



## Illinois State Fair Commercial Wine Competition

*Coordinated by The Illinois Grape Growers & Vintners Alliance*

# Commercial Winery Competition Booklet

Enclosed are:

- ✓ Commercial Winemaker Rules
- ✓ Grape/Fruit Class ID
- ✓ General Entry Form
- ✓ Wine Entry Forms

Competition Date: June 11-13, 2018

Location: Lincoln Land Community College, Springfield, IL

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



## INSTRUCTIONS FOR ENTERING WINE COMPETITION

This booklet has rules and entry forms for Commercial Wineries in the state of Illinois. Each entrant is responsible for observing the rules of the competition.

### Entries:

1. Each wine entry shall consist of two 750 mL or three 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 \$40.00 per submission will be charged and is non-refundable. Make checks payable to: Illinois Grape Growers and Vintners Alliance (IGGVA).
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 by calling (217) 786-2355 or via email at [Jolene.adams@llcc.edu](mailto:Jolene.adams@llcc.edu). **Scheduled drop-offs must be made between 8 a.m. – 4 p.m., Monday through Thursday.** Campus is closed Friday-Sunday.
7. Wine shipments will be accepted from May 14 – June 4. *Late entries may be rejected.*
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.**
9. The Illinois State Fair Wine Competition is open to commercial Illinois Wineries only.

10. Only wines commercially available by the dates of the competition may be submitted.
11. There is no limit to the number of entries per winery.
12. The commercial label must be attached to all bottles submitted
13. A completed wine entry form must be submitted for each wine entered.
14. A minimum of 25 cases of wine must be on hand at the time entry is shipped.

### Judging Process

- Three panels of judges will evaluate entries using a 20-point scoring system.
- Individual judge scores are submitted by each 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.
- All entries will be given a numerical score based on points scored by each judge, then averaged for the entire panel. This score will be used to determine the Best of Class award-winning wines.
- Wines will be judged in flights organized by class number and residual sugar levels supplied with the entry forms.

### Medals and Awards

Awards for this competition will be:

- Best of Show, Governor's Cup for Illinois-grown Fruit, Red, White, Rosé/Blush, and Dessert Wine; Best Fruit, Red and White wine regardless of appellation; Best of class as determined by the class designations in the entry materials.
- Best of Show and Governor's Cup award-winning wines will be recognized at the IGGVA Annual Conference Banquet. The IGGVA will request the purchase of 2 cases of each at ½ of retail cost, up to \$10/bottle to pour at the banquet. The "Winemaker of the Year" award presented at the annual banquet will be determined independently of this competition by the IGGVA Board of Directors.
- All wines receiving gold, silver and bronze awards by the judges will receive medals from the Illinois State Fair. Those not receiving medals will receive written judge and enologist feedback.

- All wines receiving double-gold awards will be considered for higher awards. Wine achieving higher awards will receive both medals and higher award certificates.
- If a class does not include a wine receiving a gold, the highest scoring silver-awarded wine will receive the Best of Class designation.
- One case of the wine judged “Best of Show” shall be sold at the Illinois State Fair Commodity Auction in Springfield.
- A press release announcing the award winners will be available after the judging.
- Only wines and wineries receiving awards and medals will receive public recognition.

### Entry Procedure

1. Commercial Wineries must fill out the general entry form. Below this form on the same page is an example of a wine entry. Follow this example when filling in the subsequent pages of wine entry forms. If you enter more than 24 wines, you will need to print the necessary extra pages.
2. Select the Wine Class from the list. These classes have changed from last year, so read carefully. We have reduced the number of independent varietal classes for grape wines, and added a division within each class based on wine style. For example, the class number for varietal Seyval Blanc wines is 201. However, dry to semi-dry wines will select 201.1 for their entry, and semi-sweet to sweet wines will select 201.2. Select the proper class of the wine you wish to enter by first determining the variety of the grape from those listed. Varietal wines that are not listed must choose the “Other” category. Wines within this category will still be organized by principle cultivar, and a new varietal class will be created if there are more than 4 entries of a single cultivar. If the wine is not 75% or more of the variety, you must choose one of the less specific classes such as class 208 - White Hybrid Blends.
3. 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 304.1, which stands for dry to semi-dry Frontenac wines.
4. Indicate fruit source as Illinois or other, and list the vintage (NV=non-vintage). If your fruit was sourced from an independent grower in Illinois, please list the vineyard name.
5. Next select the residual sugar level of your wine. Using either the Clinitest or an equivalent test, determine the sweetness category. Misrepresentation of residual sugar can lessen your chance of a fair assessment. The actual % RS is important for determining the best flight order, so please provide accurate information.



