

# DEPARTMENT 34 - BEER & WINE

## **RULES:**

- 1) Wines may be made from grapes, other fruit, vegetables, grain, flower petals and other suitable ingredients, or blends of these. **Main Ingredient and Variety** must be stated on entry form for each entry. (Example: Reisling, Concord, Elderberry, etc.). **Level of Sweetness** must be indicated on entry form (Example: dry, semi-dry, sweet)
- 2) Ingredients may be fresh, dried, canned, concentrated, or otherwise preserved.
- 3) Wines must be amateur homemade by the exhibitor by the process of fermentation and must not be blended with commercial wines or distilled spirits.
- 4) Still Wines must be submitted in bottles made to hold wine and:
  - A) Are of Standard 750 ML
  - B) Are closed with screw cap or standard cylindrical wine cork.  
NO Capsules Allowed!
  - C) Are filled with in 1/2 to 3/4 inches of cork cap
- 5) Dry wines and semi-dry must contain 3% or less residual sugar. A Clinitest or other means will be used to verify this upon request of a judge. A sweet wine shall have more than 3% residual sugar and typically has 5-8% residual sugar and proper acid level to balance. A dessert wine typically has 8-12% residual sugar and proper acid level to balance.
- 6) A judicious balance of sweetness, acidity and alcohol is desirable in all non-dry wines. A sweet wine shall have more than 3% residual sugar.
- 7) Wines should be clear and free of suspended particles (not cloudy) and free of effervescence.
- 8) Do Not Label Bottles. Labels will be provided when wine is brought to the fair.
- 9) Homemade beer must be submitted in clear green or brown glass bottles that were made to hold beer and are closed with crown style caps, rubbered stoppers, or screw caps. Other wine department rules generally apply.
- 12) Any exhibitor wishing to take wine home immediately after judging must bring in a replacement bottle of wine. Ribbon must be left on display with new bottle.
- 13) White or red dessert sweet wine is the **ONLY** category permitted to be fortified (alcohol addition) and/or oxidized.

**PREMIUMS: \$5 \$4 \$3 - BEST OF SHOW ROSETTE**

## **SECTION: 1 Wine Classes**

### **CLASSES:**

- 1) White Vinifera, dry or semi-dry wine
- 2) White French Hybrid, dry or semi-dry wine
- 3) White or Red Native, dry or semi-dry wine
- 4) White or Red Non-Grape, dry or semi-dry wine
- 5) Red Vinifera, dry or semi-dry wine
- 6) Red French Hybrid, dry or semi-dry wine
- 7) Rose Wine, dry or semi-dry; may be blush, pink or light red
- 8) White Grape sweet wine
- 9) Red Grape sweet wine
- 10) White or Red Non-Grape sweet wine
- 11) White or Red Dessert sweet wine
- 12) Mead Honey wine; may be dry, semi-dry or sweet
- 13) Any other not listed

## **SECTION: 2 Beer (Includes Beer, Ale, Stout, Lager)**

### **CLASSES:**

- 1) Homemade Beer - Light
- 2) Homemade Beer - Dark