

Illinois State Fair Wine Competition

2018

Illinois State Fair Wine Competition

Coordinated by The Illinois Grape Growers & Vintners Alliance

ILLINOIS WINE



Amateur Wine Competition Booklet

Enclosed are:

Amateur Winemaker Rules
Grape/Fruit Class ID
General Entry Form
Wine Entry Forms

Competition June 11-13, 2018
Lincoln Land Community College, Springfield, IL

**Competition Entry Deadline:
June 4, 2018**

Illinois State Fair Wine Competition

Sponsored by Lincoln Land Community College and the Illinois Grape Growers & Vintners Alliance

Amateur Winemaker Judging Rules and Regulations

Competition Deadline for Entries June 4, 2018

Competition Date: June 11-13, 2018 - No Public Allowed

Eligibility:

Any who is over 21 years old and is **not engaged** in winemaking for a profit is eligible to enter wine. This includes individuals who may work in the wine industry, but who are not commercial winemakers and whose wine is **not** made on the premises of any commercial winery.

Entries:

1. Each wine entry shall consist of one 750 mL or two 375/500 mL bottles. There is no limit to the number of entries that may be submitted.
2. The same wine may not be entered in more than one class.
3. A fee of \$15.00 per submission will be charged and is non-refundable. Make checks payable to:

Illinois Grape Growers and Vintners Alliance

4. One entry form and the Wine should be sent to:

Illinois State Fair Wine Competition at LLCC
c/o Jolene Adams
5250 Shepherd Rd
Springfield, IL 62794

5. One entry form and payment should be sent to:

Illinois State Fair Wine Competition at LLCC
c/o Cynthia Fleischli
2900 Greenbriar Dr
Springfield, IL 62704

6. Wines cannot be shipped through the US Postal Service. They must be shipped UPS, FedEx or personally delivered. To personally deliver the wine (by June 4), please **first make an appointment** with Jolene Adams: 217-786-2355, or email at jolene.adams@llcc.edu Scheduled drop-offs must be between the hours of 8-4, Monday through Thursday. Campus is closed on Fri-Sun.

Illinois State Fair Wine Competition

7. Wine shipments will be accepted from May 14 – June 4.

Late Entries Will Not Be Accepted

8. The entrant is responsible for all packing and shipping charges. The IGGVA will not be responsible for lost or damaged wines. There will be no refunds of entry fees for late arrivals or damaged entries. **Write the Entrant Name in clear, legible letters on the outside of each box and include a copy of the submission form inside the box.**

2018 Illinois State Fair Wine Competition

Judging Information & Instructions

- There is no limit to the number of entries submitted per exhibitor.
- A label must be attached to each bottle, clearly identifying its contents and producer. Please use the labels included in this booklet, even if you already have a home-made label on the wine.
- A completed wine entry form must be submitted for each wine entered which must include information such as: predominant grape or fruit, origin of the grape or fruit, and a judging class number chosen by the entrant from the official entry information.
- A duplicate copy of the completed entry form must accompany each entry shipment.

Judging Process

- The judging will be June 11-13 at Lincoln Land Community College, Springfield
- Three panels of judges will evaluate entries using a 20-point scoring system.
- Individual judge scores are submitted by each judging panel for each wine evaluated. Each panel will assign whether to award a wine with one of the following: Gold, Silver, Bronze or no award
- Wines will be judged in flights according to the class number and residual sugar levels supplied by winery.

Illinois State Fair Wine Competition

Medals and Awards

- All wines receiving gold, silver or bronze awards by the judges will receive medals from the Illinois State Fair. Wines not receiving medals will receive feedback from judges and the enology specialist.
- A press release announcing award-winning wines/wineries will be available after the judging.
- A list of all wineries and/or wines entered will not be published nor made available, only those wines receiving a medal will get public recognition
- A “Best of Show” award and trophy will be awarded for grape wine and non-grape wine. All consensus gold medal winning entries, regardless of fruit type or appellation, will be eligible for this top prize!

The following guidelines will instruct you on how to successfully enter your wine into the Illinois State Fair Wine Competition.

For each entry use one entry box on the form (**page 6-7**) for each wine.

1. Select the Wine Class from the list on **page 8**. These classes have changed from previous years. There are fewer defined varietal categories, but new varietal categories will be created if there are enough entries to warrant it (i.e. Chardonnay or Riesling). We’ve also divided each class by residual sugar content. Select the proper class of the wine you wish to enter by first determining the variety of the grape from those listed. If the wine is not 75% or more of a single variety, you must choose one of the less specific classes such as class 208.1 or 208.2: Blends from Vinifera or Hybrid White Grapes.
2. Enter the variety of grape or fruit on the form. This is equivalent to Frontenac or Apple. Then select the proper class. This is a number like 304.2 which stands for Semi-Sweet to Sweet wines which are more than 75% Frontenac.
3. Indicate the source of the fruit. You may check Illinois, Kit, or write in the source (i.e. juice from Michigan).
4. Next indicate the residual sugar level of your wine. Even though we divide the classes, having an accurate residual sugar level will help flight the wines, and strengthen your wine’s chance at a fair assessment.
5. If your wine has its own label with a name on it other than the variety, list it on the line for Fanciful Name. This will help us keep everything organized, and the name will appear in the Official Results at the conclusion of the competition.
6. Fill out and attach one of the generic labels on **pages 9-10** to each bottle submitted, even if your wine has a home-made label.

