i>
Tommy G Thompson Youth Center Wisconsin State Fair Park	Friday, April 19 4 pm – 8 pm
Tommy G Thompson Youth Center Wisconsin State Fair Park	Saturday, April 20 9 am – 3 pm

Entry Information

Entry Requirements

Bottle Requirements:

1. Standard wine bottles should be used; 750ml size is preferred. There should be an appropriate level of wine which would allow for evaluation by multiple judges.
2. Cork type bottles should use straight corks. Threaded bottles should use new air tight screw caps. Sparkling wines should be bottled in champagne-type bottles with a proper closure suitably wired in place.
3. Bottles must be clear of any personal labels and bottle-top wax or shrink-wrapped plastic capsules. **No bottles with labels other than competition Wine Bottle ID Labels will be accepted.** Your completed wine bottle ID labels will be emailed to you using a PDF document, after the entry information you provided when registering is verified. This will occur no later than Friday, March 15, 2024. Cut out the label for each bottle entered and attach them using cellophane tape to the bottle. Please, **no glue.**

Number of Bottles Required per Entry:

Only one (1) 750ml size bottle for each entry is required. If 325ml size bottle is used, two (2) bottles must be submitted.

Entry Fees

A charge of \$10.00 per each entry is required.

Entry Limitations

1. Anyone of legal age and status may enter this competition – this event is open to all and not restricted to Wisconsin residents.
2. Entrants may not be affiliated in any way with a commercial winery. This competition is strictly for amateur Vintners.
3. Any wine that has received a first place and/or Best of Category award in a previous Wisconsin State Fair competition is not eligible to be entered again for judging.

Entry Deadlines

Online entries close at 7 pm (CST) on Thursday, March 7, 2024.

Enter online at: entry.wistatefair.com

Entry Form Instructions

1. Entry information must properly designate the class for each wine to be judged. See the class descriptions starting on page 8 that identify the ingredients allowed and any blend restrictions. The class is determined by what is used to make the wine ingredient (grape, fruit, vegetable etc.) and the final Specific Gravity. Also include the year the wine was made.
2. Wines made with more than one ingredient (blends) are allowed but with some restrictions. See the class descriptions starting on page 9 for more information. The predominant ingredient that influences the flavor or aroma should be listed first. For example: a wine made with 70% Cabernet Sauvignon and 30% Marquette should be described as Cabernet Sauvignon/Marquette (70/30). Note that the ingredient description should also include the **blend ratio**, if known.
3. Blends made with grapes and fruit or berries must be entered in the Fruit or Berry class. For example, a wine made with 80% Merlot and 20% Cherry should be identified as Merlot/Cherry (80/20) and entered in the Berry class.
4. **The use of flavor additives in a wine not associated with the primary wine ingredient (i.e. spices, herbs, chocolate etc.) is allowed but such a wine must be entered in either the Novelty or Fortified wine class.**
5. If you are in question about the proper class of your entry(s), please email your inquiry to markkrumnow6@gmail.com prior to the entry deadline.
6. More than one entry may be made per class; however, each entry *must* be from different fermentations or of different ingredients or sweetness levels.
7. **Enter online.** Entries without W-9 information will not be accepted. W-9 are completed automatically for online entrants. These forms will be stored separate from the entry information and are not viewable on any judging documentation, forms or entry labels.
8. It is the entrant's responsibility to properly complete the entry information.

Packaging, Shipping & Drop-Off

Packaging:

1. Carefully pack your entries in a sturdy box. Line the inside of your carton with a plastic trash bag. Partition and pack each bottle with adequate packaging material. Do not over pack! Please refrain from using 'messy' packaging materials such as Styrofoam 'peanuts' or pellets; please use packaging material such as bubble wrap. Write clearly: "Fragile. This Side Up." on the package. Your package should weigh less than 25 pounds.
2. Every reasonable effort will be made to contact entrants whose bottles have broken to make arrangements for sending replacement bottles.
3. It is not against Bureau of Alcohol, Tobacco and Firearms (ATF) regulations or federal laws to ship your entries via a *privately* owned shipping company for analytical purposes. **However, it is illegal to ship alcoholic beverages via the U.S. Postal Service.** Private shipping companies have the right to refuse a package containing glass and/or alcoholic beverages. Entrants can identify package contents as "State Fair Exhibit." It is solely the entrant's responsibility to follow all applicable laws and regulations.