# ENTRY FORM

**Wines must be received by: June 4, 2018**

Winery Name: \_\_\_\_\_ Phone: \_\_\_\_\_ Fax: \_\_\_\_\_

Address 1: \_\_\_\_\_ Email: \_\_\_\_\_

Address 2: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_ Number Wine Entries: \_\_\_\_\_ Fee:(\$40) Total: \_\_\_\_\_

## **Entry Example—See Next Page for Actual Entry Forms** (use as many forms as necessary)

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

Example: A 2013 Chambourcin wine, named "Sam's Bootleg Bounty", is produced from grapes sourced from a single vineyard in southern Illinois. The wine is 70% Chambourcin and 30% Norton. The wine was finished off-dry, about 0.8%. Here is how the form for this wine would be filled out:

Lot Number / Class: <u>307.1</u>	
Predominant Fruit (Varietal): <u>Chambourcin, Norton</u> > 75% < 75% <u>X</u>	
Fruit Source: Illinois <u>X</u> - <u>Sam Smith Vineyard</u>	Other _____
Vintage: <u>2013</u>	Residual Sugar %: <u>0.8</u>
Fanciful Name: <u>Sam's Bootleg Bounty</u>	

The class is listed as 307.1 - Red Hybrid Blend, since it's less than 75% of a single variety, and less than 1.5% residual sugar. An X is placed on the line indicating the fruit source as Illinois, but "Sam Smith Vineyard" was also written in, indicating the grower. Next, the vintage and actual residual sugar levels were added. "Sam's Bootleg Bounty" was the fanciful name listed, which should match what's on the bottle. In the case of wines named for a single variety, i.e. "Vignoles" or "Norton", just list the cultivar name on this line.

### **This entry form is for commercial 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.

One final piece of advice, 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.

Lot Number/Class: \_\_\_\_\_ Predominant Fruit (Varietal): \_\_\_\_\_ > 75% \_\_\_\_\_ <75% \_\_\_\_\_  
Fruit Source: Illinois \_\_\_\_\_ Other: \_\_\_\_\_  
Vintage: \_\_\_\_\_ Residual Sugar: \_\_\_\_\_  
Fanciful Name: \_\_\_\_\_

Lot Number/Class: \_\_\_\_\_ Predominant Fruit (Varietal): \_\_\_\_\_ > 75% \_\_\_\_\_ <75% \_\_\_\_\_  
Fruit Source: Illinois \_\_\_\_\_ Other: \_\_\_\_\_  
Vintage: \_\_\_\_\_ Residual Sugar: \_\_\_\_\_  
Fanciful Name: \_\_\_\_\_

Lot Number/Class: \_\_\_\_\_ Predominant Fruit (Varietal): \_\_\_\_\_ > 75% \_\_\_\_\_ <75% \_\_\_\_\_  
Fruit Source: Illinois \_\_\_\_\_ Other: \_\_\_\_\_  
Vintage: \_\_\_\_\_ Residual Sugar: \_\_\_\_\_  
Fanciful Name: \_\_\_\_\_

Lot Number/Class: \_\_\_\_\_ Predominant Fruit (Varietal): \_\_\_\_\_ > 75% \_\_\_\_\_ <75% \_\_\_\_\_  
Fruit Source: Illinois \_\_\_\_\_ Other: \_\_\_\_\_  
Vintage: \_\_\_\_\_ Residual Sugar: \_\_\_\_\_  
Fanciful Name: \_\_\_\_\_

Lot Number/Class: \_\_\_\_\_ Predominant Fruit (Varietal): \_\_\_\_\_ > 75% \_\_\_\_\_ <75% \_\_\_\_\_  
Fruit Source: Illinois \_\_\_\_\_ Other: \_\_\_\_\_  
Vintage: \_\_\_\_\_ Residual Sugar: \_\_\_\_\_  
Fanciful Name: \_\_\_\_\_

