2017 PROFESSIONAL WINE COMPETITION
ENTRY INFORMATION

ENTRY CLOSING DATE:
June 9, 2017 – postmark for mailed in (paper) entries*
June 9, 2017 – 5 pm (Central Time) – online entry deadline

ENTRIES DELIVERED TO WISCONSIN STATE FAIR PARK: JUNE 13 - 16, 2017

ENTRY FEES: $25 per entry
Late Entry*: $35 per entry
*Entries are considered late after the June 9th postmark/June 9th online entry deadline (5 pm Central Time) and late fees apply. Late entry forms must be mailed and will only be accepted until June 16th (postmarked).

Entries will not be considered unless accompanied by full remittance. Wisconsin State Fair reserves the right to reject, accept or conditionally accept any entry or late entry from any exhibitor.

JUDGING SCHEDULE
Thursday, June 22, 2017 at 9 am in the Wisconsin Exposition Center at Wisconsin State Fair Park.

PROFESSIONAL WINE COMPETITION RULES AND REGULATIONS
1) An entry form and fee of $25 for each entry must be postmarked no later than June 9 to be eligible for competition. Each entry must consist of three (3) bottles (750ml, 500ml or 375ml) of wine. Entries can be submitted online or mailed in.

   Online (after May 1) at http://wistatefair.com/competitions/winebeer/
   • Enter applicable information
   • Submit payment online with credit card

   Mail
   • Print out and complete the entry form
   • Mail the entry form and a check payable to Wisconsin State Fair

2) All bonded wineries and custom crush growers producing wines from cold climate varieties of grapes (75% or more Wisconsin grown for Divisions 1 - 8), fruit, honey or other non-grape wines are eligible to participate.

3) All wines submitted must be made commercially and be available for purchase at the winery.

4) There is no limit to the number of wines a winery may enter; however, an individual wine may only be entered in a single class.

5) All wines must have a government approved label attached.

6) Residual sugar (RS) and ABV % for each wine must be stated on the entry form.

7) If the wine is a blend, all grapes or fruit used in the blend must be specified on the label or entry form.

8) All wines entered become property of the Wisconsin State Fair.

9) Medal winners may be displayed at the Wisconsin State Fair, August 3rd - August 13th.

10) Shipping: Please ship three (3) bottles (750ml, 500ml or 375ml) of each wine with a copy of the entry form. Be sure to list Winery Name on outside of shipping box. Wines should arrive June 13th-16th (8:00 am - 4:30 pm) via UPS, FedEx or delivered in person to:
    Wisconsin State Fair Park
    Tommy G. Thompson Youth Center
    Attn: State Fair Professional Wine Competition
11) **Judging:** A panel of qualified judges will blind test each wine. Judges may include restaurateurs, winemakers, retailers, consumers, writers, bloggers or educators. Each wine will be evaluated using the American Wine Society 20 point scale.

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<th>Possible Points</th>
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<tr>
<td>Appearance</td>
<td>3</td>
</tr>
<tr>
<td>Aroma and Bouquet</td>
<td>6</td>
</tr>
<tr>
<td>Taste and Texture</td>
<td>6</td>
</tr>
<tr>
<td>Aftertaste</td>
<td>3</td>
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<tr>
<td>Overall Impression</td>
<td>2</td>
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Total Scores:
- 18-20: Extraordinary
- 15-17: Excellent
- 12-14: Good
- 9-11: Commercially Acceptable
- 6-8: Deficient
- 0-5: Poor and Objectionable

12) The Wisconsin State Fair Contest Coordinator or the lead judge may re-categorize or disqualify entries as necessary. If there is reason to believe a wine is flawed one additional bottle will be judged.

13) Questions regarding the contest should be directed to entryoffice@wistatefair.com or by phone at 414.266.7000.

### Awards:

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<tr>
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<th>Double Gold</th>
<th>Gold (18-20 points)</th>
<th>Silver (15-17 points)</th>
<th>Bronze (12-14 points)</th>
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<tbody>
<tr>
<td><strong>Plaque</strong></td>
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**Best of Division:** Judges will select a “Best of Division” from gold medal winners in each division class. The Best of Division winners will receive a plaque.

**Best in Show:** Judges will select the “Best in Show” winner from the Best of Division winners. The Best in Show winner will receive a plaque.

**Best Wisconsin Wine:** A 100% Wisconsin grown and produced wine, selected from “Best of Division” winners, will receive the “Best Wisconsin Wine” award.

**Wisconsin State Fair Excellence Awards:** Wisconsin State Fair judges may select entries for Excellence in the following competition areas:
- First Time Exhibitor
- Use of Creative Alternative Packaging
- Best Label/Marketing

**Division 1: Off/Dry Semi Sweet Red (75% or more cold hardy Wisconsin grown grapes)**

**Classes**
1. Marquette
2. Marechal Foch
3. St. Croix
4. Petite Pearl
5. Frontenac
6. Other Red Hybrids (identify hybrids which must be 75% or more cold hardy varieties)
7. Red Blends (75% or more cold hardy varieties)
   *Best of Division (Do not pre-enter)*

**Division 2: Off/Dry Semi Sweet Blush/Rose (75% or more cold hardy Wisconsin grown grapes)**

**Class**
1. Blush/Rose
Division 3: Off/Dry Semi Sweet White (75% or more cold hardy Wisconsin grown grapes)
Classes
1. Prairie Star
2. LaCrosse
3. Edelweiss
4. Brianna
5. St. Pepin
6. Frontenac Gris
7. Frontenac Blanc
8. La Crescent
9. Other White Hybrids (identify hybrids which must be 75% cold hardy varieties)
10. White Blends (75% or more cold hardy varieties)

Division 4: Dry (75% or more cold hardy Wisconsin grown grapes)
Classes
1. Red
2. White
3. Rose
4. Other

Division 5: Dessert (75% or more cold hardy Wisconsin grown grapes)
Classes
1. Port Style
2. Ice Wine
3. Late Harvest
4. Other Dessert

Division 6: Sparkling (75% or more cold hardy Wisconsin grown grapes)
Classes
1. Sparkling from Grapes
2. Sparkling from Grapes Blended with Fruit
3. Other Sparkling

Division 7: Non-Grape (Classes 2-6: 75% or more cold hardy Wisconsin grown fruit)
Classes
1. Pure Honey Wines/Meads
2. Honey and Fruit Blends
3. Tree Fruit (Apple – Pear – Peach)
4. Red Berry Fruit (Strawberry – Cherry – Cranberry – Raspberry)
5. Other Berry (Blackberry – Blueberry)
6. Any Other Fruit or Blends of Fruit
7. Other Non-Grape/Non-Fruit

Division 8: Grape/Non-Grape Blends (75% or more cold hardy Wisconsin grown fruit)
Classes
1. Grape/Fruit Blend
2. Grape/Other Non-Grape Blend (i.e. mint, chocolate)

Division 9: Wines Produced from Out-of-State Fruit (less than 75% Wisconsin grown fruit)
Classes
1. Red
2. Blush/Rose
3. White
4. Dessert
5. Sparkling
6. Non-Grape Fruit Varieties and Blends
7. Other
   *Best of Division (Do not pre-enter)*