Shipping & Drop-Off Locations:

Shipping & Drop-off Deadline: Thursday, April 4, 2024, by end of business day – this is for bottles only.

Your wine entries, with the pre-printed wine bottle ID labels **taped** to each bottle, may be shipped to or dropped off at any of the following locations:

Brewmasters Brewing Supplies

408 Fond du Lac Ave
Sheboygan Falls WI 53085
920/467-0441
www.brewmastersbrewing.com

DP Wigley Co (Hop To It)

234 Wisconsin Ave
Racine WI 53403
262/633-8239
www.dpwigley.com

The Cellar Brew Shop

465 N Washburn St
Oshkosh WI 54904
920/517-1601
www.thecellarhomebrew.com

The Purple Foot

5225 W Forest Home Ave
Greenfield WI 53219
414/327-2130
www.purplefootusa.com

TruBru Homebrew Supplies

14260 W National Ave
New Berlin, WI 53151
262/788-0944
www.truebru.com

Vines to Cellar

114 E Main St
Port Washington WI 53074
262/536-4544
www.vinestocellar.com

Wine and Hop Shop

1919 Monroe St
Madison WI 53711
608/257-0099
www.wineandhop.com

Sites cannot acknowledge receipt of entries – please arrange for a return receipt with your shipping company if you wish to confirm delivery of your package. Packages with postage due or C.O.D. charges will be returned to sender. **Do not ship your entries via the U.S. Postal Service!**

All entries (i.e. bottles) must be received at drop-off locations no later than **Thursday, April 4, 2024** by the end of business day. All bottles that are shipped must go to one of the seven listed drop-off locations. Wine bottles must have the pre-printed wine bottle ID labels **taped** to each bottle. **All bottles must be dropped off at one of the drop-off locations listed above.** Wisconsin State Fair is no longer a drop-off location.

Awards and Prize Money

Prize money and ribbons for the 2024 Amateur Vintner's Competition will be mailed by the end of June 2024.

In paying prize money no evidence of awards will be recognized except the signed Judging Sheets.

All prize money discrepancies must be mailed to Wisconsin State Fair no later than September 1, 2024. All exhibitors should contact the Wisconsin State Fair in writing at 640 S 84 St, West Allis, WI 53214. Please include your name, vintner's division and class and explain the discrepancy.

All checks are void one (1) year after they are issued. Any checks not cashed cause automatic forfeit of prize money won.

Awards

Judging Awards

- Judging is based upon a 20 point maximum scoring system.
- 1st Place Blue Ribbons, 2nd Place Red Ribbons and 3rd Place White Ribbons will be awarded.
- All 1st Place Blue Ribbon winners will advance to the Best of Category competition.

Best of Category Awards

- “Best of Category” ribbons will be awarded to the highest rated 1st Place Blue Ribbon winner in each of the following categories (see next page for classes that qualify in each category):
 - Vinifera Grape, Dry
 - Vinifera Grape, Sweet
 - Native American Grape
 - Hybrid Grape, Dry
 - Hybrid Grape, Sweet
 - Country Wine, Dry
 - Country Berry Wine, Sweet
 - Country Fruit Wine, Sweet
 - Specialty Wine

Prize Money

Best Vinifera Grape, Dry – \$100.00
Best Vinifera Grape, Sweet – \$100.00
Best Native American Grape – \$100.00
Best Hybrid Grape, Dry – \$100.00
Best Hybrid Grape, Sweet – \$100.00
Best Country, Dry – \$100.00
Best Country Berry, Sweet – \$100.00
Best Country Fruit, Sweet – \$100.00
Best Specialty Wine – \$100.00

Amateur Vintner's Categories

The following pages list the Wine Classes used in this competition followed by a list of the more common ingredients belonging to each. It is by no means meant to be a complete list but to be used as an aid in class selection.