Lot Number/Class: \_\_\_\_\_ Predominant Fruit (Varietal): \_\_\_\_\_ > 75% \_\_\_\_\_ <75% \_\_\_\_\_  
Fruit Source: Illinois \_\_\_\_\_ Other: \_\_\_\_\_  
Vintage: \_\_\_\_\_ Residual Sugar: \_\_\_\_\_  
Fanciful Name: \_\_\_\_\_

Lot Number/Class: \_\_\_\_\_ Predominant Fruit (Varietal): \_\_\_\_\_ > 75% \_\_\_\_\_ <75% \_\_\_\_\_  
Fruit Source: Illinois \_\_\_\_\_ Other: \_\_\_\_\_  
Vintage: \_\_\_\_\_ Residual Sugar: \_\_\_\_\_  
Fanciful Name: \_\_\_\_\_

Lot Number/Class: \_\_\_\_\_ Predominant Fruit (Varietal): \_\_\_\_\_ > 75% \_\_\_\_\_ <75% \_\_\_\_\_  
Fruit Source: Illinois \_\_\_\_\_ Other: \_\_\_\_\_  
\_\_\_\_\_  
Vintage: \_\_\_\_\_ Residual Sugar: \_\_\_\_\_  
Fanciful Name: \_\_\_\_\_

Lot Number/Class: \_\_\_\_\_ Predominant Fruit (Varietal): \_\_\_\_\_ > 75% \_\_\_\_\_ <75% \_\_\_\_\_

Fruit Source: Illinois \_\_\_\_\_ Other: \_\_\_\_\_

Vintage: \_\_\_\_\_ Residual Sugar: \_\_\_\_\_

Fanciful Name: \_\_\_\_\_

Lot Number/Class: \_\_\_\_\_ Predominant Fruit (Varietal): \_\_\_\_\_ > 75% \_\_\_\_\_ <75% \_\_\_\_\_

Fruit Source: Illinois \_\_\_\_\_ Other: \_\_\_\_\_

Vintage: \_\_\_\_\_ Residual Sugar: \_\_\_\_\_

Fanciful Name: \_\_\_\_\_

Lot Number/Class: \_\_\_\_\_ Predominant Fruit (Varietal): \_\_\_\_\_ > 75% \_\_\_\_\_ <75% \_\_\_\_\_

Fruit Source: Illinois \_\_\_\_\_ Other: \_\_\_\_\_

Vintage: \_\_\_\_\_ Residual Sugar: \_\_\_\_\_

Fanciful Name: \_\_\_\_\_

Lot Number/Class: \_\_\_\_\_ Predominant Fruit (Varietal): \_\_\_\_\_ > 75% \_\_\_\_\_ <75% \_\_\_\_\_

Fruit Source: Illinois \_\_\_\_\_ Other: \_\_\_\_\_

Vintage: \_\_\_\_\_ Residual Sugar: \_\_\_\_\_

Fanciful Name: \_\_\_\_\_

Lot Number/Class: \_\_\_\_\_ Predominant Fruit (Varietal): \_\_\_\_\_ > 75% \_\_\_\_\_ <75% \_\_\_\_\_

Fruit Source: Illinois \_\_\_\_\_ Other: \_\_\_\_\_

Vintage: \_\_\_\_\_ Residual Sugar: \_\_\_\_\_

Fanciful Name: \_\_\_\_\_

Lot Number/Class: \_\_\_\_\_ Predominant Fruit (Varietal): \_\_\_\_\_ > 75% \_\_\_\_\_ <75% \_\_\_\_\_

Fruit Source: Illinois \_\_\_\_\_ Other: \_\_\_\_\_

Vintage: \_\_\_\_\_ Residual Sugar: \_\_\_\_\_

Fanciful Name: \_\_\_\_\_

Lot Number/Class: \_\_\_\_\_ Predominant Fruit (Varietal): \_\_\_\_\_ > 75% \_\_\_\_\_ <75% \_\_\_\_\_

