2018 PROFESSIONAL WINE COMPETITION ENTRY INFORMATION

ENTRY CLOSING DATE:
June 8, 2018 – postmark for mailed in (paper) entries*
June 8, 2018 – 5 pm (Central Time) – online entry deadline

ENTRIES DELIVERED TO WISCONSIN STATE FAIR PARK: JUNE 12 - 15, 2018

ENTRY FEES: $25 per entry
Late Entry*: $35 per entry

*Entries are considered late after the June 8th postmark/June 8th online entry deadline (5 pm Central Time) and late fees apply. Late entry forms must be mailed and will only be accepted until June 15th (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 21, 2018 at 9 am in the Wisconsin Exposition Center at Wisconsin State Fair Park.

PROFESSIONAL WINE COMPETITION RULES AND REGULATIONS

1) 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.

3) Each wine entry must consist of three (3) bottles 750ml/500ml or four (4) bottles 375ml.

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

5) 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.

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

7) Residual Sugar % and ABV % for each wine must be stated on the entry form.

8) If the wine is a blend, all grapes or fruit % used in the blend must be specified.

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

10) Medal winners may be displayed at the Wisconsin State Fair, August 2nd - August 12th.

11) Shipping: Please ship bottles with a copy of the entry form. Winery Name should be placed on the outside of the shipping box. Wines should arrive June 12th-15th (8 am - 4:30 pm) via UPS, FedEx or hand delivered to:

   Wisconsin State Fair Park
   Tommy G. Thompson Youth Center
   Attn: State Fair Professional Wine Competition
   640 S 84th St
   West Allis, WI 53214    414.266.7050
12) Judging: A panel of qualified judges will blind taste 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.

<table>
<thead>
<tr>
<th>Appearance</th>
<th>Possible 3 points</th>
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<tbody>
<tr>
<td>Aroma and Bouquet</td>
<td>Possible 6 points</td>
</tr>
<tr>
<td>Taste and Texture</td>
<td>Possible 6 points</td>
</tr>
<tr>
<td>Aftertaste</td>
<td>Possible 3 points</td>
</tr>
<tr>
<td>Overall Impression</td>
<td>Possible 2 points</td>
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</table>

Total Scores:
- 18 - 20: Extraordinary
- 15 - 17: Excellent
- 12 - 14: Good
- 9 - 11: Commercially Acceptable
- 6 - 8: Deficient
- 0 - 5: Poor and Objectionable

13) The Wisconsin State Fair Contest Coordinator may re-categorize/disqualify entries as necessary. If a change designation for class, division, etc. is made to a wine entry prior to judging, the winery will be notified before it is made final. If there is reason to believe a wine is flawed, another bottle will be judged.

14) Wisconsin State Fair reserves the right to photograph or video any entry and reproduce it for Wisconsin State Fair publicity and promotion.

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

**Awards:**

<table>
<thead>
<tr>
<th>Double Gold (Unanimous gold by all judges)</th>
<th>Gold (18-20 points)</th>
<th>Silver (15-17 points)</th>
<th>Bronze (12-14 points)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Award</td>
<td>Medal</td>
<td>Medal</td>
<td>Medal</td>
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</table>

**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 an award.

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

**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
Divisions and Classes

Division 1: Dry Reds (75% or more Wisconsin grown grapes)
Classes
1. Marquette
2. Marechal Foch
3. Petite Pearl
4. Frontenac
5. Other Red Hybrids (identify hybrids which must be 75% or more cold hardy WI Varieties)
6. Red Blends (75% or more, cold hardy Wisconsin varieties)  
   Best of Division (Do not pre-enter)

Division 2: Dry Blush/Rose (75% or more Wisconsin grown grapes)
Classes
1. Rose 100% Varietal
2. Rose Blends
   Best of Division (Do not pre-enter)

Division 3: Off/Dry Semi Sweet Blush/Rose (75% or more Wisconsin grown grapes)
Classes
1. Blush/Rose Single Varietal
2. Blush/Rose Grape Blend
   Best of Division (Do not pre-enter)

Division 4: 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 WI varieties)
7. Red Blends (75% or more, cold hardy WI varieties)
   Best of Division (Do not pre-enter)

Division 5: Dry Whites (75% or more Wisconsin grown grapes)
Classes
1. Lacrosse
2. Brianna
3. St. Pepin
4. Frontenac Gris
5. Frontenac Blanc
6. La Crescent
7. Other White Hybrids (identify hybrids which must be 75% cold hardy WI varieties)
8. White Blends (75% or more, cold hardy WI varieties)
   Best of Division (Do not pre-enter)

Division 6: Off/Dry Semi Sweet White (75% or more 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 WI varieties)
10. White Blends (75% or more, cold hardy WI varieties)
   *Best of Division (Do not pre-enter)*

**Division 7: Dessert (75% or more Wisconsin grown grapes)**

**Classes**
1. Port Style
2. Ice Wine
3. Late Harvest
4. Other Dessert
   *Best of Division (Do not pre-enter)*

**Division 8: Sparkling (75% or more Wisconsin grown grapes)**

**Classes**
1. Sparkling (Grapes) Dry
2. Sparkling (Grapes) Semi-Dry/Sweet
3. Sparkling (Grapes & Fruit) Dry
4. Sparkling (Grapes & Fruit) Semi-Dry/Sweet
   *Best of Division (Do not pre-enter)*

**Division 9: Non-Grape (Classes 2-6: 75% or more Wisconsin grown fruit)**

**Classes**
1. Pure Honey/Mead Wines (Harvested in Wisconsin)
2. Honey and Fruit Blends
3. Tree Fruit (Apple – Pear – Peach)
4. Red Berry Fruit (Strawberry – Cherry – Cranberry – Raspberry)
5. Dark Berry (Blackberry – Blueberry)
6. Any Other Fruit/Fruit Blends
   *Best of Division (Do not pre-enter)*

**Division 10: Grape/Non-Grape Blends (75% or more Wisconsin grown fruit)**

**Classes**
1. Grape/Fruit Blend
2. Grape/Other Non-Grape Blend (i.e. mint, chocolate)
   *Best of Division (Do not pre-enter)*

**Division 11: Wines Produced from Out-of-State Fruit (less than 75% Wisconsin grown fruit)**

**Classes**
1. Vinifera Varietals Dry Cab, Zin, Merlot, Pinot, etc.)
2. Red Hybrid Varietals Dry
3. Red Hybrid Varietals Off-Dry
4. Rose/Blush Vinifera Varietals Dry
5. Rose/Blush Hybrid Dry
6. Rose/Blush Hybrid Off-Dry
7. White Vinifera Varietals Dry (Pinot G, Chard, etc.)
8. White Hybrid Dry
9. White Hybrid Off-Dry
10. Other (Hybrid & Vinifera Blends)
   *Best of Division (Do not pre-enter)*