Categories

All classes fall into one of the following classifications:

- Vinifera Grape, Dry:** Classes 101 and 102
- Vinifera Grape, Sweet:** Classes 111, 112, 121 and 122
- Native American Grape:** Classes 103, 113 and 123
- Hybrid Grape, Dry:** Classes 104 and 105
- Hybrid Grape, Sweet:** Classes 114, 115, 124 and 125
- Country, Dry:** Classes 106 and 107
- Country Berry, Sweet:** Classes 116 and 126
- Country Fruit, Sweet:** Classes 117 and 127
- Specialty Wine:** Classes 130, 140 and 150

Wine Class Selection

Dry Wine – Specific Gravity of 1.002 or less

- 101. Dry – Red Vinifera
- 102. Dry – White Vinifera
- 103. Dry – Native American
- 104. Dry – Red Hybrid
- 105. Dry – White Hybrid
- 106. Dry – Fruit
- 107. Dry – Berry

Semi-Sweet Wine – Specific Gravity of 1.003 to 1.009

- 111. Semi-sweet – Red Vinifera
- 112. Semi-sweet – White Vinifera
- 113. Semi-sweet – Native American
- 114. Semi-sweet – Red Hybrid
- 115. Semi-sweet – White Hybrid
- 116. Semi-sweet – Fruit
- 117. Semi-sweet – Berry

Sweet Wine – Specific Gravity of 1.010 or Above

- 121. Sweet – Red Vinifera
- 122. Sweet – White Vinifera
- 123. Sweet – Native American
- 124. Sweet – Red Hybrid
- 125. Sweet – White Hybrid
- 126. Sweet – Fruit
- 127. Sweet – Berry

Other Wine – Any Specific Gravity

- 130. Dry or Sweet – Novelty
- 140. Dry or Sweet – Sparkling
- 150. Dry or Sweet – Fortified

Common Ingredients Per Class:

Red Vinifera Classes 101, 111 & 121: Alicante, Amarone, Barbera, Cabernet Franc, Cabernet Sauvignon, Carignan, Carmenere, Carmine, Chianti, Cinsault, Gamay, Gamay Beaujolais, Grenache, Lemberger, Malbec, Merlot, Mourvedre, Nebbiolo, Petite Sirah, Petite Verdot, Pinot Noir, Ruby Cabernet, Sangiovese, Shiraz, Syrah, Tempranillo, Valpolicella, and Zinfandel. *Blends are allowed but are limited to grapes only.*

White Vinifera Classes 102, 112 & 122: Chablis, Chardonnay, Chenin Blanc, Columbard, Giesenheim, Gewurtztraminer, Moscato, Mueller-Thurgau, Muscat, Muscatel, Pinot Grigio, Pinot Gris, Riesling, Sauvignon Blanc, Semillon, Symphony, Trebbiano, and Viognier. *Blends are allowed but are limited to grapes only.*

Native American Classes 103, 113 & 123: Aestivalis, Catawba, Concord, Delaware, Diamond, Dutchess, Fredonia, Himrod, Isabella, King of the North, Norton, Labrusca, Niagara, Riparia, Rotundifolia and Steuben. Some of these are “wild grapes.” *Blends are allowed but are limited to grapes only.*

Red Hybrid Classes 104, 114 & 124: Baco Noir, Cascade, Chambourcin, Chancellor, Chelois, Corot Noir, Dechaunac, Frontenac, Leon Millot, Marechal Foch, Marquette, Noiret, Petite Pearl, Rougeon Noir and St. Croix. *Blends are allowed but are limited to grapes only.*

White Hybrid Classes 105, 115 & 125: Aurora, Brianna, Cayuga, Chardonel, Edelweiss, Esprit, Frontenac Blanc, Frontenac Gris, LaCrescent, Marquis, Seyval Blanc, St Pepin, LaCrosse, Traminette, Vidal Blanc and Vignoles. *Blends are allowed but are limited to grapes only.*