Fruit Source: Illinois \_\_\_\_\_ Other: \_\_\_\_\_

Vintage: \_\_\_\_\_ Residual Sugar: \_\_\_\_\_

Fanciful Name: \_\_\_\_\_

Lot Number/Class: \_\_\_\_\_ Predominant Fruit (Varietal): \_\_\_\_\_ > 75% \_\_\_\_\_ <75% \_\_\_\_\_

Fruit Source: Illinois \_\_\_\_\_ Other: \_\_\_\_\_

Vintage: \_\_\_\_\_ Residual Sugar: \_\_\_\_\_

Fanciful Name: \_\_\_\_\_

Lot Number/Class: \_\_\_\_\_ Predominant Fruit (Varietal): \_\_\_\_\_ > 75% \_\_\_\_\_ <75% \_\_\_\_\_

Fruit Source: Illinois \_\_\_\_\_ Other: \_\_\_\_\_

Vintage: \_\_\_\_\_ Residual Sugar: \_\_\_\_\_

Fanciful Name: \_\_\_\_\_

Lot Number/Class: \_\_\_\_\_ Predominant Fruit (Varietal): \_\_\_\_\_ > 75% \_\_\_\_\_ <75% \_\_\_\_\_

Fruit Source: Illinois \_\_\_\_\_ Other: \_\_\_\_\_

Vintage: \_\_\_\_\_ Residual Sugar: \_\_\_\_\_

Fanciful Name: \_\_\_\_\_

Lot Number/Class: \_\_\_\_\_ Predominant Fruit (Varietal): \_\_\_\_\_ > 75% \_\_\_\_\_ <75% \_\_\_\_\_

Fruit Source: Illinois \_\_\_\_\_ Other: \_\_\_\_\_

Vintage: \_\_\_\_\_ Residual Sugar: \_\_\_\_\_

Fanciful Name: \_\_\_\_\_

Lot Number/Class: \_\_\_\_\_ Predominant Fruit (Varietal): \_\_\_\_\_ > 75% \_\_\_\_\_ <75% \_\_\_\_\_

Fruit Source: Illinois \_\_\_\_\_ Other: \_\_\_\_\_

Vintage: \_\_\_\_\_ Residual Sugar: \_\_\_\_\_

Fanciful Name: \_\_\_\_\_

Lot Number/Class: \_\_\_\_\_ Predominant Fruit (Varietal): \_\_\_\_\_ > 75% \_\_\_\_\_ <75% \_\_\_\_\_

Fruit Source: Illinois \_\_\_\_\_ Other: \_\_\_\_\_

Vintage: \_\_\_\_\_ Residual Sugar: \_\_\_\_\_

Fanciful Name: \_\_\_\_\_

Lot Number/Class: \_\_\_\_\_ Predominant Fruit (Varietal): \_\_\_\_\_ > 75% \_\_\_\_\_ <75% \_\_\_\_\_

Fruit Source: Illinois \_\_\_\_\_ Other: \_\_\_\_\_

Vintage: \_\_\_\_\_ Residual Sugar: \_\_\_\_\_

Fanciful Name: \_\_\_\_\_

Lot Number/Class: \_\_\_\_\_ Predominant Fruit (Varietal): \_\_\_\_\_ > 75% \_\_\_\_\_ <75% \_\_\_\_\_

Fruit Source: Illinois \_\_\_\_\_ Other: \_\_\_\_\_

Vintage: \_\_\_\_\_ Residual Sugar: \_\_\_\_\_

Fanciful Name: \_\_\_\_\_

Lot Number/Class: \_\_\_\_\_ Predominant Fruit (Varietal): \_\_\_\_\_ > 75% \_\_\_\_\_ <75% \_\_\_\_\_