Illinois State Fair Wine Competition

ILLINOIS WINE™

Illinois State Fair AMATEUR Wine Competition

Wine Master Entry Form 2018

Wines must be received by June 4, 2018

Name: _____ Phone: _____ Fax: _____
Address 1: _____ Email: _____
Address 2: _____
City: _____ State: _____ Zip: _____ Number Wine Entries: _____ Fee: (\$15) Total: _____

Entry Example—See Next Page for Actual Entry Form

(use as many forms as necessary)

Submission Amount = one 750 mL bottle or two 375/500 mL bottles.

Example: A non-vintage Chardonnay, named "Sam's Bootleg Bounty", is produced from a kit. The juice was sourced from Chile. The kit indicates it is 100% Chardonnay. The wine was finished with a little residual sugar. Here is how the form for this wine would be filled out:

Lot Number / Class: 207.1 Predominant Fruit (Varietal): Chardonnay > 75_X_ <75% _____
Fruit Source: Illinois: Kit: X Other: _____ Vintage: NV
Residual Sugar % 0.5
Fanciful Name: Sam's Bootleg Bounty

This entry form is for amateur wineries only.

The entry above is an example of the fields that are needed when supplying a wine for judging. Providing this information will allow us to flight your wines properly so that the judges can fairly evaluate them. Omitting or providing incorrect information may reduce your chances of receiving a fair evaluation.

Please print and fill in the entry information on this page of the application and the following forms.

The earlier you send your wines the better they will show. Shipping jostles a wine. So, send many and send them early for your best chance to show well in this competition.

Illinois State Fair Wine Competition

Illinois Amateur Wine Competition Entry Forms

Lot Number/Class: _____ Fruit Type (Varietal): _____ > 75% _____ <75% _____

Fruit Source Illinois: _____ Kit: _____ Other: _____ Vintage: _____

Residual Sugar: _____

Fanciful Name: _____

Lot Number/Class: _____ Fruit Type (Varietal): _____ > 75% _____ <75% _____

Fruit Source Illinois: _____ Kit: _____ Other: _____ Vintage: _____

Residual Sugar: _____

Fanciful Name: _____

Lot Number/Class: _____ Fruit Type (Varietal): _____ > 75% _____ <75% _____

Fruit Source Illinois: _____ Kit: _____ Other: _____ Vintage: _____

Residual Sugar: _____

Fanciful Name: _____

Lot Number/Class: _____ Fruit Type (Varietal): _____ > 75% _____ <75% _____

Fruit Source Illinois: _____ Kit: _____ Other: _____ Vintage: _____ Residual Sugar: _____

Fanciful Name: _____

Lot Number/Class: _____ Fruit Type (Varietal): _____ > 75% _____ <75% _____

Fruit Source Illinois: _____ Kit: _____ Other: _____ Vintage: _____ Residual Sugar: _____

Fanciful Name: _____

Lot Number/Class: _____ Fruit Type (Varietal): _____ > 75% _____ <75% _____

Fruit Source Illinois: _____ Kit: _____ Other: _____ Vintage: _____ Residual Sugar: _____

Fanciful Name: _____

Illinois State Fair Wine Competition

Illinois Amateur Wine Competition Entry Forms

Lot Number/Class: _____ Fruit Type (Varietal): _____ > 75% _____ <75% _____

Fruit Source Illinois: _____ Kit: _____ Other: _____ Vintage: _____

Residual Sugar: _____

Fanciful Name: _____

Lot Number/Class: _____ Fruit Type (Varietal): _____ > 75% _____ <75% _____

Fruit Source Illinois: _____ Kit: _____ Other: _____ Vintage: _____

Residual Sugar: _____

Fanciful Name: _____

Lot Number/Class: _____ Fruit Type (Varietal): _____ > 75% _____ <75% _____

Fruit Source Illinois: _____ Kit: _____ Other: _____ Vintage: _____

Residual Sugar: _____

Fanciful Name: _____

Lot Number/Class: _____ Fruit Type (Varietal): _____ > 75% _____ <75% _____

Fruit Source Illinois: _____ Kit: _____ Other: _____ Vintage: _____

Residual Sugar: _____

Fanciful Name: _____

Lot Number/Class: _____ Fruit Type (Varietal): _____ > 75% _____ <75% _____

Fruit Source Illinois: _____ Kit: _____ Other: _____ Vintage: _____ Residual Sugar: _____

Fanciful Name: _____

Lot Number/Class: _____ Fruit Type (Varietal): _____ > 75% _____ <75% _____

Fruit Source Illinois: _____ Kit: _____ Other: _____ Vintage: _____ Residual Sugar: _____