Fruit Classes 106, 116 & 126: Apple, Apricot, Banana, Cantaloupe, Carambola, Cherry, Chokecherry, Crabapple, Grapefruit, Kiwi, Lemon, Lime, Lychee, Mango, Orange, Passion Fruit, Peach, Pear, Persimmon, Pineapple, Plum, Pomegranate, Prickly Pear Cactus, Quince, Rhubarb, Tangerine and Watermelon. *Blends are allowed.*

Berry Classes 107, 117 & 127: Blackberry, Blueberry, Boysenberry, Cranberry, Red or Black Currant, Elderberry, Firethornberry, Gooseberry, Juniper Berry, Loganberry, Marion Berry, Mountain Ash Berry, Mulberry, Oliaberry, Raspberry, Rowanberry, Sodusberry and Strawberry. *Blends are allowed.*

Novelty Class 130: Made with ingredients not usually associated with table or cooking wines and not covered by any other category such as Almonds, Beet, Carrot, Dandelion, Elderflower, Garlic, Ginger, Jalapeño, Maple Syrup, Molasses, Onion, Parsley, Pepper, Potato, Pumpkin, Rose Hip, Thyme, Tomato and White Pine Needle. The use of flavor additives not associated with the primary wine ingredient (i.e. spices, herbs, chocolate etc.) should be entered in this class. Wine made from honey (mead, melomel, etc.) should also be entered in this class and can be dry, semi-sweet or sweet. *Blends are allowed.*

Sparkling Class 140: Sparkling wines may be made from any ingredient or combination of ingredients as long as it has effervescence They are sometimes referred to as Champagne and can be dry, semi-sweet or sweet. *Blends are allowed.*

Fortified Class 150: Wine to which a distilled spirit is added resulting in a wine higher in alcohol than a typical table wine, generally in the 17 to 20% range. Common examples are Port, Sherry, Vermouth, Madeira. Ice wines should also be included in this class and can be dry, semi-sweet or sweet. The use of flavor additives not associated with the primary wine ingredient (i.e. spices, herbs, chocolate etc.) is allowed. *Blends of fruit and grapes are allowed.* Please include type of alcohol that was used to make it a fortified wine.

Wisconsin State Fair Competitive Exhibits Code of Conduct

Anyone attending Wisconsin State Fair Competitive Exhibits as an exhibitor, spectator, parent, superintendent, judge or Fair official must always conduct themselves with honesty and good sportsmanship. Conduct in a competitive environment shall always reflect the highest standards of honor and dignity.

Consequences of violating the Wisconsin State Fair Competitive Exhibits Code of Conduct may include: removal from the Fairgrounds, suspension, reduction and/or loss of prize(s), loss of ribbon(s), loss of future exhibiting privileges, and/or permanent suspension from Wisconsin State Fair. If an exhibitor wishes to protest a decision, one must follow the protest procedures sequence as specified in Wisconsin State Fair Park Competitive Exhibits Department Decision Review Procedures section.

Goal

The goal of the Wisconsin State Fair Competitive Exhibits is to encourage creativity, showcase exhibitors' talents and celebrate the Fair tradition. Good luck to all!

Ethics

1. Exhibitors agree to accept all systems/procedures selected by Wisconsin State Fair to verify rule compliance.
2. Exhibitors agree to accept all procedures used by Wisconsin State Fair Competitive Exhibits to select qualified judges for all competitions.
3. Tampering with the competition or judging process will be considered fraud and deception.
4. To maintain a high degree of confidence and integrity in the Competitive Exhibits, Wisconsin State Fair reserves the right to disqualify any exhibitor for intentional tampering, deception or misinformation.
5. All exhibitors involved in breaking rules will be subject to award(s) and prize money forfeiture, which may include dismissal from the Fairgrounds and/or being barred from competition immediately and/or in future competitions at Wisconsin State Fair.
6. The act of entering an exhibit at the Fair gives verification that the exhibitor has read Wisconsin State Fair Code of Conduct and understands the consequences and/or penalties for violating any rules. It is further a consent that any action which contravenes these rules and is also in violation of federal, state or provincial statutes, regulations or rules, may be released to appropriate law enforcement authorities with jurisdiction over such infractions.