Fruit Source: Illinois \_\_\_\_\_ Other: \_\_\_\_\_

Vintage: \_\_\_\_\_ Residual Sugar: \_\_\_\_\_

Fanciful Name: \_\_\_\_\_





# CLASS SYSTEM

Class	Description
<b>American, Labrusca Type, Varietal or Blend</b>	
<b>White</b>	
101.1	Dry to semi-dry
101.2	Semi-sweet to sweet
<b>Red</b>	
102.1	Dry to semi-dry
102.2	Semi-sweet to sweet
<b>Blush/Rosé</b>	
103.1	Dry to semi-dry
103.2	Semi-sweet to sweet
<b>Hybrid and Vinifera White Grapes</b>	
<b>Seyval blanc (&gt;75%)</b>	
201.1	Dry to semi-dry
201.2	Semi-sweet to sweet
<b>Vidal blanc (&gt;75%)</b>	
202.1	Dry to semi-dry
202.2	Semi-sweet to sweet
<b>Chardonnay (&gt;75%)</b>	
203.1	Dry to semi-dry
203.2	Semi-sweet to sweet
<b>Vignoles (&gt;75%)</b>	
204.1	Dry to semi-dry
204.2	Semi-sweet to sweet
<b>Traminette (&gt;75%)</b>	
205.1	Dry to semi-dry
205.2	Semi-sweet to sweet
<b>La Crescent (&gt;75%)</b>	
206.1	Dry to semi-dry
206.2	Semi-sweet to sweet
<b>Other (&gt;75% single cultivar)</b>	
207.1	Dry to semi-dry
207.2	Semi-sweet to sweet
<b>Blends (&lt;75% of any one cultivar)</b>	
208.1	Dry to semi-dry
208.2	Semi-sweet to sweet
<b>Hybrid or Vinifera Red Grapes</b>	
<b>Chambourcin (&gt;75%)</b>	
301.1	Dry to semi-dry
301.2	Semi-sweet to sweet
<b>Marechal Foch (&gt;75%)</b>	
302.1	Dry to semi-dry
302.2	Semi-sweet to sweet
<b>Norton/Cynthiana (&gt;75%)</b>	
303.1	Dry to semi-dry
303.2	Semi-sweet to sweet
<b>Frontenac (&gt;75%)</b>	
304.1	Dry to semi-dry
304.2	Semi-sweet to sweet

Class	Description
<b>Hybrid and Vinifera Red Grapes (cont.)</b>	
<b>Cabernet Franc (&gt;75%)</b>	
305.1	Dry to semi-dry
305.2	Semi-sweet to sweet
<b>Other (&gt;75% of any one cultivar)</b>	
306.1	Dry to semi-dry
306.2	Semi-sweet to sweet
<b>Blends (&lt;75% of any one cultivar)</b>	
307.1	Dry to semi-dry
307.2	Semi-sweet to sweet
<b>Hybrid and Vinifera Blush/Rosé Grape</b>	
401.1	Dry to semi-dry
401.2	Semi-sweet to sweet
<b>Non-Grape Wines</b>	
501	Apple/Pear
502	Peach
503	Cherry
504	Strawberry
505	Other Fruit
506	Fruit, Oak Aged
507	Fruit Blends
508	Honey/Mead
509	Flower/Vegetable, All Other
510	Flavored Table Wines
<b>Dessert</b>	
601	Port-Style, Fortified Red
602	Port-Style, Fortified White
603	Sherry-Style
604	Late Harvest
605	Ice Wine/Iced Wine
606	Flavored Dessert Wine
607	Fortified Fruit Wine
<b>Sparkling</b>	
701.1	Grape, Bottle-Fermented, Dry/Semi-Dry
701.2	Grape, Bottle-Fermented, Semi-Sweet/Sweet
702.1	Grape, Bulk Processed, Dry/Semi-Dry
702.2	Grape, Bulk Processed, Semi-Sweet/Sweet
703	Grape, Carbonated
704	Other Fruit, Carbonated
705	Flavored, Carbonated
<b>Cider, Apple or Pear</b>	
801	Still <7% aBV
802	Sparkling <7%ABV

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

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

Official Results will be posted on <http://illinoiswine.com>  
as soon as possible after the competition.

The logo for Illinois Wine, featuring the words "ILLINOIS WINE" in a serif font. The letters "I", "L", "L", "I", "N", "O", "I", "S", "W", "I", "N", "E" are all in a light yellow/gold color. The letter "S" is white. A small "TM" trademark symbol is located at the top right of the word "WINE". The text is centered within a solid purple rectangular background.

ILLINOIS WINE™