Fanciful Name: _____

Illinois State Fair Wine Competition

2018 Illinois State Fair Wine Judging Grape/Fruit Class Listing

Class	Description	Class	Description
American, Labrusca Type, Varietal or Blend		Hybrid and Vinifera Red Grapes (cont.)	
White		Cabernet Franc (>75%)	
101.1	Dry to semi-dry	305.1	Dry to semi-dry
101.2	Semi-sweet to sweet	305.2	Semi-sweet to sweet
Red		Other (>75% of any one cultivar)	
102.1	Dry to semi-dry	306.1	Dry to semi-dry
102.2	Semi-sweet to sweet	306.2	Semi-sweet to sweet
Blush/Rosé		Blends (<75% of any one cultivar)	
103.1	Dry to semi-dry	307.1	Dry to semi-dry
103.2	Semi-sweet to sweet	307.2	Semi-sweet to sweet
Hybrid and Vinifera White Grapes		Hybrid and Vinifera Blush/Rosé Grape	
Seyval blanc (>75%)		401.1	Dry to semi-dry
201.1	Dry to semi-dry	401.2	Semi-sweet to sweet
201.2	Semi-sweet to sweet	Non-Grape Wines	
Vidal blanc (>75%)		501	Apple/Pear
202.1	Dry to semi-dry	502	Peach
202.2	Semi-sweet to sweet	503	Cherry
Chardonnay (>75%)		504	Strawberry
203.1	Dry to semi-dry	505	Other Fruit
203.2	Semi-sweet to sweet	506	Fruit, Oak Aged
Vignoles (>75%)		507	Fruit Blends
204.1	Dry to semi-dry	508	Honey/Mead
204.2	Semi-sweet to sweet	509	Flower/Vegetable, All Other
Traminette (>75%)		510	Flavored Table Wines
205.1	Dry to semi-dry	Dessert	
205.2	Semi-sweet to sweet	601	Port-Style, Fortified Red
La Crescent (>75%)		602	Port-Style, Fortified White
206.1	Dry to semi-dry	603	Sherry-Style
206.2	Semi-sweet to sweet	604	Late Harvest
Other (>75% single cultivar)		605	Ice Wine/Iced Wine
207.1	Dry to semi-dry	606	Flavored Dessert Wine
207.2	Semi-sweet to sweet	607	Fortified Fruit Wine
Blends (<75% of any one cultivar)		Sparkling	
208.1	Dry to semi-dry	701.1	Grape, Bottle-Fermented, Dry/Semi-Dry
208.2	Semi-sweet to sweet	701.2	Grape, Bottle-Fermented, Semi-Sweet/Sweet
Hybrid or Vinifera Red Grapes		702.1	Grape, Bulk Processed, Dry/Semi-Dry
Chambourcin (>75%)		702.2	Grape, Bulk Processed, Semi-Sweet/Sweet
301.1	Dry to semi-dry	703	Grape, Carbonated
301.2	Semi-sweet to sweet	704	Other Fruit, Carbonated
Marechal Foch (>75%)		705	Flavored, Carbonated
302.1	Dry to semi-dry	Cider, Apple or Pear	
302.2	Semi-sweet to sweet	801	Still <7% aBV
Norton/Cynthiana (>75%)		802	Sparkling <7%ABV
303.1	Dry to semi-dry		
303.2	Semi-sweet to sweet		
Frontenac (>75%)			
304.1	Dry to semi-dry		
304.2	Semi-sweet to sweet		

Dry to semi-dry < 1.5% Residual Sugar, Semi-sweet to sweet > 1.5% Residual Sugar.

Illinois State Fair Wine Competition

Please fill out, cut out, and tape 1 of the labels below onto each bottle you are entering.	
Wine Class: Fruit/variety: Producer:	Wine Class: Fruit/variety: Producer:
Wine Class: Fruit/variety: Producer:	Wine Class: Fruit/variety: Producer:
Wine Class: Fruit/variety: Producer:	Wine Class: Fruit/variety: Producer:
Wine Class: Fruit/variety: Producer:	Wine Class: Fruit/variety: Producer:
Wine Class: Fruit/variety: Producer:	Wine Class: Fruit/variety: Producer:
Wine Class: Fruit/variety: Producer:	Wine Class: Fruit/variety: Producer:

Illinois State Fair Wine Competition

Please fill out, cut out, and tape 1 of the labels below onto each bottle you are entering.	
Wine Class:	Wine Class:
Fruit/variety:	Fruit/variety:
Producer:	Producer:
Wine Class:	Wine Class:
Fruit/variety:	Fruit/variety:
Producer:	Producer:
Wine Class:	Wine Class:
Fruit/variety:	Fruit/variety:
Producer:	Producer:
Wine Class:	Wine Class:
Fruit/variety:	Fruit/variety:
Producer:	Producer:
Wine Class:	Wine Class:
Fruit/variety:	Fruit/variety:
Producer:	Producer:

Illinois State Fair Wine Competition

Thank you for entering the 2018 Illinois State Fair Wine Competition!

Official results of the competition will be posted to <http://illinoiswine.com> as soon after the competition as possible.

Medals will be sent to the entrant address you provided. This may take some time. It is expected that all medals will be sent to entrants by August.

ILLINOISWINE™