Wisconsin State Fair

General Rules and Regulations

The Wisconsin State Fair management reserves the final and absolute right to interpret these rules and regulations and to arbitrarily settle and determine all matters, questions or differences in regards thereto, or otherwise arising out of, connected with, or incident to the Wisconsin State Fair. It further reserves the right to determine unforeseen matters not covered by these rules, to amend or add to these rules as they, in their judgment, may deem advisable.

All exhibitors are expected to conform with the Wisconsin State Fair Rules and Regulations. Any person who violates any of the special rules will forfeit all privileges and prize money and be subject to such penalty as the management may order. Failure to comply may result in award(s) and prize money forfeiture, dismissal from the Fairgrounds, and being barred from competition immediately in the department in which the violation occurred and from all departments entered; and/or in future competition in the Wisconsin State Fair. In the event of conflict between the general rules and the special rules governing the various departments, the special rules will govern.

The following due process will be used in the questions of rule violation: The exhibitor and/or parties involved will be questioned by the Department Superintendent. If it is felt that a violation has occurred, the Department Superintendent will make a ruling. The ruling of the Department Superintendent will be final.

Entry Requirements

Application for entries in all departments must be made online.

There are no refunds of entry fees or late fees.

Entries will be disqualified if not entered under the name of the person who made the product. All entries must be made by that person. Violation of this rule will forfeit any prize money awarded to such person in all departments at the Fair.

The Wisconsin State Fair management reserves the right at any time to refuse entries or products entered.

Entry deadlines are specified under each department's rules.

Exhibits that have been erroneously entered in a division, and/or do not meet the specifications of the class can be transferred to a proper class or disqualified by the competition organizer prior to judging. If such classes already have been judged, they shall not be reopened.

No employee of the Wisconsin State Fair, or member of his/her immediate family shall be allowed to exhibit in the department in which he/she is employed.

Any exhibitors' check(s) returned from a financial institution for any reason will be charged a \$20.00 service fee.

Judging of Exhibits

Judges have been carefully selected. All exhibitors submitting exhibits for the Fair accept these judges and agree to abide by their decisions.

The judging schedule is printed on page 2.

If any exhibitor attempts to interfere with the judge in any manner, the exhibitor shall forfeit all prize money awarded and will be excluded from further competition.

Judges will not be permitted to show in divisions they judge.

Unworthy exhibits will not be placed by the judge.

The decision of the judge will be final in all cases.

Liability

The Wisconsin State Fair will take reasonable precaution to protect the safety of the exhibits sent to the Fair, but owners themselves take the risk of exhibiting them, and should any exhibit or portion thereof be injured, damaged, lost or stolen, State Fair Park personnel will give assistance toward recovery of the same, but will not be liable or make any payment for the value thereof.

Neither the State of Wisconsin, Wisconsin State Fair Park, its agents or employees shall be liable for any loss to an exhibitor occasioned by fire, accident, condition of structure, or damage caused by weather to any exhibit, article, equipment or commercial exhibit left in the building or on the grounds after the close of the Fair.

Exhibitors and/or machinery, while stationary or in motion, and any other exhibits or equipment which may cause accidents, injury or damage to persons or property coming in contact with or in proximity to them, shall guard their exhibits or machinery, and protect the public from coming in contact therewith at all times while on the Fairgrounds. Every such exhibitor or owners shall indemnify the State of Wisconsin, the Wisconsin State Fair Park Board, its agents and employees from and against claims and demands, costs, charges and expenses which it or they might incur, suffer or be put to by reason of failure to take the precaution above referred to or failure to comply with Wisconsin State Fair Park rules, policies or directives. Liability insurance to comply with indemnity provisions is required. Presentation of an exhibitors receipt shall be deemed acceptance of this provision.

**Wisconsin State Fair Park Competitive Exhibits Department Decision Review
Procedures now available online at www.tinyurl.com/25m44xfh**